# Publication list *(reverse chronological order)*

# Publications in peer-reviewed journals

1. Purslow PP, Latorre ME (2015). Efectos variables de la alimentación limitada y crecimiento compensatorio, sobre el crecimiento, la eficiencia alimentaria y calidad de la carne de cerdo. Revista del Colegio de Veterinarios de la Provincia de Buenos Aires, in press. Accepted March 2015. ISSN: 2250-5040.
2. Hughes J, Oiseth S, Purslow P, Warner RD (2014). A structural approach to understanding the interactions between colour, water-holding capacity and tenderness. Meat Sci. 98:520-532. http://dx.doi.org/10.1016/j.meatsci.2014.05.022.
3. Sagues MF, Purslow PP, Fernandez AS, Iglesias LE, Fuse LA, Saumell CA (2014). The use of soy protein polymers as a release device for nematophagous fungi in the control of parasitic nematodes in ruminants. J. Helminthology, 88(4): 511-514. doi:10.1017/S0022149X13000394.
4. Cha MC, Purslow PP (2014). Soluble fiber beta-glucan from oats at higher concentrations promotes hydrogen peroxide-induced cytotoxicity in small intestine epithelial cells. Advances in Life Sciences and Health 1(2); 36-46 (http://www.scipublish.com/journals/ALSH/papers/854).

Non-reviewed articles, book chapters and conference papers

1. Purslow, PP (2014). New Developments on the Role of Intramuscular Connective Tissue in Meat Toughness. Annual Review of Food Science and Technology .Palo Alto, CA: Annual Reviews. 2014 vol.5 n°. p - . issn 1941-1413
2. Purslow, PP; McEwen, PL. The effects of limited feeding and compensatory growth on growth performance, feed efficiency and meat quality in swine.. Brasil. Campinas. 2013. Congreso. Proc. 50th Annual Meeting of the Brazilian Society for Animal Sciences. Sociedade Brasileira de Zootechnica.

Reviewed conference papers

1. Hughes J, Clarke F, Purslow P, Warner R (2015) A high pH in beef longissimus lumborum contributes to a dark colour by reducing achromatic light scattering within the microstructure. Proc. 61st International Congress of Meat Science and Technology, (61st ICoMST, Clermont-Ferrand, France, August 2015).
2. Nazni R, Lim LT, Purslow PP. (2014) Enhancement of human iron uptake from dietary supplements by using meat protein. Proc. 60th International Congress of Meat Science and Technology, (6othICoMST, Punte del Este, Uruguay, August 2014)

Conference abstracts

1. Latorre ME, Purslow PP (2015). Propiedades Hidrotermicas-Isometricas Del Tejido Conectivo Perimisio Del Musculo Semitendinoso Bovino. Proc. XV Congreso Argentino de Ciencia y Tecnología de Alimentos (XV CyTAL, Buenos Aires, Argentina, Nov 2015)