

¿Afectan los taninos condensados de la dieta a los resultados productivos, la composición de ácidos grasos y el color de la carne de cordero?

Material Complementario

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Complemento 1. Criterios de inclusión de las publicaciones en relación a las variables analizadas

Criterios de inclusión			
Compuestos	Rendimiento	Grasa	Características carne
Polifenoles totales	Ganancia media diaria (GMD)	Grasa intramuscular	Color CIELab
Taninos condensados	Consumo medio de alimento (CMA)	Ácidos grasos saturados (AGS), poli-insaturados (AGPI) n6 y n-3, y ácido linoleico conjugado (c9t11-C18:2)	

Complemento 2. Publicaciones utilizadas en el meta-análisis, en función de su nivel de taninos condensados (TC)

	Nivel de TC	
	Medio	Alto
Número de publicaciones	24	17
	Francisco <i>et al.</i> (2015)	Abdalla <i>et al.</i> (2017)
	Francisco <i>et al.</i> (2018)	Bonanno <i>et al.</i> (2011)
	Gravador <i>et al.</i> (2015)	Brogna <i>et al.</i> (2014)
	Inserra <i>et al.</i> (2014)	Chikwanha <i>et al.</i> (2019)
	Jerónimo <i>et al.</i> (2010)	Girard <i>et al.</i> (2016)
	Jerónimo <i>et al.</i> (2012)	Gomez-Cortes <i>et al.</i> (2018)
	Kotsampasi <i>et al.</i> (2014)	Hatami <i>et al.</i> (2018)
	Lanza <i>et al.</i> (2001)	Kamel <i>et al.</i> (2018)
	Lanza <i>et al.</i> (2015)	Liu <i>et al.</i> (2016)
	Lobón <i>et al.</i> (2017a)	Liu <i>et al.</i> (2018)
	Lobón <i>et al.</i> (2017b)	Luciano <i>et al.</i> (2009)
	Luciano <i>et al.</i> (2017)	Muñoz <i>et al.</i> (2014)
	Norouzian y Ghiasi (2012)	Priolo <i>et al.</i> (2005)
	Obeidat <i>et al.</i> (2011)	Priolo <i>et al.</i> (2009)
	Priolo <i>et al.</i> (1998)	Sanchez <i>et al.</i> (2018)
	Priolo <i>et al.</i> (2000)	Schreurs <i>et al.</i> (2007)
	Soltani-Nezhad <i>et al.</i> (2016)	Vasta <i>et al.</i> (2009)
	Valenti <i>et al.</i> (2019)	
	Vasta <i>et al.</i> (2007)	
	Whitney y Lupton (2010)	
	Whitney y Muir (2010)	
	Whitney <i>et al.</i> (2011)	
	Whitney <i>et al.</i> (2017)	
	Zhao <i>et al.</i> (2018)	

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