



Professor Jeff Wood
B.Sc.(N'cle), Ph.D.(C'nell)

Emeritus Professor

Area of research

Meat composition and quality

Langford House,
Langford, Bristol BS40 5DU
([See a map](#))

+44 (0) 117 928 9293
jeff.wood@bristol.ac.uk

Summary

Biography

I graduated from Newcastle University with a BSc honours in Agricultural Science in 1967. I then studied for a PhD at Cornell University USA in Animal Nutrition and graduated in 1971. From 1971 till 1990 I was a researcher at the Meat Research Institute at Langford and in 1990 transferred to the School of Veterinary Science as head of the meat research group. Our group merged with the Department of Animal Husbandry in 2000 and I retired in 2009 as head of the Division of Farm Animal Science. Since then I have kept involved with meat research, writing papers and reviews and editing the journal *Meat Science*.

Activities / Findings

My recent (2018) publications have been review papers on meat composition and the manipulation of fatty acid composition via the animal's diet.

Teaching

When active, I lectured to BVSc students in the Public Health part of the course and lectured to students taking the MSc in Meat Science.

Keywords

- fatty acid composition
- meat
- cattle
- sheep
- pigs

Memberships

Organisations

[Farm Animal Science](#)

Recent publications

- Dugan, M & Wood, J, 2018, '[Letter to the Editor. Meat fatty acid composition](#)'. *Meat Science*, vol 143., pp. 268

- Wood, J & Enser, M, 2017, '[Manipulating the fatty acid composition of meat to improve nutritional value and meat quality](#)'. in: Peter P Purslow (eds) *New Aspects of Meat Quality. From genes to ethics.*. Woodhead Publishing Limited, Duxford, UK, pp. 501
- Wood, J, 2017, '[Meat composition and nutritional value](#)'. in: Fidel Toldra (eds) *Lawrie's Meat Science*. Woodhead Publishing Limited, Duxford, UK, pp. 635-659
- Bunger, L, Lambe, NR, McLean, K, Cesaro, G, Walling, GA, Whitney, H, Jagger, S, Fullarton, P, Maltin, CA & Wood, JD, 2015, '[Effects of low protein diets on performance of pigs with a lean genotype between 40 and 115 kg liveweight](#)'. *Animal Production Science*, vol 55., pp. 461-466
- Wood, JD, Lambe, NR, Walling, GA, Whitney, H, Jagger, S, Fullarton, PJ, Bayntun, J, Hallett, K & Bünger, L, 2013, '[Effects of low protein diets on pigs with a lean genotype. 1. Carcass composition measured by dissection and muscle fatty acid composition](#)'. *Meat Science*, vol 95., pp. 123-128
- Lambe, NR, Wood, JD, McLean, KA, Walling, GA, Whitney, H, Jagger, S, Fullarton, P, Bayntun, J & Bünger, L, 2013, '[Effects of low protein diets on pigs with a lean genotype 2. Compositional traits measured with computed tomography \(CT\)](#)'. *Meat Science*, vol 95., pp. 129-136
- Kasapidou, E, Wood, J, Richardson, R, Sinclair, L, Wilkinson, R & Enser, M, 2012, '[Effect of vitamin E supplementation and diet on fatty acid composition and on meat colour and lipid oxidation of lamb leg steaks displayed in modified atmosphere packs](#)'. *Meat Science*, vol 90., pp. 908 - 916
- Gutiérrez-Gil, B, Weiner, P, Richardson, R, Wood, J & Williams, J, 2010, '[The identification of QTL with effects on fatty acid composition of meat in a Charolais X Holstein cross population](#)'. *Meat Science*, vol 85., pp. 721 - 729
- Vasta, V, Priolo, A, Scerra, M, Hallett, K, Wood, J & Doran, O, 2009, ' [\$\Delta^9\$ desaturase protein expression and fatty acid composition of longissimus dorsi muscle in lambs fed green herbage or concentrate with or without added tannins](#)'. *Meat Science*, vol 82 (3)., pp. 357 - 364
- Wiener, P, Woolliams, J, Frank-Lawale, A, Ryan, M, Richardson, R, Nute, G, Wood, J, Homer, D & Williams, J, 2009, '[The effects of a mutation in the myostatin gene on meat and carcass quality](#)'. *Meat Science*, vol 83., pp. 127 - 134

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