

Aristide Maggiolino

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1018914/publications.pdf>

Version: 2024-02-01

70
papers

1,001
citations

393982

19
h-index

552369

26
g-index

71
all docs

71
docs citations

71
times ranked

851
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Transport stress in horses: Effects of two different distances. <i>Journal of Veterinary Behavior: Clinical Applications and Research</i> , 2012, 7, 33-42. | 0.5 | 65 |
| 2 | Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8340. | 1.3 | 41 |
| 3 | Slaughtering Age Effect on Carcass Traits and Meat Quality of Italian Heavy Draught Horse Foals. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 1637-1643. | 2.4 | 36 |
| 4 | Effects of different positions during transport on physiological and behavioral changes of horses. <i>Journal of Veterinary Behavior: Clinical Applications and Research</i> , 2012, 7, 135-141. | 0.5 | 31 |
| 5 | Effect of age on nutritional properties of Iberian wild red deer meat. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1561-1567. | 1.7 | 31 |
| 6 | Colour Changes in Meat of Foals as Affected by Slaughtering Age and Post-thawing Time. <i>Asian-Australasian Journal of Animal Sciences</i> , 2012, 25, 1775-1779. | 2.4 | 31 |
| 7 | Carcass and meat quality characteristics from Iberian wild red deer (<i>Cervus elaphus</i>) hunted at different ages. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1938-1945. | 1.7 | 29 |
| 8 | Effects of dietary supplementation with <i>Pinus taeda</i> hydrolyzed lignin on in vivo performances, in vitro nutrient apparent digestibility, and gas emission in beef steers. <i>Animal Feed Science and Technology</i> , 2019, 255, 114217. | 1.1 | 26 |
| 9 | Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. <i>Annals of Animal Science</i> , 2020, 20, 263-285. | 0.6 | 26 |
| 10 | Foal meat volatile compounds: effect of vacuum ageing on semimembranosus muscle. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1660-1667. | 1.7 | 25 |
| 11 | Application of Woodâ€™s model to lactation curve of Italian Heavy Draft horse mares. <i>Journal of Dairy Science</i> , 2012, 95, 5770-5775. | 1.4 | 24 |
| 12 | Effect of nutritive level on carcass traits and meat quality of IHDH foals. <i>Animal Science Journal</i> , 2014, 85, 780-786. | 0.6 | 24 |
| 13 | Dietary supplementation of suckling lambs with anthocyanins: Effects on growth, carcass, oxidative and meat quality traits. <i>Animal Feed Science and Technology</i> , 2021, 276, 114925. | 1.1 | 24 |
| 14 | Effects of two different packaging materials on veal calf meat quality and shelf life1. <i>Journal of Animal Science</i> , 2013, 91, 2920-2930. | 0.2 | 22 |
| 15 | Martina Franca donkey meat quality: Influence of slaughter age and suckling technique. <i>Meat Science</i> , 2017, 134, 128-134. | 2.7 | 22 |
| 16 | Meat quality of farmed red deer fed a balanced diet: effects of supplementation with copper bolus on different muscles. <i>Animal</i> , 2019, 13, 888-896. | 1.3 | 22 |
| 17 | Application of proteomic to investigate the post-mortem tenderization rate of different horse muscles. <i>Meat Science</i> , 2019, 157, 107885. | 2.7 | 21 |
| 18 | Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. <i>Animals</i> , 2020, 10, 1495. | 1.0 | 21 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | A proteomic-based approach for the search of biomarkers in Iberian wild deer (<i>Cervus elaphus</i>) as indicators of meat quality. <i>Journal of Proteomics</i> , 2019, 205, 103422. | 1.2 | 20 |
| 20 | Effects of different milk replacers on carcass traits, meat quality, meat color and fatty acids profile of dairy goat kids. <i>Small Ruminant Research</i> , 2015, 131, 6-11. | 0.6 | 19 |
| 21 | Effect of canola oil on meat quality and fatty acid profile of Araucano creole lambs during fattening period. <i>Animal Feed Science and Technology</i> , 2019, 248, 20-26. | 1.1 | 19 |
| 22 | Estimation of maximum thermo-hygrometric index thresholds affecting milk production in Italian Brown Swiss cattle. <i>Journal of Dairy Science</i> , 2020, 103, 8541-8553. | 1.4 | 19 |
| 23 | Autochthonous dairy goat breeds showed better milk quality than Saanen under the same environmental conditions. <i>Archives Animal Breeding</i> , 2019, 62, 83-89. | 0.5 | 18 |
| 24 | Artificial suckling in Martina Franca donkey foals: effect on in vivo performances and carcass composition. <i>Tropical Animal Health and Production</i> , 2016, 48, 167-173. | 0.5 | 17 |
| 25 | Effects of aging and dietary supplementation with polyphenols from <i>Pinus taeda</i> hydrolysed lignin on quality parameters, fatty acid profile and oxidative stability of beef. <i>Animal Production Science</i> , 2020, 60, 713. | 0.6 | 16 |
| 26 | Buffalo Milk as a Source of Probiotic Functional Products. <i>Microorganisms</i> , 2021, 9, 2303. | 1.6 | 15 |
| 27 | Survey of biochemical and oxidative profile in donkey foals suckled with one natural and one semi-artificial technique. <i>PLoS ONE</i> , 2018, 13, e0198774. | 1.1 | 14 |
| 28 | Small ruminant lentiviruses in goats in southern Italy: Serological evidence, risk factors and implementation of control programs. <i>Veterinary Microbiology</i> , 2019, 228, 143-146. | 0.8 | 14 |
| 29 | Nutritional and meat quality characteristics of seven primal cuts from 9-month-old female veal calves: a preliminary study. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2947-2956. | 1.7 | 14 |
| 30 | How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. <i>Animals</i> , 2020, 10, 2126. | 1.0 | 14 |
| 31 | Ensiling Grape Pomace With and Without Addition of a <i>Lactiplantibacillus plantarum</i> Strain: Effect on Polyphenols and Microbiological Characteristics, in vitro Nutrient Apparent Digestibility, and Gas Emission. <i>Frontiers in Veterinary Science</i> , 2022, 9, 808293. | 0.9 | 14 |
| 32 | Comparison between carcasses of artificially suckled I.H.D.H. (Italian Heavy Draught Horse) foals slaughtered at 6 months and traditional carcasses obtained by foals slaughtered at 11 and 18 months. <i>Italian Journal of Animal Science</i> , 2009, 8, 700-702. | 0.8 | 13 |
| 33 | Influence of Gas Mixture on Quality and Shelf Life of Veal Calf Meat. <i>Italian Journal of Animal Science</i> , 2014, 13, 3129. | 0.8 | 13 |
| 34 | Is meat quality from Longissimus lumborum samples correlated with other cuts in horse meat?. <i>Animal Science Journal</i> , 2016, 87, 428-438. | 0.6 | 13 |
| 35 | Evaluation of different habituation protocols for training dairy jennies to the milking parlor: Effect on milk yield, behavior, heart rate and salivary cortisol. <i>Applied Animal Behaviour Science</i> , 2018, 204, 72-80. | 0.8 | 13 |
| 36 | Volatile organic compounds in milk and mozzarella: Comparison between two different farming systems. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3403-3411. | 1.3 | 13 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Comparison of Mineral, Metabolic, and Oxidative Profile of Saanen Goat during Lactation with Different Mediterranean Breed Clusters under the Same Environmental Conditions. <i>Animals</i> , 2020, 10, 432. | 1.0 | 13 |
| 38 | Productive Performance and Meat Characteristics of Kids Fed a Red Orange and Lemon Extract. <i>Animals</i> , 2021, 11, 809. | 1.0 | 13 |
| 39 | Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. <i>Scientific Reports</i> , 2020, 10, 12157. | 1.6 | 12 |
| 40 | Proteomic analysis to understand the relationship between the sarcoplasmic protein patterns and meat organoleptic characteristics in different horse muscles during aging. <i>Meat Science</i> , 2022, 184, 108686. | 2.7 | 12 |
| 41 | Are Local Dairy Products Better? Using Principal Component Analysis to Investigate Consumers' Perception towards Quality, Sustainability, and Market Availability. <i>Animals</i> , 2022, 12, 1421. | 1.0 | 12 |
| 42 | Post-thawing colour changes in meat of foals as affected by feeding level and post-thawing time. <i>Archives Animal Breeding</i> , 2013, 56, 293-302. | 0.5 | 10 |
| 43 | Carcass Characteristics and Meat Quality of Deer. , 2019, , 227-268. | | 9 |
| 44 | Dry-Aged Beef Steaks: Effect of Dietary Supplementation with Pinus taeda Hydrolyzed Lignin on Sensory Profile, Colorimetric and Oxidative Stability. <i>Foods</i> , 2021, 10, 1080. | 1.9 | 9 |
| 45 | Effect of Red Orange and Lemon Extract-Enriched Diet in Suckling Lambs' Fecal Microbiota. <i>Agriculture (Switzerland)</i> , 2021, 11, 572. | 1.4 | 9 |
| 46 | Behavior of artificially suckled foals. <i>Journal of Veterinary Behavior: Clinical Applications and Research</i> , 2013, 8, 162-169. | 0.5 | 8 |
| 47 | Equid milk production: evaluation of Martina Franca jennies and IHDH mares by Wood's model application. <i>Animal Production Science</i> , 2017, 57, 2110. | 0.6 | 8 |
| 48 | Effect of Heat Waves on Some Italian Brown Swiss Dairy Cows' Production Patterns. <i>Frontiers in Animal Science</i> , 2022, 2, . | 0.8 | 8 |
| 49 | Semiextensively reared lactating ewes: Effect of season and space allowance reduction on behavioral, productive, and hematologic parameters. <i>Journal of Veterinary Behavior: Clinical Applications and Research</i> , 2015, 10, 73-77. | 0.5 | 7 |
| 50 | An assessment of sire-breed effects on carcass and meat quality traits of lambs at the ages of 40 and 100 days from Comisana ewes crossed with Suffolk or Bergamasca rams. <i>Animal Production Science</i> , 2018, 58, 1794. | 0.6 | 6 |
| 51 | A Multi-Biomarker Approach in European Sea Bass Exposed to Dynamic Temperature Changes under Dietary Supplementation with <i>Origanum vulgare</i> Essential Oil. <i>Animals</i> , 2021, 11, 982. | 1.0 | 6 |
| 52 | Effects of Anthocyanin Supplementation and Ageing Time on the Volatile Organic Compounds and Sensory Attributes of Meat from Goat Kids. <i>Animals</i> , 2022, 12, 139. | 1.0 | 6 |
| 53 | Red orange and lemon extract preserve from oxidative stress, DNA damage and inflammatory status in lambs. <i>Italian Journal of Animal Science</i> , 2022, 21, 934-942. | 0.8 | 6 |
| 54 | Effect of Increasing Dietary Aminoacid Concentration in Late Gestation on Body Condition and Reproductive Performance of Hyperprolific Sows. <i>Animals</i> , 2020, 10, 99. | 1.0 | 5 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 55 | Seasonal variations of carcass characteristics, meat quality and nutrition value in Iberian wild red deer. Spanish Journal of Agricultural Research, 2020, 18, e0605. | 0.3 | 5 |
| 56 | Dairy Buffalo Life Cycle Assessment (LCA) Affected by a Management Choice: The Production of Wheat Crop. Sustainability, 2021, 13, 11108. | 1.6 | 5 |
| 57 | The effect of oral or respiratory exposure to limonene on goat kid performance and meat quality. Meat Science, 2022, 191, 108865. | 2.7 | 5 |
| 58 | Horsemeat: Increasing Quality and Nutritional Value. , 2019, , 31-67. | | 4 |
| 59 | Mammary gland physiology and farm management of dairy mares and jennies. JDS Communications, 2022, 3, 234-237. | 0.5 | 4 |
| 60 | Oral administration of nucleotides in calves: Effects on oxidative status, immune response, and intestinal mucosa development. Journal of Dairy Science, 2022, , . | 1.4 | 4 |
| 61 | Effect of Pinus taeda Hydrolyzed Lignin on Biochemical Profile, Oxidative Status, and Semen Quality of Healthy Dogs. Frontiers in Veterinary Science, 0, 9, . | 0.9 | 4 |
| 62 | Nutritional Profile of Donkey and Horse Meat: Effect of Muscle and Aging Time. Animals, 2022, 12, 746. | 1.0 | 3 |
| 63 | Chitosan/Calcium-Alginate Encapsulated Flaxseed Oil on Dairy Cattle Diet: In Vitro Fermentation and Fatty Acid Biohydrogenation. Animals, 2022, 12, 1400. | 1.0 | 3 |
| 64 | Role of Corn Silage in the Sustainability of Dairy Buffalo Systems and New Perspective of Allocation Criterion. Agriculture (Switzerland), 2022, 12, 828. | 1.4 | 3 |
| 65 | The CT dorsolateral subluxation index is a feasible method for quantifying laxity in the feline hip joint. Veterinary Radiology and Ultrasound, 2019, 60, 372-377. | 0.4 | 1 |
| 66 | Chapter 3. Controlling Biogenic Amine Formation in Food. Food Chemistry, Function and Analysis, 2019, , 41-61. | 0.1 | 1 |
| 67 | Responses to different feeding levels during the first month post-insemination in highly prolific multiparous sows. Spanish Journal of Agricultural Research, 2020, 18, e0603. | 0.3 | 1 |
| 68 | Survey on basal blood plasma catecholamine concentrations in Martina Franca donkey (<i>Equus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 0.9 | 0 |
| 69 | Evaluation of Different Test-Day Milk Recording Protocols by Wood's Model Application for the Estimation of Dairy Goat Milk and Milk Constituent Yield. Animals, 2021, 11, 1058. | 1.0 | 0 |
| 70 | Preliminary approach to heat treatment traceability in donkey milk. Journal of Veterinary Science & Technology, 2017, 08, . | 0.3 | 0 |