

Aristide Maggiolino

List of Publications by Year in descending order

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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	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
2	Mammary gland physiology and farm management of dairy mares and jennies. <i>JDS Communications</i> , 2022, 3, 234-237.	0.5	4
3	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
4	Effect of Heat Waves on Some Italian Brown Swiss Dairy Cows' Production Patterns. <i>Frontiers in Animal Science</i> , 2022, 2, .	0.8	8
5	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
6	Oral administration of nucleotides in calves: Effects on oxidative status, immune response, and intestinal mucosa development. <i>Journal of Dairy Science</i> , 2022, , .	1.4	4
7	Nutritional Profile of Donkey and Horse Meat: Effect of Muscle and Aging Time. <i>Animals</i> , 2022, 12, 746.	1.0	3
8	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
9	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
10	Chitosan/Calcium™ Alginate Encapsulated Flaxseed Oil on Dairy Cattle Diet: In Vitro Fermentation and Fatty Acid Biohydrogenation. <i>Animals</i> , 2022, 12, 1400.	1.0	3
11	The effect of oral or respiratory exposure to limonene on goat kid performance and meat quality. <i>Meat Science</i> , 2022, 191, 108865.	2.7	5
12	Role of Corn Silage in the Sustainability of Dairy Buffalo Systems and New Perspective of Allocation Criterion. <i>Agriculture (Switzerland)</i> , 2022, 12, 828.	1.4	3
13	Productive Performance and Meat Characteristics of Kids Fed a Red Orange and Lemon Extract. <i>Animals</i> , 2021, 11, 809.	1.0	13
14	Evaluation of Different Test-Day Milk Recording Protocols by Wood™s Model Application for the Estimation of Dairy Goat Milk and Milk Constituent Yield. <i>Animals</i> , 2021, 11, 1058.	1.0	0
15	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
16	Dry-Aged Beef Steaks: Effect of Dietary Supplementation with <i>Pinus taeda</i> Hydrolyzed Lignin on Sensory Profile, Colorimetric and Oxidative Stability. <i>Foods</i> , 2021, 10, 1080.	1.9	9
17	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
18	Effect of Red Orange and Lemon Extract-Enriched Diet in Suckling Lambs™ Fecal Microbiota. <i>Agriculture (Switzerland)</i> , 2021, 11, 572.	1.4	9

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19	Dairy Buffalo Life Cycle Assessment (LCA) Affected by a Management Choice: The Production of Wheat Crop. Sustainability, 2021, 13, 11108.	1.6	5
20	Buffalo Milk as a Source of Probiotic Functional Products. Microorganisms, 2021, 9, 2303.	1.6	15
21	Red Beetroot. A Potential Source of Natural Additives for the Meat Industry. Applied Sciences (Switzerland), 2020, 10, 8340.	1.3	41
22	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. Animals, 2020, 10, 2126.	1.0	14
23	Quality of main types of hunted red deer meat obtained in Spain compared to farmed venison from New Zealand. Scientific Reports, 2020, 10, 12157.	1.6	12
24	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. Animals, 2020, 10, 1495.	1.0	21
25	Volatile organic compounds in milk and mozzarella: Comparison between two different farming systems. International Journal of Food Science and Technology, 2020, 55, 3403-3411.	1.3	13
26	Comparison of Mineral, Metabolic, and Oxidative Profile of Saanen Goat during Lactation with Different Mediterranean Breed Clusters under the Same Environmental Conditions. Animals, 2020, 10, 432.	1.0	13
27	Effect of Increasing Dietary Aminoacid Concentration in Late Gestation on Body Condition and Reproductive Performance of Hyperprolific Sows. Animals, 2020, 10, 99.	1.0	5
28	Effects of aging and dietary supplementation with polyphenols from Pinus taeda hydrolysed lignin on quality parameters, fatty acid profile and oxidative stability of beef. Animal Production Science, 2020, 60, 713.	0.6	16
29	Meat Quality of Commercial Chickens Reared in Different Production Systems: Industrial, Range and Organic. Annals of Animal Science, 2020, 20, 263-285.	0.6	26
30	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
31	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
32	Estimation of maximum thermo-hygrometric index thresholds affecting milk production in Italian Brown Swiss cattle. Journal of Dairy Science, 2020, 103, 8541-8553.	1.4	19
33	Effect of age on nutritional properties of Iberian wild red deer meat. Journal of the Science of Food and Agriculture, 2019, 99, 1561-1567.	1.7	31
34	Meat quality of farmed red deer fed a balanced diet: effects of supplementation with copper bolus on different muscles. Animal, 2019, 13, 888-896.	1.3	22
35	Application of proteomic to investigate the post-mortem tenderization rate of different horse muscles. Meat Science, 2019, 157, 107885.	2.7	21
36	Effects of dietary supplementation with Pinus taeda hydrolyzed lignin on in vivo performances, in vitro nutrient apparent digestibility, and gas emission in beef steers. Animal Feed Science and Technology, 2019, 255, 114217.	1.1	26

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37	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
38	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
39	The CT dorsolateral subluxation index is a feasible method for quantifying laxity in the feline hip joint. <i>Veterinary Radiology and Ultrasound</i> , 2019, 60, 372-377.	0.4	1
40	Carcass Characteristics and Meat Quality of Deer. , 2019, , 227-268.		9
41	Horsemeat: Increasing Quality and Nutritional Value. , 2019, , 31-67.		4
42	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
43	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
44	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
45	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
46	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
47	Chapter 3. Controlling Biogenic Amine Formation in Food. <i>Food Chemistry, Function and Analysis</i> , 2019, , 41-61.	0.1	1
48	Survey on basal blood plasma catecholamine concentrations in Martina Franca donkey (<i>Equus</i>)	0.9	0
49	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
50	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
51	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
52	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
53	Martina Franca donkey meat quality: Influence of slaughter age and suckling technique. <i>Meat Science</i> , 2017, 134, 128-134.	2.7	22
54	Preliminary approach to heat treatment traceability in donkey milk. <i>Journal of Veterinary Science & Technology</i> , 2017, 08, .	0.3	0

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55	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
56	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
57	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
58	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
59	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
60	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
61	Behavior of artificially suckled foals. <i>Journal of Veterinary Behavior: Clinical Applications and Research</i> , 2013, 8, 162-169.	0.5	8
62	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
63	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
64	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
65	Application of Wood's model to lactation curve of Italian Heavy Draft horse mares. <i>Journal of Dairy Science</i> , 2012, 95, 5770-5775.	1.4	24
66	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
67	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
68	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
69	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
70	Effect of Pinus taeda Hydrolyzed Lignin on Biochemical Profile, Oxidative Status, and Semen Quality of Healthy Dogs. <i>Frontiers in Veterinary Science</i> , 0, 9, .	0.9	4