

Giovanni Bittante

List of Publications by Year in descending order

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Version: 2024-02-01

249
papers

6,328
citations

76031

42
h-index

145109

60
g-index

250
all docs

250
docs citations

250
times ranked

3750
citing authors

#	ARTICLE	IF	CITATIONS
1	Invited review: A comprehensive review of visible and near-infrared spectroscopy for predicting the chemical composition of cheese. <i>Journal of Dairy Science</i> , 2022, 105, 1817-1836.	1.4	19
2	Composition and aptitude for cheese-making of milk from cows, buffaloes, goats, sheep, dromedary camels, and donkeys. <i>Journal of Dairy Science</i> , 2022, 105, 2132-2152.	1.4	24
3	Added Value of Local Sheep Breeds in Alpine Agroecosystems. <i>Sustainability</i> , 2022, 14, 4698.	1.6	3
4	Effects of breed, farm intensiveness, and cow productivity on infrared predicted milk urea. <i>Journal of Dairy Science</i> , 2022, 105, 5084-5096.	1.4	3
5	Genetic and Population Structure of Croatian Local Donkey Breeds. <i>Diversity</i> , 2022, 14, 322.	0.7	2
6	Role of CSN2, CSN3, and BLG genes and the polygenic background in the cattle milk protein profile. <i>Journal of Dairy Science</i> , 2022, , .	1.4	4
7	The History of the School of Animal Science at the University of Padova (Padua) and the Evolution of Animal Science in Italy. <i>Agriculture (Switzerland)</i> , 2022, 12, 902.	1.4	1
8	Composition, coagulation properties, and predicted cheesemaking traits of bulk goat milk from different farming systems, breeds, and stages of production. <i>Journal of Dairy Science</i> , 2022, 105, 6724-6738.	1.4	6
9	Macro- and micromineral composition of milk from purebred Holsteins and four generations of three-breed rotational crossbred cows from Viking Red, MontbÃ©liarde and Holstein sires. <i>Italian Journal of Animal Science</i> , 2021, 20, 447-452.	0.8	2
10	Performance, carcass conformation and meat quality of suckling, weaned and heavy lambs, and culled fattened ewes of autochthonous alpine sheep breeds. <i>Italian Journal of Animal Science</i> , 2021, 20, 970-984.	0.8	7
11	Purebreeding with sexed semen and crossbreeding with semen from double-muscled sires to improve beef production from dairy herds: Live and slaughter performances of crossbred calves. <i>Journal of Dairy Science</i> , 2021, 104, 3210-3220.	1.4	4
12	Association between days open and milk spectral data in dairy cows. <i>Journal of Dairy Science</i> , 2021, 104, 3665-3675.	1.4	6
13	Integrating genomic and infrared spectral data improves the prediction of milk protein composition in dairy cattle. <i>Genetics Selection Evolution</i> , 2021, 53, 29.	1.2	7
14	Prediction of meat quality traits in the abattoir using portable near-infrared spectrometers: heritability of predicted traits and genetic correlations with laboratory-measured traits. <i>Journal of Animal Science and Biotechnology</i> , 2021, 12, 29.	2.1	7
15	Associations between differential somatic cell count and milk yield, quality, and technological characteristics in Holstein cows. <i>Journal of Dairy Science</i> , 2021, 104, 4822-4836.	1.4	22
16	Structural equation modeling for unraveling the multivariate genomic architecture of milk proteins in dairy cattle. <i>Journal of Dairy Science</i> , 2021, 104, 5705-5718.	1.4	7
17	Genetic correlations between fertility traits and milk composition and fatty acids in Holstein-Friesian, Brown Swiss, and Simmental cattle using recursive models. <i>Journal of Dairy Science</i> , 2021, 104, 6832-6846.	1.4	3
18	Comparison of Single-Breed and Multi-Breed Training Populations for Infrared Predictions of Novel Phenotypes in Holstein Cows. <i>Animals</i> , 2021, 11, 1993.	1.0	2

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19	Novel Genes Associated with Dairy Traits in Sarda Sheep. <i>Animals</i> , 2021, 11, 2207.	1.0	0
20	Phenotypic and genetic variation of ultravioletâ€“visible-infrared spectral wavelengths of bovine meat. <i>Scientific Reports</i> , 2021, 11, 13946.	1.6	4
21	Evaluation of the Conservation Status of the Croatian Posavina Horse Breed Based on Pedigree and Microsatellite Data. <i>Animals</i> , 2021, 11, 2130.	1.0	3
22	Evaluating the performance of machine learning methods and variable selection methods for predicting difficult-to-measure traits in Holstein dairy cattle using milk infrared spectral data. <i>Journal of Dairy Science</i> , 2021, 104, 8107-8121.	1.4	16
23	The mineral profile affects the coagulation pattern and cheese-making efficiency of bovine milk. <i>Journal of Dairy Science</i> , 2021, 104, 8439-8453.	1.4	14
24	Effects of breed, farm intensiveness, and cow productivity level on cheese-making ability predicted using infrared spectral data at the population level. <i>Journal of Dairy Science</i> , 2021, 104, 11790-11806.	1.4	6
25	Associations between ultrasound measurements and hematochemical parameters for the assessment of liver metabolic status in Holsteinâ€“Friesian cows. <i>Scientific Reports</i> , 2021, 11, 16314.	1.6	13
26	Performance of different portable and hand-held near-infrared spectrometers for predicting beef composition and quality characteristics in the abattoir without meat sampling. <i>Meat Science</i> , 2021, 178, 108518.	2.7	22
27	Nonlinear modeling to describe the pattern of 15 milk protein and nonprotein compounds over lactation in dairy cows. <i>Journal of Dairy Science</i> , 2021, 104, 10950-10969.	1.4	5
28	Effects of feeding system and CLA supplementation on animal, carcass and meat characteristics of fattened lambs and ewes. <i>Italian Journal of Animal Science</i> , 2021, 20, 1270-1281.	0.8	1
29	Genome-wide association and pathway analysis of carcass and meat quality traits in Piemontese young bulls. <i>Animal</i> , 2020, 14, 243-252.	1.3	22
30	Chemometric authentication of farming systems of origin of food (milk and ripened cheese) using infrared spectra, fatty acid profiles, flavor fingerprints, and sensory descriptions. <i>Food Chemistry</i> , 2020, 305, 125480.	4.2	47
31	Heritability estimates of enteric methane emissions predicted from fatty acid profiles, and their relationships with milk composition, cheese-yield and body size and condition. <i>Italian Journal of Animal Science</i> , 2020, 19, 114-126.	0.8	13
32	Prediction of meat quality traits in the abattoir using portable and hand-held near-infrared spectrometers. <i>Meat Science</i> , 2020, 161, 108017.	2.7	39
33	Exploration of the effect of farm, breed, sex and animal on detailed mineral profile of beef and their latent explanatory factors. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1046-1056.	1.3	5
34	Goat cheese yield and recovery of fat, protein, and total solids in curd are affected by milk coagulation properties. <i>Journal of Dairy Science</i> , 2020, 103, 1352-1365.	1.4	18
35	The volatile organic compound profile of ripened cheese is influenced by crude protein shortage and conjugated linoleic acid supplementation in the cow's diet. <i>Journal of Dairy Science</i> , 2020, 103, 1377-1390.	1.4	5
36	Genetic Parameters of Different FTIR-Enabled Phenotyping Tools Derived from Milk Fatty Acid Profile for Reducing Enteric Methane Emissions in Dairy Cattle. <i>Animals</i> , 2020, 10, 1654.	1.0	6

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37	Short communication: Dietary protein restriction and conjugated linoleic acid supplementation in dairy cows affect milk composition, the cheese-making process, and cheese quality. <i>Journal of Dairy Science</i> , 2020, 103, 7951-7956.	1.4	0
38	Predicting the Content of 20 Minerals in Beef by Different Portable Near-Infrared (NIR) Spectrometers. <i>Foods</i> , 2020, 9, 1389.	1.9	12
39	Quantitative and qualitative detailed milk protein profiles of 6 cattle breeds: Sources of variation and contribution of protein genetic variants. <i>Journal of Dairy Science</i> , 2020, 103, 11190-11208.	1.4	15
40	Production of conjugated linoleic acid (CLA): effect of inulin on microbial composition and CLA concentration in a human intestinal model. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	4
41	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Characterization of Chicken, Turkey, Pork, Veal and Beef Meat. <i>Foods</i> , 2020, 9, 1776.	1.9	7
42	Rapid Profiling of the Volatilome of Cooked Meat by PTR-ToF-MS: Underlying Latent Explanatory Factors. <i>Foods</i> , 2020, 9, 1738.	1.9	5
43	Integration of Wet-Lab Measures, Milk Infrared Spectra, and Genomics to Improve Difficult-to-Measure Traits in Dairy Cattle Populations. <i>Frontiers in Genetics</i> , 2020, 11, 563393.	1.1	9
44	Structural equation modeling for investigating multi-trait genetic architecture of udder health in dairy cattle. <i>Scientific Reports</i> , 2020, 10, 7751.	1.6	18
45	Environmental impact and efficiency of use of resources of different mountain dairy farming systems. <i>Agricultural Systems</i> , 2020, 181, 102806.	3.2	23
46	Modeling weight loss of cheese during ripening and the influence of dairy system, parity, stage of lactation, and composition of processed milk. <i>Journal of Dairy Science</i> , 2020, 103, 6843-6857.	1.4	10
47	Pure-breeding with sexed semen and crossbreeding with semen of double-muscléd sires to improve beef production from dairy herds: Factors affecting heifer and cow fertility and the sex ratio. <i>Journal of Dairy Science</i> , 2020, 103, 5246-5257.	1.4	14
48	Short communication: Pure-breeding with sexed semen and crossbreeding with semen from double-muscléd sires to improve beef production from dairy herds: Weight and value of calves. <i>Journal of Dairy Science</i> , 2020, 103, 5258-5262.	1.4	7
49	Genomic Analysis of Milk Protein Fractions in Brown Swiss Cattle. <i>Animals</i> , 2020, 10, 336.	1.0	6
50	Milk coagulation traits and cheese yields of purebred Holsteins and 4 generations of 3-breed rotational crossbred cows from Viking Red, Montb�liarde, and Holstein bulls. <i>Journal of Dairy Science</i> , 2020, 103, 3349-3362.	1.4	15
51	Volatile fingerprinting of ripened cheese for authentication and characterisation of different dairy systems. <i>Italian Journal of Animal Science</i> , 2020, 19, 173-185.	0.8	4
52	Enteric Methane Emissions of Dairy Cows Predicted from Fatty Acid Profiles of Milk, Cream, Cheese, Ricotta, Whey, and Scotta. <i>Animals</i> , 2020, 10, 61.	1.0	3
53	Shift in the cow milk microbiota during alpine pasture as analyzed by culture dependent and high-throughput sequencing techniques. <i>Food Microbiology</i> , 2020, 91, 103504.	2.1	15
54	Genetic parameters for fertility traits assessed in herds divergent in milk energy output in Holstein-Friesian, Brown Swiss, and Simmental cattle. <i>Journal of Dairy Science</i> , 2020, 103, 11545-11558.	1.4	11

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55	379 ASAS-EAAP Talk: Precision Phenotyping using Infrared Spectroscopy to Improve the Quality of Animal Products. <i>Journal of Animal Science</i> , 2020, 98, 140-140.	0.2	1
56	Evaluation of autochthonous lactic acid bacteria as starter and non-starter cultures for the production of Traditional Mountain cheese. <i>Food Research International</i> , 2019, 115, 209-218.	2.9	35
57	Heritability and genetic correlations of carcass and meat quality traits in Piemontese young bulls. <i>Meat Science</i> , 2019, 156, 111-117.	2.7	15
58	Variation of milk technological properties in sheep milk: Relationships among composition, coagulation and cheese-making traits. <i>International Dairy Journal</i> , 2019, 97, 5-14.	1.5	16
59	Dose response of rumen-protected conjugated linoleic acid supplementation to fattening bulls and heifers on growth, and carcass and meat quality. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2019, 103, 997-1005.	1.0	3
60	Effects of Summer Transhumance of Dairy Cows to Alpine Pastures on Body Condition, Milk Yield and Composition, and Cheese Making Efficiency. <i>Animals</i> , 2019, 9, 192.	1.0	13
61	Effect of goat milk composition on cheesemaking traits and daily cheese production. <i>Journal of Dairy Science</i> , 2019, 102, 3947-3955.	1.4	38
62	Production of Naturally $\hat{\beta}$ -Aminobutyric Acid-Enriched Cheese Using the Dairy Strains <i>Streptococcus thermophilus</i> 84C and <i>Lactobacillus brevis</i> DSM 32386. <i>Frontiers in Microbiology</i> , 2019, 10, 93.	1.5	29
63	A Study on the Effects of Rumen Acidity on Rumination Time and Yield, Composition, and Technological Properties of Milk from Early Lactating Holstein Cows. <i>Animals</i> , 2019, 9, 66.	1.0	6
64	Characterisation of beef production systems and their effects on carcass and meat quality traits of Piemontese young bulls. <i>Meat Science</i> , 2019, 153, 75-85.	2.7	21
65	Genetic and genomic analyses of latent variables related to the milk fatty acid profile, milk composition, and udder health in dairy cattle. <i>Journal of Dairy Science</i> , 2019, 102, 5254-5265.	1.4	32
66	Milk protein fractions strongly affect the patterns of coagulation, curd firming, and syneresis. <i>Journal of Dairy Science</i> , 2019, 102, 2903-2917.	1.4	54
67	Detailed macro- and micromineral profile of milk: Effects of herd productivity, parity, and stage of lactation of cows of 6 dairy and dual-purpose breeds. <i>Journal of Dairy Science</i> , 2019, 102, 9727-9739.	1.4	17
68	Accuracy and biases in predicting the chemical and physical traits of many types of cheeses using different visible and near-infrared spectroscopic techniques and spectrum intervals. <i>Journal of Dairy Science</i> , 2019, 102, 9622-9638.	1.4	22
69	Relationships of a Detailed Mineral Profile of Meat with Animal Performance and Beef Quality. <i>Animals</i> , 2019, 9, 1073.	1.0	13
70	A landscape of the heritability of Fourier-transform infrared spectral wavelengths of milk samples by parity and lactation stage in Holstein cows. <i>Journal of Dairy Science</i> , 2019, 102, 1354-1363.	1.4	14
71	Nitrogen and phosphorus excretion on mountain farms of different dairy systems. <i>Agricultural Systems</i> , 2019, 168, 36-47.	3.2	11
72	From milk to cheese: Evolution of flavor fingerprint of milk, cream, curd, whey, ricotta, scotta, and ripened cheese obtained during summer Alpine pasture. <i>Journal of Dairy Science</i> , 2018, 101, 3918-3934.	1.4	37

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73	Phenotypic and genetic relationships between indicators of the mammary gland health status and milk composition, coagulation, and curd firming in dairy sheep. <i>Journal of Dairy Science</i> , 2018, 101, 3164-3175.	1.4	22
74	Integration of GWAS, pathway and network analyses reveals novel mechanistic insights into the synthesis of milk proteins in dairy cows. <i>Scientific Reports</i> , 2018, 8, 566.	1.6	39
75	Dairy system, parity, and lactation stage affect enteric methane production, yield, and intensity per kilogram of milk and cheese predicted from gas chromatography fatty acids. <i>Journal of Dairy Science</i> , 2018, 101, 1752-1766.	1.4	16
76	Milk protein composition in purebred Holsteins and in first/second-generation crossbred cows from Swedish Red, Montbeliarde and Brown Swiss bulls. <i>Animal</i> , 2018, 12, 2214-2220.	1.3	18
77	Garlic (<i>Allium sativum</i> L.) fed to dairy cows does not modify the cheese-making properties of milk but affects the color, texture, and flavor of ripened cheese. <i>Journal of Dairy Science</i> , 2018, 101, 2005-2015.	1.4	11
78	Diagnosing pregnancy status using infrared spectra and milk composition in dairy cows. <i>Journal of Dairy Science</i> , 2018, 101, 2496-2505.	1.4	35
79	From cow to cheese: Novel phenotypes related to the sensory profile of model cheeses from individual cows. <i>Journal of Dairy Science</i> , 2018, 101, 5865-5877.	1.4	12
80	Modeling of coagulation, curd firming, and syneresis of goat milk from 6 breeds. <i>Journal of Dairy Science</i> , 2018, 101, 7027-7039.	1.4	21
81	Breed of cow and herd productivity affect milk nutrient recovery in curd, and cheese yield, efficiency and daily production. <i>Animal</i> , 2018, 12, 434-444.	1.3	40
82	Inferring genetic parameters on latent variables underlying milk yield and quality, protein composition, curd firmness and cheese-making traits in dairy cattle. <i>Animal</i> , 2018, 12, 224-231.	1.3	12
83	Crossbred young bulls and heifers sired by double-muscled Piemontese or Belgian Blue bulls exhibit different effects of sexual dimorphism on fattening performance and muscularity but not on meat quality traits. <i>Meat Science</i> , 2018, 137, 24-33.	2.7	20
84	Inferring individual cow effects, dairy system effects and feeding effects on latent variables underlying milk protein composition and cheese-making traits in dairy cattle. <i>Journal of Dairy Research</i> , 2018, 85, 87-97.	0.7	5
85	Body and milk quality traits of purebred Holstein and three-generation crossbred cows from Viking Red, Montbéliarde, and Holstein sires. <i>Journal of Central European Agriculture</i> , 2018, 19, 760-765.	0.3	7
86	Integrated PTR-ToF-MS, GWAS and biological pathway analyses reveal the contribution of cow's genome to cheese volatiles. <i>Scientific Reports</i> , 2018, 8, 17002.	1.6	5
87	Genetic variation in serum protein pattern and blood β -hydroxybutyrate and their relationships with udder health traits, protein profile, and cheese-making properties in Holstein cows. <i>Journal of Dairy Science</i> , 2018, 101, 11108-11119.	1.4	23
88	Effect of dietary protein level and conjugated linoleic acid supply on milk secretion and fecal excretion of fatty acids. <i>Animal Feed Science and Technology</i> , 2018, 245, 10-19.	1.1	3
89	Direct and indirect predictions of enteric methane daily production, yield, and intensity per unit of milk and cheese, from fatty acids and milk Fourier-transform infrared spectra. <i>Journal of Dairy Science</i> , 2018, 101, 7219-7235.	1.4	23
90	Changes in milk characteristics and fatty acid profile during the estrous cycle in dairy cows. <i>Journal of Dairy Science</i> , 2018, 101, 9135-9153.	1.4	26

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91	Cheese yield, cheesemaking efficiency, and daily production of 6 breeds of goats. <i>Journal of Dairy Science</i> , 2018, 101, 7817-7832.	1.4	34
92	Milk yield, quality, and coagulation properties of 6 breeds of goats: Environmental and individual variability. <i>Journal of Dairy Science</i> , 2018, 101, 7236-7247.	1.4	58
93	Variations in milk protein fractions affect the efficiency of the cheese-making process. <i>Journal of Dairy Science</i> , 2018, 101, 8788-8804.	1.4	42
94	Effect of composition on coagulation, curd firming, and syneresis of goat milk. <i>Journal of Dairy Science</i> , 2018, 101, 9693-9702.	1.4	31
95	Factors affecting variations in the detailed fatty acid profile of Mediterranean buffalo milk determined by 2-dimensional gas chromatography. <i>Journal of Dairy Science</i> , 2017, 100, 2564-2576.	1.4	26
96	Variation in blood serum proteins and association with somatic cell count in dairy cattle from multi-breed herds. <i>Animal</i> , 2017, 11, 2309-2319.	1.3	41
97	Associations between pathogen-specific cases of subclinical mastitis and milk yield, quality, protein composition, and cheese-making traits in dairy cows. <i>Journal of Dairy Science</i> , 2017, 100, 4868-4883.	1.4	82
98	Prediction and repeatability of milk coagulation properties and curd-firming modeling parameters of ovine milk using Fourier-transform infrared spectroscopy and Bayesian models. <i>Journal of Dairy Science</i> , 2017, 100, 3526-3538.	1.4	27
99	Genome-wide association study for cheese yield and curd nutrient recovery in dairy cows. <i>Journal of Dairy Science</i> , 2017, 100, 1259-1271.	1.4	18
100	Pathway-based genome-wide association analysis of milk coagulation properties, curd firmness, cheese yield, and curd nutrient recovery in dairy cattle. <i>Journal of Dairy Science</i> , 2017, 100, 1223-1231.	1.4	32
101	Short communication: Association between udder health status and blood serum proteins in dairy cows. <i>Journal of Dairy Science</i> , 2017, 100, 9775-9780.	1.4	11
102	Genome-wide association and pathway-based analysis using latent variables related to milk protein composition and cheesemaking traits in dairy cattle. <i>Journal of Dairy Science</i> , 2017, 100, 9085-9102.	1.4	18
103	Detailed fatty acid profile of milk, cheese, ricotta and by products, from cows grazing summer highland pastures. <i>Journal of Dairy Research</i> , 2017, 84, 329-338.	0.7	16
104	Body traits, carcass characteristics and price of cull cows as affected by farm type, breed, age and calving to culling interval. <i>Animal</i> , 2017, 11, 696-704.	1.3	16
105	Methodological considerations for the use of faecal nitrogen to assess diet quality in ungulates: The Alpine ibex as a case study. <i>Ecological Indicators</i> , 2017, 82, 399-408.	2.6	5
106	Fertility traits of Holstein, Brown Swiss, Simmental, and Alpine Grey cows are differently affected by herd productivity and milk yield of individual cows. <i>Journal of Dairy Science</i> , 2017, 100, 8220-8231.	1.4	27
107	SNP co-association and network analyses identify E2F3, KDM5A and BACH2 as key regulators of the bovine milk fatty acid profile. <i>Scientific Reports</i> , 2017, 7, 17317.	1.6	21
108	Genetic analysis of coagulation properties, curd firming modeling, milk yield, composition, and acidity in Sarda dairy sheep. <i>Journal of Dairy Science</i> , 2017, 100, 385-394.	1.4	23

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109	Breed of cow and herd productivity affect milk composition and modeling of coagulation, curd firming, and syneresis. <i>Journal of Dairy Science</i> , 2017, 100, 129-145.	1.4	72
110	Environmental, morphological, and productive characterization of Sardinian goats and use of latent explanatory factors for population analysis ¹ . <i>Journal of Animal Science</i> , 2016, 94, 3947-3957.	0.2	13
111	From cow to cheese: genetic parameters of the flavour fingerprint of cheese investigated by direct-injection mass spectrometry (PTR-ToF-MS). <i>Genetics Selection Evolution</i> , 2016, 48, 89.	1.2	17
112	Genome-wide association of coagulation properties, curd firmness modeling, protein percentage, and acidity in milk from Brown Swiss cows. <i>Journal of Dairy Science</i> , 2016, 99, 3654-3666.	1.4	24
113	The influence of different sample preparation procedures on the determination of fatty acid profiles of beef subcutaneous fat, liver and muscle by gas chromatography. <i>Journal of Food Composition and Analysis</i> , 2016, 50, 10-18.	1.9	15
114	The nonlinear effect of somatic cell count on milk composition, coagulation properties, curd firmness modeling, cheese yield, and curd nutrient recovery. <i>Journal of Dairy Science</i> , 2016, 99, 5104-5119.	1.4	48
115	Cheesemaking in highland pastures: Milk technological properties, cream, cheese and ricotta yields, milk nutrients recovery, and products composition. <i>Journal of Dairy Science</i> , 2016, 99, 9631-9646.	1.4	32
116	Multivariate factor analysis of detailed milk fatty acid profile: Effects of dairy system, feeding, herd, parity, and stage of lactation. <i>Journal of Dairy Science</i> , 2016, 99, 9820-9833.	1.4	63
117	Impact of dairy farming on butterfly diversity in Alpine summer pastures. <i>Agriculture, Ecosystems and Environment</i> , 2016, 232, 38-45.	2.5	5
118	Potential influence of herd and animal factors on the yield of cheese and recovery of components from Sarda sheep milk, as determined by a laboratory bench-top model cheese-making. <i>International Dairy Journal</i> , 2016, 63, 8-17.	1.5	15
119	The influence of dietary nitrogen reduction and conjugated linoleic acid supply to dairy cows on fatty acids in milk and their transfer to ripened cheese. <i>Journal of Dairy Science</i> , 2016, 99, 8759-8778.	1.4	15
120	Variations at regulatory regions of the milk protein genes are associated with milk traits and coagulation properties in the Sarda sheep. <i>Animal Genetics</i> , 2016, 47, 717-726.	0.6	25
121	Short communication: Variations in major mineral contents of Mediterranean buffalo milk and application of Fourier-transform infrared spectroscopy for their prediction. <i>Journal of Dairy Science</i> , 2016, 99, 8680-8686.	1.4	5
122	Transhumance of dairy cows to highland summer pastures interacts with breed to influence body condition, milk yield and quality. <i>Italian Journal of Animal Science</i> , 2016, 15, 481-491.	0.8	28
123	Effects of candidate gene polymorphisms on the detailed fatty acids profile determined by gas chromatography in bovine milk. <i>Journal of Dairy Science</i> , 2016, 99, 4558-4573.	1.4	40
124	Genetic and environmental relationships of different measures of individual cheese yield and curd nutrients recovery with coagulation properties of bovine milk. <i>Journal of Dairy Science</i> , 2016, 99, 1975-1989.	1.4	23
125	The 9-MilCA method as a rapid, partly automated protocol for simultaneously recording milk coagulation, curd firming, syneresis, cheese yield, and curd nutrients recovery or whey loss. <i>Journal of Dairy Science</i> , 2016, 99, 1065-1082.	1.4	35
126	Genetic and environmental relationships of detailed milk fatty acids profile determined by gas chromatography in Brown Swiss cows. <i>Journal of Dairy Science</i> , 2016, 99, 1315-1330.	1.4	43

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127	Transcriptomic Changes in Liver of Young Bulls Caused by Diets Low in Mineral and Protein Contents and Supplemented with n-3 Fatty Acids and Conjugated Linoleic Acid. <i>PLoS ONE</i> , 2016, 11, e0167747.	1.1	8
128	Genetic variation and effects of candidate-gene polymorphisms on coagulation properties, curd firmness modeling and acidity in milk from Brown Swiss cows. <i>Animal</i> , 2015, 9, 1104-1112.	1.3	27
129	Genetic parameters of cheese yield and curd nutrient recovery or whey loss traits predicted using Fourier-transform infrared spectroscopy of samples collected during milk recording on Holstein, Brown Swiss, and Simmental dairy cows. <i>Journal of Dairy Science</i> , 2015, 98, 4914-4927.	1.4	48
130	Determination by GC-MS of Fatty Acid and Conjugated Linoleic Acid (CLA) Isomer Profiles in Six Selected Tissues of Lambs Fed on Pasture or on Indoor Diets with and without Rumen-Protected CLA. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 963-974.	2.4	14
131	Effects of dairy system, herd within dairy system, and individual cow characteristics on the volatile organic compound profile of ripened model cheeses. <i>Journal of Dairy Science</i> , 2015, 98, 2183-2196.	1.4	26
132	Modeling of coagulation, curd firming, and syneresis of milk from Sarda ewes. <i>Journal of Dairy Science</i> , 2015, 98, 2245-2259.	1.4	33
133	Effect of dairy farming system, herd, season, parity, and days in milk on modeling of the coagulation, curd firming, and syneresis of bovine milk. <i>Journal of Dairy Science</i> , 2015, 98, 2759-2774.	1.4	62
134	The use of 2-dimensional gas chromatography to investigate the effect of rumen-protected conjugated linoleic acid, breed, and lactation stage on the fatty acid profile of sheep milk. <i>Journal of Dairy Science</i> , 2015, 98, 2088-2102.	1.4	25
135	Milk skimming, heating, acidification, lysozyme, and rennet affect the pattern, repeatability, and predictability of milk coagulation properties and of curd-firming model parameters: A case study of Grana Padano. <i>Journal of Dairy Science</i> , 2015, 98, 5052-5067.	1.4	26
136	Bayesian regression models outperform partial least squares methods for predicting milk components and technological properties using infrared spectral data. <i>Journal of Dairy Science</i> , 2015, 98, 8133-8151.	1.4	73
137	Influence of N shortage and conjugated linoleic acid supplementation on some productive, digestive, and metabolic parameters of lactating cows. <i>Animal Feed Science and Technology</i> , 2015, 208, 86-97.	1.1	18
138	Comparison between different statistical models for the prediction of direct genetic component on embryo establishment and survival in Italian Brown Swiss dairy cattle. <i>Livestock Science</i> , 2015, 180, 6-13.	0.6	3
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146	Quality traits and modeling of coagulation, curd firming, and syneresis of sheep milk of Alpine breeds fed diets supplemented with rumen-protected conjugated fatty acid. <i>Journal of Dairy Science</i> , 2014, 97, 4018-4028.	1.4	37
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148	Factors associated with age at slaughter and carcass weight, price, and value of dairy cull cows. <i>Journal of Dairy Science</i> , 2014, 97, 1082-1091.	1.4	22
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159	Short communication: Genetic analysis of dairy bull fertility from field data of Brown Swiss cattle. <i>Journal of Dairy Science</i> , 2013, 96, 7325-7328.	1.4	9
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162	Genetic analysis of rennet coagulation time, curd-firming rate, and curd firmness assessed over an extended testing period using mechanical and near-infrared instruments. <i>Journal of Dairy Science</i> , 2013, 96, 50-62.	1.4	45

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164	Low crude protein diets and phase feeding for double-musled crossbred young bulls and heifers. <i>Livestock Science</i> , 2013, 157, 462-470.	0.6	19
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169	Short communication: Factors affecting coagulation properties of Mediterranean buffalo milk. <i>Journal of Dairy Science</i> , 2012, 95, 1709-1713.	1.4	23
170	Erratum to "Short communication: Effects of β -lactoglobulin, stearoyl-coenzyme A desaturase 1, and sterol regulatory element binding protein gene allelic variants on milk production, composition, acidity, and coagulation properties of Brown Swiss cows" (<i>J. Dairy Sci.</i> 95:450-454). <i>Journal of Dairy Science</i> , 2012, 95, 1022.	1.4	1
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