

# Francesca Bennato

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1931118/publications.pdf>

Version: 2024-02-01

36  
papers

504  
citations

567281  
15  
h-index

713466  
21  
g-index

37  
all docs

37  
docs citations

37  
times ranked

565  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibition of Angiogenesis Mediated by Extremely Low-Frequency Magnetic Fields (ELF-MFs). PLoS ONE, 2013, 8, e79309.	2.5	44
2	Involvement of mitochondrial activity in mediating ELF-EMF stimulatory effect on human sperm motility. Bioelectromagnetics, 2011, 32, 15-27.	1.6	40
3	Volatile Flavor Compounds in Cheese as Affected by Ruminant Diet. Molecules, 2020, 25, 461.	3.8	40
4	Influence of Grape Pomace Intake on Nutritional Value, Lipid Oxidation and Volatile Profile of Poultry Meat. Foods, 2020, 9, 508.	4.3	34
5	Chemical-nutritional characteristics and aromatic profile of milk and related dairy products obtained from goats fed with extruded linseed. Asian-Australasian Journal of Animal Sciences, 2020, 33, 148-156.	2.4	28
6	Zinc supplementation of Friesian cows: Effect on chemical-nutritional composition and aromatic profile of dairy products. Journal of Dairy Science, 2019, 102, 2918-2927.	3.4	24
7	Short communication: Compositional characteristics and aromatic profile of caciotta cheese obtained from Friesian cows fed with a dietary supplementation of dried grape pomace. Journal of Dairy Science, 2019, 102, 1025-1032.	3.4	22
8	Whole blood transcriptome analysis in ewes fed with hemp seed supplemented diet. Scientific Reports, 2019, 9, 16192.	3.3	21
9	Dietary Supplementation of Dried Grape Pomace Increases the Amount of Linoleic Acid in Beef, Reduces the Lipid Oxidation and Modifies the Volatile Profile. Animals, 2019, 9, 578.	2.3	20
10	Dietary supplementation of Saanen goats with dried licorice root modifies chemical and textural properties of dairy products. Journal of Dairy Science, 2020, 103, 52-62.	3.4	20
11	ELF-MF attenuates quercetin-induced apoptosis in K562 cells through modulating the expression of Bcl-2 family proteins. Molecular and Cellular Biochemistry, 2014, 397, 33-43.	3.1	19
12	High temperature and heating effect on the oxidative stability of dietary cholesterol in different real food systems arising from eggs. European Food Research and Technology, 2019, 245, 1533-1538.	3.3	18
13	Effects of selenium supplementation on chemical composition and aromatic profiles of cow milk and its derived cheese. Journal of Dairy Science, 2019, 102, 6853-6862.	3.4	16
14	Zinc supplementation of dairy cows: Effects on chemical composition, nutritional quality and volatile profile of Giuncata cheese. International Dairy Journal, 2019, 94, 65-71.	3.0	16
15	Nutrigenomic Effects of Long-Term Grape Pomace Supplementation in Dairy Cows. Animals, 2020, 10, 714.	2.3	15
16	Influence of Licorice Root Feeding on Chemical-Nutritional Quality of Cow Milk and Straciatà Cheese, an Italian Traditional Fresh Dairy Product. Animals, 2019, 9, 1153.	2.3	14
17	Influence of olive leaves feeding on chemical-nutritional quality of goat ricotta cheese. European Food Research and Technology, 2020, 246, 923-930.	3.3	14
18	Egg Quality from Nera Atriana, a Local Poultry Breed of the Abruzzo Region (Italy), and ISA Brown Hens Reared under Free Range Conditions. Animals, 2021, 11, 257.	2.3	11

#	ARTICLE	IF	CITATIONS
19	Metagenomic and volatile profiles of ripened cheese obtained from dairy ewes fed a dietary hemp seed supplementation. <i>Journal of Dairy Science</i> , 2020, 103, 5882-5892.	3.4	11
20	Nutritional Properties of Milk from Dairy Ewes Fed with a Diet Containing Grape Pomace. <i>Foods</i> , 2022, 11, 1878.	4.3	11
21	ELF-MF transiently increases skeletal myoblast migration: Possible role of calpain system. <i>International Journal of Radiation Biology</i> , 2013, 89, 548-561.	1.8	9
22	Evaluation of Chemical Composition and Meat Quality of Breast Muscle in Broilers Reared under Light-Emitting Diode. <i>Animals</i> , 2021, 11, 1505.	2.3	9
23	Volatile Profile in Yogurt Obtained from Saanen Goats Fed with Olive Leaves. <i>Molecules</i> , 2020, 25, 2311.	3.8	8
24	Effect of olive leaves feeding on phenolic composition and lipolytic volatile profile in goat milk. <i>Journal of Dairy Science</i> , 2021, 104, 8835-8845.	3.4	8
25	Zinc supplementation of lactating dairy cows: effects on chemical-nutritional quality and volatile profile of Caciocavallo cheese. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 825-835.	2.4	6
26	Chemical-nutritional parameters and volatile profile of eggs and cakes made with eggs from ISA Warren laying hens fed with a dietary supplementation of extruded linseed. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 1191-1201.	2.4	5
27	Evaluation of Chemical-Nutritional Characteristics of Whey and Ricotta Obtained by Ewes Fed Red Grape Pomace Dietary Supplementation. <i>Food Science of Animal Resources</i> , 2022, 42, 504-516.	4.1	4
28	Qualitative Attributes of Commercial Pig Meat from an Italian Native Breed: The Nero d'Abruzzo. <i>Foods</i> , 2022, 11, 1297.	4.3	4
29	Seasonal and Feeding System Effects on Qualitative Parameters of Bovine Milk Produced in the Abruzzo Region (Italy). <i>Agriculture (Switzerland)</i> , 2022, 12, 917.	3.1	4
30	Qualitative attributes of meat from Teramana goat kids, an Italian native breed of the Abruzzo region. <i>Animal Bioscience</i> , 2022, 35, 1091-1099.	2.0	3
31	Proteolytic Volatile Profile and Electrophoretic Analysis of Casein Composition in Milk and Cheese Derived from Mironutrient-Fed Cows. <i>Molecules</i> , 2020, 25, 2249.	3.8	2
32	Whole Blood Transcriptome Profiling Reveals Positive Effects of Olive Leaves-Supplemented Diet on Cholesterol in Goats. <i>Animals</i> , 2021, 11, 1150.	2.3	1
33	Effects of dietary iodine supplement on sheep milk and cheese. <i>Journal of Dairy Research</i> , 2021, 88, 468-474.	1.4	1
34	Impact of different shades of light-emitting diode on fecal microbiota and gut health in broiler chickens. <i>Animal Bioscience</i> , 2022, 35, 1967-1976.	2.0	1
35	Matrix metalloproteinase-9 activity in ewes' milk and its relationship to somatic cell counts. <i>International Dairy Journal</i> , 2022, 134, 105438.	3.0	1
36	Evaluation of Commercial Meat Products of Red Chicken Reared under LED Lights. <i>Foods</i> , 2022, 11, 370.	4.3	0