

Antonella Dalle Zotte

List of Publications by Year in descending order

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143
papers

4,284
citations

126901

33
h-index

133244

59
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144
all docs

144
docs citations

144
times ranked

3156
citing authors

#	ARTICLE	IF	CITATIONS
1	Silkworm (<i>Bombyx mori</i> L.) oil in growing rabbit nutrition: effects on meat physicochemical traits, sensory profile and shelf-life. <i>Journal of Insects As Food and Feed</i> , 2022, 8, 733-741.	3.9	4
2	Effects of dried <i>Portulaca oleracea</i> supplementation to the laying hen diet on productive performance, egg physical traits, fatty acid composition, and cholesterol content. <i>Czech Journal of Animal Science</i> , 2022, 67, 114-123.	1.3	4
3	Potentiality of protein fractions from the house cricket (<i>Acheta domesticus</i>) and yellow mealworm (<i>Tenebrio molitor</i>) for pasta formulation. <i>LWT - Food Science and Technology</i> , 2022, 164, 113638.	5.2	23
4	Nutritional Composition of <i>Bombyx mori</i> Pupae: A Systematic Review. <i>Insects</i> , 2022, 13, 644.	2.2	5
5	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , 2021, 122, 107800.	5.5	84
6	Effect of a dietary inclusion of full-fat or defatted silkworm pupa meal on the nutrient digestibility and faecal microbiome of fattening quails. <i>Animal</i> , 2021, 15, 100112.	3.3	14
7	Is the farming method (cage, barn, organic) a relevant factor for marketed egg quality traits?. <i>Livestock Science</i> , 2021, 246, 104453.	1.6	6
8	Myofibrillar protein characteristics of fast or slow frozen pork during subsequent storage at -3°C . <i>Meat Science</i> , 2021, 176, 108468.	5.5	12
9	Do insects as feed ingredient affect meat quality?. <i>TeoriĀ I Praktika Pererabotki MĀċsa</i> , 2021, 6, 200-209.	0.6	5
10	Meat quality of poultry fed with diets supplemented with insects: A review. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 854, 012019.	0.3	1
11	Effect of an in-vivo and/or in-meat application of a liquorice (<i>Glycyrrhiza glabra</i> L.) extract on fattening rabbits live performance, carcass traits and meat quality. <i>Animal Feed Science and Technology</i> , 2020, 260, 114333.	2.2	13
12	Research Note: Effect of chicken genotype and white stripingĀ“ wooden breast condition on breast meat proximate composition and amino acid profile. <i>Poultry Science</i> , 2020, 99, 1797-1803.	3.4	37
13	Rainbow trout (<i>Oncorhynchus mykiss</i>) farmed at two different temperatures: Post rigor mortis changes in function of the stunning method. <i>Czech Journal of Animal Science</i> , 2020, 65, 354-364.	1.3	2
14	Protein hunger of the feed sector: the alternatives offered by the plant world. <i>Italian Journal of Animal Science</i> , 2020, 19, 1204-1225.	1.9	37
15	Animal fat and vitamin E in rabbit diets: Total tract apparent digestibility, growth performance, carcass and meat quality traits. <i>Czech Journal of Animal Science</i> , 2020, 65, 380-388.	1.3	7
16	Rabbit Lines Divergently Selected for Total Body Fat Content: Correlated Responses on Growth Performance and Carcass Traits. <i>Animals</i> , 2020, 10, 1815.	2.3	2
17	Effects of honeybush (<i>Cyclopia subternata</i>) extract on physicoĀchemical, oxidative and sensory traits of typical Italian salami. <i>Food Science and Nutrition</i> , 2020, 8, 2299-2306.	3.4	1
18	Effect of dietary supplementation with full-fat silkworm (<i>Bombyx mori</i> L.) chrysalis meal on growth performance and meat quality of Rhode Island RedĀ—ĀFayoumi crossbred chickens. <i>Italian Journal of Animal Science</i> , 2020, 19, 447-456.	1.9	15

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19	Effects of stunning methods on <i>pre rigor</i> changes in rainbow trout (<i>Oncorhynchus</i>) Tj ETQq1 1 0.784314,rgBT /Oylock 10	1.9	10
20	Are Meat Quality Traits and Sensory Attributes in Favor of Slow-Growing Chickens?. <i>Animals</i> , 2020, 10, 960.	2.3	26
21	Inclusion of <i>Hermetia illucens</i> larvae reared on fish offal to the diet of broiler quails: Effect on immunity and caecal microbial populations. <i>Czech Journal of Animal Science</i> , 2020, 65, 213-223.	1.3	4
22	Effect of different killing methods on physicochemical traits, nutritional characteristics, in vitro human digestibility and oxidative stability during storage of the house cricket (<i>Acheta domesticus</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102444.	5.6	21
23	Fat Inclusion Level, NaCl Content and LAB Starter Cultures in the Manufacturing of Italian-Type Ostrich Salami: Weight Loss and Nutritional Traits. <i>Foods</i> , 2020, 9, 476.	4.3	6
24	Insect and fish by-products as sustainable alternatives to conventional animal proteins in animal nutrition. <i>Italian Journal of Animal Science</i> , 2020, 19, 360-372.	1.9	138
25	Comprehensive insight into the food safety climate in Central and Eastern Europe. <i>Food Control</i> , 2020, 114, 107238.	5.5	11
26	Validation of novel food safety climate components and assessment of their indicators in Central and Eastern European food industry. <i>Food Control</i> , 2020, 117, 107357.	5.5	7
27	El aceite esencial y bagazo de orÃ©gano (<i>Lippia berlandieri</i> Schauer) afectan el comportamiento productivo y la calidad de la carne de conejo. <i>Revista Mexicana De Ciencias Pecuarias</i> , 2020, 11, 701-717.	0.4	1
28	Proximate Composition, Amino Acid Profile, and Oxidative Stability of Slow-Growing Indigenous Chickens Compared with Commercial Broiler Chickens. <i>Foods</i> , 2020, 9, 546.	4.3	29
29	Effect of hair shearing on live performance and carcass traits of growing rabbits under hot ambient temperature. <i>World Rabbit Science</i> , 2020, 28, 161.	0.6	1
30	Prevalence of post mortem lesions recorded in the largest Italian rabbit slaughterhouse over a fifteen-years period (2003-2017). <i>World Rabbit Science</i> , 2020, 28, 39.	0.6	3
31	Effects of three different stunning/slaughtering methods on physical, chemical, and sensory changes in rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 613-619.	3.5	9
32	<i>Hermetia illucens</i> Larvae Reared on Different Substrates in Broiler Quail Diets: Effect on Physicochemical and Sensory Quality of the Quail Meat. <i>Animals</i> , 2019, 9, 525.	2.3	37
33	The effects of dietary quercetin supplementation on the meat quality and volatile profile of rabbit meat during chilled storage. <i>Meat Science</i> , 2019, 158, 107905.	5.5	15
34	The effects of dietary quercetin supplementation and sex on the fatty acid profile of rabbit meat, dissectible fat and caecotrophes. <i>Meat Science</i> , 2019, 157, 107888.	5.5	7
35	The use of dietary flavonoids in meat production: A review. <i>Animal Feed Science and Technology</i> , 2019, 257, 114291.	2.2	21
36	The birth weight of rabbits: Influencing factors and effect on behavioural, productive and reproductive traits: A review. <i>Livestock Science</i> , 2019, 230, 103841.	1.6	13

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37	The antioxidant effectiveness of liquorice (<i>Glycyrrhiza glabra</i> L.) extract administered as dietary supplementation and/or as a burger additive in rabbit meat. <i>Meat Science</i> , 2019, 158, 107921.	5.5	16
38	Effect of quercetin supplementation on the growth, feed efficiency and serum hormone levels of New Zealand White rabbits. <i>South African Journal of Animal Sciences</i> , 2019, 48, .	0.5	3
39	Effect of cage and pen housing on the live performance, carcass, and meat quality traits of growing rabbits. <i>Italian Journal of Animal Science</i> , 2019, 18, 441-449.	1.9	8
40	Carcass Traits and Meat Quality of Rabbit, Hare, Guinea Pig and Capybara. , 2019, , 167-210.		4
41	Meat quality of male and female Italian Padovana and Polverara slow-growing chicken breeds. <i>Italian Journal of Animal Science</i> , 2019, 18, 398-404.	1.9	13
42	Meat Quality and Sensory Traits of Finisher Broiler Chickens Fed with Black Soldier Fly (<i>Hermetia</i>) Tj ETQq0 0 0 rgBT /Overlock, 10 Tf 50 5	2.3	73
43	Effect of the incorporation of a fermented rooibos (<i>Aspalathus linearis</i>) extract in the manufacturing of rabbit meat patties on their physical, chemical, and sensory quality during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2019, 108, 31-38.	5.2	23
44	Black Soldier Fly (<i>Hermetia Illucens</i>) as Dietary Source for Laying Quails: Live Performance, and Egg Physico-Chemical Quality, Sensory Profile and Storage Stability. <i>Animals</i> , 2019, 9, 115.	2.3	45
45	Growth, carcass and meat quality traits of two South African meat rabbit breeds. <i>South African Journal of Animal Sciences</i> , 2019, 49, 815-823.	0.5	5
46	Profile of cabanossi made with exotic meats and olive oil. <i>Meat Science</i> , 2019, 147, 20-27.	5.5	2
47	<i>Hermetia illucens</i> larvae reared on different substrates in broiler quail diets: effect on apparent digestibility, feed-choice and growth performance. <i>Journal of Insects As Food and Feed</i> , 2019, 5, 89-98.	3.9	24
48	Composition of rabbit caecal microbiota and the effects of dietary quercetin supplementation and sex thereupon. <i>World Rabbit Science</i> , 2019, 27, 185.	0.6	14
49	Effect of diet and packaging system on the oxidative status and polyunsaturated fatty acid content of rabbit meat during retail display. <i>Meat Science</i> , 2018, 143, 46-51.	5.5	15
50	Black soldier fly larva fat inclusion in finisher broiler chicken diet as an alternative fat source. <i>Animal</i> , 2018, 12, 2032-2039.	3.3	122
51	Rabbit meat production and consumption: State of knowledge and future perspectives. <i>Meat Science</i> , 2018, 143, 137-146.	5.5	120
52	Effect of diet and packaging system on the microbial status, pH, color and sensory traits of rabbit meat evaluated during chilled storage. <i>Meat Science</i> , 2018, 141, 36-43.	5.5	62
53	Black soldier fly as dietary protein source for broiler quails: meat proximate composition, fatty acid and amino acid profile, oxidative status and sensory traits. <i>Animal</i> , 2018, 12, 640-647.	3.3	92
54	Productive performances and carcass quality of male and female Italian Padovana and Polverara slow-growing chicken breeds. <i>Italian Journal of Animal Science</i> , 2018, 17, 530-539.	1.9	25

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55	Incorporation of two levels of black soldier fly (<i>Hermetia illucens</i> L.) larvae fat or extruded linseed in diets of growing rabbits: effects on growth performance and diet digestibility. Czech Journal of Animal Science, 2018, 63, 356-362.	1.3	31
56	Incorporation of Black Soldier Fly (<i>Hermetia illucens</i> L.) larvae fat or extruded linseed in diets of growing rabbits and their effects on meat quality traits including detailed fatty acid composition. Meat Science, 2018, 146, 50-58.	5.5	43
57	The effects of quercetin supplementation on New Zealand White grower rabbit carcass and meat quality – A short communication. Meat Science, 2018, 145, 363-366.	5.5	10
58	Supplementing growing rabbit diets with chestnut hydrolyzable tannins: Effect on meat quality and oxidative status, nutrient digestibilities, and content of tannin metabolites. Meat Science, 2018, 146, 101-108.	5.5	12
59	Relationship between hardness and myowater properties in Wooden Breast affected chicken meat: A nuclear magnetic resonance study. LWT - Food Science and Technology, 2017, 86, 20-24.	5.2	44
60	Newborn chicks show inherited variability in early social predispositions for hen-like stimuli. Scientific Reports, 2017, 7, 40296.	3.3	41
61	Effect of a dietary supplementation with linseed oil and selenium to growing rabbits on their productive performances, carcass traits and fresh and cooked meat quality. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 685-693.	2.2	18
62	Partial or total replacement of soybean oil by black soldier fly larvae (<i>Hermetia illucens</i> L.) fat in broiler diets: effect on growth performances, feed-choice, blood traits, carcass characteristics and meat quality. Italian Journal of Animal Science, 2017, 16, 93-100.	1.9	181
63	Effect of "Wooden Breast" appearance on poultry meat quality, histological traits, and lesions characterization. Czech Journal of Animal Science, 2017, 62, 51-57.	1.3	85
64	What is meat in Italy?. Animal Frontiers, 2017, 7, 63-70.	1.7	8
65	Subchronic exposure to deoxynivalenol exerts slight effect on the immune system and liver morphology of growing rabbits. Acta Veterinaria Brno, 2017, 86, 37-44.	0.5	10
66	Proximate composition, fatty acid profile, and heme iron and cholesterol content of rabbit meat as affected by sire breed, season, parity order, and gender in an organic production system. Czech Journal of Animal Science, 2016, 61, 383-390.	1.3	10
67	Carbon monoxide stunning of Atlantic salmon (<i>Salmo salar</i> L.) modifies rigor mortis and sensory traits as revealed by <i>NIRS</i> and other instruments. Journal of the Science of Food and Agriculture, 2016, 96, 3524-3535.	3.5	5
68	Black soldier fly as dietary protein source for broiler quails: apparent digestibility, excreta microbial load, feed choice, performance, carcass and meat traits. Animal, 2016, 10, 1923-1930.	3.3	180
69	Herbs and spices inclusion as feedstuff or additive in growing rabbit diets and as additive in rabbit meat: A review. Livestock Science, 2016, 189, 82-90.	1.6	53
70	Effect of pre- and post-weaning dietary supplementation with Digestarom® herbal formulation on rabbit carcass traits and meat quality. Meat Science, 2016, 118, 89-95.	5.5	11
71	Technological quality, mineral profile, and sensory attributes of broiler chicken breasts affected by White Stripping and Wooden Breast myopathies. Poultry Science, 2016, 95, 2707-2714.	3.4	107
72	Effect of Silybum marianum herb on the productive performance, carcass traits and meat quality of growing rabbits. Livestock Science, 2016, 194, 31-36.	1.6	13

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73	The effect of dietary Digestarom® herbal supplementation on rabbit meat fatty acid profile, lipid oxidation and antioxidant content. <i>Meat Science</i> , 2016, 121, 238-242.	5.5	12
74	Effect of Dietary Supplementation of Spirulina (<i>Arthrospira Platensis</i>) and Thyme (<i>Thymus Vulgaris</i>) on Serum Biochemistry, Immune Response and Antioxidant Status of Rabbits. <i>Annals of Animal Science</i> , 2016, 16, 181-195.	1.6	4
75	Dietary supplementation of Digestarom® herbal formulation: effect on apparent digestibility, faecal and caecal microbial counts and live performance of growing rabbits. <i>World Rabbit Science</i> , 2016, 24, 95.	0.6	11
76	Meat physical quality and muscle fibre properties of rabbit meat as affected by the sire breed, season, parity order and gender in an organic production system. <i>World Rabbit Science</i> , 2016, 24, 145.	0.6	19
77	Effect of Digestarom® Dietary Supplementation on the Reproductive Performances of Rabbit Does: Preliminary Results. <i>Italian Journal of Animal Science</i> , 2015, 14, 4138.	1.9	7
78	Effect of genotype, housing system and hay supplementation on performance and ear lesions of growing rabbits. <i>Livestock Science</i> , 2015, 174, 105-112.	1.6	15
79	Effect of different chilling rates on the quality parameters of mule duck fatty liver. <i>Poultry Science</i> , 2015, 94, 3015-3024.	3.4	0
80	Oregano, rosemary and vitamin E dietary supplementation in growing rabbits: Effect on growth performance, carcass traits, bone development and meat chemical composition. <i>Livestock Science</i> , 2015, 175, 83-89.	1.6	61
81	Effect of genotype, housing system and hay supplementation on carcass traits and meat quality of growing rabbits. <i>Meat Science</i> , 2015, 110, 126-134.	5.5	23
82	Impact of coccidiosis control program and feeding plan on white striping prevalence and severity degree on broiler breast fillets evaluated at three growing ages. <i>Poultry Science</i> , 2015, 94, 2114-2123.	3.4	12
83	Effect of floor type on carcass and meat quality of pen raised growing rabbits. <i>World Rabbit Science</i> , 2015, 23, 19.	0.6	5
84	Assessing the possible interaction between <i>Carduus marianus</i> and dietary deoxynivalenol on caecal microbiota and fermentation of growing rabbits. <i>Poljoprivreda</i> , 2015, 21, 186-189.	0.5	0
85	Effect of dietary supplementation of Spirulina (<i>Arthrospira platensis</i>) and Thyme (<i>Thymus vulgaris</i>) on rabbit meat appearance, oxidative stability and fatty acid profile during retail display. <i>Meat Science</i> , 2014, 96, 114-119.	5.5	68
86	Authentication of raw and cooked freeze-dried rainbow trout (<i>Oncorhynchus mykiss</i>) by means of near infrared spectroscopy and data fusion. <i>Food Research International</i> , 2014, 60, 180-188.	6.2	29
87	Effect of housing conditions on production, carcass and meat quality traits of growing rabbits. <i>Meat Science</i> , 2014, 96, 41-46.	5.5	17
88	First evidence of avian metapneumovirus subtype A infection in turkeys in Egypt. <i>Tropical Animal Health and Production</i> , 2014, 46, 1093-1097.	1.4	11
89	Dietary Spirulina (<i>Arthrospira platensis</i>) and Thyme (<i>Thymus vulgaris</i>) supplementation to growing rabbits: Effects on raw and cooked meat quality, nutrient true retention and oxidative stability. <i>Meat Science</i> , 2014, 98, 94-103.	5.5	29
90	Effect of carbon monoxide for Atlantic salmon (<i>Salmo salar</i> L.) slaughtering on stress response and fillet shelf life. <i>Aquaculture</i> , 2014, 433, 13-18.	3.5	16

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91	Rabbit farming for meat purposes. <i>Animal Frontiers</i> , 2014, 4, 62-67.	1.7	68
92	Effect of dietary supplementation of spirulina (<i>Arthrospira platensis</i>) and thyme (<i>Thymus vulgaris</i>) on apparent digestibility and productive performance of growing rabbits. <i>World Rabbit Science</i> , 2014, 22, 1.	0.6	29
93	Effect of dietary supplementation of spirulina (<i>Arthrospira platensis</i>) and thyme (<i>Thymus vulgaris</i>) on carcass composition, meat physical traits, and vitamin B12 content on growing rabbits. <i>World Rabbit Science</i> , 2014, 22, 11.	0.6	16
94	Pannon breeding program in rabbit at Kaposvár University. <i>World Rabbit Science</i> , 2014, 22, 287.	0.6	20
95	Effect of different lighting schedules (16L:8D or 12L:6D) on reproductive performance and nursing behaviour of rabbit does. <i>Livestock Science</i> , 2013, 157, 545-551.	1.6	4
96	First evaluation of unfermented and fermented rooibos (<i>Aspalathus linearis</i>) in preventing lipid oxidation in meat products. <i>Meat Science</i> , 2013, 95, 72-77.	5.5	25
97	Effect of dietary supplementation of Spirulina (<i>Arthrospira platensis</i>) and Thyme (<i>Thymus vulgaris</i>) on growth performance, apparent digestibility and health status of companion dwarf rabbits. <i>Livestock Science</i> , 2013, 152, 182-191.	1.6	30
98	Effect of stocking density and group size on growth performance, carcass traits and meat quality of outdoor-reared rabbits. <i>Meat Science</i> , 2013, 93, 162-166.	5.5	20
99	Effect of cottonseed oilcake inclusion on ostrich growth performance and meat chemical composition. <i>Meat Science</i> , 2013, 93, 194-200.	5.5	21
100	Application of computed tomography to assess the effect of egg yolk ratio on body composition in chickens of different genotype and gender at hatch and during the rearing period. <i>British Poultry Science</i> , 2013, 54, 611-619.	1.7	8
101	Effect of Rearing System on Body Traits and Fillet Quality of Meagre (<i>Argyrosomus Regius</i> , Asso) Tj ETQq1 1,0784314,rgBT /Ove	1.9	13
102	Influence of Rabbit Sire Genetic Origin, Season of Birth and Parity Order on Doe and Litter Performance in an Organic Production System. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 43-49.	2.4	7
103	Body morphometric development during growth and maturity of coloured dwarf rabbits available in the Italian market. <i>World Rabbit Science</i> , 2013, 21, .	0.6	2
104	Modeling the relationships between quality and biochemical composition of fatty liver in mule ducks1. <i>Journal of Animal Science</i> , 2012, 90, 3312-3317.	0.5	12
105	Use of different areas of pen by growing rabbits depending on the elevated platformsâ€™ floor-type. <i>Animal</i> , 2012, 6, 650-655.	3.3	9
106	Preliminary results on the effect of the inclusion of cottonseed oilcake meal on the feed intake and growth of slaughter ostriches (<i>Struthio camelus</i> var. domesticus). <i>South African Journal of Animal Sciences</i> , 2012, 42, .	0.5	0
107	Management of Reproduction on Small, Medium and Large Rabbit Farms: A Review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2012, 25, 738-748.	2.4	27
108	The role of rabbit meat as functional food. <i>Meat Science</i> , 2011, 88, 319-331.	5.5	347

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109	Effect of housing conditions on production and behaviour of growing meat rabbits: A review. <i>Livestock Science</i> , 2011, 137, 296-303.	1.6	55
110	Effect of dam and sire genotypes on productive and carcass traits of rabbits ¹ . <i>Journal of Animal Science</i> , 2010, 88, 533-543.	0.5	29
111	Study on the nutrient adequacy of feeds for pet rabbits available in the Italian market. <i>World Rabbit Science</i> , 2010, 18, 131-137.	0.6	8
112	Effect of adult weight and CT-based selection on rabbit meat quality. <i>Italian Journal of Animal Science</i> , 2009, 8, 243-245.	1.9	0
113	Rabbit preference for cages and pens with or without mirrors. <i>Applied Animal Behaviour Science</i> , 2009, 116, 273-278.	1.9	20
114	Response of fattening rabbits reared under different housing conditions. 1. Live performance and health status. <i>Livestock Science</i> , 2009, 121, 86-91.	1.6	42
115	Response of fattening rabbits reared under different housing conditions. 2. Carcass and meat quality. <i>Livestock Science</i> , 2009, 122, 39-47.	1.6	58
116	Effect of an outdoor rearing system on the welfare, growth performance, carcass and meat quality of a slow-growing rabbit population. <i>Meat Science</i> , 2009, 83, 691-696.	5.5	28
117	Near infrared spectroscopy (NIRS) as a tool to predict meat chemical composition and fatty acid profile in different rabbit genotypes. <i>Italian Journal of Animal Science</i> , 2009, 8, 799-801.	1.9	1
118	Meat traits of rabbits housed outdoors: effect of stocking density. <i>Italian Journal of Animal Science</i> , 2009, 8, 279-281.	1.9	3
119	Effect of adult weight and CT-based selection on the performances of growing rabbits. <i>Italian Journal of Animal Science</i> , 2009, 8, 237-239.	1.9	4
120	Effect of adult weight and CT-based selection on carcass traits of growing rabbits. <i>Italian Journal of Animal Science</i> , 2009, 8, 240-242.	1.9	5
121	Dietary inclusion of tannin extract from red quebracho trees (<i>Schinopsis</i> spp.) in the rabbit meat production. <i>Italian Journal of Animal Science</i> , 2009, 8, 784-786.	1.9	25
122	Behaviour of growing rabbits under various housing conditions. <i>Applied Animal Behaviour Science</i> , 2008, 111, 342-356.	1.9	61
123	Effect of diet thermal treatment on excretion and digestibility in broiler chickens. <i>Italian Journal of Animal Science</i> , 2007, 6, 726-726.	1.9	0
124	The use of near-infrared reflectance spectroscopy (NIRS) in the prediction of chemical composition of freeze-dried egg yolk and discrimination between different n-3 PUFA feeding sources. <i>Animal Feed Science and Technology</i> , 2006, 128, 108-121.	2.2	33
125	The dietary inclusion of <i>Portulaca oleracea</i> to the diet of laying hens increases the n-3 fatty acids content and reduces the cholesterol content in the egg yolk. <i>Italian Journal of Animal Science</i> , 2005, 4, 157-159.	1.9	3
126	Influence of the genetic origin and sex on live performance and carcass traits in the rabbit. Preliminary results. <i>Italian Journal of Animal Science</i> , 2005, 4, 175-177.	1.9	1

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127	Influence of the paternal genetic origin and season on the live performances and the carcass yield of rabbits reared in the organic production system. Italian Journal of Animal Science, 2005, 4, 544-546.	1.9	3
128	Effect of maternal lysine supplementation on the performance of growing rabbits. Preliminary results. Italian Journal of Animal Science, 2005, 4, 39-42.	1.9	0
129	Near-infrared reflectance spectroscopy as a method to predict chemical composition of breast meat and discriminate between different n-3 feeding sources. Poultry Science, 2005, 84, 128-136.	3.4	91
130	Effect of feed rationing during post-weaning growth on meat quality, muscle energy metabolism and fibre properties of Biceps femoris muscle in the rabbit. Meat Science, 2005, 70, 301-306.	5.5	47
131	Influence of maternal feed rationing on metabolic and contractile properties of Longissimus lumborum muscle fibres in the rabbit offspring. Meat Science, 2005, 70, 573-577.	5.5	9
132	Changes of the fatty acid composition and malondialdehyde concentration in rabbit Longissimus dorsi muscle after regular electrical stimulation. Meat Science, 2004, 67, 427-432.	5.5	11
133	Perception of rabbit meat quality and major factors influencing the rabbit carcass and meat quality. Livestock Science, 2002, 75, 11-32.	1.2	312
134	The Use of Near-Infrared Reflectance Spectroscopy in the Prediction of the Chemical Composition of Goose Fatty Liver. Poultry Science, 2001, 80, 1625-1629.	3.4	32
135	Effect of postweaning feeding on the performance and energy balance of female rabbits at different physiological states.. Journal of Animal Science, 1999, 77, 416.	0.5	44
136	Non-invasive study of changes in body composition in rabbits during pregnancy using X-ray computerized tomography. Animal Research, 1999, 48, 25-34.	0.6	5
137	Effect of genetic origin, diet and weaning weight on carcass composition, muscle physicochemical and histochemical traits in the rabbit. Meat Science, 1998, 50, 471-478.	5.5	44
138	Effect of age, diet and sex on muscle energy metabolism and on related physicochemical traits in the rabbit. Meat Science, 1996, 43, 15-24.	5.5	39
139	Effect of dietary energy level, addition of fat and physiological state on performance and energy balance of lactating and pregnant rabbit does. Animal Science, 1995, 61, 387-398.	1.3	53
140	Post-weaning evolution of muscle energy metabolism and related physico-chemical traits in the rabbit. Meat Science, 1995, 39, 395-401.	5.5	26
141	Rabbit growth, feed efficiency and body composition: Effects of recombinant porcine somatotropin. Meat Science, 1994, 36, 435-444.	5.5	2
142	Energy and protein utilization and partition in rabbit does concurrently pregnant and lactating. Animal Science, 1992, 55, 153-162.	1.3	37
143	Chemometrics, NIRS-XRF and wet chemistry laboratory, and research Group “ Department of Animal Medicine, Production and Health, University of Padova. NIR News, 0, , 096033602110592.	0.3	0