

Carmen Loreto Manuelian

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

866
citations

516561

16
h-index

526166

27
g-index

50
all docs

50
docs citations

50
times ranked

988
citing authors

#	ARTICLE	IF	CITATIONS
1	Feasibility of pocket-sized near-infrared spectrometer for the prediction of cheese quality traits. <i>Journal of Food Composition and Analysis</i> , 2022, 105, 104245.	1.9	9
2	Long-term administration of a commercial supplement enriched with bioactive compounds does not affect feed intake, health status, and growth performances in beef cattle. <i>Archives Animal Breeding</i> , 2022, 65, 135-144.	0.5	1
3	Detailed comparison between organic and conventional milk from Holstein-Friesian dairy herds in Italy. <i>Journal of Dairy Science</i> , 2022, 105, 5561-5572.	1.4	8
4	Prediction of bioactive compounds in barley by near-infrared reflectance spectroscopy (NIRS). <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103763.	1.9	15
5	Detailed characterization of plant-based burgers. <i>Scientific Reports</i> , 2021, 11, 2049.	1.6	70
6	Plant Feed Additives as Natural Alternatives to the Use of Synthetic Antioxidant Vitamins on Poultry Performances, Health, and Oxidative Status: A Review of the Literature in the Last 20 Years. <i>Antioxidants</i> , 2021, 10, 659.	2.2	39
7	Plant Feed Additives as Natural Alternatives to the Use of Synthetic Antioxidant Vitamins in Livestock Animal Products Yield, Quality, and Oxidative Status: A Review. <i>Antioxidants</i> , 2021, 10, 780.	2.2	21
8	Plant Feed Additives as Natural Alternatives to the Use of Synthetic Antioxidant Vitamins on Yield, Quality, and Oxidative Status of Poultry Products: A Review of the Literature of the Last 20 Years. <i>Antioxidants</i> , 2021, 10, 757.	2.2	6
9	Plant Feed Additives as Natural Alternatives to the Use of Synthetic Antioxidant Vitamins on Livestock Mammals's™ Performances, Health, and Oxidative Status: A Review of the Literature in the Last 20 Years. <i>Antioxidants</i> , 2021, 10, 1461.	2.2	14
10	MIR and Vis/NIR spectroscopy cannot authenticate organic bulk milk. <i>Italian Journal of Animal Science</i> , 2021, 20, 1810-1816.	0.8	3
11	Protein profile of cow milk from multibreed herds and its relationship with milk coagulation properties. <i>Italian Journal of Animal Science</i> , 2021, 20, 2232-2242.	0.8	10
12	Effects of somatic cell score on milk yield and mid-infrared predicted composition and technological traits of Brown Swiss, Holstein Friesian, and Simmental cattle breeds. <i>Journal of Dairy Science</i> , 2020, 103, 791-804.	1.4	44
13	At-line Prediction of Gelatinized Starch and Fiber Fractions in Extruded Dry Dog Food Using Different Near-Infrared Spectroscopy Technologies. <i>Animals</i> , 2020, 10, 862.	1.0	6
14	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
15	Italian local goat breeds have better milk coagulation properties than cosmopolitan breed. <i>Italian Journal of Animal Science</i> , 2020, 19, 593-601.	0.8	10
16	Variation of Blood Metabolites of Brown Swiss, Holstein-Friesian, and Simmental Cows. <i>Animals</i> , 2020, 10, 271.	1.0	5
17	Organic Livestock Production: A Bibliometric Review. <i>Animals</i> , 2020, 10, 618.	1.0	9
18	Effects of animal versus vegetal rennet on milk coagulation traits in Mediterranean buffalo bulk milk. <i>Journal of Dairy Science</i> , 2020, 103, 4958-4964.	1.4	10

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19	Differences in the Detailed Milk Mineral Composition of Italian Local and Saanen Goat Breeds. <i>Animals</i> , 2019, 9, 412.	1.0	14
20	Effects of Breed and Stage of Lactation on Milk Fatty Acid Composition of Italian Goat Breeds. <i>Animals</i> , 2019, 9, 764.	1.0	20
21	Prediction of Mineral Composition in Commercial Extruded Dry Dog Food by Near-Infrared Reflectance Spectroscopy. <i>Animals</i> , 2019, 9, 640.	1.0	14
22	Invited review: Î²-hydroxybutyrate concentration in blood and milk and its associations with cow performance. <i>Animal</i> , 2019, 13, 1676-1689.	1.3	73
23	Multi-breed herd approach to detect breed differences in composition and fatty acid profile of cow milk. <i>Czech Journal of Animal Science</i> , 2019, 64, 11-16.	0.5	13
24	Short communication: Fourier-transform mid-infrared spectroscopy to predict coagulation and acidity traits of sheep bulk milk. <i>Journal of Dairy Science</i> , 2019, 102, 1927-1932.	1.4	10
25	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
26	Feasibility of near infrared transmittance spectroscopy to predict fatty acid composition of commercial processed meat. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 64-73.	1.7	4
27	Factors associated with herd bulk milk composition and technological traits in the Italian dairy industry. <i>Journal of Dairy Science</i> , 2018, 101, 934-943.	1.4	21
28	Invited review: Use of infrared technologies for the assessment of dairy productsâ€™ Applications and perspectives. <i>Journal of Dairy Science</i> , 2018, 101, 10589-10604.	1.4	59
29	Mineral composition of cow milk from multibreed herds. <i>Animal Science Journal</i> , 2018, 89, 1622-1627.	0.6	24
30	Fecal microbiota composition changes after a BW loss diet in Beagle dogs. <i>Journal of Animal Science</i> , 2018, 96, 3102-3111.	0.2	41
31	Development of Fourier-transformed mid-infrared spectroscopy prediction models for major constituents of fractions of delactosated, defatted milk obtained through ultra- and nanofiltration. <i>Journal of Dairy Science</i> , 2018, 101, 6835-6841.	1.4	6
32	Phenotypic variation of milk fatty acid composition of Pinzgauer cattle breed. <i>Italian Journal of Animal Science</i> , 2018, 17, 574-577.	0.8	3
33	Phenotypic analysis of milk coagulation properties and mineral content of Pinzgauer cattle breed. <i>Archives Animal Breeding</i> , 2018, 61, 215-220.	0.5	8
34	Characterization of major and trace minerals, fatty acid composition, and cholesterol content of Protected Designation of Origin cheeses. <i>Journal of Dairy Science</i> , 2017, 100, 3384-3395.	1.4	56
35	Using long-term averted goats for selective grazing in olive groves. <i>Animal</i> , 2017, 11, 1832-1838.	1.3	0
36	Technical note: At-line prediction of mineral composition of fresh cheeses using near-infrared technologies. <i>Journal of Dairy Science</i> , 2017, 100, 6084-6089.	1.4	14

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37	Prediction of minerals, fatty acid composition and cholesterol content of commercial cheeses by near infrared transmittance spectroscopy. <i>International Dairy Journal</i> , 2017, 71, 107-113.	1.5	25
38	The use of near infrared spectroscopy to predict faecal indigestible and digestible fibre fractions in lactating dairy cattle. <i>Livestock Science</i> , 2017, 206, 105-108.	0.6	11
39	Technical note: Feasibility of near infrared transmittance spectroscopy to predict cheese ripeness. <i>Journal of Dairy Science</i> , 2017, 100, 8759-8763.	1.4	16
40	Short communication: Prediction of milk coagulation and acidity traits in Mediterranean buffalo milk using Fourier-transform mid-infrared spectroscopy. <i>Journal of Dairy Science</i> , 2017, 100, 7083-7087.	1.4	30
41	Prediction of sodium content in commercial processed meat products using near infrared spectroscopy. <i>Meat Science</i> , 2017, 125, 61-65.	2.7	33
42	How to Create Conditioned Taste Aversion for Grazing Ground Covers in Woody Crops with Small Ruminants. <i>Journal of Visualized Experiments</i> , 2016, , .	0.2	1
43	Kinetics of lithium as a lithium chloride dose suitable for conditioned taste aversion in lactating goats and dry sheep. <i>Journal of Animal Science</i> , 2015, 93, 562-569.	0.2	7
44	Sheep herbivory within grassland patches: The potential cost of food item discrimination. <i>Basic and Applied Ecology</i> , 2015, 16, 347-353.	1.2	9
45	Effect of subclinical intramammary infection on milk quality in dairy sheep: II. Matured-pressed cheese (Manchego) produced from milk of uninfected and infected glands and from their blends. <i>Small Ruminant Research</i> , 2015, 126, 59-67.	0.6	26
46	Fat digestibility is reduced in old cats with subnormal cobalamin concentrations. <i>Journal of Nutritional Science</i> , 2014, 3, e62.	0.7	3
47	Effect of breed and lithium chloride dose on the conditioned aversion to olive tree leaves (<i>Olea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.8	6
48	Conditioned aversion to olive tree leaves (<i>Olea europaea</i> L.) in goats and sheep. <i>Applied Animal Behaviour Science</i> , 2010, 128, 45-49.	0.8	7