## Filippo M Rossi

List of Publications by Year in descending order

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		516710	526287
59	799	16	27
papers	citations	h-index	g-index
60	60	60	1314
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	The presence of ochratoxin A in cord serum and in human milk and its correspondence with maternal dietary habits. European Journal of Nutrition, 2011, 50, 211-218.	3.9	71
2	Health-promoting substances and heavy metal content in tomatoes grown with different farming techniques. European Journal of Nutrition, 2008, 47, 266-272.	3.9	70
3	Gut response induced by weaning in piglet features marked changes in immune and inflammatory response. Functional and Integrative Genomics, 2014, 14, 657-671.	3 <b>.</b> 5	56
4	Sustainable ruminant production to help feed the planet. Italian Journal of Animal Science, 2017, 16, 140-171.	1.9	56
5	Effect of extrusion, espansion and toasting on the nutritional value of peas, faba beans and lupins. Italian Journal of Animal Science, 2005, 4, 177-189.	1.9	50
6	Differential effects of coconut versus soy oil on gut microbiota composition and predicted metabolic function in adult mice. BMC Genomics, 2018, 19, 808.	2.8	42
7	Effect of Bt corn on broiler growth performance and fate of feed-derived DNA in the digestive tract. Poultry Science, 2005, 84, 1022-1030.	3.4	41
8	Effects of peptidic fractions from Saccharomyces cerevisiae culture on growth and metabolism of the ruminal bacteria Megasphaera elsdenii. Animal Research, 2004, 53, 177-186.	0.6	33
9	Determination of nitrogen intestinal digestibility in ruminants. Animal Feed Science and Technology, 1994, 48, 253-263.	2.2	26
10	Short-term modifications in the distal gut microbiota of weaning mice induced by a high-fat diet. Microbiology (United Kingdom), 2012, 158, 983-992.	1.8	26
11	Absence of Allergic Reactions to Egg White Lysozyme Additive in Grana Padano Cheese. Journal of the American College of Nutrition, 2008, 27, 326-331.	1.8	25
12	Antisecretory factor as a potential health-promoting molecule in man and animals. Nutrition Research Reviews, 2010, 23, 300-313.	4.1	23
13	Pasta supplemented with isolated lupin protein fractions reduces body weight gain and food intake of rats and decreases plasma glucose concentration upon glucose overload trial. Food and Function, 2014, 5, 375-380.	4.6	23
14	Targeted healthy compounds in small and large-scale brewed beers. Food Chemistry, 2020, 310, 125935.	8.2	23
15	Plasma ochratoxin A levels, food consumption, and risk biomarkers of a representative sample of men and women from the Molise region in Italy. European Journal of Nutrition, 2012, 51, 851-860.	3.9	21
16	Rumen degradation and intestinal digestibility of rumen protected amino acids: comparison between in situ and in vitro data. Animal Feed Science and Technology, 2003, 108, 223-229.	2.2	20
17	Estimate of methane production from rumen fermentation. Nutrient Cycling in Agroecosystems, 2001, 60, 89-92.	2.2	16
18	Emerging mycotoxins in the food chain. Mediterranean Journal of Nutrition and Metabolism, 2020, 13, 7-27.	0.5	16

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19	Monitoring of the declining trend of Polychlorobifenyls concentration in milk of contaminated dairy cows. Italian Journal of Animal Science, 2010, 9, e18.	1.9	15
20	Outcome of oral provocation test in egg-sensitive children receiving semi-fat hard cheese Grana Padano PDO (protected designation of origin) containing, or not, lysozyme. European Journal of Nutrition, 2013, 52, 877-883.	3.9	14
21	Analytical composition and rumen degradability of isogenic and transgenic corn varieties. Journal of the Science of Food and Agriculture, 2003, 83, 1337-1341.	3.5	12
22	Influence of high-amylose maize starch addition on in vitro starch digestibility and sensory characteristics of cookies. Starch/Staerke, 2016, 68, 469-475.	2.1	11
23	The nutrigenomic investigation of C57BL/6N mice fed a short-term high-fat diet highlights early changes in clock genes expression. Genes and Nutrition, 2013, 8, 465-474.	2.5	10
24	Conjugated linoleic acid isomer (cis9,trans11 and trans10,cis12) content in cheeses from Italian large-scale retail trade. International Dairy Journal, 2014, 34, 180-183.	3.0	9
25	Gastrointestinal digestates of Grana Padano and Trentingrana cheeses promote intestinal calcium uptake and extracellular bone matrix formation in vitro. Food Research International, 2016, 89, 820-827.	6.2	8
26	Plasmid transformation of Ruminococcus albus by means of high-voltage electroporation. FEMS Microbiology Letters, 1992, 94, 203-207.	1.8	8
27	LC-MS/MS Determination of Mono-Glutamate Folates and Folic Acid in Beer. Food Analytical Methods, 2019, 12, 722-728.	2.6	7
28	Mediterranean Diet Affects Blood Circulating Lipid-Soluble Micronutrients and Inflammatory Biomarkers in a Cohort of Breast Cancer Survivors: Results from the SETA Study. Nutrients, 2021, 13, 3482.	4.1	7
29	Effect of fat coating on rumen degradation and intestinal digestibility of soybean meal. Animal Feed Science and Technology, 1999, 81, 309-318.	2.2	5
30	Effect of insertion of Bt gene in corn and different fumonisin content on growth performance of weaned piglets. Italian Journal of Animal Science, 2011, 10, e19.	1.9	5
31	Contents of Conjugated Linoleic Acid Isomers <i>cis9,trans11</i> and <i>trans10,cis12</i> ii>in Ruminant and Non-Ruminant Meats Available in the Italian Market. Italian Journal of Animal Science, 2014, 13, 3125.	1.9	5
32	Effects of the intake of craft or industrial beer on serum homocysteine. International Journal of Food Sciences and Nutrition, 2021, 72, 93-98.	2.8	5
33	In vivo and in vitro digestibility of the calcium contained in foods of animal and plant origin. Mediterranean Journal of Nutrition and Metabolism, 2011, 4, 105-110.	0.5	4
34	Investigating patterns of millennials' interest in glutenâ€free beer in Poland: A question of beer price and alcohol content. Journal of Food Science, 2020, 85, 182-191.	3.1	4
35	Title is missing!. Biotechnology Letters, 1997, 19, 1151-1155.	2.2	3
36	Effect of bovine somatotropin on milk production, milk quality and the cheese-making properties of Grana Padano cheese. Livestock Science, 1998, 54, 107-114.	1.2	3

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37	Effects of a glucooligosaccharide supplement on the morphological characteristics of the gastro-intestinal tract and growth performance in weaned piglets. Italian Journal of Animal Science, 2008, 7, 185-198.	1.9	3
38	Immunological Response in Egg-Sensitive Adults Challenged with Cheese Containing or Not Containing Lysozyme. Journal of the American College of Nutrition, 2012, 31, 385-391.	1.8	3
39	Se-(2-aminoalkyl)selenocysteines as biochemical redox agents. A tool to contrast cell injury induced by aflatoxin B1 in HepG2 cells. Amino Acids, 2014, 46, 459-470.	2.7	3
40	Diets containing dairy foods positively affects weight and fat loss and cytokines blood levels in premenopausal obese women. Mediterranean Journal of Nutrition and Metabolism, 2015, 8, 165-174.	0.5	3
41	Effect of biscuits formulated with high-amylose maize flour on satiety-related sensations and food intake. International Journal of Food Sciences and Nutrition, 2021, 72, 1-8.	2.8	3
42	Wheat-based breads with slowly digestible starch properties by increasing the amylose content: an in vitro approach. Mediterranean Journal of Nutrition and Metabolism, 2016, 9, 101-109.	0.5	2
43	Effect of omnivorous and vegan diets with different protein and carbohydrate content on growth and metabolism of growing rats. International Journal of Food Sciences and Nutrition, 2018, 69, 574-583.	2.8	2
44	Assessment of fruit and vegetable preferences in a group of school children in grades 1 and 5. Mediterranean Journal of Nutrition and Metabolism, 2009, 2, 119-125.	0.5	1
45	Effect of dietary glycemic index on food intake, adiposity, and fasting plasma ghrelin levels in animals. Journal of Endocrinological Investigation, 2010, 33, 250-253.	3.3	1
46	Effect of hydrothermally processed cereals on the performance of weaned piglets. Livestock Science, 2010, 134, 166-168.	1.6	1
47	Study of the eating habits of the students attending the first 2Âyears at high school in Italy. Mediterranean Journal of Nutrition and Metabolism, 2013, 6, 143-150.	0.5	1
48	Mediterranean Diet influences breast cancer relapse: preliminary results of the SETA PROJECT Journal of Clinical Oncology, 2016, 34, e13039-e13039.	1.6	1
49	Comparing the dietary habits and social-health behaviors among University students living at or away from home. Minerva Gastroenterologica E Dietologica, 2020, 66, 82-84.	2.2	1
50	Food for Healthy Living and Active Ageing. Studies in Health Technology and Informatics, 2014, 203, 32-43.	0.3	1
51	In situandin vitronutritional evaluation of rumen-protected lipids. Italian Journal of Animal Science, 2005, 4, 156-158.	1.9	0
52	Diets with low glycemic index minimized weight loss in rats reared in a simulation of microgravity by hindlimb suspension. Nutrition Research, 2007, 27, 802-807.	2.9	0
53	The effects of ochratoxin A on liver metabolism. Mediterranean Journal of Nutrition and Metabolism, 2012, 5, 177-185.	0.5	0
54	Effect of a snack with high fibre content on defecation frequency in a stipsi-affected cohort of volunteers. Mediterranean Journal of Nutrition and Metabolism, 2013, 6, 177-182.	0.5	0

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55	A comparison of CLA intake and source between female and male Italian students. Mediterranean Journal of Nutrition and Metabolism, 2015, 8, 257-263.	0.5	0
56	Relationships of alcohol consumption and nutritional knowledge on body weight and composition in a group of Italian students. Mediterranean Journal of Nutrition and Metabolism, 2016, 9, 47-59.	0.5	0
57	A Long Road to Safer Food. Toxins, 2020, 12, 453.	3.4	O
58	Uncovering Patterns of Italian Consumers' Interest for Gluten-Free Beers. Journal of the American Society of Brewing Chemists, 0, , 1-14.	1.1	0
59	The Effects of Dietary Calcium on Hypertension. Food and Nutritional Components in Focus, 2015, , 509-518.	0.1	0