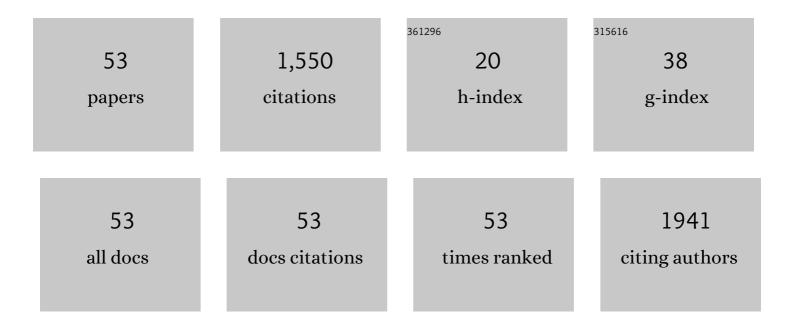
Giancarlo Bozzo

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Evidence for evolution of canine parvovirus type 2 in Italy. Journal of General Virology, 2001, 82, 3021-3025.	1.3	427
2	DNA barcoding for detecting market substitution in salted cod fillets and battered cod chunks. Food Chemistry, 2013, 141, 1757-1762.	4.2	84
3	A Canine Parvovirus Mutant Is Spreading in Italy. Journal of Clinical Microbiology, 2004, 42, 1333-1336.	1.8	83
4	Molecular characterization of the VP4, VP6, VP7, and NSP4 genes of lapine rotaviruses identified in italy: emergence of a novel VP4 genotype. Virology, 2003, 314, 358-370.	1.1	73
5	Occurrence of mislabeling in meat products using DNA-based assay. Journal of Food Science and Technology, 2015, 52, 2479-2484.	1.4	73
6	Species identification in fish fillet products using DNA barcoding. Fisheries Research, 2015, 170, 9-13.	0.9	71
7	Prevalence of group C rotaviruses in weaning and post-weaning pigs with enteritis. Veterinary Microbiology, 2007, 123, 26-33.	0.8	59
8	The use of the ascorbic acid as food additive and technical-legal issues. Italian Journal of Food Safety, 2016, 5, 4313.	0.5	56
9	Immunogenicity of an Intranasally Administered Modified Live Canine Parvovirus Type 2b Vaccine in Pups with Maternally Derived Antibodies. Vaccine Journal, 2005, 12, 1243-1245.	3.2	46
10	Occurrence of emerging food-borne pathogenic Arcobacter spp. isolated from pre-cut (ready-to-eat) vegetables. International Journal of Food Microbiology, 2016, 236, 33-37.	2.1	41
11	Occurrence of potentially pathogenic arcobacters in shellfish. Food Microbiology, 2016, 57, 23-27.	2.1	39
12	DNA-based approach for species identification of goat-milk products. Food Chemistry, 2017, 229, 93-97.	4.2	39
13	Simultaneous Quantitative Detection of Six Families of Antibiotics in Honey Using A Biochip Multi-Array Technology. Veterinary Sciences, 2019, 6, 1.	0.6	39
14	Packaged frozen fishery products: species identification, mislabeling occurrence and legislative implications. Food Chemistry, 2016, 194, 279-283.	4.2	34
15	Occurence of potentially enterotoxigenic Bacillus cereus in infant milk powder. European Food Research and Technology, 2013, 237, 275-279.	1.6	30
16	Lineage diversification and recombination in type-4 human astroviruses. Infection, Genetics and Evolution, 2013, 20, 330-335.	1.0	30
17	Physiological dynamics in broiler chickens under heat stress and possible mitigation strategies. Animal Biotechnology, 2023, 34, 438-447.	0.7	26
18	Kosher slaughter paradigms: Evaluation of slaughterhouse inspection procedures. Meat Science, 2017, 128–30-33	2.7	25

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19	Ochratoxin A detection by HPLC in target tissues of swine and cytological and histological analysis. Food Chemistry, 2007, 105, 364-368.	4.2	22
20	Analysis of Stress Indicators for Evaluation of Animal Welfare and Meat Quality in Traditional and Jewish Slaughtering. Animals, 2018, 8, 43.	1.0	21
21	Occurrence of Prototheca spp. in cow milk samples. New Microbiologica, 2014, 37, 459-64.	0.1	21
22	Ochratoxin A in Laying Hens: High-Performance Liquid Chromatography Detection and Cytological and Histological Analysis of Target Tissues. Journal of Applied Poultry Research, 2008, 17, 151-156.	0.6	18
23	Road Transport of Farm Animals: Mortality, Morbidity, Species and Country of Origin at a Southern Italian Control Post. Animals, 2018, 8, 155.	1.0	18
24	Outbreak of Hepatitis A in Italy Associated with Frozen Redcurrants Imported from Poland: A Case Study. Food and Environmental Virology, 2015, 7, 305-308.	1.5	15
25	Occurrence of mislabelling in prepared fishery products in Southern Italy. Italian Journal of Food Safety, 2015, 4, 5358.	0.5	14
26	Effects of feeding different lipid sources on hepatic histopathology features and growth traits of broiler chickens. Acta Histochemica, 2015, 117, 780-783.	0.9	14
27	Pseudomonas azotoformans Belonging to Pseudomonas fluorescens Group as Causative Agent of Blue Coloration in Carcasses of Slaughterhouse Rabbits. Animals, 2020, 10, 256.	1.0	12
28	Determination of plasmatic cortisol for evaluation of animal welfare during slaughter. Italian Journal of Food Safety, 2017, 6, 6912.	0.5	10
29	Pilot Study of the Relationship between Deck Level and Journey Duration on Plasma Cortisol, Epinephrine and Norepinephrine Levels in Italian Heavy Pigs. Animals, 2020, 10, 1578.	1.0	9
30	Methylglyoxal (MGO) in Italian Honey. Applied Sciences (Switzerland), 2021, 11, 831.	1.3	9
31	Occurrence of Ochratoxin A in the Wild Boar (Sus scrofa): Chemical and Histological Analysis. Toxins, 2012, 4, 1440-1450.	1.5	8
32	Stress factors during cattle slaughter. Italian Journal of Food Safety, 2014, 3, 1682.	0.5	8
33	Evaluation of the animal welfare during religious slaughtering. Italian Journal of Food Safety, 2020, 9, 8387.	0.5	8
34	Protection of Animals during Transport: Analysis of the Infringements Reported from 2009 to 2013 during On-Road Inspections in Italy. Animals, 2020, 10, 356.	1.0	7
35	Animal Welfare, Health and the Fight against Climate Change: One Solution for Global Objectives. Agriculture (Switzerland), 2021, 11, 1248.	1.4	7
36	Detection of Arcobacter spp. in Mytilus galloprovincialis samples collected from Apulia region. Italian Journal of Food Safety, 2015, 4, 4583.	0.5	6

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37	Polyomavirus Infection in Gouldian Finches (Erythrura gouldiae) and Other Pet Birds of the Family Estrildidae. Journal of Comparative Pathology, 2017, 156, 436-439.	0.1	6
38	Association among metabolic status, oxidative stress, milk yield, body condition score and reproductive cyclicity in dairy buffaloes. Reproduction in Domestic Animals, 2022, 57, 498-504.	0.6	6
39	Religious slaughtering: Implications on pH and temperature of bovine carcasses. Saudi Journal of Biological Sciences, 2022, 29, 2396-2401.	1.8	6
40	Evaluation of the Occurrence of False Aneurysms During Halal Slaughtering and Consequences on the Animal's State of Consciousness. Animals, 2020, 10, 1183.	1.0	5
41	Spreading of Pasteurella multocida Infection in a Pet Rabbit Breeding and Possible Implications on Healed Bunnies. Veterinary Sciences, 2022, 9, 301.	0.6	5
42	Ochratoxin A in avicultural meat production: chemical and histological effects. World Mycotoxin Journal, 2009, 2, 61-69.	0.8	4
43	Silter Cheese, a Traditional Italian Dairy Product: A Source of Feasible Probiotic Strains. International Journal of Food Properties, 2015, 18, 492-498.	1.3	4
44	Rare Generalized Form of Fungal Dermatitis in a Horse: Case Report. Animals, 2020, 10, 871.	1.0	3
45	Analysis of the sulphite content in shrimps and prawns. Italian Journal of Food Safety, 2013, 2, 18.	0.5	2
46	Evaluation of the Lambs' State of Consciousness Signs during Halal and Traditional Slaughtering. Agriculture (Switzerland), 2020, 10, 557.	1.4	2
47	Visual Image Analysis for a new classification method of bovine carcasses according to EU legislation criteria. Meat Science, 2022, 183, 108654.	2.7	2
48	Presence of cadmium residues in muscle, liver and kidney of Bubalus bubalis and histological evidence. Italian Journal of Food Safety, 2018, 7, 7684.	0.5	1
49	Animal Welfare Policies and Human Rights in the Context of Slaughter Procedures. Agriculture (Switzerland), 2021, 11, 442.	1.4	1
50	Classification of bovine carcasses: New biometric remote sensing tools. Italian Journal of Food Safety, 2020, 9, 8645.	0.5	1
51	Occurrences of ochratoxin A in slaughtered wild boar (Sus scrofa). Italian Journal of Food Safety, 2013, 2, 39.	0.5	0
52	Raw donkey milk versus raw cow's milk. A preliminary study to compare the growth of Listeria monocytogenes and Staphylococcus aureus. Veterinaria Italiana, 2020, 56, 115-121.	0.5	0
53	Pseudomonas fluorescens group bacteria as responsible for chromatic alteration on rabbit carcasses. Possible hygienic implications. Italian Journal of Food Safety, 2022, 11, .	0.5	0