Giovanni Fanelli

List of Publications by Year
in descending order

28	892	566801 15	500791 28
papers	citations	h-index	g-index

28	28	28	1113
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The continuity of living matter and the discontinuities of its constituents: do plankton and benthos really exist?. Trends in Ecology and Evolution, 1996, 11, 177-180.	4.2	129
2	Spatial variability and human disturbance in shallow subtidal hard substrate assemblages: a regional approach. Marine Ecology - Progress Series, 2001, 212, 1-12.	0.9	115
3	Variability of species' roles in marine communities: change of paradigms for conservation priorities. Marine Biology, 2002, 140, 1067-1074.	0.7	112
4	Leading role of the sea urchin Arbacia lixula in maintaining the barren state in southwestern Mediterranean. Marine Biology, 2011, 158, 2505-2513.	0.7	77
5	Coastal fish indicate human-induced changes in the Mediterranean littoral. Marine Environmental Research, 2002, 53, 77-94.	1.1	76
6	Sabella spallanzanii filter-feeding on bacterial community: Ecological implications and applications. Marine Environmental Research, 2006, 61, 74-92.	1.1	59
7	Influence of a prepared diet and a macroalga (Ulva sp.) on the growth, nutritional and sensory qualities of gonads of the sea urchin Paracentrotus lividus. Aquaculture, 2018, 493, 240-250.	1.7	41
8	Plankton biodiversity around the Salento Peninsula (South East Italy): an integrated water/sediment approach. Scientia Marina, 2004, 68, 85-102.	0.3	34
9	From biodiversity and ecosystem functioning to the roots of ecological complexity. Ecological Complexity, 2004, 1, 101-109.	1.4	26
10	Effect of formulated diets on the proximate composition and fatty acid profiles of sea urchin Paracentrotus lividus gonad. Aquaculture International, 2018, 26, 185-202.	1.1	26
11	New Mediterranean Biodiversity Records (April 2015). Mediterranean Marine Science, 2015, 16, 266.	0.6	25
12	Hydrodynamism and its influence on the reproductive condition of the edible sea urchin Paracentrotus lividus. Marine Environmental Research, 2013, 85, 29-33.	1.1	23
13	Seasonal changes of commercial traits, proximate and fatty acid compositions of the scallopFlexopecten glaberfrom the Mediterranean Sea (Southern Italy). PeerJ, 2019, 7, e5810.	0.9	21
14	Experimental co-culture of low food-chain organisms, Sabella spallanzanii (Polychaeta, Sabellidae) and Cladophora prolifera (Chlorophyta, Cladophorales), in Porto Cesareo area (Mediterranean Sea). Aquaculture Research, 2006, 37, 966-974.	0.9	17
15	Bioactive fatty acids in seafood from Ionian Sea and relation to dietary recommendations. International Journal of Food Sciences and Nutrition, 2020, 71, 693-705.	1.3	17
16	Plankton-Derived Resting Stages in Marine Coastal Sediments along the Salento Peninsula (Apulia,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.4	15
17	Bioactive fatty acids of three commercial scallop species. International Journal of Food Properties, 2018, 21, 519-532.	1.3	14
18	The recruitment of scallops (and beyond) by two different artificial collectors (Gulf of Taranto,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	0.9	12

#	Article	IF	Citations
19	Rearing experiences of the polychaete Sabella spallanzanii in the Gulf of Taranto (Mediterranean Sea,) Tj ETQq1 1 0.784314 rgBT /Ove	1.1	9
20	Comparative Characteristics of Percentage Edibility, Condition Index, Biochemical Constituents and Lipids Nutritional Quality Indices of Wild and Farmed Scallops (Flexopecten glaber). Water (Switzerland), 2020, 12, 1777.	1.2	8
21	Estimation of Growth Parameters of the Black Scallop Mimachlamys Varia in the Gulf of Taranto (Ionian Sea, Southern Italy). Water (Switzerland), 2020, 12, 3342.	1.2	7
22	First record of the alien gastropod Melibe fimbriata (Opistobranchia: Tethyidae) in the Taranto seas (Mediterranean Sea). Journal of the Marine Biological Association of the United Kingdom, 2004, 84, 1067-1068.	0.4	6
23	Destructive standard squares or low-impact visually driven collection? A comparison of methods for quantitative samplings of benthic hydrozoans. Italian Journal of Zoology, 2013, 80, 424-436.	0.6	6
24	Can Different Body Tissues of Two Sea Cucumbers Supply a Fair Amount of Omega 3 for Health Benefit?. Journal of Aquatic Food Product Technology, 2019, 28, 821-836.	0.6	6
25	Effect of temperature and duration of immersion on the stability of prepared feeds in echinoculture. Journal of Applied Aquaculture, 2021, 33, 150-164.	0.7	4
26	Bioturbation behaviour in two Mediterranean polychaetes. Journal of the Marine Biological Association of the United Kingdom, 2001, 81, 341-342.	0.4	3
27	Reply from F. Boero et al.. Trends in Ecology and Evolution, 1996, 11, 472.	4.2	2
28	Strategies for Successful Scallops Spat Collection on Artificial Collectors in the Taranto Gulf (Mediterranean Sea). Water (Switzerland), 2021, 13, 462.	1.2	2