

# Annalaura Lopez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4678955/publications.pdf>

Version: 2024-02-01

11  
papers

118  
citations

1478505

6  
h-index

1372567

10  
g-index

11  
all docs

11  
docs citations

11  
times ranked

161  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty Acid Profile in Goat Milk from High- and Low-Input Conventional and Organic Systems. <i>Animals</i> , 2019, 9, 452.	2.3	24
2	Authentication of farmed and wild european eel ( <i>Anguilla anguilla</i> ) by fatty acid profile and carbon and nitrogen isotopic analyses. <i>Food Control</i> , 2019, 102, 112-121.	5.5	20
3	Microalgae from Biorefinery as Potential Protein Source for Siberian Sturgeon ( <i>A. baerii</i> ) Aquafeed. <i>Sustainability</i> , 2020, 12, 8779.	3.2	19
4	Comparison of Chemical Composition and Safety Issues in Fish Roe Products: Application of Chemometrics to Chemical Data. <i>Foods</i> , 2020, 9, 540.	4.3	19
5	Sturgeon Meat and Caviar Quality from Different Cultured Species. <i>Fishes</i> , 2020, 5, 9.	1.7	13
6	Evolution of Food Safety Features and Volatile Profile in White Sturgeon Caviar Treated with Different Formulations of Salt and Preservatives during a Long-Term Storage Time. <i>Foods</i> , 2021, 10, 850.	4.3	10
7	Volatile Organic Compounds Profile in White Sturgeon ( <i>Acipenser transmontanus</i> ) Caviar at Different Stages of Ripening by Multiple Headspace Solid Phase Microextraction. <i>Molecules</i> , 2020, 25, 1074.	3.8	6
8	Characterization of Fat Quality in Cow Milk from Alpine Farms as Influenced by Seasonal Variations of Diets. <i>Animals</i> , 2022, 12, 515.	2.3	3
9	Effects of season and management on fatty acid profile, ACE-inhibitory activity and anti-oxidant properties of Italian Alpine cheeses. <i>Italian Journal of Animal Science</i> , 2022, 21, 1021-1033.	1.9	3
10	Intrinsic and Extrinsic Quality Attributes of Fresh and Semi-Hard Goat Cheese from Low- and High-Input Farming Systems. <i>Animals</i> , 2020, 10, 1567.	2.3	1
11	Nutritional quality traits of Mediterranean mussels ( <i>Mytilus galloprovincialis</i> ): A sustainable aquatic food product available on Italian market all year round. <i>Food Science and Technology International</i> , 2023, 29, 718-728.	2.2	0