

Annalaura Lopez

List of Publications by Year in descending order

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

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11
papers

118
citations

1478505

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1372567

10
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docs citations

11
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161
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	Microalgae from Biorefinery as Potential Protein Source for Siberian Sturgeon (<i>A. baerii</i>) Aquafeed. <i>Sustainability</i> , 2020, 12, 8779.	3.2	19
7	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
8	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
9	Sturgeon Meat and Caviar Quality from Different Cultured Species. <i>Fishes</i> , 2020, 5, 9.	1.7	13
10	Fatty Acid Profile in Goat Milk from High- and Low-Input Conventional and Organic Systems. <i>Animals</i> , 2019, 9, 452.	2.3	24
11	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