

Massimiliano Petracci

List of Publications by Year in descending order

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Version: 2024-02-01

117
papers

5,430
citations

81743

39
h-index

91712

69
g-index

118
all docs

118
docs citations

118
times ranked

2858
citing authors

#	ARTICLE	IF	CITATIONS
1	Meat quality in fast-growing broiler chickens. <i>World's Poultry Science Journal</i> , 2015, 71, 363-374.	1.4	310
2	Implications of white striping and wooden breast abnormalities on quality traits of raw and marinated chicken meat. <i>Animal</i> , 2015, 9, 728-734.	1.3	243
3	Muscle Growth and Poultry Meat Quality Issues. <i>Nutrients</i> , 2012, 4, 1-12.	1.7	237
4	Wooden Breast, White Striping, and Spaghetti Meat: Causes, Consequences and Consumer Perception of Emerging Broiler Meat Abnormalities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 565-583.	5.9	235
5	Histology, composition, and quality traits of chicken Pectoralis major muscle affected by wooden breast abnormality. <i>Poultry Science</i> , 2016, 95, 651-659.	1.5	210
6	Functional ingredients for poultry meat products. <i>Trends in Food Science and Technology</i> , 2013, 33, 27-39.	7.8	167
7	Occurrence of white striping under commercial conditions and its impact on breast meat quality in broiler chickens. <i>Poultry Science</i> , 2013, 92, 1670-1675.	1.5	165
8	Effect of genotype, gender and feed restriction on growth, meat quality and the occurrence of white striping and wooden breast in broiler chickens. <i>Poultry Science</i> , 2015, 94, 2996-3004.	1.5	158
9	Color variation and characterization of broiler breast meat during processing in Italy. <i>Poultry Science</i> , 2004, 83, 2086-2092.	1.5	152
10	Detection of differentially expressed genes in broiler pectoralis major muscle affected by White Striping " Wooden Breast myopathies. <i>Poultry Science</i> , 2016, 95, 2771-2785.	1.5	134
11	Implications of white striping and spaghetti meat abnormalities on meat quality and histological features in broilers. <i>Animal</i> , 2018, 12, 164-173.	1.3	133
12	Relationship between pectoralis major muscle histology and quality traits of chicken meat. <i>Poultry Science</i> , 2015, 94, 123-130.	1.5	113
13	Quantity and functionality of protein fractions in chicken breast fillets affected by white striping. <i>Poultry Science</i> , 2014, 93, 2108-2116.	1.5	110
14	Effect of White Striping on Chemical Composition and Nutritional Value of Chicken Breast Meat. <i>Italian Journal of Animal Science</i> , 2014, 13, 3138.	0.8	106
15	Functional property issues in broiler breast meat related to emerging muscle abnormalities. <i>Food Research International</i> , 2016, 89, 1071-1076.	2.9	103
16	Advances in research on poultry and rabbit meat quality. <i>Italian Journal of Animal Science</i> , 2009, 8, 741-750.	0.8	102
17	Preslaughter Mortality in Broiler Chickens, Turkeys, and Spent Hens Under Commercial Slaughtering. <i>Poultry Science</i> , 2006, 85, 1660-1664.	1.5	94
18	Novel DNPH-based method for determination of protein carbonylation in muscle and meat. <i>Food Chemistry</i> , 2016, 197, 670-675.	4.2	93

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19	Black soldier fly defatted meal as a dietary protein source for broiler chickens: effects on carcass traits, breast meat quality and safety. <i>Animal</i> , 2019, 13, 2397-2405.	1.3	87
20	Superficial and deep changes of histology, texture and particle size distribution in broiler wooden breast muscle during refrigerated storage. <i>Poultry Science</i> , 2017, 96, 3465-3472.	1.5	80
21	Effect of fast-, medium- and slow-growing strains on meat quality of chickens reared under the organic farming method. <i>Animal</i> , 2011, 5, 312-319.	1.3	75
22	Incidence of white striping under commercial conditions in medium and heavy broiler chickens in Italy. <i>Journal of Applied Poultry Research</i> , 2014, 23, 754-758.	0.6	75
23	Broiler skin and meat color changes during storage. <i>Poultry Science</i> , 2002, 81, 1589-1597.	1.5	72
24	The Influence of Genotype, Market Live Weight, Transportation, and Holding Conditions Prior to Slaughter on Broiler Breast Meat Color. <i>Poultry Science</i> , 2006, 85, 123-128.	1.5	69
25	Harmonization of methodologies for the assessment of poultry meat quality features. <i>World's Poultry Science Journal</i> , 2011, 67, 137-153.	1.4	69
26	Comparison of quality traits among breast meat affected by current muscle abnormalities. <i>Food Research International</i> , 2019, 115, 369-376.	2.9	69
27	Comparison of breast muscle traits and meat quality characteristics in 2 commercial chicken hybrids. <i>Poultry Science</i> , 2013, 92, 2438-2447.	1.5	67
28	The European perspective on pale, soft, exudative conditions in poultry. <i>Poultry Science</i> , 2009, 88, 1518-1523.	1.5	66
29	Relationships between ¹ H NMR Relaxation Data and Some Technological Parameters of Meat: A Chemometric Approach. <i>Journal of Magnetic Resonance</i> , 2000, 147, 89-94.	1.2	64
30	Effect of different levels of dietary zinc, manganese, and copper from organic or inorganic sources on performance, bacterial chondronecrosis, intramuscular collagen characteristics, and occurrence of meat quality defects of broiler chickens. <i>Poultry Science</i> , 2016, 95, 1813-1824.	1.5	61
31	The Influence of the Season and Market Class of Broiler Chickens on Breast Meat Quality Traits. <i>Poultry Science</i> , 2007, 86, 959-963.	1.5	55
32	Influence of partial and complete caponization on chicken meat quality. <i>Poultry Science</i> , 2009, 88, 1466-1473.	1.5	55
33	The Effect of Holding Temperature on Live Shrink, Processing Yield, and Breast Meat Quality of Broiler Chickens. <i>Poultry Science</i> , 2001, 80, 670-675.	1.5	54
34	The use of sodium bicarbonate for marination of broiler breast meat. <i>Poultry Science</i> , 2012, 91, 526-534.	1.5	54
35	Effect of dietary arginine to lysine ratios on productive performance, meat quality, plasma and muscle metabolomics profile in fast-growing broiler chickens. <i>Journal of Animal Science and Biotechnology</i> , 2018, 9, 79.	2.1	48
36	Rabbit meat processing: historical perspective to future directions. <i>World Rabbit Science</i> , 2013, 21, .	0.1	46

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37	Spotlight on avian pathology: current growth-related breast meat abnormalities in broilers. <i>Avian Pathology</i> , 2019, 48, 1-3.	0.8	45
38	Absolute expressions of hypoxia-inducible factor-1 alpha (HIF1A) transcript and the associated genes in chicken skeletal muscle with white striping and wooden breast myopathies. <i>PLoS ONE</i> , 2019, 14, e0220904.	1.1	44
39	Rabbit meat in need of a hat-trick: from tradition to innovation (and back). <i>Meat Science</i> , 2018, 146, 93-100.	2.7	43
40	A critical review of the mechanisms involved in the occurrence of growth-related abnormalities affecting broiler chicken breast muscles. <i>Poultry Science</i> , 2021, 100, 101180.	1.5	43
41	Monitoring of white striping and wooden breast cases and impacts on quality of breast meat collected from commercial broilers (<i>Gallus gallus</i>). <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 1807-1817.	2.4	41
42	Influence of the season on the relationships between NMR transverse relaxation data and water-holding capacity of turkey breast meat. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1535-1540.	1.7	37
43	Rabbit production and science: the world and Italian scenarios from 1998 to 2018. <i>Italian Journal of Animal Science</i> , 2019, 18, 1361-1371.	0.8	37
44	Pre-slaughter handling and slaughtering factors influencing poultry product quality. <i>World's Poultry Science Journal</i> , 2010, 66, 17-26.	1.4	36
45	Effect of broiler breast abnormality and freezing on meat quality and metabolites assessed by 1 H-NMR spectroscopy. <i>Poultry Science</i> , 2019, 98, 7139-7150.	1.5	35
46	The Occurrence of Deep Pectoral Myopathy in Roaster Chickens. <i>Poultry Science</i> , 2006, 85, 1843-1846.	1.5	34
47	Comparison of meat quality characteristics and oxidative stability between conventional and free-range chickens. <i>Poultry Science</i> , 2014, 93, 1511-1522.	1.5	34
48	The use of thyme and orange essential oils blend to improve quality traits of marinated chicken meat. <i>Poultry Science</i> , 2014, 93, 2096-2102.	1.5	34
49	Effect of breast myopathies on quality and microbial shelf life of broiler meat. <i>Poultry Science</i> , 2019, 98, 2641-2651.	1.5	34
50	Survey of skin pigmentation of yellow-skinned broiler chickens. <i>Poultry Science</i> , 2010, 89, 1556-1561.	1.5	32
51	Effect of Fermentation with Different Lactic Acid Bacteria Starter Cultures on Biogenic Amine Content and Ripening Patterns in Dry Fermented Sausages. <i>Nutrients</i> , 2018, 10, 1497.	1.7	32
52	Effect of different arginine-to-lysine ratios in broiler chicken diets on the occurrence of breast myopathies and meat quality attributes. <i>Poultry Science</i> , 2019, 98, 2691-2697.	1.5	30
53	Exploring the Factors Contributing to the High Ultimate pH of Broiler Pectoralis Major Muscles Affected by Wooden Breast Condition. <i>Frontiers in Physiology</i> , 2020, 11, 343.	1.3	30
54	Development of Rabbit Meat Products Fortified With n-3 Polyunsaturated Fatty Acids. <i>Nutrients</i> , 2009, 1, 111-118.	1.7	29

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55	Effect of white striping on turkey breast meat quality. <i>Animal</i> , 2018, 12, 2198-2204.	1.3	29
56	Distribution and Expression of Vimentin and Desmin in Broiler Pectoralis major Affected by the Growth-Related Muscular Abnormalities. <i>Frontiers in Physiology</i> , 2019, 10, 1581.	1.3	27
57	Differences in textural properties of cooked caponized and broiler chicken breast meat. <i>Poultry Science</i> , 2017, 96, 2491-2500.	1.5	26
58	Evolution of proteolytic indicators during storage of broiler wooden breast meat. <i>Poultry Science</i> , 2018, 97, 1448-1455.	1.5	26
59	Quality characterization of eggs from Romagnola hens, an Italian local breed. <i>Poultry Science</i> , 2018, 97, 4131-4136.	1.5	25
60	Chicken Breast Meat Marinated with Increasing Levels of Sodium Bicarbonate. <i>Journal of Poultry Science</i> , 2014, 51, 206-212.	0.7	24
61	Welfare aspects in rabbit rearing and transport. <i>Italian Journal of Animal Science</i> , 2009, 8, 191-204.	0.8	23
62	Effect of feed restriction timing on live performance, breast myopathy occurrence, and muscle fiber degeneration in 2 broiler chicken genetic lines. <i>Poultry Science</i> , 2019, 98, 5465-5476.	1.5	22
63	Comparison of 2 commercial turkey hybrids: productivity, occurrence of breast myopathies, and meat quality properties. <i>Poultry Science</i> , 2019, 98, 2305-2315.	1.5	22
64	Use of Essential Oils to Increase the Safety and the Quality of Marinated Pork Loin. <i>Foods</i> , 2020, 9, 987.	1.9	22
65	Weighted gene co-expression network analysis identifies molecular pathways and hub genes involved in broiler White Striping and Wooden Breast myopathies. <i>Scientific Reports</i> , 2021, 11, 1776.	1.6	21
66	Muscle Metabolism and Meat Quality Abnormalities. , 2017, , 51-75.		20
67	Benefits of Magnesium Supplementation to Broiler Subjected to Dietary and Heat Stress: Improved Redox Status, Breast Quality and Decreased Myopathy Incidence. <i>Antioxidants</i> , 2019, 8, 456.	2.2	20
68	Effects of transport and lairage on mortality, liveweight loss and carcass quality in broiler chickens. <i>Italian Journal of Animal Science</i> , 2005, 4, 516-518.	0.8	19
69	Effect of EU electrical stunning conditions on breast meat quality of broiler chickens. <i>Poultry Science</i> , 2017, 96, 3000-3004.	1.5	18
70	Differentiation between Normal and White Striped Turkey Breasts by Visible/Near Infrared Spectroscopy and Multivariate Data Analysis. <i>Food Science of Animal Resources</i> , 2020, 40, 96-105.	1.7	18
71	Exploring the Effect of Pulsed Electric Fields on the Technological Properties of Chicken Meat. <i>Foods</i> , 2021, 10, 241.	1.9	17
72	An Untargeted Metabolomics Investigation of Jiulong Yak (<i>Bos grunniens</i>) Meat by 1H-NMR. <i>Foods</i> , 2020, 9, 481.	1.9	16

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73	PEF-treated plant and animal tissues: Insights by approaching with different electroporation assessment methods. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102872.	2.7	16
74	Comparison between Allo-Kramer and Warner-Bratzler devices to assess rabbit meat tenderness. <i>Italian Journal of Animal Science</i> , 2007, 6, 749-751.	0.8	15
75	Muscle Abnormalities and Meat Quality Consequences in Modern Turkey Hybrids. <i>Frontiers in Physiology</i> , 2020, 11, 554.	1.3	15
76	Spaghetti Meat Abnormality in Broilers: Current Understanding and Future Research Directions. <i>Frontiers in Physiology</i> , 2021, 12, 684497.	1.3	15
77	Partial replacement of sodium chloride with potassium chloride in marinated rabbit meat. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2184-2191.	1.3	14
78	Sensory and rapid instrumental methods as a combined tool for quality control of cooked ham. <i>Heliyon</i> , 2016, 2, e00202.	1.4	13
79	Improving the quality of sous-vide beef from Holstein-Friesian bulls by different marinades. <i>Meat Science</i> , 2021, 182, 108639.	2.7	13
80	Effect of energy restriction in interaction with genotype on the performance of growing rabbits: II. Carcass traits and meat quality. <i>Livestock Science</i> , 2009, 126, 221-228.	0.6	12
81	Technofunctional Ingredients for Meat Products. , 2019, , 45-68.		12
82	The influence of dietary lipid source on quality characteristics of raw and processed chicken meat. <i>European Food Research and Technology</i> , 2009, 229, 339-348.	1.6	11
83	Oxidative changes in cooled and cooked pale, soft, exudative (PSE) chicken meat. <i>Food Chemistry</i> , 2022, 385, 132471.	4.2	11
84	Influence of dexamethasone on some cellular aspects of the immune system in cats. <i>Veterinary Research Communications</i> , 2003, 27, 643-652.	0.6	10
85	Effect of energy restriction in interaction with genotype on the performance of growing rabbits I: Productive traits. <i>Livestock Science</i> , 2008, 118, 123-131.	0.6	10
86	The use of marination to improve poultry meat quality. <i>Italian Journal of Animal Science</i> , 2009, 8, 757-759.	0.8	10
87	Insights Into Transcriptome Profiles Associated With Wooden Breast Myopathy in Broilers Slaughtered at the Age of 6 or 7 Weeks. <i>Frontiers in Physiology</i> , 2021, 12, 691194.	1.3	10
88	Technical note: Estimation of real rabbit meat consumption in Italy. <i>World Rabbit Science</i> , 2018, 26, 91.	0.1	10
89	Water diffusion to assess meat microstructure. <i>Food Chemistry</i> , 2017, 236, 15-20.	4.2	9
90	Effect of Tumbling Marination on Marinade Uptake of Chicken Carcass and Parts Quality. <i>Brazilian Journal of Poultry Science</i> , 2017, 19, 61-68.	0.3	9

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91	Fiber Metabolism, Procollagen and Collagen Type III Immunoreactivity in Broiler Pectoralis Major Affected by Muscle Abnormalities. <i>Animals</i> , 2020, 10, 1081.	1.0	9
92	Predicting the quality traits of white striped turkey breast by visible/near infra-red spectroscopy and multivariate data analysis. <i>Italian Journal of Animal Science</i> , 2020, 19, 676-686.	0.8	9
93	The role of histidine dipeptides on postmortem acidification of broiler muscles with different energy metabolism. <i>Poultry Science</i> , 2021, 100, 1299-1307.	1.5	9
94	Current Status of Poultry Meat Abnormalities. <i>Meat and Muscle Biology</i> , 2020, 4, .	0.7	9
95	Preslaughter risk factors associated with mortality and bruising in rabbits. <i>World Rabbit Science</i> , 2010, 18, .	0.1	9
96	Gaping of pectoralis minor muscles: magnitude and characterization of an emerging quality issue in broilers. <i>Poultry Science</i> , 2019, 98, 6194-6204.	1.5	8
97	EFFECT OF ANTEMORTEM JOURNEY AND LAIRAGE AT ABATTOIR ON RABBIT MEAT QUALITY. <i>Journal of Muscle Foods</i> , 2009, 20, 489-500.	0.5	7
98	Quality Changes during Frozen Storage of Mechanical-Separated Flesh Obtained from an Underutilized Crustacean. <i>Foods</i> , 2020, 9, 1485.	1.9	7
99	Valorization of meat by-products. , 2021, , 419-443.		7
100	Effect of Dietary Enrichment with Flaxseed, Vitamin E and Selenium, and of Market Class on the Broiler Breast Meatâ€”Part 1: Nutritional and Functional Traits. <i>Nutrients</i> , 2022, 14, 1666.	1.7	7
101	Effect of nutritional status of rabbit kits on their productive performance, carcass and meat quality traits. <i>Livestock Science</i> , 2011, 137, 210-218.	0.6	6
102	Effect of the exposure to oxidation and malondialdehyde on turkey and rabbit meat protein oxidative stability. <i>Journal of Food Science</i> , 2020, 85, 3229-3236.	1.5	6
103	Influence of nonâ€”phosphate and lowâ€”sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. <i>Journal of Food Science</i> , 2021, 86, 319-326.	1.5	6
104	Comparison between the Quality Traits of Phosphate and Bicarbonate-Marinaded Chicken Breast Fillets Cooked under Different Heat Treatments. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 35-44.	0.2	6
105	Quality Characteristics of Frozen Broiler Breast Meat Pretreated with Increasing Concentrations of Sodium Chloride. <i>Journal of Poultry Science</i> , 2013, 50, 396-401.	0.7	5
106	Enterendocrine profile of Î±-transducin and Î±-gustducin immunoreactive cells in the chicken (<i>Gallus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.5	5
107	Applications in Meat Products. , 2019, , 313-344.		5
108	Sarcomere lengths in wooden breast broiler chickens. <i>Italian Journal of Animal Science</i> , 2020, 19, 569-573.	0.8	5

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109	Molecular Pathways and Key Genes Associated With Breast Width and Protein Content in White Striping and Wooden Breast Chicken Pectoral Muscle. <i>Frontiers in Physiology</i> , 0, 13, .	1.3	4
110	Water status in meat from pig breeds strongly differing in growth performances. <i>Food Chemistry</i> , 2020, 305, 125445.	4.2	3
111	Rabbit meat: valuable nutrition or too-cute-to-eat?. <i>World Rabbit Science</i> , 2021, 29, 239-246.	0.1	3
112	Lysine Depletion during Different Feeding Phases: Effects on Growth Performances and Meat Quality of Broiler Chickens. <i>Animals</i> , 2021, 11, 1499.	1.0	2
113	Editorial: Avian Muscle Development and Growth Mechanisms: Association With Muscle Myopathies and Meat Quality Volume II. <i>Frontiers in Physiology</i> , 2021, 12, 765515.	1.3	1
114	Editorial: Avian Muscle Development and Growth Mechanisms: Association With Muscle Myopathies and Meat Quality. <i>Frontiers in Physiology</i> , 2020, 11, 601184.	1.3	1
115	Meat and meat products. , 2018, , 59-82.		0
116	Effect of Sodium Chloride Replacement with Potassium Chloride on Quality Traits of Bicarbonate-Marinated Turkey Breast Meat. <i>Brazilian Journal of Poultry Science</i> , 2019, 21, .	0.3	0
117	Instrumental and Sensory Analyses of Salami from Autochthonous and Conventional Pig Breeds. <i>Foods</i> , 2022, 11, 2060.	1.9	0