

# Vittorio Maria Moretti

## List of Publications by Year in descending order

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72  
papers

1,941  
citations

279798

23  
h-index

265206

42  
g-index

72  
all docs

72  
docs citations

72  
times ranked

2359  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of alternative dietary lipid sources on performance, tissue chemical composition, mitochondrial fatty acid oxidation capabilities and sensory characteristics in brown trout ( <i>Salmo trutta</i> ) fillet. <i>Journal of Applied Ichthyology</i> , 2004, 20, 71-75.	0.7	58
2	Chemical and microbiological parameters and sensory attributes of a typical Sicilian salami ripened in different conditions. <i>Meat Science</i> , 2004, 66, 845-854.	5.5	116
3	Cured products from different animal species. <i>Meat Science</i> , 2003, 63, 485-489.	5.5	105
4	Effects of dietary lipid source on fillet chemical composition, flavour volatile compounds and sensory characteristics in the freshwater fish tench ( <i>Tinca tinca</i> L.). <i>Food Chemistry</i> , 2007, 102, 1144-1155.	8.2	100
5	Identification of Species in Animal Feedstuffs by Polymerase Chain Reaction-Restriction Fragment Length Polymorphism Analysis of Mitochondrial DNA. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3775-3781.	5.2	93
6	Fatty acid composition and volatile compounds of caviar from farmed white sturgeon ( <i>Acipenser baeri</i> ). <i>Food Chemistry</i> , 2006, 98, 103-110.	5.4	75
7	Traceability Issues in Fishery and Aquaculture Products. <i>Veterinary Research Communications</i> , 2003, 27, 497-505.	1.6	74
8	Determination of astaxanthin stereoisomers and colour attributes in flesh of rainbow trout ( <i>Oncorhynchus mykiss</i> ) as a tool to distinguish the dietary pigmentation source. <i>Food Additives and Contaminants</i> , 2006, 23, 1056-1063.	2.0	69
9	Authentication of Farmed and Wild Turbot ( <i>Psetta maxima</i> ) by Fatty Acid and Isotopic Analyses Combined with Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2742-2750.	5.2	62
10	Effects of dietary lipid sources on flavour volatile compounds of brown trout ( <i>Salmo trutta</i> L.) fillet. <i>Journal of Applied Ichthyology</i> , 2004, 20, 71-75.	0.7	58
11	Comparison of the performances of Nero Siciliano pigs reared indoors and outdoors: 2. Joints composition, meat and fat traits. <i>Meat Science</i> , 2004, 68, 523-528.	5.5	54
12	Classification of Gilthead Sea Bream ( <i>Sparus aurata</i> ) from H NMR Lipid Profiling Combined with Principal Component and Linear Discriminant Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9963-9968.	5.2	54
13	Current status and future perspectives of Italian finfish aquaculture. <i>Reviews in Fish Biology and Fisheries</i> , 2014, 24, 15-73.	4.9	51
14	Polymerase Chain Reaction-Based Analysis To Detect Terrestrial Animal Protein in Fish Meal. <i>Journal of Food Protection</i> , 2003, 66, 682-685.	1.7	44
15	Fatty Acid Composition of Freshwater Wild Fish in Subalpine Lakes: A Comparative Study. <i>Lipids</i> , 2015, 50, 283-302.	1.7	43
16	Evaluation of mercury, cadmium and lead levels in fish and fishery products imported by air in North Italy from extra-European Union Countries. <i>Food Control</i> , 2016, 60, 329-337.	5.5	39
17	Determination of flavour compounds in a mountain cheese by headspace sorptive extraction-thermal desorption-capillary gas chromatography-mass spectrometry. <i>LWT - Food Science and Technology</i> , 2008, 41, 185-192.	5.2	37
18	The use of stable isotope ratio analyses to discriminate wild and farmed gilthead sea bream ( <i>Sparus aurata</i> ) fillet. <i>Journal of Applied Ichthyology</i> , 2004, 20, 71-75.	0.7	58

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19	Monola oil versus canola oil as a fish oil replacer in rainbow trout feeds: Effects on growth, fatty acid metabolism and final eating quality. <i>Food Chemistry</i> , 2013, 141, 1335-1344.	8.2	33
20	Fatty Acid Profiles and Volatile Compounds Formation During Processing and Ripening of a Traditional Salted Dry Fish Product. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13133.	2.0	32
21	Osmotic and aging effects in caviar oocytes throughout water and lipid changes assessed by 1H NMR T1 and T2 relaxation and MRI. <i>Magnetic Resonance Imaging</i> , 2007, 25, 117-128.	1.8	31
22	Biometric, nutritional and sensory changes in intensively farmed Murray cod ( <i>Maccullochella peelii</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	27
23	Characterisation of a lard cured with spices and aromatic herbs. <i>Meat Science</i> , 2004, 67, 549-557.	5.5	24
24	The Impact of Processing on Amino Acid Racemization and Protein Quality in Processed Animal Proteins of Poultry Origin. <i>Italian Journal of Animal Science</i> , 2015, 14, 3770.	1.9	24
25	Fatty Acid Profile in Goat Milk from High- and Low-Input Conventional and Organic Systems. <i>Animals</i> , 2019, 9, 452.	2.3	24
26	Influence of dietary conjugated linoleic acid on the fatty acid composition and volatile compounds profile of heavy pig loin muscle. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2227-2234.	3.5	23
27	Motile aeromonads from farmed and wild freshwater fish in northern Italy: an evaluation of antimicrobial activity and multidrug resistance during 2013 and 2016. <i>Acta Veterinaria Scandinavica</i> , 2020, 62, 6.	1.6	23
28	Chemical parameters, fatty acids and volatile compounds of salted and ripened goat thigh. <i>Small Ruminant Research</i> , 2008, 74, 140-148.	1.2	22
29	High-performance liquid chromatographic determination of polyamines in milk as their 9-fluorenylmethoxycarbonyl derivatives using a column-switching technique. <i>Journal of Chromatography A</i> , 1997, 791, 79-84.	3.7	21
30	Discrimination of origin of farmed trout by means of biometrical parameters, fillet composition and flavor volatile compounds. <i>Italian Journal of Animal Science</i> , 2004, 3, 123-140.	1.9	20
31	Evaluation of different protein sources in fingerling grey mullet <i>Mugil cephalus</i> practical diets. <i>Aquaculture International</i> , 2005, 13, 291-303.	2.2	20
32	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
33	Molluscs and echinoderms aquaculture: biological aspects, current status, technical progress and future perspectives for the most promising species in Italy. <i>Italian Journal of Animal Science</i> , 2012, 11, e72.	1.9	19
34	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
35	Automated high-performance liquid chromatographic determination of chloramphenicol in milk and swine muscle tissue using on-line immunoaffinity sample clean-up. <i>Biomedical Applications</i> , 1992, 583, 77-82.	1.7	16
36	Effect of temperature and diet composition on residue depletion of oxytetracycline in cultured channel catfish. <i>Analyst, The</i> , 1994, 119, 2757-2759.	3.5	16

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37	Aspartic acid racemization in fish meal as induced by thermal treatment. <i>Aquaculture Nutrition</i> , 1996, 2, 95-99.	2.7	16
38	Monitoring the Effects of Storage in Caviar from Farmed <i>Acipenser transmontanus</i> Using Chemical, SEM, and NMR Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6725-6732.	5.2	16
39	Application of Quantitative Real-Time PCR in the Detection of Prion-Protein Gene Species-Specific DNA Sequences in Animal Meals and Feedstuffs. <i>Journal of Food Protection</i> , 2006, 69, 891-896.	1.7	16
40	High-performance liquid chromatographic determination of oxytetracycline in channel catfish ( <i>Ictalurus punctatus</i> ) muscle tissue. <i>Analyst</i> , 1994, 119, 2749-2751.	3.5	15
41	The relative absorption of fatty acids in brown trout ( <i>Salmo trutta</i> ) fed a commercial extruded pellet coated with different lipid sources. <i>Italian Journal of Animal Science</i> , 2005, 4, 241-252.	1.9	15
42	Hemolymph parameters as physiological biomarkers in American lobster ( <i>Homarus americanus</i> ) for monitoring the effects of two commercial maintenance methods. <i>Fisheries Research</i> , 2015, 161, 280-284.	1.7	14
43	Racemization Kinetics of Aspartic Acid in Fish Material under Different Conditions of Moisture, pH, and Oxygen Pressure. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2879-2884.	5.2	13
44	a tentative estimation of feed-related production costs. <i>Aquaculture Nutrition</i> , 2013, 19, 95-109.	2.7	13
45	Sturgeon Meat and Caviar Quality from Different Cultured Species. <i>Fishes</i> , 2020, 5, 9.	1.7	13
46	DIFFERENTIATION OF CURED COOKED HAMS BY PHYSICO-CHEMICAL PROPERTIES AND CHEMOMETRICS. <i>Journal of Food Quality</i> , 2009, 32, 125-140.	2.6	10
47	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2017, 17, .	0.9	10
48	Free-range rearing density for male and female Milanino chickens: carcass yield and qualitative meat traits. <i>Journal of Applied Poultry Research</i> , 2019, 28, 1349-1358.	1.2	10
49	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
50	A possible solution to minimise scotta as a food waste: A sports beverage. <i>International Journal of Dairy Technology</i> , 2020, 73, 421-428.	2.8	9
51	Quantification of cholesterol oxidation products in commercial fish meals and their formation during storage. <i>Aquaculture Research</i> , 2000, 31, 785-791.	1.8	7
52	Effects of the extensive culture system as finishing production strategy on biometric and chemical parameters in rainbow trout. <i>Aquaculture Research</i> , 2004, 35, 378-384.	1.8	6
53	CHARACTERIZATION OF A LAMB HAM: FATTY ACIDS AND VOLATILE COMPOUNDS COMPOSITION. <i>Journal of Muscle Foods</i> , 2006, 17, 398-412.	0.5	6
54	Histamine Formation in a Dry Salted Twait Shad ( <i>Alosa fallax lacustris</i> ) Product. <i>Journal of Food Protection</i> , 2017, 80, 127-135.	1.7	6

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55	Effect of temperature on fatty acid composition and development of unfed Siberian sturgeon ( <i>Abaesbaerii</i> ) larvae. Journal of Applied Ichthyology, 2019, 35, 296-302.	0.7	6
56	Volatile Organic Compounds Profile in White Sturgeon ( <i>Acipenser transmontanus</i> ) Caviar at Different Stages of Ripening by Multiple Headspace Solid Phase Microextraction. Molecules, 2020, 25, 1074.	3.8	6
57	A note on the effect of use of bovine somatotropin on the fatty acid composition of the milk fat in dairy cows. Animal Science, 1993, 57, 319-322.	1.3	5
58	Assessment of oxidatively generated DNA damage in rainbow trout ( <i>Oncorhynchus mykiss</i> ) fed with different lipid sources. Aquaculture, 2011, 317, 124-132.	3.5	5
59	Cytochrome Oxidase-I Sequence Based Studies of Commercially Available <i>Pangasius Hypophthalmus</i> in Italy. Italian Journal of Animal Science, 2015, 14, 3928.	1.9	5
60	Potentiality of the use of starter culture in PDO Stracitunt production on chemical-physical and microbiological features: A pilot study. LWT - Food Science and Technology, 2018, 98, 124-133.	5.2	5
61	Feed Authentication as an Essential Component of Food Safety and Control. Outlook on Agriculture, 2005, 34, 243-248.	3.4	4
62	Sensory characteristics and volatile compounds of dry cured ham Speck are affected by pig dietary supplementation with antioxidant mixture. Journal of the Science of Food and Agriculture, 2021, 101, 1134-1142.	3.5	4
63	Characterization of Fat Quality in Cow Milk from Alpine Farms as Influenced by Seasonal Variations of Diets. Animals, 2022, 12, 515.	2.3	3
64	Effects of season and management on fatty acid profile, ACE-inhibitory activity and anti-oxidant properties of Italian Alpine cheeses. Italian Journal of Animal Science, 2022, 21, 1021-1033.	1.9	3
65	The "BSE Strategic Project" of the National Council of Research: Results of Four Years of Research. Veterinary Research Communications, 2003, 27, 57-62.	1.6	1
66	Genetic and environmental effects on a meat spotting defect in seasoned dry-cured ham. Italian Journal of Animal Science, 2011, 10, e7.	1.9	1
67	Microbiological and chemical-physical shelf-life and panel test to evaluate acceptability of liver mortadella. Italian Journal of Food Safety, 2016, 5, 6165.	0.8	1
68	Intrinsic and Extrinsic Quality Attributes of Fresh and Semi-Hard Goat Cheese from Low- and High-Input Farming Systems. Animals, 2020, 10, 1567.	2.3	1
69	Omega-3 and TransFatty Acids. , 2008, , 233-271.		1
70	Use of compositional analysis to distinguish farmed and wild gilthead seabream ( <i>Sparus</i> )	1.9	0
71	Quality of Primary Food Products as Affected by Climate Change. Veterinary Research Communications, 2006, 30, 99-103.	1.6	0
72	Nutritional quality traits of Mediterranean mussels ( <i>Mytilus galloprovincialis</i> ): A sustainable aquatic food product available on Italian market all year round. Food Science and Technology International, 2023, 29, 718-728.	2.2	0