

Vittorio Maria Moretti

List of Publications by Year in descending order

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Version: 2024-02-01

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	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	Sensory characteristics and volatile compounds of dry cured ham Speck are affected by pig dietary supplementation with antioxidant mixture. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1134-1142.	3.5	4
5	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
6	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
7	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
8	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
9	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
10	Sturgeon Meat and Caviar Quality from Different Cultured Species. <i>Fishes</i> , 2020, 5, 9.	1.7	13
11	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
12	Effect of temperature on fatty acid composition and development of unfed Siberian sturgeon (<i>Abaetii</i>) larvae. <i>Journal of Applied Ichthyology</i> , 2019, 35, 296-302.	0.7	6
13	Fatty Acid Profile in Goat Milk from High- and Low-Input Conventional and Organic Systems. <i>Animals</i> , 2019, 9, 452.	2.3	24
14	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
15	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
16	Potentiality of the use of starter culture in PDO Strachitunt production on chemical-physical and microbiological features: A pilot study. <i>LWT - Food Science and Technology</i> , 2018, 98, 124-133.	5.2	5
17	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
18	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2017, 17, .	0.9	10

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19	Histamine Formation in a Dry Salted Twaite Shad (<i>Alosa fallax lacustris</i>) Product. <i>Journal of Food Protection</i> , 2017, 80, 127-135.	1.7	6
20	Microbiological and chemical-physical shelf-life and panel test to evaluate acceptability of liver mortadella. <i>Italian Journal of Food Safety</i> , 2016, 5, 6165.	0.8	1
21	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
22	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
23	Cytochrome Oxidase-I Sequence Based Studies of Commercially Available <i>Pangasius Hypophthalmus</i> in Italy. <i>Italian Journal of Animal Science</i> , 2015, 14, 3928.	1.9	5
24	Fatty Acid Composition of Freshwater Wild Fish in Subalpine Lakes: A Comparative Study. <i>Lipids</i> , 2015, 50, 283-302.	1.7	43
25	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
26	Current status and future perspectives of Italian finfish aquaculture. <i>Reviews in Fish Biology and Fisheries</i> , 2014, 24, 15-73.	4.9	51
27	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
28	a tentative estimation of feed-related production costs. <i>Aquaculture Nutrition</i> , 2013, 19, 95-109.	2.7	13
29	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
30	Assessment of oxidatively generated DNA damage in rainbow trout (<i>Oncorhynchus mykiss</i>) fed with different lipid sources. <i>Aquaculture</i> , 2011, 317, 124-132.	3.5	5
31	Genetic and environmental effects on a meat spotting defect in seasoned dry-cured ham. <i>Italian Journal of Animal Science</i> , 2011, 10, e7.	1.9	1
32	DIFFERENTIATION OF CURED COOKED HAMS BY PHYSICO-CHEMICAL PROPERTIES AND CHEMOMETRICS. <i>Journal of Food Quality</i> , 2009, 32, 125-140.	2.6	10
33	Fatty acid composition and volatile compounds of caviar from farmed white sturgeon (<i>Acipenser</i>)	1.0784314	14
34	Biometric, nutritional and sensory changes in intensively farmed Murray cod (<i>Maccullochella peelii</i>)	0.0000000	0
35	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
36	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

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37	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
38	Omega-3 and TransFatty Acids. , 2008, , 233-271.		1
39	Classification of Gilthead Sea Bream (<i>Sparus aurata</i>) from ¹ 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
40	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
41	Osmotic and aging effects in caviar oocytes throughout water and lipid changes assessed by ¹ H NMR T1 and T2 relaxation and MRI. <i>Magnetic Resonance Imaging</i> , 2007, 25, 117-128.	1.8	31
42	The use of stable isotope ratio analyses to discriminate wild and farmed gilthead sea bream (<i>Sparus</i>)	1.5	34
43	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
44	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
45	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
46	CHARACTERIZATION OF A LAMB HAM: FATTY ACIDS AND VOLATILE COMPOUNDS COMPOSITION. <i>Journal of Muscle Foods</i> , 2006, 17, 398-412.	0.5	6
47	Quality of Primary Food Products as Affected by Climate Change. <i>Veterinary Research Communications</i> , 2006, 30, 99-103.	1.6	0
48	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
49	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
50	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
51	Use of compositional analysis to distinguish farmed and wild gilthead seabream (<i>Sparus</i>)	1.9	0
52	Feed Authentication as an Essential Component of Food Safety and Control. <i>Outlook on Agriculture</i> , 2005, 34, 243-248.	3.4	4
53	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
54	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

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55	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
56	Characterisation of a lard cured with spices and aromatic herbs. <i>Meat Science</i> , 2004, 67, 549-557.	5.5	24
57	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
58	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
59	The "BSE Strategic Project"™ of the National Council of Research: Results of Four Years of Research. <i>Veterinary Research Communications</i> , 2003, 27, 57-62.	1.6	1
60	Traceability Issues in Fishery and Aquaculture Products. <i>Veterinary Research Communications</i> , 2003, 27, 497-505.	1.6	74
61	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>). <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1030-1037.	1.7	10
62	Cured products from different animal species. <i>Meat Science</i> , 2003, 63, 485-489.	5.5	105
63	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
64	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
65	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
66	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
67	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
68	Aspartic acid racemization in fish meal as induced by thermal treatment. <i>Aquaculture Nutrition</i> , 1996, 2, 95-99.	2.7	16
69	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
70	Effect of temperature and diet composition on residue depletion of oxytetracycline in cultured channel catfish. <i>Analyst</i> , 1994, 119, 2757-2759.	3.5	16
71	A note on the effect of use of bovine somatotropin on the fatty acid composition of the milk fat in dairy cows. <i>Animal Science</i> , 1993, 57, 319-322.	1.3	5
72	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