## Giorgio Borreani

List of Publications by Year in descending order

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78 papers 2,618 citations

201674

27

h-index

214800 47 g-index

78 all docs 78 docs citations

78 times ranked 2281 citing authors

#	Article	IF	CITATIONS
1	Temperature during conservation in laboratory silos affects fermentation profile and aerobic stability of corn silage treated with Lactobacillus buchneri, Lactobacillus hilgardii, and their combination. Journal of Dairy Science, 2021, 104, 1696-1713.	3.4	23
2	Lentilactobacillus hilgardii Inoculum, Dry Matter Contents at Harvest and Length of Conservation Affect Fermentation Characteristics and Aerobic Stability of Corn Silage. Frontiers in Microbiology, 2021, 12, 675563.	3.5	10
3	Corrigendum to "Suitability of cardoon (Cynara cardunculus L.) harvested at two stages of maturity to ensiling and methane production―[Biomass and Bioenergy 142 (2020) 105,776]. Biomass and Bioenergy, 2021, 151, 106157.	5.7	O
4	Analyses of consumers' preferences and of the correspondence between direct and indirect label claims and the fatty acid profile of milk in large retail chains in northern Italy. Journal of Dairy Science, 2021, 104, 12216-12235.	3.4	14
5	Feed-out rate used as a tool to manage the aerobic deterioration of corn silages in tropical and temperate climates. Journal of Dairy Science, 2021, 104, 10828-10840.	3.4	2
6	Variability of greenhouse gas emissions and economic performances on 10 Piedmontese beef farms in North Italy. Agricultural Systems, 2021, 194, 103282.	6.1	10
7	Aspergillus fumigatus population dynamics and sensitivity to demethylation inhibitor fungicides in wholeâ€crop corn, high moisture corn and wet grain corn silages. Pest Management Science, 2020, 76, 685-694.	3.4	4
8	Suitability of cardoon (Cynara cardunculus L.) harvested at two stages of maturity to ensiling and methane production. Biomass and Bioenergy, 2020, 142, 105776.	5.7	7
9	Forage systems and sustainability of milk production: Feed efficiency, environmental impacts and soil carbon stocks. Journal of Cleaner Production, 2020, 260, 121012.	9.3	32
10	Milk production, methane emissions, nitrogen, and energy balance of cows fed diets based on different forage systems. Journal of Dairy Science, 2020, 103, 8048-8061.	3.4	18
11	Feasibility of Utilizing Biodegradable Plastic Film to Cover Corn Silage under Farm Conditions. Applied Sciences (Switzerland), 2020, 10, 2803.	2.5	9
12	Dairy farm management practices and the risk of contamination of tank milk from Clostridium spp. and Paenibacillus spp. spores in silage, total mixed ration, dairy cow feces, and raw milk. Journal of Dairy Science, 2019, 102, 8273-8289.	3.4	17
13	Effects of a mixture of monopropionine and monobutyrin on the fermentation quality and aerobic stability of whole crop maize silage. Animal Feed Science and Technology, 2019, 258, 114319.	2.2	7
14	Increase in aflatoxins due to Aspergillus section Flavi multiplication during the aerobic deterioration of corn silage treated with different bacteria inocula. Journal of Dairy Science, 2019, 102, 1176-1193.	3.4	29
15	Effects of conservation period and <i>Lactobacillus hilgardii</i> inoculum on the fermentation profile and aerobic stability of whole corn and sorghum silages. Journal of the Science of Food and Agriculture, 2019, 99, 2530-2540.	3.5	42
16	Silage review: Factors affecting dry matter and quality losses in silages. Journal of Dairy Science, 2018, 101, 3952-3979.	3.4	419
17	Effect of farming system on donkey milk composition. Journal of the Science of Food and Agriculture, 2018, 98, 2801-2808.	3.5	27
18	Production efficiency, costs and environmental impacts of conventional and dynamic forage systems for dairy farms in Italy. European Journal of Agronomy, 2018, 99, 1-12.	4.1	28

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19	Plastics in Animal Production. , 2017, , 145-185.		3
20	Biodegradable Materials in Agriculture: Case Histories and Perspectives. Green Chemistry and Sustainable Technology, 2017, , 35-65.	0.7	17
21	Could predicting fatty acid profile by mid-infrared reflectance spectroscopy be used as a method to increase the value added by milk production chains?. Journal of Dairy Science, 2017, 100, 8705-8721.	3.4	13
22	Detection, identification, and typing of Listeria species from baled silages fed to dairy cows. Journal of Dairy Science, 2016, 99, 6121-6133.	3.4	12
23	Effect of milk thermisation and farming system on cheese sensory profile and fatty acid composition. International Dairy Journal, 2016, 59, 10-19.	3.0	21
24	Frequent moving of grazing dairy cows to new paddocks increases the variability of milk fatty acid composition. Animal, 2015, 9, 604-613.	3.3	15
25	Relationships Among Early Lactation Milk Fat Depression, Cattle Productivity and Fatty Acid Composition on Intensive Dairy Farms in Northern Italy. Italian Journal of Animal Science, 2015, 14, 3656.	1.9	12
26	Evolution of fungal populations in corn silage conserved under polyethylene or biodegradable films. Journal of Applied Microbiology, 2015, 119, 510-520.	3.1	23
27	A diagnostic system to assess sustainability at a farm level: The SOSTARE model. Agricultural Systems, 2015, 133, 35-53.	6.1	78
28	Effect of phenological stage and proportion of fresh herbage in cow diets on milk fatty acid composition. Animal Feed Science and Technology, 2015, 208, 66-78.	2.2	23
29	Potential of milk fatty acid composition to predict diet composition and authenticate feeding systems and altitude origin of European bulk milk. Journal of Dairy Science, 2015, 98, 1539-1551.	3.4	40
30	Effect of Conservation Time and the Addition of Lactic Acid Bacteria on the Biogas and Methane Production of Corn Stalk Silage. Bioenergy Research, 2015, 8, 1810-1823.	3.9	30
31	Bio-based biodegradable film to replace the standard polyethylene cover for silage conservation. Journal of Dairy Science, 2015, 98, 386-394.	3.4	17
32	Aerobic stability of maize silage stored under plastic films with different oxygen permeability. Journal of the Science of Food and Agriculture, 2014, 94, 2684-2690.	3.5	18
33	Improving corn silage quality in the top layer of farm bunker silos through the use of a next-generation barrier film with high impermeability to oxygen. Journal of Dairy Science, 2014, 97, 2415-2426.	3.4	33
34	Transfer of aflatoxin M1 from milk to ripened cheese in three Italian traditional production methods. Food Control, 2014, 38, 174-177.	5.5	30
35	Comparison of near and medium infrared spectroscopy to predict fatty acid composition on fresh and thawed milk. Food Chemistry, 2014, 150, 49-57.	8.2	52
36	Effects of an inoculant containing a Lactobacillus buchneri that produces ferulate-esterase on fermentation products, aerobic stability, and fibre digestibility of maize silage harvested at different stages of maturity. Animal Feed Science and Technology, 2014, 198, 94-106.	2.2	61

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37	Cropping system intensification grading using an agro-environmental indicator set in northern Italy. Ecological Indicators, 2014, 40, 76-89.	6.3	24
38	Prediction of bulk milk fatty acid composition based on farming practices collected through on-farm surveys. Journal of Dairy Science, 2013, 96, 4197-4211.	3.4	52
39	Effect of different feeding strategies in intensive dairy farming systems on milk fatty acid profiles, and implications on feeding costs in Italy. Journal of Dairy Science, 2013, 96, 6840-6855.	3.4	54
40	Aerobic deterioration stimulates outgrowth of spore-forming Paenibacillus in corn silage stored under oxygen-barrier or polyethylene films. Journal of Dairy Science, 2013, 96, 5206-5216.	3.4	34
41	Influence of cultivar, sowing date and maturity at harvest on yield, digestibility, rumen fermentation kinetics and estimated feeding value of maize silage. Journal of Agricultural Science, 2013, 151, 740-753.	1.3	33
42	Assessing the Effect of Securing Bales with either Polyethylene Film or Netting on the Fermentation Profiles, Fungal Load, and Plastic Consumption in Baled Silage of Grass-Legume Mixtures. Applied Engineering in Agriculture, 2013, , 795-804.	0.7	4
43	Dry matter and nutritional losses during aerobic deterioration of corn and sorghum silages as influenced by different lactic acid bacteria inocula. Journal of Dairy Science, 2011, 94, 1409-1419.	3.4	110
44	Effect of Lactobacillus buchneri LN4637 and Lactobacillus buchneri LN40177 on the aerobic stability, fermentation products, and microbial populations of corn silage under farm conditions. Journal of Dairy Science, 2011, 94, 5589-5598.	3.4	86
45	Variation in the Fatty Acid Composition of Alpine Grassland during Spring and Summer. Agronomy Journal, 2011, 103, 1072-1080.	1.8	16
46	Aflatoxin accumulation in whole crop maize silage as a result of aerobic exposure. Journal of the Science of Food and Agriculture, 2011, 91, 2419-2425.	3.5	37
47	The use of plastic film instead of netting when tying round bales for wrapped baled silage. Biosystems Engineering, 2011, 108, 1-8.	4.3	12
48	Microbial Dynamics during Aerobic Exposure of Corn Silage Stored under Oxygen Barrier or Polyethylene Films. Applied and Environmental Microbiology, 2011, 77, 7499-7507.	3.1	73
49	Variation of fatty acid and terpene profiles in mountain milk and "Toma piemontese―cheese as affected by diet composition in different seasons. Food Chemistry, 2010, 121, 393-399.	8.2	94
50	Use of New Plastic Stretch Films with Enhanced Oxygen Impermeability to Wrap Baled Alfalfa Silage. Transactions of the ASABE, 2010, 53, 635-641.	1.1	16
51	The relationship of silage temperature with the microbiological status of the face of corn silage bunkers. Journal of Dairy Science, 2010, 93, 2620-2629.	3.4	109
52	Clostridia spore formation during aerobic deterioration of maize and sorghum silages as influenced by <i>Lactobacillus buchneri</i> land <i>Lactobacillus plantarum</i> inoculants. Journal of Applied Microbiology, 2009, 107, 1632-1641.	3.1	74
53	Fermentative profiles of field pea (Pisum sativum), faba bean (Vicia faba) and white lupin (Lupinus) Tj ETQq1 1 0 316-323.	0.784314 r 2.2	gBT /Overloc 36
54	Effect of the stage of growth, wilting and inoculation in field pea ( <i>Pisum sativum</i> L.) silages, III. Changes in the herbage and silage protein profiles. Journal of the Science of Food and Agriculture, 2008, 88, 237-241.	3.5	0

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55	Low Permeability to Oxygen of a New Barrier Film Prevents Butyric Acid Bacteria Spore Formation in Farm Corn Silage. Journal of Dairy Science, 2008, 91, 4272-4281.	3.4	42
56	Aerobic deterioration influences the fermentative, microbiological and nutritional quality of maize and sorghum silages on farm in high quality milk and cheese production chains. Revista Brasileira De Zootecnia, 2008, 37, 68-77.	0.8	11
57	New Oxygen Barrier Stretch Film Enhances Quality of Alfalfa Wrapped Silage. Agronomy Journal, 2008, 100, 942-948.	1.8	17
58	Effect of harvest time on yield and pre-harvest quality of semi-leafless grain peas (Pisum sativum L.) as whole-crop forage. Field Crops Research, 2007, 100, 1-9.	5.1	20
59	Comparison of Hay and Haylage from Permanent Alpine Meadows in Winter Dairy Cow Diets. Journal of Dairy Science, 2007, 90, 5643-5650.	3.4	22
60	A New Oxygen Barrier Film Reduces Aerobic Deterioration in Farm-Scale Corn Silage. Journal of Dairy Science, 2007, 90, 4701-4706.	3.4	52
61	Forage and grain legume silages as a valuable source of proteins for dairy cows. Italian Journal of Animal Science, 2007, 6, 282-284.	1.9	16
62	Effects of a New-Concept Wrapping System on Alfalfa Round-Bale Silage. Transactions of the ASABE, 2007, 50, 781-787.	1.1	13
63	Effect of Chestnut Tannin on Fermentation Quality, Proteolysis, and Protein Rumen Degradability of Alfalfa Silage. Journal of Dairy Science, 2006, 89, 4736-4746.	3.4	88
64	The Effect of a Baler Chopping System on Fermentation and Losses of Wrapped Big Bales of Alfalfa. Agronomy Journal, 2006, 98, 1-7.	1.8	21
65	Effect of the stage of growth, wilting and inoculation in field pea (Pisum sativum L.) silages. I. Herbage composition and silage fermentation. Journal of the Science of Food and Agriculture, 2006, 86, 1377-1382.	3.5	17
66	Effect of the stage of growth, wilting and inoculation in field pea (Pisum sativum L.) silages. II. Nitrogen fractions and amino acid compositions of herbage and silage. Journal of the Science of Food and Agriculture, 2006, 86, 1383-1390.	3.5	11
67	Effects of wilting and mechanical conditioning on proteolysis in sainfoin (Onobrychis viciifolia Scop) wilted herbage and silage. Journal of the Science of Food and Agriculture, 2005, 85, 831-838.	3.5	44
68	Zearalenone contamination in farm maize silage. Italian Journal of Animal Science, 2005, 4, 162-165.	1.9	10
69	Prediction of the chemical composition and nutritive value of lucerne ( <i>Medicago sativa L.</i> ) by Near Infrared Spectroscopy. Italian Journal of Animal Science, 2005, 4, 141-143.	1.9	0
70	Ensiling forage garland (Chrysanthemum coronarium L.) at two stages of maturity and at different wilting levels. Animal Feed Science and Technology, 2003, 108, 181-190.	2.2	12
71	Quantifying Morphological Stage to Predict the Nutritive Value in Sulla (Hedysarum coronarium L.). Agronomy Journal, 2003, 95, 1608-1617.	1.8	21
72	Evolution of yield and quality of sainfoin (Onobrychis viciifolia Scop.) in the spring growth cycle. Agronomy for Sustainable Development, 2003, 23, 193-201.	0.8	39

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73	Effect of Ensiling Alfalfa at Low and High Dry Matter on Production of Milk Used to Make Grana Cheese. Journal of Dairy Science, 2001, 84, 2494-2502.	3.4	21
74	Codified Morphological Stage for Predicting Digestibility of Italian Ryegrass during the Spring Cycle. Agronomy Journal, 2000, 92, 967-973.	1.8	28
75	Effects of Mechanical Conditioning on Wilting of Alfalfa and Italian Ryegrass for Ensiling. Agronomy Journal, 1999, 91, 457-463.	1.8	3
76	Comparison of lucerne silage and ventilated hay in maize silage-based rations for dairy cows for the production of milk destined for Grana cheese. Grass and Forage Science, 1999, 54, 184-194.	2.9	6
77	Effects of crop properties, weather conditions and mechanical treatments on the wilting rate of dipliod and tetraploid Italian ryegrass for silage. Grass and Forage Science, 1998, 53, 179-188.	2.9	11
78	Three Examples of theK+→π++Ï€â^'+e++νDecay Mode. Physical Review Letters, 1963, 10, 498-500.	7.8	33