

Rosaria Marino

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

703
citations

623734

14
h-index

552781

26
g-index

28
all docs

28
docs citations

28
times ranked

1077
citing authors

#	ARTICLE	IF	CITATIONS
1	Insect and fish by-products as sustainable alternatives to conventional animal proteins in animal nutrition. Italian Journal of Animal Science, 2020, 19, 360-372.	1.9	138
2	Bioactive Peptides in Animal Food Products. Foods, 2017, 6, 35.	4.3	68
3	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. Ultrasonics Sonochemistry, 2019, 51, 241-248.	8.2	65
4	New strategies for reducing the pork back-fat content in typical Italian salami. Meat Science, 2009, 81, 263-269.	5.5	62
5	Proteolytic patterns and plasmin activity in ewes' milk as affected by somatic cell count and stage of lactation. Journal of Dairy Research, 2005, 72, 86-92.	1.4	40
6	Protein hunger of the feed sector: the alternatives offered by the plant world. Italian Journal of Animal Science, 2020, 19, 1204-1225.	1.9	37
7	How meaty? Detection and quantification of adulterants, foreign proteins and food additives in meat products. International Journal of Food Science and Technology, 2017, 52, 851-863.	2.7	31
8	Proteomic approach to investigate the impact of different dietary supplementation on lamb meat tenderness. Meat Science, 2017, 131, 74-81.	5.5	25
9	Methods for Extraction of Muscle Proteins from Meat and Fish Using Denaturing and Nondenaturing Solutions. Journal of Food Quality, 2018, 2018, 1-9.	2.6	21
10	Application of proteomic to investigate the post-mortem tenderization rate of different horse muscles. Meat Science, 2019, 157, 107885.	5.5	21
11	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. Animals, 2020, 10, 1495.	2.3	21
12	Influence of lamb rennet paste on composition and proteolysis during ripening of Pecorino foggiano cheese. International Dairy Journal, 2007, 17, 535-546.	3.0	20
13	Immune response, productivity and quality of milk from grazing goats as affected by dietary polyunsaturated fatty acid supplementation. Research in Veterinary Science, 2016, 105, 229-235.	1.9	19
14	Effects of whole linseed supplementation and treatment duration on fatty acid profile and endogenous bioactive compounds of beef muscle. Animal, 2019, 13, 444-452.	3.3	19
15	Polyunsaturated fatty acid supplementation: effects of seaweed <i>Ascophyllum nodosum</i> and flaxseed on milk production and fatty acid profile of lactating ewes during summer. Journal of Dairy Research, 2016, 83, 289-297.	1.4	16
16	Effect of information on geographical origin, duration of transport and welfare condition on consumer's acceptance of lamb meat. Scientific Reports, 2020, 10, 9754.	3.3	15
17	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. Animals, 2020, 10, 2126.	2.3	14
18	Effect of Diet Supplementation with Quinoa Seed and/or Linseed on Immune Response, Productivity and Meat Quality in Merinos Derived Lambs. Animals, 2018, 8, 204.	2.3	13

#	ARTICLE	IF	CITATIONS
19	Focusing on fatty acid profile in milk from different species after in vitro digestion. Journal of Dairy Research, 2018, 85, 257-262.	1.4	13
20	Consumers' expectations and acceptability for low saturated fat "salami": healthiness or taste?. Journal of the Science of Food and Agriculture, 2017, 97, 3515-3521.	3.5	12
21	Proteomic analysis to understand the relationship between the sarcoplasmic protein patterns and meat organoleptic characteristics in different horse muscles during aging. Meat Science, 2022, 184, 108686.	5.5	12
22	Phytosterols from Dunaliella tertiolecta Reduce Cell Proliferation in Sheep Fed Flaxseed during Post Partum. Marine Drugs, 2017, 15, 216.	4.6	9
23	Nutritional Profile of Donkey and Horse Meat: Effect of Muscle and Aging Time. Animals, 2022, 12, 746.	2.3	3
24	Effect of lipid fraction of digested milk from different sources in mature 3T3-L1 adipocyte. Journal of Dairy Research, 2019, 86, 129-133.	1.4	2
25	Study of effects of fipronil and fipronil sulphone on meat nutritional quality and validation of confirmatory GC-MS/MS method for their analysis. International Journal of Food Science and Technology, 2020, 55, 1162-1170.	2.7	2
26	Lamb Meat Quality and Carcass Evaluation of Five Autochthonous Sheep Breeds: Towards Biodiversity Protection. Animals, 2021, 11, 3222.	2.3	2
27	Postmortem Muscle Protein Changes as a Tool for Monitoring Sahraoui Dromedary Meat Quality Characteristics. Foods, 2022, 11, 732.	4.3	2
28	NETosis of Peripheral Neutrophils Isolated From Dairy Cows Fed Olive Pomace. Frontiers in Veterinary Science, 2021, 8, 626314.	2.2	1