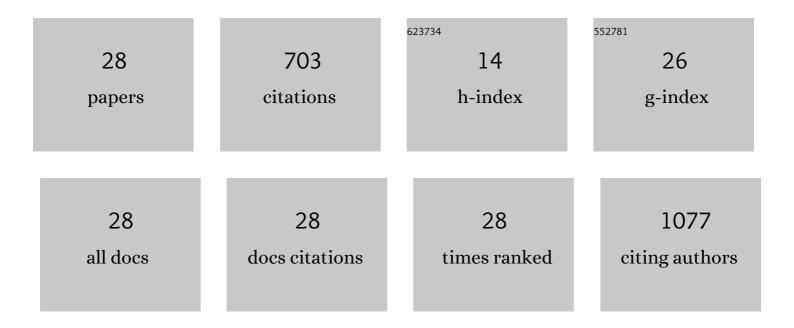
Rosaria Marino

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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
2	Nutritional Profile of Donkey and Horse Meat: Effect of Muscle and Aging Time. Animals, 2022, 12, 746.	2.3	3
3	Postmortem Muscle Protein Changes as a Tool for Monitoring Sahraoui Dromedary Meat Quality Characteristics. Foods, 2022, 11, 732.	4.3	2
4	NETosis of Peripheral Neutrophils Isolated From Dairy Cows Fed Olive Pomace. Frontiers in Veterinary Science, 2021, 8, 626314.	2.2	1
5	Lamb Meat Quality and Carcass Evaluation of Five Autochthonous Sheep Breeds: Towards Biodiversity Protection. Animals, 2021, 11, 3222.	2.3	2
6	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. Animals, 2020, 10, 2126.	2.3	14
7	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
8	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. Animals, 2020, 10, 1495.	2.3	21
9	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
10	Study of effects of fipronil and fipronil sulphone on meat nutritional quality and validation of confirmatory GCâ€MS/MS method for their analysis. International Journal of Food Science and Technology, 2020, 55, 1162-1170.	2.7	2
11	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
12	Application of proteomic to investigate the post-mortem tenderization rate of different horse muscles. Meat Science, 2019, 157, 107885.	5.5	21
13	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
14	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
15	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
16	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
17	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
18	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

ROSARIA MARINO

#	Article	IF	CITATIONS
19	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
20	Proteomic approach to investigate the impact of different dietary supplementation on lamb meat tenderness. Meat Science, 2017, 131, 74-81.	5.5	25
21	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
22	Phytosterols from Dunaliella tertiolecta Reduce Cell Proliferation in Sheep Fed Flaxseed during Post Partum. Marine Drugs, 2017, 15, 216.	4.6	9
23	Bioactive Peptides in Animal Food Products. Foods, 2017, 6, 35.	4.3	68
24	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
25	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
26	New strategies for reducing the pork back-fat content in typical Italian salami. Meat Science, 2009, 81, 263-269.	5.5	62
27	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
28	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