

Rosaria Marino

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

703
citations

623734

14
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552781

26
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28
docs citations

28
times ranked

1077
citing authors

#	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. <i>Meat Science</i> , 2022, 184, 108686.	5.5	12
2	Nutritional Profile of Donkey and Horse Meat: Effect of Muscle and Aging Time. <i>Animals</i> , 2022, 12, 746.	2.3	3
3	Postmortem Muscle Protein Changes as a Tool for Monitoring Sahraoui Dromedary Meat Quality Characteristics. <i>Foods</i> , 2022, 11, 732.	4.3	2
4	NETosis of Peripheral Neutrophils Isolated From Dairy Cows Fed Olive Pomace. <i>Frontiers in Veterinary Science</i> , 2021, 8, 626314.	2.2	1
5	Lamb Meat Quality and Carcass Evaluation of Five Autochthonous Sheep Breeds: Towards Biodiversity Protection. <i>Animals</i> , 2021, 11, 3222.	2.3	2
6	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. <i>Animals</i> , 2020, 10, 2126.	2.3	14
7	Protein hunger of the feed sector: the alternatives offered by the plant world. <i>Italian Journal of Animal Science</i> , 2020, 19, 1204-1225.	1.9	37
8	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. <i>Animals</i> , 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. <i>Scientific Reports</i> , 2020, 10, 9754.	3.3	15
10	Study of effects of fipronil and fipronil sulphone on meat nutritional quality and validation of confirmatory GC-MS/MS method for their analysis. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1162-1170.	2.7	2
11	Insect and fish by-products as sustainable alternatives to conventional animal proteins in animal nutrition. <i>Italian Journal of Animal Science</i> , 2020, 19, 360-372.	1.9	138
12	Application of proteomic to investigate the post-mortem tenderization rate of different horse muscles. <i>Meat Science</i> , 2019, 157, 107885.	5.5	21
13	Effect of lipid fraction of digested milk from different sources in mature 3T3-L1 adipocyte. <i>Journal of Dairy Research</i> , 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. <i>Ultrasonics Sonochemistry</i> , 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. <i>Animal</i> , 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. <i>Animals</i> , 2018, 8, 204.	2.3	13
17	Methods for Extraction of Muscle Proteins from Meat and Fish Using Denaturing and Nondenaturing Solutions. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	2.6	21
18	Focusing on fatty acid profile in milk from different species after in vitro digestion. <i>Journal of Dairy Research</i> , 2018, 85, 257-262.	1.4	13

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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 <i>Dunaliella tertiolecta</i> 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