

Giuseppe Luciano

List of Publications by Year in descending order

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62
papers

2,448
citations

186209
28
h-index

206029
48
g-index

62
all docs

62
docs citations

62
times ranked

1994
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of dietary consumption of plants secondary compounds on small ruminants's products quality. <i>Small Ruminant Research</i> , 2011, 101, 150-159.	0.6	198
2	Metabolic fate of fatty acids involved in ruminal biohydrogenation in sheep fed concentrate or herbage with or without tannins. <i>Journal of Animal Science</i> , 2009, 87, 2674-2684.	0.2	170
3	Sustainability of feeding plant by-products: A review of the implications for ruminant meat production. <i>Animal Feed Science and Technology</i> , 2019, 251, 37-55.	1.1	170
4	Dietary tannins improve lamb meat colour stability. <i>Meat Science</i> , 2009, 81, 120-125.	2.7	147
5	Bacterial and Protozoal Communities and Fatty Acid Profile in the Rumen of Sheep Fed a Diet Containing Added Tannins. <i>Applied and Environmental Microbiology</i> , 2010, 76, 2549-2555.	1.4	146
6	Antioxidant status, colour stability and myoglobin resistance to oxidation of longissimus dorsi muscle from lambs fed a tannin-containing diet. <i>Food Chemistry</i> , 2011, 124, 1036-1042.	4.2	119
7	Lipid and colour stability of meat from lambs fed fresh herbage or concentrate. <i>Meat Science</i> , 2009, 82, 193-199.	2.7	115
8	Dietary olive cake reduces the oxidation of lipids, including cholesterol, in lamb meat enriched in polyunsaturated fatty acids. <i>Meat Science</i> , 2013, 93, 703-714.	2.7	88
9	Dietary quebracho tannins are not absorbed, but increase the antioxidant capacity of liver and plasma in sheep. <i>British Journal of Nutrition</i> , 2013, 110, 632-639.	1.2	74
10	Vitamin E and polyunsaturated fatty acids in bovine muscle and the oxidative stability of beef from cattle receiving grass or concentrate-based rations. <i>Journal of Animal Science</i> , 2011, 89, 3759-3768.	0.2	58
11	Dietary citrus pulp reduces lipid oxidation in lamb meat. <i>Meat Science</i> , 2014, 96, 1489-1493.	2.7	54
12	Effect of different dietary tannin extracts on lamb growth performances and meat oxidative stability: comparison between mimosa, chestnut and tara. <i>Animal</i> , 2019, 13, 435-443.	1.3	52
13	Effect of the dietary supplementation of essential oils from rosemary and artemisia on muscle fatty acids and volatile compound profiles in Barbarine lambs. <i>Meat Science</i> , 2013, 95, 235-241.	2.7	44
14	The use of stoned olive cake and rolled linseed in the diet of intensively reared lambs: effect on the intramuscular fatty-acid composition. <i>Animal</i> , 2014, 8, 152-162.	1.3	43
15	The volatile profile of longissimus dorsi muscle of heifers fed pasture, pasture silage or cereal concentrate: Implication for dietary discrimination. <i>Meat Science</i> , 2011, 87, 282-289.	2.7	39
16	Carotenoid, colour and reflectance measurements in bovine adipose tissue to discriminate between beef from different feeding systems. <i>Meat Science</i> , 2011, 88, 347-353.	2.7	38
17	Influence of stall finishing duration of Italian Merino lambs raised on pasture on intramuscular fatty acid composition. <i>Meat Science</i> , 2011, 89, 238-242.	2.7	37
18	The antioxidant status and oxidative stability of muscle from lambs receiving oral administration of <i>Artemisia herba alba</i> and <i>Rosmarinus officinalis</i> essential oils. <i>Meat Science</i> , 2014, 97, 237-243.	2.7	36

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19	Effect of Feeding Pomegranate Byproduct on Fatty Acid Composition of Ruminal Digesta, Liver, and Muscle in Lambs. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4472-4482.	2.4	36
20	Dried tomato pomace supplementation to reduce lamb concentrate intake: Effects on growth performance and meat quality. <i>Meat Science</i> , 2018, 145, 63-70.	2.7	34
21	The restriction of grazing duration does not compromise lamb meat colour and oxidative stability. <i>Meat Science</i> , 2012, 92, 30-35.	2.7	32
22	Feeding lambs with silage mixtures of grass, sainfoin and red clover improves meat oxidative stability under high oxidative challenge. <i>Meat Science</i> , 2019, 156, 59-67.	2.7	32
23	Effect of morning vs. afternoon grazing on intramuscular fatty acid composition in lamb. <i>Meat Science</i> , 2012, 90, 93-98.	2.7	31
24	Dietary citrus pulp improves protein stability in lamb meat stored under aerobic conditions. <i>Meat Science</i> , 2014, 97, 231-236.	2.7	31
25	Fatty acids and oxidative stability of meat from lambs fed carob-containing diets. <i>Food Chemistry</i> , 2015, 182, 27-34.	4.2	30
26	Stable isotopes to discriminate lambs fed herbage or concentrate both obtained from C ₃ plants. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 3701-3705.	0.7	29
27	Volatiles in raw and cooked meat from lambs fed olive cake and linseed. <i>Animal</i> , 2015, 9, 715-722.	1.3	29
28	Fatty acid metabolism in lambs fed citrus pulp ¹ . <i>Journal of Animal Science</i> , 2015, 93, 3179-3188.	0.2	28
29	Characterization of the ruminal fermentation and microbiome in lambs supplemented with hydrolysable and condensed tannins. <i>FEMS Microbiology Ecology</i> , 2018, 94, .	1.3	28
30	The volatile compounds in lamb fat are affected by the time of grazing. <i>Meat Science</i> , 2012, 90, 451-456.	2.7	26
31	Effect of including carob pulp in the diet of fattening pigs on the fatty acid composition and oxidative stability of pork. <i>Meat Science</i> , 2015, 100, 256-261.	2.7	26
32	Bioactive compounds from pomegranate by-products increase the in vitro ruminal accumulation of potentially health promoting fatty acids. <i>Animal Feed Science and Technology</i> , 2020, 259, 114355.	1.1	26
33	Effect of Feeding Hazelnut Skin on Animal Performance, Milk Quality, and Rumen Fatty Acids in Lactating Ewes. <i>Animals</i> , 2020, 10, 588.	1.0	26
34	Dietary pomegranate by-product improves oxidative stability of lamb meat. <i>Meat Science</i> , 2020, 162, 108037.	2.7	25
35	Dietary Pomegranate Pulp: Effect on Ewe Milk Quality during Late Lactation. <i>Animals</i> , 2019, 9, 283.	1.0	24
36	The quality of meat from sheep treated with tannin- and saponin-based remedies as a natural strategy for parasite control. <i>Meat Science</i> , 2014, 96, 744-749.	2.7	23

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37	Beef authentication using dietary markers: Chemometric selection and modelling of significant beef biomarkers using concatenated data from multiple analytical methods. <i>Food Chemistry</i> , 2013, 141, 2795-2801.	4.2	22
38	Influence of dietary inclusion of tannin extracts from mimosa, chestnut and tara on volatile compounds and flavour in lamb meat. <i>Meat Science</i> , 2021, 172, 108336.	2.7	22
39	The effect of the change from a herbage- to a concentrate-based diet on the oxidative stability of raw and cooked lamb meat. <i>Meat Science</i> , 2013, 95, 212-218.	2.7	19
40	Effects of two tannin extracts at different doses in interaction with a green or dry forage substrate on in vitro rumen fermentation and biohydrogenation. <i>Animal Feed Science and Technology</i> , 2021, 278, 114977.	1.1	19
41	Meat quality from pigs fed tomato processing waste. <i>Meat Science</i> , 2020, 159, 107940.	2.7	18
42	Influence of dietary cardoon meal on volatile compounds and flavour in lamb meat. <i>Meat Science</i> , 2020, 163, 108086.	2.7	18
43	Antioxidant effects of ryegrass phenolics in lamb liver and plasma. <i>Animal</i> , 2014, 8, 51-57.	1.3	17
44	Stable isotope ratios of blood components and muscle to trace dietary changes in lambs. <i>Animal</i> , 2013, 7, 1559-1566.	1.3	15
45	Hazelnut as Ingredient in Dairy Sheep Diet: Effect on Sensory and Volatile Profile of Cheese. <i>Frontiers in Nutrition</i> , 2019, 6, 125.	1.6	15
46	Fatty acid metabolism in lambs fed hazelnut skin as a partial replacer of maize. <i>Animal Feed Science and Technology</i> , 2021, 272, 114794.	1.1	14
47	Influence of dietary cardoon meal on growth performance and selected meat quality parameters of lambs, and the antioxidant potential of cardoon extract in ovine muscle homogenates. <i>Meat Science</i> , 2019, 153, 126-134.	2.7	13
48	Diets supplemented with condensed and hydrolysable tannins affected rumen fatty acid profile and plasmalogen lipids, ammonia and methane production in an in vitro study. <i>Italian Journal of Animal Science</i> , 2021, 20, 935-946.	0.8	12
49	Quality indices and sensory attributes of beef from steers offered grass silage and a concentrate supplemented with dried citrus pulp. <i>Meat Science</i> , 2020, 168, 108181.	2.7	12
50	Lamb meat colour stability as affected by dietary tannins. <i>Italian Journal of Animal Science</i> , 2009, 8, 507-509.	0.8	11
51	Changes in stable isotope ratios in PDO cheese related to the area of production and green forage availability. The case study of Pecorino Siciliano. <i>Rapid Communications in Mass Spectrometry</i> , 2017, 31, 737-744.	0.7	11
52	Effect of different levels of organic zinc supplementation on pork quality. <i>Meat Science</i> , 2022, 186, 108731.	2.7	11
53	Fatty acid composition, shelf-life and eating quality of beef from steers fed corn or wheat dried distillers' grains with solubles in a concentrate supplement to grass silage. <i>Meat Science</i> , 2021, 173, 108381.	2.7	10
54	A diet supplemented with hazelnut skin changes the microbial community composition and the biohydrogenation pattern of linoleic acid in the rumen of growing lambs. <i>Italian Journal of Animal Science</i> , 2021, 20, 1256-1263.	0.8	8

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55	Fatty acid metabolism in lambs supplemented with different condensed and hydrolysable tannin extracts. PLoS ONE, 2021, 16, e0258265.	1.1	8
56	Effect of feeding pigs with bergamot by-product on fatty acid composition and oxidative stability of meat and salami. Meat Science, 2022, 183, 108662.	2.7	6
57	Effect of Quillaja saponaria dietary administration on colour, oxidative stability and volatile profile of muscle longissimus dorsi of Barbarine lamb. Meat Science, 2012, 92, 582-586.	2.7	5
58	Variations in stable isotope ratios in lamb blood fractions following dietary changes: a preliminary study. Rapid Communications in Mass Spectrometry, 2016, 30, 170-174.	0.7	5
59	Dietary cardoon meal modulates rumen biohydrogenation and bacterial community in lambs. Scientific Reports, 2021, 11, 16180.	1.6	5
60	Effect of Dietary Hazelnut Peels on the Contents of Fatty Acids, Cholesterol, Tocopherols, and on the Shelf-Life of Ripened Ewe Cheese. Antioxidants, 2021, 10, 538.	2.2	4
61	Fatty acid profile in the ruminal fluid and in the m. longissimus dorsi of lambs fed herbage or concentrate with or without tannins. Italian Journal of Animal Science, 2009, 8, 555-557.	0.8	2
62	Concentrate supplementation with dried corn gluten feed improves the fatty acid profile of <i>longissimus thoracis</i> muscle from steers offered grass silage. Journal of the Science of Food and Agriculture, 2021, 101, 4768-4778.	1.7	2