

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	Effect of feeding pigs with bergamot by-product on fatty acid composition and oxidative stability of meat and salami. <i>Meat Science</i> , 2022, 183, 108662.	2.7	6
2	Effect of different levels of organic zinc supplementation on pork quality. <i>Meat Science</i> , 2022, 186, 108731.	2.7	11
3	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
4	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
5	Concentrate supplementation with dried corn gluten feed improves the fatty acid profile of <i>longissimus thoracis</i> muscle from steers offered grass silage. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4768-4778.	1.7	2
6	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
7	Effect of Dietary Hazelnut Peels on the Contents of Fatty Acids, Cholesterol, Tocopherols, and on the Shelf-Life of Ripened Ewe Cheese. <i>Antioxidants</i> , 2021, 10, 538.	2.2	4
8	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
9	Dietary cardoon meal modulates rumen biohydrogenation and bacterial community in lambs. <i>Scientific Reports</i> , 2021, 11, 16180.	1.6	5
10	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
11	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
12	Fatty acid metabolism in lambs supplemented with different condensed and hydrolysable tannin extracts. <i>PLoS ONE</i> , 2021, 16, e0258265.	1.1	8
13	Meat quality from pigs fed tomato processing waste. <i>Meat Science</i> , 2020, 159, 107940.	2.7	18
14	Dietary pomegranate by-product improves oxidative stability of lamb meat. <i>Meat Science</i> , 2020, 162, 108037.	2.7	25
15	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
16	Influence of dietary cardoon meal on volatile compounds and flavour in lamb meat. <i>Meat Science</i> , 2020, 163, 108086.	2.7	18
17	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
18	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

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19	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
20	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
21	Dietary Pomegranate Pulp: Effect on Ewe Milk Quality during Late Lactation. <i>Animals</i> , 2019, 9, 283.	1.0	24
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	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
24	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
25	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
26	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
27	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
28	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
29	Variations in stable isotope ratios in lamb blood fractions following dietary changes: a preliminary study. <i>Rapid Communications in Mass Spectrometry</i> , 2016, 30, 170-174.	0.7	5
30	Volatiles in raw and cooked meat from lambs fed olive cake and linseed. <i>Animal</i> , 2015, 9, 715-722.	1.3	29
31	Fatty acid metabolism in lambs fed citrus pulp ¹ . <i>Journal of Animal Science</i> , 2015, 93, 3179-3188.	0.2	28
32	Fatty acids and oxidative stability of meat from lambs fed carob-containing diets. <i>Food Chemistry</i> , 2015, 182, 27-34.	4.2	30
33	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
34	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
35	Dietary citrus pulp improves protein stability in lamb meat stored under aerobic conditions. <i>Meat Science</i> , 2014, 97, 231-236.	2.7	31
36	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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37	Dietary citrus pulp reduces lipid oxidation in lamb meat. <i>Meat Science</i> , 2014, 96, 1489-1493.	2.7	54
38	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
39	Antioxidant effects of ryegrass phenolics in lamb liver and plasma. <i>Animal</i> , 2014, 8, 51-57.	1.3	17
40	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
41	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
42	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
43	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
44	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
45	Stable isotope ratios of blood components and muscle to trace dietary changes in lambs. <i>Animal</i> , 2013, 7, 1559-1566.	1.3	15
46	Effect of morning vs. afternoon grazing on intramuscular fatty acid composition in lamb. <i>Meat Science</i> , 2012, 90, 93-98.	2.7	31
47	The volatile compounds in lamb fat are affected by the time of grazing. <i>Meat Science</i> , 2012, 90, 451-456.	2.7	26
48	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
49	Effect of <i>Quillaja saponaria</i> dietary administration on colour, oxidative stability and volatile profile of muscle longissimus dorsi of Barbarine lamb. <i>Meat Science</i> , 2012, 92, 582-586.	2.7	5
50	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
51	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
52	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
53	The effects of dietary consumption of plants secondary compounds on small ruminants' products quality. <i>Small Ruminant Research</i> , 2011, 101, 150-159.	0.6	198
54	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

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55	Vitamin E and polyunsaturated fatty acids in bovine muscle and the oxidative stability of beef from cattle receiving grass or concentrate-based rations ¹ . <i>Journal of Animal Science</i> , 2011, 89, 3759-3768.	0.2	58
56	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
57	Dietary tannins improve lamb meat colour stability. <i>Meat Science</i> , 2009, 81, 120-125.	2.7	147
58	Lipid and colour stability of meat from lambs fed fresh herbage or concentrate. <i>Meat Science</i> , 2009, 82, 193-199.	2.7	115
59	Metabolic fate of fatty acids involved in ruminal biohydrogenation in sheep fed concentrate or herbage with or without tannins ¹ . <i>Journal of Animal Science</i> , 2009, 87, 2674-2684.	0.2	170
60	Fatty acid profile in the ruminal fluid and in the m. longissimus dorsi of lambs fed herbage or concentrate with or without tannins. <i>Italian Journal of Animal Science</i> , 2009, 8, 555-557.	0.8	2
61	Lamb meat colour stability as affected by dietary tannins. <i>Italian Journal of Animal Science</i> , 2009, 8, 507-509.	0.8	11
62	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