

# Francesca Mazza

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7172365/publications.pdf>

Version: 2024-02-01

8  
papers

124  
citations

1478505  
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h-index

1588992  
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g-index

8  
all docs

8  
docs citations

8  
times ranked

223  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of saffron addition on the microbiological, physicochemical, antioxidant and sensory characteristics of yoghurt. <i>International Journal of Dairy Technology</i> , 2019, 72, 208-217.	2.8	35
2	Effect of refrigerated storage on microbiological, chemical and sensory characteristics of a ewes' raw milk stretched cheese. <i>Food Packaging and Shelf Life</i> , 2017, 11, 67-73.	7.5	22
3	Legume grain-based supplements in dairy sheep diet: effects on milk yield, composition and fatty acid profile. <i>Animal Production Science</i> , 2016, 56, 130.	1.3	18
4	Impact of packaging on the microbiological, physicochemical and sensory characteristics of a 'pasta filata' cheese. <i>Food Packaging and Shelf Life</i> , 2018, 17, 85-90.	7.5	17
5	Effects of diet on casein and fatty acid profiles of milk from goats differing in genotype for $\beta$ -casein synthesis. <i>European Food Research and Technology</i> , 2013, 237, 951-963.	3.3	16
6	Sulla ( <i>Hedysarum coronarium</i> L.) as Potential Feedstock for Biofuel and Protein. <i>Bioenergy Research</i> , 2016, 9, 711-719.	3.9	10
7	Effects of adding solid and molten chocolate on the physicochemical, antioxidant, microbiological, and sensory properties of ewe's milk cheese. <i>Journal of Food Science</i> , 2020, 85, 556-566.	3.1	5
8	Meat Production from Dairy Breed Lambs Due to Slaughter Age and Feeding Plan Based on Wheat Bran. <i>Animals</i> , 2019, 9, 892.	2.3	1