

Francesca Mazza

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

124
citations

1478505

6
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

223
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	Impact of packaging on the microbiological, physicochemical and sensory characteristics of a <i>œ</i> pastafilata ^œ cheese. <i>Food Packaging and Shelf Life</i> , 2018, 17, 85-90.	7.5	17
5	Effect of refrigerated storage on microbiological, chemical and sensory characteristics of a ewe's ^œ raw milk stretched cheese. <i>Food Packaging and Shelf Life</i> , 2017, 11, 67-73.	7.5	22
6	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
7	Sulla (<i>Hedysarum coronarium</i> L.) as Potential Feedstock for Biofuel and Protein. <i>Bioenergy Research</i> , 2016, 9, 711-719.	3.9	10
8	Effects of diet on casein and fatty acid profiles of milk from goats differing in genotype for \pm S1-casein synthesis. <i>European Food Research and Technology</i> , 2013, 237, 951-963.	3.3	16