

Paolo Formaggioni

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

351
citations

933447

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996975

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all docs

15
docs citations

15
times ranked

381
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of micellar calcium and phosphorus on rennet coagulation properties of cows milk. <i>Journal of Dairy Research</i> , 2014, 81, 129-136.	1.4	77
2	Composition, coagulation properties and Parmigiano-Reggiano cheese yield of Italian Brown and Italian Friesian herd milks. <i>Journal of Dairy Research</i> , 2006, 73, 171-177.	1.4	68
3	Cheese as Functional Food: The Example of Parmigiano Reggiano and Grana Padano. <i>Food Technology and Biotechnology</i> , 2017, 55, 277-289.	2.1	42
4	Influence of milk somatic cell content on Parmigiano-Reggiano cheese yield. <i>Journal of Dairy Research</i> , 2015, 82, 222-227.	1.4	33
5	Influence of feeding flavouring-appetizing substances on activity of cows in an automatic milking system. <i>Italian Journal of Animal Science</i> , 2009, 8, 435-437.	1.9	24
6	Italian and Italian-style hard cooked cheeses: Predictive formulas for Parmigiano-Reggiano 24-h cheese yield. <i>International Dairy Journal</i> , 2015, 51, 52-58.	3.0	22
7	Effect of Season and Factory on Cheese-Making Efficiency in Parmigiano Reggiano Manufacture. <i>Foods</i> , 2019, 8, 315.	4.3	14
8	Quantification of Cheese Yield Reduction in Manufacturing Parmigiano Reggiano from Milk with Non-Compliant Somatic Cells Count. <i>Foods</i> , 2020, 9, 212.	4.3	14
9	Characterisation of Formaggella della Valle di Scalve Cheese Produced from Cows Reared in Valley Floor Stall or in Mountain Pasture: Fatty Acids Profile and Sensory Properties. <i>Foods</i> , 2020, 9, 383.	4.3	11
10	New Insights in Cheese Yield Capacity Between Italian Brown and Italian Friesian Milks in the Production of High Moisture Mozzarella. <i>Food Technology and Biotechnology</i> , 2020, 58, 91-97.	2.1	11
11	Quantification of the Effect of the Cattle Breed on Milk Cheese Yield: Comparison between Italian Brown Swiss and Italian Friesian. <i>Animals</i> , 2020, 10, 1331.	2.3	9
12	Effects of Milk Storage Temperature at the Farm on the Characteristics of Parmigiano Reggiano Cheese: Chemical Composition and Proteolysis. <i>Animals</i> , 2021, 11, 879.	2.3	9
13	Chemical composition, hygiene characteristics, and coagulation aptitude of milk for Parmigiano Reggiano cheese from herds yielding different milk levels. <i>Revista Brasileira De Zootecnia</i> , 2020, 49, .	0.8	6
14	Automatic Milking Systems in the Production of Parmigiano Reggiano Cheese: Effects on the Milk Quality and on Cheese Characteristics. <i>Agriculture (Switzerland)</i> , 2022, 12, 104.	3.1	6
15	Effects of the Cooling Temperature at the Farm on Milk Maturation and Cheesemaking Process in the Manufacture of Parmigiano Reggiano PDO Cheese. <i>Animals</i> , 2021, 11, 2835.	2.3	5