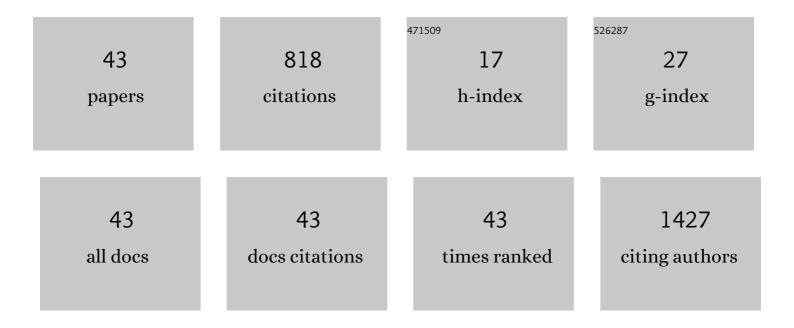
## Roberto Anedda

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	The Birth of Fluorescence from Thermally Polymerized Glycine. Macromolecular Chemistry and Physics, 2022, 223, .	2.2	4
2	Effect of the manufacturing process on Fiore Sardo PDO cheese microstructure by multi-frequency NMR relaxometry. Food Research International, 2021, 140, 110079.	6.2	9
3	Quality Control in Fiore Sardo PDO Cheese: Detection of Heat Treatment Application and Production Chain by MRI Relaxometry and Image Analysis. Dairy, 2021, 2, 270-287.	2.0	5
4	Lipid metabolism of sea urchin Paracentrotus lividus in two contrasting natural habitats. Scientific Reports, 2021, 11, 14174.	3.3	11
5	Molecular mobility changes after high-temperature, short-time pasteurization: An extended time-domain nuclear magnetic resonance screening of ewe milk. Journal of Dairy Science, 2020, 103, 9881-9892.	3.4	3
6	Metabolic response of yellow mealworm larvae to two alternative rearing substrates. Metabolomics, 2019, 15, 113.	3.0	33
7	A low-field Nuclear Magnetic Resonance dataset of whole milk during coagulation and syneresis. Data in Brief, 2019, 26, 104520.	1.0	4
8	Liver proteome dataset of Sparus aurata exposed to low temperatures. Data in Brief, 2019, 26, 104419.	1.0	5
9	Growing Trial of Gilthead Sea Bream (Sparus aurata) Juveniles Fed on Chironomid Meal as a Partial Substitution for Fish Meal. Animals, 2019, 9, 144.	2.3	3
10	Liver proteomics of gilthead sea bream (Sparus aurata) exposed to cold stress. Journal of Thermal Biology, 2019, 82, 234-241.	2.5	14
11	Non-invasive monitoring of curd syneresis upon renneting of raw and heat-treated cow's and goat's milk. International Dairy Journal, 2019, 90, 95-97.	3.0	8
12	Effect of freezing and drying processes on the molecular traits of edible yellow mealworm. Innovative Food Science and Emerging Technologies, 2018, 48, 138-149.	5.6	32
13	Classification of Monovarietal Sardinian Extra Virgin Olive Oils by <sup>1</sup> H NMR Metabolomic. European Journal of Lipid Science and Technology, 2017, 119, 1700035.	1.5	14
14	The role of fatty acids and triglycerides in the gonads of Paracentrotus lividus from Sardinia: Growth, reproduction and cold acclimatization. Marine Environmental Research, 2017, 130, 113-121.	2.5	10
15	Molecular details on gilthead sea bream (Sparus aurata) sensitivity to low water temperatures from 1H NMR metabolomics. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 2017, 204, 129-136.	1.8	36
16	Proteomic dataset of Paracentrotus lividus gonads of different sexes and at different maturation stages. Data in Brief, 2016, 8, 824-827.	1.0	2
17	Proteomic changes occurring along gonad maturation in the edible sea urchin Paracentrotus lividus. Journal of Proteomics, 2016, 144, 63-72.	2.4	19
18	Influence of seasonal and environmental patterns on the lipid content and fatty acid profiles in gonads of the edible sea urchin Paracentrotus lividus from Sardinia. Marine Environmental Research, 2016, 113, 124-133.	2.5	42

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19	An MRI method for monitoring the ripening of Grana Padano cheese. International Dairy Journal, 2016, 52, 19-25.	3.0	16
20	Insights on the relaxation of liposomes encapsulating paramagnetic Lnâ€based complexes. Magnetic Resonance in Medicine, 2015, 74, 468-473.	3.0	15
21	Biometric and metabolic profiles associated to different rearing conditions in offshore farmed gilthead sea bream ( <i>Sparus aurata L</i> .). Electrophoresis, 2014, 35, 1590-1598.	2.4	10
22	Impact of three commercial feed formulations on farmed gilthead sea bream (Sparus aurata, L.) metabolism as inferred from liver and blood serum proteomics. Proteome Science, 2014, 12, 44.	1.7	22
23	Addressing marketplace gilthead sea bream (Sparus aurata L.) differentiation by 1H NMR-based lipid fingerprinting. Food Research International, 2014, 63, 258-264.	6.2	29
24	A new magnetic resonance imaging approach for discriminating Sardinian sheep milk cheese made from heat-treated or raw milk. Journal of Dairy Science, 2013, 96, 7393-7403.	3.4	19
25	Multidisciplinary analytical investigation of phospholipids and triglycerides in offshore farmed gilthead sea bream (Sparus aurata) fed commercial diets. Food Chemistry, 2013, 138, 1135-1144.	8.2	15
26	NMR Analysis of Seven Selections of Vermentino Grape Berry: Metabolites Composition and Development. Journal of Agricultural and Food Chemistry, 2011, 59, 793-802.	5.2	33
27	Development of Polymeric Microbubbles Targeted to Prostate-Specific Membrane Antigen as Prototype of Novel Ultrasound Contrast Agents. Molecular Pharmaceutics, 2011, 8, 748-757.	4.6	69
28	Structural characterization of recombinant human myoglobin isoforms by 1H and 129Xe NMR and molecular dynamics simulations. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2011, 1814, 1919-1929.	2.3	2
29	Effectiveness of sweet ovine whey powder in increasing the shelf life of Amaretti cookies. LWT - Food Science and Technology, 2011, 44, 1073-1078.	5.2	26
30	<sup>1</sup> H―and <sup>13</sup> Câ€NMR Characterization of the Molecular Components of the Lipid Fraction of Pecorino Sardo Cheese. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1305-1316.nd Functional Characterization of a New Double Variant Haemoglobin	1.9	31
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37	Single-crystal to single-crystal phase transition of cucurbit[5]uril hydrochloride hydrates: large water-filled channels transforming to layers of unusual stability. Chemical Communications, 2008, , 4927.	4.1	34
38	Evidences of Xenon-Induced Structural Changes in the Active Site of Cyano-MetMyoglobins: A <sup>1</sup> H NMR Study. Journal of Physical Chemistry B, 2008, 112, 15856-15866.	2.6	9
39	A New Approach to Characterizing Sorption in Materials with Flexible Micropores. Chemistry of Materials, 2008, 20, 2908-2920.	6.7	41
40	An important lysine residue in copper/quinone-containing amine oxidases. FEBS Journal, 2007, 274, 2585-2595.	4.7	8
41	Structure-Function Relationship in a Variant Hemoglobin: A Combined Computational-Experimental Approach. Biophysical Journal, 2006, 91, 3529-3541.	0.5	13
42	An unexpected formation ofÂtheÂspectroscopic Cul-semiquinone radical byÂxenon-induced self-catalysis ofÂaÂcopper quinoprotein. Biochimie, 2006, 88, 827-835.	2.6	12
43	On the Compatibility of Fish Meal Replacements in Aquafeeds for Rainbow Trout. A Combined Metabolomic, Proteomic and Histological Study. Frontiers in Physiology, 0, 13, .	2.8	5