

Paolo Polidori

List of Publications by Year in descending order

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Version: 2024-02-01

58
papers

1,449
citations

394286

19
h-index

330025

37
g-index

61
all docs

61
docs citations

61
times ranked

1262
citing authors

#	ARTICLE	IF	CITATIONS
1	Composition and characteristics of ass's milk. <i>Animal Research</i> , 2004, 53, 67-78.	0.6	198
2	Carcass characteristics, meat quality and nutritional value of horsemeat: A review. <i>Meat Science</i> , 2014, 96, 1478-1488.	2.7	148
3	Donkey's milk protein fractions characterization. <i>Food Chemistry</i> , 2008, 106, 640-649.	4.2	127
4	Meat and carcass quality from Peruvian llama (<i>Lama glama</i>) and alpaca (<i>Lama pacos</i>). <i>Meat Science</i> , 2004, 66, 589-593.	2.7	87
5	Quality of donkey meat and carcass characteristics. <i>Meat Science</i> , 2008, 80, 1222-1224.	2.7	58
6	Physical and chemical characteristics of donkey meat from Martina Franca breed. <i>Meat Science</i> , 2009, 82, 469-471.	2.7	54
7	Dietary Intake of Vitamin D from Dairy Products Reduces the Risk of Osteoporosis. <i>Nutrients</i> , 2020, 12, 1743.	1.7	53
8	A comparison of the carcass and meat quality of Martina Franca donkey foals aged 8 or 12 months. <i>Meat Science</i> , 2015, 106, 6-10.	2.7	45
9	Low voltage electrical stimulation of lamb carcasses: effects on meat quality. <i>Meat Science</i> , 1999, 53, 179-182.	2.7	44
10	Role of Proteins and of Some Bioactive Peptides on the Nutritional Quality of Donkey Milk and Their Impact on Human Health. <i>Beverages</i> , 2017, 3, 34.	1.3	43
11	Carcass characteristics of peruvian llama (<i>Lama glama</i>) and alpaca (<i>Lama pacos</i>) reared in the Andean highlands. <i>Small Ruminant Research</i> , 2005, 58, 219-222.	0.6	39
12	Meat fatty acid composition of llama (<i>Lama glama</i>) reared in the Andean highlands. <i>Meat Science</i> , 2007, 75, 356-358.	2.7	37
13	Effects of freeze-drying and spray-drying on donkey milk volatile compounds and whey proteins stability. <i>LWT - Food Science and Technology</i> , 2018, 88, 189-195.	2.5	37
14	Donkey milk production: state of the art. <i>Italian Journal of Animal Science</i> , 2009, 8, 677-683.	0.8	36
15	Use of Donkey Milk in Children with Cow's Milk Protein Allergy. <i>Foods</i> , 2013, 2, 151-159.	1.9	35
16	The effects of slaughter age on carcass and meat quality of Fabrianese lambs. <i>Small Ruminant Research</i> , 2017, 155, 12-15.	0.6	31
17	Human cytidine deaminase: A biochemical characterization of its naturally occurring variants. <i>International Journal of Biological Macromolecules</i> , 2014, 63, 64-74.	3.6	27
18	Effects of Lyophilization and Use of Probiotics on Donkey's Milk Nutritional Characteristics. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	25

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19	Tenderization of wether lambs meat through pre-rigor infusion of calcium ions. <i>Meat Science</i> , 2000, 55, 197-200.	2.7	21
20	Differences of Protein Fractions Among Fresh, Frozen and Powdered Donkey Milk. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2010, 2, 56-60.	0.5	19
21	Tenderness evaluation and mineral levels of llama (<i>Lama glama</i>) and alpaca (<i>Lama pacos</i>) meat. <i>Meat Science</i> , 2007, 77, 599-601.	2.7	18
22	Hypoallergenic properties of donkey's milk: a preliminary study. <i>Veterinaria Italiana</i> , 2014, 50, 99-107.	0.5	18
23	Vitamins in Human and Donkey Milk: Functional and Nutritional Role. <i>Nutrients</i> , 2021, 13, 1509.	1.7	17
24	Effect of temperature and diet composition on residue depletion of oxytetracycline in cultured channel catfish. <i>Analyst, The</i> , 1994, 119, 2757-2759.	1.7	16
25	Low-voltage Electrical Stimulation Effects on Proteolysis and Lamb Tenderness. <i>Journal of Food Science</i> , 2000, 65, 786-790.	1.5	15
26	Use of Donkey Milk in Cases of Cow's Milk Protein Allergies. <i>International Journal of Child Health and Nutrition</i> , 2015, 4, 174-179.	0.0	13
27	B-Vitamins Determination in Donkey Milk. <i>Beverages</i> , 2020, 6, 46.	1.3	12
28	Somatic (CSS) and differential cell count (DCC) during a lactation period in ass's milk. <i>Italian Journal of Animal Science</i> , 2009, 8, 691-693.	0.8	11
29	Effects of Thermal Treatments on Donkey Milk Nutritional Characteristics. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2014, 5, 182-187.	0.5	11
30	The effects of low voltage electrical stimulation on donkey meat. <i>Meat Science</i> , 2016, 119, 160-164.	2.7	10
31	A comparison among β -caseins purified from milk of different species: Self-assembling behaviour and immunogenicity potential. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 173, 210-216.	2.5	10
32	Nutritional Properties of Camelids and Equids Fresh and Fermented Milk. <i>Dairy</i> , 2021, 2, 288-302.	0.7	10
33	Dietary properties of lamb meat and human health. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2011, 4, 53-56.	0.2	9
34	Differences of Protein Fractions Among Fresh, Frozen and Powdered Donkey Milk. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2010, 2, 56-60.	0.5	8
35	Protein Profile Characterization of Donkey Milk. , 0, , .		8
36	Comparative proteomic analysis of two clam species: <i>Chamelea gallina</i> and <i>Tapes philippinarum</i> . <i>Food Chemistry</i> , 2017, 219, 223-229.	4.2	8

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37	Proteomic characterization of kefir milk by two-dimensional electrophoresis followed by mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2020, 55, e4635.	0.7	8
38	Effects of Donkeys Rearing System on Performance Indices, Carcass, and Meat Quality. <i>Foods</i> , 2021, 10, 3119.	1.9	8
39	Comparison of Carcass and Meat Quality Obtained from Mule and Donkey. <i>Animals</i> , 2020, 10, 1620.	1.0	7
40	Nutraceutical and Functional Properties of Camelids' Milk. <i>Beverages</i> , 2022, 8, 12.	1.3	7
41	Profile of Nucleosides and Nucleotides in Donkey's Milk. <i>Nucleosides, Nucleotides and Nucleic Acids</i> , 2014, 33, 656-667.	0.4	6
42	Effect of continuous flow HTST treatments on donkey milk nutritional quality. <i>LWT - Food Science and Technology</i> , 2022, 153, 112444.	2.5	6
43	Site Directed Mutagenesis as a Tool to Understand the Catalytic Mechanism of Human Cytidine Deaminase. <i>Protein and Peptide Letters</i> , 2013, 20, 538-549.	0.4	5
44	Effects of Ageing on Donkey Meat Chemical Composition, Fatty Acid Profile and Volatile Compounds. <i>Foods</i> , 2022, 11, 821.	1.9	5
45	Post mortem proteolysis and tenderization of beef muscle through infusion of calcium chloride. <i>Animal Research</i> , 2001, 50, 223-226.	0.6	4
46	Protein fraction characterization of sheep milk from the Comisana breed. <i>Veterinary Research Communications</i> , 2008, 32, 179-181.	0.6	4
47	Horsemeat: Increasing Quality and Nutritional Value. , 2019, , 31-67.		4
48	Purification and Identification of κ - and λ -Caseins from Asses Milk. <i>Veterinary Research Communications</i> , 2005, 29, 211-213.	0.6	3
49	Llama Meat Nutritional Properties. <i>Italian Journal of Animal Science</i> , 2007, 6, 857-858.	0.8	3
50	CLAs in Animal Source Foods: Healthy Benefits for Consumers. <i>Reference Series in Phytochemistry</i> , 2018, , 1-33.	0.2	3
51	Origanum vulgare L. and Rosmarinus officinalis L. Aqueous Extracts in Growing-finishing Pig Nutrition: Effects on Antioxidant Status, Immune Responses, Polyphenolic Content and Sensorial Properties. <i>Journal of Food Research</i> , 2019, 8, 90.	0.1	3
52	CLAs in Animal Source Foods: Healthy Benefits for Consumers. <i>Reference Series in Phytochemistry</i> , 2018, , 1-32.	0.2	2
53	CLAs in Animal Source Foods: Healthy Benefits for Consumers. <i>Reference Series in Phytochemistry</i> , 2019, , 667-698.	0.2	2
54	Vitamins and Minerals in Raw and Cooked Donkey Meat. , 0, , .		2

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55	Ozonized autohemotherapy, a new method to treat dairy cow acute interdigital phlegmon. Comparison with ceftiofur and oxytetracycline. Italian Journal of Animal Science, 2002, 1, 211-216.	0.8	1
56	Dietary properties of lamb meat and human health. Mediterranean Journal of Nutrition and Metabolism, 2010, 4, 53-56.	0.2	1
57	Nutritional Properties of Table Olives and Their Use in Cocktails. , 2019, , 509-541.		0
58	Use of Donkey Milk in Children with Cow's Milk Protein Allergy. , 0, , .		0