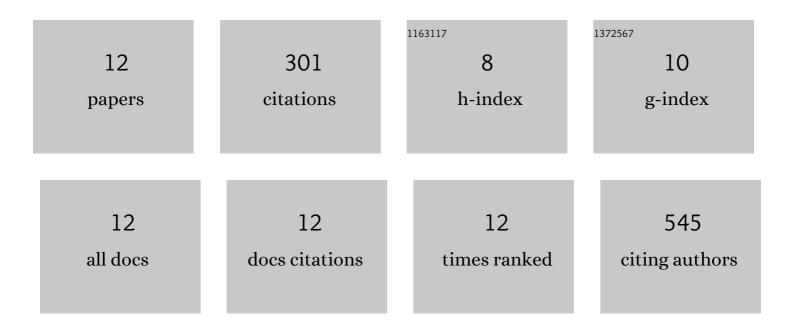
Antonio Bonelli

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8377785/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Title is missing!. Aquaculture International, 2003, 11, 301-311.	2.2	91
2	Mealworm as dietary protein source for rainbow trout: Body and fillet quality traits. Aquaculture, 2018, 484, 197-204.	3.5	71
3	Insights into organic farming of European sea bass Dicentrarchus labrax and gilthead sea bream Sparus aurata through the assessment of environmental impact, growth performance, fish welfare and product quality. Aquaculture, 2017, 471, 92-105.	3.5	34
4	The fatty acid compositions of total, neutral and polar lipids in wild and farmed lambari (<i>Astyanax) Tj ETQq0 0</i>	0 rgBT /C	verlock 10 Tf
5	Effect of mechanical separation process on lipid oxidation in European aquacultured sea bass, gilthead sea bream, and rainbow trout products. Food Control, 2016, 67, 75-81.	5.5	22
6	Effects of stunning/slaughtering methods in rainbow trout (Oncorhynchus mykiss) from death until rigor mortis resolution. Aquaculture, 2016, 464, 74-79.	3.5	17

- ⁷ Effect of Replacing a Soy Diet withVicia FabaandPisum Sativumon Performance, Meat and Fat Traits
 ⁷ ofCinta SenesePigs. Italian Journal of Animal Science, 2015, 14, 3659.
- 8 Effect of Rearing System on Body Traits and Fillet Quality of Meagre (<i>Argyrosomus Regius</i>, Asso) Tj ETQq0 0.0 rgBT /Overlock 10

9	Effects of different stunning/slaughter methods on frozen fillets quality of cobia (Rachycentron) Tj ETQq1 1 0.78	4314 rgBT	/gverlock I
10	Oil blends with sesame oil in fish diets: oxidative stress status and fatty acid profiles of lambari. Revista Brasileira De Zootecnia, 0, 48, .	0.8	1
11	Effects of genotype and salting time on chemical, physical and sensorial traits of a new pig seasoned meat product †Cuore Di Spalla'. Italian Journal of Animal Science, 2019, 18, 898-909.	1.9	1
12	Principal component analysis on fatty acid composition of the meat deriving from calves, young bull and bull of Maremmana breed slaughtered at different age. Ciencia Rural, 2021, 51, .	0.5	0