

# Antonio Bonelli

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8377785/publications.pdf>

Version: 2024-02-01

12  
papers

301  
citations

1163117

8  
h-index

1372567

10  
g-index

12  
all docs

12  
docs citations

12  
times ranked

545  
citing authors

#	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 <i>Dicentrarchus labrax</i> and gilthead sea bream <i>Sparus aurata</i> 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</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.8	27
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 ( <i>Oncorhynchus mykiss</i> ) from death until rigor mortis resolution. Aquaculture, 2016, 464, 74-79.	3.5	17
7	Effect of Replacing a Soy Diet with <i>Vicia Faba</i> and <i>Pisum Sativum</i> on Performance, Meat and Fat Traits of Cinta Senese Pigs. Italian Journal of Animal Science, 2015, 14, 3659.	1.9	15
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 Tf	1.9	13
9	Effects of different stunning/slaughter methods on frozen fillets quality of cobia ( <i>Rachycentron</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	3.5	9
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