

Andrea Ianni

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8666307/publications.pdf>

Version: 2024-02-01

44
papers

637
citations

516215

16
h-index

642321

23
g-index

44
all docs

44
docs citations

44
times ranked

625
citing authors

#	ARTICLE	IF	CITATIONS
1	Qualitative attributes of meat from Teramana goat kids, an Italian native breed of the Abruzzo region. <i>Animal Bioscience</i> , 2022, 35, 1091-1099.	0.8	3
2	Evaluation of Commercial Meat Products of Red Chicken Reared under LED Lights. <i>Foods</i> , 2022, 11, 370.	1.9	0
3	Evaluation of Chemical-Nutritional Characteristics of Whey and Ricotta Obtained by Ewes Fed Red Grape Pomace Dietary Supplementation. <i>Food Science of Animal Resources</i> , 2022, 42, 504-516.	1.7	4
4	Qualitative Attributes of Commercial Pig Meat from an Italian Native Breed: The Nero d'Abruzzo. <i>Foods</i> , 2022, 11, 1297.	1.9	4
5	Impact of different shades of light-emitting diode on fecal microbiota and gut health in broiler chickens. <i>Animal Bioscience</i> , 2022, 35, 1967-1976.	0.8	1
6	Seasonal and Feeding System Effects on Qualitative Parameters of Bovine Milk Produced in the Abruzzo Region (Italy). <i>Agriculture (Switzerland)</i> , 2022, 12, 917.	1.4	4
7	Nutritional Properties of Milk from Dairy Ewes Fed with a Diet Containing Grape Pomace. <i>Foods</i> , 2022, 11, 1878.	1.9	11
8	Matrix metalloproteinase-9 activity in ewes' milk and its relationship to somatic cell counts. <i>International Dairy Journal</i> , 2022, 134, 105438.	1.5	1
9	Detection of anti-HEV antibodies and RNA of HEV in pigs from a hyperendemic Italian region with high human seroprevalence. <i>European Journal of Public Health</i> , 2021, 31, 68-72.	0.1	8
10	Egg Quality from Nera Atriana, a Local Poultry Breed of the Abruzzo Region (Italy), and ISA Brown Hens Reared under Free Range Conditions. <i>Animals</i> , 2021, 11, 257.	1.0	11
11	Whole Blood Transcriptome Profiling Reveals Positive Effects of Olive Leaves-Supplemented Diet on Cholesterol in Goats. <i>Animals</i> , 2021, 11, 1150.	1.0	1
12	Evaluation of Chemical Composition and Meat Quality of Breast Muscle in Broilers Reared under Light-Emitting Diode. <i>Animals</i> , 2021, 11, 1505.	1.0	9
13	Dietary supplementation of Saanen goats with dried licorice root modifies chemical and textural properties of dairy products. <i>Journal of Dairy Science</i> , 2020, 103, 52-62.	1.4	20
14	Physical, Nutritional, and Sensory Properties of Cheese Obtained from Goats Fed a Dietary Supplementation with Olive Leaves. <i>Animals</i> , 2020, 10, 2238.	1.0	11
15	Volatile Profile in Yogurt Obtained from Saanen Goats Fed with Olive Leaves. <i>Molecules</i> , 2020, 25, 2311.	1.7	8
16	Proteolytic Volatile Profile and Electrophoretic Analysis of Casein Composition in Milk and Cheese Derived from Mironutrient-Fed Cows. <i>Molecules</i> , 2020, 25, 2249.	1.7	2
17	Influence of olive leaves feeding on chemical-nutritional quality of goat ricotta cheese. <i>European Food Research and Technology</i> , 2020, 246, 923-930.	1.6	14
18	Dietary Grape Pomace Supplementation in Dairy Cows: Effect on Nutritional Quality of Milk and Its Derived Dairy Products. <i>Foods</i> , 2020, 9, 168.	1.9	40

#	ARTICLE	IF	CITATIONS
19	Volatile Flavor Compounds in Cheese as Affected by Ruminant Diet. <i>Molecules</i> , 2020, 25, 461.	1.7	40
20	Influence of Grape Pomace Intake on Nutritional Value, Lipid Oxidation and Volatile Profile of Poultry Meat. <i>Foods</i> , 2020, 9, 508.	1.9	34
21	Nutrigenomic Effects of Long-Term Grape Pomace Supplementation in Dairy Cows. <i>Animals</i> , 2020, 10, 714.	1.0	15
22	Metagenomic and volatile profiles of ripened cheese obtained from dairy ewes fed a dietary hemp seed supplementation. <i>Journal of Dairy Science</i> , 2020, 103, 5882-5892.	1.4	11
23	Chemical-nutritional characteristics and aromatic profile of milk and related dairy products obtained from goats fed with extruded linseed. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 148-156.	2.4	28
24	Zinc supplementation of lactating dairy cows: effects on chemical-nutritional quality and volatile profile of Caciocavallo cheese. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 825-835.	2.4	6
25	Chemical-nutritional parameters and volatile profile of eggs and cakes made with eggs from ISA Warren laying hens fed with a dietary supplementation of extruded linseed. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 1191-1201.	2.4	5
26	Dietary Supplementation of Dried Grape Pomace Increases the Amount of Linoleic Acid in Beef, Reduces the Lipid Oxidation and Modifies the Volatile Profile. <i>Animals</i> , 2019, 9, 578.	1.0	20
27	Feeding influences the oxidative stability of poultry meat treated with ozone. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 874-880.	2.4	8
28	Effects of selenium supplementation on chemical composition and aromatic profiles of cow milk and its derived cheese. <i>Journal of Dairy Science</i> , 2019, 102, 6853-6862.	1.4	16
29	Whole Blood Transcriptome Analysis Reveals Positive Effects of Dried Olive Pomace-Supplemented Diet on Inflammation and Cholesterol in Laying Hens. <i>Animals</i> , 2019, 9, 427.	1.0	20
30	Whole blood transcriptome analysis in ewes fed with hemp seed supplemented diet. <i>Scientific Reports</i> , 2019, 9, 16192.	1.6	21
31	Host-microbiota interactions shed light on mortality events in the striped venus clam <i>Chamelea gallina</i> . <i>Molecular Ecology</i> , 2019, 28, 4486-4499.	2.0	25
32	Dietary selenium intake in lactating dairy cows modifies fatty acid composition and volatile profile of milk and 30-day-ripened caciotta cheese. <i>European Food Research and Technology</i> , 2019, 245, 2113-2121.	1.6	11
33	Accumulation of γ -Aminobutyric Acid and Biogenic Amines in a Traditional Raw Milk Ewe's Cheese. <i>Foods</i> , 2019, 8, 401.	1.9	31
34	Zinc supplementation of dairy cows: Effects on chemical composition, nutritional quality and volatile profile of Giuncata cheese. <i>International Dairy Journal</i> , 2019, 94, 65-71.	1.5	16
35	High temperature and heating effect on the oxidative stability of dietary cholesterol in different real food systems arising from eggs. <i>European Food Research and Technology</i> , 2019, 245, 1533-1538.	1.6	18
36	Effect of dietary grape marc on fresh and refrigerated boar semen. <i>Animal Reproduction Science</i> , 2019, 205, 18-26.	0.5	7

#	ARTICLE	IF	CITATIONS
37	Zinc supplementation of Friesian cows: Effect on chemical-nutritional composition and aromatic profile of dairy products. <i>Journal of Dairy Science</i> , 2019, 102, 2918-2927.	1.4	24
38	Iodine Supplemented Diet Positively Affect Immune Response and Dairy Product Quality in Friesian Cow. <i>Animals</i> , 2019, 9, 866.	1.0	11
39	Influence of Licorice Root Feeding on Chemical-Nutritional Quality of Cow Milk and Stracciata Cheese, an Italian Traditional Fresh Dairy Product. <i>Animals</i> , 2019, 9, 1153.	1.0	14
40	Influence of Zinc Feeding on Nutritional Quality, Oxidative Stability and Volatile Profile of Fresh and Ripened Ewesâ€™ Milk Cheese. <i>Foods</i> , 2019, 8, 656.	1.9	10
41	Oxaprozin: A new hope in the modulation of matrix metalloproteinase 9 activity. <i>Chemical Biology and Drug Design</i> , 2019, 93, 811-817.	1.5	6
42	Short communication: Compositional characteristics and aromatic profile of caciotta cheese obtained from Friesian cows fed with a dietary supplementation of dried grape pomace. <i>Journal of Dairy Science</i> , 2019, 102, 1025-1032.	1.4	22
43	Chemicalâ€™nutritional quality and oxidative stability of milk and dairy products obtained from Friesian cows fed with a dietary supplementation of dried grape pomace. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3635-3643.	1.7	41
44	RNA Sequencing-Based Whole-Transcriptome Analysis of Friesian Cattle Fed with Grape Pomace-Supplemented Diet. <i>Animals</i> , 2018, 8, 188.	1.0	25