Marzia Albenzio

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Proteomic analysis to understand the relationship between the sarcoplasmic protein patterns and meat organoleptic characteristics in different horse muscles during aging. Meat Science, 2022, 184, 108686.	2.7	12
2	Nonbovine milk products. , 2022, , 91-115.		0
3	High Milk Somatic Cell Counts and Increased Teladorsagia Burdens Overshadow Non-Infection-Related Factors as Predictors of Fat and Protein Content of Bulk-Tank Raw Milk in Sheep and Goat Farms. Foods, 2022, 11, 443.	1.9	6
4	Nutritional Profile of Donkey and Horse Meat: Effect of Muscle and Aging Time. Animals, 2022, 12, 746.	1.0	3
5	Postmortem Muscle Protein Changes as a Tool for Monitoring Sahraoui Dromedary Meat Quality Characteristics. Foods, 2022, 11, 732.	1.9	2
6	Green extraction of bioactive compounds from wine lees and their bio-responses on immune modulation using in vitro sheep model. Journal of Dairy Science, 2022, 105, 4335-4353.	1.4	6
7	Climate resilience in small ruminant and immune system: An old alliance in the new sustainability context. Small Ruminant Research, 2022, 210, 106662.	0.6	3
8	The future of functional food: Emerging technologies application on prebiotics, probiotics and postbiotics. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2560-2586.	5.9	33
9	Functional Properties of Meat in Athletes' Performance and Recovery. International Journal of Environmental Research and Public Health, 2022, 19, 5145.	1.2	4
10	The Effect of Alpha s1 Genotype on Some Physiological and Chemical Milk Characteristics in Garganica Goat. Frontiers in Animal Science, 2022, 3, .	0.8	1
11	Cytokine Pattern of Peripheral Blood Mononuclear Cells Isolated from Children Affected by Generalized Epilepsy Treated with Different Protein Fractions of Meat Sources. Nutrients, 2022, 14, 2243.	1.7	1
12	The Enzymology of Non-bovine Milk. Food Engineering Series, 2021, , 181-208.	0.3	0
13	NETosis of Peripheral Neutrophils Isolated From Dairy Cows Fed Olive Pomace. Frontiers in Veterinary Science, 2021, 8, 626314.	0.9	1
14	Synbiotic sheep milk ice cream reduces chemically induced mouse colon carcinogenesis. Journal of Dairy Science, 2021, 104, 7406-7414.	1.4	34
15	Extensive countrywide field investigation of somatic cell counts and total bacterial counts in bulk tank raw milk in goat herds in Greece. Journal of Dairy Research, 2021, 88, 307-313.	0.7	10
16	Different use of nitrite and nitrate in meats: A survey on typical and commercial Italian products as a contribution to risk assessment. LWT - Food Science and Technology, 2021, 150, 112004.	2.5	13
17	Extensive Countrywide Field Investigation of Somatic Cell Counts and Total Bacterial Counts in Bulk-Tank Raw Milk in Sheep Flocks in Greece. Foods, 2021, 10, 268.	1.9	16

18 Nonbovine Milk Products as Probiotic and Prebiotic Food. , 2021, , 115-133.

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19	Lamb Meat Quality and Carcass Evaluation of Five Autochthonous Sheep Breeds: Towards Biodiversity Protection. Animals, 2021, 11, 3222.	1.0	2
20	Evaluation of natural plant extracts as antioxidants in a bovine in vitro model of oxidative stress. Journal of Dairy Science, 2020, 103, 8938-8947.	1.4	27
21	Analyzing the Potential Biological Determinants of Autism Spectrum Disorder: From Neuroinflammation to the Kynurenine Pathway. Brain Sciences, 2020, 10, 631.	1.1	28
22	Effect of information on geographical origin, duration of transport and welfare condition on consumer's acceptance of lamb meat. Scientific Reports, 2020, 10, 9754.	1.6	15
23	Nexus Between Immune Responses and Oxidative Stress: The Role of Dietary Hydrolyzed Lignin in ex vivo Bovine Peripheral Blood Mononuclear Cell Response. Frontiers in Veterinary Science, 2020, 7, 9.	0.9	9
24	Study of effects of fipronil and fipronil sulphone on meat nutritional quality and validation of confirmatory GCâ€MS/MS method for their analysis. International Journal of Food Science and Technology, 2020, 55, 1162-1170.	1.3	2
25	Microbial Populations of Fresh and Cold Stored Donkey Milk by High-Throughput Sequencing Provide Indication for A Correct Management of This High-Value Product. Applied Sciences (Switzerland), 2020, 10, 2314.	1.3	11
26	Application of proteomic to investigate the post-mortem tenderization rate of different horse muscles. Meat Science, 2019, 157, 107885.	2.7	21
27	Alginate-microencapsulation of Lactobacillus casei and Bifidobacterium bifidum: Performances of encapsulated microorganisms and bead-validation in lamb rennet. LWT - Food Science and Technology, 2019, 113, 108349.	2.5	8
28	Role of antioxidant molecules in milk of sheep. Small Ruminant Research, 2019, 180, 79-85.	0.6	10
29	Novel milk–juice beverage with fermented sheep milk and strawberry (Fragaria × ananassa): Nutritional and functional characterization. Journal of Dairy Science, 2019, 102, 10724-10736.	1.4	56
30	Substituting corn silage with reconstituted forage or nonforage fiber sources in the starter diets of Holstein calves: effects on performance, ruminal fermentation, and blood metabolites. Journal of Animal Science, 2019, 97, 3046-3055.	0.2	7
31	Somatic cell count in sheep milk. Small Ruminant Research, 2019, 176, 24-30.	0.6	18
32	Effect of lipid fraction of digested milk from different sources in mature 3T3-L1 adipocyte. Journal of Dairy Research, 2019, 86, 129-133.	0.7	2
33	Extracts from Microalga Chlorella sorokiniana Exert an Anti-Proliferative Effect and Modulate Cytokines in Sheep Peripheral Blood Mononuclear Cells. Animals, 2019, 9, 45.	1.0	19
34	Antioxidant/Oxidant Balance: Application as a biomarker of the antioxidant status in plasma of ewes fed seaweed Ascophyllum nodosum and flaxseed under high ambient temperature. Small Ruminant Research, 2019, 170, 102-108.	0.6	6
35	Ultrasound processing of fresh and frozen semi-skimmed sheep milk and its effects on microbiological and physical-chemical quality. Ultrasonics Sonochemistry, 2019, 51, 241-248.	3.8	65
36	Milk nutrition and childhood epilepsy: An ex vivo study on cytokines and oxidative stress in response to milk protein fractions. Journal of Dairy Science, 2018, 101, 4842-4852.	1.4	9

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37	Effect of Diet Supplementation with Quinoa Seed and/or Linseed on Immune Response, Productivity and Meat Quality in Merinos Derived Lambs. Animals, 2018, 8, 204.	1.0	13
38	Methods for Extraction of Muscle Proteins from Meat and Fish Using Denaturing and Nondenaturing Solutions. Journal of Food Quality, 2018, 2018, 1-9.	1.4	21
39	Survey of biochemical and oxidative profile in donkey foals suckled with one natural and one semi-artificial technique. PLoS ONE, 2018, 13, e0198774.	1.1	14
40	Evaluation of different habituation protocols for training dairy jennies to the milking parlor: Effect on milk yield, behavior, heart rate and salivary cortisol. Applied Animal Behaviour Science, 2018, 204, 72-80.	0.8	13
41	Glucocorticoid effects on sheep peripheral blood mononuclear cell proliferation and cytokine production under in vitro hyperthermia. Journal of Dairy Science, 2018, 101, 8544-8551.	1.4	5
42	Effects of dietary supplementation with polyphenols on meat quality in Saanen goat kids. BMC Veterinary Research, 2018, 14, 181.	0.7	59
43	Sensory evaluation of a novel prebiotic sheep milk strawberry beverage. LWT - Food Science and Technology, 2018, 98, 94-98.	2.5	37
44	Focusing on fatty acid profile in milk from different species after in vitro digestion. Journal of Dairy Research, 2018, 85, 257-262.	0.7	13
45	Consumers' expectations and acceptability for low saturated fat â€`salami': healthiness or taste?. Journal of the Science of Food and Agriculture, 2017, 97, 3515-3521.	1.7	12
46	Proteomic approach to investigate the impact of different dietary supplementation on lamb meat tenderness. Meat Science, 2017, 131, 74-81.	2.7	25
47	Fatty acid profile and coagulating ability of milk from Jersey and Friesian cows fed whole flaxseed. Journal of Dairy Research, 2017, 84, 14-22.	0.7	6
48	How meaty? Detection and quantification of adulterants, foreign proteins and food additives in meat products. International Journal of Food Science and Technology, 2017, 52, 851-863.	1.3	31
49	Peripheral blood mononuclear cell proliferation and cytokine production in sheep as affected by cortisol level and duration of stress. Journal of Dairy Science, 2017, 100, 750-756.	1.4	33
50	Role of Milk From Small Ruminant Species on Human Health. , 2017, , 435-440.		2
51	Phytosterols from Dunaliella tertiolecta Reduce Cell Proliferation in Sheep Fed Flaxseed during Post Partum. Marine Drugs, 2017, 15, 216.	2.2	9
52	Bioactive Peptides in Animal Food Products. Foods, 2017, 6, 35.	1.9	68
53	Climate Change Impact on Immune Response in Sheep. , 2017, , 95-116.		3
54	Effect of stage of lactation on the immune competence of goat mammary gland. Journal of Dairy Science, 2016, 99, 3889-3895.	1.4	5

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55	Relationship between slaughtering age, nutritional and organoleptic properties of Altamurana lamb meat. Small Ruminant Research, 2016, 135, 39-45.	0.6	53
56	Milk from different species: Relationship between protein fractions and inflammatory response in infants affected by generalized epilepsy. Journal of Dairy Science, 2016, 99, 5032-5038.	1.4	14
57	Lactoferrin Levels in Human Milk after Preterm and Term Delivery. American Journal of Perinatology, 2016, 33, 1085-1089.	0.6	34
58	Quality of buffalo milk as affected by dietary protein level and flaxseed supplementation. Journal of Dairy Science, 2016, 99, 7725-7732.	1.4	20
59	Polyunsaturated fatty acid supplementation: effects of seaweed <i>Ascophyllum nodosum</i> and flaxseed on milk production and fatty acid profile of lactating ewes during summer. Journal of Dairy Research, 2016, 83, 289-297.	0.7	16
60	Role of different sources of dietary PUFA supplementation on sheep welfare under high ambient temperature. Small Ruminant Research, 2016, 135, 32-38.	0.6	5
61	Immune response, productivity and quality of milk from grazing goats as affected by dietary polyunsaturated fatty acid supplementation. Research in Veterinary Science, 2016, 105, 229-235.	0.9	19
62	Fatty acid profile of milk and Cacioricotta cheese from Italian Simmental cows as affected by dietary flaxseed supplementation. Journal of Dairy Science, 2016, 99, 2545-2551.	1.4	20
63	Sensory Profile and Consumers' Liking of Functional Ovine Cheese. Foods, 2015, 4, 665-677.	1.9	11
64	Functional Starters for Functional Yogurt. Foods, 2015, 4, 15-33.	1.9	30
65	Alterations in sheep peripheral blood mononuclear cell proliferation and cytokine release by polyunsaturated fatty acid supplementation in the diet under high ambient temperature. Journal of Dairy Science, 2015, 98, 872-879.	1.4	8
66	Identification of peptides in functional Scamorza ovine milk cheese. Journal of Dairy Science, 2015, 98, 8428-8432.	1.4	24
67	Dietary polyunsaturated fatty acids from flaxseed affect immune responses of dairy sheep around parturition. Veterinary Immunology and Immunopathology, 2015, 168, 56-60.	0.5	10
68	Activities of indigenous proteolytic enzymes in caprine milk of different somatic cell counts. Journal of Dairy Science, 2015, 98, 7587-7594.	1.4	18
69	Sustainability of Sheep and Goat Production Systems. , 2015, , 65-75.		3
70	Hypothalamic-pituitary-adrenal axis activation and immune regulation in heat-stressed sheep after supplementation with polyunsaturated fatty acids. Journal of Dairy Science, 2014, 97, 4247-4258.	1.4	28
71	Changes in meat quality traits and sarcoplasmic proteins during aging in three different cattle breeds. Meat Science, 2014, 98, 178-186.	2.7	78
72	Functional Pecorino cheese production by using innovative lamb rennet paste. Innovative Food Science and Emerging Technologies, 2014, 26, 389-396.	2.7	14

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73	Analysis of genetic variability within and among Italian sheep breeds reveals population stratification and suggests the presence of a phylogeographic gradient. Small Ruminant Research, 2013, 112, 21-27.	0.6	29
74	Dietary glutamine enhances immune responses of dairy cows under high ambient temperature. Journal of Dairy Science, 2013, 96, 3002-3011.	1.4	27
75	Physicochemical properties of Scamorza ewe milk cheese manufactured with different probiotic cultures. Journal of Dairy Science, 2013, 96, 2781-2791.	1.4	51
76	Composition and sensory profiling of probiotic Scamorza ewe milk cheese. Journal of Dairy Science, 2013, 96, 2792-2800.	1.4	55
77	Composition and textural properties of Mozzarella cheese naturally-enriched in polyunsaturated fatty acids. Journal of Dairy Research, 2013, 80, 276-282.	0.7	12
78	Consumer acceptance and sensory evaluation of Monti Dauni Meridionali Caciocavallo cheese. Journal of Dairy Science, 2012, 95, 4203-4208.	1.4	11
79	Immune competence of the mammary gland as affected by somatic cell and pathogenic bacteria in ewes with subclinical mastitis. Journal of Dairy Science, 2012, 95, 3877-3887.	1.4	29
80	A mixture of phytosterols from Dunaliella tertiolecta affects proliferation of peripheral blood mononuclear cells and cytokine production in sheep. Veterinary Immunology and Immunopathology, 2012, 150, 27-35.	0.5	308
81	Immune response and milk production of dairy cows fed graded levels of rumen-protected glutamine. Research in Veterinary Science, 2012, 93, 202-209.	0.9	11
82	Probiotic features of Lactobacillus plantarum mutant strains. Applied Microbiology and Biotechnology, 2012, 96, 431-441.	1.7	66
83	Effects of shade and flaxseed supplementation on the welfare of lactating ewes under high ambient temperatures. Small Ruminant Research, 2012, 102, 177-185.	0.6	47
84	Development of affinity to the stockperson in lambs from two breeds. Physiology and Behavior, 2012, 105, 251-256.	1.0	13
85	Effect of grazing and dietary protein on eating quality of Podolian beef1,2. Journal of Animal Science, 2011, 89, 3752-3758.	0.2	13
86	Effect of solar radiation and flaxseed supplementation on milk production and fatty acid profile of lactating ewes under high ambient temperature. Journal of Dairy Science, 2011, 94, 3856-3867.	1.4	39
87	Biochemical characteristics of ewe and goat milk: Effect on the quality of dairy products. Small Ruminant Research, 2011, 101, 33-40.	0.6	61
88	Composition, indigenous proteolytic enzymes and coagulating behaviour of ewe milk as affected by somatic cell count. Journal of Dairy Research, 2011, 78, 442-447.	0.7	13
89	Differential leucocyte count for ewe milk with low and high somatic cell count. Journal of Dairy Research, 2011, 78, 43-48.	0.7	19
90	Influence of milk quality and production protocol on proteolysis and lipolysis in Monti Dauni Meridionali Caciocavallo cheese. Journal of Dairy Research, 2010, 77, 385-391.	0.7	5

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91	Relationship between cortisol response to stress and behavior, immune profile, and production performance of dairy ewes. Journal of Dairy Science, 2010, 93, 2395-2403.	1.4	73
92	Technical note: Rapid method for determination of amino acids in milk. Journal of Dairy Science, 2010, 93, 2367-2370.	1.4	38
93	Biochemical patterns in ovine cheese: Influence of probiotic strains. Journal of Dairy Science, 2010, 93, 3487-3496.	1.4	38
94	Effect of rearing system and of dietary protein level on leptin, growth, and carcass composition in young Podolian bulls. Journal of Animal Science, 2009, 87, 3097-3104.	0.2	12
95	Focusing on casein gene cluster and protein profile in Garganica goat milk. Journal of Dairy Research, 2009, 76, 83-89.	0.7	21
96	Role of endogenous enzymes in proteolysis of sheep milk. Journal of Dairy Science, 2009, 92, 79-86.	1.4	41
97	Probiotic in lamb rennet paste enhances rennet lipolytic activity, and conjugated linoleic acid and linoleic acid content in Pecorino cheese. Journal of Dairy Science, 2009, 92, 1330-1337.	1.4	36
98	Immune response of cows fed polyunsaturated fatty acids under high ambient temperatures. Journal of Dairy Science, 2009, 92, 2796-2803.	1.4	41
99	Probiotic in rennet paste can affect lipase activity of rennet and lipolysis in ovine cheese. Italian Journal of Animal Science, 2009, 8, 432-434.	0.8	1
100	Indigenous enzymes and leukocyte in sheep milk are markers of health status and physiology of the mammary gland. Italian Journal of Animal Science, 2009, 8, 589-591.	0.8	0
101	Influence of genotype and slaughtering age on meat from Altamurana and Trimeticcio lambs. Small Ruminant Research, 2008, 78, 144-151.	0.6	26
102	Effects of ventilation rate and of dietary protein level in an intensive dairy sheep system on the features of Canestrato Pugliese cheese. Journal of Dairy Research, 2007, 74, 26-33.	0.7	6
103	Influence of lamb rennet paste on composition and proteolysis during ripening of Pecorino foggiano cheese. International Dairy Journal, 2007, 17, 535-546.	1.5	20
104	Behavior, Milk Yield, and Milk Composition of Machine-and Hand-Milked Murgese Mares. Journal of Dairy Science, 2007, 90, 2773-2777.	1.4	28
105	Contribution of Macrophages to Proteolysis and Plasmin Activity in Ewe Bulk Milk. Journal of Dairy Science, 2007, 90, 2767-2772.	1.4	23
106	Contribution of macrophages to plasmin activity in ewe bulk milk. Italian Journal of Animal Science, 2007, 6, 545-547.	0.8	3
107	Changes Occurring in Immune Responsiveness of Single- and Twin-Bearing Comisana Ewes During the Transition Period. Journal of Dairy Science, 2006, 89, 562-568.	1.4	40
108	The genetic variability of the Podolica cattle breed from the Gargano area. Preliminary results. Italian Journal of Animal Science, 2006, 5, 79-85.	0.8	15

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109	Influence of gentling on lamb immune response and human–lamb interactions. Applied Animal Behaviour Science, 2006, 99, 118-131.	0.8	26
110	Characteristics of Garganica goat milk and Cacioricotta cheese. Small Ruminant Research, 2006, 64, 35-44.	0.6	45
111	Effects of dietary protein level on ewe milk yield and nitrogen utilization, and on air quality under different ventilation rates. Journal of Dairy Research, 2006, 73, 197-206.	0.7	14
112	Proteolytic patterns and plasmin activity in ewes' milk as affected by somatic cell count and stage of lactation. Journal of Dairy Research, 2005, 72, 86-92.	0.7	40
113	Effect of different ventilation regimens on ewes' milk and Canestrato Pugliese cheese quality in summer. Journal of Dairy Research, 2005, 72, 447-455.	0.7	18
114	Influence of diet and of lamb slaughtering age on the coagulating properties of rennet paste. Italian Journal of Animal Science, 2005, 4, 336-338.	0.8	3
115	Effects of Somatic Cell Count and Stage of Lactation on the Plasmin Activity and Cheese-Making Properties of Ewe Milk. Journal of Dairy Science, 2004, 87, 533-542.	1.4	99
116	Quality of milk and of Canestrato Pugliese cheese from ewes exposed to different ventilation regimens. Journal of Dairy Research, 2004, 71, 434-443.	0.7	17
117	Immune response, udder health and productive traits of machine milked and suckling ewes. Small Ruminant Research, 2003, 48, 189-200.	0.6	17
118	The effect of a gradual separation from the mother on later behavioral, immune and endocrine alterations in artificially reared lambs. Applied Animal Behaviour Science, 2003, 83, 41-53.	0.8	35
119	Ventilation Effects on Air Quality and on the Yield and Quality of Ewe Milk in Winter. Journal of Dairy Science, 2003, 86, 3881-3890.	1.4	16
120	Influence of ventilation regimen on micro-environment and on ewe welfare and milk yield in summer. Italian Journal of Animal Science, 2003, 2, 197-212.	0.8	16
121	Role of Goat Milk in Infant Health and Nutrition. , 0, , .		0