

Mauro Vasconi

List of Publications by Year in descending order

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29
papers

311
citations

933447

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all docs

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docs citations

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times ranked

463
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty Acid Composition of Freshwater Wild Fish in Subalpine Lakes: A Comparative Study. <i>Lipids</i> , 2015, 50, 283-302.	1.7	43
2	Fatty Acid Profiles and Volatile Compounds Formation During Processing and Ripening of a Traditional Salted Dry Fish Product. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13133.	2.0	32
3	The Impact of Processing on Amino Acid Racemization and Protein Quality in Processed Animal Proteins of Poultry Origin. <i>Italian Journal of Animal Science</i> , 2015, 14, 3770.	1.9	24
4	Fatty Acid Profile in Goat Milk from High- and Low-Input Conventional and Organic Systems. <i>Animals</i> , 2019, 9, 452.	2.3	24
5	Authentication of farmed and wild european eel (<i>Anguilla anguilla</i>) by fatty acid profile and carbon and nitrogen isotopic analyses. <i>Food Control</i> , 2019, 102, 112-121.	5.5	20
6	Microalgae from Biorefinery as Potential Protein Source for Siberian Sturgeon (<i>A. baerii</i>) Aquafeed. <i>Sustainability</i> , 2020, 12, 8779.	3.2	19
7	Comparison of Chemical Composition and Safety Issues in Fish Roe Products: Application of Chemometrics to Chemical Data. <i>Foods</i> , 2020, 9, 540.	4.3	19
8	Sturgeon Meat and Caviar Quality from Different Cultured Species. <i>Fishes</i> , 2020, 5, 9.	1.7	13
9	How Different Stocking Densities Affect Growth and Stress Status of <i>Acipenser baerii</i> Early Stage Larvae. <i>Animals</i> , 2020, 10, 1289.	2.3	11
10	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2017, 17, .	0.9	10
11	Free-range rearing density for male and female Milanino chickens: carcass yield and qualitative meat traits. <i>Journal of Applied Poultry Research</i> , 2019, 28, 1349-1358.	1.2	10
12	Evolution of Food Safety Features and Volatile Profile in White Sturgeon Caviar Treated with Different Formulations of Salt and Preservatives during a Long-Term Storage Time. <i>Foods</i> , 2021, 10, 850.	4.3	10
13	Effects of stocking density on reared Siberian sturgeon (<i>Acipenser baerii</i>) larval growth, muscle development and fatty acids composition in a recirculating aquaculture system. <i>Aquaculture Research</i> , 2019, 50, 588-598.	1.8	9
14	A possible solution to minimise scotta as a food waste: A sports beverage. <i>International Journal of Dairy Technology</i> , 2020, 73, 421-428.	2.8	9
15	Histamine Formation in a Dry Salted Twaite Shad (<i>Alosa fallax lacustris</i>) Product. <i>Journal of Food Protection</i> , 2017, 80, 127-135.	1.7	6
16	Prevalence of PNPLA1 Gene Mutation in 48 Breeding Golden Retriever Dogs. <i>Veterinary Sciences</i> , 2018, 5, 48.	1.7	6
17	Effect of temperature on fatty acid composition and development of unfed Siberian sturgeon (<i>Acipenser baerii</i>) larvae. <i>Journal of Applied Ichthyology</i> , 2019, 35, 296-302.	0.7	6
18	Growth of <i>Listeria monocytogenes</i> in ready-to-eat œshrimp cocktailœ. Risk assessment and possible preventive interventions. <i>International Journal of Food Microbiology</i> , 2020, 334, 108800.	4.7	6

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19	Volatile Organic Compounds Profile in White Sturgeon (<i>Acipenser transmontanus</i>) Caviar at Different Stages of Ripening by Multiple Headspace Solid Phase Microextraction. <i>Molecules</i> , 2020, 25, 1074.	3.8	6
20	Assessment of oxidatively generated DNA damage in rainbow trout (<i>Oncorhynchus mykiss</i>) fed with different lipid sources. <i>Aquaculture</i> , 2011, 317, 124-132.	3.5	5
21	Cytochrome Oxidase-I Sequence Based Studies of Commercially Available <i>Pangasius Hypophthalmus</i> in Italy. <i>Italian Journal of Animal Science</i> , 2015, 14, 3928.	1.9	5
22	Potentiality of the use of starter culture in PDO Stracitunt production on chemical-physical and microbiological features: A pilot study. <i>LWT - Food Science and Technology</i> , 2018, 98, 124-133.	5.2	5
23	Sensory characteristics and volatile compounds of dry cured ham Speck are affected by pig dietary supplementation with antioxidant mixture. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1134-1142.	3.5	4
24	Hydrolyzed microalgae from biorefinery as a potential functional ingredient in Siberian sturgeon (<i>A. Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>)	4.6	4
25	Gut development in <i>Perca fluviatilis</i> : a micro-anatomical study. <i>Veterinary Research Communications</i> , 2008, 32, 143-145.	1.6	2
26	Intrinsic and Extrinsic Quality Attributes of Fresh and Semi-Hard Goat Cheese from Low- and High-Input Farming Systems. <i>Animals</i> , 2020, 10, 1567.	2.3	1
27	Impact of SARS-CoV-2 on Aquaria: An Italian Perspective. <i>Journal of Applied Animal Ethics Research</i> , 2021, 3, 74-90.	0.3	1
28	The effects of claw ligatures in American lobster (<i>Homarus americanus</i>) storage: a preliminary study of haemolymph parameters. <i>Acta Veterinaria Brno</i> , 2019, 88, 329-335.	0.5	1
29	Immune response of gravid Eurasian perch to isolation and confinement rearing conditions. <i>Fish and Shellfish Immunology</i> , 2013, 34, 1723.	3.6	0