

Mauro Vasconi

List of Publications by Year in descending order

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papers

311
citations

933447

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times ranked

463
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydrolyzed microalgae from biorefinery as a potential functional ingredient in Siberian sturgeon (A. baerii) Aquafeed. Sustainability, 2020, 12, 8779.	4.6	19
2	Sensory characteristics and volatile compounds of dry cured ham Speck are affected by pig dietary supplementation with antioxidant mixture. Journal of the Science of Food and Agriculture, 2021, 101, 1134-1142.	3.5	4
3	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. Foods, 2021, 10, 850.	4.3	10
4	Impact of SARS-CoV-2 on Aquaria: An Italian Perspective. Journal of Applied Animal Ethics Research, 2021, 3, 74-90.	0.3	1
5	A possible solution to minimise scotta as a food waste: A sports beverage. International Journal of Dairy Technology, 2020, 73, 421-428.	2.8	9
6	Intrinsic and Extrinsic Quality Attributes of Fresh and Semi-Hard Goat Cheese from Low- and High-Input Farming Systems. Animals, 2020, 10, 1567.	2.3	1
7	Growth of Listeria monocytogenes in ready-to-eat shrimp cocktail. Risk assessment and possible preventive interventions. International Journal of Food Microbiology, 2020, 334, 108800.	4.7	6
8	How Different Stocking Densities Affect Growth and Stress Status of Acipenser baerii Early Stage Larvae. Animals, 2020, 10, 1289.	2.3	11
9	Microalgae from Biorefinery as Potential Protein Source for Siberian Sturgeon (A. baerii) Aquafeed. Sustainability, 2020, 12, 8779.	3.2	19
10	Comparison of Chemical Composition and Safety Issues in Fish Roe Products: Application of Chemometrics to Chemical Data. Foods, 2020, 9, 540.	4.3	19
11	Volatile Organic Compounds Profile in White Sturgeon (Acipenser transmontanus) Caviar at Different Stages of Ripening by Multiple Headspace Solid Phase Microextraction. Molecules, 2020, 25, 1074.	3.8	6
12	Sturgeon Meat and Caviar Quality from Different Cultured Species. Fishes, 2020, 5, 9.	1.7	13
13	Effect of temperature on fatty acid composition and development of unfed Siberian sturgeon (Acipenser baerii) larvae. Journal of Applied Ichthyology, 2019, 35, 296-302.	0.7	6
14	Fatty Acid Profile in Goat Milk from High- and Low-Input Conventional and Organic Systems. Animals, 2019, 9, 452.	2.3	24
15	Free-range rearing density for male and female Milanino chickens: carcass yield and qualitative meat traits. Journal of Applied Poultry Research, 2019, 28, 1349-1358.	1.2	10
16	Authentication of farmed and wild european eel (Anguilla anguilla) by fatty acid profile and carbon and nitrogen isotopic analyses. Food Control, 2019, 102, 112-121.	5.5	20
17	Effects of stocking density on reared Siberian sturgeon (Acipenser baerii) larval growth, muscle development and fatty acids composition in a recirculating aquaculture system. Aquaculture Research, 2019, 50, 588-598.	1.8	9
18	The effects of claw ligatures in American lobster (Homarus americanus) storage: a preliminary study of haemolymph parameters. Acta Veterinaria Brno, 2019, 88, 329-335.	0.5	1

#	ARTICLE	IF	CITATIONS
19	Prevalence of PNPLA1 Gene Mutation in 48 Breeding Golden Retriever Dogs. Veterinary Sciences, 2018, 5, 48.	1.7	6
20	Potentiality of the use of starter culture in PDO Strachitunt production on chemical-physical and microbiological features: A pilot study. LWT - Food Science and Technology, 2018, 98, 124-133.	5.2	5
21	Fatty Acid Profiles and Volatile Compounds Formation During Processing and Ripening of a Traditional Salted Dry Fish Product. Journal of Food Processing and Preservation, 2017, 41, e13133.	2.0	32
22	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.9	10
23	Histamine Formation in a Dry Salted Twaite Shad (<i>Alosa fallax lacustris</i>) Product. Journal of Food Protection, 2017, 80, 127-135.	1.7	6
24	The Impact of Processing on Amino Acid Racemization and Protein Quality in Processed Animal Proteins of Poultry Origin. Italian Journal of Animal Science, 2015, 14, 3770.	1.9	24
25	Cytochrome Oxidase-I Sequence Based Studies of Commercially Available Pangasius Hypophthalmus in Italy. Italian Journal of Animal Science, 2015, 14, 3928.	1.9	5
26	Fatty Acid Composition of Freshwater Wild Fish in Subalpine Lakes: A Comparative Study. Lipids, 2015, 50, 283-302.	1.7	43
27	Immune response of gravid Eurasian perch to isolation and confinement rearing conditions. Fish and Shellfish Immunology, 2013, 34, 1723.	3.6	0
28	Assessment of oxidatively generated DNA damage in rainbow trout (<i>Oncorhynchus mykiss</i>) fed with different lipid sources. Aquaculture, 2011, 317, 124-132.	3.5	5
29	Gut development in <i>Perca fluviatilis</i> : a micro-anatomical study. Veterinary Research Communications, 2008, 32, 143-145.	1.6	2