

# Marzia Giribaldi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8859998/publications.pdf>

Version: 2024-02-01

48  
papers

1,433  
citations

361296  
20  
h-index

345118  
36  
g-index

52  
all docs

52  
docs citations

52  
times ranked

1837  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effect of Holder Pasteurization on Nutrients and Biologically-Active Components in Donor Human Milk: A Review. <i>Nutrients</i> , 2016, 8, 477.	1.7	251
2	Analysis of protein changes during grape berry ripening by 2-DE and MALDI-TOF. <i>Proteomics</i> , 2007, 7, 3154-3170.	1.3	131
3	Proteomic analysis of the effects of ABA treatments on ripening <i>Vitis vinifera</i> berries. <i>Journal of Experimental Botany</i> , 2010, 61, 2447-2458.	2.4	128
4	Human Milk Processing. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2017, 64, 353-361.	0.9	78
5	Effect of two pasteurization methods on the protein content of human milk. <i>Frontiers in Bioscience - Elite</i> , 2011, E3, 818-829.	0.9	55
6	Heard it through the grapevine: Proteomic perspective on grape and wine. <i>Journal of Proteomics</i> , 2010, 73, 1647-1655.	1.2	54
7	Effect of Prolonged Refrigeration on the Lipid Profile, Lipase Activity, and Oxidative Status of Human Milk. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2013, 56, 390-396.	0.9	50
8	A survey on the milk chemical and microbiological quality in dairy donkey farms located in NorthWestern Italy. <i>Food Control</i> , 2015, 50, 230-235.	2.8	46
9	Validation of a mass spectrometry-based method for milk traces detection in baked food. <i>Food Chemistry</i> , 2016, 199, 119-127.	4.2	38
10	Pasteurization of human milk by a benchtop High-Temperature Short-Time device. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 228-233.	2.7	34
11	A multidisciplinary study on the effects of phloem-limited viruses on the agronomical performance and berry quality of <i>Vitis vinifera</i> cv. Nebbiolo. <i>Journal of Proteomics</i> , 2011, 75, 306-315.	1.2	30
12	Heat-unstable protein removal by different bentonite labels in white wines. <i>LWT - Food Science and Technology</i> , 2012, 46, 460-467.	2.5	29
13	Effect of Alternative Pasteurization Techniques on Human Milk's Bioactive Proteins. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2020, 70, 508-512.	0.9	29
14	A Comprehensive Evaluation of the Impact of Bovine Milk Containing Different Beta-Casein Profiles on Gut Health of Ageing Mice. <i>Nutrients</i> , 2020, 12, 2147.	1.7	28
15	Effect of farming system on donkey milk composition. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2801-2808.	1.7	27
16	Nutritional adequacy of a novel human milk fortifier from donkey milk in feeding preterm infants: study protocol of a randomized controlled clinical trial. <i>Nutrition Journal</i> , 2018, 17, 6.	1.5	27
17	Effect of two pasteurization methods on the protein content of human milk. <i>Frontiers in Bioscience - Elite</i> , 2009, E3, 818.	0.9	26
18	A Novel Donkey Milk-derived Human Milk Fortifier in Feeding Preterm Infants. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2019, 68, 116-123.	0.9	26

#	ARTICLE	IF	CITATIONS
19	Effect of Bentonite Characteristics on Wine Proteins, Polyphenols, and Metals under Conditions of Different pH. <i>American Journal of Enology and Viticulture</i> , 2015, 66, 518-530.	0.9	25
20	Differential impact of Holder and High Temperature Short Time pasteurization on the dynamic in vitro digestion of human milk in a preterm newborn model. <i>Food Chemistry</i> , 2020, 328, 127126.	4.2	24
21	A high-starch vs. high-fibre diet: effects on the gut environment of the different intestinal compartments of the horse digestive tract. <i>BMC Veterinary Research</i> , 2022, 18, 187.	0.7	20
22	Effect of pH on the protein profile and heat stability of an Italian white wine. <i>Food Research International</i> , 2013, 54, 1781-1786.	2.9	19
23	A functional approach to the body condition assessment of lactating donkeys as a tool for welfare evaluation. <i>PeerJ</i> , 2017, 5, e3001.	0.9	19
24	Investigation of the protein profile of silkworm ( <i>Bombyx mori</i> ) pupae reared on a well-calibrated artificial diet compared to mulberry leaf diet. <i>PeerJ</i> , 2019, 7, e6723.	0.9	19
25	High Temperature Short Time Pasteurization Has a Lower Impact on the Antiviral Properties of Human Milk Than Holder Pasteurization. <i>Frontiers in Pediatrics</i> , 2018, 6, 304.	0.9	18
26	Profiling Italian cat and dog owners' perceptions of pet food quality traits. <i>BMC Veterinary Research</i> , 2020, 16, 131.	0.7	18
27	A Preliminary Assessment of HTST Processing on Donkey Milk. <i>Veterinary Sciences</i> , 2017, 4, 50.	0.6	15
28	Observations of the Hematological, Hematochemical, and Electrophoretic Parameters in Lactating Donkeys ( <i>Equus asinus</i> ). <i>Journal of Equine Veterinary Science</i> , 2018, 65, 1-5.	0.4	15
29	Anti-Cytomegalovirus Activity in Human Milk and Colostrum From Mothers of Preterm Infants. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2018, 67, 654-659.	0.9	15
30	Extracellular Vesicles in Human Preterm Colostrum Inhibit Infection by Human Cytomegalovirus In Vitro. <i>Microorganisms</i> , 2020, 8, 1087.	1.6	15
31	Effect of prolonged refrigeration on the protein and microbial profile of human milk. <i>International Dairy Journal</i> , 2013, 31, 121-126.	1.5	13
32	A Case of Work-Related Donkey Milk Allergy. <i>Journal of Investigational Allergology and Clinical Immunology</i> , 2018, 28, 197-199.	0.6	13
33	Effects on Gastroesophageal Reflux of Donkey Milk-Derived Human Milk Fortifier Versus Standard Fortifier in Preterm Newborns: Additional Data from the FortiLat Study. <i>Nutrients</i> , 2020, 12, 2142.	1.7	13
34	Comparison of Oxidative Status of Human Milk, Human Milk Fortifiers and Preterm Infant Formulas. <i>Foods</i> , 2019, 8, 458.	1.9	12
35	Probiotic <i>Lactobacillus paracasei</i> IMPC 2.1 strain delivered by ready-to-eat swordfish fillets colonizes the human gut after alternate-day supplementation. <i>Journal of Functional Foods</i> , 2015, 17, 468-475.	1.6	8
36	Effects of two different domestic boiling practices on the allergenicity of cow's milk proteins. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2370-2377.	1.7	8

#	ARTICLE	IF	CITATIONS
37	The "Fortilat" Randomized Clinical Trial Follow-Up: Neurodevelopmental Outcome at 18 Months of Age. <i>Nutrients</i> , 2020, 12, 3807.	1.7	8
38	Preliminary results on the association with feeding and recovery length in equine colic patients after laparotomy. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2019, 103, 1233-1241.	1.0	7
39	Urinary Metabolomic Profile of Preterm Infants Receiving Human Milk with Either Bovine or Donkey Milk-Based Fortifiers. <i>Nutrients</i> , 2020, 12, 2247.	1.7	7
40	Proteome Response of <i>Staphylococcus xylosum</i> DSM 20266T to Anaerobiosis and Nitrite Exposure. <i>Frontiers in Microbiology</i> , 2018, 9, 2275.	1.5	6
41	Biological and Nutritional Aspects of Human Milk in Feeding of Preterm Infants. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 1682-1687.	0.2	6
42	The "Fortilat" Randomized Clinical Trial Follow-Up: Auxological Outcome at 18 Months of Age. <i>Nutrients</i> , 2020, 12, 3730.	1.7	5
43	Multi-target detection of egg-white and pig gelatin fining agents in Nebbiolo-based aged red wine by means of nanoHPLC-HRMS. <i>Food Chemistry</i> , 2021, 345, 128822.	4.2	4
44	Simulated dynamic digestion reveals different peptide releases from human milk processed by means of holder or high temperature-short time pasteurization. <i>Food Chemistry</i> , 2022, 369, 130998.	4.2	4
45	Donor Human Milk and Its Nutritional Properties. <i>Journal of Human Lactation</i> , 2016, 32, 390-391.	0.8	1
46	Quality of ready-to-eat swordfish fillets inoculated with <i>Lactobacillus paracasei</i> IMPC2.1. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 199-209.	1.7	1
47	Supplementing human milk with a donkey or bovine milk derived fortifier: Consequences on proteolysis, lipolysis and particle structure under in vitro dynamic digestion. <i>Food Chemistry</i> , 2022, 395, 133579.	4.2	1
48	Wine Quality. , 2013, , 285-304.		0