

Marzia Giribaldi

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

1,433
citations

361296

20
h-index

345118

36
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52
all docs

52
docs citations

52
times ranked

1837
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	Extracellular Vesicles in Human Preterm Colostrum Inhibit Infection by Human Cytomegalovirus In Vitro. <i>Microorganisms</i> , 2020, 8, 1087.	1.6	15
9	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
10	The "Fortilat" Randomized Clinical Trial Follow-Up: Neurodevelopmental Outcome at 18 Months of Age. <i>Nutrients</i> , 2020, 12, 3807.	1.7	8
11	The "Fortilat" Randomized Clinical Trial Follow-Up: Auxological Outcome at 18 Months of Age. <i>Nutrients</i> , 2020, 12, 3730.	1.7	5
12	Profiling Italian cat and dog owners'™ perceptions of pet food quality traits. <i>BMC Veterinary Research</i> , 2020, 16, 131.	0.7	18
13	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
14	Quality of ready-to-eat swordfish fillets inoculated with <i>Lactobacillus paracasei</i> IMPCÂ2.1. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 199-209.	1.7	1
15	Comparison of Oxidative Status of Human Milk, Human Milk Fortifiers and Preterm Infant Formulas. <i>Foods</i> , 2019, 8, 458.	1.9	12
16	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
17	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
18	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

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19	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
20	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
21	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
22	High Temperatureâ€”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
23	Antiâ€”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
24	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
25	A Case of Work-Related Donkey Milk Allergy. <i>Journal of Investigational Allergology and Clinical Immunology</i> , 2018, 28, 197-199.	0.6	13
26	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
27	Human Milk Processing. <i>Journal of Pediatric Gastroenterology and Nutrition</i> , 2017, 64, 353-361.	0.9	78
28	A Preliminary Assessment of HTST Processing on Donkey Milk. <i>Veterinary Sciences</i> , 2017, 4, 50.	0.6	15
29	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
30	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
31	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
32	Donor Human Milk and Its Nutritional Properties. <i>Journal of Human Lactation</i> , 2016, 32, 390-391.	0.8	1
33	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
34	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
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	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

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37	Effect of pH on the protein profile and heat stability of an Italian white wine. Food Research International, 2013, 54, 1781-1786.	2.9	19
38	Effect of prolonged refrigeration on the protein and microbial profile of human milk. International Dairy Journal, 2013, 31, 121-126.	1.5	13
39	Wine Quality. , 2013, , 285-304.		0
40	Effect of Prolonged Refrigeration on the Lipid Profile, Lipase Activity, and Oxidative Status of Human Milk. Journal of Pediatric Gastroenterology and Nutrition, 2013, 56, 390-396.	0.9	50
41	Heat-unstable protein removal by different bentonite labels in white wines. LWT - Food Science and Technology, 2012, 46, 460-467.	2.5	29
42	Biological and Nutritional Aspects of Human Milk in Feeding of Preterm Infants. Food and Nutrition Sciences (Print), 2012, 03, 1682-1687.	0.2	6
43	Effect of two pasteurization methods on the protein content of human milk. Frontiers in Bioscience - Elite, 2011, E3, 818-829.	0.9	55
44	A multidisciplinary study on the effects of phloem-limited viruses on the agronomical performance and berry quality of Vitis vinifera cv. Nebbiolo. Journal of Proteomics, 2011, 75, 306-315.	1.2	30
45	Heard it through the grapevine: Proteomic perspective on grape and wine. Journal of Proteomics, 2010, 73, 1647-1655.	1.2	54
46	Proteomic analysis of the effects of ABA treatments on ripening Vitis vinifera berries. Journal of Experimental Botany, 2010, 61, 2447-2458.	2.4	128
47	Effect of two pasteurization methods on the protein content of human milk. Frontiers in Bioscience - Elite, 2009, E3, 818.	0.9	26
48	Analysis of protein changes during grape berry ripening by 2â€œDE and MALDIâ€œTOF. Proteomics, 2007, 7, 3154-3170.	1.3	131