Giuseppe Maiorano

List of Publications by Year
in descending order

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66 papers	1,692 citations	279487 23 h-index	315357 38 g-index
66 all docs	66 docs citations	66 times ranked	1639 citing authors

#	Article	IF	Citations
1	Feeding of Camelina sativa Seeds to Light-Type Gentile di Puglia Lambs: Effect on Productive Performance and Muscle Fatty Acid Composition. Animal Biotechnology, 2023, 34, 2360-2366.	0.7	3
2	Soybean vs. Pea Bean in the Diet of Medium-Growing Broiler Chickens Raised under Semi-Intensive Conditions of Inner Mediterranean Areas: Growth Performance and Environmental Impact. Animals, 2022, 12, 649.	1.0	3
3	Performance and meat quality traits of slow-growing chickens stimulated in ovo with galactooligosaccharides and exposed to heat stress. Poultry Science, 2022, 101, 101972.	1.5	4
4	Quality and safety of meat from wild boar hunted in Molise region. Italian Journal of Animal Science, 2021, 20, 1889-1898.	0.8	3
5	Impact of galactooligosaccharides delivered in ovo on mitigating negative effects of heat stress on performance and welfare of broilers. Poultry Science, 2020, 99, 407-415.	1.5	32
6	Effect of galactooligosaccharides delivered in ovo on meat quality traits of broiler chickens exposed to heat stress. Poultry Science, 2020, 99, 612-619.	1.5	37
7	Meat quality traits and fatty acid composition of breast muscles from ducks fed with yellow lupin. Animal, 2020, 14, 1969-1975.	1.3	21
8	The effect of various protein sources in goose diets on meat quality, fatty acid composition, and cholesterol and collagen content in breast muscles. Poultry Science, 2020, 99, 6278-6286.	1.5	26
9	Splenic Gene Expression Signatures in Slow-Growing Chickens Stimulated in Ovo with Galactooligosaccharides and Challenged with Heat. Animals, 2020, 10, 474.	1.0	17
10	Injection of Raffinose Family Oligosaccharides at 12 Days of Egg Incubation Modulates the Gut Development and Resistance to Opportunistic Pathogens in Broiler Chickens. Animals, 2020, 10, 592.	1.0	15
11	Impact of Prebiotics and Synbiotics Administered in ovo on the Immune Response against Experimental Antigens in Chicken Broilers. Animals, 2020, 10, 643.	1.0	22
12	Effect of faba bean-based diets on the meat quality and fatty acids composition in breast muscles of broiler chickens. Scientific Reports, 2020, 10, 5292.	1.6	10
13	Effect of in ovo administration of different synbiotics on carcass and meat quality traits in broiler chickens. Poultry Science, 2019, 98, 464-472.	1.5	20
14	Influence of rearing system and sex on carcass traits and meat quality of broiler chickens. Journal of Applied Animal Research, 2019, 47, 333-338.	0.4	11
15	Exploring Differential Transcriptome between Jejunal and Cecal Tissue of Broiler Chickens. Animals, 2019, 9, 221.	1.0	6
16	Effects of in ovo injection of prebiotics and synbiotics on the productive performance and microstructural features of the superficial pectoral muscle in broiler chickens. Poultry Science, 2019, 98, 5157-5165.	1.5	15
17	Modulation of microbial communities and mucosal gene expression in chicken intestines after galactooligosaccharides delivery In Ovo. PLoS ONE, 2019, 14, e0212318.	1.1	54
18	Comparison of 2 commercial turkey hybrids: productivity, occurrence of breast myopathies, and meat quality properties. Poultry Science, 2019, 98, 2305-2315.	1.5	22

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19	Efficacy of In Ovo Delivered Prebiotics on Growth Performance, Meat Quality and Gut Health of Kuroiler Chickens in the Face of a Natural Coccidiosis Challenge. Animals, 2019, 9, 876.	1.0	14
20	In ovo Injection of a Galacto-Oligosaccharide Prebiotic in Broiler Chickens Submitted to Heat-Stress: Impact on Transcriptomic Profile and Plasma Immune Parameters. Animals, 2019, 9, 1067.	1.0	6
21	Fatty acid composition and vitamin E of meat as influenced by age and season of slaughter in Mediterranean light lamb. Small Ruminant Research, 2019, 170, 97-101.	0.6	8
22	Comparison of quality traits among breast meat affected by current muscle abnormalities. Food Research International, 2019, 115, 369-376.	2.9	69
23	Avian model to mitigate gut-derived immune response and oxidative stress during heat. BioSystems, 2019, 178, 10-15.	0.9	40
24	Identification of quantitative trait loci affecting production and biochemical traits in a unique Japanese quail resource population. Poultry Science, 2018, 97, 2267-2277.	1.5	9
25	Prebiotics offered to broiler chicken exert positive effect on meat quality traits irrespective of delivery route. Poultry Science, 2018, 97, 2979-2987.	1.5	42
26	In ovo validation model to assess the efficacy of commercial prebiotics on broiler performance and oxidative stability of meat. Poultry Science, 2017, 96, 511-518.	1.5	37
27	Meat defects and emergent muscle myopathies in broiler chickens: implications for the modern poultry industry. Roczniki Naukowe Polskiego Towarzystwa Zootechnicznego, 2017, 13, 43-51.	0.2	5
28	Effect of different levels of dietary zinc, manganese, and copper from organic or inorganic sources on performance, bacterial chondronecrosis, intramuscular collagen characteristics, and occurrence of meat quality defects of broiler chickens. Poultry Science, 2016, 95, 1813-1824.	1.5	61
29	Influence of different prebiotics and mode of their administration on broiler chicken performance. Animal, 2016, 10, 1271-1279.	1.3	74
30	Polymorphism of prolactin gene and its association with growth and some biometrical traits in ducks. Italian Journal of Animal Science, 2016, 15, 200-206.	0.8	7
31	Effects of intramuscular vitamin E multiple injection on quality, oxidative stability and consumer acceptability of meat from Laticauda lambs fed under natural rearing conditions. Small Ruminant Research, 2016, 139, 52-59.	0.6	7
32	Effect of intramuscular injections of DL-Î±-tocopheryl acetate on growth performance and extracellular matrix of growing lambs. Animal, 2015, 9, 2060-2064.	1.3	6
33	Effects of inOvoAdministration of Betaine and Choline on Hatchability Results, Growth and Carcass Characteristics and Immune Response of Broiler Chickens. Italian Journal of Animal Science, 2015, 14, 3694.	0.8	18
34	In ovo injection of prebiotics and synbiotics affects the digestive potency of the pancreas in growing chickens. Poultry Science, 2015, 94, 1909-1916.	1.5	75
35	Growth performance, meat quality traits, and genetic mapping of quantitative trait loci in 3 generations of Japanese quail populations (Coturnix japonica). Poultry Science, 2014, 93, 2129-2140.	1.5	31
36	Effects of age and season of slaughter on meat production of light lambs: Carcass characteristics and meat quality of Leccese breed. Small Ruminant Research, 2013, 114, 97-104.	0.6	25

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37	Effect of long term dietary supplementation with plant extract on carcass characteristics meat quality and oxidative stability in pork. Meat Science, 2013, 95, 542-548.	2.7	95
38	Growth, Carcass and Meat Quality of Casertana, Italian Large White and Duroc x (Landrace x Italian) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.8	11
39	Influence of rearing system, diet and gender on performance, carcass traits and meat quality of Polish Landrace pigs. Animal, 2013, 7, 341-347.	1.3	12
40	How the nutritional value and consumer acceptability of suckling lambs meat is affected by the maternal feeding system. Small Ruminant Research, 2012, 106, 83-91.	0.6	31
41	Influence of in ovo prebiotic and synbiotic administration on meat quality of broiler chickens. Poultry Science, 2012, 91, 2963-2969.	1.5	79
42	Genetic characterization and structure of the Italian Podolian cattle breed and its relationship with some major European breeds. Italian Journal of Animal Science, 2011, 10, e54.	0.8	8
43	Cholesterol content and intramuscular collagen properties of pectoralis superficialis muscle of quail from different genetic groups. Poultry Science, 2011, 90, 1620-1626.	1.5	17
44	Effect of suckling management on productive performance, carcass traits and meat quality of Comisana lambs. Meat Science, 2009, 83, 577-583.	2.7	13
45	Effects of selection for yolk cholesterol on growth and meat quality in Japanese quail(Coturnix) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.8	12
46	Effect of suckling management on productive performance and carcass traits of Comisana lambs. Italian Journal of Animal Science, 2009, 8, 510-512.	0.8	0
47	Influences of dietary conjugated linoleic acid (CLA) and total lysine content on growth, carcass characteristics and meat quality of heavy pigs. Meat Science, 2008, 79, 307-316.	2.7	28
48	Lipid composition of meat and backfat from Casertana purebred and crossbred pigs reared outdoors. Meat Science, 2008, 80, 623-631.	2.7	37
49	The effect of dietary energy and vitamin E administration on performance and intramuscular collagen properties of lambs. Meat Science, 2007, 76, 182-188.	2.7	27
50	Nutritional and sensorial meat quality of different selected Japanese quails (Coturnix coturnix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	0.8	2
51	Nutritional and physicochemical meat properties of wild boar (Sus scrofa ferus) x Duroc pig slaughtered to different live weights. Italian Journal of Animal Science, 2007, 6, 691-691.	0.8	1
52	Effects of slaughter weight and sex on carcass traits and meat quality of Casertana pigs reared outdoors. Italian Journal of Animal Science, 2007, 6, 698-700.	0.8	14
53	Morphological traits, reproductive and productive performances of Casertana pigs reared outdoors. Italian Journal of Animal Science, 2006, 5, 139-146.	0.8	18
54	Influence of vitamin E treatment starting time on lamb meat quality. Italian Journal of Animal Science, 2005, 4, 363-365.	0.8	1

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55	Effect of age on fatty acid composition of Italian Merino suckling lambs. Meat Science, 2005, 71, 557-562.	2.7	38
56	Fatty acid composition and cholesterol content of muscles as related to genotype and vitamin E treatment in crossbred lambs. Meat Science, 2004, 67, 45-55.	2.7	49
57	Influence of dietary conjugated linoleic acids (CLA) and age at slaughtering on meat quality and intramuscular collagen in rabbits. Meat Science, 2004, 66, 97-103.	2.7	25
58	Control of Dietary Energy Level and dl-alpha-Tocopheryl Acetate Treatment Can Improve the Lipid Composition of Lamb Meat. International Journal for Vitamin and Nutrition Research, 2003, 73, 171-179.	0.6	2
59	Comparison of muscle fatty acid profiles and cholesterol concentrations of bison, beef cattle, elk, and chicken1. Journal of Animal Science, 2002, 80, 1202-1211.	0.2	212
60	Iron, Zinc and Î± -Tocopherol Content of Bovine Hemopoietic Marrow. Journal of Food Composition and Analysis, 2002, 15, 19-25.	1.9	1
61	Growth, slaughter and intra-muscular collagen characteristics in Garganica kids. Small Ruminant Research, 2001, 39, 289-294.	0.6	16
62	Influence of multiple injections of vitamin E on intramuscular collagen and bone characteristics in suckling lambs.. Journal of Animal Science, 1999, 77, 2452.	0.2	22
63	Effects of Intramuscular Injection of alpha-Tocopheryl Acetate on Fatty Acid Profile in Lamb Liver. International Journal for Vitamin and Nutrition Research, 1999, 69, 378-384.	0.6	2
64	Intramuscular collagen characteristics of ram, wether, and zeranol-implanted ram lambs. Journal of Animal Science, 1993, 71, 1817-1822.	0.2	26
65	Bone ossification and carcass characteristics of wethers given silastic implants containing estradiol.. Journal of Animal Science, 1990, 68, 3663.	0.2	16
66	Effect of plane of nutrition and age on carcass maturity of sheep.. Journal of Animal Science, 1990, 68, 1616.	0.2	22