Giuliana Parisi

List of Publications by Year
in descending order

143	4,565	109137	118652
papers	citations	35 h-index	62 g-index

146	146	146	3946
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fish welfare and quality as affected by pre-slaughter and slaughter management. Aquaculture International, 2005, 13, 29-49.	1.1	207
2	Effect of long-term feeding with a plant protein mixture based diet on growth and body/fillet quality traits of large rainbow trout (Oncorhynchus mykiss). Aquaculture, 2004, 236, 413-429.	1.7	205
3	Use of Tenebrio molitor larvae meal as protein source in broiler diet: Effect on growth performance, nutrient digestibility, and carcass and meat traits. Journal of Animal Science, 2016, 94, 639-647.	0.2	150
4	Effect of Tenebrio molitor larvae meal on growth performance, in vivo nutrients digestibility, somatic and marketable indexes of gilthead sea bream (Sparus aurata). Animal Feed Science and Technology, 2017, 226, 12-20.	1.1	149
5	Insect and fish by-products as sustainable alternatives to conventional animal proteins in animal nutrition. Italian Journal of Animal Science, 2020, 19, 360-372.	0.8	138
6	Productive performance and blood profiles of laying hens fed Hermetia illucens larvae meal as total replacement of soybean meal from 24 to 45 weeks of age. Poultry Science, 2017, 96, 1783-1790.	1.5	137
7	Fish Welfare in Aquaponic Systems: Its Relation to Water Quality with an Emphasis on Feed and Faecesâ€"A Review. Water (Switzerland), 2017, 9, 13.	1.2	133
8	Characterisation of the intestinal microbial communities of rainbow trout (Oncorhynchus mykiss) fed with Hermetia illucens (black soldier fly) partially defatted larva meal as partial dietary protein source. Aquaculture, 2018, 487, 56-63.	1.7	133
9	From farm to fork: lipid oxidation in fish products. A review. Italian Journal of Animal Science, 2016, 15, 124-136.	0.8	130
10	Dietary inclusion of Tenebrio molitor larvae meal: Effects on growth performance and final quality treats of blackspot sea bream (Pagellus bogaraveo). Aquaculture, 2017, 476, 49-58.	1.7	128
11	Effect of high-level fish meal replacement by plant proteins in gilthead sea bream (Sparus aurata) on growth and body/fillet quality traits. Aquaculture Nutrition, 2007, 13, 361-372.	1.1	126
12	Growth performance and quality traits of European sea bass (D. labrax) fed diets including increasing levels of freeze-dried Isochrysis sp. (T-ISO) biomass as a source of protein and n-3 long chain PUFA in partial substitution of fish derivatives. Aquaculture, 2015, 440, 60-68.	1.7	124
13	Volatile profile of Atlantic shellfish species by HS-SPME GC/MS. Food Research International, 2012, 48, 856-865.	2.9	109
14	Title is missing!. Aquaculture International, 2003, 11, 301-311.	1.1	91
15	Effects of Graded Dietary Inclusion Level of Full-Fat Hermetia illucens Prepupae Meal in Practical Diets for Rainbow Trout (Oncorhynchus mykiss). Animals, 2019, 9, 251.	1.0	91
16	Title is missing!. Hydrobiologia, 1998, 385, 17-22.	1.0	85
17	Inclusion of Hermetia illucens larvae meal on rainbow trout (Oncorhynchus mykiss) feed: effect on sensory profile according to static and dynamic evaluations. Journal of the Science of Food and Agriculture, 2017, 97, 3402-3411.	1.7	82
18	Quality of eggs from Lohmann Brown Classic laying hens fed black soldier fly meal as substitute for soya bean. Animal, 2018, 12, 2191-2197.	1.3	75

#	Article	IF	Citations
19	Sensory, physical, chemical and microbiological changes in European sea bass (Dicentrarchus labrax) fillets packed under modified atmosphere/air or prepared from whole fish stored in ice. International Journal of Food Science and Technology, 2006, 41, 444-454.	1.3	72
20	Mealworm as dietary protein source for rainbow trout: Body and fillet quality traits. Aquaculture, 2018, 484, 197-204.	1.7	71
21	Quality outline of European sea bass (Dicentrarchus labrax) reared in Italy: shelf life, edible yield, nutritional and dietetic traits. Aquaculture, 2001, 202, 303-315.	1.7	67
22	Total replacement of dietary fish meal with black soldier fly (Hermetia illucens) larvae does not impair physical, chemical or volatile composition of farmed Atlantic salmon (Salmo salar) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	67
23	A six-months study on Black Soldier Fly (Hermetia illucens) based diets in zebrafish. Scientific Reports, 2019, 9, 8598.	1.6	65
24	Partial Dietary Inclusion of Hermetia illucens (Black Soldier Fly) Full-Fat Prepupae in Zebrafish Feed: Biometric, Histological, Biochemical, and Molecular Implications. Zebrafish, 2018, 15, 519-532.	0.5	63
25	Growth performance of common catfish (Ameiurus melas Raf.) fingerlings fed mealworm (Tenebrio) Tj ETQq1 1 0.784314 rgBT /Overl	2.1	62
26	Nutritional value of fresh and concentrated algal diets for larval and juvenile Pacific oysters (Crassostrea gigas). Aquaculture, 2003, 221, 491-505.	1.7	53
27	Current status and future perspectives of Italian finfish aquaculture. Reviews in Fish Biology and Fisheries, 2014, 24, 15-73.	2.4	51
28	Use of fresh and preserved Tetraselmis suecica for feeding Crassostrea gigas larvae. Aquaculture, 2001, 192, 333-346.	1.7	49
29	Dietary inclusion of full-fat Hermetia illucens prepupae meal in practical diets for rainbow trout (Oncorhynchus mykiss): Lipid metabolism and fillet quality investigations. Aquaculture, 2020, 529, 735678.	1.7	45
30	Processed Animal Proteins from Insect and Poultry By-Products in a Fish Meal-Free Diet for Rainbow Trout: Impact on Intestinal Microbiota and Inflammatory Markers. International Journal of Molecular Sciences, 2021, 22, 5454.	1.8	43
31	Impact of black soldier fly larvae meal on the chemical and nutritional characteristics of rainbow trout fillets. Animal, 2018, 12, 1672-1681.	1.3	42
32	Pavlova lutheri: Production, preservation and use as food for Crassostrea gigas larvae. Aquaculture, 2008, 282, 97-103.	1.7	40
33	Barbary partridge meat quality as affected by Hermetia illucens and Tenebrio molitor larva meals in feeds. Food Research International, 2018, 112, 291-298.	2.9	39
34	Protein hunger of the feed sector: the alternatives offered by the plant world. Italian Journal of Animal Science, 2020, 19, 1204-1225.	0.8	37
35	Modifications of fatty acids profile, lipid peroxidation and antioxidant capacity in raw and cooked rabbit burgers added with ginger. Meat Science, 2017, 133, 151-158.	2.7	36
36	Visual recognition of conspecifics in the American lobster, Homarus americanus. Animal Behaviour, 2010, 80, 713-719.	0.8	35

#	Article	IF	Citations
37	Can the inclusion of black soldier fly (Hermetia illucens) in diet affect the flesh quality/nutritional traits of rainbow trout (Oncorhynchus mykiss) after freezing and cooking?. International Journal of Food Sciences and Nutrition, 2019, 70, 161-171.	1.3	35
38	Depuration of microcystin-LR from the red swamp crayfish Procambarus clarkii with assessment of its food quality. Aquaculture, 2008, 285, 90-95.	1.7	34
39	Insights into organic farming of European sea bass Dicentrarchus labrax and gilthead sea bream Sparus aurata through the assessment of environmental impact, growth performance, fish welfare and product quality. Aquaculture, 2017, 471, 92-105.	1.7	34
40	Body traits and chemical composition of muscle in the common carp (Cyprinus carpio L.) as influenced by age and rearing environment. Aquaculture, 1995, 129, 329-333.	1.7	33
41	Application of multivariate analysis to sensorial and instrumental parameters of freshness in refrigerated sea bass (Dicentrarchus labrax) during shelf life. Aquaculture, 2002, 214, 153-167.	1.7	30
42	Evolution of chemical composition, somatic cell count and renneting properties of the milk of Massese ewes. Small Ruminant Research, 1999, 35, 71-80.	0.6	29
43	Authentication of raw and cooked freeze-dried rainbow trout (Oncorhynchus mykiss) by means of near infrared spectroscopy and data fusion. Food Research International, 2014, 60, 180-188.	2.9	29
44	Effect of mealworm (Tenebrio molitor L.) larvae meal on amino acid composition of gilthead sea bream (Sparus aurata L.) and rainbow trout (Oncorhynchus mykiss W.) fillets. Aquaculture, 2019, 513, 734403.	1.7	29
45	Effect of the culture system and culture technique on biochemical characteristics of Pavlova lutheri and its nutritional value for Crassostrea gigas larvae. Aquaculture Nutrition, 2006, 12, 322-329.	1.1	28
46	The fatty acid compositions of total, neutral and polar lipids in wild and farmed lambari (Astyanax) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.9	27
47	Stress during slaughter increases lipid metabolites and decreases oxidative stability of farmed rainbow trout (Oncorhynchus mykiss) during frozen storage. Food Chemistry, 2016, 190, 5-11.	4.2	27
48	Appetite Regulation, Growth Performances and Fish Quality Are Modulated by Alternative Dietary Protein Ingredients in Gilthead Sea Bream (Sparus aurata) Culture. Animals, 2021, 11, 1919.	1.0	27
49	Typical dairy products in Africa from local animal resources. Italian Journal of Animal Science, 2018, 17, 740-754.	0.8	26
50	Evaluation of different methods of stunning/killing sea bass (Dicentrarchus labrax) by tissue stress/quality indicators. Journal of Food Science and Technology, 2015, 52, 2585-2597.	1.4	25
51	Black soldier fly (Hermetia illucens) pre-pupae larvae meal in diets for European seabass (Dicentrarchus labrax) juveniles: Effects on liver oxidative status and fillet quality traits during shelf-life. Aquaculture, 2021, 533, 736080.	1.7	24
52	Ginger (Zingiber officinale Roscoe) powder as dietary supplementation in rabbit: life performances, carcass characteristics and meat quality. Italian Journal of Animal Science, 2018, 17, 867-872.	0.8	23
53	Effect of the incorporation of a fermented rooibos (Aspalathus linearis) extract in the manufacturing of rabbit meat patties on their physical, chemical, and sensory quality during refrigerated storage. LWT - Food Science and Technology, 2019, 108, 31-38.	2.5	23
54	Application of laboratory methods for understanding fish responses to black soldier fly (Hermetia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.1	23

#	Article	IF	Citations
55	A Multipurpose Leguminous Plant for the Mediterranean Countries: Leucaena leucocephala as an Alternative Protein Source: A Review. Animals, 2021, 11, 2230.	1.0	23
56	Application of two models to the lactation curve of Massese ewes. Small Ruminant Research, 1999, 31, 91-96.	0.6	22
57	Effect of mechanical separation process on lipid oxidation in European aquacultured sea bass, gilthead sea bream, and rainbow trout products. Food Control, 2016, 67, 75-81.	2.8	22
58	Fatty acid profile of lipids and caeca volatile fatty acid production of broilers fed a full fat meal fromTenebrio molitorlarvae. Italian Journal of Animal Science, 2019, 18, 168-173.	0.8	22
59	Title is missing!. Aquaculture International, 2003, 11, 69-79.	1.1	21
60	Mechanical separation process for the value enhancement of Atlantic horse mackerel (Trachurus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	2.7	20
61	Critical Perspective of Animal Production Specialists on Cell-Based Meat in Brazil: From Bottleneck to Best Scenarios. Animals, 2020, 10, 1678.	1.0	20
62	How information influences consumers' perception and purchasing intention for farmed and wild fish. Aquaculture, 2022, 547, 737504.	1.7	20
63	Molluscs and echinoderms aquaculture: biological aspects, current status, technical progress and future perspectives for the most promising species in Italy. Italian Journal of Animal Science, 2012, 11, e72.	0.8	19
64	Influence of essential oils in diet and life-stage on gut microbiota and fillet quality of rainbow trout (Oncorhynchus mykiss). International Journal of Food Sciences and Nutrition, 2018, 69, 318-333.	1.3	19
65	Effect of the housing system (free-range vs. open air cages) on growth performance, carcass and meat quality and antioxidant capacity of rabbits. Meat Science, 2018, 145, 137-143.	2.7	19
66	Is it possible to cut down fishmeal and soybean meal use in aquafeed limiting the negative effects on rainbow trout (Oncorhynchus mykiss) fillet quality and consumer acceptance?. Aquaculture, 2021, 543, 736996.	1.7	18
67	Evaluation of Dicentrarchus labrax Meats and the Vegetable Quality of Beta vulgaris var. cicla Farmed in Freshwater and Saltwater Aquaponic Systems. Water (Switzerland), 2016, 8, 423.	1.2	17
68	Effects of stunning/slaughtering methods in rainbow trout (Oncorhynchus mykiss) from death until rigor mortis resolution. Aquaculture, 2016, 464, 74-79.	1.7	17
69	Effects of the inhibitor of xanthine dehydrogenase, 4-hydroxypyrazolo(3,4 d)pyrimidine (or HPP) on the red eye pigments ofDrosophila melanogaster. Experientia, 1967, 23, 186-187.	1.2	16
70	Effect of carbon monoxide for Atlantic salmon (Salmo salar L.) slaughtering on stress response and fillet shelf life. Aquaculture, 2014, 433, 13-18.	1.7	16
71	Anti-parasitic activity of garlic (Allium sativum) and onion (Allium cepa) juice against crustacean parasite, Lernantropus kroyeri, found on European sea bass (Dicentrarchus) Tj ETQq1 1 0.784314 rgBT /Overloc	0.8	16
72	Use of space and costs/benefits of locomotion strategies in the abalone,Haliotis tuberculata. Ethology Ecology and Evolution, 2009, 21, 15-26.	0.6	15

#	Article	IF	Citations
73	Pathway-oriented action of dietary essential oils to prevent muscle protein oxidation and texture deterioration of farmed rainbow trout. Animal, 2019, 13, 2080-2091.	1.3	15
74	Quality of Eggs and Albumen Technological Properties as Affected by Hermetia Illucens Larvae Meal in Hensâ€™ Diet and Hen Age. Animals, 2020, 10, 81.	1.0	15
75	Growth and Welfare of Rainbow Trout (Oncorhynchus mykiss) in Response to Graded Levels of Insect and Poultry By-Product Meals in Fishmeal-Free Diets. Animals, 2022, 12, 1698.	1.0	15
76	Muscle pigmentation in rainbow trout (Oncorhynchus mykiss) fed diets rich in natural carotenoids from microalgae and crustaceans. Aquaculture, 2021, 543, 736989.	1.7	14
77	Effect of a finishing period in sea on the shelf life of Pacific oysters (C. gigas) farmed in lagoon. Food Research International, 2013, 51, 217-227.	2.9	13
78	Effect of Rearing System on Body Traits and Fillet Quality of Meagre (Argyrosomus Regius, Asso) Tj ETQq0 0 0 rgBT /Overlock 10	0.8	13
79	Conventional feed additives or red claw crayfish meal and dried microbial biomass as feed supplement in fish meal-free diets for rainbow trout (Oncorhynchus mykiss): Possible ameliorative effects on growth and gut health status. Aquaculture, 2022, 554, 738137.	1.7	13
80	A proposed biosynthesis pathway of drosopterins in Drosophila melanogaster. Journal of Insect Physiology, 1976, 22, 415-423.	0.9	12
81	Sheltering behavior of the abalone, Haliotis tuberculata L., in artificial and natural seawater: The role of calcium. Aquaculture, 2010, 299, 67-72.	1.7	12
82	Effects of a carbon monoxide stunning method on rigor mortis development, fillet quality and oxidative stability of tench (Tinca tinca). Aquaculture, 2018, 493, 233-239.	1.7	12
83	Effect of dietary black soldier fly larvae meal on fatty acid composition of lipids and sn-2 position of triglycerides of marketable size gilthead sea bream fillets. Aquaculture, 2022, 546, 737351.	1.7	12
84	The use of multivariate analysis for evaluating relationships among fat depots in heavy pigs of different genotypes. Meat Science, 2001, 58, 259-266.	2.7	11
85	Effects of habitat complexity on the aggressive behaviour of the American lobster (Homarus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.8	11
86	Different Combinations of Butchery and Vegetable Wastes on Growth Performance, Chemical-Nutritional Characteristics and Oxidative Status of Black Soldier Fly Growing Larvae. Animals, 2021, 11, 3515.	1.0	11
87	Effects of green tea natural extract on quality parameters and lipid oxidation during storage of tench (Tinca tinca) fillets. Journal of Applied Ichthyology, 2014, 30, 64-71.	0.3	10
88	Technological and nutritional advantages of mechanical separation process applied to three European aquacultured species. LWT - Food Science and Technology, 2017, 84, 298-305.	2.5	10
89	Effect of Total Replacement of Dietary Fish Meal by Plant Protein Sources on Early post mortem Changes in the Biochemical and Physical Parameters of Rainbow Trout. Veterinary Research Communications, 2004, 28, 237-240.	0.6	9
90	Effects of different stunning/slaughter methods on frozen fillets quality of cobia (Rachycentron) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.7	9

#	Article	IF	Citations
91	Effects of three different stunning/slaughtering methods on physical, chemical, and sensory changes in rainbow trout (Oncorhynchus mykiss). Journal of the Science of Food and Agriculture, 2019, 99, 613-619.	1.7	9
92	Insight into Risks in Aquatic Animal Health in Aquaponics. , 2019, , 435-452.		9
93	The atherosclerotic risk profile is affected differently by fish flesh with a similar EPA and DHA content but different n-6/n-3 ratio. Asia Pacific Journal of Clinical Nutrition, 2013, 22, 32-40.	0.3	9
94	Lipid, inflammatory and haemorheological profiles are significantly affected by farmed fish eating: an intervention study. International Journal of Food Sciences and Nutrition, 2009, 60, 50-59.	1.3	8
95	Effects of different stunning methods on blood markers and enzymatic activity of stress responses of tilapia (Oreochromis niloticus). Italian Journal of Animal Science, 2018, 17, 1094-1098.	0.8	8
96	Enhanced utilisation of nonmarketable fish: physical, nutritional and sensory properties of â€˜clean labelâ€™ fish burgers. International Journal of Food Science and Technology, 2019, 54, 593-601.	1.3	8
97	In vivo performances, ileal digestibility, and physicochemical characterization of raw and boiled eggs as affected by Tenebrio molitor larvae meal at low inclusion rate in laying quail (Coturnix japonica) diet. Poultry Science, 2021, 100, 101487.	1.5	8
98	Biosynthesis of dihydroxanthommatin in Drosophila melanogaster: Possible involvement of xanthine dehydrogenase. Insect Biochemistry, 1976, 6, 567-570.	1.8	7
99	Carbon monoxide as stunning/killing method on farmed Atlantic salmon (Salmo salar): effects on lipid and cholesterol oxidation. Journal of the Science of Food and Agriculture, 2016, 96, 2426-2432.	1.7	7
100	Differential scanning calorimetry as a fast method to discriminate cage or free-range rabbit meat. Food Control, 2019, 104, 313-317.	2.8	7
101	Use of mirrors into free-range areas: effects on rabbit meat quality and storage stability. Livestock Science, 2020, 239, 104094.	0.6	7
102	A commercial macroalgae extract in a plant-protein rich diet diminished saturated fatty acids of Oncorhynchus mykiss walbaum fillets. Italian Journal of Animal Science, 2020, 19, 373-382.	0.8	7
103	Effect of diets containing full-fat Hermetia illucens on rainbow trout microbiota: A dual cultivation-independent approach with DGGE and NGS. Aquaculture, 2022, 553, 738109.	1.7	7
104	Mirrors Can Affect Growth Rate, Blood Profile, Carcass and Meat Traits and Caecal Microbial Activity of Rabbits Reared in a â€œSmall Groupâ€•Free-Range System. Animals, 2019, 9, 639.	1.0	6
105	Pigments of the Porifera: Demospongiae. I. Carotenoids of Axinella verrucosa. Marine Biology, 1977, 41, 191-197.	0.7	5
106	A new enzyme fromDrosophila melanogaster: In vitro conversion of xanthommatin into its dihydroform by means of xanthommatin reductase. The Journal of Experimental Zoology, 1986, 239, 169-173.	1.4	5
107	Title is missing!. Aquaculture International, 2000, 8, 335-348.	1.1	5
108	Growth performance and quality traits of mussel (Mytilus galloprovincialisLamarck) reared in two different sites in Tuscany. Italian Journal of Animal Science, 2005, 4, 612-614.	0.8	5

#	Article	IF	Citations
109	Effects of different slaughtering methods on rigor mortis development and flesh quality of tench (Tinca tinca). Journal of Applied Ichthyology, 2014, 30, 58-63.	0.3	5
110	Carbon monoxide stunning of Atlantic salmon (Salmo salar L.) modifies rigor mortis and sensory traits as revealed by <scp>NIRS</scp> and other instruments. Journal of the Science of Food and Agriculture, 2016, 96, 3524-3535.	1.7	5
111	Morphological characteristics and chemical composition of muscle in the mirror carp (Cyprinus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.7	4
112	Physico-Chemical Traits of Raw and Cooked Fillets of Rainbow Trout(Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td (M	0.8	4
113	Typical edible non-dairy animal products in Africa from local animal resources. Italian Journal of Animal Science, 2018, 17, 202-217.	0.8	4
114	Nutritional Quality, Physical Properties and Lipid Stability of Ready-to-cook Fish Products are Preserved during Frozen Storage and Oven-cooking. Journal of Aquatic Food Product Technology, 2020, 29, 207-217.	0.6	4
115	Testing of the Salmon Welfare Index Model (SWIM 1.0) as a computational welfare assessment for sea-caged European sea bass. Italian Journal of Animal Science, 2021, 20, 1423-1430.	0.8	4
116	Low dietary inclusion levels of Tenebrio molitor larva meal slightly modify growth performance, carcass and meat traits of Japanese quail (Coturnix japonica). Journal of the Science of Food and Agriculture, 2022, 102, 6578-6585.	1.7	4
117	Abnormalities of the eye pigments (pteridins and ommochromes) induced inDrosophila melanogaster by the inhibitor of xanthine dehydrogenase 4-hydroxypyrazolo (3,4 d) pyrimidine. Experientia, 1967, 23, 1020-1021.	1.2	3
118	Influence Exerted by Certain Factors During Rearing and Before Slaughter on Post-mortem Characteristics of Sea Bass. Veterinary Research Communications, 2003, 27, 651-653.	0.6	3
119	Looking for â€˜identity signaturesâ€™ in the American lobster (Homarus americanus): Interindividual variation in body colour and in facial and chelar morphology. Marine Biology Research, 2013, 9, 35-41.	0.3	3
120	Effects of stunning methods on pre rigorÂchanges in rainbow trout (Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	0.8	3
121	Does sous-vide cooking preserve the chemical and volatile composition of Atlantic salmon (Salmo) Tj ETQq1 1 0.784314 rgBT /Overlock	2.1	3
122	Rainbow Trout (Oncorhynchus mykiss) Skin as Potential n-3 Fatty Acid Source. Waste and Biomass Valorization, 2021, 12, 5665-5673.	1.8	3
123	Potential use of a queen bee larvae meal (Apis mellifera ligustica Spin.) in animal nutrition: a nutritional and chemical-toxicological evaluation. Journal of Insects As Food and Feed, 2021, 7, 173-186.	2.1	3
124	Xanthine dehydrogenase in the biosynthesis of the eye pterin pigments ofDrosophila melanogaster. Experientia, 1971, 27, 382-383.	1.2	2
125	Pterin and ommochrome pigments in Drosophila melanogaster: Phenocopy of the mutant mal from the double mutant mal v. Insect Biochemistry, 1977, 7, 1-2.	1.8	2
126	Biosynthesis of dihydroxanthommatin. Insect Biochemistry, 1987, 17, 635-638.	1.8	2

#	Article	IF	Citations
127	Morphological, nutritional and safety traits of bluefin tuna (Thunnus thynnus) reared in floating cages. Italian Journal of Animal Science, 2007, 6, 811-813.	0.8	2
128	Rainbow trout (Oncorhynchus mykiss) farmed at two different temperatures: Post rigor mortis changes in function of the stunning method. Czech Journal of Animal Science, 2020, 65, 354-364.	0.5	2
129	Effects of Dietary Supplementation with Honeybee Pollen and Its Supercritical Fluid Extract on Immune Response and Filletâ€™s Quality of Farmed Gilthead Seabream (Sparus aurata). Animals, 2022, 12, 675.	1.0	2
130	Molecular cloning and gene expression analysis in aquaculture science: a review focusing on respiration and immune responses in European sea bass (Dicentrarchus labrax). Reviews in Fish Biology and Fisheries, 2013, 23, 175-194.	2.4	1
131	Effects of Photoperiod and Melatonin Implants on Feed Intake in Atlantic Salmon(Salmo SalarL.) Postsmolts. Italian Journal of Animal Science, 2015, 14, 4098.	0.8	1
132	Replacing wheat bran by corn gluten feed without steep water in complete dog food. Italian Journal of Animal Science, 2018, 17, 263-268.	0.8	1
133	Oil blends with sesame oil in fish diets: oxidative stress status and fatty acid profiles of lambari. Revista Brasileira De Zootecnia, 0, 48, .	0.3	1
134	Physical, chemical and sensory evaluation of meat from cobia (rachycentron canadum), desensitized with different voltages of electric shock, stored under refrigeration. Ciencia Rural, 2019, 49, .	0.3	1
135	Effects of Electronarcosis on Frozen Fillets Quality of Cobia (Rachycentron canadum). Journal of Aquatic Food Product Technology, 2021, 30, 283-295.	0.6	1
136	Pantanal yacare (Caiman yacare) tail fillets subjected to traditional hot smoking and liquid smoke. Journal of the Science of Food and Agriculture, 2022, 102, 6423-6431.	1.7	1
137	Preliminary approach on earlypost mortemstress and quality indexes changes in large size bluefin tuna (Thunnus thynnus). Italian Journal of Animal Science, 2005, 4, 603-605.	0.8	0
138	Quality traits of Procambarus clarkii (girard) related to sex and refrigerated storage. Italian Journal of Animal Science, 2007, 6, 814-814.	0.8	0
139	Quality and quality changes during refrigerated storage in diploid and triploid oysters from Orbetello Lagoon (Italy). Italian Journal of Animal Science, 2007, 6, 815-815.	0.8	0
140	Welfare and quality of farmed trout fed high plant protein diets. 2 innovative killing method effect on stress and quality indicators. Italian Journal of Animal Science, 2007, 6, 805-805.	0.8	0
141	Monitoring of fish species in the Lamone river: distribution and morphometric measures of the populations. Italian Journal of Animal Science, 2009, 8, 878-880.	0.8	0
142	Lipid traits and dietary quality of sea bass fillets from Orbetello. Italian Journal of Animal Science, 2007, 6, 819-821.	0.8	0
143	Physical and organoleptic traits in commercial size bluefin tuna (Thunnus thynnus) reared in floating cage. Italian Journal of Animal Science, 2007, 6, 804-804.	0.8	0