

Giuliana Parisi

List of Publications by Year in descending order

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Version: 2024-02-01

143
papers

4,565
citations

109137

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h-index

118652

62
g-index

146
all docs

146
docs citations

146
times ranked

3946
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Application of laboratory methods for understanding fish responses to black soldier fly (<i>Hermetia</i>) Tj ETQq1 1 0.784314 rgBT ₃ /Overlook | 2.1 | 23 |
| 2 | 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. <i>Aquaculture</i> , 2022, 546, 737351. | 1.7 | 12 |
| 3 | How information influences consumers' perception and purchasing intention for farmed and wild fish. <i>Aquaculture</i> , 2022, 547, 737504. | 1.7 | 20 |
| 4 | Effects of Dietary Supplementation with Honeybee Pollen and Its Supercritical Fluid Extract on Immune Response and Fillet's Quality of Farmed Gilthead Seabream (<i>Sparus aurata</i>). <i>Animals</i> , 2022, 12, 675. | 1.0 | 2 |
| 5 | Effect of diets containing full-fat <i>Hermetia illucens</i> on rainbow trout microbiota: A dual cultivation-independent approach with DGGE and NGS. <i>Aquaculture</i> , 2022, 553, 738109. | 1.7 | 7 |
| 6 | Conventional feed additives or red claw crayfish meal and dried microbial biomass as feed supplement in fish meal-free diets for rainbow trout (<i>Oncorhynchus mykiss</i>): Possible ameliorative effects on growth and gut health status. <i>Aquaculture</i> , 2022, 554, 738137. | 1.7 | 13 |
| 7 | Pantanal yacare (<i>Caiman yacare</i>) tail fillets subjected to traditional hot smoking and liquid smoke. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6423-6431. | 1.7 | 1 |
| 8 | Low dietary inclusion levels of <i>Tenebrio molitor</i> larva meal slightly modify growth performance, carcass and meat traits of Japanese quail (<i>Coturnix japonica</i>). <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6578-6585. | 1.7 | 4 |
| 9 | Growth and Welfare of Rainbow Trout (<i>Oncorhynchus mykiss</i>) in Response to Graded Levels of Insect and Poultry By-Product Meals in Fishmeal-Free Diets. <i>Animals</i> , 2022, 12, 1698. | 1.0 | 15 |
| 10 | Black soldier fly (<i>Hermetia illucens</i>) pre-pupae larvae meal in diets for European seabass (<i>Dicentrarchus labrax</i>) juveniles: Effects on liver oxidative status and fillet quality traits during shelf-life. <i>Aquaculture</i> , 2021, 533, 736080. | 1.7 | 24 |
| 11 | Does sous-vide cooking preserve the chemical and volatile composition of Atlantic salmon (<i>Salmo</i>) Tj ETQq1 1 0.784314 rgBT ₃ /Overlook | 2.1 | 3 |
| 12 | Rainbow Trout (<i>Oncorhynchus mykiss</i>) Skin as Potential n-3 Fatty Acid Source. <i>Waste and Biomass Valorization</i> , 2021, 12, 5665-5673. | 1.8 | 3 |
| 13 | Potential use of a queen bee larvae meal (<i>Apis mellifera ligustica</i> Spin.) in animal nutrition: a nutritional and chemical-toxicological evaluation. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 173-186. | 2.1 | 3 |
| 14 | 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. <i>International Journal of Molecular Sciences</i> , 2021, 22, 5454. | 1.8 | 43 |
| 15 | Appetite Regulation, Growth Performances and Fish Quality Are Modulated by Alternative Dietary Protein Ingredients in Gilthead Sea Bream (<i>Sparus aurata</i>) Culture. <i>Animals</i> , 2021, 11, 1919. | 1.0 | 27 |
| 16 | A Multipurpose Leguminous Plant for the Mediterranean Countries: <i>Leucaena leucocephala</i> as an Alternative Protein Source: A Review. <i>Animals</i> , 2021, 11, 2230. | 1.0 | 23 |
| 17 | In vivo performances, ileal digestibility, and physicochemical characterization of raw and boiled eggs as affected by <i>Tenebrio molitor</i> larvae meal at low inclusion rate in laying quail (<i>Coturnix japonica</i>) diet. <i>Poultry Science</i> , 2021, 100, 101487. | 1.5 | 8 |
| 18 | Is it possible to cut down fishmeal and soybean meal use in aquafeed limiting the negative effects on rainbow trout (<i>Oncorhynchus mykiss</i>) fillet quality and consumer acceptance?. <i>Aquaculture</i> , 2021, 543, 736996. | 1.7 | 18 |

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|----|---|-----|-----------|
| 19 | Muscle pigmentation in rainbow trout (<i>Oncorhynchus mykiss</i>) fed diets rich in natural carotenoids from microalgae and crustaceans. <i>Aquaculture</i> , 2021, 543, 736989. | 1.7 | 14 |
| 20 | Effects of Electronarcosis on Frozen Fillets Quality of Cobia (<i>Rachycentron canadum</i>). <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 283-295. | 0.6 | 1 |
| 21 | Testing of the Salmon Welfare Index Model (SWIM 1.0) as a computational welfare assessment for sea-caged European sea bass. <i>Italian Journal of Animal Science</i> , 2021, 20, 1423-1430. | 0.8 | 4 |
| 22 | Different Combinations of Butchery and Vegetable Wastes on Growth Performance, Chemical-Nutritional Characteristics and Oxidative Status of Black Soldier Fly Growing Larvae. <i>Animals</i> , 2021, 11, 3515. | 1.0 | 11 |
| 23 | Total replacement of dietary fish meal with black soldier fly (<i>Hermetia illucens</i>) larvae does not impair physical, chemical or volatile composition of farmed Atlantic salmon (<i>Salmo salar</i>) | 1.0 | 37 |
| 24 | Rainbow trout (<i>Oncorhynchus mykiss</i>) farmed at two different temperatures: Post rigor mortis changes in function of the stunning method. <i>Czech Journal of Animal Science</i> , 2020, 65, 354-364. | 0.5 | 2 |
| 25 | Protein hunger of the feed sector: the alternatives offered by the plant world. <i>Italian Journal of Animal Science</i> , 2020, 19, 1204-1225. | 0.8 | 37 |
| 26 | Critical Perspective of Animal Production Specialists on Cell-Based Meat in Brazil: From Bottleneck to Best Scenarios. <i>Animals</i> , 2020, 10, 1678. | 1.0 | 20 |
| 27 | Use of mirrors into free-range areas: effects on rabbit meat quality and storage stability. <i>Livestock Science</i> , 2020, 239, 104094. | 0.6 | 7 |
| 28 | Effects of stunning methods on pre rigor changes in rainbow trout (<i>Oncorhynchus mykiss</i>) | 0.8 | 3 |
| 29 | Nutritional Quality, Physical Properties and Lipid Stability of Ready-to-cook Fish Products are Preserved during Frozen Storage and Oven-cooking. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 207-217. | 0.6 | 4 |
| 30 | Dietary inclusion of full-fat <i>Hermetia illucens</i> prepupae meal in practical diets for rainbow trout (<i>Oncorhynchus mykiss</i>): Lipid metabolism and fillet quality investigations. <i>Aquaculture</i> , 2020, 529, 735678. | 1.7 | 45 |
| 31 | Quality of Eggs and Albumen Technological Properties as Affected by <i>Hermetia Illucens</i> Larvae Meal in Hens' Diet and Hen Age. <i>Animals</i> , 2020, 10, 81. | 1.0 | 15 |
| 32 | Insect and fish by-products as sustainable alternatives to conventional animal proteins in animal nutrition. <i>Italian Journal of Animal Science</i> , 2020, 19, 360-372. | 0.8 | 138 |
| 33 | A commercial macroalgae extract in a plant-protein rich diet diminished saturated fatty acids of <i>Oncorhynchus mykiss</i> walbaum fillets. <i>Italian Journal of Animal Science</i> , 2020, 19, 373-382. | 0.8 | 7 |
| 34 | Effects of three different stunning/slaughtering methods on physical, chemical, and sensory changes in rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 613-619. | 1.7 | 9 |
| 35 | Enhanced utilisation of nonmarketable fish: physical, nutritional and sensory properties of "clean label" fish burgers. <i>International Journal of Food Science and Technology</i> , 2019, 54, 593-601. | 1.3 | 8 |
| 36 | Can the inclusion of black soldier fly (<i>Hermetia illucens</i>) in diet affect the flesh quality/nutritional traits of rainbow trout (<i>Oncorhynchus mykiss</i>) after freezing and cooking?. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 161-171. | 1.3 | 35 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 37 | Effect of mealworm (<i>Tenebrio molitor</i> L.) larvae meal on amino acid composition of gilthead sea bream (<i>Sparus aurata</i> L.) and rainbow trout (<i>Oncorhynchus mykiss</i> W.) fillets. <i>Aquaculture</i> , 2019, 513, 734403. | 1.7 | 29 |
| 38 | Mirrors Can Affect Growth Rate, Blood Profile, Carcass and Meat Traits and Caecal Microbial Activity of Rabbits Reared in a "Small Group" Free-Range System. <i>Animals</i> , 2019, 9, 639. | 1.0 | 6 |
| 39 | Effects of Graded Dietary Inclusion Level of Full-Fat <i>Hermetia illucens</i> Prepupae Meal in Practical Diets for Rainbow Trout (<i>Oncorhynchus mykiss</i>). <i>Animals</i> , 2019, 9, 251. | 1.0 | 91 |
| 40 | Anti-parasitic activity of garlic (<i>Allium sativum</i>) and onion (<i>Allium cepa</i>) juice against crustacean parasite, <i>Lernantropus kroyeri</i> , found on European sea bass (<i>Dicentrarchus</i>) Tj ETQq0 0 0 rgBT, Overlock 10 Tf 50 | | |
| 41 | A six-months study on Black Soldier Fly (<i>Hermetia illucens</i>) based diets in zebrafish. <i>Scientific Reports</i> , 2019, 9, 8598. | 1.6 | 65 |
| 42 | Differential scanning calorimetry as a fast method to discriminate cage or free-range rabbit meat. <i>Food Control</i> , 2019, 104, 313-317. | 2.8 | 7 |
| 43 | Effect of the incorporation of a fermented rooibos (<i>Aspalathus linearis</i>) extract in the manufacturing of rabbit meat patties on their physical, chemical, and sensory quality during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2019, 108, 31-38. | 2.5 | 23 |
| 44 | Pathway-oriented action of dietary essential oils to prevent muscle protein oxidation and texture deterioration of farmed rainbow trout. <i>Animal</i> , 2019, 13, 2080-2091. | 1.3 | 15 |
| 45 | Physical, chemical and sensory evaluation of meat from cobia (<i>rachycentron canadum</i>), desensitized with different voltages of electric shock, stored under refrigeration. <i>Ciencia Rural</i> , 2019, 49, . | 0.3 | 1 |
| 46 | Fatty acid profile of lipids and caeca volatile fatty acid production of broilers fed a full fat meal from <i>Tenebrio molitor</i> larvae. <i>Italian Journal of Animal Science</i> , 2019, 18, 168-173. | 0.8 | 22 |
| 47 | Insight into Risks in Aquatic Animal Health in Aquaponics. , 2019, , 435-452. | | 9 |
| 48 | Ginger (<i>Zingiber officinale</i> Roscoe) powder as dietary supplementation in rabbit: life performances, carcass characteristics and meat quality. <i>Italian Journal of Animal Science</i> , 2018, 17, 867-872. | 0.8 | 23 |
| 49 | Impact of black soldier fly larvae meal on the chemical and nutritional characteristics of rainbow trout fillets. <i>Animal</i> , 2018, 12, 1672-1681. | 1.3 | 42 |
| 50 | Quality of eggs from Lohmann Brown Classic laying hens fed black soldier fly meal as substitute for soya bean. <i>Animal</i> , 2018, 12, 2191-2197. | 1.3 | 75 |
| 51 | Characterisation of the intestinal microbial communities of rainbow trout (<i>Oncorhynchus mykiss</i>) fed with <i>Hermetia illucens</i> (black soldier fly) partially defatted larva meal as partial dietary protein source. <i>Aquaculture</i> , 2018, 487, 56-63. | 1.7 | 133 |
| 52 | Effects of a carbon monoxide stunning method on rigor mortis development, fillet quality and oxidative stability of tench (<i>Tinca tinca</i>). <i>Aquaculture</i> , 2018, 493, 233-239. | 1.7 | 12 |
| 53 | Influence of essential oils in diet and life-stage on gut microbiota and fillet quality of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 318-333. | 1.3 | 19 |
| 54 | Typical dairy products in Africa from local animal resources. <i>Italian Journal of Animal Science</i> , 2018, 17, 740-754. | 0.8 | 26 |

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|----|--|-----|-----------|
| 55 | Effects of different stunning/slaughter methods on frozen fillets quality of cobia (<i>Rachycentron</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 11 | 1.7 | 9 |
| 56 | Mealworm as dietary protein source for rainbow trout: Body and fillet quality traits. <i>Aquaculture</i> , 2018, 484, 197-204. | 1.7 | 71 |
| 57 | Replacing wheat bran by corn gluten feed without steep water in complete dog food. <i>Italian Journal of Animal Science</i> , 2018, 17, 263-268. | 0.8 | 1 |
| 58 | Typical edible non-dairy animal products in Africa from local animal resources. <i>Italian Journal of Animal Science</i> , 2018, 17, 202-217. | 0.8 | 4 |
| 59 | Barbary partridge meat quality as affected by <i>Hermetia illucens</i> and <i>Tenebrio molitor</i> larva meals in feeds. <i>Food Research International</i> , 2018, 112, 291-298. | 2.9 | 39 |
| 60 | Effects of different stunning methods on blood markers and enzymatic activity of stress responses of tilapia (<i>Oreochromis niloticus</i>). <i>Italian Journal of Animal Science</i> , 2018, 17, 1094-1098. | 0.8 | 8 |
| 61 | Partial Dietary Inclusion of <i>Hermetia illucens</i> (Black Soldier Fly) Full-Fat Prepupae in Zebrafish Feed: Biometric, Histological, Biochemical, and Molecular Implications. <i>Zebrafish</i> , 2018, 15, 519-532. | 0.5 | 63 |
| 62 | Effect of the housing system (free-range vs. open air cages) on growth performance, carcass and meat quality and antioxidant capacity of rabbits. <i>Meat Science</i> , 2018, 145, 137-143. | 2.7 | 19 |
| 63 | Insights into organic farming of European sea bass <i>Dicentrarchus labrax</i> and gilthead sea bream <i>Sparus aurata</i> through the assessment of environmental impact, growth performance, fish welfare and product quality. <i>Aquaculture</i> , 2017, 471, 92-105. | 1.7 | 34 |
| 64 | Effect of <i>Tenebrio molitor</i> larvae meal on growth performance, in vivo nutrients digestibility, somatic and marketable indexes of gilthead sea bream (<i>Sparus aurata</i>). <i>Animal Feed Science and Technology</i> , 2017, 226, 12-20. | 1.1 | 149 |
| 65 | Dietary inclusion of <i>Tenebrio molitor</i> larvae meal: Effects on growth performance and final quality treats of blackspot sea bream (<i>Pagellus bogaraveo</i>). <i>Aquaculture</i> , 2017, 476, 49-58. | 1.7 | 128 |
| 66 | Inclusion of <i>Hermetia illucens</i> larvae meal on rainbow trout (<i>Oncorhynchus mykiss</i>) feed: effect on sensory profile according to static and dynamic evaluations. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3402-3411. | 1.7 | 82 |
| 67 | Productive performance and blood profiles of laying hens fed <i>Hermetia illucens</i> larvae meal as total replacement of soybean meal from 24 to 45 weeks of age. <i>Poultry Science</i> , 2017, 96, 1783-1790. | 1.5 | 137 |
| 68 | Technological and nutritional advantages of mechanical separation process applied to three European aquacultured species. <i>LWT - Food Science and Technology</i> , 2017, 84, 298-305. | 2.5 | 10 |
| 69 | Modifications of fatty acids profile, lipid peroxidation and antioxidant capacity in raw and cooked rabbit burgers added with ginger. <i>Meat Science</i> , 2017, 133, 151-158. | 2.7 | 36 |
| 70 | Mechanical separation process for the value enhancement of Atlantic horse mackerel (<i>Trachurus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 2.7 | 20 |
| 71 | Fish Welfare in Aquaponic Systems: Its Relation to Water Quality with an Emphasis on Feed and Faeces – A Review. <i>Water (Switzerland)</i> , 2017, 9, 13. | 1.2 | 133 |
| 72 | Evaluation of <i>Dicentrarchus labrax</i> Meats and the Vegetable Quality of <i>Beta vulgaris</i> var. <i>cicla</i> Farmed in Freshwater and Saltwater Aquaponic Systems. <i>Water (Switzerland)</i> , 2016, 8, 423. | 1.2 | 17 |

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|----|--|-----|-----------|
| 73 | Carbon monoxide as stunning/killing method on farmed Atlantic salmon (<i>Salmo salar</i>): effects on lipid and cholesterol oxidation. Journal of the Science of Food and Agriculture, 2016, 96, 2426-2432. | 1.7 | 7 |
| 74 | Carbon monoxide stunning of Atlantic salmon (<i>Salmo salar</i> L.) modifies rigor mortis and sensory traits as revealed by NIRS and other instruments. Journal of the Science of Food and Agriculture, 2016, 96, 3524-3535. | 1.7 | 5 |
| 75 | Use of <i>Tenebrio molitor</i> 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 |
| 76 | From farm to fork: lipid oxidation in fish products. A review. Italian Journal of Animal Science, 2016, 15, 124-136. | 0.8 | 130 |
| 77 | Effects of stunning/slaughtering methods in rainbow trout (<i>Oncorhynchus mykiss</i>) from death until rigor mortis resolution. Aquaculture, 2016, 464, 74-79. | 1.7 | 17 |
| 78 | Stress during slaughter increases lipid metabolites and decreases oxidative stability of farmed rainbow trout (<i>Oncorhynchus mykiss</i>) during frozen storage. Food Chemistry, 2016, 190, 5-11. | 4.2 | 27 |
| 79 | 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 |
| 80 | Effects of Photoperiod and Melatonin Implants on Feed Intake in Atlantic Salmon (<i>Salmo Salar</i> L.) Postsmolts. Italian Journal of Animal Science, 2015, 14, 4098. | 0.8 | 1 |
| 81 | Growth performance of common catfish (<i>Ameiurus melas</i> Raf.) fingerlings fed mealworm (<i>Tenebrio</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 | 2.1 | 62 |
| 82 | Growth performance and quality traits of European sea bass (<i>D. labrax</i>) fed diets including increasing levels of freeze-dried <i>Isochrysis</i> 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 |
| 83 | Evaluation of different methods of stunning/killing sea bass (<i>Dicentrarchus labrax</i>) by tissue stress/quality indicators. Journal of Food Science and Technology, 2015, 52, 2585-2597. | 1.4 | 25 |
| 84 | Effects of different slaughtering methods on rigor mortis development and flesh quality of tench (<i>Tinca tinca</i>). Journal of Applied Ichthyology, 2014, 30, 58-63. | 0.3 | 5 |
| 85 | Physico-Chemical Traits of Raw and Cooked Fillets of Rainbow Trout (<i>Oncorhynchus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 | 0.8 | 4 |
| 86 | The fatty acid compositions of total, neutral and polar lipids in wild and farmed lambari (<i>Astyanax</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 0.9 | 27 |
| 87 | Authentication of raw and cooked freeze-dried rainbow trout (<i>Oncorhynchus mykiss</i>) by means of near infrared spectroscopy and data fusion. Food Research International, 2014, 60, 180-188. | 2.9 | 29 |
| 88 | Current status and future perspectives of Italian finfish aquaculture. Reviews in Fish Biology and Fisheries, 2014, 24, 15-73. | 2.4 | 51 |
| 89 | Effects of green tea natural extract on quality parameters and lipid oxidation during storage of tench (<i>Tinca tinca</i>) fillets. Journal of Applied Ichthyology, 2014, 30, 64-71. | 0.3 | 10 |
| 90 | Effect of carbon monoxide for Atlantic salmon (<i>Salmo salar</i> L.) slaughtering on stress response and fillet shelf life. Aquaculture, 2014, 433, 13-18. | 1.7 | 16 |

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|-----|--|-----|-----------|
| 91 | Molecular cloning and gene expression analysis in aquaculture science: a review focusing on respiration and immune responses in European sea bass (<i>Dicentrarchus labrax</i>). <i>Reviews in Fish Biology and Fisheries</i> , 2013, 23, 175-194. | 2.4 | 1 |
| 92 | Effect of a finishing period in sea on the shelf life of Pacific oysters (<i>C. gigas</i>) farmed in lagoon. <i>Food Research International</i> , 2013, 51, 217-227. | 2.9 | 13 |
| 93 | Effect of Rearing System on Body Traits and Fillet Quality of Meagre (<i>Argyrosomus Regius</i> , Asso) <i>Tj ETQq1 1.0.784314 rgBT / Overlock 10</i> | 0.8 | 13 |
| 94 | Looking for "identity signatures"™ in the American lobster (<i>Homarus americanus</i>): Interindividual variation in body colour and in facial and chelar morphology. <i>Marine Biology Research</i> , 2013, 9, 35-41. | 0.3 | 3 |
| 95 | The atherosclerotic risk profile is affected differently by fish flesh with a similar EPA and DHA content but different n-6/n-3 ratio. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2013, 22, 32-40. | 0.3 | 9 |
| 96 | Molluscs and echinoderms aquaculture: biological aspects, current status, technical progress and future perspectives for the most promising species in Italy. <i>Italian Journal of Animal Science</i> , 2012, 11, e72. | 0.8 | 19 |
| 97 | Volatile profile of Atlantic shellfish species by HS-SPME GC/MS. <i>Food Research International</i> , 2012, 48, 856-865. | 2.9 | 109 |
| 98 | Visual recognition of conspecifics in the American lobster, <i>Homarus americanus</i> . <i>Animal Behaviour</i> , 2010, 80, 713-719. | 0.8 | 35 |
| 99 | Effects of habitat complexity on the aggressive behaviour of the American lobster (<i>Homarus</i>) <i>Tj ETQq1 1.0.784314 rgBT / Overlock 10</i> | 0.8 | 11 |
| 100 | Sheltering behavior of the abalone, <i>Haliotis tuberculata</i> L., in artificial and natural seawater: The role of calcium. <i>Aquaculture</i> , 2010, 299, 67-72. | 1.7 | 12 |
| 101 | Use of space and costs/benefits of locomotion strategies in the abalone, <i>Haliotis tuberculata</i> . <i>Ethology Ecology and Evolution</i> , 2009, 21, 15-26. | 0.6 | 15 |
| 102 | Lipid, inflammatory and haemorheological profiles are significantly affected by farmed fish eating: an intervention study. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 50-59. | 1.3 | 8 |
| 103 | Monitoring of fish species in the Lamone river: distribution and morphometric measures of the populations. <i>Italian Journal of Animal Science</i> , 2009, 8, 878-880. | 0.8 | 0 |
| 104 | <i>Pavlova lutheri</i> : Production, preservation and use as food for <i>Crassostrea gigas</i> larvae. <i>Aquaculture</i> , 2008, 282, 97-103. | 1.7 | 40 |
| 105 | Depuration of microcystin-LR from the red swamp crayfish <i>Procambarus clarkii</i> with assessment of its food quality. <i>Aquaculture</i> , 2008, 285, 90-95. | 1.7 | 34 |
| 106 | Quality traits of <i>Procambarus clarkii</i> (girard) related to sex and refrigerated storage. <i>Italian Journal of Animal Science</i> , 2007, 6, 814-814. | 0.8 | 0 |
| 107 | Quality and quality changes during refrigerated storage in diploid and triploid oysters from Orbetello Lagoon (Italy). <i>Italian Journal of Animal Science</i> , 2007, 6, 815-815. | 0.8 | 0 |
| 108 | Morphological, nutritional and safety traits of bluefin tuna (<i>Thunnus thynnus</i>) reared in floating cages. <i>Italian Journal of Animal Science</i> , 2007, 6, 811-813. | 0.8 | 2 |

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| 109 | 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 |
| 110 | Effect of high-level fish meal replacement by plant proteins in gilthead sea bream (<i>Sparus aurata</i>) on growth and body/fillet quality traits. Aquaculture Nutrition, 2007, 13, 361-372. | 1.1 | 126 |
| 111 | Lipid traits and dietary quality of sea bass fillets from Orbetello. Italian Journal of Animal Science, 2007, 6, 819-821. | 0.8 | 0 |
| 112 | Physical and organoleptic traits in commercial size bluefin tuna (<i>Thunnus thynnus</i>) reared in floating cage. Italian Journal of Animal Science, 2007, 6, 804-804. | 0.8 | 0 |
| 113 | Sensory, physical, chemical and microbiological changes in European sea bass (<i>Dicentrarchus labrax</i>) 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 |
| 114 | Effect of the culture system and culture technique on biochemical characteristics of <i>Pavlova lutheri</i> and its nutritional value for <i>Crassostrea gigas</i> larvae. Aquaculture Nutrition, 2006, 12, 322-329. | 1.1 | 28 |
| 115 | Fish welfare and quality as affected by pre-slaughter and slaughter management. Aquaculture International, 2005, 13, 29-49. | 1.1 | 207 |
| 116 | Preliminary approach on early post mortem stress and quality indexes changes in large size bluefin tuna (<i>Thunnus thynnus</i>). Italian Journal of Animal Science, 2005, 4, 603-605. | 0.8 | 0 |
| 117 | Growth performance and quality traits of mussel (<i>Mytilus galloprovincialis</i> Lamarck) reared in two different sites in Tuscany. Italian Journal of Animal Science, 2005, 4, 612-614. | 0.8 | 5 |
| 118 | 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 |
| 119 | Effect of long-term feeding with a plant protein mixture based diet on growth and body/fillet quality traits of large rainbow trout (<i>Oncorhynchus mykiss</i>). Aquaculture, 2004, 236, 413-429. | 1.7 | 205 |
| 120 | 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 |
| 121 | Title is missing!. Aquaculture International, 2003, 11, 69-79. | 1.1 | 21 |
| 122 | Title is missing!. Aquaculture International, 2003, 11, 301-311. | 1.1 | 91 |
| 123 | Nutritional value of fresh and concentrated algal diets for larval and juvenile Pacific oysters (<i>Crassostrea gigas</i>). Aquaculture, 2003, 221, 491-505. | 1.7 | 53 |
| 124 | Application of multivariate analysis to sensorial and instrumental parameters of freshness in refrigerated sea bass (<i>Dicentrarchus labrax</i>) during shelf life. Aquaculture, 2002, 214, 153-167. | 1.7 | 30 |
| 125 | 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 |
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