

Pier Giorgio Peiretti

List of Publications by Year in descending order

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Version: 2024-02-01

87
papers

2,058
citations

236612

25
h-index

288905

40
g-index

89
all docs

89
docs citations

89
times ranked

2700
citing authors

#	ARTICLE	IF	CITATIONS
19	Effects of diets with increasing levels of <i>Spirulina platensis</i> on the carcass characteristics, meat quality and fatty acid composition of growing rabbits. <i>Livestock Science</i> , 2011, 140, 218-224.	0.6	36
20	Chemical and nutritional characterisation of the Central Mediterranean Giant red shrimp (<i>Aristaeomorpha foliacea</i>): Influence of trophic and geographical factors on flesh quality. <i>Food Chemistry</i> , 2012, 130, 104-110.	4.2	34
21	Phenolic Composition and Antioxidant Activities of Soybean (<i>Glycine max</i> (L.) Merr.) Plant during Growth Cycle. <i>Agronomy</i> , 2019, 9, 153.	1.3	34
22	Effects of Chia (<i>Salvia hispanica</i> L.) seed supplementation on rabbit meat quality, oxidative stability and sensory traits. <i>Italian Journal of Animal Science</i> , 2010, 9, e10.	0.8	30
23	Rice protein concentrate meal as potential dietary ingredient in practical diets for blackspot seabream (<i>Pagellus bogaraveo</i>). <i>Journal of Animal Physiology and Animal Nutrition</i> , 2007, 91, 235-239.	1.0	29
24	Codified Morphological Stage for Predicting Digestibility of Italian Ryegrass during the Spring Cycle. <i>Agronomy Journal</i> , 2000, 92, 967-973.	0.9	28
25	In Vitro Techniques Using the Daisyll Incubator for the Assessment of Digestibility: A Review. <i>Animals</i> , 2020, 10, 775.	1.0	28
26	Effects of Rosemary Oil (<i>Rosmarinus officinalis</i>) on the Shelf-Life of Minced Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Refrigerated Storage. <i>Foods</i> , 2012, 1, 28-39.	1.9	27
27	The Effect of Natural Ingredients (Amaranth and Pumpkin Seeds) on the Quality Properties of Chicken Burgers. <i>Food and Bioprocess Technology</i> , 2017, 10, 2060-2068.	2.6	27
28	Intake and apparent digestibility of hay or hay plus concentrate diets determined in horses by the total collection of feces and n-alkanes as internal markers. <i>Livestock Science</i> , 2006, 100, 189-194.	0.6	23
29	Intake and apparent digestibility of perennial ryegrass haylages fed to ponies either at maintenance or at work. <i>Livestock Science</i> , 2002, 77, 325-329.	1.2	21
30	Live yeast (<i>Saccharomyces cerevisiae</i> var. <i>boulardii</i>) supplementation in fattening rabbit diet: Effect on productive performance and meat quality. <i>Livestock Science</i> , 2014, 162, 178-184.	0.6	21
31	Sunflower (<i>Helianthus annuus</i> L.) Plants at Various Growth Stages Subjected to Extraction – Comparison of the Antioxidant Activity and Phenolic Profile. <i>Antioxidants</i> , 2020, 9, 535.	2.2	21
32	Fatty Acid Content and Chemical Composition of Vegetative Parts of Perilla (<i>Perilla frutescens</i> L.) after Different Growth Lengths. <i>Research Journal of Medicinal Plant</i> , 2011, 5, 72-78.	0.3	21
33	Chemical composition, nutritive value, fatty acid and amino acid contents of <i>Galega officinalis</i> L. during its growth stage and in regrowth. <i>Animal Feed Science and Technology</i> , 2006, 130, 257-267.	1.1	20
34	Effect of harvest time on yield and pre-harvest quality of semi-leafless grain peas (<i>Pisum sativum</i> L.) as whole-crop forage. <i>Field Crops Research</i> , 2007, 100, 1-9.	2.3	20
35	Cardiac impairment in rabbits fed a high-fat diet is counteracted by dehydroepiandrosterone supplementation. <i>Life Sciences</i> , 2009, 85, 77-84.	2.0	20
36	Effect of purple loosestrife (<i>Lythrum salicaria</i>) diet supplementation in rabbit nutrition on performance, digestibility, health and meat quality. <i>Animal</i> , 2016, 10, 10-18.	1.3	19

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37	Palynological origin, chemical composition, lipid peroxidation and fatty acid profile of organic Tuscanian bee-pollen. <i>Journal of Apicultural Research</i> , 2017, 56, 136-143.	0.7	19
38	Effects of Dietary Fatty Acids on Lipid Traits in the Muscle and Perirenal Fat of Growing Rabbits Fed Mixed Diets. <i>Animals</i> , 2012, 2, 55-67.	1.0	17
39	Vibrational spectroscopy to predict in vitro digestibility and the maturity index of different forage crops during the growing cycle and after freeze- or oven-drying treatment. <i>Animal Feed Science and Technology</i> , 2014, 194, 12-25.	1.1	17
40	Variation in the Fatty Acid Composition of Alpine Grassland during Spring and Summer. <i>Agronomy Journal</i> , 2011, 103, 1072-1080.	0.9	16
41	Effects of replacing palm oil with maize oil and <i>Curcuma longa</i> supplementation on the performance, carcass characteristics, meat quality and fatty acid profile of the perirenal fat and muscle of growing rabbits. <i>Animal</i> , 2011, 5, 795-801.	1.3	16
42	Effects of hazelnut skin addition on the cooking, antioxidant and sensory properties of chicken burgers. <i>Journal of Food Science and Technology</i> , 2019, 56, 3329-3336.	1.4	16
43	A comparison between the 2N and 4N HCl acid-insoluble ash methods for digestibility trials in horses. <i>Animal</i> , 2009, 3, 1728-1732.	1.3	15
44	Effects of Dietary Protein Source and Feeding Regime on Growth Performance, Nutrient Digestibility, Fatty Acids, and Quality Characteristics of Rainbow Trout, <i>Oncorhynchus mykiss</i> , Fillets. <i>Journal of the World Aquaculture Society</i> , 2016, 47, 496-507.	1.2	15
45	The effect of blueberry pomace on the oxidative stability and cooking properties of pork patties during chilled storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14520.	0.9	15
46	Nutritive value and fatty acid content of soybean plant [<i>Glycine max</i> (L.) Merr.] during its growth cycle. <i>Italian Journal of Animal Science</i> , 2018, 17, 347-352.	0.8	15
47	Grapevine Green Pruning Residues as a Promising and Sustainable Source of Bioactive Phenolic Compounds. <i>Molecules</i> , 2020, 25, 464.	1.7	15
48	Effects of Diets with Increasing Levels of Dried Tomato Pomace on the Performances and Apparent Digestibility of Growing Rabbits. <i>Asian Journal of Animal and Veterinary Advances</i> , 2012, 7, 521-527.	0.3	15
49	The effects of a new fibre-rich concentrate on the digestibility of horse rations. <i>Livestock Science</i> , 2006, 100, 10-13.	0.6	14
50	Changes in the Total Polyphenolic Content and Antioxidant Capacities of <i>Perilla</i> (<i>Perilla</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf, 50 222 Td	1.4	13
51	Effect of the Growth Stage of False Flax (<i>Camelina sativa</i> L.) on the Phenolic Compound Content and Antioxidant Potential of the Aerial Part of the Plant. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 189-198.	0.6	13
52	Biochemical characterization and antioxidant activities of the edible part of globe artichoke cultivars grown in Tunisia. <i>International Journal of Food Properties</i> , 2017, 20, S810-S819.	1.3	12
53	Apparent digestibility of wheat bran and extruded flax in horses determined from the total collection of feces and acid-insoluble ash as an internal marker. <i>Animal</i> , 2012, 6, 227-231.	1.3	11
54	Dried artichoke bracts in rabbits nutrition: effects on the carcass characteristics, meat quality and fatty-acid composition. <i>Animal</i> , 2014, 8, 1547-1553.	1.3	11

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55	Raw pH fall-out as a sign of a mycorrhizal modifier of <i>Sorghum sudanensis</i> . <i>Journal of Agronomy Research</i> , 2018, 1, 1-11.	0.5	11
56	Chemical composition, organic matter digestibility and fatty acid content of evening primrose (<i>Oenothera paradoxa</i>) during its growth cycle. <i>Animal Feed Science and Technology</i> , 2004, 116, 293-299.	1.1	10
57	Apparent digestibility of mixed feed with increasing levels of chia (<i>Salvia hispanica</i> L.) seeds in rabbit diets. <i>Italian Journal of Animal Science</i> , 2007, 6, 778-780.	0.8	10
58	Fresh meat quality of pigs fed diets with different fatty acid profiles and supplemented with red wine solids. <i>Food Science and Technology</i> , 2015, 35, 633-642.	0.8	10
59	Effect of Red Grape Pomace Extract on the Shelf Life of Refrigerated Rainbow Trout (<i>Oncorhynchus mykiss</i>) Minced Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 468-480.	0.6	10
60	Compost-sourced substances (SBO) as feedstuff additives in rabbit production. <i>Animal Feed Science and Technology</i> , 2016, 214, 66-76.	1.1	10
61	Identification of Polyphenolic Compounds in Edible Wild Fruits Grown in the North-West of Italy by Means of HPLC-DAD-ESI HRMS. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 420-426.	1.4	10
62	Effect of dietary supplementation of vitamin E in pigs to prevent the formation of carcinogenic substances in meat products. <i>Journal of Food Composition and Analysis</i> , 2013, 30, 67-72.	1.9	9
63	Characterization and Biological Activity of Fiber-Type <i>Cannabis sativa</i> L. Aerial Parts at Different Growth Stages. <i>Plants</i> , 2022, 11, 419.	1.6	9
64	Exploitation of a natural pasture by wild horses: comparison between nutritive characteristics of the land and the nutrient requirements of the herds over a 2-year period. <i>Animal</i> , 2008, 2, 410-418.	1.3	8
65	Appraisal of ingestion and digestibility in growing rabbits using near infrared reflectance spectroscopy (NIRS) of feeds and faeces. <i>Italian Journal of Animal Science</i> , 2009, 8, 75-82.	0.8	8
66	Effects of diets with increasing levels of golden flaxseed on carcass characteristics, meat quality and lipid traits of growing rabbits. <i>Italian Journal of Animal Science</i> , 2010, 9, e70.	0.8	8
67	Intake and Apparent Digestibility of Permanent Meadow Hay and Haylage in Ponies. <i>Journal of Equine Veterinary Science</i> , 2011, 31, 67-71.	0.4	8
68	Apparent digestibility of compound diets with increasing levels of perilla (<i>Perilla frutescens</i> L.) seeds in rabbit. <i>Italian Journal of Animal Science</i> , 2010, 9, e81.	0.8	7
69	Effects of diets containing linseed oil or lard and supplemented with pumpkin seeds on oxidative status, blood serum metabolites, growth performance, and meat quality of naked neck chickens. <i>Canadian Journal of Animal Science</i> , 2018, 98, 607-618.	0.7	7
70	Characterisation of Alpine highland pastures located at different altitudes: forage evaluation, chemical composition, <i>in vitro</i> digestibility, fatty acid and terpene contents. <i>Plant Biosystems</i> , 0, 1-28.	0.8	6
71	Gluten contamination of canned and dry grain-free commercial pet foods determined by HPLC-HRMS. <i>Italian Journal of Animal Science</i> , 2020, 19, 253-261.	0.8	6
72	Effects of "fresh mechanically deboned meat" inclusion on nutritional value, palatability, shelf-life microbiological risk and digestibility in dry dog food. <i>PLoS ONE</i> , 2021, 16, e0250351.	1.1	6

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73	<i>Lactobacillus rhamnosus</i> as Additive for Maize and Sorghum Ensiling. Journal of Agricultural and Food Chemistry, 2007, 55, 9600-9607.	2.4	5
74	NIRS discrimination of broiler rabbits fed with increasing levels of false flax (<i>Camelina sativa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	0.8	5
75	Chemical composition, organic matter digestibility and fatty acid content of linseed (<i>Linum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 70 Agriculture, 2008, 88, 1850-1854.	1.7	4
76	Rabbit Feces as Feed for Ruminants and as an Energy Source. Animals, 2014, 4, 755-766.	1.0	4
77	Apparent digestibility of broken rice in horses using in vivo and in vitro methods. Animal, 2014, 8, 245-249.	1.3	4
78	Introduction to the Special Issue: In Vitro Digestibility in Animal Nutritional Studies. Animals, 2020, 10, 929.	1.0	4
79	Evaluation of the Nutritive Value and the Fatty Acid, Phenol, Tannin and Terpenoid Contents of Nine Pastures in an Alpine District during the Summer Season. Agriculture (Switzerland), 2020, 10, 42.	1.4	4
80	Evolution of Chemical Composition, Nutritive Value and Fatty Acid Content of Sunflower (<i>Helianthus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	0.1	4
81	Determination of gross energy of silages. Italian Journal of Animal Science, 2005, 4, 147-149.	0.8	2
82	NIRS of body and tissues in growing rabbits fed diets with different fat sources and supplemented with Curcuma longa. World Rabbit Science, 2013, 21, .	0.1	2
83	Quality of ready-to-eat swordfish fillets inoculated with <i>Lactobacillus paracasei</i> IMPCÂ2.1. Journal of the Science of Food and Agriculture, 2019, 99, 199-209.	1.7	1
84	CHAPTER 2. Carnosine and Its Homologs in Foods. Food and Nutritional Components in Focus, 2015, , 23-39.	0.1	1
85	Imidazole Dipeptides in Meat from Different Animal Species and Effect of Cooking Method on their Contents in Beef and Turkey Meat. , 2015, , 285-292.		0
86	Comparative Assessment of Lipid and Fatty Acids of Nine Crop Species During Plant Growth. Animal Nutrition and Feed Technology, 2017, 17, 217.	0.1	0
87	Phenolic content and antioxidant potential evaluation of unexploited byproducts from <i>Vitis vinifera</i> L.. Planta Medica, 2019, 85, .	0.7	0