Pier Giorgio Peiretti

List of Publications by Year
in descending order

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87	2,058	236612	288905
papers	citations	25 h-index	40 g-index

89	89	89	2700
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characterization and Biological Activity of Fiber-Type Cannabis sativa L. Aerial Parts at Different Growth Stages. Plants, 2022, 11, 419.	1.6	9
2	Effects of â€œfresh mechanically deboned meatâ€•inclusion on nutritional value, palatability, shelf-life microbiological risk and digestibility in dry dog food. PLoS ONE, 2021, 16, e0250351.	1.1	6
3	The effect of blueberry pomace on the oxidative stability and cooking properties of pork patties during chilled storage. Journal of Food Processing and Preservation, 2020, 44, e14520.	0.9	15
4	Bioactive Compounds and Antioxidant Capacity of Small Berries. Foods, 2020, 9, 623.	1.9	73
5	Identification of Polyphenolic Compounds in Edible Wild Fruits Grown in the North-West of Italy by Means of HPLC-DAD-ESI HRMS. Plant Foods for Human Nutrition, 2020, 75, 420-426.	1.4	10
6	In Vitro Techniques Using the DaisyII Incubator for the Assessment of Digestibility: A Review. Animals, 2020, 10, 775.	1.0	28
7	Gluten contamination of canned and dry grain-free commercial pet foods determined by HPLC-HRMS. Italian Journal of Animal Science, 2020, 19, 253-261.	0.8	6
8	Introduction to the Special Issue: In Vitro Digestibility in Animal Nutritional Studies. Animals, 2020, 10, 929.	1.0	4
9	Sunflower (Helianthus annuus L.) Plants at Various Growth Stages Subjected to Extractionâ€”Comparison of the Antioxidant Activity and Phenolic Profile. Antioxidants, 2020, 9, 535.	2.2	21
10	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
11	Grapevine Green Pruning Residues as a Promising and Sustainable Source of Bioactive Phenolic Compounds. Molecules, 2020, 25, 464.	1.7	15
12	Quality of readyâ€toâ€eat swordfish fillets inoculated with Lactobacillus paracasei IMPCÂ2.1. Journal of the Science of Food and Agriculture, 2019, 99, 199-209.	1.7	1
13	Effects of hazelnut skin addition on the cooking, antioxidant and sensory properties of chicken burgers. Journal of Food Science and Technology, 2019, 56, 3329-3336.	1.4	16
14	Antioxidant Activity and Phenolic Composition of Amaranth (Amaranthus caudatus) during Plant Growth. Antioxidants, 2019, 8, 173.	2.2	79
15	Phenolic Composition and Antioxidant Activities of Soybean (Glycine max (L.) Merr.) Plant during Growth Cycle. Agronomy, 2019, 9, 153.	1.3	34
16	Phenolic content and antioxidant potential evaluation of unexploited byproducts from Vitis vinifera L.. Planta Medica, 2019, 85, .	0.7	0
17	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. Canadian Journal of Animal Science, 2018, 98, 607-618.	0.7	7
18	Nutritive value and fatty acid content of soybean plant [Glycine max (L.) Merr.] during its growth cycle. Italian Journal of Animal Science, 2018, 17, 347-352.	0.8	15

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19	Raw pH fall-out as a sign of a mycorrhizal modifier of Sorghum sudanensis. Journal of Agronomy Research, 2018, 1, 1-11.	0.5	11
20	Antioxidative activities and phenolic compounds of pumpkin (Cucurbita pepo) seeds and amaranth (Amaranthus caudatus) grain extracts. Natural Product Research, 2017, 31, 2178-2182.	1.0	51
21	Biochemical characterization and antioxidant activities of the edible part of globe artichoke cultivars grown in Tunisia. International Journal of Food Properties, 2017, 20, S810-S819.	1.3	12
22	Palynological origin, chemical composition, lipid peroxidation and fatty acid profile of organic Tuscanian bee-pollen. Journal of Apicultural Research, 2017, 56, 136-143.	0.7	19
23	The Effect of Natural Ingredients (Amaranth and Pumpkin Seeds) on the Quality Properties of Chicken Burgers. Food and Bioprocess Technology, 2017, 10, 2060-2068.	2.6	27
24	Changes in the Total Polyphenolic Content and Antioxidant Capacities of Perilla (Perilla) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td	1.4	13
25	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
26	Effect of purple loosestrife (Lythrum salicaria) diet supplementation in rabbit nutrition on performance, digestibility, health and meat quality. Animal, 2016, 10, 10-18.	1.3	19
27	Compost-sourced substances (SBO) as feedstuff additives in rabbit production. Animal Feed Science and Technology, 2016, 214, 66-76.	1.1	10
28	Effects of Dietary Protein Source and Feeding Regime on Growth Performance, Nutrient Digestibility, Fatty Acids, and Quality Characteristics of Rainbow Trout, Oncorhynchus mykiss, Fillets. Journal of the World Aquaculture Society, 2016, 47, 496-507.	1.2	15
29	Fresh meat quality of pigs fed diets with different fatty acid profiles and supplemented with red wine solids. Food Science and Technology, 2015, 35, 633-642.	0.8	10
30	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
31	Effect of Red Grape Pomace Extract on the Shelf Life of Refrigerated Rainbow Trout (Oncorhynchus mykiss)Minced Muscle. Journal of Aquatic Food Product Technology, 2015, 24, 468-480.	0.6	10
32	CHAPTER 2. Carnosine and Its Homologs in Foods. Food and Nutritional Components in Focus, 2015, , 23-39.	0.1	1
33	Dried artichoke bracts in rabbits nutrition: effects on the carcass characteristics, meat quality and fatty-acid composition. Animal, 2014, 8, 1547-1553.	1.3	11
34	Rabbit Feces as Feed for Ruminants and as an Energy Source. Animals, 2014, 4, 755-766.	1.0	4
35	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. Animal Feed Science and Technology, 2014, 194, 12-25.	1.1	17
36	Live yeast (Saccharomyces cerevisiae var. boulardii) supplementation in fattening rabbit diet: Effect on productive performance and meat quality. Livestock Science, 2014, 162, 178-184.	0.6	21

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37	Apparent digestibility of broken rice in horses using in vivo and in vitro methods. Animal, 2014, 8, 245-249.	1.3	4
38	Fatty acid profile and nutritive value of quinoa (Chenopodium quinoa Willd.) seeds and plants at different growth stages. Animal Feed Science and Technology, 2013, 183, 56-61.	1.1	69
39	Effect of dietary supplementation of vitamin E in pigs to prevent the formation of carcinogenic substances in meat products. Journal of Food Composition and Analysis, 2013, 30, 67-72.	1.9	9
40	Effects of tomato pomace supplementation on carcass characteristics and meat quality of fattening rabbits. Meat Science, 2013, 95, 345-351.	2.7	40
41	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
42	Effects of Dietary Fatty Acids on Lipid Traits in the Muscle and Perirenal Fat of Growing Rabbits Fed Mixed Diets. Animals, 2012, 2, 55-67.	1.0	17
43	Effects of Rosemary Oil (Rosmarinus officinalis) on the Shelf-Life of Minced Rainbow Trout (Oncorhynchus mykiss) during Refrigerated Storage. Foods, 2012, 1, 28-39.	1.9	27
44	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. Animal, 2012, 6, 227-231.	1.3	11
45	Chemical and nutritional characterisation of the Central Mediterranean Giant red shrimp (Aristaeomorpha foliacea): Influence of trophic and geographical factors on flesh quality. Food Chemistry, 2012, 130, 104-110.	4.2	34
46	Effect of cooking method on carnosine and its homologues, pentosidine and thiobarbituric acid-reactive substance contents in beef and turkey meat. Food Chemistry, 2012, 132, 80-85.	4.2	64
47	Effects of Diets with Increasing Levels of Dried Tomato Pomace on the Performances and Apparent Digestibility of Growing Rabbits. Asian Journal of Animal and Veterinary Advances, 2012, 7, 521-527.	0.3	15
48	Variation in the Fatty Acid Composition of Alpine Grassland during Spring and Summer. Agronomy Journal, 2011, 103, 1072-1080.	0.9	16
49	Effects of replacing palm oil with maize oil and Curcuma longa supplementation on the performance, carcass characteristics, meat quality and fatty acid profile of the perirenal fat and muscle of growing rabbits. Animal, 2011, 5, 795-801.	1.3	16
50	Intake and Apparent Digestibility of Permanent Meadow Hay and Haylage in Ponies. Journal of Equine Veterinary Science, 2011, 31, 67-71.	0.4	8
51	Effects of perilla (Perilla frutescens L.) seeds supplementation on performance, carcass characteristics, meat quality and fatty acid composition of rabbits. Livestock Science, 2011, 138, 118-124.	0.6	38
52	Effects of diets with increasing levels of Spirulina platensis on the carcass characteristics, meat quality and fatty acid composition of growing rabbits. Livestock Science, 2011, 140, 218-224.	0.6	36
53	Determination of carnosine, anserine, homocarnosine, pentosidine and thiobarbituric acid reactive substances contents in meat from different animal species. Food Chemistry, 2011, 126, 1939-1947.	4.2	99
54	Fatty Acid Content and Chemical Composition of Vegetative Parts of Perilla (Perilla frutescens L.) after Different Growth Lengths. Research Journal of Medicinal Plant, 2011, 5, 72-78.	0.3	21

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55	Variation of fatty acid and terpene profiles in mountain milk and â€œToma piemonteseâ€•cheese as affected by diet composition in different seasons. Food Chemistry, 2010, 121, 393-399.	4.2	94
56	Apparent digestibility of compound diets with increasing levels of perilla (Perilla frutescens L.) seeds in rabbit. Italian Journal of Animal Science, 2010, 9, e81.	0.8	7
57	Effects of diets with increasing levels of golden flaxseed on carcass characteristics, meat quality and lipid traits of growing rabbits. Italian Journal of Animal Science, 2010, 9, e70.	0.8	8
58	Effects of Chia (Salvia hispanica L.) seed supplementation on rabbit meat quality, oxidative stability and sensory traits. Italian Journal of Animal Science, 2010, 9, e10.	0.8	30
59	Evolution of Chemical Composition, Nutritive Value and Fatty Acid Content of Sunflower (Helianthus) Tj ETQq1 1 0.784314 rgBT /Ove	0.1	4
60	Cardiac impairment in rabbits fed a high-fat diet is counteracted by dehydroepiandrosterone supplementation. Life Sciences, 2009, 85, 77-84.	2.0	20
61	Fatty acid and nutritive quality of chia (Salvia hispanica L.) seeds and plant during growth. Animal Feed Science and Technology, 2009, 148, 267-275.	1.1	102
62	A comparison between the 2N and 4N HCl acid-insoluble ash methods for digestibility trials in horses. Animal, 2009, 3, 1728-1732.	1.3	15
63	Appraisal of ingestion and digestibility in growing rabbits using near infrared reflectance spectroscopy (NIRS) of feeds and faeces. Italian Journal of Animal Science, 2009, 8, 75-82.	0.8	8
64	Chemical composition, organic matter digestibility and fatty acid content of linseed (Linum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 Agriculture, 2008, 88, 1850-1854.	1.7	4
65	Effects of Spirulina and plant oil on the growth and lipid traits of white sturgeon (Acipenser) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.9	47
66	Effects of diets with increasing levels of Spirulina platensis on the performance and apparent digestibility in growing rabbits. Livestock Science, 2008, 118, 173-177.	0.6	60
67	Effects on growth performance, carcass characteristics, and the fat and meat fatty acid profile of rabbits fed diets with chia (Salvia hispanica L.) seed supplements. Meat Science, 2008, 80, 1116-1121.	2.7	84
68	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. Animal, 2008, 2, 410-418.	1.3	8
69	Fatty acids, chemical composition and organic matter digestibility of seeds and vegetative parts of false flax (Camelina sativa L.) after different lengths of growth. Animal Feed Science and Technology, 2007, 133, 341-350.	1.1	38
70	Effect of harvest time on yield and pre-harvest quality of semi-leafless grain peas (Pisum sativum L.) as whole-crop forage. Field Crops Research, 2007, 100, 1-9.	2.3	20
71	Use of different levels of false flax (Camelina sativa L.) seed in diets for fattening rabbits. Livestock Science, 2007, 107, 192-198.	0.6	63
72	Lactobacillus rhamnosus as Additive for Maize and Sorghum Ensiling. Journal of Agricultural and Food Chemistry, 2007, 55, 9600-9607.	2.4	5

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73	NIRS discrimination of broiler rabbits fed with increasing levels of false flax (Camelina sativa) Tj ETQq1 1 0.784314 rgBT /Overlock	0.8	5
74	Apparent digestibility of mixed feed with increasing levels of chia (Salvia hispanicaL.) seeds in rabbit diets. Italian Journal of Animal Science, 2007, 6, 778-780.	0.8	10
75	Rice protein concentrate meal as potential dietary ingredient in practical diets for blackspot seabream (Pagellus bogaraveo). Journal of Animal Physiology and Animal Nutrition, 2007, 91, 235-239.	1.0	29
76	Chemical composition, nutritive value, fatty acid and amino acid contents of Galega officinalis L. during its growth stage and in regrowth. Animal Feed Science and Technology, 2006, 130, 257-267.	1.1	20
77	Rice protein concentrate meal as a potential ingredient in practical diets for rainbow trout (Oncorhynchus mykiss). Aquaculture, 2006, 258, 357-367.	1.7	57
78	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. Livestock Science, 2006, 100, 189-194.	0.6	23
79	The effects of a new fibre-rich concentrate on the digestibility of horse rations. Livestock Science, 2006, 100, 10-13.	0.6	14
80	Nitrogen concentration and nitrate/ammonium ratio affect yield and change the oxalic acid concentration and fatty acid profile of purslane (Portulaca oleracea L.) grown in a soilless culture system. Journal of the Science of Food and Agriculture, 2006, 86, 2417-2424.	1.7	42
81	Determination of gross energy of silages. Italian Journal of Animal Science, 2005, 4, 147-149.	0.8	2
82	Chemical composition, organic matter digestibility and fatty acid content of evening primrose (Oenothera paradoxa) during its growth cycle. Animal Feed Science and Technology, 2004, 116, 293-299.	1.1	10
83	Evolution of yield and quality of sainfoin (Onobrychis viciifolia Scop.) in the spring growth cycle. Agronomy for Sustainable Development, 2003, 23, 193-201.	0.8	39
84	Intake and apparent digestibility of perennial ryegrass haylages fed to ponies either at maintenance or at work. Livestock Science, 2002, 77, 325-329.	1.2	21
85	Codified Morphological Stage for Predicting Digestibility of Italian Ryegrass during the Spring Cycle. Agronomy Journal, 2000, 92, 967-973.	0.9	28
86	Characterisation of Alpine highland pastures located at different altitudes: forage evaluation, chemical composition,in vitrodigestibility, fatty acid and terpene contents. Plant Biosystems, 0, , 1-28.	0.8	6
87	Effect of the Growth Stage of False Flax (Camelina sativa L.) on the Phenolic Compound Content and Antioxidant Potential of the Aerial Part of the Plant. Polish Journal of Food and Nutrition Sciences, 0, , 189-198.	0.6	13