

CITATION REPORT

List of articles citing

**Differentiation of cultured and wild sea bass
(*Dicentrarchus labrax*): total lipid content, fatty acid
and trace mineral composition**

DOI: 10.1016/s0308-8146(02)00122-x
Food Chemistry, 2002, 79, 145-150.

Source: <https://exaly.com/paper-pdf/34676701/citation-report.pdf>

Version: 2024-04-25

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
323	A comparison of selected quality features of the tissue and slaughter yield of wild and cultivated pikeperch <i>Sander lucioperca</i> (L.). 2003 , 217, 401-405		33
322	Effect of Season on Vitamin E, Fatty Acid Profile, and Nutritional Value of Fish By-Products from Cod, Saithe, Ling and Haddock Species Caught in Southern Irish Coastal Waters. 2004 , 13, 127-149		9
321	Extraction, fractionnement et concentration des huiles marines. 2004 , 11, 123-130		4
320	Chemical characteristics and lipid fraction quality of sardines (<i>Sardina pilchardus</i> W.): influence of sex and length. 2004 , 20, 530-535		24
319	Sensory, microbiological, and chemical spoilage of cultured common sea bass (<i>Dicentrarchus labrax</i>) stored in ice: a seasonal differentiation. 2004 , 219, 584-587		28
318	Seasonal variations in proximate and fatty acid compositions of female common sole (<i>Solea solea</i>). <i>Food Chemistry</i> , 2004 , 88, 419-423	8.5	64
317	Comparison of fatty acid composition in some tissues of rainbow trout (<i>Oncorhynchus mykiss</i>) living in seawater and freshwater. <i>Food Chemistry</i> , 2004 , 86, 55-59	8.5	100
316	Prediction of chemical composition and origin identification of european sea bass (<i>Dicentrarchus labrax</i> L.) by near infrared reflectance spectroscopy (NIRS). <i>Food Chemistry</i> , 2004 , 86, 275-281	8.5	56
315	Assessment of lipid and essential fatty acids requirements of black seabream (<i>Spondyliosoma cantharus</i>) by comparison of lipid composition in muscle and liver of wild and captive adult fish. 2004 , 139, 619-29		64
314	Requirement of n-3 long chain polyunsaturated fatty acids for European sea bass (<i>Dicentrarchus labrax</i>) juveniles: growth and fatty acid composition. <i>Aquaculture</i> , 2004 , 240, 399-415	4.4	84
313	A comparison of the proximate compositions and fatty acid profiles of zander (<i>Lepomis microlophus</i>) from two different regions and climatic conditions. <i>Food Chemistry</i> , 2005 , 92, 637-641	8.5	75
312	Chemometric discrimination among wild and cultured age-0 largemouth bass, black crappies, and white crappies based on fatty acid composition. 2005 , 53, 5304-12		14
311	Muscle cellularity and flesh quality of wild and farmed sea bass, <i>Dicentrarchus labrax</i> L.. <i>Aquaculture</i> , 2005 , 249, 175-188	4.4	187
310	Effect of varying dietary lipid and protein levels on growth and reproductive performance of female swordtails <i>Xiphophorus helleri</i> (Poeciliidae). <i>Aquaculture Research</i> , 2006 , 37, 1267-1275	1.9	36
309	Composition of farmed and wild yellow perch (<i>Perca flavescens</i>). 2006 , 19, 720-726		61
308	Concentration of Cd (II), Cu (II), Pb (II), Se (IV) and Zn (II) in cultured sea bass (<i>Dicentrarchus labrax</i>) tissues from Tyrrhenian Sea and Sicilian Sea by derivative stripping potentiometry. 2006 , 17, 146-152		32
307	Amino acid and fatty acid composition of wild sea bass (<i>Dicentrarchus labrax</i>): a seasonal differentiation. 2006 , 222, 316-320		46

306	Effects of geographic source, rearing system, and season on the nutritional quality of wild and farmed <i>Perca fluviatilis</i> . 2006 , 41, 221-9		36
305	FA composition of the oil extracted from farmed atlantic salmon (<i>Salmo salar</i> L.) viscera. 2006 , 83, 615-619		20
304	Fatty acid composition in some selected marine fish species living in Turkish waters. 2006 , 86, 163-168		32
303	Histological comparison of the dorsal ordinary muscles of wild and full-cycle cultured Pacific bluefin tuna (<i>Thunnus orientalis</i>). 2006 , 86, 1537-1544		3
302	Antithrombotic and antiatherosclerotic properties of olive oil and olive pomace polar extracts in rabbits. 2007 , 2007, 36204		50
301	Physical and chemical properties of lipid by-products from seafood waste. 2007 , 22-46		5
300	Fatty acid profiles of fin fish in Langkawi Island, Malaysia. 2007 , 56, 107-13		19
299	Apports en DHA (acide gras om ω -3) par les poissons et les fruits de mer consommés en France. 2007 , 14, 44-50		0
298	Trace elemental characterization of some food crustacean tissue samples by EDXRF technique. <i>Aquaculture</i> , 2007 , 270, 552-558	4.4	29
297	Compositional and organoleptic quality of farmed and wild gilthead sea bream (<i>Sparus aurata</i>) and sea bass (<i>Dicentrarchus labrax</i>) and factors affecting it: A review. <i>Aquaculture</i> , 2007 , 272, 55-75	4.4	244
296	Metal and metallothionein content in tissues from wild and farmed <i>Anguilla anguilla</i> at commercial size. 2007 , 33, 532-9		41
295	Chemical residues and biochemical responses in wild and cultured European sea bass (<i>Dicentrarchus labrax</i> L.). 2007 , 103, 247-56		39
294	Discrimination of wild and cultured european sea bass (<i>Dicentrarchus labrax</i>) using chemical and isotopic analyses. 2007 , 55, 5934-41		60
293	Poly-chlorinated biphenyls (PCB) in European sea bass from different rearing systems. 2007 , 6, 830-832		1
292	Influence of farming conditions on colour and texture of European catfish (<i>Silurus glanis</i>) flesh. 2007 , 87, 814-823		10
291	Comparison of antiatherogenic properties of lipids obtained from wild and cultured sea bass (<i>Dicentrarchus labrax</i>) and gilthead sea bream (<i>Sparus aurata</i>). <i>Food Chemistry</i> , 2007 , 100, 560-567	8.5	43
290	Feeding interruption and quality of cultured gilthead sea bream. <i>Food Chemistry</i> , 2007 , 100, 1504-1510	8.5	15
289	Proximate composition and mineral contents in aqua cultured sea bass (<i>Dicentrarchus labrax</i>), sea bream (<i>Sparus aurata</i>) analyzed by ICP-MS. <i>Food Chemistry</i> , 2007 , 102, 721-725	8.5	90

288	Changes of proximate and fatty acid compositions of the dorsal and ventral ordinary muscles of the full-cycle cultured Pacific bluefin tuna <i>Thunnus orientalis</i> with the growth. <i>Food Chemistry</i> , 2007 , 103, 234-241	8.5	38
287	Seasonal variations on total fatty acid composition of fillets of zander (<i>Sander lucioperca</i>) in Beysehir Lake (Turkey). <i>Food Chemistry</i> , 2007 , 103, 1241-1246	8.5	42
286	Fatty acids in muscles and liver of Tunisian wild and farmed gilthead sea bream, <i>Sparus aurata</i> . <i>Food Chemistry</i> , 2007 , 100, 1393-1397	8.5	78
285	Comparison of fatty acid contents of wild and cultured rainbow trout <i>Onchorhynchus mykiss</i> in Turkey. 2007 , 73, 1195-1198		24
284	Chemical and sensory changes in frozen (−18 °C) wild sea bass (<i>Dicentrarchus labrax</i>) captured at different fishing seasons. 2007 , 42, 887-893		12
283	Distribution of lipids and trace minerals in different muscle sites of farmed and wild turbot (<i>Psetta maxima</i>). 2007 , 42, 1456-1464		20
282	COOKING EFFECTS ON FATTY ACID COMPOSITION OF CULTURED SEA BASS (<i>DICENTRARCHUS LABRAX</i>) FILLETS. 2007 , 18, 88-94		18
281	Application of support vector machines to 1H NMR data of fish oils: methodology for the confirmation of wild and farmed salmon and their origins. 2007 , 387, 1499-510		41
280	Slaughter value and flesh characteristics of European catfish (<i>Silurus glanis</i>) fed natural and formulated feed under different rearing conditions. 2007 , 224, 453-459		12
279	Determination of the seasonal changes on total fatty acid composition and $\Omega/3$ ratios of carp (<i>Cyprinus carpio</i> L.) muscle lipids in Beysehir Lake (Turkey). <i>Food Chemistry</i> , 2008 , 108, 689-94	8.5	79
278	BIOCHEMICAL COMPOSITION OF LARGE YELLOW CROAKER (<i>PSEUDOSCIAENA CROCEA</i>) CULTURED IN CHINA. 2008 , 31, 382-393		2
277	Fatty acid composition of wild and cultured northern pike (<i>Esox lucius</i>). 2008 , 24, 196-201		19
276	Mineral composition in fillets of sea bass (<i>Dicentrarchus labrax</i>) and sea bream (<i>Sparus aurata</i>): a comparison of cultured and wild fish. 2008 , 24, 589-594		35
275	Effects of differences in diet and seasonal changes on the fatty acid composition in fillets from farmed and wild sea bream (<i>Sparus aurata</i> L.) and sea bass (<i>Dicentrarchus labrax</i> L.). 2008 , 43, 853-858		45
274	Seasonal changes in the proximate chemical compositions and fatty acids of chub mackerel (<i>Scomber japonicus</i>) and horse mackerel (<i>Trachurus trachurus</i>) from the north eastern Mediterranean Sea. 2008 , 43, 933-938		49
273	Wild-Type Food in Health Promotion and Disease Prevention. 2008 ,		5
272	Comparison of biochemical composition of three aqua cultured fishes (<i>Dicentrarchus labrax</i> , <i>Sparus aurata</i> , <i>Dentex dentex</i>). 2008 , 59, 545-57		21
271	NMR metabolic profiling of organic and aqueous sea bass extracts: implications in the discrimination of wild and cultured sea bass. 2008 , 77, 433-44		82

270	Fatty acid and amino acid composition of raw and hot smoked sturgeon (<i>Huso huso</i> , L. 1758). 2008 , 59, 635-42		15
269	Authentication of farmed and wild turbot (<i>Psetta maxima</i>) by fatty acid and isotopic analyses combined with chemometrics. 2008 , 56, 2742-50		47
268	Chia Seeds and the Columbus Concept. 2008 , 377-392		2
267	Confirming the origin of wild and farmed fish. 2008 , 565-584		0
266	Slaughter yield, proximate composition, and flesh colour of cultivated and wild perch (<i>Perca fluviatilis</i> L.). 2008 , 52, 260-267		13
265	Fatty acid composition and amino acid profile of two freshwater species, African catfish (<i>Clarias gariepinus</i>) and tilapia (<i>Tilapia zillii</i>).. 2009 , 9,		12
264	Aquaculture: Environmental, toxicological, and health issues. 2009 , 212, 369-77		129
263	Lipid and mineral distribution in different zones of farmed and wild blackspot seabream (<i>Pagellus bogaraveo</i>). 2009 , 111, 957-966		25
262	Chemometric Characterization and Classification of Selected Freshwater and Marine Fishes from Turkey Based on their Fatty Acid Profiles. 2009 , 86, 235-246		18
261	An investigation of spawning effect on rancidity development of lipid and fatty acid profile in wild common carp (<i>Cyprinus carpio</i>) fillet during storage. 2009 , 44, 2547-2553		1
260	Effects of frying on the fatty acid composition in farmed and wild gilthead sea bream (<i>Sparus aurata</i>). 2009 , 45, 113-123		8
259	Seasonal changes in the total fatty acid composition of <i>Vimba vimba tenella</i> (Nordmann, 1840) in Eñdir Lake, Turkey. <i>Food Chemistry</i> , 2009 , 116, 728-730	8.5	24
258	Classification of wild and farmed salmon using bayesian belief networks and gas chromatography-derived fatty acid distributions. 2009 , 57, 7634-9		20
257	PCBs contamination in farmed European sea bass from different Italian rearing systems. 2009 , 76, 250-4		16
256	Seasonal comparison of wild and farmed brown trout (<i>Salmo trutta forma fario</i> L., 1758): crude lipid, gonadosomatic index and fatty acids. 2009 , 60, 413-23		22
255	Nutritional Value of Seven Freshwater Fish Species From the Brazilian Pantanal. 2010 , 87, 1461-1467		22
254	A comparative study of the fatty acid composition and lipid content of <i>Salvia sclarea</i> . 2010 , 46, 612-614		4
253	Comparative fatty acid profiles of wild and farmed tropical freshwater fish rohu (<i>Labeo rohita</i>). 2010 , 36, 411-417		23

252	Biochemical composition of juvenile cultured vs. wild silver pomfret, <i>Pampus argenteus</i> : determining the diet for cultured fish. 2010 , 36, 1105-11		17
251	Comparison of wild and cultured sea bass (<i>Dicentrarchus labrax</i>) quality. <i>Food Chemistry</i> , 2010 , 119, 1514-1518	8.5	42
250	Amino acid and fatty acid compositions and nutritional quality of muscle in the pomfret, <i>Pampus punctatissimus</i> . <i>Food Chemistry</i> , 2010 , 118, 224-227	8.5	45
249	Fatty acid profile of muscles, liver and mesenteric fat in wild and reared perch (<i>Perca fluviatilis</i> L.). <i>Food Chemistry</i> , 2010 , 118, 764-768	8.5	33
248	In vivo anti-atherogenic properties of cultured gilthead sea bream (<i>Sparus aurata</i>) polar lipid extracts in hypercholesterolaemic rabbits. <i>Food Chemistry</i> , 2010 , 120, 831-836	8.5	14
247	Fatty acids distribution in different tissues of wild and reared <i>Seriola dumerili</i> . 2010 , 45, 1478-1485		15
246	Differentiation of farmed and wild turbot (<i>Psetta maxima</i>): proximate chemical composition, fatty acid profile, trace minerals and antimicrobial resistance of contaminant bacteria. 2010 , 16, 435-41		6
245	Proximate and Fatty Acid Compositions in Different Flesh Cuts of Cultured, Cultured Fasted, and Wild Pacific Bluefin Tuna (<i>Thunnus orientalis</i>). 2010 , 19, 284-297		9
244	A Comparison of Proximate Composition And Fatty Acid Profile of Indus River Fish Species. 2010 , 13, 328-337		32
243	Application of nonparametric multivariate analyses to the authentication of wild and farmed European sea bass (<i>Dicentrarchus labrax</i>). Results of a survey on fish sampled in the retail trade. 2010 , 58, 10979-88		30
242	Chemical compositions and characteristics of farm raised giant catfish (<i>Pangasianodon gigas</i>) muscle. 2010 , 43, 452-457		56
241	Growth rates of cobia (<i>Rachycentron canadum</i>) cultured in open ocean submerged cages in the Caribbean. <i>Aquaculture</i> , 2010 , 302, 195-201	4.4	10
240	Quantification of the Differences in Flesh Fatty Acid Components between Farmed and Wild Fish. 2010 , 19, 298-309		17
239	Prediction of fillet fatty acid composition of market-size gilthead sea bream (<i>Sparus aurata</i>) using a regression modelling approach. <i>Aquaculture</i> , 2011 , 319, 81-88	4.4	3
238	Collagen fibrils in cultured and wild sea bream (<i>Sparus aurata</i>) Liver. An electron microscopy and image analysis study. 2011 , 11, 917-29		4
237	. 2011 , 11,		3
236	. 2011 ,		
235	Changes over time in muscle fatty acid composition of Malaysian mahseer, <i>Tor tambroides</i> , fed different dietary lipid percentage. 2011 , 10,		

234	. 2011 , 11,		4
233	Comparative assessment of proximate composition, physicochemical parameters, fatty acid profile and mineral content in farmed and wild rainbow trout (<i>Oncorhynchus mykiss</i>). 2011 , 46, 767-773		32
232	A comparative study on fatty-acid composition of salep obtained from some Orchidaceae species. 2011 , 46, 943-945		8
231	A comparative study of the fatty-acid composition of <i>Sesamum indicum</i> oil obtained from different provinces in Turkey. 2011 , 47, 98-100		1
230	The effects of freshwater rearing on the whole body and muscle tissue fatty acid profile of the European sea bass (<i>Dicentrarchus labrax</i>). <i>Aquaculture International</i> , 2011 , 19, 51-61	2.6	17
229	Application of non-invasive techniques to differentiate sea bass (<i>Dicentrarchus labrax</i> , L. 1758) quality cultured under different conditions. <i>Aquaculture International</i> , 2011 , 19, 765-778	2.6	32
228	Fatty acid profile of wild and farmed gilthead sea bream (<i>Sparus aurata</i>). 2011 , 6, 435-440		15
227	Effect of marination and smoking on lipid and fatty acid composition of thornback ray (<i>Raja clavata</i>) and spiny dogfish (<i>Squalis acanthias</i>). 2011 , 232, 1069-1075		7
226	Postmortem changes in yellow grouper (<i>Epinephelus awoara</i>) fillets stored under vacuum packaging at 0 °C. <i>Food Chemistry</i> , 2011 , 126, 896-901	8.5	66
225	Sensory and textural attributes and fatty acid profiles of fillets of extensively and intensively farmed Eurasian perch (<i>Perca fluviatilis</i> L.). <i>Food Chemistry</i> , 2011 , 129, 1054-9	8.5	26
224	Chemical compositions and fatty acid profiles of three freshwater fish species. <i>Food Chemistry</i> , 2011 , 125, 991-996	8.5	80
223	Changes in fatty acid composition in muscle of three farmed carp fish species (<i>Labeo rohita</i> , <i>Cirrhinus mrigala</i> , <i>Catla catla</i>) raised under the same conditions. <i>Food Chemistry</i> , 2011 , 126, 405-410	8.5	37
222	Comparative study of heavy metal and trace element accumulation in edible tissues of farmed and wild rainbow trout (<i>Oncorhynchus mykiss</i>) using ICP-OES technique. 2011 , 98, 275-279		97
221	Elemental composition of four farmed fish produced in Portugal. 2012 , 63, 853-9		22
220	Effect of previous ascorbic acid treatment on the fatty acid profile of cobia (<i>Rachycentron canadum</i>) fillets during frozen storage. <i>Grasas Y Aceites</i> , 2012 , 63, 70-78	1.3	4
219	Fatty acid composition and B/B ratios of the muscle lipids of six fish species in Sugla Lake, Turkey. 2012 , 64, 471-477		8
218	Fatty acid, cholesterol and fat-soluble vitamin composition of wild and captive freshwater crayfish (<i>Astacus leptodactylus</i>). 2012 , 18, 93-100		12
217	Report on the distribution of essential and non essential fatty acids in common edible fishes of Porto-Novo coastal waters, southeast coast of India. 2012 , 2, S1102-S1115		1

216	Comparison of Proximate Composition and Fatty Acid Profiles in Cultured and Wild Marine Fishes in Kuwait. 2012 , 24, 199-209		5
215	Seasonal changes in composition, fatty acid, cholesterol and mineral content of six highly commercial fish species of Greece. 2012 , 18, 139-49		22
214	Use of near-infrared spectroscopy for fast fraud detection in seafood: application to the authentication of wild European sea bass (<i>Dicentrarchus labrax</i>). 2012 , 60, 639-48		38
213	Comparative study of lipid and fatty acid composition in different tissues of wild and cultured female broodstock of greater amberjack (<i>Seriola dumerili</i>). <i>Aquaculture</i> , 2012 , 360-361, 1-9	4.4	38
212	Quality of farmed and wild sea bass lipids studied by (1)H NMR: usefulness of this technique for differentiation on a qualitative and a quantitative basis. <i>Food Chemistry</i> , 2012 , 135, 1583-91	8.5	50
211	Effects of tea polyphenol coating combined with ozone water washing on the storage quality of black sea bream (<i>Sparus macrocephalus</i>). <i>Food Chemistry</i> , 2012 , 135, 2915-21	8.5	65
210	Applications of NMR metabolomics to the study of foodstuffs: truffle, kiwifruit, lettuce, and sea bass. 2012 , 33, 2290-313		35
209	Effect of partial sodium replacement on physicochemical parameters of smoked sea bass during storage. 2012 , 18, 207-17		23
208	Meat. 2012 , 111-162		1
207	. 2012 , 12,		3
206	Comparison of farmed and wild common carp (<i>Cyprinus carpio</i>): Seasonal variations in chemical composition and fatty acid profile. 2012 , 30, 503-511		13
205	Variations in proximate composition and fatty acid profiles of Baltic sprat (<i>Sprattus sprattus balticus</i>). <i>Food Chemistry</i> , 2012 , 130, 97-103	8.5	19
204	Differences in muscle cellularity and flesh quality between wild and farmed <i>Coilia nasus</i> (Engraulidae). 2012 , 92, 1504-10		9
203	Influence of different dietary lipid sources on the growth, tissue fatty acid composition, histological changes and peroxisome proliferator-activated receptor α gene expression in large yellow croaker (<i>Pseudosciaena crocea</i> R.). <i>Aquaculture Research</i> , 2012 , 43, 281-291	1.9	24
202	Assessing the quality of organic and conventionally-farmed European sea bass (<i>Dicentrarchus labrax</i>). <i>Food Chemistry</i> , 2012 , 131, 427-433	8.5	34
201	Total lipid content and fatty acid composition of commercially important fish species from the Mediterranean, Mar Grande Sea. <i>Food Chemistry</i> , 2012 , 131, 1233-1239	8.5	72
200	Levels of dioxin-like polychlorinated biphenyls (DL-PCBs) and metals in European sea bass from fish farms in Italy. <i>Food Chemistry</i> , 2012 , 134, 333-338	8.5	21
199	Comparison of proximate composition, amino acid and fatty acid profiles in wild, pond- and cage-cultured longsnout catfish (<i>Leiocassis longirostris</i>). 2012 , 47, 1772-1776		5

198	Effects of different cooking methods on the mineral contents of wild and farmed sea bream (<i>Sparus aurata</i>). 2012 , 47, 1964-1969	7
197	Modification in Body Fat Content and Fatty Acid Profile of Wild Yellow Shortfin Eel, <i>Anguilla australis</i> , through Short-term Fattening. 2012 , 43, 477-489	1
196	Chemical composition and functional properties of mrigal (<i>Cirrhinus mrigala</i>) egg protein concentrates and their application in pasta. 2013 , 50, 514-20	17
195	The emerging farmed fish species meagre (<i>Argyrosomus regius</i>): how culinary treatment affects nutrients and contaminants concentration and associated benefit-risk balance. 2013 , 60, 277-85	41
194	Nutritional Quality in Terms of Amino Acid and Fatty Acid of Five Coldwater Fish Species: Implications to Human Health. 2013 , 36, 385-391	32
193	Influence of diet on proximate composition and fatty acid profile in common carp (<i>Cyprinus carpio</i>). 2013 , 31, 75-81	14
192	Does fin damage allow discrimination among wild, escaped and farmed <i>Sparus aurata</i> (L.) and <i>Dicentrarchus labrax</i> (L.)?. 2013 , 29, 352-357	7
191	Screening of ecotoxicological, qualitative and reproductive variables in male European sea bass <i>Dicentrarchus labrax</i> (L.) reared in three different fish farms: Facility location and typology. 2013 , 27, 670-4	6
190	Differentiating the wild or farmed origin of Mediterranean fish: a review of tools for sea bream and sea bass. 2013 , 5, 137-157	41
189	Authentication of Fishery Products. 2013 , 60, 657-717	2
188	Effect of spawning on furan fatty acid profile of edible muscle and organ tissues from sardine (<i>Sardina pilchardus</i>) and anchovy (<i>Engraulis encrasicolus</i>). 2013 , 61, 3969-77	13
187	Metals and other elements in tissues of wild fish from fish farms and comparison with farmed species in sites with oxic and anoxic sediments. <i>Food Chemistry</i> , 2013 , 141, 680-94	8.5 44
186	Effect of Dietary n-3 highly unsaturated fatty acids on Growth, Body Composition and Fatty Acid Profiles of Juvenile Black Seabream, <i>Acanthopagrus schlegeli</i> (Bleeker). 2013 , 44, 311-325	34
185	Direct supplementation of diet is the most efficient way of enriching broiler meat with n-3 long-chain polyunsaturated fatty acids. 2013 , 54, 753-65	41
184	Effect of Cooking Methods on Proximate Composition, Fatty Acid Composition, and Cholesterol Content of Atlantic Salmon (<i>Salmo salar</i>). 2013 , 22, 160-167	16
183	Comparison of proximate and fatty acid compositions of wild brown trout and farmed rainbow trout. 2013 , 43,	3
182	Scientific opinion on the safety and efficacy of manganese compounds (E5) as feed additives for all species: manganous oxide and manganous sulphate monohydrate, based on a dossier submitted by Eramet & Comilog Chemicals S.A. 2013 , 11, 3435	1
181	Comparative Quality Loss in Wild and Cultured Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Chilling Storage. 2013 , 19, 445-454	8

180	Proximate and Major Mineral Composition of 23 Medium Sized Marine Fin Fishes Landed in the Thoothukudi Coast of India. 2014 , 04,	4
179	Chemical Composition of Fish and Fishery Products. 2014 , 1-28	2
178	Protein Conversion and the Fish Meal and Oil Issue. 2014 , 157-171	
177	Lipid evaluation of farmed and wild meagre (<i>Argyrosomus regius</i>). 2014 , 116, 134-143	9
176	Comparative study of proximate composition and amino acid in farmed and wild <i>Pseudobagrus ussuriensis</i> muscles. 2014 , 49, 983-989	24
175	Natural occurrence of emerging <i>Fusarium</i> mycotoxins in feed and fish from aquaculture. 2014 , 62, 12462-70	45
174	Authentication of raw and cooked freeze-dried rainbow trout (<i>Oncorhynchus mykiss</i>) by means of near infrared spectroscopy and data fusion. 2014 , 60, 180-188	24
173	Current status and future perspectives of Italian finfish aquaculture. 2014 , 24, 15-73	38
172	Mineral contents of the head, caudal, central fleshy part, and spinal columns of some fishes. 2014 , 186, 889-94	9
171	The use of rosemary extract in combination with nisin to extend the shelf life of pompano (<i>Trachinotus ovatus</i>) fillet during chilled storage. 2014 , 37, 1-8	111
170	Determination of heavy metal contents in some freshwater fishes. 2014 , 186, 8017-22	13
169	Amino Acid, Fatty Acid, and Metal Compositions in Edible Parts of Three Cultured Economic Crabs: <i>Scylla paramamosain</i> , <i>Portunus trituberculatus</i> , and <i>Eriocheir sinensis</i> . 2014 , 23, 73-86	16
168	Identification and Changes in Fatty Acid Profile of Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillet During Frozen Storage (â8°C). 2014 , 23, 321-332	4
167	Absorption of metals in mulloway (<i>Argyrosomus japonicus</i>) after ingesting nickel-plated carbon-steel hooks. 2014 , 99, 188-97	4
166	Fourier transform infrared spectroscopy as a tool to study farmed and wild sea bass lipid composition. 2014 , 94, 1340-8	19
165	Metabolic insights in Arctic charr (<i>Salvelinus alpinus</i>) fed with zygomycetes and fish meal diets as assessed in liver using nuclear magnetic resonance (NMR) spectroscopy. 2014 , 6, 1	30
164	Ovary and egg fatty acid composition of greater amberjack broodstock (<i>Seriola dumerili</i>) fed different dietary fatty acids profiles. 2014 , 116, 584-595	18
163	Effects of Refreezing on Microbiological and Physiochemical Properties of Barramundi (<i>Lates calcarifer</i> , Bloch) Fillets. 2014 , 38, 2183-2191	1

162	Development and nutritional and sensory evaluation of cachapinta (<i>Pseudoplatystoma</i> sp) pñ		11
161	Are fish fed with cyanobacteria safe, nutritious and delicious? A laboratory study. <i>Scientific Reports</i> , 2015, 5, 15166	4.9	10
160	Sustainable use of marine resources â turning waste into food ingredients. 2015, 50, 2329-2339		18
159	Monitoring a Massive Escape of European Sea Bass (<i>Dicentrarchus Labrax</i>) at an Oceanic Island: Potential Species Establishment. 2015, 06,		3
158	. 2015, 15,		4
157	. 2015,		50
156	Overview of aquaculture feeds: Global impacts of ingredient use. 2015, 3-25		8
155	Manipulation of Omega-3 PUFAs in Lamb: Phenotypic and Genotypic Views. 2015, 14, 189-204		23
154	Comparative study of the nutritional composition of wild versus farmed yellowtail (<i>Seriola lalandi</i>). <i>Aquaculture</i> , 2015, 448, 169-175	4.4	21
153	Comparative study of lipids and fatty acids in the liver, muscle, and eggs of wild and captive common snook broodstock. <i>Aquaculture</i> , 2015, 446, 227-235	4.4	13
152	Different tools to trace geographic origin and seasonality of croaker (<i>Micropogonias furnieri</i>). 2015 , 61, 194-200		23
151	Chemical profiling with modeling differentiates Ictalurid catfish produced in fertilized and feeding ponds. 2015, 50, 18-22		12
150	Differentiation of fresh and frozen-thawed fish samples using Raman spectroscopy coupled with chemometric analysis. <i>Food Chemistry</i> , 2015, 172, 283-90	8.5	55
149	Physicochemical Characterization and Nutritional Quality of Fish By-Products: In vitro Oils Digestibility and Synthesis of Flavour Esters. 2016, 7,		5
148	Heavy Metals Contaminants in Water and Fish from Four Different Sources in Sudan. 2016, 04,		
147	Comparison of lipid contents and fatty acid profiles of freshwater fish from the Atatrk Dam Lake / Atatrk Baraj Gbdeki tatlsu balklarnn lipid iBrive yaBsidi profilinin karlaErElmas. 2016, 41,		1
146	Comparison of Proximate Composition and Fatty Acid Profile of On-Growing and Wild Mediterranean Horse Mackerel (<i>Trachurus mediterraneus</i>). 2016, 25, 1284-1300		0
145	A comparison of fatty acid, cholesterol and vitamin composition in sea bass [<i>Dicentrarchus labrax</i> (Linnaeus, 1758)] and sea bream [<i>Sparus aurata</i> (Linnaeus, 1758)] from three cage farm areas: Antalya and Mu (Turkey) and Bskele (Northern Cyprus). 2016, 32, 577-582		4

144	Towards a deeper understanding of fatty acid bioaccessibility and its dependence on culinary treatment and lipid class: a case study of gilthead seabream (<i>Sparus aurata</i>). 2016 , 1-8		8
143	The effect of different growing conditions to proximate composition and fatty acid profiles of rainbow trouts (<i>Oncorhynchus mykiss</i>). 2016 , 44, 442-445		13
142	Inter Annual and Seasonal Dynamics in Lipidic Signatures of <i>Sardinella longiceps</i> . 2016 , 25, 568-584		1
141	Effect of Sugar on the Changes in Quality of Lightly Salted Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets under Vacuum Packaging at 4°C. 2016 , 79, 468-76		5
140	Using trace elements in otoliths to discriminate between wild and farmed European sea bass (<i>Dicentrarchus labrax</i> L.) and Gilthead sea bream (<i>Sparus aurata</i> L.). 2016 , 8, 263-273		9
139	Nutritional parameters of dorsal and ventral fillets in summer and winter from farmed yellowtail kingfish <i>Seriola lalandi</i> (Valenciennes, 1833). <i>Aquaculture Research</i> , 2016 , 47, 1560-1568	1.9	1
138	Chemical composition of protein concentrate prepared from Yellowfin tuna <i>Thunnus albacares</i> roe by cook-dried process. 2016 , 19,		8
137	The effects of <i>Spirulina platensis</i> meal on proximate composition, fatty acid profile and lipid peroxidation of rainbow trout (<i>Oncorhynchus mykiss</i>) muscle. 2016 , 22, 559-566		30
136	Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive, soybean, and hazelnut oils): Effect on microbial, sensory, and chemical qualities of refrigerated farmed sea bass. 2016 , 33, 422-430		43
135	Environmental health impacts of feeding crops to farmed fish. 2016 , 91, 201-14		84
134	Authentication of fishery and aquaculture products by multi-element and stable isotope analysis. <i>Food Chemistry</i> , 2016 , 194, 1238-44	8.5	53
133	Differences in proximal and fatty acid profiles, sensory characteristics, texture, colour and muscle cellularity between wild and farmed blackspot seabream (<i>Pagellus bogaraveo</i>). <i>Aquaculture</i> , 2016 , 451, 195-204	4.4	35
132	Metals in tissues of seabass and seabream reared in sites with oxic and anoxic substrata and risk assessment for consumers. <i>Food Chemistry</i> , 2016 , 194, 659-70	8.5	59
131	Farmed and wild sea bass (<i>Dicentrarchus labrax</i>) volatile metabolites: a comparative study by SPME-GC/MS. 2016 , 96, 1181-93		24
130	Fillet proximate composition, lipid quality, yields, and organoleptic quality of Mediterranean-farmed marine fish: A review with emphasis on new species. 2017 , 57, 2956-2969		22
129	Comparative study of the nutritional composition and toxic elements of farmed and wild <i>Chanodichthys mongolicus</i> . 2017 , 35, 737-744		2
128	The combined impact of nanoemulsion based on commercial oils and vacuum packing on the fatty acid profiles of sea bass fillets. 2017 , 41, e13222		11
127	Description of the composition of fatty acids and lipids in the breeders muscle, oocytes and in the embryonic development of <i>Brycon orthotaenia</i> (Göther, 1864). 2017 , 181, 167-174		2

126	Assessment of elemental profiling for distinguishing geographic origin of aquacultured shrimp from India, Thailand and Vietnam. 2017 , 80, 162-169		17
125	Condition Indices as Surrogates of Energy Density and Lipid Content in Juveniles of Three Fish Species. 2017 , 146, 1058-1069		19
124	Handbook on the Economics and Management of Sustainable Oceans. 2017 ,		2
123	Assessment of toxicological effects of raw and bioremediated olive mill waste in the earthworm <i>Eisenia fetida</i> : A biomarker approach for sustainable agriculture. 2017 , 119, 18-25		16
122	Comparison of fatty acid profiles of dried and raw by-products from cultured and wild fishes. 2017 , 119, 1600516		9
121	Chemometrics tools to distinguish wild and farmed meagre (<i>Argyrosomus regius</i>). 2017 , 41, e13312		12
120	The effects of storage on quality and nutritional aspects of farmed and wild sea bass (<i>Dicentrarchus labrax</i>) muscle: In vitro oils digestibility evaluation. 2017 , 188, 74-83		11
119	Effects of Oil-in-Water Nanoemulsion Based on Sunflower Oil on the Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2 – 2°C). 2017 , 26, 979-992		35
118	Changes provoked by boiling, steaming and sous-vide cooking in the lipid and volatile profile of European sea bass. 2017 , 99, 630-640		36
117	Technological and nutritional advantages of mechanical separation process applied to three European aquacultured species. 2017 , 84, 298-305		9
116	Effect of Storage and Extraction Protocols on the Lipid and Fatty Acid Profiles of <i>Dicentrarchus labrax</i> Brain. 2017 , 10, 4003-4012		6
115	Mechanical separation process for the value enhancement of Atlantic horse mackerel (<i>Trachurus trachurus</i>), a discard fish. 2017 , 39, 13-18		18
114	Effect of triploidy on muscle cellularity and flesh quality of turbot (<i>Scophthalmus maximus</i>). <i>Aquaculture Research</i> , 2017 , 48, 3606-3617	1.9	3
113	Effects of conventional and organic feed on the mineral composition of cultured European sea bass (<i>Dicentrarchus labrax</i>). 2017 , 23, 796-804		5
112	Development and Characterization of Carob Flour Based Functional Spread for Increasing Use as Nutritious Snack for Children. 2017 , 2017, 1-7		11
111	Fatty Acids in Fish. 2017 ,		12
110	. 2017 , 17,		2
109	Dietary supplementation with DHA-rich microalgae improves performance, serum composition, carcass trait, antioxidant status, and fatty acid profile of broilers. 2018 , 97, 1881-1890		33

108	Comparison of elemental composition in two wild and cultured marine fish and potential risks to human health. 2018 , 158, 204-212		33
107	Significance of metallothioneins in differential cadmium accumulation kinetics between two marine fish species. 2018 , 236, 462-476		37
106	Label-Free Shotgun Proteomics Approach to Characterize Muscle Tissue from Farmed and Wild European Sea Bass (<i>Dicentrarchus labrax</i>). 2018 , 11, 292-301		9
105	Effects of different cooking methods on the lipids and volatile components of farmed and wild European sea bass (<i>Dicentrarchus labrax</i>). 2018 , 103, 48-58		21
104	Nutritional properties, oxidative stability, and in vitro digestibility of oils extracted from muscles of wild and breeding eels (<i>Anguilla anguilla</i>). 2018 , 42, e13519		2
103	The chemical composition of different edible locations (central and edge muscles) of flat fish (<i>Lepidorhombus whiffiagonis</i>). 2018 , 53, 271-281		6
102	Integrated study on production performance and quality traits of European sea bass (<i>Dicentrarchus labrax</i>) fed high plant protein diets. <i>Aquaculture</i> , 2018 , 484, 126-132	4.4	6
101	Quality Differences of Large Yellow Croaker (<i>Pseudosciaena crocea</i>) Cultured in Deep-Water Sea Cages of Two China Regions. 2018 , 09,		1
100	Chemical composition and functional properties of roe concentrates from skipjack tuna () by cook-dried process. 2018 , 6, 1276-1286		10
99	Nutritional comparison in muscle of wild, pond and factory cultured Japanese flounder (<i>Paralichthys olivaceus</i>) adults. <i>Aquaculture Research</i> , 2018 , 49, 2572-2578	1.9	5
98	Nutritional value of the Tunisian mussel <i>Mytilus galloprovincialis</i> with a special emphasis on lipid quality. <i>Food Chemistry</i> , 2018 , 268, 307-314	8.5	18
97	Experimental investigation on biochemical, microbial and sensory properties of Nile tilapia () treated with moringa () leaves powder. 2018 , 55, 3647-3656		5
96	Nutritional Composition and Thermal Properties of Goldstripe Sardinella (<i>Sardinella gibbosa</i>) Fillets and By-Products. 2018 , 27, 667-679		4
95	Determination of the fatty acids in fish tissue and feed – comparison of different methods and statistical evaluation. 2018 , 1-5		2
94	Comparative performance of growth, vertebral structure and muscle composition in diploid and triploid <i>Paralichthys olivaceus</i> . 2018 , 41, 1495-1504		6
93	Antioxidant and antimicrobial activity of bioactive prodigiosin produces from using agricultural waste as a substrate. 2018 , 55, 2661-2670		31
92	Toward the Authentication of European Sea Bass Origin through a Combination of Biometric Measurements and Multiple Analytical Techniques. 2018 , 66, 6822-6831		6
91	Comparison of the Fatty Acid Compositions of Six Cornelian Cherry (<i>Cornus mas</i> L.) Genotypes Selected From Anatolia. 2019 , 61, 67-70		1

90	n-3 and n-6 Fatty Acids in Fish: A Focus on Non-Marine Species. 2019 , 367-380		0
89	Effect of dietary protein level on fattening and mineral profiles of mud crab, <i>Scylla serrata</i> , in individual cages under mangrove ecosystem. <i>Aquaculture Research</i> , 2019 , 50, 1993-2003	1.9	2
88	The Effect of Culture System on Proximate Composition and Amino and Fatty Acid Profiles of Peled <i>Coregonus peled</i> Fillets. 2019 , 28, 933-943		3
87	The effects of edible oil nanoemulsions on the chemical, sensory, and microbiological changes of vacuum packed and refrigerated sea bass fillets during storage period at 2~2°C. 2019 , 43, e14282		14
86	Effect of long-term moderate exercise on muscle cellularity and texture, antioxidant activities, tissue composition, freshness indicators and flavor characteristics in largemouth bass (<i>Micropterus salmoides</i>). <i>Aquaculture</i> , 2019 , 510, 100-108	4.4	10
85	Improvement of Muscle Quality of Grass Carp () With a Bio-Floating Bed in Culture Ponds. 2019 , 10, 683		8
84	Biochemical impacts in adult and juvenile farmed European seabass and gilthead seabream from semi-intensive aquaculture of southern European estuarine systems. 2019 , 26, 13422-13440		1
83	Effect of spirulina <i>Spirulina platensis</i> as a complementary ingredient to reduce dietary fish meal on the growth performance, whole-body composition, fatty acid and amino acid profiles, and pigmentation of Caspian brown trout (<i>Salmo trutta caspius</i>) juveniles. 2019 , 25, 633-645		37
82	Rapid authentication of European sea bass (<i>Dicentrarchus labrax</i> L.) according to production method, farming system, and geographical origin by near infrared spectroscopy coupled with chemometrics. <i>Food Chemistry</i> , 2019 , 280, 321-327	8.5	25
81	Safety assessment of EPA+DHA canola oil by fatty acid profile comparison to various edible oils and fat-containing foods and a 28-day repeated dose toxicity study in rats. 2019 , 124, 168-181		9
80	Seasonal variations in proximate and fatty acid composition of sobaity sea bream (<i>Sparidentex hasta</i>) in Kuwait waters. 2019 , 99, 991-998		3
79	Elemental distribution in the different tissues of brood stock from Greek hatcheries. <i>Aquaculture</i> , 2019 , 503, 175-185	4.4	3
78	Isotopic and elemental profiling to trace the geographic origins of farmed and wild-caught Asian seabass (<i>Lates calcarifer</i>). <i>Aquaculture</i> , 2019 , 502, 56-62	4.4	17
77	Large scale study of the within and between spatial variability of lead, arsenic, and cadmium contamination of cow milk in China. 2019 , 650, 3054-3061		13
76	Lipid acquisition and tissue storage in hagfish: new insights from an ancient vertebrate. 2019 , 189, 37-45		6
75	Doehlert design in the optimization of ultrasound assisted dissolution of fish fillet samples with tetramethyl ammonium hydroxide for metals determination using FAAS. <i>Food Chemistry</i> , 2019 , 273, 71-76 ⁵	8.5	5
74	. 2020 , 20,		8
73	Trace Elements and Fatty Acid Profile of <i>Argyrosomus regius</i> (Asso, 1801) from Mediterranean Aquaculture. 2020 , 196, 618-628		2

72	Suitability of three seaweeds as feed in culturing strawberry conch <i>Strombus luhuanus</i> . <i>Aquaculture</i> , 2020 , 519, 734761	4.4	0
71	Effects of dietary arachidonic acid in European sea bass (<i>Dicentrarchus labrax</i>) distal intestine lipid classes and gut health. 2020 , 46, 681-697		4
70	Lipid content and fatty acid composition of freshwater eels <i>Anguilla japonica</i> caught in different seasons and locations in South Korea. 2020 , 86, 573-580		1
69	Dry Fish and Its Contribution Towards Food and Nutritional Security. 2020 , 1-29		4
68	Transcription profiles and fatty acid composition of the artificial induced triploid alevin in Atlantic salmon <i>Salmo salar</i> . 2020 , 155, 49-59		
67	Changes in trophic behaviour and trace metal concentrations in wild fish in a tuna-farming environment. The key role of a sound baitfish choice. 2020 , 38, 101357		0
66	Influence of aquaculture waste on fatty acid profiles and gonad maturation of wild fish aggregations at fish farms. 2020 , 156, 104902		4
65	Nutritional Characterization of Sea Bass Processing By-Products. 2020 , 10,		22
64	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (). 2020 , 18,		34
63	Elemental Compositions and Fatty Acid Profiles of Bogue Fish (<i>Boops boops</i>) From Mediterranean Coast: A Comprehensive Evaluation of the Potential Effects on Human Health. 2020 , 196, 272-284		1
62	Determination of shelf-life of vacuum-packed sea bream (<i>Sparus aurata</i>) fillets using chitosan-microparticles-coating. 2020 , 18, 51-60		6
61	Antioxidant Effect of Nanoemulsions Based on Citrus Peel Essential Oils: Prevention of Lipid Oxidation in Trout. 2020 , 122, 1900405		12
60	Identification of functional compounds in baru (<i>Dipteryx alata</i> Vog.) nuts: Nutritional value, volatile and phenolic composition, antioxidant activity and antiproliferative effect. 2020 , 131, 109026		17
59	Effect of partial replacement of dietary fish meal by soybean meal with betaine attractant supplementation on growth performance and fatty acid profiles of juvenile rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Aquaculture Research</i> , 2020 , 51, 1533-1541	1.9	9
58	Lipid profile of fish species by liquid chromatography coupled to mass spectrometry and a novel linear retention index database. 2020 , 43, 1773-1780		8
57	Evaluation of potassium diformate and potassium chloride in the diet of the African catfish, <i>Clarias gariepinus</i> in a recirculating aquaculture system. <i>Aquaculture</i> , 2020 , 526, 735414	4.4	4
56	Trace metals in six fish by-products of two farmed fishes, the gilthead sea bream (<i>Sparus aurata</i>) and the meager (<i>Argyrosomus regius</i>): Interactions with the environment and feed. 2021 , 27, 1126-1146		7
55	Slight Increases in Salinity Improve Muscle Quality of Grass Carp (<i>Ctenopharyngodon idellus</i>). <i>Fishes</i> , 2021 , 6, 7	2.5	3

54	Risk Assessment of Cadmium, Lead, and Mercury on Human Health in Relation to the Consumption of Farmed Sea Bass in Italy: A Meta-Analytical Approach. 2021 , 8,			1
53	Biometric parameters and biochemical composition of wild wreckfish (<i>Polyprion americanus</i>). 2021 , 17, 234-246			
52	DNA barcoding reveals fraud in commercial common snook (<i>Lutjanus fulvus</i>) products in Santa Marta, Colombia. 2021 , 7, e07095			
51	Effects of temperature on growth performance and metabolism of juvenile sea bass (<i>Dicentrarchus labrax</i>). <i>Aquaculture</i> , 2021 , 537, 736458	4.4		5
50	The Effect On Fishmeal Element Quality Of Different Processing Methods: Evaporator System.			
49	The nutritional profile of Indonesian salmon van Java mahseer <i>T. soro</i> species. 15, 566-574			
48	The impact of different levels of nisin as a biopreservative agent on the chemical, sensory and microbiological quality of vacuum-packed sea bass (<i>Dicentrarchus labrax</i>) fillets stored at 4 ± 2 °C. <i>Grasas Y Aceites</i> , 2021 , 72, e401	1.3		5
47	Plastic Responses of Gilthead Seabream <i>Sparus aurata</i> to Wild and Aquaculture Pressured Environments. 2021 , 8,			0
46	Seasonal Variations in Fatty Acid and Nutritional Composition of Sand Smelt (<i>Atherina boyeri</i>) caught from Cekerek Dam (Yozgat, Turkey). <i>Acta Aquatica Turcica</i> , 2021 , 17, 409-420	0.2		
45	Genomic and Phenotypic Agreement Defines the Use of Microwave Dielectric Spectroscopy for Recording Muscle Lipid Content in European Seabass (<i>Dicentrarchus labrax</i>). 2021 , 12, 671491			0
44	Texture changes during chilled storage of wild and farmed blackspot seabream (<i>Centropristis striata</i>) fed different diets. 2021 , 9, 5971-5979			
43	Evaluation of brown trout (<i>Salmo trutta fario</i>) fillets shelf life: Fed with a humic supplemented diet. 2021 , 29, 100675			1
42	Seasonality as experienced in the market and the resulting variation in the amino acid and elemental composition of chub mackerel (<i>Scomber colias</i>). 2021 , 104, 104151			
41	Chemical Composition of Fish and Fishery Products. 2015 , 403-435			19
40	Wild-Caught Versus Farmed Fish – Consumer Perception. 2017 , 75, 41-50			13
39	Farklı konsantrasyonlarda kullanılan nisin (4-20°C) depolanmış levrek (<i>Dicentrarchus labrax</i>) filetlerinin yaşlanma hızları üzerine etkileri. <i>Acta Aquatica Turcica</i> , 22-38	0.2		1
38	Proximate Composition and Fatty Acids Profiles in Most Common Available Fish Species in Saudi Market. 2008 , 1, 50-57			14
37	Variation in Nutritive Composition of Two Commercially Important Marine Fin Fishes. 2011 , 8, 43-51			11

36	The Fatty Acid Composition of Golden Mullet Fillet <i>Liza aurata</i> As Affected by Dry-Salting. 2010 , 5, 208-215	7
35	Nutritional Value of Kejeik: A Dry Fish Product of the Sudan. 2014 , 17, 1115-1123	3
34	Development of a Novel Method for Rapid Discrimination between Wild and Farmed Sea Bream. 2019 , 82, 1870-1873	2
33	Basic parameters of the quality of fresh meat of different types of freshwater fish. 2017 , 22, 47-55	1
32	A comparison of the metals and metalloid levels in wild and cultured <i>Capoeta damascina</i> fish and assessment of its potential health risks to humans in Iran. 1-12	
31	Metals in tissues of marine fish from the Thermaikos Gulf, Eastern Mediterranean Sea: Detection of changes with trophic level. 2021 , 173, 113024	0
30	Comparison of Meat Yield, Flesh Colour, Fatty Acid, and Mineral Composition of Wild and Cultured Mediterranean Amberjack (<i>Seriola dumerili</i> , Risso 1810).	0
29	Seasonal Variation of Chemical Composition and Fatty Acid Profile of Fillet in Wild Common Carp (<i>Cyprinus carpio</i>) in Caspian Sea. 2012 , 10, 24-31	
28	Seasonal Variation in the Nutritional Composition of the Muscle of Wild and Cultured Korean Bullhead <i>Pseudobagrus fulvidraco</i> . 2016 , 49, 779-784	
27	Sinop'ta (Türkiye) Satın Alınan <i>Dicentrarchus labrax</i> (Linnaeus, 1758) ve <i>Sparus aurata</i> (Linnaeus 1758) Üzerine Ağır Metallerin Değerlendirilmesi.	
26	Instrumental color and oxidative stability of light and dark muscles of Nile tilapia. 2020 , 50,	1
25	Seasonal Changes in Fat and Fatty Acid Profiles of the Sakarya Chub (<i>Squalius pursakensis</i>) from the Melen River Basin. 2019 , 7, 243-251	0
24	Fatty acid profiles as natural tracers of provenance and lipid quality indicators in illegally sourced fish and bivalves. 2022 , 134, 108735	3
23	The contribution of fisheries and aquaculture to the global protein supply.. <i>Food Security</i> , 2022 , 1-23	6.7 7
22	Effects of different diets on fatty acid composition and nutritional values of largemouth bass (<i>Micropterus salmoides</i>). <i>Aquaculture Research</i> ,	1.9 0
21	Comparative Characteristics of the Size-Weight Parameters and Lipid Composition of Wild and Cultured Eggs of the Muksun <i>Coregonus muksun</i> (Pallas, 1814). <i>Contemporary Problems of Ecology</i> , 2022 , 15, 83-90	0.8 0
20	Wild and Farmed Sea Bass (<i>Dicentrarchus Labrax</i>): Comparison of Biometry Traits, Chemical and Fatty Acid Composition of Fillets. <i>Fishes</i> , 2022 , 7, 45	2.5 2
19	Comparison of fatty acid profiles of two cultivated and wild marine fish from Mediterranean Sea. <i>Aquaculture International</i> , 1	2.6 0

18	Effect of Lemna minor supplemented diets on growth, digestive physiology and expression of fatty acids biosynthesis genes of Cyprinus carpio.. <i>Scientific Reports</i> , 2022 , 12, 3711	4.9	
17	Fatty acid composition of phospholipids and triacylglycerols in the flesh of the thick-lipped grey mullet (<i>Chelon labrosus</i>) living in Tunisian geothermal water and seawater: A comparative study. <i>Grasas Y Aceites</i> , 2022 , 73, e448	1.3	
16	Determination of Proximate Composition and Fatty Acid Profiles of Commercial Fish Feeds. <i>Journal of Anatolian Environmental and Animal Sciences</i> ,	0.2	
15	Evaluation of the Nutritional Quality of Farmed Common Carp (<i>Cyprinus carpio</i> L.) Based on Fatty and Amino Acids Profile. <i>Acta Aquatica Turcica</i> , 2022 , Accepted Articles,	0.2	0
14	Significance of fish resources in nutrition of population of Sierra-Leone. <i>Vestnik of Astrakhan State Technical University</i> , 2022 , 2022, 30-36	0.1	1
13	Discrimination between Wild and Farmed Sea Bass by Using New Spectrometry and Spectroscopy Methods. <i>Foods</i> , 2022 , 11, 1673	4.9	
12	Effect of combined fishmeal and fish oil replacement on growth performance, flesh quality and shelf life of European sea bass (<i>Dicentrarchus labrax</i>). <i>Aquaculture</i> , 2022 , 560, 738452	4.4	1
11	Heavy Metals Accumulation in Tissues of Wild and Farmed Barramundi from the Northern Bay of Bengal Coast, and Its Estimated Human Health Risks. <i>Toxics</i> , 2022 , 10, 410	4.7	2
10	Effect of DHA supplementation on broilers' growth performance, meat quality and blood profile.		
9	Aqueous Extracts of Fish Roe as a Source of Several Bioactive Compounds. 2022 , 9, 210		0
8	Determination of heavy metals from Aloe vera by- product in golden mullet (<i>Liza aurata</i>); A consumer health risk assessment. 2022 , 169, 113418		0
7	Fish roe products: Asian perspective. 2022 , 243-281		0
6	PHYSIOLOGICAL STATE OF ONE-YEAR-OLD AND TWO-YEAR-OLD PIKEPERCH (<i>SANDER LUCIOPERCA</i>) AFTER WINTERING IN CAGES AND PONDS. 2022 , 7-25		0
5	Advances in the Formation and Control Methods of Undesirable Flavors in Fish. 2022 , 11, 2504		0
4	Potent antioxidant and anti-inflammatory bioactivities of fish roe-derived extracts. 2022 , 103198		0
3	Physicochemical parameters and nutritional profile of back and abdomen muscle of fresh golden pompano (<i>Trachinotus ovatus</i>) and hybrid grouper (<i>Epinephelus lanceolatus</i> [Epinephelus fuscoguttatus]).		0
2	Assessment of Heavy Metals in Deep-water Fish the Greater Forkbeard <i>Phycis blennoides</i> from Algerian Commercial Fisheries.		0
1	Gilthead sea bream (<i>Sparus aurata</i>) and European sea bass (<i>Dicentrarchus labrax</i>). 2022 ,		0

