

10. Elenco delle pubblicazioni

La produzione scientifica complessiva del Prof. Massimo De Marchi si compone di 148 lavori. Gli indicatori bibliometrici delle pubblicazioni censite da Web of ScienceTM Core Collection e Scopus, alla data del 1 novembre 2017, sono i seguenti:

- Web of ScienceTM Core Collection: 96 pubblicazioni, 1513 citazioni totali, h-index = 23.
 - Scopus: 112 pubblicazioni, 1713 citazioni totali, h-index = 25.
- 1) Penasa, M., R. Dal Zotto, **M. De Marchi**, G. de Jong, L. Gallo, P. Carnier, M. Cassandro, and G. Bittante. 2006. Analysis on crossbreeding in the Dutch dairy cattle population. *ACTA AGR. KAPOS*. 10(2):93-98.
 - 2) **De Marchi, M.**, C. Dalvit, C. Targhetta, and M. Cassandro. 2006. Assessing genetic diversity in the indigenous Veneto chicken breeds using AFLP markers. *Journal of Animal Genetics* 37:101–105.
 - 3) **De Marchi, M.**, R. Dal Zotto, P. Carnier, C. Cassandro, L. Gallo and G. Bittante. 2007. Evaluation of mid-infrared spectroscopy as a technique for predicting coagulation properties of milk. In: Book of Abstracts of the 58th Annual Meeting of the European Federation of Animal Science, August 26 - 29, Dublin, Ireland, vol. 13:121.
 - 4) **De Marchi M.**, P. Berzaghi, A. Boukha, M. Merisola, and L. Gallo. 2007. Use of near infrared spectroscopy for assessment of meat quality traits. *Italian Journal of Animal Science* 6:421-423.
 - 5) Boukha A., **M. De Marchi**, A. Albera, G. Bittante, L. Gallo, and P. Carnier. 2007. Genetic parameters of beef quality traits of Piemontese cattle. *Italian Journal of Animal Science*. 6:53-55.
 - 6) **De Marchi M.**, R. Dal Zotto, M. Cassandro, and G. Bittante. 2007. Milk coagulation ability of five dairy cattle breeds. *Journal of Dairy Science* 90: 3986-3992.
 - 7) Dalvit C., **M. De Marchi**, and M. Cassandro. 2007. Genetic traceability of livestock products. A review. *Meat Science*. 77:437-449.
 - 8) Dal Zotto R., **M. De Marchi**, C. Dalvit, M. Cassandro, L. Gallo, P. Carnier, and G. Bittante. 2007. Heritabilities and Genetic Correlations of Body Condition Score and Calving Interval with Yield, Somatic Cell Score, and Linear Type Traits in Brown Swiss Cattle. *Journal of Dairy Science*. 90:5737-5743.
 - 9) Dal Zotto, R., **M. De Marchi**, A. Cecchinato, M. Penasa, M. Cassandro, P. Carnier, L. Gallo, and G. Bittante. 2008. Reproducibility and repeatability of measures of milk coagulation properties and predictive ability of mid-infrared reflectance spectroscopy. *J. DAIRY SCI*. 91:4103-4112.
 - 10) Cecchinato, A., R. Dal Zotto, **M. De Marchi**, M. Penasa, M. Malacarne, A. Summer, P. Carnier, e G. Bittante. 2008. Come migliorare l'attitudine casearia. *L'INFORMATORE AGRARIO* 4:83-86.
 - 11) Dal Zotto, R., M. Cassandro, M. Penasa, **M. De Marchi**, and G. Bittante. 2008. Genetic correlation of live weight with price and calves' commercial values. *Joint ADSA-ASAS*

- Annual Meeting, July 7-11, 2008 – Indianapolis, Indiana. J. ANIM SCI. 86(E-Suppl. 2):107 (Abstr.)
- 12) Gallo L., B. Contiero, **M. De Marchi**, P. Carnier, M. Cassandro, and G. Bittante. 2008. Retrospective analysis of dry period length in Italian Holstein cows. Italian Journal of Animal Science. 7:65-76.
 - 13) Comin A., M. Cassandro, S. Chessa, M. Ojala, R. Dal Zotto, **M. De Marchi**, P. Carnier, L. Gallo, G. Pagnacco, and G. Bittante. 2008. Effects of Composite β - and κ -Casein Genotypes on Milk Coagulation, Quality, and Yield Traits in Italian Holstein Cows. Journal of Dairy Science. 91: 4022-4027.
 - 14) **De Marchi M.**, G. Bittante, R. Dal Zotto, C. Dalvit, and M. Cassandro. 2008. Effect of Holstein Friesian and Brown Swiss breeds on quality of milk and cheese. Journal of Dairy Science. 91: 4092-4102.
 - 15) Dalvit C., **M. De Marchi**, C. Targhetta, M. Gervaso, and M. Cassandro. 2008. Genetic traceability of meat using microsatellite marker. Food Research International. 41:301-307.
 - 16) Dalvit C., **M. De Marchi**, R. Dal Zotto, E. Zanetti, T. Meuwissen, and M. Cassandro. 2008. Genetic characterization of the Burlina cattle breed using microsatellites markers. Journal of Animal Breeding and Genetics. 125:137-144.
 - 17) Dalvit C., **M. De Marchi**, R. Dal Zotto, M. Gervaso, T. Meuwissen, and M. Cassandro. 2008. Breed assignment in four Italian beef cattle breeds. Meat Science. 80:389-395.
 - 18) Pacini F., C. Andrighetto, A. Lombardi, R. Dal Zotto, **M. De Marchi**, M. Cassandro, and A. Lomabardi. 2008. Detection of B κ -casein variant (CSN3*B) in Burlina dairy cattle by PCR-TTGE. Dairy Science Technology. 88:217-223.
 - 19) Cassandro M., A. Comin, R. Dal Zotto, **M. De Marchi**, L. Gallo, P. Carnier, and G. Bittante. 2008. Genetic Parameters of Milk Coagulation Properties and their Relationships with Milk Yield and Quality Traits in Italian Holstein Cows. Journal of Dairy Science. 91:371-376.
 - 20) **De Marchi, M.**, C. C. Fagan, C. P. O'Donnell, A. Cecchinato, R. Dal Zotto, M. Cassandro, M. Penasa, and G. Bittante. 2009. Prediction of coagulation properties, titratable acidity, and pH of bovine milk using mid-infrared spectroscopy. J. DAIRY SCI. 92:423-432.
 - 21) Tiezzi F., A. Cecchinato, **M. De Marchi**, L. Gallo, and G. Bittante. 2009. Characterization of buffalo production of northeast of Italy. Italian Journal of Animal Science. 8(3):160-162.
 - 22) Pretto D., **M. De Marchi**, C. Dalvit, M. and Cassandro. 2009. Comparing profitability of Burlina and Holstein Friesian cattle breeds. Italian Journal of Animal Science. 8(3):65-67.
 - 23) Cecchinato A., **M. De Marchi**, L. Gallo, G. Bittante, and P. Carnier. 2009. Mid-infrared spectroscopy predictions as indicator traits in breeding programs for enhanced coagulation properties of milk. Journal of Dairy Science. 92: 5304-5313.
 - 24) Dal Zotto, R., M. Penasa, **M. De Marchi**, M. Cassandro, N. López-Villalobos, and G. Bittante. 2009. Use of crossbreeding with beef bulls in dairy herds: Effect on age, body weight, price, and market value of calves sold at livestock auctions. J. ANIM. SCI. 87:3053-3059.
 - 25) Penasa, M., **M. De Marchi**, R. Dal Zotto, A. Cecchinato, M. Cassandro, and G. Bittante. 2009. Influence of the sire on market value of Belgian Blue x Brown Swiss crossbred calves. ITAL. J. ANIM. SCI. 8(Suppl. 3):113-115.

- 26) Dalvit C., **M. De Marchi**, E. Zanetti, and M. Cassandro. 2009. Genetic variation and population structure of Italian native sheep breeds undergoing in situ conservation. *Journal of Animal Science*. 87:3837–3844.
- 27) Cecchinato A., **M. De Marchi**, A. Boukha, C. Ribeca, and P. Carnier. 2009. Genetic correlation between measures of beef quality traits and their predictions by near-infrared spectroscopy in the Piemontese beef cattle. *Italian Journal of Animal Science*. 8(2):51-53.
- 28) **De Marchi M.**, V. Bonfatti, A. Cecchinato, G. Di Martino, and P. Carnier. 2009. Prediction of protein composition of individual cow milk using mid-infrared spectroscopy. *Italian Journal of Animal Science*. 8(2):399-401.
- 29) Cecchinato, A., **M. De Marchi**, A. Albera, L. Gallo, G. Bittante, and P. Carnier. 2009. Genetic correlations between beef quality and breeding goal traits of Piemontese double muscled cattle. In: *Book of Abstracts of the 60th Annual Meeting of the European Federation of Animal Science*, August 24 - 27, Barcelona, Spain, vol. 15:148.
- 30) Penasa, M., **M. De Marchi**, R. Dal Zotto, G. de Jong, G. Bittante, and M. Cassandro. 2010. Heterosis effects in a black and white dairy cattle population under different production environments. *LIVEST. SCI*. 131:52-57.
- 31) Penasa, M., M. Cassandro, D. Pretto, **M. De Marchi**, A. Comin, S. Chessa, R. Dal Zotto, and G. Bittante. 2010. *Short communication*: Influence of composite casein genotypes on additive genetic variation of milk production traits and coagulation properties in Holstein-Friesian cows. *J. DAIRY SCI*. 93:3346-3349.
- 32) Cecchinato, A., **M. De Marchi**, M. Penasa, P. Carnier, and G. Bittante. 2010. Genetic variation of lipid content and fatty acid profile of beef estimated by near-infrared spectroscopy. In: *Proceedings of the 9th World Congress on Genetics Applied to Livestock Production*, 1-6 August, Leipzig, Germany, ID-871 (PP1-84), p. 212.
- 33) Cologna, N., F. Tiezzi, **M. De Marchi**, M. Penasa, A. Cecchinato, and G. Bittante. 2010. Sources of variation of quality traits of herd bulk milk used for Trentingrana cheese production. In: *Book of Abstracts of the 61st Annual Meeting of the European Association for Animal Production*, 23-27 August, Heraklion, Crete Island, Greece, vol. 16:167.
- 34) **De Marchi, M.**, C. Pulici, M. Battagin, M. Penasa, C. Rizzi, and M. Cassandro. 2010. Prediction of physical and colour characteristics of breast meat by near infrared spectroscopy. In: *Book of Abstracts of the XIIIth European Poultry Conference*, 23-27 August, Tours, France. *World's Poultry Science Journal* 66(Supplement):278.
- 35) Battagin, M., **M. De Marchi**, E. Zanetti, M. Penasa, C. Rizzi, and M. Cassandro. 2010. Carcass characteristics and physical meat quality traits among the Padovana breed, a commercial line and their cross. In: *Book of Abstracts of the XIIIth European Poultry Conference*, 23-27 August, Tours, France. *World's Poultry Science Journal* 66(Supplement):589.
- 36) Cipolat-Gotet, C., N. Cologna, **M. De Marchi**, A. Cecchinato, M. Penasa, and G. Bittante. 2010. Preliminary characterization of coagulation properties of buffalo milk in Veneto region. *ACTA AGR. KAPOŠ*. 14(2):173-178.
- 37) Penasa, M., A. Cecchinato, M. Battagin, **M. De Marchi**, D. Pretto, and M. Cassandro. 2010. Bayesian inference of genetic parameters for test-day milk yield, milk quality traits, and somatic cell score in Burlina cows. *J. APPL. GENET*. 51:489-495.

- 38) Zanetti E., **M. De Marchi**, C. Dalvit, C. Molette, H. Remignon, and M. Cassandro. 2010. Carcass characteristics and qualitative meat traits of three Italian local chicken breeds. *British Poultry Science*. 6:629-634.
- 39) Zanetti E., **M. De Marchi**, C. Dalvit, and M. Cassandro. 2010. Genetic Characterization of Local Italian Breeds of Chickens Undergoing In-Situ Conservation. *Journal of Poultry Science*. 89: 420-427.
- 40) Zanetti E., **M. De Marchi**, M. Abbadi, and M. Cassandro. 2011. Variation of genetic diversity over time in local Italian chicken breeds undergoing in situ conservation. *Poultry Science*. 90: 2195-2201.
- 41) **De Marchi**, M., M. Penasa, M. Battagin, E. Zanetti, C. Pulici, and M. Cassandro. 2011. Feasibility of the direct application of near-infrared reflectance spectroscopy on intact chicken breasts to predict meat color and physical traits. *POULT. SCI*. 90:1594-1599.
- 42) Bittante, G., A. Cecchinato, N. Cologna, M. Penasa, F. Tiezzi, and **M. De Marchi**. 2011. Factors affecting the incidence of first-quality wheels of Trentingrana cheese. *J. DAIRY SCI*. 94:3700-3707.
- 43) Cecchinato, A., M. Penasa, **M. De Marchi**, C. Cipolat-Gotet, I. Bazzoli, N. Cologna, and G. Bittante. 2011. Methods for the assessment of milk coagulation properties: a genetic analysis. Joint ADSA-ASAS Annual Meeting, July 10-14, 2011 – New Orleans, Louisiana. *J. DAIRY SCI*. 94(E-Suppl. 1):705 (Abstr.)
- 44) **De Marchi**, M., D. Pretto, M. Battagin, M. Penasa, e M. Cassandro. 2011. Recupero e conservazione della razza Burlina. In: *La Salvaguardia della Biodiversità Animale*. A cura di F. Panella. Edito a cura della Fondazione Iniziative Zooprofilattiche e Zootecniche, Brescia, 84:101-108. ISBN: 978-88-9044-168-4
- 45) Cecchinato, A., M. Penasa, **M. De Marchi**, L. Gallo, G. Bittante, and P. Carnier. 2011. Genetic parameters of coagulation properties, milk yield, quality, and acidity estimated using coagulating and noncoagulating milk information in Brown Swiss and Holstein-Friesian cows. *J. DAIRY SCI*. 94:4205-4213.
- 46) Bittante, G., A. Cecchinato, R. Dal Zotto, **M. De Marchi**, and M. Penasa. 2011. Adjusting for age can lead to biased genetic evaluation for body weight in cattle. *LIVEST. SCI*. 140:1-7.
- 47) Cecchinato, A., **M. De Marchi**, M. Penasa, A. Albera, and G. Bittante. 2011. Near-infrared reflectance spectroscopy predictions as indicator traits in breeding programs for enhanced beef quality. *J. ANIM. SCI*. 89:2687-2695.
- 48) **De Marchi**, M., M. Penasa, A. Cecchinato, M. Mele, P. Secchiari, and G. Bittante. 2011. Effectiveness of mid-infrared spectroscopy to predict fatty acid composition of Brown Swiss bovine milk. *ANIMAL* 5:1653-1658.
- 49) Maurmayr, A., C. Ribeca, A. Cecchinato, M. Penasa, **M. De Marchi**, and G. Bittante. 2011. Effects of stearoyl-CoA desaturase 1 and sterol regulatory element binding protein gene polymorphisms on milk production, composition and coagulation properties of individual milk of Brown Swiss cows. *AGRIC. CONSPEC. SCI*. 76:235-237.
- 50) Pellattiero, E., A. Cecchinato, **M. De Marchi**, M. Penasa, N. Tormen, S. Schiavon, M. Cassandro, and G. Bittante. 2011. Growth rate, slaughter traits and meat quality of lambs of three Alpine sheep breeds. *AGRIC. CONSPEC. SCI*. 76:297-300.

- 51) Bazzoli, I., M. Penasa, G. Bittante, and **M. De Marchi**. 2011. Effect of Belgian Blue and Piemontese sires on carcass and meat quality traits of crossbreed heifers. In: Book of Abstracts of the 19th International Symposium “Animal Science Days”, 19-23 September, Primošten, Croatia, 38. (Voted as best poster of the Symposium)
- 52) Bittante, G., N. Cologna, A. Cecchinato, **M. De Marchi**, M. Penasa, F. Tiezzi, I. Endrizzi, and F. Gasperi. 2011. Monitoring of sensory attributes used in the quality payment system of Trentingrana cheese. *J. DAIRY SCI.* 94:5699-5709.
- 53) Bittante, G., N. Cologna, F. Tiezzi, **M. De Marchi**, A. Cecchinato, R. Dal Zotto, e M. Penasa. 2011. Il monitoraggio della filiera del Grana Trentino. In: Atti del convegno “La filiera del Grana Trentino: approcci innovativi e integrati alla tecnologia e al controllo qualità”, San Michele all’Adige (TN), 20 giugno 2011, pp. 117-142. [Curatori: Flavia Gasperi, Agostino Cavazza – Fondazione Edmund Mach. Istituto Agrario di San Michele all’Adige]. ISBN: 978-88-7843-036-5.
- 54) Schiavon S., **M. De Marchi**, F. Tagliapietra, L. Bailoni, A. Cecchinato, and G. Bittante. 2011. Effect of high or low protein ration combined or not with rumen protected conjugated linoleic acid (CLA) on meat CLA content and quality traits of double-muscle Piemontese bulls. *Meat Science.* 89: 133-142.
- 55) Bonfatti V., A. Cecchinato, G. Di Martino, **M. De Marchi**, L. Gallo, and P. Carnier. 2011. Effect of κ -CN B relative content in bulk milk κ -CN on Montasio, Asiago, and Caciotta cheese yield using milk of similar protein composition. *Journal of Dairy Science.* 94:602–613.
- 56) **De Marchi, M.**, R. Riovanto, M. Penasa, and M. Cassandro. 2012. At-line prediction of fatty acid profile in chicken breast using near infrared reflectance spectroscopy. *MEAT SCI.* 90:653-657.
- 57) Cecchinato, A., C. Ribeca, A. Maurmayr, M. Penasa, **M. De Marchi**, N. P. P. Macciotta, M. Mele, P. Secchiari, G. Pagnacco, and G. Bittante. 2012. *Short communication*: Effects of β -lactoglobulin, stearoyl-coenzyme A desaturase 1, and sterol regulatory element binding protein gene allelic variants on milk production, composition, acidity, and coagulation properties of Brown Swiss cows. *J. DAIRY SCI.* 95:450-454.
- 58) Cecchinato, A., C. Ribeca, A. Maurmayr, M. Penasa, **M. De Marchi**, N. P. P. Macciotta, M. Mele, P. Secchiari, G. Pagnacco, and G. Bittante. 2012. Erratum to “*Short communication*: Effects of β -lactoglobulin, stearoyl-coenzyme A desaturase 1, and sterol regulatory element binding protein gene allelic variants on milk production, composition, acidity, and coagulation properties of Brown Swiss cows” (*J. Dairy Sci.* 95:450-454). *J. DAIRY SCI.* 95:1022-1022.
- 59) Cecchinato, A., **M. De Marchi**, M. Penasa, J. Casellas, S. Schiavon, and G. Bittante. 2012. Genetic analysis of beef fatty acid composition predicted by near-infrared spectroscopy. *J. ANIM. SCI.* 90:429-438.
- 60) Cecchinato, A., M. Penasa, C. Cipolat-Gotet, **M. De Marchi**, and G. Bittante. 2012. *Short communication*: Factors affecting coagulation properties of Mediterranean buffalo milk. *J. DAIRY SCI.* 95:1709-1713.
- 61) Bazzoli, I., D. P. Berry, **M. De Marchi**, M. Penasa, A. Cecchinato, and G. Bittante. 2012. Factors associated with selling price and live weight of Italian calves. In: Proceedings of the Agricultural Research Forum 2012, 12-13 March, Tullamore, Ireland, p. 57.

- 62) Riovanto, R., **M. De Marchi**, M. Cassandro, and M. Penasa. 2012. Use of near infrared transmittance spectroscopy to predict fatty acid composition of chicken meat. *FOOD CHEM.* 134:2459-2464.
- 63) **De Marchi, M.**, M. Penasa, F. Tiezzi, V. Toffanin, and M. Cassandro. 2012. Prediction of milk coagulation properties by Fourier Transform Mid-Infrared Spectroscopy (FTMIR) for genetic purposes, herd management and dairy profitability. In: *International Strategies and New Developments in Milk Analysis. VI ICAR Reference Laboratory Network Meeting. ICAR Technical Series no. 16*, pp. 47-53. Proceedings of the 38th International Committee for Animal Recording (ICAR) Meeting, 28 May – 1 June, Cork, Ireland.
- 64) Cipolat-Gotet, C., M. Penasa, A. Cecchinato, **M. De Marchi**, and G. Bittante. 2012. Phenotypic factors affecting cheese yield and whey losses from individual cows. Joint ADSA-ASAS Annual Meeting, July 15-19, 2012 – Phoenix, Arizona. *J. DAIRY SCI.* 95(E-Suppl. 2):167 (Abstr.)
- 65) Cecchinato, A., C. Ribeca, M. Penasa, C. Cipolat-Gotet, **M. De Marchi**, A. Maurmayr, and G. Bittante. 2012. Associations between single nucleotide polymorphisms in multiple candidate genes on milk yield, composition, coagulation properties and individual cheese yield in Brown Swiss cows. Joint ADSA-ASAS Annual Meeting, July 15-19, 2012 – Phoenix, Arizona. *J. DAIRY SCI.* 95(E-Suppl. 2):402-403 (Abstr.)
- 66) Sturaro, A., F. Tiezzi, M. Penasa, **M. De Marchi**, and M. Cassandro. 2012. Study of milk coagulation properties in multibreed Italian dairy herds. *ACTA AGRICULTURAE SLOVENICA Supplement 3*, 89-92.
- 67) Toffanin, V., **M. De Marchi**, M. Penasa, D. Pretto, and M. Cassandro. 2012. Characterization of milk coagulation ability in bulk milk samples. *ACTA AGRICULTURAE SLOVENICA Supplement 3*, 93-98.
- 68) Cipolat-Gotet, C., A. Cecchinato, **M. De Marchi**, M. Penasa, and G. Bittante. 2012. Comparison between mechanical and near-infrared methods for assessing coagulation properties of bovine milk. *J. DAIRY SCI.* 95:6806–6819.
- 69) **De Marchi, M.**, M. Penasa, A. Cecchinato, and G. Bittante. 2013. The relevance of different near infrared technologies and sample treatments for predicting meat quality traits in commercial beef cuts. *MEAT SCI.* 93:329-335.
- 70) **De Marchi, M.** 2013. On-line prediction of beef quality traits using near infrared spectroscopy. *MEAT SCI.* 94:455-460.
- 71) Pretto, D., **M. De Marchi**, M. Penasa, and M. Cassandro. 2013. Effect of milk composition and coagulation traits on Grana Padano cheese yield under field conditions. *J. DAIRY RES.* 80:1-5.
- 72) Pretto, D., **M. De Marchi**, M. Penasa, and M. Cassandro. 2013. Erratum to “Effect of milk composition and coagulation traits on Grana Padano cheese yield under field conditions”. *J. DAIRY RES.* 80:6.
- 73) **De Marchi, M.**, V. Toffanin, M. Cassandro, and M. Penasa. 2013. Prediction of coagulating and noncoagulating milk samples using mid-infrared spectroscopy. *J. DAIRY SCI.* 96:4707-4715.
- 74) **De Marchi, M.**, V. Toffanin, and M. Penasa. 2013. Prediction of coagulating and noncoagulating milk samples using mid-infrared spectroscopy. In: *Book of Abstracts of the*

- XX National Congress of the Animal Science and Production Association (ASPA), 11-13 June 2013, Bologna, Italy. ITAL. J. ANIM. SCI. 12(Suppl. 1):41. (Abstr. C-096).
- 75) Tiezzi, F., D. Pretto, **M. De Marchi**, M. Penasa, and M. Cassandro. 2013. Heritability and repeatability of milk coagulation properties predicted by mid-infrared spectroscopy during routine data recording, and their relationships with milk yield and quality traits. ANIMAL 7:1592-1599.
 - 76) Toffanin, V., **M. De Marchi**, M. Penasa, P. Gottardo, and M. Cassandro. 2013. Prediction of milk minerals and titratable acidity by mid-infrared spectroscopy. Poster presentation to the XXI International Symposium “Animal Science Days”, 18-20 September 2013, Padova, Italy.
 - 77) Ancilotto, L., M. Penasa, **M. De Marchi**, and M. Cassandro. 2013. Ring-testing protocol of milk coagulation properties predicted by mid-infrared spectroscopy. Poster presentation to the XXI International Symposium “Animal Science Days”, 18-20 September 2013, Padova, Italy.
 - 78) Gottardo, P., F. Tiezzi, M. Penasa, V. Toffanin, M. Cassandro, and **M. De Marchi**. 2013. Milk fatty acids predicted by mid-infrared spectroscopy in mixed dairy herds. AGRIC. CONSPEC. SCI. 78:263-266.
 - 79) **De Marchi, M.**, M. Cassandro, and M. Penasa. 2013. Near infrared spectroscopy: an innovative phenotyping technique. In: Proceedings of the 8th European Symposium on Poultry Genetics, 25 – 27 September 2013, Isola di San Servolo, Venice, Italy, p. 33.
 - 80) Cassandro, M., **M. De Marchi**, M. Penasa, M. Battagin, A. Sturaro, V. Toffanin, P. Gottardo, A. Varotto, M. Isaia, and M. Baruchello. 2013. The BIONET project: an Italian regional network for conservation of poultry biodiversity. In: Proceedings of the 8th European Symposium on Poultry Genetics, 25 – 27 September, Isola di San Servolo, Venice, Italy, p. 73.
 - 81) Cesaro, G., E. Sturaro, **M. De Marchi**, G. Bittante and L. Gallo. 2013. Characterization of intensive beef production system of North East Italy. In: Book of Abstracts of the 64th Annual Meeting of the European Federation of Animal Science, August 26 - 30, Nantes, France, vol. 21:36.
 - 82) Penasa, M., F. Tiezzi, A. Sturaro, M. Cassandro, and **M. De Marchi**. 2014. A comparison of the predicted coagulation characteristics and composition of milk from multi-breed herds of Holstein-Friesian, Brown Swiss and Simmental cows. INT. DAIRY J. 35:6-10.
 - 83) **De Marchi, M.**, V. Toffanin, M. Cassandro, and M. Penasa. 2014. *Invited review*: Mid-infrared spectroscopy as phenotyping tool for milk traits. J. DAIRY SCI. 97:1171-1186.
 - 84) **De Marchi, M.**, P. Gottardo, M. Cassandro, and M. Penasa. 2014. Improving the accuracy of mid-infrared prediction models by selecting the most informative wavelengths through uninformative variable elimination. 10th World Congress on Genetics Applied to Livestock Production, Vancouver, BC, Canada, August 17-22. (poster). Available at: https://asas.org/docs/default-source/wegalpposters/831_paper_9563_manuscript_726_0.pdf
 - 85) Cassandro, M., D. Pretto, **M. De Marchi**, M. Penasa, and N. Lopez-Villalobos. 2014. Economic values of milk production and milk coagulation properties in Italian Holstein-Friesian dairy cattle. 10th World Congress on Genetics Applied to Livestock Production, Vancouver, BC, Canada, August 17-22. (poster). Available at: https://asas.org/docs/default-source/wegalp-posters/403_paper_9667_manuscript_816_0.pdf

- 86) Sturaro, A., M. Penasa, M. Cassandro, A. Varotto, and **M. De Marchi**. 2014. Effect of microparticulated whey proteins on milk coagulation properties. *J. DAIRY SCI.* 97:6729-6736.
- 87) Bazzoli, I., **M. De Marchi**, A. Cecchinato, D.P. Berry, and G. Bittante. 2014. Factors associated with age at slaughter and carcass weight, price, and value of dairy cull cows. *J. DAIRY SCI.* 97:1082-1091.
- 88) Varotto, A., **M. De Marchi**, M. Penasa, and M. Cassandro. 2014. Milk coagulation ability of Rendena and Holstein-Friesian cattle breeds. *ACTA AGR. KAPOS.* 18(1):89-95.
- 89) **De Marchi, M.**, M. Penasa, e M. Cassandro. 2014. Applicazioni della spettroscopia al medio infrarosso (MIRS) per la predizione di nuovi fenotipi del latte. 4° Congresso dell'Associazione Italiana dei Tecnici del Latte (AITeL), Agripolis, Legnaro (PD), 12 settembre 2014. (Oral Presentation)
- 90) Cologna, N., F. Campagna, A. Goss, M. Penasa, M. Cassandro, e **M. De Marchi**. 2014. Effetto delle caratteristiche del latte in caldaia e del sieroinnesto sulla qualità del formaggio Trentingrana. 4° Congresso dell'Associazione Italiana dei Tecnici del Latte (AITeL), Agripolis, Legnaro (PD), 12 settembre 2014. (Poster)
- 91) Cassandro, M., V. Toffanin, B. Bernardi, R. Santomaso, G. Toniolo, M. Penasa, e **M. De Marchi**. 2014. Valorizzazione del latte di vacca Burlina mediante la produzione di formaggi monorazza: Progetti Burlacco e Burbacco. 4° Congresso dell'Associazione Italiana dei Tecnici del Latte (AITeL), Agripolis, Legnaro (PD), 12 settembre 2014. (Poster)
- 92) Cassandro, M., M. Battagin, M. Penasa, and **M. De Marchi**. 2015. *Short communication:* Genetic relationships of milk coagulation properties with body condition score and linear type traits in Holstein-Friesian cows. *J. DAIRY SCI.* 98:685-691.
- 93) Penasa, M., F. Tiezzi, P. Gottardo, M. Cassandro, and **M. De Marchi**. 2015. Genetics of milk fatty acid groups predicted during routine data recording in Holstein dairy cattle. *LIVEST. SCI.* 173:9-13.
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