

AdriAquaNet

Enhancing Innovation and Sustainability in Adriatic Aquaculture

Deliverable WP 2.2.94-97. RESEARCH PAPERS

in peer-reviewed, indexed scientific Journals

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PART 1

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This is the list of RESEARCH PAPERS in peer-reviewed, indexed scientific Journals. They are open-access: see web link to freely read and download the pdf. The target

	Article reference	web
[1]	G. KREŠIĆ, E. DUJMIĆ, D. LONČARIĆ, A. BUNETA, N. LIOVIĆ, S. ZRNČIĆ, J. PLEADIN, Factors affecting consumers' preferences for products from aquaculture, Croat. J. Food Sci. Technol. 12 (2020) 287–295. <i>Authors of PP1 and PP5</i> <i>Results of WP5 IMPROVING QUALITY AND MARKETING OF FRESH AND PROCESSED FISH</i>	https://www.bib.irb.hr/1180640/download/1180640.41-5-178-Zrni.pdf
[2]	D. LONČARIĆ, E. DUJMIĆ, G. KREŠIĆ, ASSESSMENT OF THE INTENTION TO CONSUME FARMED FISH USING THE THEORY OF PLANNED BEHAVIOUR – SCALE VALIDATION, J. Polytech. Rijeka. 9 (2021) 1–17. https://doi.org/10.31784/zvr.9.1.1 . <i>Authors of PP5</i> <i>Results of WP5 IMPROVING QUALITY AND MARKETING OF FRESH AND PROCESSED FISH</i>	https://hrcak.srce.hr/clanak/377677
[3]	F. da Borso, A. Chiumenti, G. Fait, M. Mainardis, D. Goi, Biomethane potential of sludges from a brackish water fish hatchery, Appl. Sci. 11 (2021) 552. <i>Authors of LP</i> <i>Results of WP3 IMPROVE ENVIRONMENTAL SUSTAINABILITY OF FISH FARMING</i>	https://www.mdpi.com/2076-3417/11/2/552/pdf

[4]	<p>A. Cupo, S. Landi, S. Morra, G. Nuzzo, C. Gallo, E. Manzo, A. Fontana, G. d'Ippolito, Autotrophic vs. heterotrophic cultivation of the marine diatom <i>Cyclotella cryptica</i> for EPA production, <i>Mar. Drugs</i>. 19 (2021) 355.</p> <p><i>Authors of PP6</i> <i>Results of WP4 R&I TO IMPROVE HEALTH AND SUSTAINABILITY IN AQUACULTURE</i></p>	https://www.mdpi.com/1160336
[5]	<p>L. Iacumin, G. Cappellari, M. Pellegrini, M. Basso, G. Comi, Analysis of the Bioprotective Potential of Different Lactic Acid Bacteria Against <i>Listeria monocytogenes</i> in Cold-Smoked Sea Bass, a New Product Packaged Under Vacuum and Stored at 6±2° C, <i>Front. Microbiol.</i> 12 (2021).</p> <p><i>Authors of LP</i> <i>Results of WP5 IMPROVING QUALITY AND MARKETING OF FRESH AND PROCESSED FISH</i></p>	https://www.frontiersin.org/articles/10.3389/fmicb.2021.796655/full
[6]	<p>L. Iacumin, A.S. Jayasinghe, M. Pellegrini, G. Comi, Evaluation of Different Techniques, including Modified Atmosphere, under Vacuum Packaging, Washing, and <i>Lactobacillus sakei</i> as a Bioprotective Agent, to Increase the Shelf-Life of Fresh Gutted Sea Bass (<i>Dicentrarchus labrax</i>) and Sea Bream (<i>Sparus aurata</i>), <i>Biology (Basel)</i>. 11 (2022) 217.</p> <p><i>Authors of LP</i> <i>Results of WP5 IMPROVING QUALITY AND MARKETING OF FRESH AND PROCESSED FISH</i></p>	https://www.mdpi.com/2079-7737/11/2/217
[7]	<p>S. Zrnčić, F. Padros, S. Tavornapanich, N. Lorenzen, D. Volpatti, I. Mladineo, A. Manfrin, A. Sitjà-Bobadilla, E. Brun, Workshop: How outputs from EU projects can upgrade health management in Mediterranean aquaculture, <i>Bull. Eur. Ass. Fish Pathol.</i> 41 (2021) 179.</p> <p><i>Opinion paper by LP, PP1, PP3 and PP4</i></p>	https://www.bib.irb.hr/1180640/download/1180640.41-5-178-Zrni.pdf

[8]	<p>Tomislav Rončević, Marco Gerdol, Mario Mardirossian, Matko Maleš, Svjetlana Cvjetan, Monica Benincasa, Ana Maravić, Goran Gajski, Lucija Krce, Ivica Aviani, Jerko Hrabar, Željka Trumbić, Maik Derks, Alberto Pallavicini, Markus Weingarth, Larisa Zoranić, Alessandro Tossi, Ivona Mladineo, Anisaxins, helical antimicrobial peptides from marine parasites, kill resistant bacteria by lipid extraction and membrane disruption.</p> <p>Acta Biomaterialia, Volume 146, 2022, Pages 131-144, doi:10.1016/j.actbio.2022.04.025.</p> <p><i>Authors of PP2 and PP3</i> <i>Results of WP4 R&I TO IMPROVE HEALTH AND SUSTAINABILITY IN AQUACULTURE</i></p>	<p>https://www.sciencedirect.com/science/article/pii/S1742706122002343</p>
[9]	<p>Željko Pavlinec, Ivana Giovanna Zupičić, Dražen Oraić, Ivana Lojkić, Belén Fouz & Snježana Zrnčić</p> <p>Biochemical and molecular characterization of three serologically different <i>Vibrio harveyi</i> strains isolated from farmed <i>Dicentrarchus labrax</i> from the Adriatic Sea. Scientific Reports volume 12, Article number: 7309 (2022)</p> <p>https://doi.org/10.1038/s41598-022-10720-z</p> <p><i>Authors of PP1</i> <i>Results of WP4 R & I TO IMPROVE HEALTH AND SUSTAINABILITY IN AQUACULTURE</i></p>	<p>https://www.nature.com/articles/s41598-022-10720-z</p>
[10]	<p>G. Krešić, E. Dujmić, D. Lončarić, S. Zrnčić, N. Liović, J. Pleadin, Fish Consumption: Influence of Knowledge, Product Information, and Satisfaction with Product Attributes, Nutrients. 14 (2022).</p> <p>https://doi.org/10.3390/nu14132691.</p> <p><i>Authors of PP1 and PP5</i> <i>Results of WP5 IMPROVING QUALITY AND MARKETING OF FRESH AND PROCESSED FISH</i></p>	<p>https://www.mdpi.com/2072-6643/14/13/2691</p>

[11]	<p>Ivana Lepen Pleić, Ivana Bušelić, Maria Messina, Jerko Hrabar, Luka Žuvić, Igor Talijančić, Iva Žužul, Tina Pavelin, Ivana Anđelić, Jelka Pleadin, Jasna Puizina, Leon Grubišić, Emilio Tibaldi & Tanja Šegvić-Bubić. A plant-based diet supplemented with <i>Hermetia illucens</i> alone or in combination with poultry by-product meal: one step closer to sustainable aquafeeds for European seabass <i>J Animal Sci Biotechnol</i> 13, 77 (2022). https://doi.org/10.1186/s40104-022-00725-z</p> <p><i>Authors of PP1, LP and PP3 Results of WP3 IMPROVE ENVIRONMENTAL SUSTAINABILITY OF FISH FARMING</i></p>	<p>https://jasbsci.biomedcentral.com/articles/10.1186/s40104-022-00725-z</p>
[12]	<p>Paola Sist, Federica Tramer, Ranieri Urbani, Antonella Bandiera, Sabina Passamonti. Preparation of bilirubin standard solutions for assay calibration, 08 March 2022, PROTOCOL (Version 1) available at Protocol Exchange [https://doi.org/10.21203/rs.3.pex-1844/v1]</p>	<p>https://protocolexchange.researchsquare.com/article/pex-1844/v1 https://doi.org/10.21203/rs.3.pex-1844/v1.</p>
[13]	<p>P. Sist, R. Urbani, A. Bandiera, S. Passamonti. Macromolecular and solution properties of the recombinant fusion protein HUG. <i>Biomacromolecules</i>. Accepted on 28.06.2022 for publication in <i>Biomacromolecules</i>, ACS publisher; ISSN:1525-7797. https://doi.org/10.1021/acs.biomac.2c00447</p> <p><i>Authors of PP2 Results of WP4 R & I TO IMPROVE HEALTH AND SUSTAINABILITY IN AQUACULTURE</i></p>	<p>https://pubs.acs.org/doi/pdf/10.1021/acs.biomac.2c00447</p>