

Ottã³ Dã³ka

List of Publications by Year in descending order

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11
papers

163
citations

1163117

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1281871

11
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11
docs citations

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times ranked

200
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of Total Polyphenolic Content in Red Wines by Means of the Combined He-Ne Laser Optothermal Window and Folin-Ciocalteu Colorimetry Assay. <i>Analytical Chemistry</i> , 2002, 74, 2157-2161.	6.5	33
2	Correlation of trans-Lycopene Measurements by the HPLC Method with the Optothermal and Photoacoustic Signals and the Color Readings of Fresh Tomato Homogenates. <i>Food Biophysics</i> , 2010, 5, 24-33.	3.0	29
3	Direct photothermal techniques for rapid quantification of total anthocyanin content in sour cherry cultivars. <i>Talanta</i> , 2011, 84, 341-346.	5.5	23
4	Photoacoustic Approach to Direct Determination of the Total Phenolic Content in Red Sorghum Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2133-2136.	5.2	18
5	Direct Quantification of Lycopene in Products Derived from Thermally Processed Tomatoes: An Optothermal Window as a Selective, Sensitive, and Accurate Analytical Method without the Need for Preparatory Steps. <i>Analytical Chemistry</i> , 2004, 76, 5203-5207.	6.5	15
6	Estimating rapidly and precisely the concentration of beta carotene in mango homogenates by measuring the amplitude of optothermal signals, chromaticity indices and the intensities of Raman peaks. <i>Food Chemistry</i> , 2010, 121, 832-838.	8.2	13
7	The concentration of trans-lycopene in postharvest watermelon: An evaluation of analytical data obtained by direct methods. <i>Postharvest Biology and Technology</i> , 2010, 58, 21-28.	6.0	11
8	Sensing the Heat of Tomato Products Red: The New Approach to the Objective Assessment of their Color. <i>Food Biophysics</i> , 2006, 1, 14-20.	3.0	8
9	Determination of Free Fatty Acids in Cooking Oil: Traditional Spectrophotometry and Optothermal Window Assay. <i>Instrumentation Science and Technology</i> , 2006, 34, 119-128.	1.8	6
10	Photopyroelectric assessment of the thermal effusivity of fresh hen egg and of rehydrated egg powders. <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 120, 363-368.	3.6	4
11	Rutin in buckwheat grain meal determined by UV photoacoustic spectroscopy and HPLC. <i>Nova Biotechnologica Et Chimica</i> , 2017, 16, 61-67.	0.1	3