

Jiri Sochor

List of Publications by Year in descending order

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116
papers

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citations

172457

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docs citations

119
times ranked

6216
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive Compounds and Antioxidant Activity in Different Types of Berries. <i>International Journal of Molecular Sciences</i> , 2015, 16, 24673-24706.	4.1	626
2	Nano-selenium and its nanomedicine applications: a critical review. <i>International Journal of Nanomedicine</i> , 2018, Volume 13, 2107-2128.	6.7	394
3	Phenolic Content and Antioxidant Capacity in Algal Food Products. <i>Molecules</i> , 2015, 20, 1118-1133.	3.8	293
4	Quercetin and Its Anti-Allergic Immune Response. <i>Molecules</i> , 2016, 21, 623.	3.8	281
5	A Summary of New Findings on the Biological Effects of Selenium in Selected Animal Species – A Critical Review. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2209.	4.1	152
6	Contribution of Red Wine Consumption to Human Health Protection. <i>Molecules</i> , 2018, 23, 1684.	3.8	143
7	Fruits of Black Chokeberry <i>Aronia melanocarpa</i> in the Prevention of Chronic Diseases. <i>Molecules</i> , 2017, 22, 944.	3.8	138
8	Fully Automated Spectrometric Protocols for Determination of Antioxidant Activity: Advantages and Disadvantages. <i>Molecules</i> , 2010, 15, 8618-8640.	3.8	117
9	Content of Phenolic Compounds and Antioxidant Capacity in Fruits of Apricot Genotypes. <i>Molecules</i> , 2010, 15, 6285-6305.	3.8	116
10	Polyphenolic Profile and Biological Activity of Chinese Hawthorn (<i>Crataegus pinnatifida</i> BUNGE) Fruits. <i>Molecules</i> , 2012, 17, 14490-14509.	3.8	114
11	Phenolic Profile of Edible Honeysuckle Berries (Genus <i>Lonicera</i>) and Their Biological Effects. <i>Molecules</i> , 2012, 17, 61-79.	3.8	106
12	Silver Nanomaterials for Wound Dressing Applications. <i>Pharmaceutics</i> , 2020, 12, 821.	4.5	78
13	Antioxidant and radical oxygen species scavenging activities of 12 cultivars of blue honeysuckle fruit. <i>Zahradnictvi (Prague, Czech Republic: 1992)</i> , 2011, 38, 63-70.	0.9	59
14	Effect of Five Different Stages of Ripening on Chemical Compounds in Medlar (<i>Mespilus germanica</i> L.). <i>Molecules</i> , 2011, 16, 74-91.	3.8	59
15	Sharka: The Past, The Present and The Future. <i>Viruses</i> , 2012, 4, 2853-2901.	3.3	56
16	Chemical characteristics of fruits of some selected quince (<i>Cydonia oblonga</i> Mill.) cultivars. <i>Czech Journal of Food Sciences</i> , 2011, 29, 65-73.	1.2	52
17	Evaluation of Polyphenolic Profile and Nutritional Value of Non-Traditional Fruit Species in the Czech Republic – A Comparative Study. <i>Molecules</i> , 2012, 17, 8968-8981.	3.8	52
18	Mathematical modeling and synthetic biology. <i>Drug Discovery Today: Disease Models</i> , 2008, 5, 299-309.	1.2	48

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19	Bio-Sensing of Cadmium(II) Ions Using Staphylococcus aureus. Sensors, 2011, 11, 10638-10663.	3.8	44
20	ANTIOXIDANT CAPACITY, SCAVENGING RADICAL ACTIVITY AND SELECTED CHEMICAL COMPOSITION OF NATIVE APPLE CULTIVARS FROM CENTRAL EUROPE. Journal of Food Quality, 2011, 34, 187-194.	2.6	42
21	Black Crowberry (Empetrum nigrum L.) Flavonoids and Their Health Promoting Activity. Molecules, 2016, 21, 1685.	3.8	42
22	Influence of Extractive Solvents on Lipid and Fatty Acids Content of Edible Freshwater Algal and Seaweed Products, the Green Microalga Chlorella kessleri and the Cyanobacterium Spirulina platensis. Molecules, 2014, 19, 2344-2360.	3.8	41
23	Mathematical Evaluation of the Amino Acid and Polyphenol Content and Antioxidant Activities of Fruits from Different Apricot Cultivars. Molecules, 2011, 16, 7428-7457.	3.8	38
24	Caveolin-1 as a potential high-risk prostate cancer biomarker. Oncology Reports, 2012, 27, 831-41.	2.6	36
25	The antioxidant capacity and macroelement content of several onion cultivars. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2015, 39, 999-1004.	2.1	36
26	Sulfur mustard causes oxidative stress and depletion of antioxidants in muscles, livers, and kidneys of Wistar rats. Drug and Chemical Toxicology, 2013, 36, 270-276.	2.3	34
27	Flavonoid Profile of Saskatoon Berries (Amelanchier alnifolia Nutt.) and Their Health Promoting Effects. Molecules, 2013, 18, 12571-12586.	3.8	34
28	Study of Interaction between Metallothionein and CdTe Quantum Dots. Chromatographia, 2013, 76, 345-353.	1.3	31
29	Nanoparticles Biosynthesized by Yeast: A Review of their application. Kvasn ¹ / ₂ Pr ¹ / ₂ mysl, 2017, 63, 290-292.	0.2	30
30	Effect of Magnetic Nanoparticles on Tobacco BY-2 Cell Suspension Culture. International Journal of Environmental Research and Public Health, 2013, 10, 47-71.	2.6	28
31	An Assessment of the Effect of Green Synthesized Silver Nanoparticles Using Sage Leaves (Salvia Tj ETQq1 1 0.784314 rgBT /Overloc	4.1	28
32	Evaluation of alpha-methylacyl-CoA racemase, metallothionein and prostate specific antigen as prostate cancer prognostic markers. Neoplasma, 2012, 59, 191-201.	1.6	27
33	Microfluidic tool based on the antibody-modified paramagnetic particles for detection of 8-hydroxy-2'-deoxyguanosine in urine of prostate cancer patients. Electrophoresis, 2011, 32, 3207-3220.	2.4	26
34	Monitoring of the prostate tumour cells redox state and real-time proliferation by novel biophysical techniques and fluorescent staining. Integrative Biology (United Kingdom), 2012, 4, 672-684.	1.3	25
35	The Study of Antioxidant Components in Grape Seeds. Molecules, 2020, 25, 3736.	3.8	25
36	Phenolic Composition and Antioxidant Activity of Peel, Pulp and Seed Extracts of Different Clones of the Turkish Grape Cultivar "Karaerik". Plants, 2021, 10, 2154.	3.5	25

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37	Comparison of Various Easy-to-Use Procedures for Extraction of Phenols from Apricot Fruits. <i>Molecules</i> , 2011, 16, 2914-2936.	3.8	24
38	Characterization of cornelian cherry (<i>Cornus mas</i> L.) genotypes - genetic resources for food production in Czech Republic. <i>Genetika</i> , 2014, 46, 915-924.	0.4	22
39	Development of New Silver Nanoparticles Suitable for Materials with Antimicrobial Properties. <i>Journal of Nanoscience and Nanotechnology</i> , 2019, 19, 2762-2769.	0.9	21
40	Isolation of metallothionein from cells derived from aggressive form of high-grade prostate carcinoma using paramagnetic antibody-modified microbeads offline coupled with electrochemical and electrophoretic analysis. <i>Electrophoresis</i> , 2011, 32, 3576-3588.	2.4	20
41	Automated assay of the potency of natural antioxidants using pipetting robot and spectrophotometry. <i>Journal of Applied Biomedicine</i> , 2012, 10, 155-167.	1.7	20
42	Terpene content of wine from the aromatic grape variety "Irsai Oliver"™ (<i>Vitis vinifera</i> L.) depends on maceration time. <i>Open Life Sciences</i> , 2017, 12, 42-50.	1.4	20
43	Determination of oxidative stress and activities of antioxidant enzymes in guinea pigs treated with haloperidol. <i>Experimental and Therapeutic Medicine</i> , 2013, 5, 479-484.	1.8	19
44	Application of nanotechnology based-biosensors in analysis of wine compounds and control of wine quality and safety: A critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3271-3289.	10.3	19
45	Chemical, Nutritional and Sensory Characteristics of Six Ornamental Edible Flowers Species. <i>Foods</i> , 2021, 10, 2053.	4.3	17
46	Low Temperature Stress Mediates the Antioxidants Pool and Chlorophyll Fluorescence in <i>Vitis vinifera</i> L. Cultivars. <i>Plants</i> , 2021, 10, 1877.	3.5	17
47	Evaluation of Antioxidant Activity, Polyphenolic Compounds, Amino Acids and Mineral Elements of Representative Genotypes of <i>Lonicera edulis</i> . <i>Molecules</i> , 2014, 19, 6504-6523.	3.8	16
48	Spectrometric and Chromatographic Study of Reactive Oxidants Hypochlorous and Hypobromous Acids and Their Interactions with Taurine. <i>Chromatographia</i> , 2013, 76, 363-373.	1.3	15
49	Liquid Chromatography Coupled to Electrochemical Detection and Mass Spectrometry for the Determination of Phenolic Compounds in Food and Beverages. <i>Current Analytical Chemistry</i> , 2012, 8, 436-455.	1.2	14
50	Effect of zinc(II) ions on the expression of pro- and anti-apoptotic factors in high-grade prostate carcinoma cells. <i>Oncology Reports</i> , 2012, 28, 806-814.	2.6	14
51	Health Effects of Grape Seed and Skin Extracts and Their Influence on Biochemical Markers. <i>Molecules</i> , 2020, 25, 5311.	3.8	14
52	Effect of chamomile supplements to feeding doses on antimicrobial parameters in poultry. <i>Potravinarstvo</i> , 2014, 8, .	0.6	14
53	Metal Transporters in Plants. , 2013, , 19-41.		13
54	Automation of Methods for Determination of Lipid Peroxidation. , 0, , .		13

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55	Effect of selenium, vitamins E and C on antioxidant potential and quality of boar ejaculate. <i>Journal of Animal and Feed Sciences</i> , 2016, 25, 29-36.	1.1	12
56	Formation, Losses, Preservation and Recovery of Aroma Compounds in the Winemaking Process. <i>Fermentation</i> , 2022, 8, 93.	3.0	12
57	Nutritional values of new Czech cultivars of Saskatoon berries (<i>Amelanchier alnifolia</i> Nutt.). <i>Zahradnictvi</i> (Prague, Czech Republic: 1992), 2012, 39, 123-128.	0.9	11
58	Effect of Biosynthesized Silver Nanoparticles on Bacterial Biofilm Changes in <i>S. aureus</i> and <i>E. coli</i> . <i>Nanomaterials</i> , 2022, 12, 2183.	4.1	11
59	Tularemia progression accompanied with oxidative stress and antioxidant alteration in spleen and liver of BALB/c mice. <i>Journal of Microbiology</i> , 2012, 50, 401-408.	2.8	10
60	Antioxidant properties of saskatoon berry (<i>Amelanchier alnifolia</i> Nutt.) fruits. <i>Fruits</i> , 2013, 68, 435-444.	0.4	10
61	Investigating the influence of taurine on thiol antioxidant status in Wistar rats with a multi-analytical approach. <i>Journal of Applied Biomedicine</i> , 2014, 12, 97-110.	1.7	10
62	Study of Physico-Chemical Changes of CdTe QDs after Their Exposure to Environmental Conditions. <i>Nanomaterials</i> , 2020, 10, 865.	4.1	10
63	Sustainable Viticulture on Traditional "Baran"™ Training System in Eastern Turkey. <i>Sustainability</i> , 2021, 13, 10236.	3.2	10
64	The Elucidation of Total Polyphenols, Individual Phenolic Compounds, Antioxidant Activity of Three Underutilized Fruit Species—Black Crowberry, Honeyberry, European Cranberry with Their Accumulation. <i>Agronomy</i> , 2021, 11, 73.	3.0	10
65	Biogenic amines and hygienic quality of lucerne silage. <i>Open Life Sciences</i> , 2016, 11, 280-286.	1.4	9
66	Electrochemical and others techniques for the determination of malic acid and tartaric acid in must and wine. <i>International Journal of Electrochemical Science</i> , 2018, , 9145-9165.	1.3	8
67	The evaluation of anthocyanin content of honeyberry (<i>Lonicera kamtschatica</i>) clones during freezing in relation to antioxidant activity and parameters of nutritional value. <i>Zemdirbyste</i> , 2014, 101, 215-220.	0.8	8
68	Effect of selenium in organic and inorganic form on liver, kidney, brain and muscle of Wistar rats. <i>Open Chemistry</i> , 2012, 10, 1442-1451.	1.9	7
69	Rapid superparamagnetic beads-based automated immunoseparation of Z proteins from <i>Staphylococcus aureus</i> with nanogram yield. <i>Electrophoresis</i> , 2013, 34, 224-234.	2.4	7
70	Polyphenolic Compounds and Antioxidant Activity in Berries of Four Russian Cultivars of <i>Lonicera kamtschatica</i> (Sevast.) Pojark. <i>Erwerbs-Obstbau</i> , 2014, 56, 117-122.	1.3	7
71	Bioactive compounds in sweet rowanberry fruits of interspecific Rowan crosses. <i>Open Life Sciences</i> , 2014, 9, 1078-1086.	1.4	7
72	Study of antioxidant and antimicrobial properties of grapevine seeds, grape and rosehip pressing. <i>Potravinarstvo</i> , 2015, 9, 382-387.	0.6	7

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73	Comparison of MCFA and Other Methods of Terminating Alcohol Fermentation and Their Influence on the Content of Carbonyl Compounds in Wine. <i>Molecules</i> , 2020, 25, 5737.	3.8	6
74	The influence of virus infections on antioxidant levels in the genetically modified plum variety "Honeysweet" (<i>Prunus domestica</i> L.). <i>Potravinarstvo</i> , 2015, 9, 195-200.	0.6	6
75	Influence of garlic extract on antioxidant status of chicken. <i>Potravinarstvo</i> , 2014, 8, .	0.6	6
76	The Influence of Traditional and Immobilized Yeast on the Amino-Acid Content of Sparkling Wine. <i>Fermentation</i> , 2022, 8, 36.	3.0	6
77	Qualities of Native Apple Cultivar Juices Characteristic of Central Europe. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2012, 40, 222.	1.1	5
78	Effect of sarcosine on antioxidant parameters and metallothionein content in the PC-3 prostate cancer cell line. <i>Oncology Reports</i> , 2013, 29, 2459-2466.	2.6	5
79	Study on Antioxidant Components in RosÃ© Wine Originating from the Wine Growing Region of Moravia, Czech Republic. <i>Erwerbs-Obstbau</i> , 2017, 59, 253-262.	1.3	5
80	Relationship between haematological profile and progression or spontaneous regression of melanoma in the Melanoma-bearing Libechev Minipigs. <i>Veterinary Journal</i> , 2019, 249, 1-9.	1.7	5
81	Study of carbonyl compounds in white wine production. <i>Food Science and Nutrition</i> , 2020, 8, 5850-5859.	3.4	5
82	ASSESSMENT OF ANTIOXIDANTS BY HPLC-MS IN GRAPEVINE SEEDS. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2019, 18, 17-28.	0.6	5
83	Sensor Systems for Detecting Dough Properties Fortified with Grape Pomace and Mealworm Powders. <i>Sensors</i> , 2020, 20, 3569.	3.8	4
84	Morphological Characteristics of Grapevine Cultivars and Closed Contour Analysis with Elliptic Fourier Descriptors. <i>Plants</i> , 2021, 10, 1350.	3.5	4
85	Nutraceutical and Functional Properties of Peel, Pulp, and Seed Extracts of Six â€œKÃ¼hnÃ¼4â€™™ Grape Clones. <i>Horticulturae</i> , 2021, 7, 346.	2.8	4
86	Assessment of antioxidant activity and total polyphenolic compounds of peach varieties infected with the Plum pox virus. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2013, 61, 1693-1701.	0.4	4
87	Fruit and vegetable intake among college students in nitra - comparative study. <i>Potravinarstvo</i> , 2016, 10, 475-480.	0.6	4
88	Polyphenol content and antioxidant capacity of fruit and vegetable beverages processed by different technology methods. <i>Potravinarstvo</i> , 2016, 10, 512-517.	0.6	4
89	Effect of grapevine rootstocks on qualitative parameters of the Cerason variety. <i>Czech Journal of Food Sciences</i> , 2015, 33, 570-579.	1.2	3
90	Effect of Pre-fermentation Maceration on the Content of Antioxidant Compounds in Grapevine Juice. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017, 45, 105-111.	1.1	3

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91	Spontaneous fermentation in wine production as a controllable technology. <i>Potravinarstvo</i> , 0, 14, 692-703.	0.6	3
92	The study of antioxidants in grapevine seeds. <i>Potravinarstvo</i> , 2017, 11, 132-137.	0.6	3
93	Assesment of the antioxidant activity and content of polyphenolic compounds in grapevine seeds. <i>Potravinarstvo</i> , 2017, 11, .	0.6	3
94	Polyphenolic composition of grape stems. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2020, 48, 1543-1559.	1.1	3
95	Health Beneficial Properties of Grapevine Seed Extract and Its Influence on Selected Biochemical Markers in the Blood, Liver and Kidneys of <i>Rattus norvegicus</i> . <i>Molecules</i> , 2021, 26, 2099.	3.8	2
96	Multivariate Analysis Approaches for Dimension and Shape Discrimination of <i>Vitis vinifera</i> Varieties. <i>Plants</i> , 2021, 10, 1528.	3.5	2
97	Fruit maturity stage in relation to content of polyphenols, flavonoids and antioxidant activity of selected clones of <i>Lonicera kamtschatica</i> (Sevast.) <i>Pojark. Genetika</i> , 2020, 52, 881-893.	0.4	2
98	The study of selected components of grape and fruit wines. <i>Potravinarstvo</i> , 0, 14, 759-766.	0.6	2
99	Origin of Wine Lignans. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 472-477.	3.2	2
100	Effect of Yeasts on the Aroma Profile of Sauvignon Blanc Varietal Wine. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2018, 66, 889-896.	0.4	2
101	Autochthonous yeasts as one of the tools to produce wines by original technologies. <i>KvasnĀ½ PrĀmysl</i> , 2019, 65, 38-45.	0.2	2
102	Observation of Residues Content after Application of a Medium-Chain Fatty Acids Mixture at the End of Alcoholic Fermentation. <i>Fermentation</i> , 2022, 8, 105.	3.0	2
103	THE EVALUATION OF VIRUS SYMPTOMS AND FRUIT QUALITY OF GMO, PPV-RESISTANT <i>P. DOMESTICA</i> 'HONEY-SWEET' GROWN IN THE OPEN FIELD UNDER A HIGH AND PERMANENT INFECTION PRESSURE OF PPV, ACLSV, AND PDV. <i>Acta Horticulturae</i> , 2013, , 65-70.	0.2	1
104	Effect of the Period of Maceration on the Content of Antioxidant Substances in Grape Juice. <i>Erwerbs-Obstbau</i> , 2018, 60, 37-45.	1.3	1
105	Phytotoxicity of silver nanoparticles (AgNPs) prepared by green synthesis using sage leaves (<i>Salvia</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock</i>		
106	The influence of feeding GMO-peas on growth of animal models. <i>Potravinarstvo</i> , 2014, 8, 20-24.	0.6	1
107	The influence of guar gum on textural and sensory properties of rolls made from semi-finished frozen products. <i>Potravinarstvo</i> , 2014, 8, .	0.6	1
108	Unusual aspects of the fat content of mealworm larvae as a novel food. <i>Potravinarstvo</i> , 2019, 13, 157-162.	0.6	1

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109	A new assay for determination phytochelatin synthase activity. Toxicology Letters, 2011, 205, S62.	0.8	0
110	An influence of platinum group elements on duckweed (Lemna minor). Toxicology Letters, 2011, 205, S77.	0.8	0
111	STUDY OF INHIBITION OF YEASTS, LACTIC AND ACETIC BACTERIA USING SILVER PARTICLES. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 581-585.	0.8	0
112	The inhibition of wine microorganisms by silver nanoparticles. Potravinarstvo, 0, 15, 995-1004.	0.6	0
113	The comparative study of medicinal plants utilization as herbal antibiotics by college students. Potravinarstvo, 2019, 13, 735-743.	0.6	0
114	THE STUDY OF ANTIMICROBIAL ACTIVITY OF AgNPs MADE BY USING GREEN SYNTHESIS AGAINST SPECIFIC MICROORGANISMS. , 2020, , .		0
115	Influence of autoinoculum on basic oenological parameters of wine. Kvasn½ PrÅmysl, 2020, 66, 296-306.	0.2	0
116	Determination of selected terpenic substances in grapes and wine of the cultivar PÅlava. Potravinarstvo, 0, 14, 1137-1142.	0.6	0