Jiri Sochor

List of Publications by Citations

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

96 papers	2,667 citations	27 h-index	49 g-index
117 ext. papers	3,295 ext. citations	2.8 avg, IF	5.02 L-index

#	Paper	IF	Citations
96	Bioactive Compounds and Antioxidant Activity in Different Types of Berries. *International Journal of Molecular Sciences*, **2015**, 16, 24673-706	6.3	429
95	Nano-selenium and its nanomedicine applications: a critical review. *International Journal of Nanomedicine*, **2018**, 13, 2107-2128	7.3	237
94	Phenolic content and antioxidant capacity in algal food products. *Molecules*, **2015**, 20, 1118-33	4.8	198
93	Quercetin and Its Anti-Allergic Immune Response. *Molecules*, **2016**, 21,	4.8	169
92	Fruits of Black Chokeberry Aronia melanocarpa in the Prevention of Chronic Diseases. *Molecules*, **2017**, 22,	4.8	90
91	Fully automated spectrometric protocols for determination of antioxidant activity: advantages and disadvantages. *Molecules*, **2010**, 15, 8618-40	4.8	90
90	A Summary of New Findings on the Biological Effects of Selenium in Selected Animal Species-A Critical Review. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	89
89	Polyphenolic profile and biological activity of Chinese hawthorn (Crataegus pinnatifida BUNGE) fruits. *Molecules*, **2012**, 17, 14490-509	4.8	87
88	Contribution of Red Wine Consumption to Human Health Protection. *Molecules*, **2018**, 23,	4.8	82
87	Phenolic profile of edible honeysuckle berries (genus lonicera) and their biological effects. *Molecules*, **2011**, 17, 61-79	4.8	82
86	Content of phenolic compounds and antioxidant capacity in fruits of apricot genotypes. *Molecules*, **2010**, 15, 6285-305	4.8	72
85	Sharka: the past, the present and the future. *Viruses*, **2012**, 4, 2853-901	6.2	46
84	Evaluation of polyphenolic profile and nutritional value of non-traditional fruit species in the Czech Republic--a comparative study. *Molecules*, **2012**, 17, 8968-81	4.8	41
83	Antioxidant and radical oxygen species scavenging activities of 12 cultivars of blue honeysuckle fruit. *Zahradnictvi (Prague, Czech Republic: 1992)*, **2011**, 38, 63-70	1.1	39
82	Effect of five different stages of ripening on chemical compounds in medlar (Mespilus germanica L.). *Molecules*, **2010**, 16, 74-91	4.8	38
81	Chemical characteristics of fruits of some selected quince (Cydonia oblonga Mill.) cultivars. *Czech Journal of Food Sciences*, **2011**, 29, 65-73	1.3	35
80	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, 2344-60	4.8	32

79	ANTIOXIDANT CAPACITY, SCAVENGING RADICAL ACTIVITY AND SELECTED CHEMICAL COMPOSITION OF NATIVE APPLE CULTIVARS FROM CENTRAL EUROPE. *Journal of Food Quality*, **2011**, 34, 187-194	2.7	32
78	Mathematical modeling and synthetic biology. *Drug Discovery Today: Disease Models*, **2008**, 5, 299-309	1.3	32
77	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	2.2	31
76	Black Crowberry (Empetrum nigrum L.) Flavonoids and Their Health Promoting Activity. *Molecules*, **2016**, 21,	4.8	31
75	Caveolin-1 as a potential high-risk prostate cancer biomarker. *Oncology Reports*, **2012**, 27, 831-41	3.5	30
74	Silver Nanomaterials for Wound Dressing Applications. *Pharmaceutics*, **2020**, 12,	6.4	30
73	Mathematical evaluation of the amino acid and polyphenol content and antioxidant activities of fruits from different apricot cultivars. *Molecules*, **2011**, 16, 7428-57	4.8	29
72	Bio-sensing of cadmium(II) ions using Staphylococcus aureus. *Sensors*, **2011**, 11, 10638-63	3.8	29
71	Sulfur mustard causes oxidative stress and depletion of antioxidants in muscles, livers, and kidneys of Wistar rats. *Drug and Chemical Toxicology*, **2013**, 36, 270-6	2.3	28
70	Flavonoid profile of Saskatoon berries (Amelanchier alnifolia Nutt.) and their health promoting effects. *Molecules*, **2013**, 18, 12571-86	4.8	27
69	Study of Interaction between Metallothionein and CdTe Quantum Dots. *Chromatographia*, **2013**, 76, 345-353	2.5	24
68	Effect of magnetic nanoparticles on tobacco BY-2 cell suspension culture. *International Journal of Environmental Research and Public Health*, **2012**, 10, 47-71	4.6	22
67	An Assessment of the Effect of Green Synthesized Silver Nanoparticles Using Sage Leaves (L.) on Germinated Plants of Maize (L.). *Nanomaterials*, **2019**, 9,	5.4	21
66	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, 672-84	3.7	20
65	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, 3207-20	3.6	19
64	Nanoparticles Biosynthesized by Yeast: A Review of their application. *Kvasný Průmysl*, **2017**, 63, 290-292	1.3	19
63	Evaluation of alpha-methylacyl-CoA racemase, metallothionein and prostate specific antigen as prostate cancer prognostic markers. *Neoplasma*, **2012**, 59, 191-201	3.3	18
62	Comparison of various easy-to-use procedures for extraction of phenols from apricot fruits. *Molecules*, **2011**, 16, 2914-36	4.8	18

61	Development of New Silver Nanoparticles Suitable for Materials with Antimicrobial Properties. *Journal of Nanoscience and Nanotechnology*, **2019**, 19, 2762-2769	1.3	17
60	Characterization of cornelian cherry (Cornus mas L.) genotypes - genetic resources for food production in Czech Republic. *Genetika*, **2014**, 46, 915-924	0.6	16
59	Effect of zinc(II) ions on the expression of pro- and anti-apoptotic factors in high-grade prostate carcinoma cells. *Oncology Reports*, **2012**, 28, 806-14	3.5	14
58	Evaluation of antioxidant activity, polyphenolic compounds, amino acids and mineral elements of representative genotypes of Lonicera edulis. *Molecules*, **2014**, 19, 6504-23	4.8	13
57	Automated assay of the potency of natural antioxidants using pipetting robot and spectrophotometry. *Journal of Applied Biomedicine*, **2012**, 10, 155-167	0.6	13
56	Terpene content of wine from the aromatic grape variety Irsai Oliver (Vitis vinifera L.) depends on maceration time. *Open Life Sciences*, **2017**, 12, 42-50	1.2	11
55	Determination of oxidative stress and activities of antioxidant enzymes in guinea pigs treated with haloperidol. *Experimental and Therapeutic Medicine*, **2013**, 5, 479-484	2.1	11
54	Metal Transporters in Plants **2013**, 19-41		10
53	Isolation of metallothionein from cells derived from aggressive form of high-grade prostate carcinoma using paramagnetic antibody-modified microbeads off-line coupled with electrochemical and electrophoretic analysis. *Electrophoresis*, **2011**, 32, 3576-88	3.6	10
52	Phenolic Composition and Antioxidant Activity of Peel, Pulp and Seed Extracts of Different Clones of the Turkish Grape Cultivar 'Karaerik'. *Plants*, **2021**, 10,	4.5	10
51	Application of nanotechnology based-biosensors in analysis of wine compounds and control of wine quality and safety: A critical review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3271-3289	11.5	10
50	The Study of Antioxidant Components in Grape Seeds. *Molecules*, **2020**, 25,	4.8	10
49	Liquid Chromatography Coupled to Electrochemical Detection and Mass Spectrometry for the Determination of Phenolic Compounds in Food and Beverages. *Current Analytical Chemistry*, **2012**, 8, 436-455	1.7	9
48	Effect of chamomile supplements to feeding doses on antimicrobial parameters in poultry. *Potravinarstvo*, **2014**, 8,	1.3	9
47	Automation of Methods for Determination of Lipid Peroxidation		9
46	Spectrometric and Chromatographic Study of Reactive Oxidants Hypochlorous and Hypobromous Acids and Their Interactions with Taurine. *Chromatographia*, **2013**, 76, 363-373	2.1	8
45	Investigating the influence of taurine on thiol antioxidant status in Wistar rats with a multi-analytical approach. *Journal of Applied Biomedicine*, **2014**, 12, 97-110	0.6	8
44	Tularemia progression accompanied with oxidative stress and antioxidant alteration in spleen and liver of BALB/c mice. *Journal of Microbiology*, **2012**, 50, 401-8	3	8

43	Antioxidant properties of saskatoon berry (Amelanchier alnifoliaNutt.) fruits. *Fruits*, **2013**, 68, 435-444	0.3	8
42	Rapid superparamagnetic-beads-based automated immunoseparation of Zn-proteins from Staphylococcus aureus with nanogram yield. *Electrophoresis*, **2013**, 34, 224-34	3.6	7
41	Polyphenolic Compounds and Antioxidant Activity in Berries of Four Russian Cultivars of Lonicera kamtschatica (Sevast.) Pojark. *Erwerbs-Obstbau*, **2014**, 56, 117-122	1	7
40	Nutritional values of new Czech cultivars of Saskatoon berries (Amelanchier alnifolia Nutt.). *Zahradnictvi (Prague, Czech Republic: 1992)*, **2012**, 39, 123-128	1.1	7
39	The evaluation of anthocyanin content of honeyberry (Lonicera kamtschatica) clones during freezing in relation to antioxidant activity and parameters of nutritional value. *Zemdirbyste*, **2014**, 101, 215-220	1.1	7
38	Biogenic amines and hygienic quality of lucerne silage. *Open Life Sciences*, **2016**, 11, 280-286	1.2	7
37	Effect of selenium in organic and inorganic form on liver, kidney, brain and muscle of Wistar rats. *Open Chemistry*, **2012**, 10, 1442-1451	1.6	6
36	Effect of selenium, vitamins E and C on antioxidant potential and quality of boar ejaculate. *Journal of Animal and Feed Sciences*, **2016**, 25, 29-36	1.5	6
35	Study of antioxidant and antimicrobial properties of grapevine seeds, grape and rosehip pressing. *Potravinarstvo*, **2015**, 9,	1.3	6
34	Health Effects of Grape Seed and Skin Extracts and Their Influence on Biochemical Markers. *Molecules*, **2020**, 25,	4.8	6
33	Low Temperature Stress Mediates the Antioxidants Pool and Chlorophyll Fluorescence in L. Cultivars. *Plants*, **2021**, 10,	4.5	6
32	Study of Physico-Chemical Changes of CdTe QDs after Their Exposure to Environmental Conditions. *Nanomaterials*, **2020**, 10,	5.4	5
31	Qualities of Native Apple Cultivar Juices Characteristic of Central Europe. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2012**, 40, 222	1.2	5
30	Effect of sarcosine on antioxidant parameters and metallothionein content in the PC-3 prostate cancer cell line. *Oncology Reports*, **2013**, 29, 2459-66	3.5	5
29	The influence of virus infections on antioxidant levels in the genetically modified plum variety "Honeysweet" (Prunus domestica L.). *Potravinarstvo*, **2015**, 9,	1.3	5
28	Electrochemical and others techniques for the determination of malic acid and tartaric acid in must and wine. *International Journal of Electrochemical Science*, **2018**, 9145-9165	2.2	5
27	Relationship between haematological profile and progression or spontaneous regression of melanoma in the Melanoma-bearing Libechov Minipigs. *Veterinary Journal*, **2019**, 249, 1-9	2.5	4
26	Bioactive compounds in sweet rowanberry fruits of interspecific Rowan crosses. *Open Life Sciences*, **2014**, 9, 1078-1086	1.2	4

25	Influence of garlic extract on antioxidant status of chicken. *Potravinarstvo*, **2014**, 8,	1.3	4
24	Study on Antioxidant Components in Ros Wine Originating from the Wine Growing Region of Moravia, Czech Republic. *Erwerbs-Obstbau*, **2017**, 59, 253-262	1	3
23	Assessment of antioxidant activity and total polyphenolic compounds of peach varieties infected with the Plum pox virus. *Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis*, **2013**, 61, 1693-1701	0.5	3
22	ASSESSMENT OF ANTIOXIDANTS BY HPLC-MS IN GRAPEVINE SEEDS. *Acta Scientiarum Polonorum, Hortorum Cultus*, **2019**, 18, 17-28	1.6	3
21	Comparison of MCFA and Other Methods of Terminating Alcohol Fermentation and Their Influence on the Content of Carbonyl Compounds in Wine. *Molecules*, **2020**, 25,	4.8	3
20	Effect of Pre-fermentation Maceration on the Content of Antioxidant Compounds in Grapevine Juice. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2017**, 45, 105-111	1.2	2
19	The Influence of Traditional and Immobilized Yeast on the Amino-Acid Content of Sparkling Wine. *Fermentation*, **2022**, 8, 36	4.7	2
18	Fruit maturity stage in relation to content of polyphenols, flavonoids and antioxidant activity of selected clones of Lonicera kamtschatica (Sevast.) Pojark. *Genetika*, **2020**, 52, 881-893	0.6	2
17	The Elucidation of Total Polyphenols, Individual Phenolic Compounds, Antioxidant Activity of Three Underutilized Fruit Species Black Crowberry, Honeyberry, European Cranberry with Their Accumulation. *Agronomy*, **2021**, 11, 73	3.6	2
16	Autochthonous yeasts as one of the tools to produce wines by original technologies. *Kvasn Prmysl*, **2019**, 65, 38-45	1.3	2
15	Assesment of the antioxidant activity and content of polyphenolic compounds in grapevine seeds. *Potravinarstvo*, **2017**, 11,	1.3	2
14	Effect of grapevine rootstocks on qualitative parameters of the Cerason variety. *Czech Journal of Food Sciences*, **2016**, 33, 570-579	1.3	1
13	Effect of the Period of Maceration on the Content of Antioxidant Substances in Grape Juice. *Erwerbs-Obstbau*, **2018**, 60, 37-45	1	1
12	THE EVALUATION OF VIRUS SYMPTOMS AND FRUIT QUALITY OF GMO, PPV-RESISTANT P. DOMESTICA 'HONEYSWEET' GROWN IN THE OPEN FIELD UNDER A HIGH AND PERMANENT INFECTION PRESSURE OF PPV, ACLSV, AND PDV. *Acta Horticulturae*, **2013**, 65-70	0.3	1
11	Spontaneous fermentation in wine production as a controllable technology. *Potravinarstvo*,14, 692-703	1.3	1
10	The study of selected components of grape and fruit wines. *Potravinarstvo*,14, 759-766	1.3	1
9	Fruit and vegetable intake among college students in nitra comparative study. *Potravinarstvo*, **2016**, 10,	1.3	1
8	Chemical, Nutritional and Sensory Characteristics of Six Ornamental Edible Flowers Species. *Foods*, **2021**, 10,	4.9	1

7	Observation of Residues Content after Application of a Medium-Chain Fatty Acids Mixture at the End of Alcoholic Fermentation. *Fermentation*, **2022**, 8, 105	4.7	1
6	Formation, Losses, Preservation and Recovery of Aroma Compounds in the Winemaking Process. *Fermentation*, **2022**, 8, 93	4.7	1
5	Origin of Wine Lignans. *Plant Foods for Human Nutrition*, **2021**, 76, 472-477	3.9	0
4	Effect of Yeasts on the Aroma Profile of Sauvignon Blanc Varietal Wine. *Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis*, **2018**, 66, 889-896	0.5	0
3	Study of carbonyl compounds in white wine production. *Food Science and Nutrition*, **2020**, 8, 5850-5859	3.2	0
2	Sustainable Viticulture on Traditional Baran Training System in Eastern Turkey. *Sustainability*, **2021**, 13, 10236	3.6	0
1	Nutraceutical and Functional Properties of Peel, Pulp, and Seed Extracts of Six Kalecik Karası Grape Clones. *Horticulturae*, **2021**, 7, 346	2.5	0