Jiri Sochor

List of Publications by Year in Descending Order

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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.

#	Paper	IF	Citations
96	The Influence of Traditional and Immobilized Yeast on the Amino-Acid Content of Sparkling Wine. <i>Fermentation</i> , 2022 , 8, 36	4.7	2
95	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	4.7	1
94	Formation, Losses, Preservation and Recovery of Aroma Compounds in the Winemaking Process. <i>Fermentation</i> , 2022 , 8, 93	4.7	1
93	The Elucidation of Total Polyphenols, Individual Phenolic Compounds, Antioxidant Activity of Three Underutilized Fruit Species B lack Crowberry, Honeyberry, European Cranberry with Their Accumulation. <i>Agronomy</i> , 2021 , 11, 73	3.6	2
92	Origin of Wine Lignans. Plant Foods for Human Nutrition, 2021, 76, 472-477	3.9	O
91	Phenolic Composition and Antioxidant Activity of Peel, Pulp and Seed Extracts of Different Clones of the Turkish Grape Cultivar 'Karaerik'. <i>Plants</i> , 2021 , 10,	4.5	10
90	Chemical, Nutritional and Sensory Characteristics of Six Ornamental Edible Flowers Species. <i>Foods</i> , 2021 , 10,	4.9	1
89	Low Temperature Stress Mediates the Antioxidants Pool and Chlorophyll Fluorescence in L. Cultivars. <i>Plants</i> , 2021 , 10,	4.5	6
88	Sustainable Viticulture on Traditional B aranl T raining System in Eastern Turkey. <i>Sustainability</i> , 2021 , 13, 10236	3.6	O
87	Nutraceutical and Functional Properties of Peel, Pulp, and Seed Extracts of Six KlintGrape Clones. <i>Horticulturae</i> , 2021 , 7, 346	2.5	O
86	Study of Physico-Chemical Changes of CdTe QDs after Their Exposure to Environmental Conditions. <i>Nanomaterials</i> , 2020 , 10,	5.4	5
85	Fruit maturity stage in relation to content of polyphenols, flavonoids and antioxidant activity of selected clones of Lonicera kamtschatica (Sevast.) Pojark. <i>Genetika</i> , 2020 , 52, 881-893	0.6	2
84	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, 3271-3	2 18 95	10
83	Health Effects of Grape Seed and Skin Extracts and Their Influence on Biochemical Markers. <i>Molecules</i> , 2020 , 25,	4.8	6
82	Study of carbonyl compounds in white wine production. <i>Food Science and Nutrition</i> , 2020 , 8, 5850-5859	3.2	O
81	Silver Nanomaterials for Wound Dressing Applications. <i>Pharmaceutics</i> , 2020 , 12,	6.4	30
80	The Study of Antioxidant Components in Grape Seeds. <i>Molecules</i> , 2020 , 25,	4.8	10

(2017-2020)

79	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,	4.8	3
78	Relationship between haematological profile and progression or spontaneous regression of melanoma in the Melanoma-bearing Libechov Minipigs. <i>Veterinary Journal</i> , 2019 , 249, 1-9	2.5	4
77	An Assessment of the Effect of Green Synthesized Silver Nanoparticles Using Sage Leaves (L.) on Germinated Plants of Maize (L.). <i>Nanomaterials</i> , 2019 , 9,	5.4	21
76	ASSESSMENT OF ANTIOXIDANTS BY HPLC-MS IN GRAPEVINE SEEDS. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2019 , 18, 17-28	1.6	3
75	Autochthonous yeasts as one of the tools to produce wines by original technologies. <i>Kvasn Prlinysl</i> , 2019 , 65, 38-45	1.3	2
74	Development of New Silver Nanoparticles Suitable for Materials with Antimicrobial Properties. Journal of Nanoscience and Nanotechnology, 2019 , 19, 2762-2769	1.3	17
73	Nano-selenium and its nanomedicine applications: a critical review. <i>International Journal of Nanomedicine</i> , 2018 , 13, 2107-2128	7.3	237
72	Contribution of Red Wine Consumption to Human Health Protection. <i>Molecules</i> , 2018 , 23,	4.8	82
71	Effect of the Period of Maceration on the Content of Antioxidant Substances in Grape Juice. <i>Erwerbs-Obstbau</i> , 2018 , 60, 37-45	1	1
70	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	0.5	О
69	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	2.2	5
68	Study on Antioxidant Components in Ros[Wine Originating from the Wine Growing Region of Moravia, Czech Republic. <i>Erwerbs-Obstbau</i> , 2017 , 59, 253-262	1	3
67	Fruits of Black Chokeberry Aronia melanocarpa in the Prevention of Chronic Diseases. <i>Molecules</i> , 2017 , 22,	4.8	90
66	Terpene content of wine from the aromatic grape variety [sai Oliver[[Vitis vinifera L.] depends on maceration time. <i>Open Life Sciences</i> , 2017 , 12, 42-50	1.2	11
65	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	1.2	2
64	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,	6.3	89
63	Nanoparticles Biosynthesized by Yeast: A Review of their application. <i>Kvasn Prlinysl</i> , 2017 , 63, 290-292	1.3	19
62	Assesment of the antioxidant activity and content of polyphenolic compounds in grapevine seeds. <i>Potravinarstvo</i> , 2017 , 11,	1.3	2

61	Effect of grapevine rootstocks on qualitative parameters of the Cerason variety. <i>Czech Journal of Food Sciences</i> , 2016 , 33, 570-579	1.3	1
60	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	1.5	6
59	Fruit and vegetable intake among college students in nitra Domparative study. <i>Potravinarstvo</i> , 2016 , 10,	1.3	1
58	Quercetin and Its Anti-Allergic Immune Response. <i>Molecules</i> , 2016 , 21,	4.8	169
57	Black Crowberry (Empetrum nigrum L.) Flavonoids and Their Health Promoting Activity. <i>Molecules</i> , 2016 , 21,	4.8	31
56	Biogenic amines and hygienic quality of lucerne silage. <i>Open Life Sciences</i> , 2016 , 11, 280-286	1.2	7
55	Phenolic content and antioxidant capacity in algal food products. <i>Molecules</i> , 2015 , 20, 1118-33	4.8	198
54	The antioxidant capacity and macroelement content of several onion cultivars. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2015 , 39, 999-1004	2.2	31
53	Bioactive Compounds and Antioxidant Activity in Different Types of Berries. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 24673-706	6.3	429
52	The influence of virus infections on antioxidant levels in the genetically modified plum variety "Honeysweet" (Prunus domestica L.). <i>Potravinarstvo</i> , 2015 , 9,	1.3	5
51	Study of antioxidant and antimicrobial properties of grapevine seeds, grape and rosehip pressing. <i>Potravinarstvo</i> , 2015 , 9,	1.3	6
50	Bioactive compounds in sweet rowanberry fruits of interspecific Rowan crosses. <i>Open Life Sciences</i> , 2014 , 9, 1078-1086	1.2	4
49	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. <i>Molecules</i> , 2014 , 19, 2344-60	4.8	32
48	Evaluation of antioxidant activity, polyphenolic compounds, amino acids and mineral elements of representative genotypes of Lonicera edulis. <i>Molecules</i> , 2014 , 19, 6504-23	4.8	13
47	Polyphenolic Compounds and Antioxidant Activity in Berries of Four Russian Cultivars of Lonicera kamtschatica (Sevast.) Pojark. <i>Erwerbs-Obstbau</i> , 2014 , 56, 117-122	1	7
46	Characterization of cornelian cherry (Cornus mas L.) genotypes - genetic resources for food production in Czech Republic. <i>Genetika</i> , 2014 , 46, 915-924	0.6	16
45	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	0.6	8
44	The evaluation of anthocyanin content of honeyberry (Lonicera kamtschatica) clones during freezing in relation to antioxidant activity and parameters of nutritional value. <i>Zemdirbyste</i> , 2014 , 101, 215-220	1.1	7

43	Effect of chamomile supplements to feeding doses on antimicrobial parameters in poultry. <i>Potravinarstvo</i> , 2014 , 8,	1.3	9
42	Influence of garlic extract on antioxidant status of chicken. <i>Potravinarstvo</i> , 2014 , 8,	1.3	4
41	Study of Interaction between Metallothionein and CdTe Quantum Dots. <i>Chromatographia</i> , 2013 , 76, 34	5₂3£3	24
40	Spectrometric and Chromatographic Study of Reactive Oxidants Hypochlorous and Hypobromous Acids and Their Interactions with Taurine. <i>Chromatographia</i> , 2013 , 76, 363-373	2.1	8
39	Metal Transporters in Plants 2013 , 19-41		10
38	Rapid superparamagnetic-beads-based automated immunoseparation of Zn-proteins from Staphylococcus aureus with nanogram yield. <i>Electrophoresis</i> , 2013 , 34, 224-34	3.6	7
37	Sulfur mustard causes oxidative stress and depletion of antioxidants in muscles, livers, and kidneys of Wistar rats. <i>Drug and Chemical Toxicology</i> , 2013 , 36, 270-6	2.3	28
36	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	2.1	11
35	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. <i>Acta Horticulturae</i> , 2013 , 65-70	0.3	1
34	Antioxidant properties of saskatoon berry (Amelanchier alnifoliaNutt.) fruits. <i>Fruits</i> , 2013 , 68, 435-444	0.3	8
33	Effect of sarcosine on antioxidant parameters and metallothionein content in the PC-3 prostate cancer cell line. <i>Oncology Reports</i> , 2013 , 29, 2459-66	3.5	5
32	Flavonoid profile of Saskatoon berries (Amelanchier alnifolia Nutt.) and their health promoting effects. <i>Molecules</i> , 2013 , 18, 12571-86	4.8	27
31	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	0.5	3
30	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	1.6	6
29	Automated assay of the potency of natural antioxidants using pipetting robot and spectrophotometry. <i>Journal of Applied Biomedicine</i> , 2012 , 10, 155-167	0.6	13
28	Monitoring of the prostate tumour cells redox state and real-time proliferation by novel biophysical techniques and fluorescent staining. <i>Integrative Biology (United Kingdom)</i> , 2012 , 4, 672-84	3.7	20
27	Evaluation of polyphenolic profile and nutritional value of non-traditional fruit species in the Czech Republica comparative study. <i>Molecules</i> , 2012 , 17, 8968-81	4.8	41
26	Polyphenolic profile and biological activity of Chinese hawthorn (Crataegus pinnatifida BUNGE) fruits. <i>Molecules</i> , 2012 , 17, 14490-509	4.8	87

25	Nutritional values of new Czech cultivars of Saskatoon berries (Amelanchier alnifolia Nutt.). Zahradnictvi (Prague, Czech Republic: 1992), 2012 , 39, 123-128	1.1	7
24	Evaluation of alpha-methylacyl-CoA racemase, metallothionein and prostate specific antigen as prostate cancer prognostic markers. <i>Neoplasma</i> , 2012 , 59, 191-201	3.3	18
23	Qualities of Native Apple Cultivar Juices Characteristic of Central Europe. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2012 , 40, 222	1.2	5
22	Tularemia progression accompanied with oxidative stress and antioxidant alteration in spleen and liver of BALB/c mice. <i>Journal of Microbiology</i> , 2012 , 50, 401-8	3	8
21	Effect of magnetic nanoparticles on tobacco BY-2 cell suspension culture. <i>International Journal of Environmental Research and Public Health</i> , 2012 , 10, 47-71	4.6	22
20	Caveolin-1 as a potential high-risk prostate cancer biomarker. <i>Oncology Reports</i> , 2012 , 27, 831-41	3.5	30
19	Sharka: the past, the present and the future. Viruses, 2012, 4, 2853-901	6.2	46
18	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	1.7	9
17	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, 806-14	3.5	14
16	Phenolic profile of edible honeysuckle berries (genus lonicera) and their biological effects. <i>Molecules</i> , 2011 , 17, 61-79	4.8	82
15	Chemical characteristics of fruits of some selected quince (Cydonia oblonga Mill.) cultivars. <i>Czech Journal of Food Sciences</i> , 2011 , 29, 65-73	1.3	35
14	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	1.1	39
13	Mathematical evaluation of the amino acid and polyphenol content and antioxidant activities of fruits from different apricot cultivars. <i>Molecules</i> , 2011 , 16, 7428-57	4.8	29
12	ANTIOXIDANT CAPACITY, SCAVENGING RADICAL ACTIVITY AND SELECTED CHEMICAL COMPOSITION OF NATIVE APPLE CULTIVARS FROM CENTRAL EUROPE. <i>Journal of Food Quality</i> , 2011 , 34, 187-194	2.7	32
11	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. <i>Electrophoresis</i> , 2011 , 32, 3576-88	3.6	10
10	Microfluidic tool based on the antibody-modified paramagnetic particles for detection of 8-hydroxy-2'-deoxyguanosine in urine of prostate cancer patients. <i>Electrophoresis</i> , 2011 , 32, 3207-20	3.6	19
9	Comparison of various easy-to-use procedures for extraction of phenols from apricot fruits. <i>Molecules</i> , 2011 , 16, 2914-36	4.8	18
8	Bio-sensing of cadmium(II) ions using Staphylococcus aureus. <i>Sensors</i> , 2011 , 11, 10638-63	3.8	29

LIST OF PUBLICATIONS

7	Effect of five different stages of ripening on chemical compounds in medlar (Mespilus germanica L.). <i>Molecules</i> , 2010 , 16, 74-91	4.8	38
6	Content of phenolic compounds and antioxidant capacity in fruits of apricot genotypes. <i>Molecules</i> , 2010 , 15, 6285-305	4.8	72
5	Fully automated spectrometric protocols for determination of antioxidant activity: advantages and disadvantages. <i>Molecules</i> , 2010 , 15, 8618-40	4.8	90
4	Mathematical modeling and synthetic biology. <i>Drug Discovery Today: Disease Models</i> , 2008 , 5, 299-309	1.3	32
3	Spontaneous fermentation in wine production as a controllable technology. <i>Potravinarstvo</i> ,14, 692-703	1.3	1
2	The study of selected components of grape and fruit wines. <i>Potravinarstvo</i> ,14, 759-766	1.3	1
1	Automation of Methods for Determination of Lipid Peroxidation		9