Pavel Kloucek

List of Publications by Year
in descending order

68	1,878	257101 24	276539 41
papers	citations	h-index	g-index

68	68	68	2916
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antimicrobial properties of selected essential oils in vapour phase against foodborne bacteria. Food Control, 2009, 20, 157-160.	2.8	204
2	Antibacterial screening of some Peruvian medicinal plants used in CallerÃa District. Journal of Ethnopharmacology, 2005, 99, 309-312.	2.0	121
3	Plant-Derived Products as Antibacterial and Antifungal Agents in Human Health Care. Current Medicinal Chemistry, 2019, 26, 5501-5541.	1.2	108
4	Fast screening method for assessment of antimicrobial activity of essential oils in vapor phase. Food Research International, 2012, 47, 161-165.	2.9	101
5	Long-term antifungal activity of volatile essential oil components released from mesoporous silica materials. Industrial Crops and Products, 2015, 67, 216-220.	2.5	70
6	Antibacterial C-Geranylflavonoids from Paulownia tomentosa Fruits. Journal of Natural Products, 2008, 71, 706-709.	1.5	68
7	In vitro growth-inhibitory effect of plant-derived extracts and compounds against Paenibacillus larvae and their acute oral toxicity to adult honey bees. Veterinary Microbiology, 2010, 145, 129-133.	0.8	65
8	Antifungal effect of essential oil components against Aspergillus niger when loaded into silica mesoporous supports. Journal of the Science of Food and Agriculture, 2015, 95, 2824-2831.	1.7	63
9	Selected essential oil vapours inhibit growth of Aspergillus spp. in oats with improved consumer acceptability. Industrial Crops and Products, 2017, 98, 146-152.	2.5	61
10	Anti-Infectivity against Herpes Simplex Virus and Selected Microbes and Anti-Inflammatory Activities of Compounds Isolated from Eucalyptus globulus Labill.. Viruses, 2018, 10, 360.	1.5	58
11	Polysaccharides from Basidiocarps of Cultivating Mushroom Pleurotus ostreatus: Isolation and Structural Characterization. Molecules, 2019, 24, 2740.	1.7	56
12	PEI-coated PLA nanoparticles to enhance the antimicrobial activity of carvacrol. Food Chemistry, 2020, 328, 127131.	4.2	46
13	The in vitro and in situ effect of selected essential oils in vapour phase against bread spoilage toxicogenic aspergilli. Food Control, 2020, 110, 107007.	2.8	45
14	1H NMR chemometric models for classification of Czech wine type and variety. Food Chemistry, 2021, 339, 127852.	4.2	43
15	The antifungal activity of essential oils in combination with warm air flow against postharvest phytopathogenic fungi in apples. Food Control, 2016, 68, 62-68.	2.8	40
16	Evaluation of Antimicrobial and Anti-Inflammatory Activities of Seed Extracts from SixNigellaSpecies. Journal of Medicinal Food, 2009, 12, 408-415.	0.8	36
17	Antibacterial Activities of Plant-Derived Compounds and Essential Oils Toward Cronobacter sakazakii and Cronobacter malonaticus. Foodborne Pathogens and Disease, 2014, 11, 795-797.	0.8	33
18	EFFECT OF SOLAR DRYING ON THE COMPOSITION OF ESSENTIAL OIL OF SACHA CULANTRO (ERYNGIUM FOETIDUM L.) GROWN IN THE PERUVIAN AMAZON. Journal of Food Process Engineering, 2010, 33, 83-103.	1.5	31

#	Article	IF	Citations
19	Metabolism of Stilbenoids by Human Faecal Microbiota. Molecules, 2019, 24, 1155.	1.7	31
20	Identification of potential sources of thymoquinone and related compounds in Asteraceae, Cupressaceae, Lamiaceae, and Ranunculaceae families. Open Chemistry, 2012, 10, 1899-1906.	1.0	28
21	Norsesquiterpene hydrocarbon, chemical composition and antimicrobial activity of Rhaponticum carthamoides root essential oil. Phytochemistry, 2009, 70, 414-418.	1.4	27
22	The effect of drying methods on the concentration of compounds in sage and thyme. Journal of Food Processing and Preservation, 2017, 41, e13286.	0.9	27
23	Yield and cannabinoids contents in different cannabis (Cannabis sativa L.) genotypes for medical use. Industrial Crops and Products, 2018, 112, 363-367.	2.5	27
24	Autopolyploidy effect on morphological variation and essential oil content in Thymus vulgaris L.. Scientia Horticulturae, 2020, 263, 109095.	1.7	27
25	Chemical Composition and Antimicrobial Activity of Cinnamon, Thyme, Oregano and Clove Essential Oils Against Plant Pathogenic Bacteria. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2017, 65, 1129-1134.	0.2	27
26	Thymoquinone vapor significantly affects the results of Staphylococcus aureus sensitivity tests using the standard broth microdilution method. FÃ¬toterapÃ¬Ã¢, 2014, 94, 102-107.	1.1	25
27	The effect of oregano essential oil on microbial load and sensory attributes of dried meat. Journal of the Science of Food and Agriculture, 2017, 97, 82-87.	1.7	25
28	Antimicrobial activity of some medicinal barks used in Peruvian Amazon. Journal of Ethnopharmacology, 2007, 111, 427-429.	2.0	24
29	Antibacterial effect of essential oil vapours against different strains of Staphylococcus aureus, including MRSA. Flavour and Fragrance Journal, 2011, 26, 403-407.	1.2	22
30	The efficacy of essential oil components loaded into montmorillonite against Aspergillus niger and Staphylococcus aureus. Flavour and Fragrance Journal, 2019, 34, 151-162.	1.2	22
31	Metabolism of cis- and trans-Resveratrol and Dihydroresveratrol in an Intestinal Epithelial Model. Nutrients, 2020, 12, 595.	1.7	22
32	â€œSalicylic Acid Mutant Collectionâ€•as a Tool to Explore the Role of Salicylic Acid in Regulation of Plant Growth under a Changing Environment. International Journal of Molecular Sciences, 2019, 20, 6365.	1.8	19
33	The Effect of Infrared Drying on Color, Projected Area, Drying Time, and Total Phenolic Content of Rose (Rose electron) Petals. Plants, 2020, 9, 236.	1.6	16
34	Polysaccharides from Basidiocarps of the Polypore Fungus Ganoderma resinaceum: Isolation and Structure. Polymers, 2022, 14, 255.	2.0	16
35	In vitro inhibitory activity of essential oil vapors against Ascosphaera apis. Natural Product Communications, 2012, 7, 253-6.	0.2	16
36	Antifungal and Antibacterial Activity of Extracts and Alkaloids of Selected Amaryllidaceae Species. Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	15

#	Article	IF	Citations
37	Effect of Selected Stilbenoids on Human Fecal Microbiota. Molecules, 2019, 24, 744.	1.7	15
38	Inhibition of Fungal Strains Isolated from Cereal Grains via Vapor Phase of Essential Oils. Molecules, 2021, 26, 1313.	1.7	14
39	Essential Oils in the Ranunculaceae Family: Chemical Composition of Hydrodistilled Oils from Consolida regalis, Delphinium elatum, Nigella hispanica, and N. nigellastrum Seeds. Chemistry and Biodiversity, 2012, 9, 151-161.	1.0	13
40	Enhanced antibacterial effectiveness of essential oils vapors in low pressure environment. Food Control, 2014, 35, 14-17.	2.8	13
41	In vitro Inhibitory Activity of Essential Oil Vapors against Ascosphaera apis. Natural Product Communications, 2012, 7, 1934578X1200700.	0.2	11
42	Stress response of Escherichia coli to essential oil components â€“ insights on low-molecular-weight proteins from MALDI-TOF. Scientific Reports, 2018, 8, 13042.	1.6	11
43	Evaluation of the Cultivated Mushroom Pleurotus ostreatus Basidiocarps Using Vibration Spectroscopy and Chemometrics. Applied Sciences (Switzerland), 2020, 10, 8156.	1.3	11
44	The chemical composition of ethanolic extracts from six genotypes of medical cannabis (Cannabis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	11
45	INHIBITORY EFFECT OF ESSENTIAL OILS FROM SOME LAMIACEAE SPECIES ON GROWTH OF EUROTIUM SPP. ISOLATED FROM BREAD. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 857-862.	0.4	10
46	In Vitro. Antimicrobial Activity of Some Libyan Medicinal Plant Extracts. Pharmaceutical Biology, 2007, 45, 386-391.	1.3	9
47	In vitro antiinflammatory and antioxidant potential of root extracts from Ranunculaceae species. South African Journal of Botany, 2017, 109, 128-137.	1.2	9
48	Antifungal and synergistic activities of some selected essential oils on the growth of significant indoor fungi of the genusAspergillus. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2021, 56, 1335-1346.	0.9	9
49	Amino Acid Supplementation as a Biostimulant in Medical Cannabis (Cannabis sativa L.) Plant Nutrition. Frontiers in Plant Science, 2022, 13, 868350.	1.7	9
50	Insecticidal and Behavioral Effect of Microparticles of Pimpinella anisum Essential Oil on Larvae of Leptinotarsa decemlineata (Coleoptera: Chrysomelidae). Journal of Economic Entomology, 2020, 113, 255-262.	0.8	8
51	Interplay between phosphoinositides and actin cytoskeleton in the regulation of immunity related responses in Arabidopsis thaliana seedlings. Environmental and Experimental Botany, 2019, 167, 103867.	2.0	7
52	Susceptibility of Postharvest Pathogens to Esential Oils. Scientia Agriculturae Bohemica, 2017, 48, 103-111.	0.3	6
53	Antimicrobial Activity of Extracts and Isoquinoline Alkaloids of Selected Papaveraceae Plants. Natural Product Communications, 2014, 9, 1934578X1400901.	0.2	5
54	Insecticidal activity of two formulations of essential oils against the cereal leaf beetle. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2018, 68, 489-495.	0.3	5

#	Article	IF	Citations
55	Secreted Enzyme-Responsive System for Controlled Antifungal Agent Release. Nanomaterials, 2021, 11, 1280.	1.9	5
56	The Effects of Pimpinella anisum Essential Oils on Young Larvae Leptinotarsa decemlineata Say (Coleoptera: Chrysomelidae). American Journal of Potato Research, 2017, 94, 64-69.	0.5	4
57	Antibacterial Effect of Carvacrol and Coconut Oil on Selected Pathogenic Bacteria. Scientia Agriculturae Bohemica, 2018, 49, 46-52.	0.3	4
58	MALDI-TOF MS as a method for rapid identification of Phytophthora de Bary, 1876. PeerJ, 2021, 9, e11662.	0.9	4
59	Polyketide Derivatives in the Resistance of Gerbera hybrida to Powdery Mildew. Frontiers in Plant Science, 2021, 12, 790907.	1.7	4
60	Antifungal and Antitoxigenic Effects of Selected Essential Oils in Vapors on Green Coffee Beans with Impact on Consumer Acceptability. Foods, 2021, 10, 2993.	1.9	4
61	Susceptibility of some clinical isolates of Staphylococcus aureus to fractions from the aerial parts of Leuzea carthamoides. Biologia (Poland), 2008, 63, 607-609.	0.8	2
62	In Vitro Digestibility of Aluminum from Hibiscus sabdariffa Hot Watery Infusion and Its Concentration in Urine of Healthy Individuals. Biological Trace Element Research, 2016, 174, 267-273.	1.9	2
63	The Effect of the Application of Thyme Essential Oil on Microbial Load During Meat Drying. Journal of Visualized Experiments, 2018, , .	0.2	2
64	Data on low-molecular weight proteins of Escherichia coli treated by essential oils components, tetracycline, chlorine and peroxide by MALDI-TOF MS. Data in Brief, 2018, 21, 962-965.	0.5	2
65	Metabolism of Selected 2-Arylbenzofurans in a Colon In Vitro Model System. Foods, 2021, 10, 2754.	1.9	2
66	INHIBITION EFFECTS OF SOME ANTIMICROBIAL AGENTS FROM SALVIA OFFICINALIS L. ON THE GROWTH OF SELECTED GRAM-NEGATIVE AND GRAM-POSITIVE BACTERIAL STRAINS. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 960-964.	0.4	1
67	Fast and Ecological Liquid-Liquid Separation Method for Preparing Quinones Enriched Extract from Nigella sativa Oil. Journal of the Brazilian Chemical Society, 0, , .	0.6	1
68	Attraction or Repelling Effects of Commercial Plant Essential Oils on the Synanthropic Cheiracanthium mildei (Araneae: Cheiracanthiidae). Journal of Economic Entomology, 0, , .	0.8	0