Slobodan LiliÄ

List of Publications by Year
in descending order

26	109	1684188 5	1372567 10
papers	citations	h-index	g-index

26	26	26	174
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant and antimicrobial activity of Kitaibelia vitifolia extract as alternative to the added nitrite in fermented dry sausage. Meat Science, 2014, 97, 459-467.	5.5	53
2	Reducing Sodium Chloride Content in Meat Burgers by Adding Potassium Chloride and Onion. Procedia Food Science, 2015, 5, 164-167.	0.6	11
3	Possibility of replacement of sodium chloride by potassium chloride in cooked sausages: Sensory characteristics and health aspects. Biotechnology in Animal Husbandry, 2008, 24, 133-138.	0.3	8
4	Effect of extruded flaxseed enriched diet on physico-chemical and sensory characteristics of broiler meat. Biotechnology in Animal Husbandry, 2017, 33, 221-231.	0.3	8
5	Chemical Composition and Cholesterol Content in M. Longissimus Dorsi from Free-range Reared Swallow-belly Mangalitsa: The Effect of Gender. Procedia Food Science, 2015, 5, 316-319.	0.6	5
6	Physico-Chemical Characteristics and Sensory Quality of Dry Fermented Sausages with Flaxseed Oil Preparations. Polish Journal of Food and Nutrition Sciences, 2018, 68, 367-375.	1.7	5
7	Effect of modified atmosphere packaging on the shelf life of chilled Ccommon carp (Cyprinus carpio) steaks: chemical and sensory attributes. Czech Journal of Food Sciences, 2018, 36, 221-226.	1.2	4
8	Total Phosphorus Content in Various Types of Cooked Sausages from the Serbian Market. Procedia Food Science, 2015, 5, 152-155.	0.6	2
9	Reducing the Sodium Chloride Content in Chicken Pate by Using Potassium and Ammonium Chloride. Procedia Food Science, 2015, 5, 22-25.	0.6	2
10	Salt reduction in human diet: A global strategy for 21st century. Tehnologija Mesa, 2014, 55, 162-168.	0.1	2
11	Cholesterol content and fatty acid profile of broiler meat as affected by diet with extruded flaxseed. Journal of Central European Agriculture, 2018, 19, 931-942.	0.6	2
12	Mineral adsorbents in broilers nutrition: Effects on yield and meat quality. Food and Feed Research, 2014, 41, 63-70.	0.5	1
13	Examination of sensory perceived saltiness of chloride salts' aqueous solutions with different pH values. Tehnologija Mesa, 2014, 55, 81-87.	0.1	1
14	Organoleptic properties of Lamb meat: Factor of quality. Veterinarski Glasnik, 2004, 58, 351-358.	0.3	1
15	Main properties of quality of 'visocka pecenica'. Tehnologija Mesa, 2012, 53, 134-139.	0.1	1
16	Hygienic risks of cut unpacked chicken meat in retail. Tehnologija Mesa, 2012, 53, 121-126.	0.1	1
17	Influence of reduced sodium chloride content on the fermentation and quality of dry fermented sausages. Tehnologija Mesa, 2013, 54, 150-159.	0.1	1
18	Effect of sodium chloride reduction in dry pork on sensory quality parameters and instrumentally measured colour. Biotechnology in Animal Husbandry, 2016, 32, 383-391.	0.3	1

#	Article	IF	Citations
19	Changes of sensory atributes of chilled vacuum-packaged cold-smoked common carp (Cyprinus carpio) and cold-smoked bighead carp (Hypophthalmichthys nobilis) fillets. Biotechnology in Animal Husbandry, 2021, 37, 213-222.	0.3	0
20	Researching the possibility of production of dried porcine meat with decreased quantity of salt. Biotechnology in Animal Husbandry, 2004, 20, 85-90.	0.3	0
21	Study of antimicrobial activity of cinnamaldehyde and carvacrol against foodborne microorganisms. Tehnologija Mesa, 2012, 53, 166-172.	0.1	0
22	Perception of salty taste and preference to sodium chloride. Tehnologija Mesa, 2012, 53, 62-70.	0.1	0
23	The effect of vacuum packaging on chemical changes in chilled beef. Tehnologija Mesa, 2012, 53, 112-120.	0.1	0
24	Production of chicken liver pÃ¢tÃ© with reduced sodium chloride content. Tehnologija Mesa, 2013, 54, 144-149.	0.1	0
25	Possibilities for substitution of sodium chloride with some salts in the production of dried pork. Tehnologija Mesa, 2014, 55, 176-183.	0.1	0
26	Implementation of classical, molecular biological and immunoenzymatic methods in isolation and detection of Listeria monocytogenes in food. Food and Feed Research, 2014, 41, 19-29.	0.5	0