

# Slobodan LiliÄ

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1687299/publications.pdf>

Version: 2024-02-01

26  
papers

109  
citations

1684188

5  
h-index

1372567

10  
g-index

26  
all docs

26  
docs citations

26  
times ranked

174  
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes of sensory attributes of chilled vacuum-packaged cold-smoked common carp ( <i>Cyprinus carpio</i> ) and cold-smoked bighead carp ( <i>Hypophthalmichthys nobilis</i> ) fillets. <i>Biotechnology in Animal Husbandry</i> , 2021, 37, 213-222.	0.3	0
2	Effect of modified atmosphere packaging on the shelf life of chilled common carp ( <i>Cyprinus carpio</i> ) steaks: chemical and sensory attributes. <i>Czech Journal of Food Sciences</i> , 2018, 36, 221-226.	1.2	4
3	Physico-Chemical Characteristics and Sensory Quality of Dry Fermented Sausages with Flaxseed Oil Preparations. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 367-375.	1.7	5
4	Cholesterol content and fatty acid profile of broiler meat as affected by diet with extruded flaxseed. <i>Journal of Central European Agriculture</i> , 2018, 19, 931-942.	0.6	2
5	Effect of extruded flaxseed enriched diet on physico-chemical and sensory characteristics of broiler meat. <i>Biotechnology in Animal Husbandry</i> , 2017, 33, 221-231.	0.3	8
6	Effect of sodium chloride reduction in dry pork on sensory quality parameters and instrumentally measured colour. <i>Biotechnology in Animal Husbandry</i> , 2016, 32, 383-391.	0.3	1
7	Total Phosphorus Content in Various Types of Cooked Sausages from the Serbian Market. <i>Procedia Food Science</i> , 2015, 5, 152-155.	0.6	2
8	Chemical Composition and Cholesterol Content in M. Longissimus Dorsi from Free-range Reared Swallow-belly Mangalitsa: The Effect of Gender. <i>Procedia Food Science</i> , 2015, 5, 316-319.	0.6	5
9	Reducing Sodium Chloride Content in Meat Burgers by Adding Potassium Chloride and Onion. <i>Procedia Food Science</i> , 2015, 5, 164-167.	0.6	11
10	Reducing the Sodium Chloride Content in Chicken Pate by Using Potassium and Ammonium Chloride. <i>Procedia Food Science</i> , 2015, 5, 22-25.	0.6	2
11	Antioxidant and antimicrobial activity of <i>Kitaibelia vitifolia</i> extract as alternative to the added nitrite in fermented dry sausage. <i>Meat Science</i> , 2014, 97, 459-467.	5.5	53
12	Mineral adsorbents in broilers nutrition: Effects on yield and meat quality. <i>Food and Feed Research</i> , 2014, 41, 63-70.	0.5	1
13	Examination of sensory perceived saltiness of chloride salts' aqueous solutions with different pH values. <i>Tehnologija Mesa</i> , 2014, 55, 81-87.	0.1	1
14	Possibilities for substitution of sodium chloride with some salts in the production of dried pork. <i>Tehnologija Mesa</i> , 2014, 55, 176-183.	0.1	0
15	Implementation of classical, molecular biological and immunoenzymatic methods in isolation and detection of <i>Listeria monocytogenes</i> in food. <i>Food and Feed Research</i> , 2014, 41, 19-29.	0.5	0
16	Salt reduction in human diet: A global strategy for 21st century. <i>Tehnologija Mesa</i> , 2014, 55, 162-168.	0.1	2
17	Influence of reduced sodium chloride content on the fermentation and quality of dry fermented sausages. <i>Tehnologija Mesa</i> , 2013, 54, 150-159.	0.1	1
18	Production of chicken liver pâté with reduced sodium chloride content. <i>Tehnologija Mesa</i> , 2013, 54, 144-149.	0.1	0

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19	Study of antimicrobial activity of cinnamaldehyde and carvacrol against foodborne microorganisms. Tehnologija Mesa, 2012, 53, 166-172.	0.1	0
20	Main properties of quality of 'visocka pecenica'. Tehnologija Mesa, 2012, 53, 134-139.	0.1	1
21	Hygienic risks of cut unpacked chicken meat in retail. Tehnologija Mesa, 2012, 53, 121-126.	0.1	1
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	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
25	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
26	Organoleptic properties of Lamb meat: Factor of quality. Veterinarski Glasnik, 2004, 58, 351-358.	0.3	1