

# Leona Buřková

## List of Publications by Year in descending order

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Version: 2024-02-01

68  
papers

1,361  
citations

361296

20  
h-index

377752

34  
g-index

68  
all docs

68  
docs citations

68  
times ranked

1606  
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation, Degradation, and Detoxification of Putrescine by Foodborne Bacteria: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1012-1030.	5.9	120
2	The effect of ripening and storage conditions on the distribution of tyramine, putrescine and cadaverine in Edam-cheese. <i>Food Microbiology</i> , 2010, 27, 880-888.	2.1	93
3	Tyramine production of technological important strains of <i>Lactobacillus</i> , <i>Lactococcus</i> and <i>Streptococcus</i> . <i>European Food Research and Technology</i> , 2009, 229, 533-538.	1.6	88
4	Formulation, Characterization and Properties of Hemp Seed Oil and Its Emulsions. <i>Molecules</i> , 2017, 22, 700.	1.7	80
5	Production of biogenic amines by lactic acid bacteria and bifidobacteria isolated from dairy products and beer. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2086-2091.	1.3	65
6	Formation of biogenic amines by Gram-negative bacteria isolated from poultry skin. <i>Food Chemistry</i> , 2010, 121, 203-206.	4.2	55
7	Polyvinyl alcohol biodegradation under denitrifying conditions. <i>International Biodeterioration and Biodegradation</i> , 2013, 84, 21-28.	1.9	53
8	Monitoring of biogenic amines in cheeses manufactured at small-scale farms and in fermented dairy products in the Czech Republic. <i>Food Chemistry</i> , 2013, 141, 548-551.	4.2	52
9	Biogenic amine production by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> strains in the model system of Dutch-type cheese. <i>Food Chemistry</i> , 2016, 194, 68-75.	4.2	44
10	16S rRNA gene-based identification of cultured bacterial flora from host-seeking <i>Ixodes ricinus</i> , <i>Dermacentor reticulatus</i> and <i>Haemaphysalis concinna</i> ticks, vectors of vertebrate pathogens. <i>Folia Microbiologica</i> , 2009, 54, 419-428.	1.1	42
11	The Sulfate-Reducing Microbial Communities and Meta-Analysis of Their Occurrence during Diseases of Small to Large Intestine Axis. <i>Journal of Clinical Medicine</i> , 2019, 8, 1656.	1.0	40
12	Effect of acid hydrolysis time on amino acid determination in casein and processed cheeses with different fat content. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 224-232.	1.9	39
13	Hydrogen Sulfide Effects on the Survival of Lactobacilli with Emphasis on the Development of Inflammatory Bowel Diseases. <i>Biomolecules</i> , 2019, 9, 752.	1.8	35
14	The effect of elevated temperature on ripening of Dutch type cheese. <i>Food Chemistry</i> , 2012, 132, 1846-1854.	4.2	30
15	The effect of lactose, NaCl and an aero/anaerobic environment on the tyrosine decarboxylase activity of <i>Lactococcus lactis</i> subsp. <i>cremoris</i> and <i>Lactococcus lactis</i> subsp. <i>lactis</i> . <i>International Journal of Food Microbiology</i> , 2011, 147, 112-119.	2.1	29
16	The effect of three different ripening/storage conditions on the distribution of selected parameters in individual parts of Dutch-type cheese. <i>International Journal of Food Science and Technology</i> , 2011, 46, 101-108.	1.3	24
17	Comparison of antibacterial effect of seven 1-monoglycerides on food-borne pathogens or spoilage bacteria. <i>Acta Veterinaria Brno</i> , 2011, 80, 29-39.	0.2	24
18	Biogenic amines occurrence in fish meat sampled from restaurants in region of Czech Republic. <i>Food Control</i> , 2013, 31, 49-52.	2.8	24

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19	Content of biogenic amines and polyamines in beers from the Czech Republic. <i>Journal of the Institute of Brewing</i> , 2012, 118, 213-216.	0.8	23
20	Application of qPCR for multicopper oxidase gene (MCO) in biogenic amines degradation by <i>Lactobacillus casei</i> . <i>Food Microbiology</i> , 2020, 91, 103550.	2.1	21
21	Xanthan and gellan degradation by bacteria of activated sludge. <i>Water Science and Technology</i> , 2009, 60, 965-973.	1.2	20
22	Microflora of processed cheese and the factors affecting it. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2392-2403.	5.4	20
23	Influence of monoacylglycerols on growth inhibition of micromycetes <i>in vitro</i> and on bread. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 173-179.	1.0	19
24	Formulation, antibacterial activity, and cytotoxicity of 1- $\alpha$ -monoacylglycerol microemulsions. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 448-457.	1.0	19
25	Biogenic amine production by nonstarter strains of <i>Lactobacillus curvatus</i> and <i>Lactobacillus paracasei</i> in the model system of Dutch-type cheese. <i>LWT - Food Science and Technology</i> , 2018, 97, 730-735.	2.5	18
26	Novel touchdown-PCR method for the detection of putrescine producing Gram-negative bacteria in food products. <i>Food Microbiology</i> , 2013, 34, 268-276.	2.1	17
27	Effects of NaCl, lactose and availability of oxygen on tyramine production by the <i>Enterococcus durans</i> CCDM 53. <i>European Food Research and Technology</i> , 2012, 234, 973-979.	1.6	16
28	Antibacterial effects of commercially available phosphates on selected microorganisms. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 56, 19-24.	0.2	16
29	THE EFFECT OF DIFFERENT HEAT STERILIZATION REGIMES ON THE QUALITY OF CANNED PROCESSED CHEESE. <i>Journal of Food Process Engineering</i> , 2011, 34, 1860-1878.	1.5	15
30	Decarboxylation activity of enterococci isolated from rabbit meat and staphylococci isolated from trout intestines. <i>Veterinary Microbiology</i> , 2012, 159, 438-442.	0.8	15
31	Biogenic amines occurrence in beers produced in Czech microbreweries. <i>Food Control</i> , 2020, 117, 107335.	2.8	15
32	The influence of fat and monoacylglycerols on growth of spore-forming bacteria in processed cheese. <i>International Journal of Food Microbiology</i> , 2014, 182-183, 37-43.	2.1	13
33	The effect of long-term storage on the quality of sterilized processed cheese. <i>Journal of Food Science and Technology</i> , 2015, 52, 4985-4993.	1.4	13
34	Antifungal and antibacterial effects of 1-monocaprylin on textile materials. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 849-856.	1.0	12
35	Selected factors influencing the ability of <i>Bifidobacterium</i> to form biogenic amines. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1302-1307.	1.3	11
36	Preparation, Characterization and Antibacterial Activity of 1-Monoacylglycerol of Adamantane-1-Carboxylic Acid. <i>Journal of Food Biochemistry</i> , 2013, 37, 544-553.	1.2	10

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37	Reduction of biogenic amine content in Dutch-type cheese as affected by the applied adjunct culture. <i>LWT - Food Science and Technology</i> , 2021, 152, 112397.	2.5	10
38	Effects of temperature, pH and NaCl content on <i>in vitro</i> putrescine and cadaverine production through the growth of <i>Serratia marcescens</i> CCM 303. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2015, 50, 797-808.	0.7	9
39	Modelling biogenic amines in fish meat in Central Europe using censored distributions. <i>Chemosphere</i> , 2020, 251, 126390.	4.2	9
40	Effects of different strains <i>Penicillium nalgiovense</i> in the NaĀkovy cheese during ripening. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2547-2554.	1.7	8
41	Decarboxylase-positive <i>Enterococcus faecium</i> strains isolated from rabbit meat and their sensitivity to enterocins. <i>Food Science and Nutrition</i> , 2017, 5, 31-37.	1.5	8
42	Biogenic amines in smear and mould-ripened cheeses. <i>Potravinarstvo</i> , 2014, 8, 321-327.	0.5	8
43	Biogenic amines and their producers in Akawi white cheese. <i>International Journal of Dairy Technology</i> , 2016, 69, 386-392.	1.3	7
44	Occurrence of Biogenic Amines Producers in the Wastewater of the Dairy Industry. <i>Molecules</i> , 2020, 25, 5143.	1.7	7
45	Biogenic amines degradation by microorganisms isolated from cheese. <i>Potravinarstvo</i> , 2017, 11, 302-308.	0.5	7
46	Quality changes of long-life foods during three-month storage at different temperatures. <i>Potravinarstvo</i> , 2017, 11, 43-51.	0.5	7
47	Sensitivity to Enterocins of Biogenic Amine-Producing Faecal Enterococci from Ostriches and Pheasants. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 483-491.	1.9	6
48	Contaminating microorganisms in quark-type cheese and their capability of biogenic amine production. <i>International Journal of Dairy Technology</i> , 2018, 71, 1018-1022.	1.3	6
49	Microflora of farm and hunted pheasants in relation to biogenic amines production. <i>European Journal of Wildlife Research</i> , 2016, 62, 341-352.	0.7	5
50	Effect of lantibiotic gallidermin against biogenic amine-producing faecal staphylococci from ostriches and pheasants. <i>Folia Microbiologica</i> , 2017, 62, 229-235.	1.1	5
51	The development of free amino acids and volatile compounds in cheese "loumouckĀ tvarĀky" (PGI) during ripening. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1868-1876.	1.3	4
52	Detection and relative quantification of amine oxidase gene ( <i>yobN</i> ) in <i>Bacillus subtilis</i> : application of real-time quantitative PCR. <i>Journal of Food Science and Technology</i> , 2022, 59, 909-916.	1.4	3
53	Assessment of biogenic amines profile in ciders from the Central Europe region as affected by storage time. <i>Food Bioscience</i> , 2021, 41, 100957.	2.0	3
54	Quality evaluation of white brined cheese stored in cans as affected by the storage temperature and time. <i>International Dairy Journal</i> , 2021, 121, 105105.	1.5	3

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55	The impact of cell-free supernatants of <i>Lactococcus lactis</i> subsp. <i>lactis</i> strains on the tyramine formation of <i>Lactobacillus</i> and <i>Lactiplantibacillus</i> strains isolated from cheese and beer. <i>Food Microbiology</i> , 2021, 99, 103813.	2.1	3
56	Whole-Cell Protein Profiles of Disintegrated Freshwater Green Algae and Cyanobacterium. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 15-23.	0.6	2
57	Quantitative Real-time PCR detection of putrescine-producing Gram-negative bacteria. <i>Potravinarstvo</i> , 2017, 11, .	0.5	2
58	Antimicrobial effect of selected lactic acid bacteria against microorganisms with decarboxylase activity. <i>Potravinarstvo</i> , 2017, 11, .	0.5	2
59	Changes in amino acids composition of cows colostrum (during first 72 hours after parturition). <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 55, 81-94.	0.2	2
60	Biogenic amines content in the fermented asian food in the Czech Republic. <i>Potravinarstvo</i> , 2018, 12, 292-298.	0.5	2
61	Vegetable oil based emulsions in milk. <i>Potravinarstvo</i> , 2014, 8, .	0.5	1
62	Impact of long-term storage on the quality of selected sugar-based foods stored at different temperatures. <i>LWT - Food Science and Technology</i> , 2022, 157, 113095.	2.5	1
63	Ribotyping and whole-cell protein analysis of spirochetes isolated from arthropods in the Czech Republic. <i>Annals of Agricultural and Environmental Medicine</i> , 2008, 15, 225-30.	0.5	1
64	Risk analysis of tyramine concentration in food production. , 2013, , .		0
65	Selected phenotypic features of BR91, a unique spirochaetal strain isolated from the <i>Culex pipiens</i> mosquito. <i>Microbiological Research</i> , 2014, 169, 348-352.	2.5	0
66	EFFECT OF SODIUM PHOSPHATES ON SELECTED FOOD GRADE BACTERIA. <i>Potravinarstvo</i> , 2011, 5, .	0.5	0
67	Proteolysis during manufacture and ripening/storing of âœœolomouckÃ© tvarÃ½kyâœœ-cheese (pgi). <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 130-134.	0.4	0
68	The monitoring of biogenic amines in the raw food. <i>Potravinarstvo</i> , 2019, 13, 482-489.	0.5	0