

# TomaÅ¾ Polak

## List of Publications by Year in descending order

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41  
papers

1,054  
citations

567281

15  
h-index

414414

32  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1850  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolics in Slovenian Bilberries ( <i>Vaccinium myrtillus</i> L.) and Blueberries ( <i>Vaccinium corymbosum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6998-7004.	5.2	141
2	Antioxidant properties of 4-vinyl derivatives of hydroxycinnamic acids. <i>Food Chemistry</i> , 2011, 128, 62-69.	8.2	122
3	Bilberry and blueberry anthocyanins act as powerful intracellular antioxidants in mammalian cells. <i>Food Chemistry</i> , 2012, 134, 1878-1884.	8.2	114
4	LC-DAD-ESI/MS analysis of flavonoids and abscisic acid with chemometric approach for the classification of Slovenian honey. <i>Food Chemistry</i> , 2011, 127, 296-302.	8.2	96
5	The occurrence and characterisation of phenolic compounds in <i>Camelina sativa</i> seed, cake and oil. <i>Food Chemistry</i> , 2012, 131, 580-589.	8.2	71
6	Chemical Properties and Antioxidant and Antimicrobial Activities of Slovenian Propolis. <i>Chemistry and Biodiversity</i> , 2012, 9, 1545-1558.	2.1	56
7	Mercury, selenium, PCBs and fatty acids in fresh and canned fish available on the Slovenian market. <i>Food Chemistry</i> , 2011, 124, 711-720.	8.2	55
8	LC-MS analysis of phenolic compounds and antioxidant activity of buckwheat at different stages of malting. <i>Food Chemistry</i> , 2016, 210, 9-17.	8.2	48
9	Antioxidative Activity of Propolis Extract in Yeast Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11449-11455.	5.2	39
10	Identification of the chelocardin biosynthetic gene cluster from <i>Amycolatopsis sulphurea</i> : a platform for producing novel tetracycline antibiotics. <i>Microbiology (United Kingdom)</i> , 2013, 159, 2524-2532.	1.8	27
11	Carbohydrate composition of Slovenian bee pollens. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1880-1888.	2.7	22
12	Stability and transformation of products formed from dimeric dehydroascorbic acid at low pH. <i>Food Chemistry</i> , 2011, 129, 965-973.	8.2	20
13	Phenolic Content of Strawberry Spreads during Processing and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9220-9229.	5.2	20
14	Germinated Buckwheat: Effects of Dehulling on Phenolics Profile and Antioxidant Activity of Buckwheat Seeds. <i>Foods</i> , 2021, 10, 740.	4.3	19
15	Quality traits of <i>Longissimus lumborum</i> muscle from White Mangalica, Duroc White Mangalica and Large White pigs reared under intensive conditions and slaughtered at 150 kg live weight: a comparative study. <i>Archives Animal Breeding</i> , 2016, 59, 401-415.	1.4	17
16	Fractionation of Phenolic Compounds Extracted from Propolis and Their Activity in the Yeast <i>Saccharomyces cerevisiae</i> . <i>PLoS ONE</i> , 2013, 8, e56104.	2.5	16
17	Effect of Heat Treatment of <i>Camelina (Camelina sativa)</i> Seeds on the Antioxidant Potential of Their Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8639-8645.	5.2	14
18	Effects of industrial and home-made spread processing on bilberry phenolics. <i>Food Chemistry</i> , 2015, 173, 61-69.	8.2	14

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19	Development of low-fat chicken bologna sausages enriched with inulin, oat fibre or psyllium. International Journal of Food Science and Technology, 2021, 56, 1818-1828.	2.7	14
20	Quality Assessment of Slovenian Krvavica, A Traditional Blood Sausage: Sensory Evaluation. Journal of Food Processing and Preservation, 2014, 38, 97-105.	2.0	13
21	Effects of ethanol storage and lipids on stable isotope values in a large mammalian omnivore. Journal of Mammalogy, 2019, 100, 150-157.	1.3	13
22	pH-induced structural forms of cyanidin and cyanidin 3-O- $\beta$ -glucopyranoside. Dyes and Pigments, 2019, 165, 71-80.	3.7	13
23	Mustard Seed: Phenolic Composition and Effects on Lipid Oxidation in Oil, Oil-in-Water Emulsion and Oleogel. Industrial Crops and Products, 2020, 156, 112851.	5.2	13
24	A Kinetic Approach in the Evaluation of Radical-Scavenging Efficiency of Sinapic Acid and Its Derivatives. Molecules, 2017, 22, 375.	3.8	10
25	Oxidative stability of n-3-enriched chicken patties under different package-atmosphere conditions. Food Chemistry, 2015, 168, 372-382.	8.2	9
26	Influence of temperature on the formation of heterocyclic aromatic amines in pork steaks. Czech Journal of Food Sciences, 2020, 38, 248-254.	1.2	9
27	Characterization of the Kranjska klobasa, a traditional slovenian cooked, cured, and smoked sausage from coarse ground pork. Journal of Food Processing and Preservation, 2017, 41, e13269.	2.0	7
28	Degradation of PCBs in dry fermented sausages during drying/ripening. Food Chemistry, 2016, 213, 246-250.	8.2	5
29	Preparation of $\beta$ -glucan and antioxidant-rich fractions by stone milling of hullless barley. International Journal of Food Science and Technology, 2020, 55, 681-689.	2.7	5
30	Electrical admittance and dielectric properties of whipping cream. Journal of Food Engineering, 2020, 278, 109942.	5.2	5
31	Accumulation and Transformation of Biogenic Amines and Gamma-Aminobutyric Acid (GABA) in Chickpea Sourdough. Foods, 2021, 10, 2840.	4.3	5
32	The Occurrence of Five Unregulated Mycotoxins Most Important for Traditional Dry-Cured Meat Products. Toxins, 2022, 14, 476.	3.4	5
33	Insight into the Molecular Mechanisms of Propolis Activity using a Subcellular Proteomic Approach. Journal of Agricultural and Food Chemistry, 2013, 61, 11502-11510.	5.2	4
34	Adaptation Response Mechanisms of Staphylococcus epidermidis Strains Exposed to Increasing Concentrations of Didecyldimethylammonium Chloride. Microbial Drug Resistance, 2020, 26, 583-593.	2.0	4
35	Does type of bread ingested for breakfast contribute to lowering of glycaemic index?. Journal of Nutrition & Intermediary Metabolism, 2019, 16, 100097.	1.7	3
36	Technological and microbiological factors affecting the polyphenolic profile of Montenegrin red wines. Chemical Industry and Chemical Engineering Quarterly, 2019, 25, 309-319.	0.7	1

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37	Comparison of the physico-chemical parameters and sensory properties of selected pasteurized meat products on Slovenian market. Meso, 2020, 22, 196-208.	0.1	1
38	Acceptance of liver pâté with reduced content of salt and sodium. Meso, 2018, 20, 384-393.	0.1	0
39	Quality parameters of different oils and fried foods after repeated deep-fat frying. Meso, 2020, 22, 460-474.	0.1	0
40	Fatty acid profile of Slovenian farmed rainbow trout. Meso, 2021, 23, 202-209.	0.1	0
41	Trans fatty acids in frequently consumed products from Serbian and Slovenian market. Central European Journal of Public Health, 2022, 30, 51-57.	1.1	0