

TomaÅ¾ Polak

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

1,054
citations

566801

15
h-index

414034

32
g-index

42
all docs

42
docs citations

42
times ranked

1850
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Trans fatty acids in frequently consumed products from Serbian and Slovenian market. Central European Journal of Public Health, 2022, 30, 51-57. | 0.4 | 0 |
| 2 | The Occurrence of Five Unregulated Mycotoxins Most Important for Traditional Dry-Cured Meat Products. Toxins, 2022, 14, 476. | 1.5 | 5 |
| 3 | 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. | 1.3 | 14 |
| 4 | Germinated Buckwheat: Effects of Dehulling on Phenolics Profile and Antioxidant Activity of Buckwheat Seeds. Foods, 2021, 10, 740. | 1.9 | 19 |
| 5 | Accumulation and Transformation of Biogenic Amines and Gamma-Aminobutyric Acid (GABA) in Chickpea Sourdough. Foods, 2021, 10, 2840. | 1.9 | 5 |
| 6 | Fatty acid profile of Slovenian farmed rainbow trout. Meso, 2021, 23, 202-209. | 0.1 | 0 |
| 7 | Preparation of β -glucan and antioxidant-rich fractions by stone milling of hull-less barley. International Journal of Food Science and Technology, 2020, 55, 681-689. | 1.3 | 5 |
| 8 | Adaptation Response Mechanisms of <i>Staphylococcus epidermidis</i> Strains Exposed to Increasing Concentrations of Didecyldimethylammonium Chloride. Microbial Drug Resistance, 2020, 26, 583-593. | 0.9 | 4 |
| 9 | Mustard Seed: Phenolic Composition and Effects on Lipid Oxidation in Oil, Oil-in-Water Emulsion and Oleogel. Industrial Crops and Products, 2020, 156, 112851. | 2.5 | 13 |
| 10 | Influence of temperature on the formation of heterocyclic aromatic amines in pork steaks. Czech Journal of Food Sciences, 2020, 38, 248-254. | 0.6 | 9 |
| 11 | Quality parameters of different oils and fried foods after repeated deep-fat frying. Meso, 2020, 22, 460-474. | 0.1 | 0 |
| 12 | Electrical admittance and dielectric properties of whipping cream. Journal of Food Engineering, 2020, 278, 109942. | 2.7 | 5 |
| 13 | 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 |
| 14 | Effects of ethanol storage and lipids on stable isotope values in a large mammalian omnivore. Journal of Mammalogy, 2019, 100, 150-157. | 0.6 | 13 |
| 15 | Does type of bread ingested for breakfast contribute to lowering of glycaemic index?. Journal of Nutrition & Intermediary Metabolism, 2019, 16, 100097. | 1.7 | 3 |
| 16 | pH-induced structural forms of cyanidin and cyanidin 3-O- β -glucopyranoside. Dyes and Pigments, 2019, 165, 71-80. | 2.0 | 13 |
| 17 | Technological and microbiological factors affecting the polyphenolic profile of Montenegrin red wines. Chemical Industry and Chemical Engineering Quarterly, 2019, 25, 309-319. | 0.4 | 1 |
| 18 | Carbohydrate composition of Slovenian bee pollens. International Journal of Food Science and Technology, 2018, 53, 1880-1888. | 1.3 | 22 |

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|----|--|-----|-----------|
| 19 | Acceptance of liver pâté with reduced content of salt and sodium. <i>Meso</i> , 2018, 20, 384-393. | 0.1 | 0 |
| 20 | Characterization of the Kranjska klobasa, a traditional slovenian cooked, cured, and smoked sausage from coarse ground pork. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13269. | 0.9 | 7 |
| 21 | A Kinetic Approach in the Evaluation of Radical-Scavenging Efficiency of Sinapic Acid and Its Derivatives. <i>Molecules</i> , 2017, 22, 375. | 1.7 | 10 |
| 22 | LC-MS analysis of phenolic compounds and antioxidant activity of buckwheat at different stages of malting. <i>Food Chemistry</i> , 2016, 210, 9-17. | 4.2 | 48 |
| 23 | Degradation of PCBs in dry fermented sausages during drying/ripening. <i>Food Chemistry</i> , 2016, 213, 246-250. | 4.2 | 5 |
| 24 | 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. | | 17 |
| 25 | Oxidative stability of n-3-enriched chicken patties under different package-atmosphere conditions. <i>Food Chemistry</i> , 2015, 168, 372-382. | 4.2 | 9 |
| 26 | Effects of industrial and home-made spread processing on bilberry phenolics. <i>Food Chemistry</i> , 2015, 173, 61-69. | 4.2 | 14 |
| 27 | Quality Assessment of Slovenian Krvavica, A Traditional Blood Sausage: Sensory Evaluation. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 97-105. | 0.9 | 13 |
| 28 | Phenolic Content of Strawberry Spreads during Processing and Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9220-9229. | 2.4 | 20 |
| 29 | 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. | 0.7 | 27 |
| 30 | Insight into the Molecular Mechanisms of Propolis Activity using a Subcellular Proteomic Approach. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11502-11510. | 2.4 | 4 |
| 31 | Fractionation of Phenolic Compounds Extracted from Propolis and Their Activity in the Yeast <i>Saccharomyces cerevisiae</i> . <i>PLoS ONE</i> , 2013, 8, e56104. | 1.1 | 16 |
| 32 | Chemical Properties and Antioxidant and Antimicrobial Activities of Slovenian Propolis. <i>Chemistry and Biodiversity</i> , 2012, 9, 1545-1558. | 1.0 | 56 |
| 33 | The occurrence and characterisation of phenolic compounds in <i>Camelina sativa</i> seed, cake and oil. <i>Food Chemistry</i> , 2012, 131, 580-589. | 4.2 | 71 |
| 34 | Bilberry and blueberry anthocyanins act as powerful intracellular antioxidants in mammalian cells. <i>Food Chemistry</i> , 2012, 134, 1878-1884. | 4.2 | 114 |
| 35 | Antioxidative Activity of Propolis Extract in Yeast Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11449-11455. | 2.4 | 39 |
| 36 | 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. | 2.4 | 141 |

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|----|--|-----|-----------|
| 37 | Effect of Heat Treatment of Camelina (<i>Camelina sativa</i>) Seeds on the Antioxidant Potential of Their Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8639-8645. | 2.4 | 14 |
| 38 | Antioxidant properties of 4-vinyl derivatives of hydroxycinnamic acids. <i>Food Chemistry</i> , 2011, 128, 62-69. | 4.2 | 122 |
| 39 | Mercury, selenium, PCBs and fatty acids in fresh and canned fish available on the Slovenian market. <i>Food Chemistry</i> , 2011, 124, 711-720. | 4.2 | 55 |
| 40 | 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. | 4.2 | 96 |
| 41 | Stability and transformation of products formed from dimeric dehydroascorbic acid at low pH. <i>Food Chemistry</i> , 2011, 129, 965-973. | 4.2 | 20 |