

Eva Lorencova

List of Publications by Year in descending order

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16
papers

262
citations

1039406

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940134

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all docs

16
docs citations

16
times ranked

302
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Antibacterial effect of phosphates and polyphosphates with different chain length. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2012, 47, 2241-2245.	0.9	22
4	Evaluation of various emulsifying salts addition on selected properties of processed cheese sauce with the use of mechanical vibration damping and rheological methods. <i>LWT - Food Science and Technology</i> , 2019, 107, 178-184.	2.5	16
5	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
6	Biogenic amines occurrence in beers produced in Czech microbreweries. <i>Food Control</i> , 2020, 117, 107335.	2.8	15
7	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
8	Evaluation of force-carbonated Czech-type lager beer quality during storage in relation to the applied type of packaging. <i>Food Control</i> , 2019, 106, 106706.	2.8	12
9	Physical characterization of the milk chocolate using whey powder. <i>LWT - Food Science and Technology</i> , 2022, 154, 112669.	2.5	12
10	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
11	The impact of Cheddar or white brined cheese with various maturity degrees on the processed cheese consistency: A comparative study. <i>International Dairy Journal</i> , 2020, 111, 104816.	1.5	9
12	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
13	The impact of Chios mastic gum on textural, rheological and melting properties of spread-type processed cheese during storage. <i>International Dairy Journal</i> , 2020, 109, 104755.	1.5	5
14	Furcellaran as a substitute for emulsifying salts in processed cheese spread and the resultant storage changes. <i>International Journal of Dairy Technology</i> , 2022, 75, 679-689.	1.3	4
15	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
16	Evaluation of selected physicochemical parameters of extra virgin olive oil commercialized in the Czech market and stored during a period of 5 months. <i>Potravinarstvo</i> , 2017, 11, 664-672.	0.5	3