

Eva Lorencova

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2013643/publications.pdf>

Version: 2024-02-01

16
papers

262
citations

1039406

9
h-index

940134

16
g-index

16
all docs

16
docs citations

16
times ranked

302
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical characterization of the milk chocolate using whey powder. LWT - Food Science and Technology, 2022, 154, 112669.	2.5	12
2	Furcellaran as a substitute for emulsifying salts in processed cheese spread and the resultant storage changes. International Journal of Dairy Technology, 2022, 75, 679-689.	1.3	4
3	Assessment of biogenic amines profile in ciders from the Central Europe region as affected by storage time. Food Bioscience, 2021, 41, 100957.	2.0	3
4	The impact of Cheddar or white brined cheese with various maturity degrees on the processed cheese consistency: A comparative study. International Dairy Journal, 2020, 111, 104816.	1.5	9
5	The impact of Chios mastic gum on textural, rheological and melting properties of spread-type processed cheese during storage. International Dairy Journal, 2020, 109, 104755.	1.5	5
6	Biogenic amines occurrence in beers produced in Czech microbreweries. Food Control, 2020, 117, 107335.	2.8	15
7	Evaluation of force-carbonated Czech-type lager beer quality during storage in relation to the applied type of packaging. Food Control, 2019, 106, 106706.	2.8	12
8	Evaluation of various emulsifying salts addition on selected properties of processed cheese sauce with the use of mechanical vibration damping and rheological methods. LWT - Food Science and Technology, 2019, 107, 178-184.	2.5	16
9	Evaluation of selected physicochemical parameters of extra virgin olive oil commercialized in the Czech market and stored during a period of 5 months. Potravinarstvo, 2017, 11, 664-672.	0.5	3
10	Microflora of farm and hunted pheasants in relation to biogenic amines production. European Journal of Wildlife Research, 2016, 62, 341-352.	0.7	5
11	Selected factors influencing the ability of <i>Bifidobacterium</i> to form biogenic amines. International Journal of Food Science and Technology, 2014, 49, 1302-1307.	1.3	11
12	The influence of fat and monoacylglycerols on growth of spore-forming bacteria in processed cheese. International Journal of Food Microbiology, 2014, 182-183, 37-43.	2.1	13
13	Monitoring of biogenic amines in cheeses manufactured at small-scale farms and in fermented dairy products in the Czech Republic. Food Chemistry, 2013, 141, 548-551.	4.2	52
14	Decarboxylation activity of enterococci isolated from rabbit meat and staphylococci isolated from trout intestines. Veterinary Microbiology, 2012, 159, 438-442.	0.8	15
15	Antibacterial effect of phosphates and polyphosphates with different chain length. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2012, 47, 2241-2245.	0.9	22
16	Production of biogenic amines by lactic acid bacteria and bifidobacteria isolated from dairy products and beer. International Journal of Food Science and Technology, 2012, 47, 2086-2091.	1.3	65