

Roman Lunda

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2603904/publications.pdf>

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7
papers

92
citations

1684188

5
h-index

1720034

7
g-index

7
all docs

7
docs citations

7
times ranked

137
citing authors

#	ARTICLE	IF	CITATIONS
1	Vermicomposting of sludge from recirculating aquaculture system using <i>Eisenia andrei</i> : Technological feasibility and quality assessment of end-products. <i>Journal of Cleaner Production</i> , 2018, 177, 665-673.	9.3	39
2	Understanding nutrient throughput of operational RAS farm effluents to support semi-commercial aquaponics: Easy upgrade possible beyond controversies. <i>Journal of Environmental Management</i> , 2019, 245, 255-263.	7.8	16
3	Influence of rosemary extract (<i>Rosmarinus officinalis</i>) Inolens to extend the shelf life of vacuum-packed rainbow trout (<i>Oncorhynchus mykiss</i>) fillets stored under refrigerated conditions. <i>Aquaculture International</i> , 2019, 27, 833-847.	2.2	14
4	Recycling biofloc waste as novel protein source for crayfish with special reference to crayfish nutritional standards and growth trajectory. <i>Scientific Reports</i> , 2020, 10, 19607.	3.3	10
5	Bleeding of Common Carp (<i>Cyprinus carpio</i>) Improves Sensory Quality of Fillets and Slows Oxidative and Microbiological Changes During Refrigerated Aerobic Storage. <i>Food Technology and Biotechnology</i> , 2018, 56, 524-532.	2.1	7
6	Effect of different types of descaling methods on shelf life of air-/vacuum-packaged common carp (<i>Cyprinus carpio</i> L.) fillets under refrigerated storage conditions. <i>Aquaculture International</i> , 2016, 24, 1555-1568.	2.2	4
7	Impact of photostimulation for delayed maturity on flesh quality of brook trout (<i>Salvelinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	1.8	2