

Vendula Pachlovã;

List of Publications by Year in descending order

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papers

462
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933264

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533
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#	ARTICLE	IF	CITATIONS
1	The effect of ripening and storage conditions on the distribution of tyramine, putrescine and cadaverine in Edam-cheese. <i>Food Microbiology</i> , 2010, 27, 880-888.	2.1	93
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	Biogenic amine production by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> strains in the model system of Dutch-type cheese. <i>Food Chemistry</i> , 2016, 194, 68-75.	4.2	44
4	The effect of elevated temperature on ripening of Dutch type cheese. <i>Food Chemistry</i> , 2012, 132, 1846-1854.	4.2	30
5	The effect of three different ripening/storage conditions on the distribution of selected parameters in individual parts of Dutch-type cheese. <i>International Journal of Food Science and Technology</i> , 2011, 46, 101-108.	1.3	24
6	Biogenic amines occurrence in fish meat sampled from restaurants in region of Czech Republic. <i>Food Control</i> , 2013, 31, 49-52.	2.8	24
7	Content of biogenic amines and polyamines in beers from the Czech Republic. <i>Journal of the Institute of Brewing</i> , 2012, 118, 213-216.	0.8	23
8	The effect of ternary emulsifying salt composition and cheese maturity on the textural properties of processed cheese. <i>International Dairy Journal</i> , 2013, 29, 1-7.	1.5	22
9	Biogenic amine production by nonstarter strains of <i>Lactobacillus curvatus</i> and <i>Lactobacillus paracasei</i> in the model system of Dutch-type cheese. <i>LWT - Food Science and Technology</i> , 2018, 97, 730-735.	2.5	18
10	Properties of spreadable processed Mozzarella cheese with divergent compositions of emulsifying salts in relation to the applied cheese storage period. <i>LWT - Food Science and Technology</i> , 2017, 77, 30-38.	2.5	13
11	Comparison of the nutrient composition, biogenic amines and selected functional parameters of meat from different parts of Nile crocodile (<i>Crocodylus niloticus</i>). <i>Journal of Food Composition and Analysis</i> , 2015, 43, 82-87.	1.9	10
12	Reduction of biogenic amine content in Dutch-type cheese as affected by the applied adjunct culture. <i>LWT - Food Science and Technology</i> , 2021, 152, 112397.	2.5	10
13	BIOGENIC AMINES CONTENT IN DIFFERENT WINE SAMPLES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 37-40.	0.4	10
14	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
15	The effect of furcellaran or κ -carrageenan addition on the textural, rheological and mechanical vibration damping properties of restructured chicken breast ham. <i>LWT - Food Science and Technology</i> , 2021, 138, 110623.	2.5	9
16	The Dependence of P 's Coefficients on Selected Conditions of a Relaxation Test in Model Samples of Edam Cheese. <i>Journal of Texture Studies</i> , 2013, 44, 187-195.	1.1	8
17	Effects of different strains <i>Penicillium nalgiovense</i> in the Na $\frac{1}{4}$ ovy cheese during ripening. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2547-2554.	1.7	8
18	Biogenic amines and their producers in Akawi white cheese. <i>International Journal of Dairy Technology</i> , 2016, 69, 386-392.	1.3	7

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19	Occurrence of Biogenic Amines Producers in the Wastewater of the Dairy Industry. <i>Molecules</i> , 2020, 25, 5143.	1.7	7
20	Contaminating microorganisms in quark-type cheese and their capability of biogenic amine production. <i>International Journal of Dairy Technology</i> , 2018, 71, 1018-1022.	1.3	6
21	The effect of $\hat{\nu}$ - and $\hat{\iota}$ -carrageenan concentrations on the viscoelastic and sensory properties of cream desserts during storage. <i>LWT - Food Science and Technology</i> , 2021, 145, 111539.	2.5	6
22	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
23	The development of free amino acids and volatile compounds in cheese $\hat{\epsilon}$ -lourmouck $\hat{\text{A}}\text{\textcircled{C}}$ tvar $\hat{\text{A}}\hat{\text{A}}\frac{3}{4}$ ky $\hat{\text{A}}\text{\textcircled{C}}$ ($\hat{\text{P}}\hat{\text{G}}\hat{\text{I}}$) during ripening. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1868-1876.	1.3	4
24	Texture Properties of Dutch-Type Cheese as a Function of Its Location and Ripening. <i>International Journal of Food Properties</i> , 2013, 16, 1016-1027.	1.3	3
25	The combined effects of fat content, calcium chloride, and coagulant concentration on the development of cheese curd structure. <i>International Dairy Journal</i> , 2017, 73, 92-97.	1.5	3
26	Quality evaluation of white brined cheese stored in cans as affected by the storage temperature and time. <i>International Dairy Journal</i> , 2021, 121, 105105.	1.5	3
27	The impact of cell-free supernatants of <i>Lactococcus lactis</i> subsp. <i>lactis</i> strains on the tyramine formation of <i>Lactobacillus</i> and <i>Lactiplantibacillus</i> strains isolated from cheese and beer. <i>Food Microbiology</i> , 2021, 99, 103813.	2.1	3
28	The Effect of Dairy Fat Source on Viscoelastic Properties of Full-Fat Processed Cheese Spreads. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700319.	1.0	2
29	Effect of milk origin on proteolysis and accumulation of biogenic amine during ripening of Dutch-type cheese. <i>Potravinarstvo</i> , 2017, 11, .	0.5	2
30	Biogenic amines content in the fermented asian food in the Czech Republic. <i>Potravinarstvo</i> , 2018, 12, 292-298.	0.5	2
31	The effect of reduction of NaCl content on selected parameters during ripening of cheese. <i>Potravinarstvo</i> , 2019, 13, 695-699.	0.5	1
32	Impact of long-term storage on the quality of selected sugar-based foods stored at different temperatures. <i>LWT - Food Science and Technology</i> , 2022, 157, 113095.	2.5	1
33	Proteolysis during manufacture and ripening/storing of $\hat{\epsilon}$ -lourmouck $\hat{\text{A}}\text{\textcircled{C}}$ tvar $\hat{\text{A}}\hat{\text{A}}\frac{3}{4}$ ky $\hat{\text{A}}\text{\textcircled{C}}$ •cheese (pgi). <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 130-134.	0.4	0