

Vendula Pachlovã;

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	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
2	The effect of furcellaran or Î ⁹ -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
3	The effect of Î ⁹ - and Î ¹ -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
4	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
5	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
6	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
7	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
8	Occurrence of Biogenic Amines Producers in the Wastewater of the Dairy Industry. <i>Molecules</i> , 2020, 25, 5143.	1.7	7
9	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
10	The effect of reduction of NaCl content on selected parameters during ripening of cheese. <i>Potravinarstvo</i> , 2019, 13, 695-699.	0.5	1
11	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
12	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
13	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
14	Biogenic amines content in the fermented asian food in the Czech Republic. <i>Potravinarstvo</i> , 2018, 12, 292-298.	0.5	2
15	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
16	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
17	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
18	Effects of different strains <i>Penicillium nalgiovense</i> in the Na ¹ / ₄ ov y cheese during ripening. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2547-2554.	1.7	8

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19	Biogenic amines and their producers in Akawi white cheese. <i>International Journal of Dairy Technology</i> , 2016, 69, 386-392.	1.3	7
20	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
21	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
22	BIOGENIC AMINES CONTENT IN DIFFERENT WINE SAMPLES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 37-40.	0.4	10
23	Proteolysis during manufacture and ripening/storing of <i>česolomoucká tvarůžková</i> cheese (pqi). <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 130-134.	0.4	0
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	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
26	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
27	The development of free amino acids and volatile compounds in cheese <i>česolomoucká tvarůžková</i> ™ (<sc>PGI</sc>) during ripening. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1868-1876.	1.3	4
28	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
29	The Dependence of <sc>P</sc>'s Coefficients on Selected Conditions of a Relaxation Test in Model Samples of <sc>Edam</sc> Cheese. <i>Journal of Texture Studies</i> , 2013, 44, 187-195.	1.1	8
30	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
31	The effect of elevated temperature on ripening of Dutch type cheese. <i>Food Chemistry</i> , 2012, 132, 1846-1854.	4.2	30
32	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
33	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