

# Lenka Kouřimská

## List of Publications by Year in descending order

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Version: 2024-02-01

62  
papers

1,634  
citations

331259

21  
h-index

301761

39  
g-index

62  
all docs

62  
docs citations

62  
times ranked

2178  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional and sensory quality of edible insects. NFS Journal, 2016, 4, 22-26.	1.9	363
2	The effects of antioxidants on changes in oils during heating and deep frying. Journal of the Science of Food and Agriculture, 1995, 68, 347-353.	1.7	113
3	Effect of antioxidants on losses of tocopherols during deep-fat frying. Food Chemistry, 1995, 52, 175-177.	4.2	102
4	Effect of sex on the nutritional value of house cricket, <i>Acheta domestica</i> L. Food Chemistry, 2019, 272, 267-272.	4.2	76
5	Long-term antifungal activity of volatile essential oil components released from mesoporous silica materials. Industrial Crops and Products, 2015, 67, 216-220.	2.5	70
6	Nutritional Potential of Selected Insect Species Reared on the Island of Sumatra. International Journal of Environmental Research and Public Health, 2017, 14, 521.	1.2	69
7	Antifungal effect of essential oil components against <i>Aspergillus niger</i> when loaded into silica mesoporous supports. Journal of the Science of Food and Agriculture, 2015, 95, 2824-2831.	1.7	63
8	Selected essential oil vapours inhibit growth of <i>Aspergillus</i> spp. in oats with improved consumer acceptability. Industrial Crops and Products, 2017, 98, 146-152.	2.5	61
9	Antioxidant activity of selected phenols and herbs used in diets for medical conditions. Czech Journal of Food Sciences, 2010, 28, 317-325.	0.6	51
10	Applications of mesoporous silica materials in food - a review. Czech Journal of Food Sciences, 2013, 31, 99-107.	0.6	49
11	Effect of developmental stage on the nutritional value of edible insects. A case study with <i>Blaberus craniifer</i> and <i>Zophobas morio</i> . Journal of Food Composition and Analysis, 2020, 92, 103570.	1.9	49
12	Lipid content, fatty acid profile, and nutritional value of new oat cultivars. Journal of Cereal Science, 2018, 84, 44-48.	1.8	47
13	Nutritional value of edible coleoptera ( <i>Tenebrio molitor</i> , <i>Zophobas morio</i> and <i>Alphitobius</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 0.5 45	0.5	45
14	Synergistic interactions of epigallocatechin gallate and oxytetracycline against various drug resistant <i>Staphylococcus aureus</i> strains in vitro. Phytomedicine, 2013, 20, 432-435.	2.3	40
15	Ensuring Food Integrity by Metrology and FAIR Data Principles. Frontiers in Chemistry, 2018, 6, 49.	1.8	28
16	The effect of drying methods on the concentration of compounds in sage and thyme. Journal of Food Processing and Preservation, 2017, 41, e13286.	0.9	27
17	Thymoquinone vapor significantly affects the results of <i>Staphylococcus aureus</i> sensitivity tests using the standard broth microdilution method. FĀ-toterapĀ-Āĉ, 2014, 94, 102-107.	1.1	25
18	The effect of oregano essential oil on microbial load and sensory attributes of dried meat. Journal of the Science of Food and Agriculture, 2017, 97, 82-87.	1.7	25

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19	Welfare of the mealworm ( <i>Tenebrio molitor</i> ) breeding with regard to nutrition value and food safety. <i>Potravinarstvo</i> , 2017, 11, 460-465.	0.5	24
20	Quality of cows' milk from organic and conventional farming. <i>Czech Journal of Food Sciences</i> , 2014, 32, 398-405.	0.6	23
21	Nutritional value of three <i>Blattodea</i> species used as feed for animals. <i>Journal of Animal and Feed Sciences</i> , 2016, 25, 354-360.	0.4	23
22	The antioxidant activity of 2,6-dimethyl-3,5-diethoxycarbonyl-1,4-dihydropyridine in edible oils. <i>Molecular Nutrition and Food Research</i> , 1993, 37, 91-93.	0.0	21
23	Effect of Feeding with Algae on Fatty Acid Profile of Goat's Milk. <i>Scientia Agriculturae Bohemica</i> , 2014, 45, 162-169.	0.3	21
24	The use of digestate as a replacement of mineral fertilizers for vegetables growing. <i>Scientia Agriculturae Bohemica</i> , 2012, 43, 121-126.	0.3	17
25	Minor lipophilic compounds in edible insects. <i>Potravinarstvo</i> , 2016, 10, 400-406.	0.5	16
26	Fatty acids profile, atherogenic and thrombogenic indices in freshwater fish common carp ( <i>Cyprinus</i> ). <i>Public Health</i> , 2020, 28, 313-319.	0.4	14
27	Formation of oxysterols during thermal processing and frozen storage of cooked minced meat. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5092-5099.	1.7	12
28	Fat content and fatty acid profiles of recently registered varieties of naked and hulled oats with and without husks. <i>Journal of Cereal Science</i> , 2021, 99, 103216.	1.8	12
29	Larvae and pupae of <i>Alphitobius diaperinus</i> as promising protein alternatives. <i>European Food Research and Technology</i> , 2021, 247, 2527-2532.	1.6	12
30	Utilization of bacteriocin-producing bacteria in dairy products. <i>Mljekarstvo</i> , 2016, 66, 215-224.	0.2	11
31	The Effect of Barley and Lysine Supplementation of Pasture-Based Diet on Growth, Carcass Composition and Physical Quality Attributes of Meat from Farmed Fallow Deer ( <i>Dama dama</i> ). <i>Animals</i> , 2019, 9, 33.	1.0	11
32	Fatty acid profile of new oat cultivars grown via organic and conventional farming. <i>Journal of Cereal Science</i> , 2021, 98, 103180.	1.8	10
33	The effect of drying on antioxidant activity of selected lamiaceae herbs. <i>Potravinarstvo</i> , 2015, 9, .	0.5	9
34	Attitude of assessors in the Czech Republic to the consumption of house cricket <i>Acheta domestica</i> L. - A preliminary study. <i>Czech Journal of Food Sciences</i> , 2020, 38, 72-76.	0.6	8
35	Sex-dependent differences in purine and uric acid contents of selected edible insects. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103746.	1.9	8
36	Sensory evaluation and acceptance of food made of edible insects. <i>Potravinarstvo</i> , 0, 14, 921-928.	0.5	7

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37	Influence of selected factors on the content and properties of starch in the grain of non-food wheat. <i>Plant, Soil and Environment</i> , 2015, 61, 241-246.	1.0	6
38	Antioxidant activity of Lamiaceae herbs grown under organic and conventional farming. <i>Scientia Agriculturae Bohemica</i> , 2014, 45, 19-25.	0.3	6
39	Comparison of the carbohydrate content in apples and carrots grown in organic and integrated farming systems. <i>Potravinářstvo</i> , 2014, 8, 178-183.	0.5	6
40	Botanical pesticides and their human health safety on the example of <i>Citrus sinensis</i> essential oil and <i>Oulema melanopus</i> under laboratory conditions. <i>Acta Agriculturae Scandinavica - Section B Soil and Plant Science</i> , 2015, 65, 89-93.	0.3	5
41	Calcium in edible insects and its use in human nutrition. <i>Potravinářstvo</i> , 2014, 8, 233-238.	0.5	5
42	The estimated possibilities of process monitoring in milk production by the simple thermodynamic sensors. <i>Potravinářstvo</i> , 2016, 10, .	0.5	5
43	Relations between basic milk components and free fatty acid content in Holstein cow milk as lipolysis parameter. <i>Mljekarstvo</i> , 2015, 65, 18-25.	0.2	4
44	Feasibility studies for new food matrix-Reference Materials. <i>Journal of Physics: Conference Series</i> , 2018, 1065, 232005.	0.3	4
45	Effect of humates in diet of dairy cows on the raw milk main components. <i>Potravinářstvo</i> , 2017, 11, 558-563.	0.5	4
46	METROFOOD-RI: a new reality to develop Reference Materials for the agrifood sector. <i>Journal of Physics: Conference Series</i> , 2018, 1065, 232006.	0.3	3
47	German Shepherd Dog Milk Composition and Its Changes During Lactation. <i>Scientia Agriculturae Bohemica</i> , 2016, 47, 9-13.	0.3	3
48	The effect of storage on quality of herbs genus <i>Origanum</i> . <i>Potravinářstvo</i> , 2016, 10, .	0.5	3
49	Qualitative parameters of non-traditional types of vegetables. <i>Potravinářstvo</i> , 2015, 9, .	0.5	3
50	Sensory Evaluation of Liver/Meat PÅctÅ© Made from Fresh or Frozen Eland Meat and Beef. <i>Scientia Agriculturae Bohemica</i> , 2019, 50, 71-79.	0.3	3
51	The Effect of Microwave Irradiation on the Representation and Growth of Moulds in Nuts and Almonds. <i>Foods</i> , 2022, 11, 221.	1.9	3
52	Electronic nose in edible insects area. <i>Potravinářstvo</i> , 2017, 11, 446-451.	0.5	2
53	Comparing the quality of honey from beekeepers and honey from the market chain. <i>Potravinářstvo</i> , 2018, 12, .	0.5	2
54	The Effect of Fertilisation Method on Selected Elements Content in Tomatoes ( <i>Lycopersicon</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T	0.6	1

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55	Correlation of sensory and physicochemical properties of selected apple cultivars. <i>Acta Alimentaria</i> , 2013, 42, 208-219.	0.3	1
56	The effect of fermented pig slurry fertilization on the quality of vegetables. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 56, 251-258.	0.2	1
57	The effect of fatty acid profile on the stability of non-traditional and traditional plant oils. <i>Potravinářstvo</i> , 2019, 13, 744-750.	0.5	1
58	Biologically active compounds contained in grape pomace. <i>Potravinářstvo</i> , 0, 14, 854-861.	0.5	1
59	Use of hydrogenated rapeseed oil for French frying in household fryers. <i>Molecular Nutrition and Food Research</i> , 1994, 38, 412-417.	0.0	0
60	Importance of Food Selection for Celiac Sprue Disease. <i>Scientia Agriculturae Bohemica</i> , 2017, 48, 202-207.	0.3	0
61	Sensory quality of meat from crossbred boars in relation to their age and slaughter weight. <i>Czech Journal of Food Sciences</i> , 2018, 36, 415-419.	0.6	0
62	The effect of food with different glycaemic index on the blood glucose level. <i>Potravinářstvo</i> , 2015, 9, 223-227.	0.5	0