

# 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	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
2	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
3	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
4	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
5	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
6	Effect of developmental stage on the nutritional value of edible insects. A case study with <i>Blaberus craniifer</i> and <i>Zophobas morio</i> . <i>Journal of Food Composition and Analysis</i> , 2020, 92, 103570.	1.9	49
7	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
8	Fatty acids profile, atherogenic and thrombogenic indices in freshwater fish common carp ( <i>Cyprinus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Public Health, 2020, 28, 313-319.	0.4	14
9	Effect of sex on the nutritional value of house cricket, <i>Acheta domestica</i> L.. <i>Food Chemistry</i> , 2019, 272, 267-272.	4.2	76
10	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
11	Sensory Evaluation of Liver/Meat PĚctĀ© Made from Fresh or Frozen Eland Meat and Beef. <i>Scientia Agriculturae Bohemica</i> , 2019, 50, 71-79.	0.3	3
12	The effect of fatty acid profile on the stability of non-traditional and traditional plant oils. <i>Potravinarstvo</i> , 2019, 13, 744-750.	0.5	1
13	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
14	Feasibility studies for new food matrix-Reference Materials. <i>Journal of Physics: Conference Series</i> , 2018, 1065, 232005.	0.3	4
15	Lipid content, fatty acid profile, and nutritional value of new oat cultivars. <i>Journal of Cereal Science</i> , 2018, 84, 44-48.	1.8	47
16	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
17	Ensuring Food Integrity by Metrology and FAIR Data Principles. <i>Frontiers in Chemistry</i> , 2018, 6, 49.	1.8	28
18	Comparing the quality of honey from beekeepers and honey from the market chain. <i>Potravinarstvo</i> , 2018, 12, .	0.5	2

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19	The effect of oregano essential oil on microbial load and sensory attributes of dried meat. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 82-87.	1.7	25
20	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
21	The effect of drying methods on the concentration of compounds in sage and thyme. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13286.	0.9	27
22	Selected essential oil vapours inhibit growth of <i>Aspergillus</i> spp. in oats with improved consumer acceptability. <i>Industrial Crops and Products</i> , 2017, 98, 146-152.	2.5	61
23	Importance of Food Selection for Celiac Sprue Disease. <i>Scientia Agriculturae Bohemica</i> , 2017, 48, 202-207.	0.3	0
24	Nutritional Potential of Selected Insect Species Reared on the Island of Sumatra. <i>International Journal of Environmental Research and Public Health</i> , 2017, 14, 521.	1.2	69
25	Effect of humates in diet of dairy cows on the raw milk main components. <i>Potravinárstvo</i> , 2017, 11, 558-563.	0.5	4
26	Welfare of the mealworm ( <i>Tenebrio molitor</i> ) breeding with regard to nutrition value and food safety. <i>Potravinárstvo</i> , 2017, 11, 460-465.	0.5	24
27	Electronic nose in edible insects area. <i>Potravinárstvo</i> , 2017, 11, 446-451.	0.5	2
28	Utilization of bacteriocin-producing bacteria in dairy products. <i>Mljekarstvo</i> , 2016, 66, 215-224.	0.2	11
29	Nutritional and sensory quality of edible insects. <i>NFS Journal</i> , 2016, 4, 22-26.	1.9	363
30	German Shepherd Dog Milk Composition and Its Changes During Lactation. <i>Scientia Agriculturae Bohemica</i> , 2016, 47, 9-13.	0.3	3
31	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
32	The estimated possibilities of process monitoring in milk production by the simple thermodynamic sensors. <i>Potravinárstvo</i> , 2016, 10, .	0.5	5
33	Minor lipophilic compounds in edible insects. <i>Potravinárstvo</i> , 2016, 10, 400-406.	0.5	16
34	The effect of storage on quality of herbs genus <i>Origanum</i> . <i>Potravinárstvo</i> , 2016, 10, .	0.5	3
35	Nutritional value of edible coleoptera ( <i>Tenebrio molitor</i> , <i>Zophobas morio</i> and <i>Alphitobius</i> ) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5</i>	0.5	45
36	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

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37	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. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2015, 65, 89-93.	0.3	5
38	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
39	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
40	Influence of selected factors on the content and properties of starch in the grain of non-food wheat. Plant, Soil and Environment, 2015, 61, 241-246.	1.0	6
41	The effect of drying on antioxidant activity of selected lamiaceae herbs. Potravinarstvo, 2015, 9, .	0.5	9
42	Qualitative parameters of non-traditional types of vegetables. Potravinarstvo, 2015, 9, .	0.5	3
43	The effect of food with different glycaemic index on the blood glucose level. Potravinarstvo, 2015, 9, 223-227.	0.5	0
44	Quality of cows' milk from organic and conventional farming. Czech Journal of Food Sciences, 2014, 32, 398-405.	0.6	23
45	Thymoquinone vapor significantly affects the results of Staphylococcus aureus sensitivity tests using the standard broth microdilution method. FÅ-toterapÅ-Åç, 2014, 94, 102-107.	1.1	25
46	Effect of Feeding with Algae on Fatty Acid Profile of Goatâ€™S Milk. Scientia Agriculturae Bohemica, 2014, 45, 162-169.	0.3	21
47	Calcium in edible insects and its use in human nutrition. Potravinarstvo, 2014, 8, 233-238.	0.5	5
48	Antioxidant activity of Lamiaceae herbs grown under organic and conventional farming. Scientia Agriculturae Bohemica, 2014, 45, 19-25.	0.3	6
49	Comparison of the carbohydrate content in apples and carrots grown in organic and integrated farming systems. Potravinarstvo, 2014, 8, 178-183.	0.5	6
50	The effect of fermented pig slurry fertilization on the quality of vegetables. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2014, 56, 251-258.	0.2	1
51	Synergistic interactions of epigallocatechin gallate and oxytetracycline against various drug resistant Staphylococcus aureus strains in vitro. Phytomedicine, 2013, 20, 432-435.	2.3	40
52	Correlation of sensory and physicochemical properties of selected apple cultivars. Acta Alimentaria, 2013, 42, 208-219.	0.3	1
53	Applications of mesoporous silica materials in food - a review. Czech Journal of Food Sciences, 2013, 31, 99-107.	0.6	49
54	The use of digestate as a replacement of mineral fertilizers for vegetables growing. Scientia Agriculturae Bohemica, 2012, 43, 121-126.	0.3	17

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55	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
56	The Effect of Fertilisation Method on Selected Elements Content in Tomatoes ( <i>Lycopersicon</i> ) Tj ETQq0 0 0 rgBT /Overlock 10,Tf 50 702	0.6	1
57	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
58	Effect of antioxidants on losses of tocopherols during deep-fat frying. Food Chemistry, 1995, 52, 175-177.	4.2	102
59	Use of hydrogenated rapeseed oil for French frying in household fryers. Molecular Nutrition and Food Research, 1994, 38, 412-417.	0.0	0
60	The antioxidant acitivity of 2,6-dimethyl-3,5-diethoxycarbonyl-1,4-dihydropyridine in edible oils. Molecular Nutrition and Food Research, 1993, 37, 91-93.	0.0	21
61	Biologically active compounds contained in grape pomace. Potravinarstvo, 0, 14, 854-861.	0.5	1
62	Sensory evaluation and acceptance of food made of edible insects. Potravinarstvo, 0, 14, 921-928.	0.5	7