# Igor Tomasevic

List of Publications by Year
in descending order



| 173 | 3,927 | 117571 | 175177 |
|---|---|---|---|
| papers | citations | 34 h-index | 52 g-index |

| 177 | 177 | 177 | 3631 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Application of pulsed electric fields in meat and fish processing industries: An overview. Food Research International, 2019, 123, 95-105. | 2.9 | 186 |
| 2 | Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. Food Analytical Methods, 2019, 12, 1263-1284. | 1.3 | 131 |
| 3 | Environmental life-cycle assessment of various dairy products. Journal of Cleaner Production, 2014, 68, 64-72. | 4.6 | 124 |
| 4 | Recent advances in meat color research. Current Opinion in Food Science, 2021, 41, 81-87. | 4.1 | 108 |
| 5 | Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. Meat Science, 2019, 148, 5-12. | 2.7 | 103 |
| 6 | Life cycle assessment of the chicken meat chain. Journal of Cleaner Production, 2018, 184, 440-450. | 4.6 | 85 |
| 7 | Covid-19 pandemic effects on food safety - Multi-country survey study. Food Control, 2021, 122, 107800. | 2.8 | 84 |
| 8 | Implication of food safety measures on microbiological quality of raw and pasteurized milk. Food Control, 2012, 25, 728-731. | 2.8 | 80 |
| 9 | Household food waste in Serbia â€“ Attitudes, quantities and global warming potential. Journal of Cleaner Production, 2019, 229, 44-52. | 4.6 | 76 |
| 10 | Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. Marine Drugs, 2021, 19, 71. | 2.2 | 71 |
| 11 | Two year survey on the occurrence and seasonal variation of aflatoxin M1 in milk and milk products in Serbia. Food Control, 2015, 56, 64-70. | 2.8 | 68 |
| 12 | Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. Meat Science, 2018, 142, 5-13. | 2.7 | 66 |
| 13 | Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pÃ¢tÃ©. LWT - Food Science and Technology, 2020, 125, 109223. | 2.5 | 65 |
| 14 | What Is the Color of Milk and Dairy Products and How Is It Measured?. Foods, 2020, 9, 1629. | 1.9 | 64 |
| 15 | The effect of pulsed UV light on Escherichia coli O157:H7, Listeria monocytogenes, Salmonella Typhimurium, Staphylococcus aureus and staphylococcal enterotoxin A on sliced fermented salami and its chemical quality. Food Control, 2017, 73, 829-837. | 2.8 | 57 |
| 16 | Pulsed UV light as an intervention strategy against Listeria monocytogenes and Escherichia coli O157:H7 on the surface of a meat slicing knife. Journal of Food Engineering, 2010, 100, 446-451. | 2.7 | 55 |
| 17 | Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. Molecules, 2020, 25, 2859. | 1.7 | 55 |
| 18 | Environmental impacts of the meat chain â€“ Current status and future perspectives. Trends in Food Science and Technology, 2016, 54, 94-102. | 7.8 | 54 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Rheological and textural properties of goat and cow milk set type yoghurts. International Dairy Journal, 2016, 58, 43-45. | 1.5 | 53 |
| 20 | Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. Foods, 2020, 9, 571. | 1.9 | 53 |
| 21 | 3D printing as novel tool for fruit-based functional food production. Current Opinion in Food Science, 2021, 41, 138-145. | 4.1 | 51 |
| 22 | Shelf life study of healthy pork liver pÃ¢tÃ© with added seaweed extracts from Ascophyllum nodosum, Fucus vesiculosus and Bifurcaria bifurcata. Food Research International, 2018, 112, 400-411. | 2.9 | 50 |
| 23 | A comparison between Warner-Bratzler shear force measurement and texture profile analysis of meat and meat products: a review. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012063. | 0.2 | 48 |
| 24 | Serbian meat industry: A survey on food safety management systems implementation. Food Control, 2013, 32, 25-30. | 2.8 | 46 |
| 25 | Application of non-invasive technologies in dry-cured ham: An overview. Trends in Food Science and Technology, 2019, 86, 360-374. | 7.8 | 46 |
| 26 | Enrichment of yoghurt with insoluble dietary fiber from triticale â€“ A sensory perspective. LWT - Food Science and Technology, 2017, 80, 59-66. | 2.5 | 45 |
| 27 | Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. LWT - Food Science and Technology, 2019, 110, 316-323. | 2.5 | 44 |
| 28 | Lactic acid fermentation as a useful strategy to recover antimicrobial and antioxidant compounds from food and by-products. Current Opinion in Food Science, 2022, 43, 189-198. | 4.1 | 43 |
| 29 | Quality and food safety issues revealed in certified food companies in three Western Balkans countries. Food Control, 2011, 22, 1736-1741. | 2.8 | 42 |
| 30 | Application of quality function deployment on shelf-life analysis of Agaricus bisporus Portobello. LWT - Food Science and Technology, 2017, 78, 82-89. | 2.5 | 41 |
| 31 | Dark-cutting beef: A brief review and an integromics meta-analysis at the proteome level to decipher the underlying pathways. Meat Science, 2021, 181, 108611. | 2.7 | 40 |
| 32 | The Impacts of Lactiplantibacillus plantarum on the Functional Properties of Fermented Foods: A Review of Current Knowledge. Microorganisms, 2022, 10, 826. | 1.6 | 40 |
| 33 | Natural Antioxidants from Seeds and Their Application in Meat Products. Antioxidants, 2020, 9, 815. | 2.2 | 38 |
| 34 | Improved Solvent Extraction Procedure and High-Performance Liquid Chromatographyâ€“Evaporative Light-Scattering Detector Method for Analysis of Polar Lipids from Dairy Materials. Journal of Agricultural and Food Chemistry, 2011, 59, 10407-10413. | 2.4 | 37 |
| 35 | The effects of mandatory HACCP implementation on microbiological indicators of process hygiene in meat processing and retail establishments in Serbia. Meat Science, 2016, 114, 54-57. | 2.7 | 37 |
| 36 | Effect of gender on breast and thigh turkey meat quality. British Poultry Science, 2018, 59, 408-415. | 0.8 | 35 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Seasonal variations of Saanen goat milk composition and the impact of climatic conditions. Journal of Food Science and Technology, 2018, 55, 299-303. | 1.4 | 35 |
| 38 | Human perception of color differences using computer vision system measurements of raw pork loin. Meat Science, 2022, 188, 108766. | 2.7 | 35 |
| 39 | Technological aspects of horse meat products â€“ A review. Food Research International, 2017, 102, 176-183. | 2.9 | 34 |
| 40 | High heat treatment of goat cheese milk. The effect on yield, composition, proteolysis, texture and sensory quality of cheese during ripening. International Dairy Journal, 2017, 68, 1-8. | 1.5 | 33 |
| 41 | Transportation sustainability index in dairy industry â€“ Fuzzy logic approach. Journal of Cleaner Production, 2018, 180, 107-115. | 4.6 | 33 |
| 42 | The Use of Pork from Entire Male and Immunocastrated Pigs for Meat Productsâ€”An Overview with Recommendations. Animals, 2020, 10, 1754. | 1.0 | 33 |
| 43 | Antibacterial effect of Juniperus communis and Satureja montana essential oils against Listeria monocytogenes in vitro and in wine marinated beef. Food Control, 2019, 100, 247-256. | 2.8 | 32 |
| 44 | Effects of HACCP on process hygiene in different types of Serbian food establishments. Food Control, 2016, 60, 131-137. | 2.8 | 30 |
| 45 | Evaluation of poultry meat colour using computer vision system and colourimeter. British Food Journal, 2019, 121, 1078-1087. | 1.6 | 30 |
| 46 | Review on characteristics of trained sensory panels in food science. Journal of Texture Studies, 2021, 52, 501-509. | 1.1 | 30 |
| 47 | Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. Animals, 2020, 10, 1758. | 1.0 | 29 |
| 48 | Total quality index of Agaricus bisporus mushrooms packed in modified atmosphere. Journal of the Science of Food and Agriculture, 2017, 97, 3013-3021. | 1.7 | 28 |
| 49 | Raman Spectroscopy as a Rapid Tool for Quantitative Analysis of Butter Adulterated with Margarine. Food Analytical Methods, 2016, 9, 1315-1320. | 1.3 | 27 |
| 50 | Meat 4.0: Principles and Applications of Industry 4.0 Technologies in the Meat Industry. Applied Sciences (Switzerland), 2022, 12, 6986. | 1.3 | 27 |
| 51 | Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. Meat Science, 2020, 160, 107965. | 2.7 | 26 |
| 52 | Potential of Propolis Extract as a Natural Antioxidant and Antimicrobial in Gelatin Films Applied to Rainbow Trout (Oncorhynchus mykiss) Fillets. Foods, 2020, 9, 1584. | 1.9 | 26 |
| 53 | How do culinary methods affect quality and oral processing characteristics of pork ham?. Journal of Texture Studies, 2021, 52, 36-44. | 1.1 | 26 |
| 54 | Textural and cooking properties and viscoelastic changes on heating and cooling of Balkan cheeses. Journal of Dairy Science, 2015, 98, 7573-7586. | 1.4 | 25 |

| # | Article | IF | Citations |
|---|---|---|---|
| 55 | Feasibility of discrimination of dairy creams and cream-like analogues using Raman spectroscopy and chemometric analysis. Food Chemistry, 2017, 232, 487-492. | 4.2 | 25 |
| 56 | A chemometric approach to evaluate the impact of pulses, Chlorella and Spirulina on proximate composition, amino acid, and physicochemical properties of turkey burgers. Journal of the Science of Food and Agriculture, 2019, 99, 3672-3680. | 1.7 | 25 |
| 57 | Colour assessment of milk and milk products using computer vision system and colorimeter. International Dairy Journal, 2021, 120, 105084. | 1.5 | 25 |
| 58 | Quality management effects in certified Serbian companies producing food of animal origin. Total Quality Management and Business Excellence, 2014, 25, 383-396. | 2.4 | 24 |
| 59 | The aflatoxin M1 crisis in the Serbian dairy sector: the year after. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 1-4. | 1.3 | 24 |
| 60 | Scientific Challenges in Performing Life-Cycle Assessment in the Food Supply Chain. Foods, 2019, 8, 301. | 1.9 | 24 |
| 61 | Quantities, environmental footprints and beliefs associated with household food waste in Bosnia and Herzegovina. Waste Management and Research, 2019, 37, 1250-1260. | 2.2 | 24 |
| 62 | Cross-European initial survey on the use of mathematical models in food industry. Journal of Food Engineering, 2019, 261, 109-116. | 2.7 | 23 |
| 63 | The Effect of Cantharellus Cibarius Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. Foods, 2019, 8, 635. | 1.9 | 23 |
| 64 | Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. Animals, 2020, 10, 1220. | 1.0 | 23 |
| 65 | Application of defatted apple seed cakes as a by-product for the enrichment of wheat bread. LWT - Food Science and Technology, 2020, 130, 109391. | 2.5 | 23 |
| 66 | Functional fermented meat products with probioticsâ€”A review. Journal of Applied Microbiology, 2022, 133, 91-103. | 1.4 | 23 |
| 67 | The level of food safety knowledge among meat handlers. British Food Journal, 2016, 118, 9-25. | 1.6 | 22 |
| 68 | The Effect of Protein Source on the Physicochemical, Nutritional Properties and Microstructure of High-Protein Bars Intended for Physically Active People. Foods, 2020, 9, 1467. | 1.9 | 22 |
| 69 | Assessment of environmental practices in Serbian meat companies. Journal of Cleaner Production, 2016, 112, 2495-2504. | 4.6 | 21 |
| 70 | Green Coating Polymers in Meat Preservation. Coatings, 2021, 11, 1379. | 1.2 | 21 |
| 71 | The influence of milk heat treatment on composition, texture, colour and sensory characteristics of cowsâ€™ and goatsâ€™ Quark-type cheeses. Small Ruminant Research, 2018, 169, 154-159. | 0.6 | 20 |
| 72 | Obtaining Antioxidants and Natural Preservatives from Food By-Products through Fermentation: A Review. Fermentation, 2021, 7, 106. | 1.4 | 20 |

| # | Article | IF | Citations |
|---|---|---|---|
| 73 | Survival of sprayâ€dried and freeâ€cells of potential probiotic Lactobacillus plantarum 564 in soft goat cheese. Animal Science Journal, 2017, 88, 1849-1854. | 0.6 | 19 |
| 74 | The influence of NaCl concentration of brine and different packaging on goat white brined cheese characteristics. International Dairy Journal, 2018, 79, 24-32. | 1.5 | 19 |
| 75 | Main environmental impacts associated with production and consumption of milk and yogurt in Serbia â€“ Monte Carlo approach. Science of the Total Environment, 2019, 695, 133917. | 3.9 | 19 |
| 76 | Environmental Performance of the Poultry Meat Chain â€“ LCA Approach. Procedia Food Science, 2015, 5, 258-261. | 0.6 | 16 |
| 77 | The Sensory Quality of Meat, Game, Poultry, Seafood and Meat Products as Affected by Intense Light Pulses: A Systematic Review. Procedia Food Science, 2015, 5, 285-288. | 0.6 | 16 |
| 78 | Application of new insoluble dietary fibres from triticale as supplement in yoghurtÂâ€“Âeffects on physicoâ€chemical, rheological and quality properties. Journal of the Science of Food and Agriculture, 2018, 98, 1291-1299. | 1.7 | 16 |
| 79 | Can we understand food oral processing using Kano model? Case study with confectionery products. Journal of Texture Studies, 2020, 51, 861-869. | 1.1 | 16 |
| 80 | Transformation of quality aspects throughout the chicken meat supply chain. British Food Journal, 2018, 120, 1132-1150. | 1.6 | 15 |
| 81 | The role of food systems in achieving the sustainable development goals: Environmental perspective. Business Strategy and the Environment, 2022, 31, 988-1001. | 8.5 | 15 |
| 82 | Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. British Food Journal, 2017, 119, 1525-1535. | 1.6 | 14 |
| 83 | Consumer Acceptance and Quality Parameters of the Commercial Olive Oils Manufactured with Cultivars Grown in Galicia (NW Spain). Foods, 2020, 9, 427. | 1.9 | 14 |
| 84 | Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. Journal of the Science of Food and Agriculture, 2020, 100, 4968-4977. | 1.7 | 13 |
| 85 | Application of porcini mushroom ( Boletus edulis ) to improve the quality of frankfurters. Journal of Food Processing and Preservation, 2020, 44, e14556. | 0.9 | 13 |
| 86 | Rheology and Microstructures of Rennet Gels from Differently Heated Goat Milk. Foods, 2020, 9, 283. | 1.9 | 13 |
| 87 | Can we associate environmental footprints with production and consumption using Monte Carlo simulation? Case study with pork meat. Journal of the Science of Food and Agriculture, 2021, 101, 960-969. | 1.7 | 13 |
| 88 | Effect of modified atmosphere packaging on selected functional characteristics of Agaricus bisporus. European Food Research and Technology, 2021, 247, 829-838. | 1.6 | 13 |
| 89 | Production of Traditional Meat Products in Small and Micro Establishments in Serbia: Current Status and Future Perspectives. Acta Veterinaria, 2018, 68, 373-390. | 0.2 | 13 |
| 90 | Influence of boiling, steaming, and sous-vide on oral processing parameters of celeriac (Apium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 | 1.3 | 12 |

| # | Article | IF | Citations |
|---|---|---|---|
| 91 | Environmental footprints in the meat chain. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012015. | 0.2 | 11 |
| 92 | Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. International Journal of Food Science and Technology, 2020, 55, 1002-1009. | 1.3 | 11 |
| 93 | Comprehensive insight into the food safety climate in Central and Eastern Europe. Food Control, 2020, 114, 107238. | 2.8 | 11 |
| 94 | Materials Properties, Oral Processing, and Sensory Analysis of Eating Meat and Meat Analogs. Annual Review of Food Science and Technology, 2022, 13, 193-215. | 5.1 | 11 |
| 95 | Challenging the difference between white and brown Agaricus bisporus mushrooms. British Food Journal, 2018, 120, 1381-1394. | 1.6 | 10 |
| 96 | Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. Applied Sciences (Switzerland), 2020, 10, 7420. | 1.3 | 10 |
| 97 | Bee pollen powder as a functional ingredient in frankfurters. Meat Science, 2021, 182, 108621. | 2.7 | 10 |
| 98 | Analysis of Pungency Sensation Effects from an Oral Processing, Sensorial and Emotions Detection Perspectiveâ€"Case Study with Grilled Pork Meat. Applied Sciences (Switzerland), 2021, 11, 10459. | 1.3 | 10 |
| 99 | Serbian, Croatian and Spanish consumers' beliefs towards artisan cheese. British Food Journal, 2022, 124, 3257-3273. | 1.6 | 10 |
| 100 | Hygiene assessment of Serbian meat establishments using different scoring systems. Food Control, 2016, 62, 193-200. | 2.8 | 9 |
| 101 | Use of linseed oil in improving the quality of chicken frankfurters. Journal of Food Processing and Preservation, 2018, 42, e13529. | 0.9 | 9 |
| 102 | A decade of sulphite control in Serbian meat industry and the effect of HACCP. Food Additives and Contaminants: Part B Surveillance, 2018, 11, 49-53. | 1.3 | 9 |
| 103 | Influence of water-based and contact heating preparation methods on potato mechanical properties, mastication, and sensory perception. International Journal of Gastronomy and Food Science, 2021, 25, 100401. | 1.3 | 9 |
| 104 | Types of food control and application of seven basic quality tools in certified food companies in Serbia. Quality Assurance and Safety of Crops and Foods, 2013, 5, 325-332. | 1.8 | 8 |
| 105 | A comparison of composition and emulsifying properties of MFGM materials prepared from different dairy sources by microfiltration. Food Science and Technology International, 2014, 20, 441-451. | 1.1 | 8 |
| 106 | Properties of low-fat ultra-filtered cheeses produced with probiotic bacteria. Archives of Biological Sciences, 2014, 66, 65-73. | 0.2 | 8 |
| 107 | Influence of boiling, grilling, and sous-vide on mastication, bolus formation, and dynamic sensory perception of wild boar ham. Meat Science, 2022, 188, 108805. | 2.7 | 8 |
| 108 | Relationships among hygiene indicators in take-away foodservice establishments and the impact of climatic conditions. Journal of Applied Microbiology, 2016, 121, 863-872. | 1.4 | 7 |

| # | Article | IF | Citations |
|---|---|---|---|
| 109 | Use of culled goat meat in frankfurter production â€“ effect on sensory quality and technological properties. International Journal of Food Science and Technology, 2020, 55, 1032-1045. | 1.3 | 7 |
| 110 | The influence of grape pomace substrate on quality characterization of Pleurotus ostreatus â€"Total quality index approach. Journal of Food Processing and Preservation, 2021, 45, . | 0.9 | 7 |
| 111 | Ease of mastication indexâ€"Quantification of mastication effort using quality function deployment. Journal of Texture Studies, 2021, 52, 447-460. | 1.1 | 7 |
| 112 | Validation of novel food safety climate components and assessment of their indicators in Central and Eastern European food industry. Food Control, 2020, 117, 107357. | 2.8 | 7 |
| 113 | UZICE BEEF PRSHUTA: INFLUENCE OF DIFFERENT SALTING PROCESSES ON SENSORY PROPERTIES. Journal of Muscle Foods, 2008, 19, 237-246. | 0.5 | 6 |
| 114 | The Influence of Dietary Fibers on Physicochemical Properties of Acid Casein Processed Cheese Sauces Obtained with Whey Proteins and Coconut Oil or Anhydrous Milk Fat. Foods, 2021, 10, 759. | 1.9 | 6 |
| 115 | Color assessment of the eggs using computer vision system and Minolta colorimeter. Journal of Food Measurement and Characterization, 2021, 15, 5097-5112. | 1.6 | 6 |
| 116 | Toxic elements in eggs and eggâ€based products: occurrence, exposure assessment and risk characterisation for the Serbian population. International Journal of Food Science and Technology, 2021, 56, 6685-6696. | 1.3 | 6 |
| 117 | Quality Multiverse of Beef and Pork Meat in a Single Score. Foods, 2022, 11, 1154. | 1.9 | 6 |
| 118 | Advanced Analysis Techniques of Food Contaminants and Risk Assessmentâ€"Editorial. Applied Sciences (Switzerland), 2022, 12, 4863. | 1.3 | 6 |
| 119 | Functional and Clean Label Dry Fermented Meat Products: Phytochemicals, Bioactive Peptides, and Conjugated Linoleic Acid. Applied Sciences (Switzerland), 2022, 12, 5559. | 1.3 | 6 |
| 120 | Purple eggplant and zucchini color, mechanical properties, mastication, and sensory perception influenced by steaming and Sous-vide. International Journal of Gastronomy and Food Science, 2022, 28, 100549. | 1.3 | 6 |
| 121 | Cadmium in liver and kidneys of domestic Balkan and Alpine dairy goat breeds from Montenegro and Serbia. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 137-142. | 1.3 | 5 |
| 122 | Ultimate pH, colour characteristics and proximate and mineral composition of edible organs, glands and kidney fat from Saanen goat male kids. Journal of Applied Animal Research, 2017, 45, 430-436. | 0.4 | 5 |
| 123 | Cadmium and lead in female cattle livers and kidneys from Vojvodina, northern Serbia. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 39-43. | 1.3 | 5 |
| 124 | The application of autochthonous potential of probiotic lactobacillus plantarum 564 in fish oil fortified yoghurt production. Archives of Biological Sciences, 2014, 66, 15-22. | 0.2 | 5 |
| 125 | Intense light pulses upset the sensory quality of meat products. Tehnologija Mesa, 2015, 56, 1-7. | 0.1 | 5 |
| 126 | Sodium Reduction by Partial and Total Replacement of NaCl with KCl in Serbian White Brined Cheese. Foods, 2022, 11, 374. | 1.9 | 5 |

| # | Article | IF | Citations |
|---|---|---|---|
| 127 | Quality perception throughout the table egg supply chain. British Food Journal, 2022, 124, 3953-3973. | 1.6 | 5 |
| 128 | Cadmium Levels of Edible Offal from Saanen Goat Male Kids. Procedia Food Science, 2015, 5, 289-292. | 0.6 | 4 |
| 129 | Microbial profile of food contact surfaces in foodservice establishments. British Food Journal, 2016, 118, 2666-2675. | 1.6 | 4 |
| 130 | The effect of nisin and storage temperature on the quality parameters of processed cheese. Mljekarstvo, 2018, , 182-191. | 0.2 | 4 |
| 131 | Sustainability of animal origin food waste in Serbia. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012055. | 0.2 | 4 |
| 132 | Alternatives to Piglet Castration: From Issues to Solutions. Animals, 2021, 11, 1041. | 1.0 | 4 |
| 133 | Exposure assessment in the Serbian population and occurrence of histamine and heavy metals in fish and seafood. International Journal of Food Science and Technology, 0, , . | 1.3 | 4 |
| 134 | Purple eggplant and zucchini color, mechanical properties, mastication, and sensory perception influenced by boiling and grilling. Journal of Texture Studies, 2022, 53, 174-184. | 1.1 | 4 |
| 135 | Assessment of Environmental Impacts from Different Perspectivesâ€"Case Study of Egg Value Chain System in Serbia. Foods, 2022, 11, 1697. | 1.9 | 4 |
| 136 | Organic and conventional milk â€“ insight on potential differences. British Food Journal, 2017, 119, 366-376. | 1.6 | 3 |
| 137 | The use and control of nitrites in Serbian meat industry and the influence of mandatory HACCP implementation. Meat Science, 2017, 134, 76-78. | 2.7 | 3 |
| 138 | Textural and physico-chemical characteristics of white brined goat cheeses made from frozen milk and curd. The use of square I - distance statistics. Mljekarstvo, 2017, , 130-137. | 0.2 | 3 |
| 139 | The feasibility of pulsed light processing in the meat industry. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012034. | 0.2 | 3 |
| 140 | Changes in chemical attributes during ripening of traditional fermented sausage, â€œPirot ironedâ€• IOP Conference Series: Earth and Environmental Science, 2019, 333, 012100. | 0.2 | 3 |
| 141 | Characterisation of changes in physicochemical, textural and microbiological properties of NjeguÅ¡ka sausage during ripening. Journal of Food Science and Technology, 2020, 58, 3993-4001. | 1.4 | 3 |
| 142 | Preliminary Test of the Reduction Capacity for the Intestinal Adsorption of Skatole and Indole in Weaning Piglets by Pure and Coated Charcoal. Animals, 2021, 11, 2720. | 1.0 | 3 |
| 143 | Role of Sustainable Quality in the Food Chain. Encyclopedia of the UN Sustainable Development Goals, 2020, , 1-10. | 0.0 | 3 |
| 144 | Extraction of Valuable Compounds from Meat By-Products. , 2019, , 55-90. | | 3 |

| # | Article | IF | Citations |
|---|---|---|---|
| 145 | Modelling solid food oral processing using quality function deployment. Food and Feed Research, 2019, 46, 227-234. | 0.2 | 3 |
| 146 | Combined effects of weather conditions, transportation time and loading density on carcass damages and meat quality of market-weight pigs. Archives Animal Breeding, 2021, 64, 425-435. | 0.5 | 3 |
| 147 | Color measurement of animal source foods. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2022, 6, 311-319. | 0.2 | 3 |
| 148 | Reformulation of Traditional Fermented Tea Sausage Utilizing Novel (Digital) Methods of Analysis. Foods, 2022, 11, 1090. | 1.9 | 3 |
| 149 | Tools in Improving Quality AssuranceÂandÂFood Control. , 2018, , 63-104. | | 2 |
| 150 | Pros and cons of using a computer vision system for color evaluation of meat and meat products. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012008. | 0.2 | 2 |
| 151 | Food safety and environmental risks based on meat and dairy consumption surveys. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012011. | 0.2 | 2 |
| 152 | Environmental Indicators in the Meat Chain. Environmental Footprints and Eco-design of Products and Processes, 2019, , 55-82. | 0.7 | 2 |
| 153 | Techno-functional, textural and sensorial properties of frankfurters as affected by the addition of bee pollen powder. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2021, 6, 135-140. | 0.2 | 2 |
| 154 | Meat quality of Swallow-Belly Mangulica pigs reared under intensive production system and slaughtered at 100 kg live weight. Hemijska Industrija, 2016, 70, 557-564. | 0.3 | 2 |
| 155 | Technological Properties of Model System Beef Emulsions with Encapsulated Pumpkin Seed Oil and Shell Powder. Polish Journal of Food and Nutrition Sciences, 0, , 159-168. | 0.6 | 2 |
| 156 | Preservation of meat products with natural antioxidants from rosemary. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012053. | 0.2 | 2 |
| 157 | Effect of the direction of m. psoas major fibres on the results of tensile test - can we model meat as a material?. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012063. | 0.2 | 1 |
| 158 | An insight into in vitro antioxidant activity of Cantharellus cibarius hot water extract for the potential application in meat products. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012089. | 0.2 | 1 |
| 159 | Estimation of Fat Content in Fermented Sausages by Means of Computer Vision System (CVS). Meat Technology, 2021, 62, 27-32. | 0.1 | 1 |
| 160 | Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144. | | 1 |
| 161 | Use of engineering tools in modelling first biteâ€“case study with grilled pork meat. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012022. | 0.2 | 1 |
| 162 | The Influence of the Syrup Type on Rheology, Color Differences, Water Activity, and Nutritional and Sensory Aspects of High-Protein Bars for Sportsmen. Journal of Food Quality, 2022, 2022, 1-12. | 1.4 | 1 |

| # | Article | IF | Citations |
|---|---|---|---|
| 163 | Digital Evaluation of Nitrite-Reduced â€œKulenâ€•Fermented Sausage Quality. Journal of Food Quality, 2022, 2022, 1-12. | 1.4 | 1 |
| 164 | Safety in Serbian animal source food industry and the impact of hazard analysis and critical control points: A review. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012020. | 0.2 | 0 |
| 165 | Attitudes of Serbian food technology students towards surgical and immunocastration of boars and their sensitivity to androstenone and skatole. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012087. | 0.2 | 0 |
| 166 | The nitrite content in domestic and foreign cooked sausages from the Serbian market. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012058. | 0.2 | 0 |
| 167 | Chromium content in the meat of male Saanen goat kids from Vojvodina (Northern Serbia). IOP Conference Series: Earth and Environmental Science, 2019, 333, 012107. | 0.2 | 0 |
| 168 | The prediction of lean meat and subcutaneous fat with skin content in pork cuts on the carcass meatness and weight. Journal of Food Measurement and Characterization, 2019, 13, 2230-2240. | 1.6 | 0 |
| 169 | The quality difference between frankfurters seasoned with conventional and organic spices. Acta Periodica Technologica, 2017, , 275-284. | 0.5 | 0 |
| 170 | Exposure assessment to essential elements through the consumption of canned fish in Serbia. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2021, 6, 219-225. | 0.2 | 0 |
| 171 | How do food safety tools support the animal origin food supply chain?. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012021. | 0.2 | 0 |
| 172 | Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective. , 2021, , 753-768. | | 0 |
| 173 | Role of Potable Water in Food Processing. Encyclopedia of the UN Sustainable Development Goals, 2022, , 515-524. | 0.0 | 0 |