

# Igor Tomasevic

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

160  
papers

2,170  
citations

25  
h-index

38  
g-index

177  
ext. papers

2,986  
ext. citations

3.9  
avg, IF

5.66  
L-index

#	Paper	IF	Citations
160	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , <b>2019</b> , 123, 95-105	7	108
159	Environmental life-cycle assessment of various dairy products. <i>Journal of Cleaner Production</i> , <b>2014</b> , 68, 64-72	10.3	95
158	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 1263-1284	3.4	74
157	Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. <i>Meat Science</i> , <b>2019</b> , 148, 5-12	6.4	67
156	Implication of food safety measures on microbiological quality of raw and pasteurized milk. <i>Food Control</i> , <b>2012</b> , 25, 728-731	6.2	62
155	Two year survey on the occurrence and seasonal variation of aflatoxin M1 in milk and milk products in Serbia. <i>Food Control</i> , <b>2015</b> , 56, 64-70	6.2	55
154	Life cycle assessment of the chicken meat chain. <i>Journal of Cleaner Production</i> , <b>2018</b> , 184, 440-450	10.3	51
153	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer p <sub>16</sub> . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109223	5.4	48
152	Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. <i>Meat Science</i> , <b>2018</b> , 142, 5-13	6.4	47
151	Household food waste in Serbia â Attitudes, quantities and global warming potential. <i>Journal of Cleaner Production</i> , <b>2019</b> , 229, 44-52	10.3	41
150	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. <i>Food Control</i> , <b>2017</b> , 73, 829-837	6.2	40
149	Pulsed UV light as an intervention strategy against Listeria monocytogenes and Escherichia coli O157:H7 on the surface of a meat slicing knife. <i>Journal of Food Engineering</i> , <b>2010</b> , 100, 446-451	6	40
148	Serbian meat industry: A survey on food safety management systems implementation. <i>Food Control</i> , <b>2013</b> , 32, 25-30	6.2	37
147	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , <b>2021</b> , 122, 107800	6.2	37
146	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , <b>2021</b> , 41, 81-87	9.8	36
145	Environmental impacts of the meat chain â Current status and future perspectives. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 54, 94-102	15.3	34
144	Improved solvent extraction procedure and high-performance liquid chromatography-evaporative light-scattering detector method for analysis of polar lipids from dairy materials. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 10407-13	5.7	33

143	Application of quality function deployment on shelf-life analysis of <i>Agaricus bisporus</i> Portobello. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 78, 82-89	5.4	32
142	Rheological and textural properties of goat and cow milk set type yoghurts. <i>International Dairy Journal</i> , <b>2016</b> , 58, 43-45	3.5	31
141	Quality and food safety issues revealed in certified food companies in three Western Balkans countries. <i>Food Control</i> , <b>2011</b> , 22, 1736-1741	6.2	31
140	The effects of mandatory HACCP implementation on microbiological indicators of process hygiene in meat processing and retail establishments in Serbia. <i>Meat Science</i> , <b>2016</b> , 114, 54-57	6.4	30
139	Shelf life study of healthy pork liver pâté with added seaweed extracts from <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Food Research International</i> , <b>2018</b> , 112, 400-411	7	30
138	Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 110, 316-323	5.4	29
137	Application of non-invasive technologies in dry-cured ham: An overview. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 360-374	15.3	28
136	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , <b>2020</b> , 9,	4.9	27
135	Enrichment of yoghurt with insoluble dietary fiber from triticale – A sensory perspective. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 80, 59-66	5.4	25
134	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	25
133	Effects of HACCP on process hygiene in different types of Serbian food establishments. <i>Food Control</i> , <b>2016</b> , 60, 131-137	6.2	24
132	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	23
131	3D printing as novel tool for fruit-based functional food production. <i>Current Opinion in Food Science</i> , <b>2021</b> , 41, 138-145	9.8	23
130	Evaluation of poultry meat colour using computer vision system and colourimeter. <i>British Food Journal</i> , <b>2019</b> , 121, 1078-1087	2.8	22
129	Effect of gender on breast and thigh turkey meat quality. <i>British Poultry Science</i> , <b>2018</b> , 59, 408-415	1.9	22
128	The aflatoxin M1 crisis in the Serbian dairy sector: the year after. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2017</b> , 10, 1-4	3.3	22
127	Feasibility of discrimination of dairy creams and cream-like analogues using Raman spectroscopy and chemometric analysis. <i>Food Chemistry</i> , <b>2017</b> , 232, 487-492	8.5	21
126	Technological aspects of horse meat products - A review. <i>Food Research International</i> , <b>2017</b> , 102, 176-183		21

125	Textural and cooking properties and viscoelastic changes on heating and cooling of Balkan cheeses. <i>Journal of Dairy Science</i> , <b>2015</b> , 98, 7573-86	4	21
124	A comparison between Warner-Bratzler shear force measurement and texture profile analysis of meat and meat products: a review. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012063	6.3	20
123	Antibacterial effect of <i>Juniperus communis</i> and <i>Satureja montana</i> essential oils against <i>Listeria monocytogenes</i> in vitro and in wine marinated beef. <i>Food Control</i> , <b>2019</b> , 100, 247-256	6.2	20
122	Raman Spectroscopy as a Rapid Tool for Quantitative Analysis of Butter Adulterated with Margarine. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 1315-1320	3.4	20
121	Quality management effects in certified Serbian companies producing food of animal origin. <i>Total Quality Management and Business Excellence</i> , <b>2014</b> , 25, 383-396	2.7	19
120	What Is the Color of Milk and Dairy Products and How Is It Measured?. <i>Foods</i> , <b>2020</b> , 9,	4.9	19
119	Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. <i>Molecules</i> , <b>2020</b> , 25,	4.8	17
118	Scientific Challenges in Performing Life-Cycle Assessment in the Food Supply Chain. <i>Foods</i> , <b>2019</b> , 8,	4.9	17
117	A chemometric approach to evaluate the impact of pulses, <i>Chlorella</i> and <i>Spirulina</i> on proximate composition, amino acid, and physicochemical properties of turkey burgers. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3672-3680	4.3	17
116	Transportation sustainability index in dairy industry – Fuzzy logic approach. <i>Journal of Cleaner Production</i> , <b>2018</b> , 180, 107-115	10.3	16
115	Assessment of environmental practices in Serbian meat companies. <i>Journal of Cleaner Production</i> , <b>2016</b> , 112, 2495-2504	10.3	16
114	Total quality index of <i>Agaricus bisporus</i> mushrooms packed in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3013-3021	4.3	16
113	How do culinary methods affect quality and oral processing characteristics of pork ham?. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 36-44	3.6	15
112	High heat treatment of goat cheese milk. The effect on yield, composition, proteolysis, texture and sensory quality of cheese during ripening. <i>International Dairy Journal</i> , <b>2017</b> , 68, 1-8	3.5	14
111	Cross-European initial survey on the use of mathematical models in food industry. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 109-116	6	14
110	The level of food safety knowledge among meat handlers. <i>British Food Journal</i> , <b>2016</b> , 118, 9-25	2.8	14
109	Survival of spray-dried and free-cells of potential probiotic <i>Lactobacillus plantarum</i> 564 in soft goat cheese. <i>Animal Science Journal</i> , <b>2017</b> , 88, 1849-1854	1.8	13
108	Quantities, environmental footprints and beliefs associated with household food waste in Bosnia and Herzegovina. <i>Waste Management and Research</i> , <b>2019</b> , 37, 1250-1260	4	13

107	The Sensory Quality of Meat, Game, Poultry, Seafood and Meat Products as Affected by Intense Light Pulses: A Systematic Review. <i>Procedia Food Science</i> , <b>2015</b> , 5, 285-288		13
106	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. <i>Meat Science</i> , <b>2020</b> , 160, 107965	6.4	13
105	The Effect of Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. <i>Foods</i> , <b>2019</b> , 8,	4.9	13
104	Main environmental impacts associated with production and consumption of milk and yogurt in Serbia - Monte Carlo approach. <i>Science of the Total Environment</i> , <b>2019</b> , 695, 133917	10.2	12
103	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. <i>Animals</i> , <b>2020</b> , 10,	3.1	12
102	The influence of NaCl concentration of brine and different packaging on goat white brined cheese characteristics. <i>International Dairy Journal</i> , <b>2018</b> , 79, 24-32	3.5	12
101	Seasonal variations of Saanen goat milk composition and the impact of climatic conditions. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 299-303	3.3	12
100	Environmental Performance of the Poultry Meat Chain âLCA Approach. <i>Procedia Food Science</i> , <b>2015</b> , 5, 258-261		12
99	Review on characteristics of trained sensory panels in food science. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 501-509	3.6	12
98	Transformation of quality aspects throughout the chicken meat supply chain. <i>British Food Journal</i> , <b>2018</b> , 120, 1132-1150	2.8	11
97	Application of new insoluble dietary fibres from triticale as supplement in yoghurt - effects on physico-chemical, rheological and quality properties. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1291-1299	4.3	11
96	Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. <i>British Food Journal</i> , <b>2017</b> , 119, 1525-1535	2.8	10
95	Consumer Acceptance and Quality Parameters of the Commercial Olive Oils Manufactured with Cultivars Grown in Galicia (NW Spain). <i>Foods</i> , <b>2020</b> , 9,	4.9	10
94	Production of Traditional Meat Products in Small and Micro Establishments in Serbia: Current Status and Future Perspectives. <i>Acta Veterinaria</i> , <b>2018</b> , 68, 373-390	0.9	10
93	The influence of milk heat treatment on composition, texture, colour and sensory characteristics of cowsâand goatsâQuark-type cheeses. <i>Small Ruminant Research</i> , <b>2018</b> , 169, 154-159	1.7	10
92	Colour assessment of milk and milk products using computer vision system and colorimeter. <i>International Dairy Journal</i> , <b>2021</b> , 120, 105084	3.5	10
91	Dark-cutting beef: A brief review and an integromics meta-analysis at the proteome level to decipher the underlying pathways. <i>Meat Science</i> , <b>2021</b> , 181, 108611	6.4	10
90	Potential of Propolis Extract as a Natural Antioxidant and Antimicrobial in Gelatin Films Applied to Rainbow Trout ( ) Fillets. <i>Foods</i> , <b>2020</b> , 9,	4.9	9

89	Environmental footprints in the meat chain. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012015	0.3	9
88	Can we associate environmental footprints with production and consumption using Monte Carlo simulation? Case study with pork meat. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 960-969	4.3	9
87	The Use of Pork from Entire Male and Immunocastrated Pigs for Meat Products-An Overview with Recommendations. <i>Animals</i> , <b>2020</b> , 10,	3.1	8
86	Can we understand food oral processing using Kano model? Case study with confectionery products. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 861-869	3.6	8
85	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. <i>Animals</i> , <b>2020</b> , 10,	3.1	8
84	The Effect of Protein Source on the Physicochemical, Nutritional Properties and Microstructure of High-Protein Bars Intended for Physically Active People. <i>Foods</i> , <b>2020</b> , 9,	4.9	8
83	The Impacts of on the Functional Properties of Fermented Foods: A Review of Current Knowledge.. <i>Microorganisms</i> , <b>2022</b> , 10,	4.9	8
82	Use of linseed oil in improving the quality of chicken frankfurters. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13529	2.1	7
81	Types of food control and application of seven basic quality tools in certified food companies in Serbia. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2013</b> , 5, 325-332	1.5	7
80	Properties of low-fat ultra-filtered cheeses produced with probiotic bacteria. <i>Archives of Biological Sciences</i> , <b>2014</b> , 66, 65-73	0.7	7
79	Untargeted metabolomics to explore the oxidation processes during shelf life of pork patties treated with guarana seed extracts. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1002-1009	3.8	7
78	Application of defatted apple seed cakes as a by-product for the enrichment of wheat bread. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 130, 109391	5.4	7
77	A decade of sulphite control in Serbian meat industry and the effect of HACCP. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2018</b> , 11, 49-53	3.3	7
76	Obtaining Antioxidants and Natural Preservatives from Food By-Products through Fermentation: A Review. <i>Fermentation</i> , <b>2021</b> , 7, 106	4.7	7
75	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 7420	2.6	6
74	Application of porcini mushroom ( <i>Boletus edulis</i> ) to improve the quality of frankfurters. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14556	2.1	6
73	Hygiene assessment of Serbian meat establishments using different scoring systems. <i>Food Control</i> , <b>2016</b> , 62, 193-200	6.2	6
72	Influence of boiling, steaming, and sous-vide on oral processing parameters of celeriac ( <i>Apium graveolens</i> var. <i>rapaceum</i> ). <i>International Journal of Gastronomy and Food Science</i> , <b>2021</b> , 23, 100308	2.8	6

71	Effect of modified atmosphere packaging on selected functional characteristics of <i>Agaricus bisporus</i> . <i>European Food Research and Technology</i> , <b>2021</b> , 247, 829-838	3.4	6
70	Cadmium in liver and kidneys of domestic Balkan and Alpine dairy goat breeds from Montenegro and Serbia. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2017</b> , 10, 137-142	3.3	5
69	Effect of partial replacement of meat by carrot on physicochemical properties and fatty acid profile of fresh turkey sausages: a chemometric approach. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 4968-4977	4.3	5
68	Challenging the difference between white and brown <i>Agaricus bisporus</i> mushrooms. <i>British Food Journal</i> , <b>2018</b> , 120, 1381-1394	2.8	5
67	A comparison of composition and emulsifying properties of MFGM materials prepared from different dairy sources by microfiltration. <i>Food Science and Technology International</i> , <b>2014</b> , 20, 441-51	2.6	5
66	Green Coating Polymers in Meat Preservation. <i>Coatings</i> , <b>2021</b> , 11, 1379	2.9	5
65	Lactic acid fermentation as a useful strategy to recover antimicrobial and antioxidant compounds from food and by-products. <i>Current Opinion in Food Science</i> , <b>2022</b> , 43, 189-198	9.8	5
64	Intense light pulses upset the sensory quality of meat products. <i>Tehnologija Mesa</i> , <b>2015</b> , 56, 1-7		5
63	Validation of novel food safety climate components and assessment of their indicators in Central and Eastern European food industry. <i>Food Control</i> , <b>2020</b> , 117, 107357	6.2	5
62	Use of culled goat meat in frankfurter production – effect on sensory quality and technological properties. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1032-1045	3.8	5
61	Ultimate pH, colour characteristics and proximate and mineral composition of edible organs, glands and kidney fat from Saanen goat male kids. <i>Journal of Applied Animal Research</i> , <b>2017</b> , 45, 430-436	1.7	4
60	Rheology and Microstructures of Rennet Gels From Differently Heated Goat Milk. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
59	Cadmium and lead in female cattle livers and kidneys from Vojvodina, northern Serbia. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2017</b> , 10, 39-43	3.3	4
58	âŒZICE BEEF PRSHUTAâŒINFLUENCE OF DIFFERENT SALTING PROCESSES ON SENSORY PROPERTIES. <i>Journal of Muscle Foods</i> , <b>2008</b> , 19, 237-246		4
57	Human perception of color differences using computer vision system measurements of raw pork loin.. <i>Meat Science</i> , <b>2022</b> , 188, 108766	6.4	4
56	Relationships among hygiene indicators in take-away foodservice establishments and the impact of climatic conditions. <i>Journal of Applied Microbiology</i> , <b>2016</b> , 121, 863-72	4.7	4
55	Comprehensive insight into the food safety climate in Central and Eastern Europe. <i>Food Control</i> , <b>2020</b> , 114, 107238	6.2	4
54	Ease of mastication index-Quantification of mastication effort using quality function deployment. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 447-460	3.6	4

53	The effect of nisin and storage temperature on the quality parameters of processed cheese. <i>Mljekarstvo</i> , <b>2018</b> , 182-191	0.5	3
52	Sustainability of animal origin food waste in Serbia. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012055	0.3	3
51	Cadmium Levels of Edible Offal from Saanen Goat Male Kids. <i>Procedia Food Science</i> , <b>2015</b> , 5, 289-292		3
50	The use and control of nitrites in Serbian meat industry and the influence of mandatory HACCP implementation. <i>Meat Science</i> , <b>2017</b> , 134, 76-78	6.4	3
49	Extraction of Valuable Compounds from Meat By-Products <b>2019</b> , 55-90		3
48	The application of autochthonous potential of probiotic lactobacillus plantarum 564 in fish oil fortified yoghurt production. <i>Archives of Biological Sciences</i> , <b>2014</b> , 66, 15-22	0.7	3
47	Clean Water and Sanitation. <i>Encyclopedia of the UN Sustainable Development Goals</i> , <b>2020</b> , 1-10	0.1	3
46	The influence of grape pomace substrate on quality characterization of <i>Pleurotus ostreatus</i> – total quality index approach. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45,	2.1	3
45	Influence of water-based and contact heating preparation methods on potato mechanical properties, mastication, and sensory perception. <i>International Journal of Gastronomy and Food Science</i> , <b>2021</b> , 25, 100401	2.8	3
44	Organic and conventional milk – insight on potential differences. <i>British Food Journal</i> , <b>2017</b> , 119, 366-376.	6.8	2
43	Textural and physico-chemical characteristics of white brined goat cheeses made from frozen milk and curd. The use of square I - distance statistics. <i>Mljekarstvo</i> , <b>2017</b> , 130-137	0.5	2
42	Tools in Improving Quality Assurance and Food Control <b>2018</b> , 63-104		2
41	The feasibility of pulsed light processing in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012034	0.3	2
40	Pros and cons of using a computer vision system for color evaluation of meat and meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012008	0.3	2
39	Food safety and environmental risks based on meat and dairy consumption surveys. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012011	0.3	2
38	Analysis of Pungency Sensation Effects from an Oral Processing, Sensorial and Emotions Detection Perspective – Case Study with Grilled Pork Meat. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 10459	2.6	2
37	Serbian, Croatian and Spanish consumers' beliefs towards artisan cheese. <i>British Food Journal</i> , <b>2021</b> , ahead-of-print,	2.8	2
36	Meat quality of Swallow-Belly Mangulica pigs reared under intensive production system and slaughtered at 100 kg live weight. <i>Hemijaska Industrija</i> , <b>2016</b> , 70, 557-564	0.6	2



35	Modelling solid food oral processing using quality function deployment. <i>Food and Feed Research</i> , <b>2019</b> , 46, 227-234	0.8	2
34	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. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
33	Environmental Indicators in the Meat Chain. <i>Environmental Footprints and Eco-design of Products and Processes</i> , <b>2019</b> , 55-82	0.9	2
32	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective <b>2021</b> , 1-16		2
31	Application of Fermentation to Recover High-Added Value Compounds from Food By-Products <b>2021</b> , 195-219		2
30	Bee pollen powder as a functional ingredient in frankfurters. <i>Meat Science</i> , <b>2021</b> , 182, 108621	6.4	2
29	Influence of boiling, grilling, and sous-vide on mastication, bolus formation, and dynamic sensory perception of wild boar ham.. <i>Meat Science</i> , <b>2022</b> , 188, 108805	6.4	2
28	Functional and Clean Label Dry Fermented Meat Products: Phytochemicals, Bioactive Peptides, and Conjugated Linoleic Acid. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 5559	2.6	2
27	Purple eggplant and zucchini color, mechanical properties, mastication, and sensory perception influenced by steaming and Sous-vide. <i>International Journal of Gastronomy and Food Science</i> , <b>2022</b> , 28, 100549	2.8	2
26	Characterisation of changes in physicochemical, textural and microbiological properties of sausage during ripening. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 3993-4001	3.3	1
25	Microbial profile of food contact surfaces in foodservice establishments. <i>British Food Journal</i> , <b>2016</b> , 118, 2666-2675	2.8	1
24	Changes in chemical attributes during ripening of traditional fermented sausage, âBirotonedâ IOP Conference Series: Earth and Environmental Science, <b>2019</b> , 333, 012100	0.3	1
23	Effect of the direction of m. psoas major fibres on the results of tensile test - can we model meat as a material?. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012063	0.3	1
22	An insight into in vitro antioxidant activity of <i>Cantharellus cibarius</i> hot water extract for the potential application in meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012089	0.3	1
21	Color measurement of animal source foods. <i>Teorij i Praktika Pererabotki Mâsa</i> , <b>2022</b> , 6, 311-319	0.4	1
20	Sodium Reduction by Partial and Total Replacement of NaCl with KCl in Serbian White Brined Cheese.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
19	Use of engineering tools in modelling first biteâbase study with grilled pork meat. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2021</b> , 854, 012022	0.3	1
18	Technological Properties of Model System Beef Emulsions with Encapsulated Pumpkin Seed Oil and Shell Powder. <i>Polish Journal of Food and Nutrition Sciences</i> , 159-168	3.1	1

17	Color assessment of the eggs using computer vision system and Minolta colorimeter. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 5097	2.8	1
16	Preliminary Test of the Reduction Capacity for the Intestinal Adsorption of Skatole and Indole in Weaning Piglets by Pure and Coated Charcoal. <i>Animals</i> , <b>2021</b> , 11,	3.1	1
15	Pulsed Electric Fields in Sustainable Food <b>2021</b> , 125-144		0
14	Safety in Serbian animal source food industry and the impact of hazard analysis and critical control points: A review. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012020	0.3	
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12	Attitudes of Serbian food technology students towards surgical and immunocastration of boars and their sensitivity to androstenone and skatole. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012087	0.3	
11	The nitrite content in domestic and foreign cooked sausages from the Serbian market. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012058	0.3	
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3	The quality difference between frankfurters seasoned with conventional and organic spices. <i>Acta Periodica Technologica</i> , <b>2017</b> , 275-284	0.8	
2	Techno-functional, textural and sensorial properties of frankfurters as affected by the addition of bee pollen powder. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , <b>2021</b> , 6, 135-140	0.4	
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