

Igor Tomasevic

List of Publications by Year in Descending Order

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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	The Influence of the Syrup Type on Rheology, Color Differences, Water Activity, and Nutritional and Sensory Aspects of High-Protein Bars for Sportsmen. <i>Journal of Food Quality</i> , 2022 , 2022, 1-12	2.7	
159	Color measurement of animal source foods. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2022 , 6, 311-319	0.4	1
158	Sodium Reduction by Partial and Total Replacement of NaCl with KCl in Serbian White Brined Cheese.. <i>Foods</i> , 2022 , 11,	4.9	1
157	Human perception of color differences using computer vision system measurements of raw pork loin.. <i>Meat Science</i> , 2022 , 188, 108766	6.4	4
156	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> , 2022 , 43, 189-198	9.8	5
155	Influence of boiling, grilling, and sous-vide on mastication, bolus formation, and dynamic sensory perception of wild boar ham.. <i>Meat Science</i> , 2022 , 188, 108805	6.4	2
154	The Impacts of on the Functional Properties of Fermented Foods: A Review of Current Knowledge.. <i>Microorganisms</i> , 2022 , 10,	4.9	8
153	Functional and Clean Label Dry Fermented Meat Products: Phytochemicals, Bioactive Peptides, and Conjugated Linoleic Acid. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 5559	2.6	2
152	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> , 2022 , 28, 100549	2.8	2
151	Role of Potable Water in Food Processing. <i>Encyclopedia of the UN Sustainable Development Goals</i> , 2022 , 515-524	0.1	
150	Characterisation of changes in physicochemical, textural and microbiological properties of sausage during ripening. <i>Journal of Food Science and Technology</i> , 2021 , 58, 3993-4001	3.3	1
149	Preservation of meat products with natural antioxidants from rosemary. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012053	0.3	
148	How do food safety tools support the animal origin food supply chain?. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012021	0.3	
147	Use of engineering tools in modelling first biteĀbase study with grilled pork meat. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012022	0.3	1
146	Analysis of Pungency Sensation Effects from an Oral Processing, Sensorial and Emotions Detection PerspectiveĀbase Study with Grilled Pork Meat. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 10459	2.6	2
145	Serbian, Croatian and Spanish consumers' beliefs towards artisan cheese. <i>British Food Journal</i> , 2021 , ahead-of-print,	2.8	2
144	Green Coating Polymers in Meat Preservation. <i>Coatings</i> , 2021 , 11, 1379	2.9	5

143	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective 2021 , 753-768		
142	Combined effects of weather conditions, transportation time and loading density on carcass damages and meat quality of market-weight pigs. <i>Archives Animal Breeding</i> , 2021 , 64, 425-435	1.6	
141	Exposure assessment to essential elements through the consumption of canned fish in Serbia. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2021 , 6, 219-225	0.4	
140	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> , 2021 , 10,	4.9	2
139	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> , 2021 , 23, 100308	2.8	6
138	Review on characteristics of trained sensory panels in food science. <i>Journal of Texture Studies</i> , 2021 , 52, 501-509	3.6	12
137	Techno-functional, textural and sensorial properties of frankfurters as affected by the addition of bee pollen powder. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2021 , 6, 135-140	0.4	
136	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> , 2021 , 101, 960-969	4.3	9
135	The influence of grape pomace substrate on quality characterization of <i>Pleurotus ostreatus</i> âtotal quality index approach. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	3
134	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , 2021 , 122, 107800	6.2	37
133	How do culinary methods affect quality and oral processing characteristics of pork ham?. <i>Journal of Texture Studies</i> , 2021 , 52, 36-44	3.6	15
132	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective 2021 , 1-16		2
131	Functional and Bioactive Properties of Peptides Derived from Marine Side Streams. <i>Marine Drugs</i> , 2021 , 19,	6	25
130	Pulsed Electric Fields in Sustainable Food 2021 , 125-144		0
129	Application of Fermentation to Recover High-Added Value Compounds from Food By-Products 2021 , 195-219		2
128	Effect of modified atmosphere packaging on selected functional characteristics of <i>Agaricus bisporus</i> . <i>European Food Research and Technology</i> , 2021 , 247, 829-838	3.4	6
127	Obtaining Antioxidants and Natural Preservatives from Food By-Products through Fermentation: A Review. <i>Fermentation</i> , 2021 , 7, 106	4.7	7
126	Ease of mastication index-Quantification of mastication effort using quality function deployment. <i>Journal of Texture Studies</i> , 2021 , 52, 447-460	3.6	4

125	Color assessment of the eggs using computer vision system and Minolta colorimeter. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 5097	2.8	1
124	Colour assessment of milk and milk products using computer vision system and colorimeter. <i>International Dairy Journal</i> , 2021 , 120, 105084	3.5	10
123	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> , 2021 , 11,	3.1	1
122	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> , 2021 , 25, 100401	2.8	3
121	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , 2021 , 41, 81-87	9.8	36
120	3D printing as novel tool for fruit-based functional food production. <i>Current Opinion in Food Science</i> , 2021 , 41, 138-145	9.8	23
119	Dark-cutting beef: A brief review and an integromics meta-analysis at the proteome level to decipher the underlying pathways. <i>Meat Science</i> , 2021 , 181, 108611	6.4	10
118	Bee pollen powder as a functional ingredient in frankfurters. <i>Meat Science</i> , 2021 , 182, 108621	6.4	2
117	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. <i>Animals</i> , 2020 , 10,	3.1	12
116	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 7420	2.6	6
115	Potential of Propolis Extract as a Natural Antioxidant and Antimicrobial in Gelatin Films Applied to Rainbow Trout () Fillets. <i>Foods</i> , 2020 , 9,	4.9	9
114	Physicochemical Composition and Nutritional Properties of Deer Burger Enhanced with Healthier Oils. <i>Foods</i> , 2020 , 9,	4.9	27
113	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> , 2020 , 100, 4968-4977	4.3	5
112	Application of porcini mushroom (<i>Boletus edulis</i>) to improve the quality of frankfurters. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14556	2.1	6
111	Rheology and Microstructures of Rennet Gels From Differently Heated Goat Milk. <i>Foods</i> , 2020 , 9,	4.9	4
110	Microencapsulation of healthier oils to enhance the physicochemical and nutritional properties of deer pE. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109223	5.4	48
109	Pomegranate Peel as Suitable Source of High-Added Value Bioactives: Tailored Functionalized Meat Products. <i>Molecules</i> , 2020 , 25,	4.8	17
108	Consumer Acceptance and Quality Parameters of the Commercial Olive Oils Manufactured with Cultivars Grown in Galicia (NW Spain). <i>Foods</i> , 2020 , 9,	4.9	10

107	Clean Water and Sanitation. <i>Encyclopedia of the UN Sustainable Development Goals, 2020</i> , 1-10	0.1	3
106	Validation of novel food safety climate components and assessment of their indicators in Central and Eastern European food industry. <i>Food Control, 2020</i> , 117, 107357	6.2	5
105	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. <i>Meat Science, 2020</i> , 160, 107965	6.4	13
104	The Use of Pork from Entire Male and Immunocastrated Pigs for Meat Products-An Overview with Recommendations. <i>Animals, 2020</i> , 10,	3.1	8
103	Can we understand food oral processing using Kano model? Case study with confectionery products. <i>Journal of Texture Studies, 2020</i> , 51, 861-869	3.6	8
102	What Is the Color of Milk and Dairy Products and How Is It Measured?. <i>Foods, 2020</i> , 9,	4.9	19
101	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. <i>Animals, 2020</i> , 10,	3.1	8
100	The Effect of Protein Source on the Physicochemical, Nutritional Properties and Microstructure of High-Protein Bars Intended for Physically Active People. <i>Foods, 2020</i> , 9,	4.9	8
99	Natural Antioxidants from Seeds and Their Application in Meat Products. <i>Antioxidants, 2020</i> , 9,	7.1	23
98	Use of culled goat meat in frankfurter production â€”effect on sensory quality and technological properties. <i>International Journal of Food Science and Technology, 2020</i> , 55, 1032-1045	3.8	5
97	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, 2020</i> , 55, 1002-1009	3.8	7
96	Comprehensive insight into the food safety climate in Central and Eastern Europe. <i>Food Control, 2020</i> , 114, 107238	6.2	4
95	Application of defatted apple seed cakes as a by-product for the enrichment of wheat bread. <i>LWT - Food Science and Technology, 2020</i> , 130, 109391	5.4	7
94	Main environmental impacts associated with production and consumption of milk and yogurt in Serbia - Monte Carlo approach. <i>Science of the Total Environment, 2019</i> , 695, 133917	10.2	12
93	Quantities, environmental footprints and beliefs associated with household food waste in Bosnia and Herzegovina. <i>Waste Management and Research, 2019</i> , 37, 1250-1260	4	13
92	Antibacterial effect of Juniperus communis and Satureja montana essential oils against Listeria monocytogenes in vitro and in wine marinated beef. <i>Food Control, 2019</i> , 100, 247-256	6.2	20
91	Evaluation of poultry meat colour using computer vision system and colourimeter. <i>British Food Journal, 2019</i> , 121, 1078-1087	2.8	22
90	Cross-European initial survey on the use of mathematical models in food industry. <i>Journal of Food Engineering, 2019</i> , 261, 109-116	6	14

89	The prediction of lean meat and subcutaneous fat with skin content in pork cuts on the carcass meatness and weight. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2230-2240	2.8	
88	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> , 2019 , 110, 316-323	5.4	29
87	Application of pulsed electric fields in meat and fish processing industries: An overview. <i>Food Research International</i> , 2019 , 123, 95-105	7	108
86	Household food waste in Serbia – Attitudes, quantities and global warming potential. <i>Journal of Cleaner Production</i> , 2019 , 229, 44-52	10.3	41
85	Characterization of Volatile Compounds of Dry-Cured Meat Products Using HS-SPME-GC/MS Technique. <i>Food Analytical Methods</i> , 2019 , 12, 1263-1284	3.4	74
84	Application of non-invasive technologies in dry-cured ham: An overview. <i>Trends in Food Science and Technology</i> , 2019 , 86, 360-374	15.3	28
83	Scientific Challenges in Performing Life-Cycle Assessment in the Food Supply Chain. <i>Foods</i> , 2019 , 8,	4.9	17
82	The feasibility of pulsed light processing in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012034	0.3	2
81	Sustainability of animal origin food waste in Serbia. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012055	0.3	3
80	The nitrite content in domestic and foreign cooked sausages from the Serbian market. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012058	0.3	
79	Changes in chemical attributes during ripening of traditional fermented sausage, “ <i>Piroš ironed</i> ”. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012100	0.3	1
78	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> , 2019 , 333, 012008	0.3	2
77	Food safety and environmental risks based on meat and dairy consumption surveys. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012011	0.3	2
76	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> , 2019 , 333, 012063	0.3	1
75	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> , 2019 , 333, 012089	0.3	1
74	Chromium content in the meat of male Saanen goat kids from Vojvodina (Northern Serbia). <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012107	0.3	
73	Extraction of Valuable Compounds from Meat By-Products 2019 , 55-90		3
72	Modelling solid food oral processing using quality function deployment. <i>Food and Feed Research</i> , 2019 , 46, 227-234	0.8	2

71	The Effect of Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. <i>Foods</i> , 2019 , 8,	4.9	13
70	Environmental Indicators in the Meat Chain. <i>Environmental Footprints and Eco-design of Products and Processes</i> , 2019 , 55-82	0.9	2
69	A chemometric approach to evaluate the impact of pulses, Chlorella and Spirulina on proximate composition, amino acid, and physicochemical properties of turkey burgers. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3672-3680	4.3	17
68	Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. <i>Meat Science</i> , 2019 , 148, 5-12	6.4	67
67	Transformation of quality aspects throughout the chicken meat supply chain. <i>British Food Journal</i> , 2018 , 120, 1132-1150	2.8	11
66	Life cycle assessment of the chicken meat chain. <i>Journal of Cleaner Production</i> , 2018 , 184, 440-450	10.3	51
65	Effect of gender on breast and thigh turkey meat quality. <i>British Poultry Science</i> , 2018 , 59, 408-415	1.9	22
64	Transportation sustainability index in dairy industry – Fuzzy logic approach. <i>Journal of Cleaner Production</i> , 2018 , 180, 107-115	10.3	16
63	The influence of NaCl concentration of brine and different packaging on goat white brined cheese characteristics. <i>International Dairy Journal</i> , 2018 , 79, 24-32	3.5	12
62	Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. <i>Meat Science</i> , 2018 , 142, 5-13	6.4	47
61	Seasonal variations of Saanen goat milk composition and the impact of climatic conditions. <i>Journal of Food Science and Technology</i> , 2018 , 55, 299-303	3.3	12
60	Use of linseed oil in improving the quality of chicken frankfurters. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13529	2.1	7
59	Shelf life study of healthy pork liver p _H with added seaweed extracts from <i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i> and <i>Bifurcaria bifurcata</i> . <i>Food Research International</i> , 2018 , 112, 400-411	7	30
58	Tools in Improving Quality Assurance and Food Control 2018 , 63-104		2
57	The effect of nisin and storage temperature on the quality parameters of processed cheese. <i>Mljekarstvo</i> , 2018 , 182-191	0.5	3
56	Challenging the difference between white and brown <i>Agaricus bisporus</i> mushrooms. <i>British Food Journal</i> , 2018 , 120, 1381-1394	2.8	5
55	Production of Traditional Meat Products in Small and Micro Establishments in Serbia: Current Status and Future Perspectives. <i>Acta Veterinaria</i> , 2018 , 68, 373-390	0.9	10
54	A decade of sulphite control in Serbian meat industry and the effect of HACCP. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2018 , 11, 49-53	3.3	7

53	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> , 2018 , 98, 1291-1299	4.3	11
52	The influence of milk heat treatment on composition, texture, colour and sensory characteristics of cows' and goats' Quark-type cheeses. <i>Small Ruminant Research</i> , 2018 , 169, 154-159	1.7	10
51	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> , 2017 , 10, 137-142	3.3	5
50	Organic and conventional milk - insight on potential differences. <i>British Food Journal</i> , 2017 , 119, 366-376.8	6.8	2
49	Enrichment of yoghurt with insoluble dietary fiber from triticale - A sensory perspective. <i>LWT - Food Science and Technology</i> , 2017 , 80, 59-66	5.4	25
48	Feasibility of discrimination of dairy creams and cream-like analogues using Raman spectroscopy and chemometric analysis. <i>Food Chemistry</i> , 2017 , 232, 487-492	8.5	21
47	Survival of spray-dried and free-cells of potential probiotic <i>Lactobacillus plantarum</i> 564 in soft goat cheese. <i>Animal Science Journal</i> , 2017 , 88, 1849-1854	1.8	13
46	Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. <i>British Food Journal</i> , 2017 , 119, 1525-1535	2.8	10
45	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> , 2017 , 45, 430-436	1.7	4
44	Application of quality function deployment on shelf-life analysis of <i>Agaricus bisporus</i> Portobello. <i>LWT - Food Science and Technology</i> , 2017 , 78, 82-89	5.4	32
43	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> , 2017 , 68, 1-8	3.5	14
42	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> , 2017 , 85, 012020	0.3	
41	Technological aspects of horse meat products - A review. <i>Food Research International</i> , 2017 , 102, 176-183	3.7	21
40	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> , 2017 , 85, 012063	6.3	20
39	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> , 2017 , 130-137	0.5	2
38	Environmental footprints in the meat chain. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012015	0.3	9
37	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> , 2017 , 85, 012087	0.3	
36	The use and control of nitrites in Serbian meat industry and the influence of mandatory HACCP implementation. <i>Meat Science</i> , 2017 , 134, 76-78	6.4	3

35	Total quality index of <i>Agaricus bisporus</i> mushrooms packed in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3013-3021	4.3	16
34	Cadmium and lead in female cattle livers and kidneys from Vojvodina, northern Serbia. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017 , 10, 39-43	3.3	4
33	The effect of pulsed UV light on <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , <i>Salmonella</i> Typhimurium, <i>Staphylococcus aureus</i> and staphylococcal enterotoxin A on sliced fermented salami and its chemical quality. <i>Food Control</i> , 2017 , 73, 829-837	6.2	40
32	The aflatoxin M1 crisis in the Serbian dairy sector: the year after. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017 , 10, 1-4	3.3	22
31	The quality difference between frankfurters seasoned with conventional and organic spices. <i>Acta Periodica Technologica</i> , 2017 , 275-284	0.8	
30	Effects of HACCP on process hygiene in different types of Serbian food establishments. <i>Food Control</i> , 2016 , 60, 131-137	6.2	24
29	Microbial profile of food contact surfaces in foodservice establishments. <i>British Food Journal</i> , 2016 , 118, 2666-2675	2.8	1
28	Environmental impacts of the meat chain – Current status and future perspectives. <i>Trends in Food Science and Technology</i> , 2016 , 54, 94-102	15.3	34
27	Hygiene assessment of Serbian meat establishments using different scoring systems. <i>Food Control</i> , 2016 , 62, 193-200	6.2	6
26	The level of food safety knowledge among meat handlers. <i>British Food Journal</i> , 2016 , 118, 9-25	2.8	14
25	Assessment of environmental practices in Serbian meat companies. <i>Journal of Cleaner Production</i> , 2016 , 112, 2495-2504	10.3	16
24	The effects of mandatory HACCP implementation on microbiological indicators of process hygiene in meat processing and retail establishments in Serbia. <i>Meat Science</i> , 2016 , 114, 54-57	6.4	30
23	Rheological and textural properties of goat and cow milk set type yoghurts. <i>International Dairy Journal</i> , 2016 , 58, 43-45	3.5	31
22	Raman Spectroscopy as a Rapid Tool for Quantitative Analysis of Butter Adulterated with Margarine. <i>Food Analytical Methods</i> , 2016 , 9, 1315-1320	3.4	20
21	Meat quality of Swallow-Belly Mangulica pigs reared under intensive production system and slaughtered at 100 kg live weight. <i>Hemijaska Industrija</i> , 2016 , 70, 557-564	0.6	2
20	Relationships among hygiene indicators in take-away foodservice establishments and the impact of climatic conditions. <i>Journal of Applied Microbiology</i> , 2016 , 121, 863-72	4.7	4
19	Two year survey on the occurrence and seasonal variation of aflatoxin M1 in milk and milk products in Serbia. <i>Food Control</i> , 2015 , 56, 64-70	6.2	55
18	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> , 2015 , 5, 285-288		13

17	Textural and cooking properties and viscoelastic changes on heating and cooling of Balkan cheeses. <i>Journal of Dairy Science</i> , 2015 , 98, 7573-86	4	21
16	Environmental Performance of the Poultry Meat Chain â€”LCA Approach. <i>Procedia Food Science</i> , 2015 , 5, 258-261		12
15	Cadmium Levels of Edible Offal from Saanen Goat Male Kids. <i>Procedia Food Science</i> , 2015 , 5, 289-292		3
14	Intense light pulses upset the sensory quality of meat products. <i>Tehnologija Mesa</i> , 2015 , 56, 1-7		5
13	Quality management effects in certified Serbian companies producing food of animal origin. <i>Total Quality Management and Business Excellence</i> , 2014 , 25, 383-396	2.7	19
12	Environmental life-cycle assessment of various dairy products. <i>Journal of Cleaner Production</i> , 2014 , 68, 64-72	10.3	95
11	A comparison of composition and emulsifying properties of MFGM materials prepared from different dairy sources by microfiltration. <i>Food Science and Technology International</i> , 2014 , 20, 441-51	2.6	5
10	The application of autochthonous potential of probiotic lactobacillus plantarum 564 in fish oil fortified yoghurt production. <i>Archives of Biological Sciences</i> , 2014 , 66, 15-22	0.7	3
9	Properties of low-fat ultra-filtered cheeses produced with probiotic bacteria. <i>Archives of Biological Sciences</i> , 2014 , 66, 65-73	0.7	7
8	Serbian meat industry: A survey on food safety management systems implementation. <i>Food Control</i> , 2013 , 32, 25-30	6.2	37
7	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> , 2013 , 5, 325-332	1.5	7
6	Implication of food safety measures on microbiological quality of raw and pasteurized milk. <i>Food Control</i> , 2012 , 25, 728-731	6.2	62
5	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> , 2011 , 59, 10407-13	5.7	33
4	Quality and food safety issues revealed in certified food companies in three Western Balkans countries. <i>Food Control</i> , 2011 , 22, 1736-1741	6.2	31
3	Pulsed UV light as an intervention strategy against <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 on the surface of a meat slicing knife. <i>Journal of Food Engineering</i> , 2010 , 100, 446-451	6	40
2	â€”ZICE BEEF PRSHUTAâ€”INFLUENCE OF DIFFERENT SALTING PROCESSES ON SENSORY PROPERTIES. <i>Journal of Muscle Foods</i> , 2008 , 19, 237-246		4
1	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