

# Dani Dordevic

## List of Publications by Year in descending order

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Version: 2024-02-01

59  
papers

1,424  
citations

361413  
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345221  
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59  
docs citations

59  
times ranked

1651  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sushi processing: microbiological hazards and the use of emerging technologies. Critical Reviews in Food Science and Nutrition, 2022, 62, 1270-1283.	10.3	7
2	Vegetarian “Sausages” with the Addition of Grape Flour. Applied Sciences (Switzerland), 2022, 12, 2189.	2.5	9
3	Nanoparticles and Plant By-Products for Edible Coatings Production: A Case Study with Zinc, Titanium, and Silver. Polymers, 2022, 14, 2837.	4.5	1
4	Monitoring the quality of fortified cold-pressed rapeseed oil in different storage conditions. European Food Research and Technology, 2022, 248, 2695-2705.	3.3	2
5	Hydrogen sulfide toxicity in the gut environment: Meta-analysis of sulfate-reducing and lactic acid bacteria in inflammatory processes. Journal of Advanced Research, 2021, 27, 55-69.	9.5	117
6	Possible synergy effect of hydrogen sulfide and acetate produced by sulfate-reducing bacteria on inflammatory bowel disease development. Journal of Advanced Research, 2021, 27, 71-78.	9.5	56
7	Basic Bioelement Contents in Anaerobic Intestinal Sulfate-Reducing Bacteria. Applied Sciences (Switzerland), 2021, 11, 1152.	2.5	6
8	Environmental Impact of Sulfate-Reducing Bacteria, Their Role in Intestinal Bowel Diseases, and Possible Control by Bacteriophages. Applied Sciences (Switzerland), 2021, 11, 735.	2.5	13
9	Reused Plant Fried Oil: A Case Study with Home-Made Soaps. Processes, 2021, 9, 529.	2.8	7
10	Fortified Cold-Pressed Oils: The Effect on Sensory Quality and Functional Properties. Separations, 2021, 8, 55.	2.4	8
11	Influence of Technological Maturity on the Secondary Metabolites of Hemp Concentrate (Cannabis) Tj ETQq1 1 0.784314 rgBT /Overloc	4.3	10
12	Characterization of Moravian Wines by Selected Chemical Parameters. Separations, 2021, 8, 89.	2.4	1
13	Plastic Cutlery Alternative: Case Study with Biodegradable Spoons. Foods, 2021, 10, 1612.	4.3	19
14	Plant Byproducts as Part of Edible Coatings: A Case Study with Parsley, Grape and Blueberry Pomace. Polymers, 2021, 13, 2578.	4.5	11
15	Biscuits Polyphenol Content Fortification through Herbs and Grape Seed Flour Addition. Processes, 2021, 9, 1455.	2.8	4
16	Active Edible Films Fortified with Natural Extracts: Case Study with Fresh-Cut Apple Pieces. Membranes, 2021, 11, 684.	3.0	26
17	Effect of Grape Seed Flour on the Antioxidant Profile, Textural and Sensory Properties of Waffles. Processes, 2021, 9, 131.	2.8	19
18	Edible Films from Carrageenan/Orange Essential Oil/Trehalose “Structure, Optical Properties, and Antimicrobial Activity. Polymers, 2021, 13, 332.	4.5	61

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19	Incorporation of Natural Blueberry, Red Grapes and Parsley Extract By-Products into the Production of Chitosan Edible Films. <i>Polymers</i> , 2021, 13, 3388.	4.5	25
20	Distribution of Sulfate-Reducing Bacteria in the Environment: Cryopreservation Techniques and Their Potential Storage Application. <i>Processes</i> , 2021, 9, 1843.	2.8	6
21	Determination of Thermostability Degree of Lycopene in Watermelon ( <i>Citrullus lanatus</i> ). <i>Separations</i> , 2021, 8, 220.	2.4	1
22	Resveratrol content in wine – resveratrol biochemical properties. , 2021, 11, 31-38.		2
23	Apple pomace as food fortification ingredient: A systematic review and meta-analysis. <i>Journal of Food Science</i> , 2020, 85, 2977-2985.	3.1	76
24	Grape Pomace Valorization: A Systematic Review and Meta-Analysis. <i>Foods</i> , 2020, 9, 1627.	4.3	136
25	Physicochemical Characterization of Home-Made Soap from Waste-Used Frying Oils. <i>Processes</i> , 2020, 8, 1219.	2.8	11
26	Adenosine-5'-Phosphosulfate- and Sulfite Reductases Activities of Sulfate-Reducing Bacteria from Various Environments. <i>Biomolecules</i> , 2020, 10, 921.	4.0	15
27	Evaluation of Physiological Parameters of Intestinal Sulfate-Reducing Bacteria Isolated from Patients Suffering from IBD and Healthy People. <i>Journal of Clinical Medicine</i> , 2020, 9, 1920.	2.4	23
28	Recent Advances in Metabolic Pathways of Sulfate Reduction in Intestinal Bacteria. <i>Cells</i> , 2020, 9, 698.	4.1	95
29	Chemical and Physical Characteristics of Edible Films, Based on $\kappa$ - and $\lambda$ -Carrageenans with the Addition of Lapacho Tea Extract. <i>Foods</i> , 2020, 9, 357.	4.3	50
30	Occurrence of Thermophilic Microorganisms in Different Full Scale Biogas Plants. <i>International Journal of Molecular Sciences</i> , 2020, 21, 283.	4.1	13
31	Use of IHF-QD Microscopic Analysis for the Detection of Food Allergenic Components: Peanuts and Wheat Protein. <i>Foods</i> , 2020, 9, 239.	4.3	3
32	Assessment of the Effect of Secondary Fixation on the Structure of Meat Products Prepared for Scanning Electron Microscopy. <i>Foods</i> , 2020, 9, 487.	4.3	6
33	Modeling the effect of heat treatment on fatty acid composition in home-made olive oil preparations. <i>Open Life Sciences</i> , 2020, 15, 606-618.	1.4	11
34	Consumers' response to different shelf life food labelling. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020, 12, 24-34.	3.4	5
35	Chemical and sensory properties of fruit jams affected by bamboo fiber fortification. <i>Biointerface Research in Applied Chemistry</i> , 2020, 10, 5247-5251.	1.0	7
36	Antimicrobial activity of natural soaps tested by Bioscreen methodology. <i>Studia Biologica = Studia Biologica</i> , 2020, 14, 23-32.	0.4	0

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37	The Possibility of Using Spent Coffee Grounds to Improve Wastewater Treatment Due to Respiration Activity of Microorganisms. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 3155.	2.5	25
38	Analysis of physiological parameters of <i>Desulfovibrio</i> strains from individuals with colitis. <i>Open Life Sciences</i> , 2019, 13, 481-488.	1.4	45
39	Hydrogen Sulfide as a Toxic Product in the Smallâ€”Large Intestine Axis and its Role in IBD Development. <i>Journal of Clinical Medicine</i> , 2019, 8, 1054.	2.4	59
40	The Sulfate-Reducing Microbial Communities and Meta-Analysis of Their Occurrence during Diseases of Smallâ€”Large Intestine Axis. <i>Journal of Clinical Medicine</i> , 2019, 8, 1656.	2.4	40
41	Modeling Some Possible Handling Ways with Fish Raw Material in Home-Made Sushi Meal Preparation. <i>Foods</i> , 2019, 8, 459.	4.3	2
42	Aluminum contamination of food during culinary preparation: Case study with aluminum foil and consumersâ€™ preferences. <i>Food Science and Nutrition</i> , 2019, 7, 3349-3360.	3.4	21
43	Toxicity of hydrogen sulfide toward sulfate-reducing bacteria <i>Desulfovibrio piger</i> Vib-7. <i>Archives of Microbiology</i> , 2019, 201, 389-397.	2.2	63
44	Acetogenic microorganisms in operating biogas plants depending on substrate combinations. <i>Biologia (Poland)</i> , 2019, 74, 1229-1236.	1.5	18
45	Furcellaran/gelatin hydrolysate/rosemary extract composite films as active and intelligent packaging materials. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 19-28.	7.5	70
46	Analysis of pH dose-dependent growth of sulfate-reducing bacteria. <i>Open Medicine (Poland)</i> , 2019, 14, 66-74.	1.3	40
47	Hydrogen Sulfide Effects on the Survival of <i>Lactobacilli</i> with Emphasis on the Development of Inflammatory Bowel Diseases. <i>Biomolecules</i> , 2019, 9, 752.	4.0	35
48	Nanocomposite Furcellaran Filmsâ€”the Influence of Nanofillers on Functional Properties of Furcellaran Films and Effect on Linseed Oil Preservation. <i>Polymers</i> , 2019, 11, 2046.	4.5	37
49	Antioxidant profile of mulled wine. <i>Potravinarstvo</i> , 2019, 13, 415-421.	0.6	1
50	Substitution of sodium chloride by salt microspheres in dough: Effect on dough rheological properties. <i>Journal of Texture Studies</i> , 2018, 49, 456-463.	2.5	11
51	Salt microspheres and potassium chloride usage for sodium reduction: Case study with sushi. <i>Food Science and Technology International</i> , 2018, 24, 3-14.	2.2	15
52	Heavy metal contamination, microbiological spoilage and biogenic amine content in sushi available on the Polish market. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2809-2815.	3.5	20
53	Cross-correlation analysis of the <i>Desulfovibrio</i> growth parameters of intestinal species isolated from people with colitis. <i>Biologia (Poland)</i> , 2018, 73, 1137-1143.	1.5	30
54	Factors influencing sushi meal as representative of non-traditional meal: Consumption among Czech consumers. <i>Acta Alimentaria</i> , 2017, 46, 76-83.	0.7	12

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55	Variability of selected physicochemical characteristics of defrosted whiteleg shrimps ( <i>Litopenaeus</i> ) Tj ETQq1 1 0.784314 rgBT <sub>3</sub> /Overlock	0.7	3
56	Estimation of amino acids profile and escolar fish consumption risks due to biogenic amines content fluctuations in vacuum skin packaging/VSP during cold storage. LWT - Food Science and Technology, 2016, 66, 657-663.	5.2	12
57	Freshness indicators of defrosted fillets of <i>Lepidocybium flavobrunneum</i> in vacuum skin packaging/VSP packaging during cold storage. Acta Alimentaria, 2016, 45, 338-346.	0.7	1
58	Analysis of chemical and sensory parameters in different kinds of escolar ( <i>Lepidocybium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td (f	1.2	2
59	Monitoring the stability of fortified cold-pressed sunflower oil under different storage conditions. Potravinarstvo, 0, 14, 887-892.	0.6	0