

Dani Dordevic

List of Publications by Year in descending order

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59
papers

1,424
citations

361045

20
h-index

344852

36
g-index

59
all docs

59
docs citations

59
times ranked

1651
citing authors

#	ARTICLE	IF	CITATIONS
1	Sushi processing: microbiological hazards and the use of emerging technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1270-1283.	5.4	7
2	Vegetarian "Sausages" with the Addition of Grape Flour. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2189.	1.3	9
3	Nanoparticles and Plant By-Products for Edible Coatings Production: A Case Study with Zinc, Titanium, and Silver. <i>Polymers</i> , 2022, 14, 2837.	2.0	1
4	Monitoring the quality of fortified cold-pressed rapeseed oil in different storage conditions. <i>European Food Research and Technology</i> , 2022, 248, 2695-2705.	1.6	2
5	Hydrogen sulfide toxicity in the gut environment: Meta-analysis of sulfate-reducing and lactic acid bacteria in inflammatory processes. <i>Journal of Advanced Research</i> , 2021, 27, 55-69.	4.4	117
6	Possible synergy effect of hydrogen sulfide and acetate produced by sulfate-reducing bacteria on inflammatory bowel disease development. <i>Journal of Advanced Research</i> , 2021, 27, 71-78.	4.4	56
7	Basic Bioelement Contents in Anaerobic Intestinal Sulfate-Reducing Bacteria. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1152.	1.3	6
8	Environmental Impact of Sulfate-Reducing Bacteria, Their Role in Intestinal Bowel Diseases, and Possible Control by Bacteriophages. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 735.	1.3	13
9	Reused Plant Fried Oil: A Case Study with Home-Made Soaps. <i>Processes</i> , 2021, 9, 529.	1.3	7
10	Fortified Cold-Pressed Oils: The Effect on Sensory Quality and Functional Properties. <i>Separations</i> , 2021, 8, 55.	1.1	8
11	Influence of Technological Maturity on the Secondary Metabolites of Hemp Concentrate (Cannabis) Tj ETQq1 1 0.784314 rgBT /Overloc 1.9 10	1.9	10
12	Characterization of Moravian Wines by Selected Chemical Parameters. <i>Separations</i> , 2021, 8, 89.	1.1	1
13	Plastic Cutlery Alternative: Case Study with Biodegradable Spoons. <i>Foods</i> , 2021, 10, 1612.	1.9	19
14	Plant Byproducts as Part of Edible Coatings: A Case Study with Parsley, Grape and Blueberry Pomace. <i>Polymers</i> , 2021, 13, 2578.	2.0	11
15	Biscuits Polyphenol Content Fortification through Herbs and Grape Seed Flour Addition. <i>Processes</i> , 2021, 9, 1455.	1.3	4
16	Active Edible Films Fortified with Natural Extracts: Case Study with Fresh-Cut Apple Pieces. <i>Membranes</i> , 2021, 11, 684.	1.4	26
17	Effect of Grape Seed Flour on the Antioxidant Profile, Textural and Sensory Properties of Waffles. <i>Processes</i> , 2021, 9, 131.	1.3	19
18	Edible Films from Carrageenan/Orange Essential Oil/Trehalose "Structure, Optical Properties, and Antimicrobial Activity. <i>Polymers</i> , 2021, 13, 332.	2.0	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.	2.0	25
20	Distribution of Sulfate-Reducing Bacteria in the Environment: Cryopreservation Techniques and Their Potential Storage Application. <i>Processes</i> , 2021, 9, 1843.	1.3	6
21	Determination of Thermostability Degree of Lycopene in Watermelon (<i>Citrullus lanatus</i>). <i>Separations</i> , 2021, 8, 220.	1.1	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.	1.5	76
24	Grape Pomace Valorization: A Systematic Review and Meta-Analysis. <i>Foods</i> , 2020, 9, 1627.	1.9	136
25	Physicochemical Characterization of Home-Made Soap from Waste-Used Frying Oils. <i>Processes</i> , 2020, 8, 1219.	1.3	11
26	Adenosine-5-Phosphosulfate- and Sulfite Reductases Activities of Sulfate-Reducing Bacteria from Various Environments. <i>Biomolecules</i> , 2020, 10, 921.	1.8	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.	1.0	23
28	Recent Advances in Metabolic Pathways of Sulfate Reduction in Intestinal Bacteria. <i>Cells</i> , 2020, 9, 698.	1.8	95
29	Chemical and Physical Characteristics of Edible Films, Based on κ - and λ -Carrageenans with the Addition of Lapacho Tea Extract. <i>Foods</i> , 2020, 9, 357.	1.9	50
30	Occurrence of Thermophilic Microorganisms in Different Full Scale Biogas Plants. <i>International Journal of Molecular Sciences</i> , 2020, 21, 283.	1.8	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.	1.9	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.	1.9	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.	0.6	11
34	Consumers' response to different shelf life food labelling. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020, 12, 24-34.	1.8	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.	0.1	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.	1.3	25
38	Analysis of physiological parameters of <i>Desulfovibrio</i> strains from individuals with colitis. <i>Open Life Sciences</i> , 2019, 13, 481-488.	0.6	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.	1.0	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.	1.0	40
41	Modeling Some Possible Handling Ways with Fish Raw Material in Home-Made Sushi Meal Preparation. <i>Foods</i> , 2019, 8, 459.	1.9	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.	1.5	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.	1.0	63
44	Acetogenic microorganisms in operating biogas plants depending on substrate combinations. <i>Biologia (Poland)</i> , 2019, 74, 1229-1236.	0.8	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.	3.6	70
46	Analysis of pH dose-dependent growth of sulfate-reducing bacteria. <i>Open Medicine (Poland)</i> , 2019, 14, 66-74.	0.6	40
47	Hydrogen Sulfide Effects on the Survival of Lactobacilli with Emphasis on the Development of Inflammatory Bowel Diseases. <i>Biomolecules</i> , 2019, 9, 752.	1.8	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.	2.0	37
49	Antioxidant profile of mulled wine. <i>Potravinarstvo</i> , 2019, 13, 415-421.	0.5	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.	1.1	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.	1.1	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.	1.7	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.	0.8	30
54	Factors influencing sushi meal as representative of non-traditional meal: Consumption among Czech consumers. <i>Acta Alimentaria</i> , 2017, 46, 76-83.	0.3	12

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55	Variability of selected physicochemical characteristics of defrosted whiteleg shrimps (<i>Litopenaeus</i>) Tj ETQq1 1 0.784314 rgBT ₃ /Overlock	0.3	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.	2.5	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.	0.3	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	0.6	2
59	Monitoring the stability of fortified cold-pressed sunflower oil under different storage conditions. Potravinarstvo, 0, 14, 887-892.	0.5	0