

# Tomas Komprda

## List of Publications by Year in descending order

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Version: 2024-02-01

36  
papers

801  
citations

623734

14  
h-index

501196

28  
g-index

36  
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36  
docs citations

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times ranked

1006  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of starter culture, spice mix and storage time and temperature on biogenic amine content of dry fermented sausages. <i>Meat Science</i> , 2004, 67, 607-616.	5.5	108
2	Biogenic amine-forming microbial communities in cheese. <i>FEMS Microbiology Letters</i> , 2007, 276, 149-155.	1.8	80
3	Eicosapentaenoic and docosahexaenoic acids as inflammation-modulating and lipid homeostasis influencing nutraceuticals: A review. <i>Journal of Functional Foods</i> , 2012, 4, 25-38.	3.4	74
4	Tyramine production in Dutch-type semi-hard cheese from two different producers. <i>Food Microbiology</i> , 2008, 25, 219-227.	4.2	65
5	Content and distribution of biogenic amines in Dutch-type hard cheese. <i>Food Chemistry</i> , 2007, 102, 129-137.	8.2	54
6	Effect of starter culture and storage temperature on the content of biogenic amines in dry fermented sausage poliÅen. <i>Meat Science</i> , 2001, 59, 267-276.	5.5	48
7	Arachidonic Acid and Long-Chain n-3 Polyunsaturated Fatty Acid Contents in Meat of Selected Poultry and Fish Species in Relation to Dietary Fat Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6804-6812.	5.2	44
8	Biogenic amine content in dry fermented sausages as influenced by a producer, spice mix, starter culture, sausage diameter and time of ripening. <i>Meat Science</i> , 2009, 83, 534-542.	5.5	34
9	Meat quality characteristics of lambs of three organically raised breeds. <i>Meat Science</i> , 2012, 91, 499-505.	5.5	32
10	The effect of dietary <i>Salvia hispanica</i> seed on the content of n-3 long-chain polyunsaturated fatty acids in tissues of selected animal species, including edible insects. <i>Journal of Food Composition and Analysis</i> , 2013, 32, 36-43.	3.9	32
11	Purine derivate content and amino acid profile in larval stages of three edible insects. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 71-76.	3.5	31
12	Some factors influencing biogenic amines and polyamines content in Dutch-type semi-hard cheese. <i>European Food Research and Technology</i> , 2008, 227, 29-36.	3.3	29
13	Tyrosine- and histidine-decarboxylase positive lactic acid bacteria and enterococci in dry fermented sausages. <i>Meat Science</i> , 2010, 86, 870-877.	5.5	26
14	Cholesterol Content in Meat of Some Poultry and Fish Species As Influenced by Live Weight and Total Lipid Content. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7692-7697.	5.2	22
15	Effect of some external factors on the content of biogenic amines and polyamines in a smear-ripened cheese. <i>Dairy Science and Technology</i> , 2012, 92, 367-382.	2.2	14
16	A combination of additives can synergically decrease acrylamide content in gingerbread without compromising sensory quality. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 889-895.	3.5	14
17	Effect of dietary <i>Schizochytrium</i> microalga oil and fish oil on plasma cholesterol level in rats. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2015, 99, 308-316.	2.2	12
18	Effect of dietary fish oil on fatty acid deposition and expression of cholesterol homeostasis controlling genes in the liver and plasma lipid profile: comparison of two animal models. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2017, 101, 1093-1102.	2.2	10

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19	Variability sources of crude protein and organic matter degradability values measured in situ for testing the dependence of nutritive value of lucerne on the stage of maturity. <i>Journal of Animal Physiology and Animal Nutrition</i> , 1993, 70, 190-195.	2.2	9
20	Effect of dietary <i>Schizochytrium</i> microalga oil on selected markers of low-grade inflammation in rats. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2016, 100, 1169-1178.	2.2	9
21	Comparison of Dietary Oils with Different Polyunsaturated Fatty Acid n-3 and n-6 Content in the Rat Model of Cutaneous Wound Healing. <i>International Journal of Molecular Sciences</i> , 2020, 21, 7911.	4.1	9
22	Effect of High Dietary Level (8%) of Fish Oil on Long-Chain Polyunsaturated Fatty Acid n-3 Content in Pig Tissues and Plasma Biochemical Parameters. <i>Animals</i> , 2020, 10, 1657.	2.3	8
23	Effect of probiotics in the pig nutrition on the pathogenic bacteria counts in the gut. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2013, 61, 1839-1843.	0.4	6
24	Effect of n-3 long-chain polyunsaturated fatty acids on wound healing using animal models – a review. <i>Acta Veterinaria Brno</i> , 2018, 87, 309-320.	0.5	6
25	Content of p-coumaric and ferulic acid in forbs with potential grazing utilization. <i>Archiv Fur Tierernahrung</i> , 1999, 52, 95-105.	0.3	5
26	Influence of chemical, enzymatic and phytogenic ensiling preparations on digestibility, degradability and PDI and NEL content of lucerne and red clover. <i>Animal Feed Science and Technology</i> , 1996, 61, 325-334.	2.2	3
27	Tissue fatty acid deposition, plasma lipid and cytokine profile in pigs fed a diet with fish oil or palm oil. <i>Czech Journal of Animal Science</i> , 2017, 62, 482-490.	1.3	3
28	Effect of dietary fish oil on selected inflammatory markers in pigs. <i>Animal</i> , 2018, 12, 2098-2107.	3.3	3
29	Fatty acid composition, oxidative stability, and sensory evaluation of the sausages produced from the meat of pigs fed a diet enriched with 8% of fish oil. <i>Journal of Food Science</i> , 2021, 86, 2312-2326.	3.1	3
30	In-situ disappearance and content of p-coumaric and ferulic acid in lucerne from various vegetative stages. <i>Animal Feed Science and Technology</i> , 1997, 67, 141-150.	2.2	2
31	The effect of prebiotics and synbiotics on <i>Clostridium</i> and <i>Escherichia coli</i> counts in human intestinal tract. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2013, 60, 77-82.	0.4	2
32	Effect of Polymeric Nanoparticles with Entrapped Fish Oil or Mupirocin on Skin Wound Healing Using a Porcine Model. <i>International Journal of Molecular Sciences</i> , 2022, 23, 7663.	4.1	2
33	The effect of different fatty acid sources on wound healing in rats assessed by matrix-assisted-laser-desorption-ionization mass-spectroscopy-imaging. <i>Acta Veterinaria Brno</i> , 2019, 88, 443-449.	0.5	1
34	In vitro inhibition activity of the spice mix used in the "paprikÅ" sausages. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 59, 313-316.	0.4	1
35	Crude protein degradability, protein digestible in the intestine and net energy for lactation of whole crop barley in various vegetative stages. <i>Archiv Fur Tierernahrung</i> , 1996, 49, 325-333.	0.3	0
36	The effect of dietary fatty acid composition on the hepatic fatty acid content and plasma lipid profile in rats. <i>Acta Veterinaria Brno</i> , 2015, 84, 197-207.	0.5	0