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 all docs	36 docs citations	36 times ranked	1006 citing authors

#	Article	IF	Citations
1	Effect of Polymeric Nanoparticles with Entrapped Fish Oil or Mupirocin on Skin Wound Healing Using a Porcine Model. International Journal of Molecular Sciences, 2022, 23, 7663.	4.1	2
2	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. Journal of Food Science, 2021, 86, 2312-2326.	3.1	3
3	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. Animals, 2020, 10, 1657.	2.3	8
4	Comparison of Dietary Oils with Different Polyunsaturated Fatty Acid n-3 and n-6 Content in the Rat Model of Cutaneous Wound Healing. International Journal of Molecular Sciences, 2020, 21, 7911.	4.1	9
5	The effect of different fatty acid sources on wound healing in rats assessed by matrix-assisted-laser-desorption-ionization mass-spectroscopy-imaging. Acta Veterinaria Brno, 2019, 88, 443-449.	0.5	1
6	Effect of dietary fish oil on selected inflammatory markers in pigs. Animal, 2018, 12, 2098-2107.	3.3	3
7	Effect of n-3 long-chain polyunsaturated fatty acids on wound healing using animal models â€“ a review. Acta Veterinaria Brno, 2018, 87, 309-320.	0.5	6
8	A combination of additives can synergically decrease acrylamide content in gingerbread without compromising sensory quality. Journal of the Science of Food and Agriculture, 2017, 97, 889-895.	3.5	14
9	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. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 1093-1102.	2.2	10
10	Tissue fatty acid deposition, plasma lipid and cytokine profile in pigs fed a diet with fish oil or palm oil. Czech Journal of Animal Science, 2017, 62, 482-490.	1.3	3
11	Effect of dietary Schizochytrium microalga oil on selected markers of lowâ€grade inflammation in rats. Journal of Animal Physiology and Animal Nutrition, 2016, 100, 1169-1178.	2.2	9
12	Effect of dietary Schizochytrium microalga oil and fish oil on plasma cholesterol level in rats. Journal of Animal Physiology and Animal Nutrition, 2015, 99, 308-316.	2.2	12
13	The effect of dietary fatty acid composition on the hepatic fatty acid content and plasma lipid profile in rats. Acta Veterinaria Brno, 2015, 84, 197-207.	0.5	0
14	Purine derivate content and amino acid profile in larval stages of three edible insects. Journal of the Science of Food and Agriculture, 2014, 94, 71-76.	3.5	31
15	In vitro inhibition activity of the spice mix used in the "paprikÃ¡Å¡" sausages. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2014, 59, 313-316.	0.4	1
16	The effect of dietary Salvia hispanica seed on the content of n-3 long-chain polyunsaturated fatty acids in tissues of selected animal species, including edible insects. Journal of Food Composition and Analysis, 2013, 32, 36-43.	3.9	32
17	The effect of prebiotics and synbiotics on Clostridium and Escherichia coli counts in human intestinal tract. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2013, 60, 77-82.	0.4	2
18	Effect of probiotics in the pig nutrition on the pathogenic bacteria counts in the gut. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2013, 61, 1839-1843.	0.4	6

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19	Meat quality characteristics of lambs of three organically raised breeds. Meat Science, 2012, 91, 499-505.	5.5	32
20	Eicosapentaenoic and docosahexaenoic acids as inflammation-modulating and lipid homeostasis influencing nutraceuticals: A review. Journal of Functional Foods, 2012, 4, 25-38.	3.4	74
21	Effect of some external factors on the content of biogenic amines and polyamines in a smear-ripened cheese. Dairy Science and Technology, 2012, 92, 367-382.	2.2	14
22	Tyrosine- and histidine-decarboxylase positive lactic acid bacteria and enterococci in dry fermented sausages. Meat Science, 2010, 86, 870-877.	5.5	26
23	Biogenic amine content in dry fermented sausages as influenced by a producer, spice mix, starter culture, sausage diameter and time of ripening. Meat Science, 2009, 83, 534-542.	5.5	34
24	Some factors influencing biogenic amines and polyamines content in Dutch-type semi-hard cheese. European Food Research and Technology, 2008, 227, 29-36.	3.3	29
25	Tyramine production in Dutch-type semi-hard cheese from two different producers. Food Microbiology, 2008, 25, 219-227.	4.2	65
26	Content and distribution of biogenic amines in Dutch-type hard cheese. Food Chemistry, 2007, 102, 129-137.	8.2	54
27	Biogenic amine-forming microbial communities in cheese. FEMS Microbiology Letters, 2007, 276, 149-155.	1.8	80
28	Arachidonic Acid and Long-Chain nâ˜3 Polyunsaturated Fatty Acid Contents in Meat of Selected Poultry and Fish Species in Relation to Dietary Fat Sources. Journal of Agricultural and Food Chemistry, 2005, 53, 6804-6812.	5.2	44
29	Effect of starter culture, spice mix and storage time and temperature on biogenic amine content of dry fermented sausages. Meat Science, 2004, 67, 607-616.	5.5	108
30	Cholesterol Content in Meat of Some Poultry and Fish Species As Influenced by Live Weight and Total Lipid Content. Journal of Agricultural and Food Chemistry, 2003, 51, 7692-7697.	5.2	22
31	Effect of starter culture and storage temperature on the content of biogenic amines in dry fermented sausage poliÄ‹an. Meat Science, 2001, 59, 267-276.	5.5	48
32	Content of Pâ€coumaric and ferulic acid in forbs with potential grazing utilization. Archiv Fur Tierernahrung, 1999, 52, 95-105.	0.3	5
33	In-situ disappearance and content of p-coumaric and ferulic acid in lucerne from various vegetative stages. Animal Feed Science and Technology, 1997, 67, 141-150.	2.2	2
34	Influence of chemical, enzymatic and phytogenic ensiling preparations on digestibility, degradability and PDI and NEL content of lucerne and red clover. Animal Feed Science and Technology, 1996, 61, 325-334.	2.2	3
35	Crude protein degradability, protein digestible in the intestine and net energy for lactation of whole crop barley in various vegetative stages. Archiv Fur Tierernahrung, 1996, 49, 325-333.	0.3	0
36	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. Journal of Animal Physiology and Animal Nutrition, 1993, 70, 190-195.	2.2	9