

Peter Hascik

List of Publications by Year in descending order

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94
papers

633
citations

759190

12
h-index

752679

20
g-index

96
all docs

96
docs citations

96
times ranked

791
citing authors

#	ARTICLE	IF	CITATIONS
1	The antimicrobial activity of honey, bee pollen loads and beeswax from Slovakia. Archives of Biological Sciences, 2012, 64, 927-934.	0.5	72
2	Microbial communities in bees, pollen and honey from Slovakia. Acta Microbiologica Et Immunologica Hungarica, 2009, 56, 285-295.	0.8	39
3	Mycobiota and mycotoxins in bee pollen collected from different areas of Slovakia. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2011, 46, 623-629.	1.5	35
4	The effect of selected microbial strains on internal milieu of broiler chickens after peroral administration. Research in Veterinary Science, 2011, 91, 132-137.	1.9	31
5	Environmental concentration of selected elements and relation to physicochemical parameters in honey. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2009, 44, 414-422.	1.7	27
6	<i>In vitro</i> and <i>In vivo</i> antimicrobial activity of propolis on the microbiota from gastrointestinal tract of chickens. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2012, 47, 1665-1671.	1.7	19
7	Combined Effect of Vacuum Packaging, Fennel and Savory Essential Oil Treatment on the Quality of Chicken Thighs. Microorganisms, 2019, 7, 134.	3.6	19
8	Effect of diet supplemented with propolis extract and probiotic additives on performance, carcass characteristics and meat composition of broiler chickens. Potravinarstvo, 2016, 10, .	0.6	17
9	Evaluation of meat quality after application of different feed additives in diet of broiler chickens. Potravinarstvo, 2015, 9, 174-182.	0.6	16
10	The effect of bee pollen in chicken diet. World's Poultry Science Journal, 2017, 73, 643-650.	3.0	14
11	The effects of bee pollen extracts on the broiler chicken's gastrointestinal microflora. Research in Veterinary Science, 2013, 95, 34-37.	1.9	13
12	The amino acid profile of broiler chicken meat after dietary administration of bee products and probiotics. Biologia (Poland), 2020, 75, 1899-1908.	1.5	12
13	Sensory evaluation for broiler meat after addition Slovak bee pollen in their feed mixture. Potravinarstvo, 2013, 7, 107-110.	0.6	12
14	Blackcurrant (<i>Ribes nigrum</i> L.) and Kamchatka Honeysuckle (<i>Lonicera caerulea</i> var. <i>Kamtschatica</i>) Extract Effects on Technological Properties, Sensory Quality, and Lipid Oxidation of Raw-Cooked Meat Product (Frankfurters). Foods, 2021, 10, 2957.	4.3	12
15	Antioxidant Effect of Natural Honeys Affected by Their Source and Origin. Polish Journal of Food and Nutrition Sciences, 2015, 65, 81-85.	1.7	11
16	The effect of bee pollen as dietary supplement on meat chemical composition for broiler Ross 308. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2013, 61, 71-76.	0.4	11
17	The Influence of Propolis as Supplement Diet on Broiler Meat Growth Performance, Carcass Body Weight, Chemical Composition and Lipid Oxidation Stability. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2015, 63, 411-418.	0.4	11
18	Effect of addition of pollen and propolis to feeding mixtures during the production of broiler chickens ROSS 308 to the colour of thigh and breast muscle and pH determination. Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis, 2014, 59, 359-366.	0.4	10

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19	Performance of Various Broiler Chicken Hybrids Fed with Commercially Produced Feed Mixtures. <i>International Journal of Poultry Science</i> , 2010, 9, 1076-1082.	0.1	10
20	Lipid oxidation in chicken meat after application of bee pollen extract, propolis extract and probiotic in their diets. <i>Potravinárstvo</i> , 2015, 9, 342-346.	0.6	10
21	Fatty acids profile of breast and thigh muscles of broiler chickens fed diets with propolis and probiotics. <i>Journal of Central European Agriculture</i> , 2016, 17, 1179-1193.	0.6	10
22	The raw milk quality from organic and conventional agriculture. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 56, 25-30.	0.4	9
23	THE PROTEINS DEGRADATION IN DRY CURED MEAT AND METHODS OF ANALYSIS : A REVIEW. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 7, 209-220.	0.8	9
24	The characteristic of sheep cheese "Bryndza" from different regions of Slovakia based on microbiological quality. <i>Potravinárstvo</i> , 0, 14, 69-75.	0.6	9
25	Influence of Essential Oils on the Microbiological Quality of Fish Meat during Storage. <i>Animals</i> , 2021, 11, 3145.	2.3	9
26	Amino acid profile of broiler chickens meat fed diets supplemented with bee pollen and propolis. <i>Journal of Apicultural Research</i> , 2016, 55, 324-334.	1.5	8
27	Diversity of microbiota in Slovak summer ewes' cheese "Bryndza". <i>Open Life Sciences</i> , 2021, 16, 277-286.	1.4	8
28	Oxidative stability of chicken meat during storage influenced by the feeding of alfalfa meal. <i>Potravinárstvo</i> , 2015, 9, 106-111.	0.6	7
29	CHEMICAL AND SENSORY CHARACTERISTICS OF CHICKEN BREAST MEAT AFTER DIETARY SUPPLEMENTATION WITH PROBIOTIC GIVEN IN COMBINATION WITH BEE POLLEN AND PROPOLIS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 7, 275-280.	0.8	6
30	Effect of different feed supplements on selected quality indicators of chicken meat. <i>Potravinárstvo</i> , 2015, 9, .	0.6	6
31	Microbiological quality of chicken thighs meat after four essential oils combination, EDTA and vacuum packing. <i>Potravinárstvo</i> , 2016, 10, .	0.6	6
32	Effect of grape seed extract on quality of raw-cooked meat products. <i>Potravinárstvo</i> , 2017, 11, 517-521.	0.6	6
33	Effect of selected feed additives on internal quality parameters of table eggs. <i>Potravinárstvo</i> , 2012, 6, 52-61.	0.6	6
34	Oxidative stability of chicken meat after propolis extract application in their diets. <i>Potravinárstvo</i> , 2015, 9, .	0.6	5
35	Quality evaluation of Korbaňák cheese. <i>Potravinárstvo</i> , 2015, 9, 523-529.	0.6	5
36	Honey characteristics after extraction and half-year storage. <i>Potravinárstvo</i> , 2015, 9, 543-549.	0.6	5

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37	Effect of probiotic preparation for chemical composition of meat cocks different combinations of hybrid chicks. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 59, 83-94.	0.4	5
38	Evaluation of microbiological quality of selected cheeses during storage. <i>Potravinárstvo</i> , 2015, 9, .	0.6	5
39	Influence of propolis extract in Hubbard JV chickens nutrition on oxidative stability of meat. <i>Acta Fytotechnica Et Zootechnica</i> , 2014, 17, 47-51.	0.2	4
40	FATTY ACID CONTENT IN BROILERÁ'S ROSS 308 MEAT MUSCLES AFTER USING BEE POLLEN AND PROBIOTIC AS SUPPLEMENTARY DIET INTO THEIR FEED MIXTURE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2014, 4, 67-69.	0.8	4
41	THE PH VALUE OF BROILER BREAST AND THIGH MUSCLES AFTER ADDITION PROBIOTIC, BEE POLLEN AND PROPOLIS INTO THEIR FEED MIXTURE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 52-54.	0.8	4
42	Diversity of microorganisms in the traditional Slovak cheese. <i>Potravinárstvo</i> , 2019, 13, 532-537.	0.6	4
43	Application of lavender and rosemary essential oils improvement of the microbiological quality of chicken quarters. <i>Potravinárstvo</i> , 2015, 9, 530-537.	0.6	4
44	Authentication of caprine milk and cheese by commercial qPCR assay. <i>Potravinárstvo</i> , 2017, 11, 580-586.	0.6	4
45	The effect of propolis extract in the diet of chickens Ross 308 on their performance. <i>Journal of Central European Agriculture</i> , 2014, 15, 133-146.	0.6	4
46	Effect Of Chromium Nicotinate On Oxidative Stability, Chemical Composition And Meat Quality Of Growing-Finishing Pigs. <i>Potravinárstvo</i> , 2015, 9, 562-572.	0.6	4
47	Antifungal and Antitoxigenic Effects of Selected Essential Oils in Vapors on Green Coffee Beans with Impact on Consumer Acceptability. <i>Foods</i> , 2021, 10, 2993.	4.3	4
48	Supplementation of grape pomace in broiler chickens diets and its effect on body weight, lipid profile, antioxidant status and serum biochemistry. <i>Biologia (Poland)</i> , 2021, 76, 2511-2518.	1.5	3
49	THE EFFECT OF BEE POLLEN ON BROILER BREAST AND THIGH MEAT COLOUR L* a* b*. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2014, 4, 157-159.	0.8	3
50	EFFECT OF BEE POLLEN DIETARY SUPPLEMENTATION ON MEAT PERFORMANCE OF ROSS 308 BROILER CHICKENS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 55-58.	0.8	3
51	Bryndza cheese of Slovak origin as potential resources of probiotic bacteria. <i>Potravinárstvo</i> , 0, 14, 641-646.	0.6	3
52	Evaluation of dried salted pork ham and neck quality. <i>Potravinárstvo</i> , 2015, 9, 509-514.	0.6	3
53	Detection of ovine milk adulteration using taqman real-time pcr assay. <i>Potravinárstvo</i> , 2017, 11, 338-343.	0.6	3
54	Chemical composition of chicken meat after application of humic acid and probiotic <i>Lactobacillus fermentum</i> . <i>Potravinárstvo</i> , 2018, 12, 694-700.	0.6	3

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55	Effect of bee poolen in chicken diet on selected parameters of mineral profile. Acta Fytotechnica Et Zootechnica, 2014, 17, 90-92.	0.2	3
56	The effect of dietary alfalfa meal on the chicken meat quality. Potravinarstvo, 2015, 9, 550-555.	0.6	3
57	The extension of shelf-life of chicken meat after application of caraway and anise essential oils and vacuum packaging. Potravinarstvo, 2016, 10, 132-138.	0.6	3
58	Effect of different phytogetic additives on oxidation stability of chicken meat. Potravinarstvo, 2016, 10, .	0.6	3
59	The effect of propolis on biochemical parameters and antioxidant status of the blood of broiler chickens. Journal of Apicultural Research, 2015, 54, 173-178.	1.5	2
60	The antimicrobial effect of thyme and rosemary essential oils against Listeria monocytogenes in sous vide turkey meat during storage. Potravinarstvo, 0, 15, 575-584.	0.6	2
61	Evaluation of the disinfection effectiveness at meat processing by the two methods. Journal of Microbiology, Biotechnology and Food Sciences, 2015, 04, 564-567.	0.8	2
62	Microbiological and chemical quality of Slovak and European honey. Journal of Microbiology, Biotechnology and Food Sciences, 2015, 04, 41-44.	0.8	2
63	Meat performance of Japanese quails after the application of bee bread powder. Potravinarstvo, 0, 14, 735-743.	0.6	2
64	Oxidative stability of cnicken thigh meat after treatment of abies alba essential oil. Potravinarstvo, 2015, 9, .	0.6	2
65	EFFECT OF DIETARY SODIUM SELENITE AND SE-ENRICHED YEAST ON EGG-SHELL QUALITATIVE PARAMETERS OF LAYING HENS EGGS. Journal of Central European Agriculture, 2010, 11, 99-104.	0.6	2
66	Sensory evaluation of coob 500 chicken meat after application of different additives in their nutrition. Potravinarstvo, 2014, 8, .	0.6	2
67	IMPACT OF ANISE (PIMPINELLA ANISUM) AND MINT (MENTHA PIPERITA) ESSENTIAL OILS TO MICROBIAL ACTIVITY IN CHICKEN MEAT. Journal of Microbiology, Biotechnology and Food Sciences, 2015, 4, 28-31.	0.8	2
68	Analysis of free amino acids and biogenic amines in the bull musculus thoracis. Journal of Microbiology, Biotechnology and Food Sciences, 2015, 4, 27-30.	0.8	2
69	Microbiological quality of fresh and heat treated cow's milk during storage. Potravinarstvo, 2017, 11, 652-657.	0.6	2
70	Effect of thyme and oregano aqueous tea infusions on the lipid oxidation and sensory characteristics of frankfurkters sausages. Potravinarstvo, 2017, 11, .	0.6	2
71	The amino acid profile after addition of humic acids and phytobiotics into diet of broiler chicken. Potravinarstvo, 2019, 13, 884-890.	0.6	2
72	The microbiological quality of minced pork treated with garlic in combination with vacuum packaging. Potravinarstvo, 0, 15, 453-459.	0.6	1

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73	Chemical and physical parameters of dried salted pork meat. <i>Potravinárstvo</i> , 2016, 10, .	0.6	1
74	Principal component analysis of sensory properties of chicken breast muscle supplemented with different feed additives. <i>Potravinárstvo</i> , 2017, 11, 138-144.	0.6	1
75	INFLUENCE OF PLANT ESSENTIAL OILS ON SELECTED PARAMETERS OF THE PERFORMANCE OF LAYING HENS. <i>Journal of Central European Agriculture</i> , 2010, 11, 11-18.	0.6	1
76	Effects of creatine and vitamin E on muscle energetic metabolism, antioxidant stability and meat quality of pigs. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2013, 60, 151-160.	0.4	1
77	Effect of bee pollen extract as a supplemental diet on broilers's ross 308 breast and thigh meat muscles fatty acids. <i>Potravinárstvo</i> , 2014, 8, 167-171.	0.6	1
78	Histological analysis of muscles of Landes geese. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 58, 155-160.	0.4	1
79	Quality evaluation of unifloral and multifloral honeys from Slovakia and other countries. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 82-86.	0.8	1
80	Chicken carcass structure fed with addition of linoleic acid. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 59-62.	0.8	1
81	Oxidative stability of chicken meat after application phytogetic additives in their diet. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 14-17.	0.8	1
82	Feeding Effect of the Addition of Linoleic Acid on Meat Quality of Chickens. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2016, 64, 91-98.	0.4	1
83	Effect of thyme and oregano aqueous tea infusions on the microbiological characteristics of sausages. <i>Potravinárstvo</i> , 2017, 11, 571-574.	0.6	1
84	The amino and fatty acid profile of Japanese quail meat after dietary administration of bee bread. <i>Biologia (Poland)</i> , 2021, 76, 2589-2597.	1.5	0
85	The use of mutton in sausage production. <i>Potravinárstvo</i> , 0, 15, 506-512.	0.6	0
86	Histochemical analysis of skeletal muscular tissues of pigs according to genotype <i>MYF 4</i> (Short communication). <i>Archives Animal Breeding</i> , 2009, 52, 395-401.	1.4	0
87	Detection of leptin in muscle tissues and organs of pigs. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 66-69.	0.8	0
88	Carcass and meat quality of Slovak pied heifers and their crosses by limousine breed. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 31-33.	0.8	0
89	Influence maturation of veal on the microbiological and physical indicators. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 568-571.	0.8	0
90	Oxidative stability of chicken's breast after vacuum packaging, EDTA, sage and rosemary essential oils treatment. <i>Potravinárstvo</i> , 2016, 10, 346-353.	0.6	0

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91	Influence of different curing methods on the fatty acid composition in sausages prepared from red deer meat. <i>Potravinarstvo</i> , 2016, 10, 585-590.	0.6	0
92	EFFECT OF ADDITION OF ALFALFA MEAL ON CHICKEN MEAT QUALITY. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2018, 8, 681-684.	0.8	0
93	Microbiota of Non-Smoked Slovak Cheese "Parenica": <i>Advanced Research in Life Sciences</i> , 2020, 4, 41-47.	0.4	0
94	Slovak Sheep Cheese Bryndza as a Reservoir of Antimicrobial-Resistant Bacteria. <i>Advanced Research in Life Sciences</i> , 2020, 4, 79-86.	0.4	0