

Kateřina Matějkovř

List of Publications by Year in descending order

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Version: 2024-02-01

7
papers

143
citations

1683934

5
h-index

1719901

7
g-index

7
all docs

7
docs citations

7
times ranked

174
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of high-pressure treatment on biogenic amines formation in vacuum-packed trout flesh (<i>Oncorhynchus mykiss</i>). <i>Food Chemistry</i> , 2013, 137, 31-36.	4.2	39
2	Effect of low-dose irradiation on biogenic amines formation in vacuum-packed trout flesh (<i>Oncorhynchus mykiss</i>). <i>Food Chemistry</i> , 2012, 132, 367-372.	4.2	38
3	Biogenic amines formation in high-pressure processed pike flesh (<i>Esox lucius</i>) during storage. <i>Food Chemistry</i> , 2014, 151, 466-471.	4.2	30
4	The effects of two essential oil and UV-light irradiation treatments on the formation of biogenic amines in vacuum packed fillets of carp (<i>Cyprinus carpio</i>). <i>LWT - Food Science and Technology</i> , 2018, 95, 268-273.	2.5	23
5	Properties of reformulated hot dog sausage without added nitrites during chilled storage. <i>Food Science and Technology International</i> , 2016, 22, 21-30.	1.1	6
6	Changes in the Content of Biogenic Amines and Fatty Acids in High Pressure-Processed Carp Flesh (<i>Cyprinus carpio</i>). <i>Journal of Food Protection</i> , 2015, 78, 1592-1596.	0.8	5
7	Effects of monoacylglycerols and chitosan on the biogenic amine formation in the flesh of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Czech Journal of Food Sciences</i> , 2020, 38, 164-170.	0.6	2