

Kateřina Matějkovř

List of Publications by Year in descending order

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Version: 2024-02-01

7
papers

143
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1683934

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174
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| # | ARTICLE | IF | CITATIONS |
|---|---|-----|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |