

Radivoj Petronijević

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

281
citations

1162889

8
h-index

940416

16
g-index

37
all docs

37
docs citations

37
times ranked

418
citing authors

#	ARTICLE	IF	CITATIONS
1	Statistical evaluation of fatty acid profile and cholesterol content in fish (common carp) lipids obtained by different sample preparation procedures. <i>Analytica Chimica Acta</i> , 2010, 672, 66-71.	2.6	52
2	Honey Bees and Their Products as Indicators of Environmental Element Deposition. <i>Biological Trace Element Research</i> , 2021, 199, 2312-2319.	1.9	26
3	Impact of climate change on aflatoxin M1 contamination of raw milk with special focus on climate conditions in Serbia. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5202-5210.	1.7	25
4	Comparison of two Analytical Methods (ELISA and LC-MS/MS) for Determination of Aflatoxin B1 in Corn and Aflatoxin M1 in Milk. <i>Procedia Food Science</i> , 2015, 5, 270-273.	0.6	22
5	Influence of diet on proximate composition and fatty acid profile in common carp (<i>Cyprinus carpio</i>). <i>Journal of Food Composition and Analysis</i> , 2013, 31, 75-81.	1.9	20
6	The fatty acid and triacylglycerol profiles of conventionally and organically produced grains of maize, spelt and buckwheat. <i>Journal of Cereal Science</i> , 2019, 90, 102845.	1.8	20
7	Fenitrothion adsorption and desorption on organo-minerals. <i>Applied Clay Science</i> , 2011, 52, 109-114.	2.6	18
8	The fatty acid profile of Serbian bee-collected pollen – a chemotaxonomic and nutritional approach. <i>Journal of Apicultural Research</i> , 2017, 56, 533-542.	0.7	17
9	Effect of modified atmosphere and vacuum packaging on selected chemical parameters of rainbow trout (<i>Oncorhynchus mykiss</i>) and carp (<i>Cyprinus carpio</i>) cuts freshness. <i>Hemijaska Industrija</i> , 2014, 68, 69-76.	0.3	8
10	CLIMATE CHANGE: IMPACT ON MYCOTOXINS INCIDENCE AND FOOD SAFETY. <i>Teorijska I Praktika Pererabotki MÅsa</i> , 2019, 4, 9-16.	0.2	7
11	Chromatography methods and chemometrics for determination of milk fat adulterants. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012025.	0.2	6
12	Physicochemical properties of honey from Serbia in the period 2014-2016. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012058.	0.2	6
13	Element concentration and fatty acid composition of Serbian bee bread. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012050.	0.2	6
14	The Breed Effect on Productivity and Meat Nutrient Composition of Fish. <i>Kafkas Universitesi Veteriner Fakultesi Dergisi</i> , 2012, , .	0.0	6
15	Methods for Determination of Dioxins and Dioxin-like Compounds – A Brief Review of Recent Advances. <i>Procedia Food Science</i> , 2015, 5, 227-230.	0.6	5
16	Changes in the proximate and fatty acid composition in carp meat during the semi intensive farming. <i>Tehnologija Mesa</i> , 2013, 54, 39-47.	0.1	5
17	The Attitudes and Habits of Serbian Schoolchildren to Consumption of Fish. <i>Procedia Food Science</i> , 2015, 5, 73-76.	0.6	4
18	Development and validation of high-performance thin-layer chromatographic method for determination of amygdalin. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2017, 40, 297-303.	0.5	4

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19	Soybean and Gluten in Meat Products - Consumer Protection Strategy. <i>Procedia Food Science</i> , 2015, 5, 121-124.	0.6	3
20	Chemometric approach in the development of the colorimetric method for the estimation of food colorants in meat products. <i>Hemijaska Industrija</i> , 2014, 68, 781-791.	0.3	3
21	The attitudes and habits of Serbian schoolchildren in consumption of meat. <i>Tehnologija Mesa</i> , 2013, 54, 160-167.	0.1	3
22	Effects of Different Gas Compositions on the Color Estimations of MAP Packaged Pork Chops. <i>Procedia Food Science</i> , 2015, 5, 168-171.	0.6	2
23	Shedding light on food fraud: spectrophotometric and spectroscopic methods as a tool against economically motivated adulteration of food. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012024.	0.2	2
24	Chemical composition and fatty acid profile of the longissimus dorsi muscle in Simmental bulls. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012075.	0.2	2
25	Safety of milk and whey from Zlatibor region in relation to aflatoxin M1 contamination: a seasonal study. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012077.	0.2	2
26	Evaluation of Serbian black locust honey quality parameters as a contribution to confirmation of its botanical origin. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012113.	0.2	2
27	Changes in total viable count and TVB-N content in marinated chicken breast fillets during storage. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012073.	0.2	1
28	Verification of rapid method for estimation of added food colorant type in boiled sausages based on measurement of cross section color. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012081.	0.2	1
29	Assessment of meat products and saturated fatty acid intake in human diets. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012108.	0.2	1
30	Fingerlings and marketable size rainbow trout (<i>Oncorhynchus mykiss</i>): Proximate composition, cholesterol content and fatty acid profile in fillets. <i>Tehnologija Mesa</i> , 2012, 53, 26-35.	0.1	1
31	Examination of sensory perceived saltiness of chloride salts' aqueous solutions with different pH values. <i>Tehnologija Mesa</i> , 2014, 55, 81-87.	0.1	1
32	Non-thermal inactivation of Noroviruses in food. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012021.	0.2	0
33	Presence of sulphites in different types of partly processed meat products prepared for grilling. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012067.	0.2	0
34	Validation and application of a total dietary fiber determination method to meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012043.	0.2	0
35	Fast, simple and reliable triglyceride composition analysis of milk fat for discrimination of cheese origin and adulteration detection. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012094.	0.2	0
36	Partly processed meat products prepared for grilling as a source of protein. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012070.	0.2	0

#	ARTICLE	IF	CITATIONS
37	The effect of vacuum packaging on chemical changes in chilled beef. Tehnologija Mesa, 2012, 53, 112-120.	0.1	0