

Radivoj Petronijevic

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

34
papers

192
citations

8
h-index

13
g-index

37
ext. papers

223
ext. citations

1.3
avg, IF

2.75
L-index

#	Paper	IF	Citations
34	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	6.6	40
33	Fenitrothion adsorption and desorption on organo-minerals. <i>Applied Clay Science</i> , 2011 , 52, 109-114	5.2	17
32	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		16
31	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	4.3	15
30	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	3.8	14
29	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	4.1	14
28	The fatty acid profile of Serbian bee-collected pollen – chemotaxonomic and nutritional approach. <i>Journal of Apicultural Research</i> , 2017 , 56, 533-542	2	13
27	Honey Bees and Their Products as Indicators of Environmental Element Deposition. <i>Biological Trace Element Research</i> , 2021 , 199, 2312-2319	4.5	9
26	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	0.6	6
25	Element concentration and fatty acid composition of Serbian bee bread. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012050	0.3	5
24	Methods for Determination of Dioxins and Dioxin-like Compounds – A Brief Review of Recent Advances. <i>Procedia Food Science</i> , 2015 , 5, 227-230		5
23	Changes in the proximate and fatty acid composition in carp meat during the semi intensive farming. <i>Tehnologija Mesa</i> , 2013 , 54, 39-47		5
22	Chromatography methods and chemometrics for determination of milk fat adulterants. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012025	0.3	4
21	Physicochemical properties of honey from Serbia in the period 2014-2016. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012058	0.3	4
20	CLIMATE CHANGE: IMPACT ON MYCOTOXINS INCIDENCE AND FOOD SAFETY. <i>Teorijska i Praktična Pererabotki Mēsa</i> , 2019 , 4, 9-16	0.4	4
19	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	0.6	3
18	The Breed Effect on Productivity and Meat Nutrient Composition of Fish. <i>Kafkas Universiteti Veteriner Fakultesi Dergisi</i> , 2012 ,	1.2	3

17	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	1.3	2
16	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	0.3	2
15	Soybean and Gluten in Meat Products - Consumer Protection Strategy. <i>Procedia Food Science</i> , 2015 , 5, 121-124		2
14	Effects of Different Gas Compositions on the Color Estimations of MAP Packaged Pork Chops. <i>Procedia Food Science</i> , 2015 , 5, 168-171		2
13	The attitudes and habits of Serbian schoolchildren in consumption of meat. <i>Tehnologija Mesa</i> , 2013 , 54, 160-167		2
12	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	0.3	1
11	The Attitudes and Habits of Serbian Schoolchildren to Consumption of Fish. <i>Procedia Food Science</i> , 2015 , 5, 73-76		1
10	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	0.3	1
9	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	0.3	0
8	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	0.3	0
7	Assessment of meat products and saturated fatty acid intake in human diets. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012108	0.3	0
6	Non-thermal inactivation of Noroviruses in food. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012021	0.3	
5	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	0.3	
4	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	0.3	
3	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	0.3	
2	Partly processed meat products prepared for grilling as a source of protein. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012070	0.3	
1	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	0.3	