

# Radivoj Petronijevic

## List of Publications by Year in Descending Order

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**Version:** 2024-04-26

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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	Honey Bees and Their Products as Indicators of Environmental Element Deposition. <i>Biological Trace Element Research</i> , <b>2021</b> , 199, 2312-2319	4.5	9
33	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> , <b>2019</b> , 99, 5202-5210	4.3	15
32	Validation and application of a total dietary fiber determination method to meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012043	0.3	
31	Element concentration and fatty acid composition of Serbian bee bread. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012050	0.3	5
30	Chemical composition and fatty acid profile of the longissimus dorsi muscle in Simmental bulls. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012075	0.3	0
29	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> , <b>2019</b> , 333, 012077	0.3	2
28	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> , <b>2019</b> , 333, 012094	0.3	
27	Assessment of meat products and saturated fatty acid intake in human diets. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012108	0.3	0
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> , <b>2019</b> , 333, 012113	0.3	1
25	Partly processed meat products prepared for grilling as a source of protein. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012070	0.3	
24	The fatty acid and triacylglycerol profiles of conventionally and organically produced grains of maize, spelt and buckwheat. <i>Journal of Cereal Science</i> , <b>2019</b> , 90, 102845	3.8	14
23	CLIMATE CHANGE: IMPACT ON MYCOTOXINS INCIDENCE AND FOOD SAFETY. <i>Teoriĭ Praktika Pererabotki Mĕa</i> , <b>2019</b> , 4, 9-16	0.4	4
22	Development and validation of high-performance thin-layer chromatographic method for determination of amygdalin. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>2017</b> , 40, 297-303	1.3	2
21	Chromatography methods and chemometrics for determination of milk fat adulterants. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012025	0.3	4
20	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> , <b>2017</b> , 85, 012024	0.3	1
19	The fatty acid profile of Serbian bee-collected pollen ĩ chemotaxonomic and nutritional approach. <i>Journal of Apicultural Research</i> , <b>2017</b> , 56, 533-542	2	13
18	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> , <b>2017</b> , 85, 012081	0.3	0

17	Non-thermal inactivation of Noroviruses in food. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012021	0.3	
16	Presence of sulphites in different types of partly processed meat products prepared for grilling. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012067	0.3	
15	Physicochemical properties of honey from Serbia in the period 2014-2016. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012058	0.3	4
14	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> , <b>2017</b> , 85, 012073	0.3	
13	The Attitudes and Habits of Serbian Schoolchildren to Consumption of Fish. <i>Procedia Food Science</i> , <b>2015</b> , 5, 73-76		1
12	Soybean and Gluten in Meat Products - Consumer Protection Strategy. <i>Procedia Food Science</i> , <b>2015</b> , 5, 121-124		2
11	Effects of Different Gas Compositions on the Color Estimations of MAP Packaged Pork Chops. <i>Procedia Food Science</i> , <b>2015</b> , 5, 168-171		2
10	Methods for Determination of Dioxins and Dioxin-like Compounds [A Brief Review of Recent Advances. <i>Procedia Food Science</i> , <b>2015</b> , 5, 227-230		5
9	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> , <b>2015</b> , 5, 270-273		16
8	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> , <b>2014</b> , 68, 69-76	0.6	6
7	Chemometric approach in the development of the colorimetric method for the estimation of food colorants in meat products. <i>Hemijaska Industrija</i> , <b>2014</b> , 68, 781-791	0.6	3
6	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> , <b>2013</b> , 31, 75-81	4.1	14
5	Changes in the proximate and fatty acid composition in carp meat during the semi intensive farming. <i>Tehnologija Mesa</i> , <b>2013</b> , 54, 39-47		5
4	The attitudes and habits of Serbian schoolchildren in consumption of meat. <i>Tehnologija Mesa</i> , <b>2013</b> , 54, 160-167		2
3	The Breed Effect on Productivity and Meat Nutrient Composition of Fish. <i>Kafkas Universitesi Veteriner Fakultesi Dergisi</i> , <b>2012</b> ,	1.2	3
2	Fenitrothion adsorption [desorption on organo [minerals. <i>Applied Clay Science</i> , <b>2011</b> , 52, 109-114	5.2	17
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> , <b>2010</b> , 672, 66-71	6.6	40