Dragan Vasilev

List of Publications by Year in descending order

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35	411	11	19
papers	citations	h-index	g-index
35	35	35	550
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Safety Aspects of Nanotechnology Applications in Food Packaging. Procedia Food Science, 2015, 5, 57-60.	0.6	69
2	Inulinâ€based emulsionâ€filled gel as a fat replacer in prebiotic―and <scp>PUFA</scp> â€enriched dry fermented sausages. International Journal of Food Science and Technology, 2019, 54, 787-797.	1.3	68
3	Identifying Physiological Stress Biomarkers for Prediction of Pork Quality Variation. Animals, 2020, 10, 614.	1.0	24
4	The effects of season on health, welfare, and carcass and meat quality of slaughter pigs. International Journal of Biometeorology, 2020, 64, 1899-1909.	1.3	23
5	Effects of various pre-slaughter conditions on pig carcasses and meat quality in a low-input slaughter facility. South African Journal of Animal Sciences, 2016, 46, 380.	0.2	21
6	First report of Trichinella britovi in Serbia. Acta Parasitologica, 2011, 56, .	0.4	18
7	A large-scale study of the Trichinella genus in the golden jackal (Canis aureus) population in Serbia. Veterinary Parasitology, 2015, 212, 253-256.	0.7	17
8	The Wolf (<i>Canis lupus</i>) as an Indicator Species for the Sylvatic <i>Trichinella</i> Cycle in the Central Balkans. Journal of Wildlife Diseases, 2014, 50, 911-915.	0.3	15
9	Influence of Environmental Conditions on Norovirus Presence in Mussels Harvested in Montenegro. Food and Environmental Virology, 2017, 9, 406-414.	1.5	15
10	Production of Traditional Meat Products in Small and Micro Establishments in Serbia: Current Status and Future Perspectives. Acta Veterinaria, 2018, 68, 373-390.	0.2	13
11	Trichinella spp. in wild mesocarnivores in an endemic setting. Acta Veterinaria Hungarica, 2019, 67, 34-39.	0.2	12
12	Identification of Lactic Acid Bacteria Isolated from Serbian Traditional Fermented Sausages Sremski and Lemeski Kulen. Procedia Food Science, 2015, 5, 300-303.	0.6	11
13	Inhibition of <scp><i>Listeria monocytogenes</i></scp> growth on vacuum packaged rainbow trout (<scp><i>Oncorhynchus mykiss</i></scp>) with carvacrol and eugenol. Journal of Food Safety, 2019, 39, e12553.	1.1	10
14	Detection of <i>icaA</i> and <i>icaD</i> genes of <i>Staphylococcus aureus</i> isolated in cases of bovine mastitis in the Republic of Serbia. Acta Veterinaria, 2017, 67, 168-177.	0.2	8
15	Slaughterline records of various postmortem pathological lesions and their influence on carcass and meat quality in slaughtered pigs. Animal Science Journal, 2019, 90, 1475-1483.	0.6	7
16	Fatty acid profile as a discriminatory tool for the origin of lamb muscle and adipose tissue from different pastoral grazing areas in North Macedonia – A short communication. Meat Science, 2020, 162, 108020.	2.7	7
17	Biogenic amine content during the production and ripening of Sremski kulen, Serbian traditional dry fermented sausage. Animal Science Journal, 2020, 91, e13466.	0.6	7
18	Perspectives in production of functional meat products. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012033.	0.2	6

#	Article	IF	Citations
19	Food Hygiene – Flexibility in Traditional and Small Meat Establishments. Procedia Food Science, 2015, 5, 140-143.	0.6	5
20	Effects of RYR1 gene mutation on the health, welfare, carcass and meat quality in slaughter pigs. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012051.	0.2	5
21	Evaluation of the physicochemical, biochemical and microbiological characteristics of three Serbian traditional dry-fermented sausages. Journal of Food Science and Technology, 2021, 58, 3215-3222.	1.4	5
22	Determination of toxic elements in meat products from Serbia packaged in tinplate cans. Environmental Science and Pollution Research, 2021, 28, 48330-48342.	2.7	5
23	Molecular identification of Prototheca zopfii genotype 2 mastitis isolates and their influence on the milk somatic cell count. Veterinarski Arhiv, 2017, 87, 249-258.	0.1	5
24	The interactive effects of transportation and lairage time on welfare indicators, carcass and meat quality traits in slaughter pigs. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012049.	0.2	4
25	Postmortem glycolysis and pork quality. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012032.	0.2	4
26	Determination of sensory properties and levels of trace elements during storage of canned meat products. Journal of Food Processing and Preservation, 2021, 45, e15278.	0.9	4
27	The importance and use of nanopacking in food industry. Veterinarski Glasnik, 2015, 69, 139-154.	0.1	4
28	Determination of Co-value as an indicator of nutritive value of p \tilde{A} ¢t \tilde{A} © sterilised by regular and optimized regimes. Veterinarski Glasnik, 2018, 72, 101-111.	0.1	4
29	Food safety – the roles and responsibilities of different sectors. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012023.	0.2	3
30	Fat replacement and PUFA enrichment challenges in fermented sausage production. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012061.	0.2	3
31	Factors influencing mussel (Mytilus galloprovincialis) nutritional quality. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012062.	0.2	3
32	Blood parameters, carcass and meat quality of slaughter pigs with and without liver milk spots. Biotechnology in Animal Husbandry, 2017, 33, 397-407.	0.5	3
33	Some risk factors that affect contamination of mussels (Mytilus galloprovincialis) from the Bay of Kotor, Montenegro. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012075.	0.2	1
34	Perspectives in meat processing. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012024.	0.2	1
35	Hazard analysis and possibilities for preventing botulism originating from meat products. Veterinarski Glasnik, 2008, 62, 317-328.	0.1	1