

Dragan Vasilev

List of Publications by Year in descending order

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35
papers

411
citations

840119

11
h-index

794141

19
g-index

35
all docs

35
docs citations

35
times ranked

550
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of the physicochemical, biochemical and microbiological characteristics of three Serbian traditional dry-fermented sausages. <i>Journal of Food Science and Technology</i> , 2021, 58, 3215-3222.	1.4	5
2	Determination of sensory properties and levels of trace elements during storage of canned meat products. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15278.	0.9	4
3	Determination of toxic elements in meat products from Serbia packaged in tinplate cans. <i>Environmental Science and Pollution Research</i> , 2021, 28, 48330-48342.	2.7	5
4	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. <i>Meat Science</i> , 2020, 162, 108020.	2.7	7
5	The effects of season on health, welfare, and carcass and meat quality of slaughter pigs. <i>International Journal of Biometeorology</i> , 2020, 64, 1899-1909.	1.3	23
6	Biogenic amine content during the production and ripening of Sremski kulen, Serbian traditional dry fermented sausage. <i>Animal Science Journal</i> , 2020, 91, e13466.	0.6	7
7	Identifying Physiological Stress Biomarkers for Prediction of Pork Quality Variation. <i>Animals</i> , 2020, 10, 614.	1.0	24
8	<i>Trichinella</i> spp. in wild mesocarnivores in an endemic setting. <i>Acta Veterinaria Hungarica</i> , 2019, 67, 34-39.	0.2	12
9	Fat replacement and PUFA enrichment challenges in fermented sausage production. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012061.	0.2	3
10	Factors influencing mussel (<i>Mytilus galloprovincialis</i>) nutritional quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012062.	0.2	3
11	Postmortem glycolysis and pork quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012032.	0.2	4
12	Effects of RYR1 gene mutation on the health, welfare, carcass and meat quality in slaughter pigs. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012051.	0.2	5
13	Perspectives in meat processing. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012024.	0.2	1
14	Slaughterline records of various postmortem pathological lesions and their influence on carcass and meat quality in slaughtered pigs. <i>Animal Science Journal</i> , 2019, 90, 1475-1483.	0.6	7
15	Inhibition of <i>Listeria monocytogenes</i> growth on vacuum packaged rainbow trout (<i>Oncorhynchus mykiss</i>) with carvacrol and eugenol. <i>Journal of Food Safety</i> , 2019, 39, e12553.	1.1	10
16	Inulin-based emulsion-filled gel as a fat replacer in prebiotic- and PUFA-enriched dry fermented sausages. <i>International Journal of Food Science and Technology</i> , 2019, 54, 787-797.	1.3	68
17	Determination of Co-value as an indicator of nutritive value of pÅtÄ© sterilised by regular and optimized regimes. <i>Veterinarski Glasnik</i> , 2018, 72, 101-111.	0.1	4
18	Production of Traditional Meat Products in Small and Micro Establishments in Serbia: Current Status and Future Perspectives. <i>Acta Veterinaria</i> , 2018, 68, 373-390.	0.2	13

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19	Influence of Environmental Conditions on Norovirus Presence in Mussels Harvested in Montenegro. Food and Environmental Virology, 2017, 9, 406-414.	1.5	15
20	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
21	Perspectives in production of functional meat products. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012033.	0.2	6
22	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
23	Food safety – the roles and responsibilities of different sectors. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012023.	0.2	3
24	Some risk factors that affect contamination of mussels (<i>Mytilus galloprovincialis</i>) from the Bay of Kotor, Montenegro. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012075.	0.2	1
25	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
26	Molecular identification of <i>Prototheca zopfii</i> genotype 2 mastitis isolates and their influence on the milk somatic cell count. Veterinarski Arhiv, 2017, 87, 249-258.	0.1	5
27	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
28	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
29	Food Hygiene – Flexibility in Traditional and Small Meat Establishments. Procedia Food Science, 2015, 5, 140-143.	0.6	5
30	A large-scale study of the <i>Trichinella</i> genus in the golden jackal (<i>Canis aureus</i>) population in Serbia. Veterinary Parasitology, 2015, 212, 253-256.	0.7	17
31	Safety Aspects of Nanotechnology Applications in Food Packaging. Procedia Food Science, 2015, 5, 57-60.	0.6	69
32	The importance and use of nanopacking in food industry. Veterinarski Glasnik, 2015, 69, 139-154.	0.1	4
33	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
34	First report of <i>Trichinella britovi</i> in Serbia. Acta Parasitologica, 2011, 56, .	0.4	18
35	Hazard analysis and possibilities for preventing botulism originating from meat products. Veterinarski Glasnik, 2008, 62, 317-328.	0.1	1