Mantas StankeviÄius

List of Publications by Year
in descending order

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25 papers	377 citations	840776 11 h-index	794594 19 g-index
26 all docs	26 docs citations	26 times ranked	600 citing authors

#	Article	IF	Citations
1	Analysis of the Leaves and Cones of Lithuanian Hops (Humulus lupulus L.) Varieties by Chromatographic and Spectrophotometric Methods. Molecules, 2022, 27, 2705.	3.8	4
2	Evaluation of Chemical Composition, Radical Scavenging and Antitumor Activities of Satureja hortensis L. Herb Extracts. Antioxidants, 2021, 10, 53.	5.1	9
3	Mathematical Model Coupled to Neural Networks Calculates the Extraction Recovery of Polycyclic Aromatic Hydrocarbons in Problematic Matrix. ACS Omega, 2021, 6, 14612-14620.	3.5	0
4	Hybrid additive-subtractive femtosecond 3D manufacturing of nanofilter-based microfluidic separator. Applied Physics A: Materials Science and Processing, 2021, 127, 1.	2.3	6
5	Influence of creosote-polluted substrate on the bioremediation-potential microscopic fungi in the rhizosphere of plants. Toxicological and Environmental Chemistry, 2020, 102, 224-239.	1.2	1
6	Evaluation of Fresh Cheese Quality Prepared with Newly Isolated Nisin Z-Producing Lactococcus lactis Bacteria. Probiotics and Antimicrobial Proteins, 2019, 11, 713-722.	3.9	4
7	Chromatographic Data Segmentation Method: A Hybrid Analytical Approach for the Investigation of Antiviral Substances in Medicinal Plant Extracts. Analytical Chemistry, 2019, 91, 1080-1088.	6.5	8
8	Confirmation of the antiviral properties of medicinal plants via chemical analysis, machine learning methods and antiviral tests: a methodological approach. Analytical Methods, 2018, 10, 1875-1885.	2.7	13
9	Optimization of a capillary zone electrophoresisâ€“contactless conductivity detection method for the determination of nisin. Electrophoresis, 2018, 39, 2425-2430.	2.4	5
10	Current state of purification, isolation and analysis of bacteriocins produced by lactic acid bacteria. Applied Microbiology and Biotechnology, 2017, 101, 1323-1335.	3.6	70
11	Chemical composition and anticancer activity of Elsholtzia ciliata essential oils and extracts prepared by different methods. Industrial Crops and Products, 2017, 107, 90-96.	5.2	48
12	Phytoremediation Investigating Herbaceous Plants and Their Rhizosphere Microorganisms in the Mixture of Wood Sawdust of Used Sleepers and Soil Fertilised with Nitrogen. Environmental Research, Engineering and Management, 2017, 72, .	1.0	0
13	The effect of savoury plants, fermented with lactic acid bacteria, on the microbiological contamination, quality, and acceptability of unripened curd cheese. LWT - Food Science and Technology, 2016, 69, 161-168.	5.2	14
14	Isolation and identification of fungi tolerant to polycyclic aromatic hydrocarbons and coal tar from different habitats in Lithuania. Toxicological and Environmental Chemistry, 2016, 98, 77-89.	1.2	3
15	Downscaling the in vitro test of fungal bioremediation of polycyclic aromatic hydrocarbons: methodological approach. Analytical and Bioanalytical Chemistry, 2016, 408, 1043-1053.	3.7	14
16	Screening of antioxidant activity and volatile compounds composition of Chamerion angustifolium (L.) Holub ecotypes grown in Lithuania. Natural Product Research, 2016, 30, 1373-1381.	1.8	19
17	Safety and quality parameters of ready-to-cook minced pork meat products supplemented with Helianthus tuberosus L. tubers fermented by BLIS producing lactic acid bacteria. Journal of Food Science and Technology, 2015, 52, 4306-4314.	2.8	11
18	Pork meat products functional value and safety parameters improving by using lactic acid fermentation of savory plants. Journal of Food Science and Technology, 2015, 52, 7143-7152.	2.8	9

#	Article	IF	Citations
19	Evaluation of phytochemical composition of fresh and dried raw material of introduced Chamerion angustifolium L. using chromatographic, spectrophotometric and chemometric techniques. Phytochemistry, 2015, 115, 184-193.	2.9	43
20	The quantity of biologically active substances in purple coneflower as influenced by the preparation methods and drying technologies. Zemdirbyste, 2015, 102, 297-304.	0.8	0
21	Comparative Gas Chromatographicâ€“Mass Spectrometric Evaluation of Hop (Humulus lupulus L.) Essential Oils and Extracts Obtained Using Different Sample Preparation Methods. Food Analytical Methods, 2014, 7, 1433-1442.	2.6	37
22	The influence of lactic acid fermentation on biogenic amines and volatile compounds formation in flaxseed and the effect of flaxseed sourdough on the quality of wheat bread. LWT - Food Science and Technology, 2014, 56, 445-450.	5.2	22
23	Comparative analysis of radical scavenging and antioxidant activity of phenolic compounds present in everyday use spice plants by means of spectrophotometric and chromatographic methods. Journal of Separation Science, 2011, 34, 1261-1267.	2.5	26
24	Coupling of capillary electrophoresis with reaction detection for the on-line evaluation of radical scavenging activity of analytes. Procedia Chemistry, 2010, 2, 54-58.	0.7	6
25	Investigations of Volatile Organic Compounds in Berries of Different Actinidia kolomikta (Rupr. &) Tj ETQq1 1 0.784314 rgBT /Ov	1.7	4