

Peter Zajãc

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

200
citations

1163117

8
h-index

1281871

11
g-index

42
all docs

42
docs citations

42
times ranked

228
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality and safety of raw cowâ€™s milk in Slovakia in 2011. <i>Potravinarstvo</i> , 2012, 6, 64-73.	0.6	23
2	Food safety from consumer perspective: health safety. <i>Potravinarstvo</i> , 2018, 12, 313-322.	0.6	18
3	Consumers' awareness of food safety. <i>Potravinarstvo</i> , 2019, 13, 8-17.	0.6	16
4	Content of Mineral Elements in the Traditional OÅ™tiepok Cheese. <i>Biological Trace Element Research</i> , 2020, 196, 639-645.	3.5	13
5	Effects of storage on the major constituents of raw milk. <i>Potravinarstvo</i> , 2015, 9, 375-381.	0.6	12
6	Research And Practice: Quantification Of Raw And Heat-Treated Cow Milk in Sheep Milk, Cheese And Bryndza By ELISA Method. <i>Potravinarstvo</i> , 2016, 10, 14-22.	0.6	11
7	Characteristics of textural and sensory properties of OÅ™tiepok cheese. <i>Potravinarstvo</i> , 2019, 13, 116-130.	0.6	10
8	The Effect of Heat Treatment on Cowâ€™s Milk Protein Profiles. <i>Foods</i> , 2022, 11, 1023.	4.3	10
9	Fluorescence microscopy methods for the determination of somatic cell count in raw cow's milk. <i>Veterinarni Medicina</i> , 2016, 61, 612-622.	0.6	8
10	The effect of UV-C irradiation on grape juice turbidity, sensoric properties and microbial count. <i>Potravinarstvo</i> , 2018, 12, .	0.6	8
11	Detection of adulteration of traditional Slovak bryndza eweâ€™s cheese with cowâ€™s lump cheese by isoelectric focusing of gamma caseins. <i>International Journal of Food Properties</i> , 2021, 24, 1034-1060.	3.0	6
12	Procedures for the identification and detection of adulteration of fish and meat products. <i>Potravinarstvo</i> , 0, 14, 978-994.	0.6	6
13	Analysis of texturometric properties of selected traditional and commercial sausage. <i>Potravinarstvo</i> , 2015, 9, .	0.6	5
14	Distribution of invasive plants in the Nitra river basin: threats and benefits for food production. <i>Potravinarstvo</i> , 2016, 10, .	0.6	5
15	Effect of preservatives on milk composition determination. <i>International Dairy Journal</i> , 2016, 61, 239-244.	3.0	4
16	Authentication of caprine milk and cheese by commercial qPCR assay. <i>Potravinarstvo</i> , 2017, 11, 580-586.	0.6	4
17	Farm Level Milk Adulteration: Changes in the Physicochemical Properties of Raw Cowâ€™s Milk after the Addition of Water and NaCl. <i>Agriculture (Switzerland)</i> , 2022, 12, 136.	3.1	4
18	Development of the food act of the Slovak Republic from 1995 to 2021. <i>Potravinarstvo</i> , 0, 15, 982-994.	0.6	3

#	ARTICLE	IF	CITATIONS
19	Identification of differences in chemical composition among whole stick and sliced Nitran salamis trough principal component analysis. Potravinarstvo, 2016, 10, .	0.6	3
20	Detection of ovine milk adulteration using taqman real-time pcr assay. Potravinarstvo, 2017, 11, 338-343.	0.6	3
21	Detection of Lupine (Lupinus spp. L.) as a food allergen using three methods: end-point PCR, Real-Time PCR and Elisa. Potravinarstvo, 2014, 8, 207-215.	0.6	3
22	Food adulteration and safety regarding detected market cases and consumer opinions. Potravinarstvo, 0, 14, 417-428.	0.6	3
23	Comparison of fatty acid profile in the chicken meat after feeding with narasin, nicarbazin and salinomycin sodium and phyto-additive substances. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2016, 51, 374-382.	1.5	2
24	Effect of somatic cell counts occurred in milk on quality of Slovak traditional cheese " Parenica. Potravinarstvo, 2019, 13, 675-680.	0.6	2
25	Phytoestrogens dietary intake and health status of retiree from middle-norh Slovakia region. Potravinarstvo, 2015, 9, .	0.6	2
26	Relation between selected nutrients in the chicken meat depending on phytogetic feed additives. Potravinarstvo, 2016, 10, .	0.6	2
27	Microbiological quality of chicken breast meat after application of thyme and caraway essential oils. Potravinarstvo, 2017, 11, 167-174.	0.6	2
28	Effect of commercial yogurt starter cultures on fermentation process, texture and sensoric parameters of white yogurt. Potravinarstvo, 0, 14, 300-306.	0.6	2
29	The NOVA system and ultra-processed foods in relation to consumer decision-making in foods choice. Potravinarstvo, 0, 14, 914-920.	0.6	2
30	Evaluation of nutritional composition and sensory properties of cheese, cheese spreads and traditional butter from Slovak production. Potravinarstvo, 0, 15, 285-295.	0.6	1
31	Hygiene measures in supermarkets, retail food stores, and grocery shops during the COVID-19 pandemic in Slovakia. Potravinarstvo, 0, 15, 396-422.	0.6	1
32	Comparison of the sensitivity of determining soyeabean allergens by ELISA method and SYBR green I. Potravinarstvo, 2013, 7, .	0.6	1
33	Measurement of the Residual Gases O2 and CO2 in Meat Products Packed in Modified Atmosphere. Potravinarstvo, 2013, 7, 49-52.	0.6	1
34	Comparison of textural atributes of selected meat sausages using instrumental analysis. Potravinarstvo, 2013, 7, .	0.6	1
35	Determination of textural properties of different kinds of ketchups of two different rates under different conditions of storage for the determination of their consumal quality. Potravinarstvo, 2014, 8, .	0.6	1
36	Tibia mineralization of chickens determined to meat production using a microbial phytase. Potravinarstvo, 2018, 12, 40-49.	0.6	1

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37	Measuring and comparing the water activity and salt content in Parenica cheeses made by traditional and industrial technology. Roczniki Panstwowego Zakladu Higieny, 2020, 71, 291-301.	0.7	1
38	The system of monitoring of inhibitory drug residues in raw cows' milk in Slovakia. Potravinarstvo, 0, 15, 858-868.	0.6	0
39	The effect of essential oils on cholesterol content in chicken meat. Potravinarstvo, 0, 15, 1069-1081.	0.6	0
40	The effect of oregano essential oil on chicken meat lipid oxidation and peroxidation. Potravinarstvo, 0, 15, 1056-1068.	0.6	0
41	Textural properties of chicken breast treated by different means. Potravinarstvo, 2013, 7, 197-201.	0.6	0
42	Protein quality chicken meat after feeding with active substances of citrus fruits and diclazuril and salinomycin sodium. Potravinarstvo, 2018, 12, .	0.6	0