

Miroslava Kačuniová

List of Publications by Year in descending order

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Version: 2024-02-01

260
papers

4,031
citations

201385

27
h-index

182168

51
g-index

261
all docs

261
docs citations

261
times ranked

5348
citing authors

#	ARTICLE	IF	CITATIONS
1	Critical review on biofilm methods. <i>Critical Reviews in Microbiology</i> , 2017, 43, 313-351.	2.7	693
2	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. <i>Frontiers in Microbiology</i> , 2015, 6, 841.	1.5	232
3	Antimicrobial activity of pomegranate peel extracts as affected by cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 802-810.	1.7	108
4	Antioxidant and antimicrobial properties of monofloral bee pollen. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2013, 48, 133-138.	0.7	95
5	The evaluation of chemical, antioxidant, antimicrobial and sensory properties of kombucha tea beverage. <i>Journal of Food Science and Technology</i> , 2020, 57, 1840-1846.	1.4	84
6	Antioxidant, Antimicrobial and Antibiofilm Activity of Coriander (<i>Coriandrum sativum</i> L.) Essential Oil for Its Application in Foods. <i>Foods</i> , 2020, 9, 282.	1.9	76
7	The antimicrobial activity of honey, bee pollen loads and beeswax from Slovakia. <i>Archives of Biological Sciences</i> , 2012, 64, 927-934.	0.2	72
8	The antioxidant and antimicrobial activity of essential oils against <i>Pseudomonas</i> spp. isolated from fish. <i>Saudi Pharmaceutical Journal</i> , 2017, 25, 1108-1116.	1.2	66
9	Bee bread - perspective source of bioactive compounds for future. <i>Potravinarstvo</i> , 2015, 9, 592-598.	0.5	60
10	Biologically active antimicrobial and antioxidant substances in the <i>Helianthus annuus</i> L. bee pollen. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2016, 51, 176-181.	0.7	54
11	Essential oil composition, antioxidant and antimicrobial activity of the galbuli of six juniper species. <i>Industrial Crops and Products</i> , 2018, 124, 449-458.	2.5	49
12	<i>Thymus vulgaris</i> Essential Oil and Its Biological Activity. <i>Plants</i> , 2021, 10, 1959.	1.6	43
13	Influence of Abiotic Stress Factors on the Antioxidant Properties and Polyphenols Profile Composition of Green Barley (<i>Hordeum vulgare</i> L.). <i>International Journal of Molecular Sciences</i> , 2020, 21, 397.	1.8	41
14	ANTIMICROBIAL ACTIVITY OF PULCHERRIMIN PIGMENT PRODUCED BY <i>METSCHNIKOWIA PULCHERRIMA</i> AGAINST VARIOUS YEAST SPECIES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 5, 282-285.	0.4	40
15	Microbial communities in bees, pollen and honey from Slovakia. <i>Acta Microbiologica Et Immunologica Hungarica</i> , 2009, 56, 285-295.	0.4	39
16	Antibacterial activity against <i>Clostridium</i> genus and antiradical activity of the essential oils from different origin. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2014, 49, 505-512.	0.7	39
17	Biological Activity and Antibiofilm Molecular Profile of <i>Citrus aurantium</i> Essential Oil and Its Application in a Food Model. <i>Molecules</i> , 2020, 25, 3956.	1.7	39
18	The <i>in vitro</i> effect of selected essential oils on the growth and mycotoxin production of <i>Aspergillus</i> species. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2016, 51, 668-674.	0.7	38

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19	Antibiotics Versus Natural Biomolecules: The Case of In Vitro Induced Bacteriospermia by <i>Enterococcus Faecalis</i> in Rabbit Semen. <i>Molecules</i> , 2019, 24, 4329.	1.7	38
20	Properties of <i>Ginkgo biloba</i> L.: Antioxidant Characterization, Antimicrobial Activities, and Genomic MicroRNA Based Marker Fingerprints. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3087.	1.8	38
21	Microflora of the honeybee gastrointestinal tract. <i>Folia Microbiologica</i> , 2004, 49, 169-171.	1.1	35
22	Mycobiota and mycotoxins in bee pollen collected from different areas of Slovakia. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2011, 46, 623-629.	0.7	35
23	Chemical composition, cytotoxic and antioxidative activities of ethanolic extracts of propolis on HCT-116 cell line. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3001-3009.	1.7	32
24	Antimicrobial and antioxidant activity of <i>Juniper galbuli</i> essential oil constituents eluted at different times. <i>Industrial Crops and Products</i> , 2017, 109, 529-537.	2.5	32
25	The effect of selected microbial strains on internal milieu of broiler chickens after peroral administration. <i>Research in Veterinary Science</i> , 2011, 91, 132-137.	0.9	31
26	The effect of vacuum packaging, EDTA, oregano and thyme oils on the microbiological quality of chicken's breast. <i>Anaerobe</i> , 2014, 29, 128-133.	1.0	30
27	Antifungal activity of selected volatile essential oils against <i>Penicillium</i> sp.. <i>Open Life Sciences</i> , 2020, 15, 511-521.	0.6	29
28	Banana Peels: A Waste Treasure for Human Being. <i>Evidence-based Complementary and Alternative Medicine</i> , 2022, 2022, 1-9.	0.5	29
29	<i>Thymus serpyllum</i> Essential Oil and Its Biological Activity as a Modern Food Preserver. <i>Plants</i> , 2021, 10, 1416.	1.6	28
30	Environmental concentration of selected elements and relation to physicochemical parameters in honey. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2009, 44, 414-422.	0.9	27
31	Antibacterial and cytotoxic activities of naphthoquinone pigments from <i>Onosma visianii</i> Clem. <i>EXCLI Journal</i> , 2017, 16, 73-88.	0.5	27
32	The effects of supplementing sodium selenite and selenized yeast to the diet for laying hens on the quality and mineral content of eggs. <i>Journal of Animal and Feed Sciences</i> , 2009, 18, 90-100.	0.4	27
33	Differences in essential oil yield, composition, and bioactivity of three juniper species from Eastern Europe. <i>Industrial Crops and Products</i> , 2018, 124, 643-652.	2.5	26
34	Comparison of MALDI-TOF MS Biotyper and 16S rDNA sequencing for the identification of <i>Pseudomonas</i> species isolated from fish. <i>Microbial Pathogenesis</i> , 2019, 132, 313-318.	1.3	26
35	Low-Field NMR Study of Shortcake Biscuits with Cricket Powder, and Their Nutritional and Physical Characteristics. <i>Molecules</i> , 2021, 26, 5417.	1.7	26
36	Chemical Composition and Antimicrobial Activity of Selected Essential Oils against <i>Staphylococcus</i> spp. Isolated from Human Semen. <i>Antibiotics</i> , 2020, 9, 765.	1.5	25

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55	LF NMR spectroscopy analysis of water dynamics and texture of Gluten-Free bread with cricket powder during storage. <i>Food Science and Technology International</i> , 2021, 27, 776-785.	1.1	18
56	Essential Oil Composition and Bioactivity of Two Juniper Species from Bulgaria and Slovakia. <i>Molecules</i> , 2021, 26, 3659.	1.7	18
57	Bacterial communities in bovine ejaculates and their impact on the semen quality. <i>Systems Biology in Reproductive Medicine</i> , 2021, 67, 438-449.	1.0	17
58	Effect of diet supplemented with propolis extract and probiotic additives on performance, carcass characteristics and meat composition of broiler chickens. <i>Potravinarstvo</i> , 2016, 10, .	0.5	17
59	Chemical Composition, In Vitro and In Situ Antimicrobial and Antibiofilm Activities of <i>Syzygium aromaticum</i> (Clove) Essential Oil. <i>Plants</i> , 2021, 10, 2185.	1.6	17
60	<i>Cymbopogon citratus</i> Essential Oil: Its Application as an Antimicrobial Agent in Food Preservation. <i>Agronomy</i> , 2022, 12, 155.	1.3	17
61	Thiamine Demonstrates Bio-Preservative and Anti-Microbial Effects in Minced Beef Meat Storage and Lipopolysaccharide (LPS)-Stimulated RAW 264.7 Macrophages. <i>Animals</i> , 2022, 12, 1646.	1.0	17
62	Microscopic fungi recovered from honey and their toxinogenity. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2012, 47, 1659-1664.	0.9	16
63	Biological Activity of Essential Oils of Four Juniper Species and Their Potential as Biopesticides. <i>Molecules</i> , 2021, 26, 6358.	1.7	16
64	Microorganisms of Grape Berries. <i>Proceedings of the Latvian Academy of Sciences</i> , 2017, 71, 502-508.	0.0	15
65	Identification of Bacterial Profiles and Their Interactions with Selected Quality, Oxidative, and Immunological Parameters of Turkey Semen. <i>Animals</i> , 2021, 11, 1771.	1.0	15
66	Antimicrobial Activity and Chemical Composition of Essential Oils against Pathogenic Microorganisms of Freshwater Fish. <i>Plants</i> , 2021, 10, 1265.	1.6	15
67	Biological properties of sea buckthorn (<i>Hippophae rhamnoides</i> L.) derived products. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2020, 19, 195-205.	0.2	15
68	Green tea extract affects porcine ovarian cell apoptosis. <i>Reproductive Biology</i> , 2018, 18, 94-98.	0.9	14
69	Essential oil yield, composition, bioactivity and leaf morphology of <i>Juniperus oxycedrus</i> L. from Bulgaria and Serbia. <i>Biochemical Systematics and Ecology</i> , 2019, 84, 55-63.	0.6	14
70	Determination of microbiological contamination, antibacterial and antioxidant activities of natural plant hazelnut (<i>Corylus avellana</i> L.) pollen. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2019, 54, 525-532.	0.7	14
71	Natural microflora of wine grape berries. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 32-36.	0.4	14
72	Assessment of <i>Ocimum basilicum</i> Essential Oil Anti-Insect Activity and Antimicrobial Protection in Fruit and Vegetable Quality. <i>Plants</i> , 2022, 11, 1030.	1.6	14

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73	The effects of bee pollen extracts on the broiler chicken's gastrointestinal microflora. <i>Research in Veterinary Science</i> , 2013, 95, 34-37.	0.9	13
74	Chemotypes of <i>Juniperus oxycedrus</i> in Bulgaria and the antimicrobial activity of galbuli essential oils. <i>Industrial Crops and Products</i> , 2020, 158, 113005.	2.5	13
75	Antioxidant Activities and Volatile Flavor Components of Selected Single-Origin and Blend Chocolates. <i>Molecules</i> , 2020, 25, 3648.	1.7	13
76	MICROBIOTA OF THE TRADITIONAL SLOVAK SHEEP CHEESE "BRYNDZA". <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 9, 482-486.	0.4	13
77	Technological and Sensory Quality and Microbiological Safety of RIR Chicken Breast Meat Marinated with Fermented Milk Products. <i>Animals</i> , 2021, 11, 3282.	1.0	13
78	Heavy Metals Content and Microbiological Quality of Carp (<i>Cyprinus carpio</i> , L.) Muscle from Two Southwestern Slovak Fish Farms. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2006, 41, 1071-1088.	0.9	12
79	Determination of wine microbiota using classical method, polymerase chain method and Step One Real-Time PCR during fermentation process. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2012, 47, 571-578.	0.7	12
80	Phenolic profile and antimicrobial activities to selected microorganisms of some wild medical plant from Slovakia. <i>Asian Pacific Journal of Tropical Disease</i> , 2014, 4, 269-274.	0.5	12
81	Antibacterial Activity of <i>Melissa officinalis</i> L., <i>Mentha piperita</i> L., <i>Origanum vulgare</i> L. and <i>Malva mauritiana</i> against Bacterial Microflora Isolated from Fish. <i>Advanced Research in Life Sciences</i> , 2017, 1, 75-80.	0.4	12
82	The amino acid profile of broiler chicken meat after dietary administration of bee products and probiotics. <i>Biologia (Poland)</i> , 2020, 75, 1899-1908.	0.8	12
83	Assessment of technological characteristics and microbiological quality of marinated turkey meat with the use of dairy products and lemon juice. <i>Animal Bioscience</i> , 2021, 34, 2003-2011.	0.8	12
84	The Efficiency of Selected Extenders against Bacterial Contamination of Boar Semen in a Swine Breeding Facility in Western Slovakia. <i>Animals</i> , 2021, 11, 3320.	1.0	12
85	Biological Activity of <i>Pogostemon cablin</i> Essential Oil and Its Potential Use for Food Preservation. <i>Agronomy</i> , 2022, 12, 387.	1.3	12
86	Detection of <i>Listeria monocytogenes</i> in ready-to-eat food by Step One real-time polymerase chain reaction. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2012, 47, 212-216.	0.7	11
87	The effect of bee pollen as dietary supplement on meat chemical composition for broiler Ross 308. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2013, 61, 71-76.	0.2	11
88	The Influence of Propolis as Supplement Diet on Broiler Meat Growth Performance, Carcass Body Weight, Chemical Composition and Lipid Oxidation Stability. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2015, 63, 411-418.	0.2	11
89	ANALYTICAL PROCEDURE ELABORATION OF TOTAL FLAVONOID CONTENT DETERMINATION AND ANTIMICROBIAL ACTIVITY OF BEE BREAD EXTRACTS. <i>Acta Poloniae Pharmaceutica</i> , 2019, 76, 439-452.	0.3	11
90	Consumer sensory evaluation of honey across age cohorts in Slovakia. <i>Potravinárstvo</i> , 2018, 12, 673-679.	0.5	11

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91	Chemical Composition, Antioxidant, In Vitro and In Situ Antimicrobial, Antibiofilm, and Anti-Insect Activity of Cedar atlantica Essential Oil. <i>Plants</i> , 2022, 11, 358.	1.6	11
92	The Impact of Bacteriocenoses on Sperm Vitality, Immunological and Oxidative Characteristics of Ram Ejaculates: Does the Breed Play a Role?. <i>Animals</i> , 2022, 12, 54.	1.0	11
93	Natural Microflora of Raw Cow Milk and their Enzymatic Spoilage Potential. <i>Nova Biotechnologica Et Chimica</i> , 2016, 15, 142-155.	0.1	10
94	Antibacterial Activity of Bees Gut Lactobacilli against Paenibacillus Larvae In Vitro. <i>Advanced Research in Life Sciences</i> , 2018, 2, 7-10.	0.4	10
95	The Impact of Different Factors on the Quality and Volatile Organic Compounds Profile in "Bryndza" Cheese. <i>Foods</i> , 2020, 9, 1195.	1.9	10
96	Identification of Yeasts with Mass Spectrometry during Wine Production. <i>Fermentation</i> , 2020, 6, 5.	1.4	10
97	Wheat Bread with Grape Seeds Micropowder: Impact on Dough Rheology and Bread Properties. <i>Applied Rheology</i> , 2020, 30, 138-150.	3.5	10
98	BIOGENIC AMINES CONTENT IN DIFFERENT WINE SAMPLES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 37-40.	0.4	10
99	Performance of Various Broiler Chicken Hybrids Fed with Commercially Produced Feed Mixtures. <i>International Journal of Poultry Science</i> , 2010, 9, 1076-1082.	0.6	10
100	Newly synthesized palladium(II) complexes with aminothiazole derivatives: in vitro study of antimicrobial activity and antitumor activity on the human prostate cancer cell line. <i>Dalton Transactions</i> , 2022, 51, 1191-1205.	1.6	10
101	Chemical Composition of the Essential oil of <i>Bougainvillea spectabilis</i> from Montenegro. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2013, 16, 212-215.	0.7	9
102	The raw milk quality from organic and conventional agriculture. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 56, 25-30.	0.2	9
103	ANTIMICROBIAL ACTIVITY OF CRUDE ETHANOLIC EXTRACTS FROM SOME MEDICINAL MUSHROOMS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2016, 5, 60-63.	0.4	9
104	The characteristic of sheep cheese "Bryndza" from different regions of Slovakia based on microbiological quality. <i>Potravinárstvo</i> , 0, 14, 69-75.	0.5	9
105	Mycobiota of Slovak wine grapes with emphasis on <i>Aspergillus</i> and <i>Penicillium</i> species in the small carpathian area. <i>Potravinárstvo</i> , 2015, 9, 501-508.	0.5	9
106	Nutrition marketing of honey: chemical, microbiological, antioxidant and antimicrobial profile. <i>Potravinárstvo</i> , 2018, 12, .	0.5	9
107	Influence of Essential Oils on the Microbiological Quality of Fish Meat during Storage. <i>Animals</i> , 2021, 11, 3145.	1.0	9
108	Chemical composition and biological activity of <i>Salvia officinalis</i> essential oil. <i>Acta Horticulturae Et Regiotecturae</i> , 2021, 24, 81-88.	0.5	9

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109	Biological activity of essential oil from <i>Foeniculum vulgare</i> . <i>Acta Horticulturae Et Regiotecturae</i> , 2021, 24, 148-152.	0.5	9
110	The Potential Use of <i>Citrus aurantifolia</i> L. Essential Oils for Decay Control, Quality Preservation of Agricultural Products, and Anti-Insect Activity. <i>Agronomy</i> , 2022, 12, 735.	1.3	9
111	Chemical Profile and Antimicrobial Activity of the Essential Oils of <i>Helichrysum arenarium</i> (L.) Moench. and <i>Helichrysum italicum</i> (Roth.) G. Don. <i>Plants</i> , 2022, 11, 951.	1.6	9
112	Microbiological and Physicochemical Composition of Various Types of Homemade Kombucha Beverages Using Alternative Kinds of Sugars. <i>Foods</i> , 2022, 11, 1523.	1.9	9
113	Determination of Antioxidant, Antimicrobial Activity, Heavy Metals and Elements Content of Seaweed Extracts. <i>Plants</i> , 2022, 11, 1493.	1.6	9
114	Antiradical activity of natural honeys and antifungal effect against <i>Penicillium</i> genera. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2010, 46, 92-96.	0.7	8
115	Amino acid profile of broiler chickens meat fed diets supplemented with bee pollen and propolis. <i>Journal of Apicultural Research</i> , 2016, 55, 324-334.	0.7	8
116	The Influence of Fortification of Dark Chocolate with Sea Buckthorn and Mulberry on the Content of Biologically Active Substances. <i>Advanced Research in Life Sciences</i> , 2017, 1, 26-31.	0.4	8
117	Antimicrobial Effect of Sage (<i>Salvia officinalis</i> L.) and Rosemary (<i>Rosmarinus officinalis</i> L.) Essential Oils on Microbiota of Chicken Breast. <i>Proceedings of the Latvian Academy of Sciences</i> , 2017, 71, 461-467.	0.0	8
118	Physicochemical and sensory evaluation of biscuits enriched with chicory fiber. <i>Food Science and Technology International</i> , 2020, 26, 38-43.	1.1	8
119	Characterization of the Omija (<i>Schisandra chinensis</i>) Extract and Its Effects on the Bovine Sperm Vitality and Oxidative Profile during In Vitro Storage. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-15.	0.5	8
120	Diversity of microbiota in Slovak summer ewes' cheese "Bryndza". <i>Open Life Sciences</i> , 2021, 16, 277-286.	0.6	8
121	IN VITRO SCREENING OF ANTIOXIDANT AND ANTIMICROBIAL ACTIVITIES OF MEDICINAL PLANTS GROWING IN SLOVAKIA. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 8, 1281-1289.	0.4	8
122	Isolation and Identification of Lactic Acid Bacteria in Wine Production by MALDI-TOF MS Biotyper. <i>Acta Horticulturae Et Regiotecturae</i> , 2020, 23, 21-24.	0.5	8
123	Microbiological evaluation of poultry sausages stored at different temperatures. <i>Potravinarstvo</i> , 2014, 8, 141-145.	0.5	8
124	Core Microbiome of Slovak Holstein Friesian Breeding Bulls' Semen. <i>Animals</i> , 2021, 11, 3331.	1.0	8
125	Selected Physico-Chemical, Nutritional, Antioxidant and Sensory Properties of Wheat Bread Supplemented with Apple Pomace Powder as a By-Product from Juice Production. <i>Plants</i> , 2022, 11, 1256.	1.6	8
126	The Effect of the Addition of Hemp Seeds, Amaranth, and Golden Flaxseed on the Nutritional Value, Physical, Sensory Characteristics, and Safety of Poultry. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5289.	1.3	8

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127	MICROFUNGI AND MYCOTOXINS OF GRAPES FROM EASTERN SLOVAK WINE REGION. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 12-15.	0.4	7
128	Identification of lactic acid bacteria isolated from wine using real-time PCR. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2016, 51, 52-56.	0.7	7
129	Comparison of electronic systems with sensory analysis for the quality evaluation of parenica cheese. <i>Czech Journal of Food Sciences</i> , 2021, 38, 273-279.	0.6	7
130	Quality and Safety of Marinating Breast Muscles of Hens from Organic Farming after the Laying Period with Buttermilk and Whey. <i>Animals</i> , 2020, 10, 2393.	1.0	7
131	Effect of Long-Term Storage on Mycobiota of Barley Grain and Malt. <i>Plants</i> , 2021, 10, 1655.	1.6	7
132	POLLEN CAN - TESTING OF BEE POLLEN FERMENTATION IN MODEL CONDITIONS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2018, 8, 805-811.	0.4	7
133	BACTERIA MAY DETERIORATE PROGRESSIVE MOTILITY OF BOVINE SPERMATOZOA AND BIOCHEMICAL PARAMETERS OF SEMINAL PLASMA. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 9, 844-847.	0.4	7
134	THE EFFECT OF HONEY VARIETY ON THE QUALITY OF HONEY POWDER. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 9, 949-954.	0.4	7
135	The comparison of biological activity of chocolates made by different technological procedures. <i>Potravinarstvo</i> , 2016, 10, 316-322.	0.5	7
136	Bacteria and yeasts isolated from different grape varieties. <i>Potravinarstvo</i> , 2018, 12, 108-115.	0.5	7
137	Staphylococcus-Induced Bacteriospermia In Vitro: Consequences on the Bovine Spermatozoa Quality, Extracellular Calcium and Magnesium Content. <i>Animals</i> , 2021, 11, 3309.	1.0	7
138	Assessment of Chemical Composition and Anti-Penicillium Activity of Vapours of Essential Oils from <i>Abies Alba</i> and Two <i>Melaleuca</i> Species in Food Model Systems. <i>Molecules</i> , 2022, 27, 3101.	1.7	7
139	Phytochemical and Antioxidant Profile of Different Varieties of Grape from the Small Carpathians Wine Region of Slovakia. <i>Erwerbs-Obstbau</i> , 2019, 61, 53-59.	0.5	6
140	Effect of the herbs used in the formulation of a Spanish herb liqueur, Herbero de la Sierra de Mariola, on its chemical and functional compositions and antioxidant and antimicrobial activities. <i>European Food Research and Technology</i> , 2019, 245, 1197-1206.	1.6	6
141	Cadmium-Induced Cell Homeostasis Impairment is Suppressed by the Tor1 Deficiency in Fission Yeast. <i>International Journal of Molecular Sciences</i> , 2020, 21, 7847.	1.8	6
142	Microfungi and mycotoxins of grapes from Tokaj wine region. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 16-18.	0.4	6
143	ANTIBIOTIC RESISTANCE IN ENTEROBACTERIACEAE STRAINS ISOLATED FROM CHICKEN AND MILK SAMPLES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 19-22.	0.4	6
144	Effect of different feed supplements on selected quality indicators of chicken meat. <i>Potravinarstvo</i> , 2015, 9, .	0.5	6

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145	Microbiological quality of chicken thighs meat after four essential oils combination, EDTA and vacuum packing. <i>Potravinárstvo</i> , 2016, 10, .	0.5	6
146	ANTAGONISTIC EFFECT OF GUT MICROBIOTA OF HONEYBEE (<i>APIS MELLIFERA</i>) AGAINST CAUSATIVE AGENT OF AMERICAN FOULBROOD <i>PAENIBACILLUS</i> LARVAE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 9, 478-481.	0.4	6
147	Role of <i>Litsea cubeba</i> Essential Oil in Agricultural Products Safety: Antioxidant and Antimicrobial Applications. <i>Plants</i> , 2022, 11, 1504.	1.6	6
148	CHEMICAL COMPOSITION OF MUSCLE AFTER BEE BREAD APPLICATION IN THE NUTRITION OF JAPANESE QUAILS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 9, 831-835.	0.4	5
149	Quality evaluation of Korbaňk cheese. <i>Potravinárstvo</i> , 2015, 9, 523-529.	0.5	5
150	Microbial quality of honey mixture with pollen. <i>Potravinárstvo</i> , 2011, 5, 27-32.	0.5	5
151	Effect of probiotic preparation for chemical composition of meat cocks different combinations of hybrid chicks. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 59, 83-94.	0.2	5
152	Evaluation of microbiological quality of selected cheeses during storage. <i>Potravinárstvo</i> , 2015, 9, .	0.5	5
153	APPLICATION OF MALDI-TOF MASS SPECTROMETRY FOR IDENTIFICATION OF BACTERIA ISOLATED FROM TRADITIONAL SLOVAK CHEESE "PARENICA". <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 8, 1294-1297.	0.4	5
154	THE IMPACT OF ADDITION OF DIFFERENT TEA POWDERS ON THE BIOLOGICAL VALUE OF WHITE CHOCOLATES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 9, 396-399.	0.4	5
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