

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	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
2	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
3	Cymbopogon citratus Essential Oil: Its Application as an Antimicrobial Agent in Food Preservation. <i>Agronomy</i> , 2022, 12, 155.	1.3	17
4	Biological Activity of Pogostemon cablin Essential Oil and Its Potential Use for Food Preservation. <i>Agronomy</i> , 2022, 12, 387.	1.3	12
5	Chemical and Biological Characterization of Melaleuca alternifolia Essential Oil. <i>Plants</i> , 2022, 11, 558.	1.6	25
6	Comparison of the Effect of Fertilization with Ash from Wood Chips on Bacterial Community in Podzolic and Chernozem Soils for the Cultivation of Winter Oilseed Rape: A Preliminary Study. <i>Agronomy</i> , 2022, 12, 576.	1.3	3
7	The Potential Use of Citrus aurantifolia L. Essential Oils for Decay Control, Quality Preservation of Agricultural Products, and Anti-Insect Activity. <i>Agronomy</i> , 2022, 12, 735.	1.3	9
8	Chemical Profile and Antimicrobial Activity of the Essential Oils of Helichrysum arenarium (L.) Moench. and Helichrysum italicum (Roth.) G. Don. <i>Plants</i> , 2022, 11, 951.	1.6	9
9	The Impact of Bacteriocinosis 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
10	Assessment of Ocimum basilicum Essential Oil Anti-Insect Activity and Antimicrobial Protection in Fruit and Vegetable Quality. <i>Plants</i> , 2022, 11, 1030.	1.6	14
11	Assessment of Chemical Composition and Anti-Penicillium Activity of Vapours of Essential Oils from Abies Alba and Two Melaleuca Species in Food Model Systems. <i>Molecules</i> , 2022, 27, 3101.	1.7	7
12	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
13	Banana Peels: A Waste Treasure for Human Being. Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-9.	0.5	29
14	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
15	The Effect of the Addition of Hemp Seeds, Amaranth, and Golden Flaxseed on the Nutritional Value, Physical, Sensory Characteristics, and Safety of Poultry Pâté. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5289.	1.3	8
16	Role of Litsea cubeba Essential Oil in Agricultural Products Safety: Antioxidant and Antimicrobial Applications. <i>Plants</i> , 2022, 11, 1504.	1.6	6
17	Determination of Antioxidant, Antimicrobial Activity, Heavy Metals and Elements Content of Seaweed Extracts. <i>Plants</i> , 2022, 11, 1493.	1.6	9
18	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

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19	Comparison of electronic systems with sensory analysis for the quality evaluation of parenica cheese. Czech Journal of Food Sciences, 2021, 38, 273-279.	0.6	7
20	Antimicrobial Activity of Selected Essential Oils against Bacteria Isolated from Freshwater Fish. Advanced Research in Life Sciences, 2021, 5, 1-11.	0.4	1
21	Antimicrobial Effect of Medicinal Plants on Microbiological Quality of Grape Juice. Advanced Research in Life Sciences, 2021, 5, 28-35.	0.4	0
22	LF NMR spectroscopy analysis of water dynamics and texture of Gluten-Free bread with cricket powder during storage. Food Science and Technology International, 2021, 27, 776-785.	1.1	18
23	Antimicrobial and antioxidant activities of <i>Cinnamomum cassia</i> essential oil and its application in food preservation. Open Chemistry, 2021, 19, 214-227.	1.0	25
24	Supplementation of grape pomace in broiler chickens diets and its effect on body weight, lipid profile, antioxidant status and serum biochemistry. Biologia (Poland), 2021, 76, 2511-2518.	0.8	3
25	IDENTIFICATION OF LIPOPEPTIDES PRODUCED BY BACILLUS AMYLOLIQUEFACIENS STRAINS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, e3690.	0.4	2
26	Identification of Bacterial Profiles and Their Interactions with Selected Quality, Oxidative, and Immunological Parameters of Turkey Semen. Animals, 2021, 11, 1771.	1.0	15
27	Antimicrobial Activity and Chemical Composition of Essential Oils against Pathogenic Microorganisms of Freshwater Fish. Plants, 2021, 10, 1265.	1.6	15
28	Assessment of antioxidant and antimicrobial activities of Crambe spp. during vegetation [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 197-211.	0.2	2
29	In Vitro Antimicrobial Activity of Lavender, Mint, and Rosemary Essential Oils and the Effect of Their Vapours on Growth of Penicillium spp. in a Bread Model System. Molecules, 2021, 26, 3859.	1.7	24
30	Assessment of antioxidant and antimicrobial activities of Crambe spp. during vegetation. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 197-211.	0.2	2
31	Essential Oil Composition and Bioactivity of Two Juniper Species from Bulgaria and Slovakia. Molecules, 2021, 26, 3659.	1.7	18
32	Assessment of technological characteristics and microbiological quality of marinated turkey meat with the use of dairy products and lemon juice. Animal Bioscience, 2021, 34, 2003-2011.	0.8	12
33	Thymus serpyllum Essential Oil and Its Biological Activity as a Modern Food Preserver. Plants, 2021, 10, 1416.	1.6	28
34	Effect of Long-Term Storage on Mycobiota of Barley Grain and Malt. Plants, 2021, 10, 1655.	1.6	7
35	Bacterial communities in bovine ejaculates and their impact on the semen quality. Systems Biology in Reproductive Medicine, 2021, 67, 438-449.	1.0	17
36	Low-Field NMR Study of Shortcake Biscuits with Cricket Powder, and Their Nutritional and Physical Characteristics. Molecules, 2021, 26, 5417.	1.7	26

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37	Aroma profile and lactic acid bacteria characteristic of traditional Slovak cheese "May bryndza". Food Science and Technology International, 2021, , 108201322110399.	1.1	0
38	Thymus vulgaris Essential Oil and Its Biological Activity. Plants, 2021, 10, 1959.	1.6	43
39	Diversity of microbiota in Slovak summer ewes' cheese "Bryndza". Open Life Sciences, 2021, 16, 277-286.	0.6	8
40	Chemical Composition, In Vitro and In Situ Antimicrobial and Antibiofilm Activities of Syzygium aromaticum (Clove) Essential Oil. Plants, 2021, 10, 2185.	1.6	17
41	Biological Activity of Essential Oils of Four Juniper Species and Their Potential as Biopesticides. Molecules, 2021, 26, 6358.	1.7	16
42	Antioxidant and antimicrobial activities of fruit extracts from different fresh chili peppers. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 465-472.	0.2	3
43	Influence of Essential Oils on the Microbiological Quality of Fish Meat during Storage. Animals, 2021, 11, 3145.	1.0	9
44	Core Microbiome of Slovak Holstein Friesian Breeding Bulls' Semen. Animals, 2021, 11, 3331.	1.0	8
45	Technological and Sensory Quality and Microbiological Safety of RIR Chicken Breast Meat Marinated with Fermented Milk Products. Animals, 2021, 11, 3282.	1.0	13
46	Chemical composition and biological activity of <i>Salvia officinalis</i> essential oil. Acta Horticulturae Et Regiotecturae, 2021, 24, 81-88.	0.5	9
47	Biological activity of essential oil from <i>Foeniculum vulgare</i> . Acta Horticulturae Et Regiotecturae, 2021, 24, 148-152.	0.5	9
48	Staphylococcus-Induced Bacteriospermia In Vitro: Consequences on the Bovine Spermatozoa Quality, Extracellular Calcium and Magnesium Content. Animals, 2021, 11, 3309.	1.0	7
49	The Efficiency of Selected Extenders against Bacterial Contamination of Boar Semen in a Swine Breeding Facility in Western Slovakia. Animals, 2021, 11, 3320.	1.0	12
50	Physicochemical and sensory evaluation of biscuits enriched with chicory fiber. Food Science and Technology International, 2020, 26, 38-43.	1.1	8
51	Effect of β -cyclodextrin encapsulation on cytotoxic activity of acetylshikonin against HCT-116 and MDA-MB-231 cancer cell lines. Saudi Pharmaceutical Journal, 2020, 28, 136-146.	1.2	19
52	The evaluation of chemical, antioxidant, antimicrobial and sensory properties of kombucha tea beverage. Journal of Food Science and Technology, 2020, 57, 1840-1846.	1.4	84
53	Industrial, CBD, and Wild Hemp: How Different Are Their Essential Oil Profile and Antimicrobial Activity?. Molecules, 2020, 25, 4631.	1.7	24
54	Chemotypes of Juniperus oxycedrus in Bulgaria and the antimicrobial activity of galbuli essential oils. Industrial Crops and Products, 2020, 158, 113005.	2.5	13

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55	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
56	Quantitative and Qualitative Composition of Bacterial Communities of Malting Barley Grain and Malt during Long-Term Storage. <i>Agronomy</i> , 2020, 10, 1301.	1.3	3
57	Antibacterial Activity of Honey Samples from Ukraine. <i>Veterinary Sciences</i> , 2020, 7, 181.	0.6	21
58	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
59	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
60	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
61	Grinding and Fractionation during Distillation Alter Hemp Essential Oil Profile and Its Antimicrobial Activity. <i>Molecules</i> , 2020, 25, 3943.	1.7	25
62	New Arctic Bacterial Isolates with Relevant Enzymatic Potential. <i>Molecules</i> , 2020, 25, 3930.	1.7	1
63	In Vitro Antagonistic Effect of Gut Bacteriota Isolated from Indigenous Honey Bees and Essential Oils against <i>Paenibacillus</i> Larvae. <i>International Journal of Molecular Sciences</i> , 2020, 21, 6736.	1.8	21
64	Expression of Specific Class I Chitinase mRNA Levels in Different Grape Varieties and Their Antimicrobial Activity. <i>Agronomy</i> , 2020, 10, 1176.	1.3	4
65	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
66	Antioxidant Activities and Volatile Flavor Components of Selected Single-Origin and Blend Chocolates. <i>Molecules</i> , 2020, 25, 3648.	1.7	13
67	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
68	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
69	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
70	Endophytic Bacterial Microbiome Diversity in Early Developmental Stage Plant Tissues of Wheat Varieties. <i>Plants</i> , 2020, 9, 266.	1.6	22
71	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
72	Identification of Yeasts with Mass Spectrometry during Wine Production. <i>Fermentation</i> , 2020, 6, 5.	1.4	10

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73	Properties of Ginkgo biloba L.: Antioxidant Characterization, Antimicrobial Activities, and Genomic MicroRNA Based Marker Fingerprints. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3087.	1.8	38
74	Characterization of Rosa canina Fruits Collected in Urban Areas of Slovakia. Genome Size, iPBS Profiles and Antioxidant and Antimicrobial Activities. <i>Molecules</i> , 2020, 25, 1888.	1.7	21
75	Microbiota of Tokaj Grape Berries of Slovak Regions. <i>Erwerbs-Obstbau</i> , 2020, 62, 25-33.	0.5	4
76	Wheat Bread with Grape Seeds Micropowder: Impact on Dough Rheology and Bread Properties. <i>Applied Rheology</i> , 2020, 30, 138-150.	3.5	10
77	Antifungal activity of selected volatile essential oils against Penicillium sp.. <i>Open Life Sciences</i> , 2020, 15, 511-521.	0.6	29
78	EFFECT OF GRAPE POMACE SUPPLEMENTATION ON MEAT PERFORMANCE OF BROILER CHICKEN ROSS 308. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 10, 140-144.	0.4	4
79	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
80	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
81	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
82	Biological properties of sea buckthorn (<i>Hippophae rhamnoides</i> L.) derived products [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2020, 19, 195-205.	0.2	3
83	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
84	Microbiota of Non-Smoked Slovak Cheese "Parenica". <i>Advanced Research in Life Sciences</i> , 2020, 4, 41-47.	0.4	0
85	Slovak Sheep Cheese Bryndza as a Reservoir of Antimicrobial-Resistant Bacteria. <i>Advanced Research in Life Sciences</i> , 2020, 4, 79-86.	0.4	0
86	Expression Activity of Allergen Coding Genes in Grape Varieties Used for Tokaj Wine Production. <i>Acta Horticulturae Et Regiotecturae</i> , 2020, 23, 31-32.	0.5	0
87	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
88	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
89	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
90	Combined Effect of Vacuum Packaging, Fennel and Savory Essential Oil Treatment on the Quality of Chicken Thighs. <i>Microorganisms</i> , 2019, 7, 134.	1.6	19

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91	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
92	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
93	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
94	Kombucha tea beverage: Microbiological characteristic, antioxidant activity, and phytochemical composition. <i>Acta Alimentaria</i> , 2019, 48, 324-331.	0.3	24
95	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
96	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
97	BIOLOGICAL ACTIVITY OF ESSENTIAL OILS AGAINST STAPHYLOCOCCUS SPP. ISOLATED FROM HUMAN SEMEN. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 9, 404-408.	0.4	2
98	THE PROFILE OF FATTY ACIDS IN CHICKEN'S MEAT AFTER HUMIC ACID AND PHYTOBIOTICS APPLICATION. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 9, 439-444.	0.4	4
99	MICROBIOTA OF THE TRADITIONAL SLOVAK SHEEP CHEESE "BRYNDZA". <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2019, 9, 482-486.	0.4	13
100	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
101	Technological, phytochemical and sensory profile of honey biscuits made from buckwheat, rye, spelt and wheat flour. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 333-340.	1.8	3
102	Consumer behaviour of young generation in slovakia towards cocoa-enriched honey. <i>Potravinarstvo</i> , 2019, 13, 18-24.	0.5	2
103	Microbiota of different wine grape berries. <i>Potravinarstvo</i> , 2019, 13, 174-181.	0.5	4
104	Antimicrobial activity of resveratrol and grape pomace extract. <i>Potravinarstvo</i> , 2019, 13, 363-368.	0.5	4
105	Diversity of microorganisms in the traditional Slovak cheese. <i>Potravinarstvo</i> , 2019, 13, 532-537.	0.5	4
106	Mycotoxin-producing <i>Penicillium</i> spp. and other fungi isolated from grapes for wine production in Small Carpathians wine region. <i>Potravinarstvo</i> , 2019, 13, 194-199.	0.5	2
107	Expression pattern of thaumatin in the selected red varieties of <i>Vitis vinifera</i> , L.. <i>Potravinarstvo</i> , 2019, 13, 547-552.	0.5	2
108	Identification and antibiotic susceptibility of bacterial microbiota of freshwater fish. <i>Potravinarstvo</i> , 2019, 13, 408-414.	0.5	1

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109	APPLICATION OF MALDI-TOF MASS SPECTROMETRY FOR IDENTIFICATION OF BACTERIA ISOLATED FROM TRADITIONAL SLOVAK CHEESE "PARENICA". Journal of Microbiology, Biotechnology and Food Sciences, 2019, 8, 1294-1297.	0.4	5
110	MATRIX-ASSISTED LASER DESORPTION IONIZATION-TIME OF FLIGHT MASS SPECTROMETRY BASED IDENTIFICATION OF THE FISH GUT MICROBIOTA. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 9, 151-155.	0.4	0
111	NUTRITIONAL AND TECHNOLOGICAL PROPERTIES OF SELECTED KINDS OF COFFEE. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 9, 400-403.	0.4	1
112	ANTIMICROBIAL AND ANTIOXIDANT PROPERTIES OF ESSENTIAL OILS AGAINST BACTERIAL STRAINS ISOLATED FROM HUMAN SEMEN. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 9, 409-413.	0.4	1
113	ANTAGONISTIC EFFECT OF GUT MICROBIOTA OF HONEYBEE (APIS MELLIFERA) AGAINST CAUSATIVE AGENT OF AMERICAN FOULBROOD PAENIBACILLUS LARVAE. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 9, 478-481.	0.4	6
114	The amino acid profile after addition of humic acids and phytobiotics into diet of broiler chicken. Potravinarstvo, 2019, 13, 884-890.	0.5	2
115	MICROFUNGI OF GRAPES FROM SMALL CARPATHIAN REGION IN SLOVAKIA. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 9, 477-482.	0.4	1
116	THE IMPACT OF ADDITION OF DIFFERENT TEA POWDERS ON THE BIOLOGICAL VALUE OF WHITE CHOCOLATES. Journal of Microbiology, Biotechnology and Food Sciences, 2019, 9, 396-399.	0.4	5
117	Green tea extract affects porcine ovarian cell apoptosis. Reproductive Biology, 2018, 18, 94-98.	0.9	14
118	Phytochemical analysis, antioxidant, antibacterial and cytotoxic activity of different plant organs of Eryngium serbicum L.. Industrial Crops and Products, 2018, 115, 88-97.	2.5	23
119	Antibacterial Activity of Bees Gut Lactobacilli against Paenibacillus Larvae In Vitro. Advanced Research in Life Sciences, 2018, 2, 7-10.	0.4	10
120	Essential oil composition, antioxidant and antimicrobial activity of the galbuli of six juniper species. Industrial Crops and Products, 2018, 124, 449-458.	2.5	49
121	Differences in essential oil yield, composition, and bioactivity of three juniper species from Eastern Europe. Industrial Crops and Products, 2018, 124, 643-652.	2.5	26
122	Sequential Elution of Essential Oil Constituents during Steam Distillation of Hops (<i>Humulus lupulus L.</i>). Journal of Food Science, 2018, 67, 871-883.	0.6	24
123	The effect of gentamicin/kanamycin treatment on in vitro contamination of rabbit spermatozoa with selected bacterial strains. Animal Reproduction Science, 2018, 194, e2.	0.5	0
124	POLLEN CAN - TESTING OF BEE POLLEN FERMENTATION IN MODEL CONDITIONS. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 805-811.	0.4	7
125	Determination of Biological and Sensory Profiles of Biscuits Enriched with Tea (<i>Camellia sinensis</i>). Journal of Food Science, 2018, 67, 1075-1083.	0.0	4
126	Consumer sensory evaluation of honey across age cohorts in Slovakia. Potravinarstvo, 2018, 12, 673-679.	0.5	11

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127	Nutrition marketing of honey: chemical, microbiological, antioxidant and antimicrobial profile. <i>Potravinárstvo</i> , 2018, 12, .	0.5	9
128	A thaumatin-like genomic sequence identification in <i>Vitis vinifera</i> L., stormy wines and musts based on direct pcr. <i>Potravinárstvo</i> , 2018, 12, 226-232.	0.5	4
129	Bacteria and yeasts isolated from different grape varieties. <i>Potravinárstvo</i> , 2018, 12, 108-115.	0.5	7
130	Fungal diversity in the grapes-to-wines chain with emphasis on <i>Penicillium</i> species. <i>Potravinárstvo</i> , 2018, 12, .	0.5	4
131	Microscopic fungi isolated from different Slovak grape varieties. <i>Potravinárstvo</i> , 2018, 12, .	0.5	2
132	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
133	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
134	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
135	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
136	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
137	Resistance in bacteria and indirect beta-lactamase detection in <i>E. coli</i> isolated from <i>Culex pipiens</i> detected by matrix-assisted laser desorption ionization time of flight mass spectrometry. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017, 52, 64-69.	0.7	4
138	Critical review on biofilm methods. <i>Critical Reviews in Microbiology</i> , 2017, 43, 313-351.	2.7	693
139	Microorganisms of Grape Berries. <i>Proceedings of the Latvian Academy of Sciences</i> , 2017, 71, 502-508.	0.0	15
140	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
141	INDUSTRIAL APPLE POMACE BY-PRODUCTS AS A POTENTIAL SOURCE OF PRO-HEALTH COMPOUNDS IN FUNCTIONAL FOOD. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2017, 7, 22-26.	0.4	21
142	Antibacterial and cytotoxic activities of naphthoquinone pigments from <i>Onosma visianii</i> Clem. <i>EXCLI Journal</i> , 2017, 16, 73-88.	0.5	27
143	Identification of microflora of freshwater fish caught in the Driksna river and pond in Latvia. , 2017, , .		3
144	Characterization of bioactive compounds from <i>monascus purpureus</i> fermented different cereal substrates. <i>Potravinárstvo</i> , 2017, 11, .	0.5	4

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145	Microbiological quality of fresh and heat treated cow's milk during storage. <i>Potravinárstvo</i> , 2017, 11, 652-657.	0.5	2
146	Microbiological quality of chicken breast meat after application of thyme and caraway essential oils. <i>Potravinárstvo</i> , 2017, 11, 167-174.	0.5	2
147	Characteristics of starch breads enriched with red potatoes. <i>Potravinárstvo</i> , 2017, 11, .	0.5	2
148	Bioactive fractions from cantabrian anchovy (<i>Engraulis encrasis</i>) viscera. <i>Food Science and Technology</i> , 2016, 36, 426-431.	0.8	4
149	Natural Microflora of Raw Cow Milk and their Enzymatic Spoilage Potential. <i>Nova Biotechnologica Et Chimica</i> , 2016, 15, 142-155.	0.1	10
150	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
151	Chemical Composition and Antibacterial Activity of Essential Oils of Various Plant Organs of Wild Growing <i>Nepeta cataria</i> from Serbia. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 1404-1412.	0.7	2
152	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
153	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
154	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
155	Microbiota of pinus pollen as adjuvant factor of allergy. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2016, 05, 627-632.	0.4	1
156	ANTIBACTERIAL ACTIVITY OF <i>DROSER</i> <i>ROTUNDIFOLIA</i> L. AGAINST GRAM-POSITIVE AND GRAM-NEGATIVE BACTERIA. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2016, 5, 20-22.	0.4	4
157	MICROBIOLOGICAL QUALITY OF READY-TO-EAT FOODS PRODUCED IN SLOVAKIA. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2016, 5, 31-35.	0.4	3
158	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
159	Yeast diversity in new, still fermenting wine "federweisser". <i>Potravinárstvo</i> , 2016, 10, .	0.5	4
160	Microbiological quality of chicken thighs meat after four essential oils combination, EDTA and vacuum packing. <i>Potravinárstvo</i> , 2016, 10, .	0.5	6
161	Indicence of bacteria nad antibacterial activity of selected types of tea. <i>Potravinárstvo</i> , 2016, 10, 65-71.	0.5	1
162	Effect of diet supplemented with propolis extract and probiotic additives on performance, carcass characteristics and meat composition of broiler chickens. <i>Potravinárstvo</i> , 2016, 10, .	0.5	17

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163	The comparison of biological activity of chocolates made by different technological procedures. <i>Potravinárstvo</i> , 2016, 10, 316-322.	0.5	7
164	Chemical and physical parameters of dried salted pork meat. <i>Potravinárstvo</i> , 2016, 10, .	0.5	1
165	The extension of shelf-life of chicken meat after application of caraway and anise essential oils and vacuum packaging. <i>Potravinárstvo</i> , 2016, 10, 132-138.	0.5	3
166	Feeding Effect of the Addition of Linoleic Acid on Meat Quality of Chickens. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2016, 64, 91-98.	0.2	1
167	Microbial Diversity of Betula Trees: Pollen, Catkins, Leaves Relatively of Flowering. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2016, 64, 527-534.	0.2	0
168	Oxidative stability of chickenâ€™s breast after vacuum packaging, EDTA, sage and rosemary essential oils treatment. <i>Potravinárstvo</i> , 2016, 10, 346-353.	0.5	0
169	Intra- and inter-species interactions within biofilms of important foodborne bacterial pathogens. <i>Frontiers in Microbiology</i> , 2015, 6, 841.	1.5	232
170	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
171	The effect of propolis on biochemical parameters and antioxidant status of the blood of broiler chickens. <i>Journal of Apicultural Research</i> , 2015, 54, 173-178.	0.7	2
172	Microorganisms in selected confectionary products during the manufacturing process. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, , 57-61.	0.4	0
173	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
174	Evaluation of the disinfection effectiveness at meat processing by the two methods. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 564-567.	0.4	2
175	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
176	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
177	Natural microflora of wine grape berries. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 32-36.	0.4	14
178	BIOGENIC AMINES CONTENT IN DIFFERENT WINE SAMPLES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 37-40.	0.4	10
179	Microbiological and chemical quality of Slovak and European honey. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 41-44.	0.4	2
180	ANTIMICROBIAL ACTIVITY OF ROSA CANINA FLOWERS AGAINST SELECTED MICROORGANISMS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 62-64.	0.4	3

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181	THE PH VALUE OF BROILER BREAST AND THIGH MUSCLES AFTER ADDITION PROBIOTIC, BEE POLLEN AND PROPOLIS INTO THEIR FEED MIXTURE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 52-54.	0.4	4
182	EFFECT OF BEE POLLEN DIETARY SUPPLEMENTATION ON MEAT PERFORMANCE OF ROSS 308 BROILER CHICKENS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 55-58.	0.4	3
183	ANTIMICROBIAL ACTIVITY OF PULCHERRIMIN PIGMENT PRODUCED BY METSCHNIKOWIA PULCHERRIMA AGAINST VARIOUS YEAST SPECIES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 5, 282-285.	0.4	40
184	Effect of different feed supplements on selected quality indicators of chicken meat. <i>Potravinárstvo</i> , 2015, 9, .	0.5	6
185	Oxidative stability of chicken thigh meat after treatment of abies alba essential oil. <i>Potravinárstvo</i> , 2015, 9, .	0.5	2
186	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
187	Evaluation of dried salted pork ham and neck quality. <i>Potravinárstvo</i> , 2015, 9, 509-514.	0.5	3
188	Quality evaluation of Korbaňák cheese. <i>Potravinárstvo</i> , 2015, 9, 523-529.	0.5	5
189	Application of lavender and rosemary essential oils improvement of the microbiological quality of chicken quarters. <i>Potravinárstvo</i> , 2015, 9, 530-537.	0.5	4
190	Bee bread - perspective source of bioactive compounds for future. <i>Potravinárstvo</i> , 2015, 9, 592-598.	0.5	60
191	Antifungal activity of essential oils against selected terverticillate penicillia. <i>Annals of Agricultural and Environmental Medicine</i> , 2015, 22, 38-42.	0.5	23
192	IMPACT OF ANISE (<i>PIMPINELLA ANISUM</i>) AND MINT (<i>MENTHA PIPERITA</i>) ESSENTIAL OILS TO MICROBIAL ACTIVITY IN CHICKEN MEAT. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 28-31.	0.4	2
193	Efficacy of probiotics intake on internal milieu of hens. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 243-245.	0.4	0
194	Quality evaluation of unifloral and multifloral honeys from Slovakia and other countries. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 82-86.	0.4	1
195	Detection of leptin in muscle tissues and organs of pigs. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 66-69.	0.4	0
196	Chicken carcass structure fed with addition of linoleic acid. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 59-62.	0.4	1
197	Analysis of free amino acids and biogenic amines in the bull <i>musculus thoracis</i> . <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 27-30.	0.4	2
198	Carcass and meat quality of Slovak pied heifers and their crosses by limousine breed. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 31-33.	0.4	0

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200	Comparison of microbiological quality of ready-to-eat delicatessen product with respect to storage temperature. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 560-563.	0.4	0
201	Influence maturation of veal on the microbiological and physical indicators. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 04, 568-571.	0.4	0
202	The microbiological quality of anemophilous pollen with allergenic potential after collection and storage. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 05, 81-87.	0.4	1
203	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
204	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
205	Surface adhesins and exopolymers of selected foodborne pathogens. <i>Microbiology (United Kingdom)</i> , 2014, 160, 2561-2582.	0.7	23
206	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
207	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
208	The influence of the plant essential oils on internal qualitative parameters and microbiological indicators of hens eggs content. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 58, 13-22.	0.2	3
209	FATTY ACID CONTENT IN BROILER'S ROSS 308 MEAT MUSCLES AFTER USING BEE POLLEN AND PROBIOTIC AS SUPPLEMENTARY DIET INTO THEIR FEED MIXTURE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2014, 4, 67-69.	0.4	4
210	Antimicrobial activity of nontraditional plant pollen against different species of microorganisms. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2014, 4, 80-82.	0.4	2
211	THE EFFECT OF BEE POLLEN ON BROILER BREAST AND THIGH MEAT COLOUR L* a* b*. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2014, 4, 157-159.	0.4	3
212	Microbiological evaluation of poultry sausages stored at different temperatures. <i>Potravinarstvo</i> , 2014, 8, 141-145.	0.5	8
213	The effect of propolis extract in the diet of chickens Ross 308 on their performance. <i>Journal of Central European Agriculture</i> , 2014, 15, 133-146.	0.3	4
214	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
215	Effect of bee pollen extract as a supplemental diet on broilers's ross 308 breast and thigh meat muscles fatty acids. <i>Potravinarstvo</i> , 2014, 8, 167-171.	0.5	1
216	Comparison of antibiotic resistance between ecological and conventional breeding in Enterobacteriaceae genera isolated from milk and milk products. <i>Acta Universitatis Agriculturae Et Silviculturae Mendelianae Brunensis</i> , 2014, 59, 129-136.	0.2	0

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218	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
219	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
220	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
221	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
222	<i>In vitro</i> and <i>In vivo</i> antimicrobial activity of propolis on the microbiota from gastrointestinal tract of chickens. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2012, 47, 1665-1671.	0.9	19
223	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
224	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
225	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
226	Chemical Composition of the Essential Oils from the Flower, Leaf and Stem of <i>Lonicera japonica</i> . <i>Natural Product Communications</i> , 2012, 7, 1934578X1200700.	0.2	3
227	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
228	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
229	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
230	Microbial quality of honey mixture with pollen. <i>Potravinarstvo</i> , 2011, 5, 27-32.	0.5	5
231	CHEMICAL STRUCTURE OF EUROPEAN BISON MUSCULUS LONGISSIMUS DORSI AT DIFFERENT STAGES OF AGE. <i>Potravinarstvo</i> , 2011, 5, .	0.5	1
232	The StepOne real-time polymerase chain reaction detection of <i>Salmonella</i> sp., <i>Salmonella enterica</i> ser. typhimurium and enteritidis in milk and meat. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2011, 46, 697-702.	0.7	0
233	Antioxidant (antiradical) and antimicrobial (antifungal) effects of Slovak Tokaj wines. <i>Acta Alimentaria</i> , 2010, 39, 256-264.	0.3	4
234	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

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236	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
237	Microbial communities in bees, pollen and honey from Slovakia. <i>Acta Microbiologica Et Immunologica Hungarica</i> , 2009, 56, 285-295.	0.4	39
238	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
239	Histochemical analysis of skeletal muscular tissues of pigs according to genotype <i><i>MYF 4<i><i>(Short communication). <i>Archives Animal Breeding</i> , 2009, 52, 395-401.	0.5	0
240	Mycological flora on tree fruits, crust, leaves and pollen <i>Sorbus domestica</i> L. <i>Annals of Agricultural and Environmental Medicine</i> , 2007, 14, 229-32.	0.5	5
241	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
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243	Evaluation of vapor-phase antifungal activities of selected plant essential oils against fungal strains growing on bread food model. <i>Potravinarstvo</i> , 0, 15, 210-217.	0.5	1
244	The diversity of fungal population from grape harvest to young wine in Small Carpathian wine region. <i>Potravinarstvo</i> , 0, 15, 340-349.	0.5	0
245	The antimicrobial effect of thyme and rosemary essential oils against <i>Listeria monocytogenes</i> in sous vide turkey meat during storage. <i>Potravinarstvo</i> , 0, 15, 575-584.	0.5	2
246	Bacteria Of <i>Apis Mellifera</i> Gastrointestinal Tract: Counts, Identification And Their Antibiotic Resistance. <i>Agrobiodiversity for Improving Nutrition, Health and Life Quality</i> , 0, , 210-215.	0.1	1
247	Characterization of endophytic microflora of <i>Rosa canina</i> fruits. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 0, , 65-68.	0.4	3
248	The characteristic of sheep cheese "Bryndza" from different regions of Slovakia based on microbiological quality. <i>Potravinarstvo</i> , 0, 14, 69-75.	0.5	9
249	Determination of volatile organic compounds in Slovak bryndza cheese by the electronic nose and the headspace solid-phase microextraction gas chromatography-mass spectrometry. <i>Potravinarstvo</i> , 0, 14, 767-773.	0.5	2
250	Meat performance of Japanese quails after the application of bee bread powder. <i>Potravinarstvo</i> , 0, 14, 735-743.	0.5	2
251	Differences between microbiota, phytochemical, antioxidant profile and dna fingerprinting of cabernet sauvignon grape from Slovakia and Macedonia. <i>Potravinarstvo</i> , 0, 14, 945-953.	0.5	2
252	Bryndza cheese of Slovak origin as potential resources of probiotic bacteria. <i>Potravinarstvo</i> , 0, 14, 641-646.	0.5	3

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254	Antibiofilm and antioxidant activity of Rosmarinus officinalis essential oil. Potravinarstvo, 0, 15, 1093-1103.	0.5	1
255	The chemical composition of two kinds of grape juice with medicinal plant addition. Potravinarstvo, 0, 15, 1082-1092.	0.5	1
256	Microbiology of raw materials used for confectionary production. Journal of Microbiology, Biotechnology and Food Sciences, 0, , 52-56.	0.4	0
257	Phytochemical profile and biological activity of selected kind of medicinal herbs. Potravinarstvo, 0, 14, 573-579.	0.5	3
258	Antimicrobial potential of different medicinal plants against food industry pathogens. Potravinarstvo, 0, 14, 494-500.	0.5	4
259	Survey of mycobiota on Slovakian wine grapes from Small Carpathians wine region. Potravinarstvo, 0, 14, 721-728.	0.5	3
260	Essential oils and their application in a food model. Potravinarstvo, 0, 14, 1088-1096.	0.5	1