

# Nedjeljko Karabasil

## List of Publications by Year in descending order

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62  
papers

653  
citations

687220

13  
h-index

642610

23  
g-index

62  
all docs

62  
docs citations

62  
times ranked

752  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. <i>Meat Science</i> , 2019, 148, 5-12.	2.7	103
2	Potential for the Spread of <i>Escherichia coli</i> O157, <i>Salmonella</i> , and <i>Campylobacter</i> in the Lairage Environment at Abattoirs. <i>Journal of Food Protection</i> , 2002, 65, 931-936.	0.8	77
3	Safety Aspects of Nanotechnology Applications in Food Packaging. <i>Procedia Food Science</i> , 2015, 5, 57-60.	0.6	69
4	Survival of <i>Salmonella</i> spp. in minced meat packaged under vacuum and modified atmosphere. <i>Brazilian Journal of Microbiology</i> , 2018, 49, 607-613.	0.8	27
5	Identifying Physiological Stress Biomarkers for Prediction of Pork Quality Variation. <i>Animals</i> , 2020, 10, 614.	1.0	24
6	Molecular characterization of <i>Listeria monocytogenes</i> isolates from a small-scale meat processor in Montenegro, 2011–2014. <i>Food Microbiology</i> , 2019, 79, 116-122.	2.1	23
7	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
8	Effects of various pre-slaughter conditions on pig carcasses and meat quality in a low-input slaughter facility. <i>South African Journal of Animal Sciences</i> , 2016, 46, 380.	0.2	21
9	Screening and Molecular Characterization of Hepatitis E Virus in Slaughter Pigs in Serbia. <i>Food and Environmental Virology</i> , 2019, 11, 410-419.	1.5	21
10	Influence of Environmental Conditions on Norovirus Presence in Mussels Harvested in Montenegro. <i>Food and Environmental Virology</i> , 2017, 9, 406-414.	1.5	15
11	<i>TRICHINELLA</i> INFECTIONS IN RED FOXES ( <i>VULPES VULPES</i> ) AND GOLDEN JACKALS ( <i>CANIS</i> ) Tj ETQg1 1 0.784314 rgBT	0.3	15
12	Association of the severity of lung lesions with carcass and meat quality in slaughter pigs. <i>Acta Veterinaria Hungarica</i> , 2017, 65, 354-365.	0.2	15
13	The Influence of Pre-Mortem Conditions on Pale, Soft and Exudative (PSE) and Dark, Firm and Dry (DFD) Pork Meat. <i>Acta Veterinaria</i> , 2016, 66, 172-186.	0.2	13
14	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
15	Impact of various housing conditions on the occurrence of pathological lesions in slaughtered pigs. <i>Veterinarski Glasnik</i> , 2019, 73, 17-29.	0.1	12
16	<i>Trichinella britovi</i> in Game Meat Linked to Human Trichinellosis Outbreak in Serbia. <i>Journal of Parasitology</i> , 2018, 104, 557-559.	0.3	11
17	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
18	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. <i>Acta Veterinaria</i> , 2017, 67, 168-177.	0.2	8

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19	Calcium-dependent antibacterial activity of donkey's milk against Salmonella. <i>Annals of Microbiology</i> , 2017, 67, 185-194.	1.1	7
20	In-house validation of real-time PCR methods for detecting the <i>INV A</i> and <i>TTR</i> genes of <i>Salmonella</i> spp. in food. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13455.	0.9	7
21	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
22	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
23	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
24	Comparison of Spontaneous Antibiotic Resistance Frequency of <i>Salmonella</i> Typhimurium Growth in Glucose Amended Continuous Culture at Slow and Fast Dilution Rates. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2005, 40, 475-484.	0.7	6
25	Environmental prevalence and persistence of <i>Listeria monocytogenes</i> in cold-smoked trout processing plants. <i>Acta Veterinaria</i> , 2011, 61, 429-442.	0.2	6
26	Behavior of <i>Salmonella</i> Typhimurium in pork minced meat and pork skin at different storage temperatures. <i>Acta Veterinaria</i> , 2013, 63, 655-663.	0.2	6
27	Perspectives in production of functional meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012033.	0.2	6
28	Biochemical, carcass and meat quality alterations associated with different degree of lung lesions in slaughtered pigs. <i>Preventive Veterinary Medicine</i> , 2021, 188, 105269.	0.7	6
29	Biofilm as risk factor for <i>Salmonella</i> contamination in various stages of poultry production. , 0, , .		6
30	Food Hygiene – Flexibility in Traditional and Small Meat Establishments. <i>Procedia Food Science</i> , 2015, 5, 140-143.	0.6	5
31	Meat quality: Impact of various pre-slaughter conditions. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012033.	0.2	5
32	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
33	<i>Clostridium botulinum</i> spores in European honey bees from Serbia. <i>Journal of Apicultural Research</i> , 2019, 58, 420-426.	0.7	5
34	INULIN AS A PREBIOTIC AND FAT REPLACER IN MEAT PRODUCTS. <i>Teoriã I Praktika Pererabotki Mãsa</i> , 2017, 2, 4-13.	0.2	5
35	Seroprevalence of hepatitis E in pigs and wild boars in the region of the city Belgrade. <i>Journal of Infection in Developing Countries</i> , 2020, 14, 669-673.	0.5	5
36	Pre-slaughter stress and pork quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012034.	0.2	4

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37	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
38	Postmortem glycolysis and pork quality. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012032.	0.2	4
39	Carcass characteristics and meat quality of broilers fed on earthworm ( <i>Lumbricus rubellus</i> ) meal. Journal of the Hellenic Veterinary Medical Society, 2020, 71, 2031.	0.1	4
40	The importance and use of nanopacking in food industry. Veterinarski Glasnik, 2015, 69, 139-154.	0.1	4
41	Prevalence of <i>Salmonella enterica</i> in slaughtered pigs in Serbia: Serotyping, PFGE-genotyping and antimicrobial resistance. Journal of Infection in Developing Countries, 2017, 11, 640-645.	0.5	4
42	Food safety – the roles and responsibilities of different sectors. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012023.	0.2	3
43	Factors influencing mussel ( <i>Mytilus galloprovincialis</i> ) nutritional quality. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012062.	0.2	3
44	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
45	Combined effects of weather conditions, transportation time and loading density on carcass damages and meat quality of market-weight pigs. Archives Animal Breeding, 2021, 64, 425-435.	0.5	3
46	Isolation and detection of <i>Listeria monocytogenes</i> in poultry meat by standard culture methods and PCR. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012069.	0.2	2
47	Detection of toxin genes and randomly amplified polymorphic DNA typing of <i>Bacillus cereus</i> isolates from infant milk formulas. Journal of Food Safety, 2018, 38, e12474.	1.1	2
48	Significance of salmonella in pork production chain. Veterinarski Glasnik, 2008, 62, 259-274.	0.1	2
49	Biochemical composition and biometric parameters of <i>Mytilus galloprovincialis</i> from Boka Kotorska Bay in Southern Adriatic Sea. Journal of the Hellenic Veterinary Medical Society, 2020, 71, 2338.	0.1	2
50	Effect of fish freezing on selected parameters of smoked product quality. Acta Veterinaria, 2009, 59, 291-302.	0.2	1
51	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
52	Process hygiene of pig carcasses in one large-scale slaughterhouse in the west of Serbia, during 48 months. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012046.	0.2	1
53	Perspectives in meat processing. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012024.	0.2	1
54	<i>Salmonella</i> in pig lairage and in stunning box. Veterinarski Glasnik, 2012, 66, 233-242.	0.1	1

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55	Domuzlarda Antemortem Muayenedeki Klinik Bulgular Ğle Postmortem Muayenede Belirlenen Patolojik LezyonlarĞn TutarĞn TutarĞn. Kafkas Universitesi Veteriner Fakultesi Dergisi, 2020, , .	0.0	1
56	Effects of handling procedure during unloading on welfare and meat quality of market-weight pigs. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012017.	0.2	1
57	Seroprevalence, Direct Detection and Risk Factors for Toxoplasma gondii Infection in Pigs in Serbia, and Influence of Biosecurity Measures. Microorganisms, 2022, 10, 1069.	1.6	1
58	Real-time PCR methods for detecting Salmonella spp. in food after different DNA extraction procedures. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012041.	0.2	0
59	Welfare and meat quality of lambs. Veterinarski Glasnik, 2021, , 6-6.	0.1	0
60	17. Effect of farm size and abattoir capacity on carcass and meat quality of slaughter pigs. , 2018, , .		0
61	Pork safety Ğ challenges and opportunities. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012043.	0.2	0
62	Seasonal overview of beef meat quality in a small-scale slaughterhouse. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012103.	0.2	0