

Nedjeljko Karabasil

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

59
papers

400
citations

10
h-index

18
g-index

62
ext. papers

510
ext. citations

1.5
avg, IF

3.49
L-index

#	Paper	IF	Citations
59	Seroprevalence, Direct Detection and Risk Factors for <i>Toxoplasma gondii</i> Infection in Pigs in Serbia, and Influence of Biosecurity Measures. <i>Microorganisms</i> , 2022 , 10, 1069	4.9	
58	Effects of handling procedure during unloading on welfare and meat quality of market-weight pigs. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012017	0.3	0
57	Pork safety challenges and opportunities. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012043	0.3	
56	Seasonal overview of beef meat quality in a small-scale slaughterhouse. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012103	0.3	
55	Combined effects of weather conditions, transportation time and loading density on carcass damages and meat quality of market-weight pigs. <i>Archives Animal Breeding</i> , 2021 , 64, 425-435	1.6	
54	Biochemical, carcass and meat quality alterations associated with different degree of lung lesions in slaughtered pigs. <i>Preventive Veterinary Medicine</i> , 2021 , 188, 105269	3.1	1
53	Welfare and meat quality of lambs. <i>Veterinarski Glasnik</i> , 2021 , 6-6	0.8	
52	Carcass characteristics and meat quality of broilers fed on earthworm (<i>Lumbricus rubellus</i>) meal. <i>Journal of the Hellenic Veterinary Medical Society</i> , 2020 , 71, 2031	1.6	2
51	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	2.3	1
50	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	6.4	5
49	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	3.7	7
48	Biogenic amine content during the production and ripening of Sremski kulen, Serbian traditional dry fermented sausage. <i>Animal Science Journal</i> , 2020 , 91, e13466	1.8	1
47	Identifying Physiological Stress Biomarkers for Prediction of Pork Quality Variation. <i>Animals</i> , 2020 , 10,	3.1	11
46	Perspectives in meat processing. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012024	0.3	1
45	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	1.8	5
44	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	2	5
43	Screening and Molecular Characterization of Hepatitis E Virus in Slaughter Pigs in Serbia. <i>Food and Environmental Virology</i> , 2019 , 11, 410-419	4	11

42	Meat quality: Impact of various pre-slaughter conditions. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012033	0.3	1
41	Process hygiene of pig carcasses in one large-scale slaughterhouse in the west of Serbia, during 48 months. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012046	0.3	
40	Factors influencing mussel (<i>Mytilus galloprovincialis</i>) nutritional quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012062	0.3	0
39	Postmortem glycolysis and pork quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012032	0.3	2
38	Real-time PCR methods for detecting <i>Salmonella</i> spp. in food after different DNA extraction procedures. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012041	0.3	
37	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	0.3	2
36	Impact of various housing conditions on the occurrence of pathological lesions in slaughtered pigs. <i>Veterinarski Glasnik</i> , 2019 , 73, 17-29	0.8	10
35	<i>Clostridium botulinum</i> spores in European honey bees from Serbia. <i>Journal of Apicultural Research</i> , 2019 , 58, 420-426	2	4
34	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	6	16
33	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	6.4	67
32	Detection of toxin genes and randomly amplified polymorphic DNA typing of <i>Bacillus cereus</i> isolates from infant milk formulas. <i>Journal of Food Safety</i> , 2018 , 38, e12474	2	0
31	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	2.2	10
30	In-house validation of real-time PCR methods for detecting the INV A and TTR genes of <i>Salmonella</i> spp. in food. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13455	2.1	5
29	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	0.9	10
28	<i>Trichinella britovi</i> in Game Meat Linked to Human Trichinellosis Outbreak in Serbia. <i>Journal of Parasitology</i> , 2018 , 104, 557-559	0.9	5
27	Influence of Environmental Conditions on Norovirus Presence in Mussels Harvested in Montenegro. <i>Food and Environmental Virology</i> , 2017 , 9, 406-414	4	10
26	Calcium-dependent antibacterial activity of donkey milk against <i>Salmonella</i> . <i>Annals of Microbiology</i> , 2017 , 67, 185-194	3.2	5
25	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	0.9	3

24	Pre-slaughter stress and pork quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012034	0.3	2
23	Perspectives in production of functional meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012033	0.3	4
22	Food safety [The roles and responsibilities of different sectors. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012023	0.3	2
21	Some risk factors that affect contamination of mussels (<i>Mytilus galloprovincialis</i>) from the Bay of Kotor, Montenegro. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012075	0.3	0
20	TRICHINELLA INFECTIONS IN RED FOXES (<i>VULPES VULPES</i>) AND GOLDEN JACKALS (<i>CANIS AUREUS</i>) IN SIX DISTRICTS OF SERBIA. <i>Journal of Zoo and Wildlife Medicine</i> , 2017 , 48, 703-707	0.9	10
19	Association of the severity of lung lesions with carcass and meat quality in slaughter pigs. <i>Acta Veterinaria Hungarica</i> , 2017 , 65, 354-365	1	7
18	Isolation and detection of <i>Listeria monocytogenes</i> in poultry meat by standard culture methods and PCR. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012069	0.3	
17	The interactive effects of transportation and lairage time on welfare indicators, carcass and meat quality traits in slaughter pigs. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012049	0.3	2
16	INULIN AS A PREBIOTIC AND FAT REPLACER IN MEAT PRODUCTS. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2017 , 2, 4-13	0.4	5
15	Blood parameters, carcass and meat quality of slaughter pigs with and without liver milk spots. <i>Biotechnology in Animal Husbandry</i> , 2017 , 33, 397-407	0.3	1
14	Prevalence of <i>Salmonella enterica</i> in slaughtered pigs in Serbia: Serotyping, PFGE-genotyping and antimicrobial resistance. <i>Journal of Infection in Developing Countries</i> , 2017 , 11, 640-645	2.3	4
13	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	1	11
12	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	0.9	7
11	Safety Aspects of Nanotechnology Applications in Food Packaging. <i>Procedia Food Science</i> , 2015 , 5, 57-60		50
10	Food Hygiene [Flexibility in Traditional and Small Meat Establishments. <i>Procedia Food Science</i> , 2015 , 5, 140-143		5
9	The importance and use of nanopacking in food industry. <i>Veterinarski Glasnik</i> , 2015 , 69, 139-154	0.8	3
8	Behavior of <i>Salmonella Typhimurium</i> in pork minced meat and pork skin at different storage temperatures. <i>Acta Veterinaria</i> , 2013 , 63, 655-663	0.9	3
7	<i>Salmonella</i> in pig lairage and in stunning box. <i>Veterinarski Glasnik</i> , 2012 , 66, 233-242	0.8	1

6	Environmental prevalence and persistence of <i>Listeria monocytogenes</i> in cold-smoked trout processing plants. <i>Acta Veterinaria</i> , 2011 , 61, 429-442	0.9	5
5	Effect of fish freezing on selected parameters of smoked product quality. <i>Acta Veterinaria</i> , 2009 , 59, 291-302	0.9	1
4	Significance of salmonella in pork production chain. <i>Veterinarski Glasnik</i> , 2008 , 62, 259-274	0.8	2
3	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, 475-84	2.2	2
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, 931-6	2.5	69
1	Biofilm as risk factor for <i>Salmonella</i> contamination in various stages of poultry production		2