

# Milica GliÅ;Ä

## List of Publications by Year in descending order

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Version: 2024-02-01

18  
papers

243  
citations

1162367

8  
h-index

996533

15  
g-index

18  
all docs

18  
docs citations

18  
times ranked

356  
citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-staphylococcal effect of cinnamaldehyde in milk. Italian Journal of Food Science, 2021, 33, 108-116.	1.5	1
2	Cellulose hydrocolloids in meat products: current status and challenges in developing functional food. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012030.	0.2	0
3	Content of Polycyclic Aromatic Hydrocarbons in Smoked Common Carp ( <i>Cyprinus Carpio</i> ) in Direct Conditions Using Different Filters vs Indirect Conditions. Polycyclic Aromatic Compounds, 2020, 40, 889-897.	1.4	6
4	The effect of oregano ( <i>Origanum vulgare</i> ) essential oil on four <i>Salmonella</i> serovars and shelf life of refrigerated pork meat packaged under vacuum and modified atmosphere. Journal of Food Processing and Preservation, 2020, 44, e14311.	0.9	13
5	Performance, intestinal histomorphology and bone composition of broiler chickens fed diets supplemented with genistein. South African Journal of Animal Sciences, 2020, 50, 241-252.	0.2	2
6	Seasonal Prevalence of Shiga Toxin-Producing <i>Escherichia coli</i> on Pork Carcasses for Three Steps of the Harvest Process at Two Commercial Processing Plants in the United States. Applied and Environmental Microbiology, 2020, 87, .	1.4	11
7	The European Union control strategy for <i>Campylobacter</i> spp. in the broiler meat chain. Journal of Food Safety, 2020, 40, e12819.	1.1	22
8	The Effects of a Phytogetic Additive on the Histomorphometric Characteristics of the Intestines in Weaned Pigs with a Subclinical Natural Infection with <i>Lawsonia intracellularis</i> . Acta Veterinaria, 2020, 70, 81-91.	0.2	1
9	Antioxidative Activity of Thyme ( <i>Thymus vulgaris</i> ) and Oregano ( <i>Origanum vulgare</i> ) Essential Oils and Their Effect on Oxidative Stability of Minced Pork Packaged Under Vacuum and Modified Atmosphere. Journal of Food Science, 2019, 84, 2467-2474.	1.5	23
10	Nanotechnology and Plant Extracts as a Future Control Strategy for Meat and Milk Products. Nanotechnology in the Life Sciences, 2019, , 201-253.	0.4	3
11	Inulin-based emulsion-filled gel as a fat replacer in prebiotic and PUFA-enriched dry fermented sausages. International Journal of Food Science and Technology, 2019, 54, 787-797.	1.3	68
12	Reduction of Microbiota in Marinated Vacuum-Packaged Poultry Breast Fillets. Meat Technology, 2019, 60, 1-7.	0.1	2
13	Effect of dietary supplementation with medium chain fatty acids on growth performance, intestinal histomorphology, lipid profile and intestinal microflora of broiler chickens. South African Journal of Animal Sciences, 2018, 48, 885.	0.2	11
14	Characterisation of Bosnia and Herzegovina Honeys According to Their Physico-Chemical Properties During 2016~2017. Meat Technology, 2018, 59, 46-53.	0.1	11
15	Performances, Ileal and Cecal Microbial Populations and Histological Characteristics in Broilers Fed Diets Supplemented with Lignocellulose. Kafkas Universitesi Veteriner Fakultesi Dergisi, 2018, , .	0.0	2
16	Inhibition of <i>Salmonella</i> by thyme essential oil and its effect on microbiological and sensory properties of minced pork meat packaged under vacuum and modified atmosphere. International Journal of Food Microbiology, 2017, 258, 58-67.	2.1	56
17	The Presence of <i>Salmonella</i> spp. in Belgrade Domestic Refrigerators. Procedia Food Science, 2015, 5, 125-128.	0.6	4
18	Isoflavones - from Biotechnology to Functional Foods. Procedia Food Science, 2015, 5, 176-179.	0.6	7