

Helga MediÄ

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

616
citations

840776

11
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

808
citing authors

#	ARTICLE	IF	CITATIONS
1	Differentiation of dry-cured hams from different processing methods by means of volatile compounds, physico-chemical and sensory analysis. <i>Meat Science</i> , 2018, 137, 217-227.	5.5	109
2	Determination of volatile compounds and quality parameters of traditional Istrian dry-cured ham. <i>Meat Science</i> , 2014, 96, 1409-1416.	5.5	90
3	Characterization of traditional Istrian dry-cured ham by means of physical and chemical analyses and volatile compounds. <i>Meat Science</i> , 2011, 88, 786-790.	5.5	74
4	The impact of frozen storage duration on physical, chemical and microbiological properties of pork. <i>Meat Science</i> , 2018, 140, 119-127.	5.5	58
5	Characterization of volatile compounds, physico-chemical and sensory characteristics of smoked dry-cured ham. <i>Journal of Food Science and Technology</i> , 2016, 53, 4093-4105.	2.8	44
6	Resistance of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7 and <i>Campylobacter jejuni</i> after exposure to repetitive cycles of mild bactericidal treatments. <i>Food Microbiology</i> , 2009, 26, 889-895.	4.2	43
7	Bioelectrical impedance analysis of frozen sea bass (<i>Dicentrarchus labrax</i>). <i>Journal of Food Engineering</i> , 2008, 88, 263-271.	5.2	41
8	Enrichment of eggs in n-3 polyunsaturated fatty acids by feeding hens with different amount of linseed oil in diet. <i>Food Chemistry</i> , 2012, 135, 1563-1568.	8.2	39
9	Treatment of <i>Escherichia coli</i> O157:H7 with lactic acid, neutralized electrolyzed oxidizing water and chlorine dioxide followed by growth under sub-optimal conditions of temperature, pH and modified atmosphere. <i>Food Microbiology</i> , 2009, 26, 629-637.	4.2	31
10	Optimization of parameters for histamine detection in fish muscle extracts by surface-enhanced Raman spectroscopy using silver colloid SERS substrates. <i>Journal of Raman Spectroscopy</i> , 2017, 48, 64-72.	2.5	22
11	Prevalence of <i>Listeria monocytogenes</i> and the other <i>Listeria</i> spp. in cakes in Croatia. <i>Food Control</i> , 2004, 15, 213-216.	5.5	21
12	Differencing sea bass (<i>Dicentrarchus labrax</i>) fillets frozen in different conditions by impedance measurements. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1757-1764.	2.7	11
13	Influence of Muscle Type on Physicochemical Parameters, Lipolysis, Proteolysis, and Volatile Compounds throughout the Processing of Smoked Dry-Cured Ham. <i>Foods</i> , 2021, 10, 1228.	4.3	10
14	Proteolysis and protein oxidation throughout the smoked dry-cured ham process. <i>Food Chemistry</i> , 2021, 362, 130207.	8.2	8
15	Effect of citric acid addition on functional properties of pasteurized liquid whole eggs. <i>Journal of Food Science and Technology</i> , 2021, 58, 985-995.	2.8	4
16	Quality parameters and shelf-life of smoked Dalmatian dry-cured ham packed in bio-based and plastic bilayer pouches. <i>Journal of Stored Products Research</i> , 2021, 94, 101889.	2.6	4
17	Influence of different pig genotype on aroma, colour and fatty acid composition of smoked dry-cured ham. <i>Meso</i> , 2019, 21, 548-561.	0.1	3
18	A study of chemical profiles and appearance of white crystals in Istrian dry-cured ham: effect of desalting. <i>Italian Journal of Animal Science</i> , 2008, 7, 373-382.	1.9	2

#	ARTICLE	IF	CITATIONS
19	Polycyclic aromatic hydrocarbons in four different types of Croatian dry-cured hams. <i>Meso</i> , 2019, 21, 458-468.	0.1	2
20	Utjecaj tehnološkog procesa proizvodnje na udio masti, sastav masnih kiselina i stupanj oksidacije masti u dimljenom pršutu. <i>Meso</i> , 2021, 23, 310-321.	0.1	0