Jozef Golian

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/614592/publications.pdf

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28	156	1307594 7	1372567 10
papers	citations	h-index	g-index

28	28	28	236
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of principal component analysis method for characterization chemical, technological, and textural parameters of farmed and pastured red deer. International Journal of Food Properties, 2017, 20, 754-761.	3.0	19
2	Food safety from consumer perspective: health safety. Potravinarstvo, 2018, 12, 313-322.	0.6	18
3	Determination of Ketchup Sensory Texture Acceptability and Examination of Determining Factors as a Basis for Product Optimization. International Journal of Food Properties, 2015, 18, 660-669.	3.0	13
4	Research And Practice: Quantification Of Raw And Heat-Treated Cow Milk in Sheep Milk, Cheese And Bryndza By ELISA Method. Potravinarstvo, 2016, 10, 14-22.	0.6	11
5	Effect of preservatives on the shelf-life and sensory characteristics of pasteurized liquid whole egg stored at 4Â°C. Poultry Science, 2019, 98, 5940-5948.	3.4	10
6	Characteristics of textural and sensory properties of OÅ¡tiepok cheese. Potravinarstvo, 2019, 13, 116-130.	0.6	10
7	The Effect of Heat Treatment on Cowâ€™s Milk Protein Profiles. Foods, 2022, 11, 1023.	4.3	10
8	The effect of UV-C irradiation on grape juice turbidity, sensoric properties and microbial count. Potravinarstvo, 2018, 12, .	0.6	8
9	Lead concentration in meat an meat products of different origin. Potravinarstvo, 2014, 8, .	0.6	7
10	Detection of adulteration of traditional Slovak bryndza eweâ€™s cheese with cowâ€™s lump cheese by isoelectric focusing of gamma caseins. International Journal of Food Properties, 2021, 24, 1034-1060.	3.0	6
11	The effect of selected preservatives on the growth of Listeria monocytogenes in ready-to-eat foods. LWT - Food Science and Technology, 2019, 116, 108459.	5.2	5
12	Genetic diversity and relatedness among seven red deer (Cervus elaphus) populations. Potravinarstvo, 2014, 8, .	0.6	5
13	Food safety from a consumersÂ´point of view: food quality. Potravinarstvo, 2018, 12, .	0.6	5
14	Authentication of caprine milk and cheese by commercial qPCR assay. Potravinarstvo, 2017, 11, 580-586.	0.6	4
15	Effect of thermal treatment on rutin content in selected buckwheat products using calcium as an internal tracer. Potravinarstvo, 2017, 11, 679-684.	0.6	4
16	Identification of differences in chemical composition among whole stick and sliced Nitran salamis trough principal component analysis. Potravinarstvo, 2016, 10, .	0.6	3
17	Detection of ovine milk adulteration using taqman real-time pcr assay. Potravinarstvo, 2017, 11, 338-343.	0.6	3
18	Detection of Lupine (Lupinus spp. L.) as a food allergen using three methods: end-point PCR, Real-Time PCR and Elisa. Potravinarstvo, 2014, 8, 207-215.	0.6	3

#	Article	IF	Citations
19	Preparation of malts for production of special beers. Potravinarstvo, 2017, 11, .	0.6	3
20	Microbiological quality of fresh and heat treated cow's milk during storage. Potravinarstvo, 2017, 11, 652-657.	0.6	2
21	Fine-scale analysis of six beef cattle breeds revealed patterns of their genomic diversity. Italian Journal of Animal Science, 2020, 19, 1552-1567.	1.9	2
22	Comparison of the sensitivity of determining soyeabean allergens by ELISA method and SYBR green I. Potravinarstvo, 2013, 7, .	0.6	1
23	Determination of the species specificity of the primers for the detection of chicken and turkey meat by realtime PCR method. Potravinarstvo, 2014, 8, 216-220.	0.6	1
24	Lutein in food supplements available on the markets of the Viszegrad countries. Potravinarstvo, 2014, 8, 261-266.	0.6	1
25	Determining the presence of chicken and turkey meat in selected meat products using realtime PCR method. Potravinarstvo, 2014, 8, .	0.6	1
26	Verification of animal species in ham and salami by DNA microarray and Real time PCR methods. Potravinarstvo, 2017, 11, 673-678.	0.6	1
27	Influence of different curing methods on the fatty acid composition in sausages prepared from red deer meat. Potravinarstvo, 2016, 10, 585-590.	0.6	0
28	Content of endogenous sulfur dioxide in wines. Potravinarstvo, 2018, 12, .	0.6	0