

Jozef Golian

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

156
citations

1307594

7
h-index

1372567

10
g-index

28
all docs

28
docs citations

28
times ranked

236
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effect of Heat Treatment on Cow's Milk Protein Profiles. <i>Foods</i> , 2022, 11, 1023.	4.3	10
2	Detection of adulteration of traditional Slovak bryndza ewe's cheese with cow's lump cheese by isoelectric focusing of gamma caseins. <i>International Journal of Food Properties</i> , 2021, 24, 1034-1060.	3.0	6
3	Fine-scale analysis of six beef cattle breeds revealed patterns of their genomic diversity. <i>Italian Journal of Animal Science</i> , 2020, 19, 1552-1567.	1.9	2
4	Effect of preservatives on the shelf-life and sensory characteristics of pasteurized liquid whole egg stored at 4°C. <i>Poultry Science</i> , 2019, 98, 5940-5948.	3.4	10
5	The effect of selected preservatives on the growth of <i>Listeria monocytogenes</i> in ready-to-eat foods. <i>LWT - Food Science and Technology</i> , 2019, 116, 108459.	5.2	5
6	Characteristics of textural and sensory properties of Oštiepok cheese. <i>Potravinárstvo</i> , 2019, 13, 116-130.	0.6	10
7	Food safety from consumer perspective: health safety. <i>Potravinárstvo</i> , 2018, 12, 313-322.	0.6	18
8	The effect of UV-C irradiation on grape juice turbidity, sensoric properties and microbial count. <i>Potravinárstvo</i> , 2018, 12, .	0.6	8
9	Content of endogenous sulfur dioxide in wines. <i>Potravinárstvo</i> , 2018, 12, .	0.6	0
10	Food safety from a consumers' point of view: food quality. <i>Potravinárstvo</i> , 2018, 12, .	0.6	5
11	Application of principal component analysis method for characterization chemical, technological, and textural parameters of farmed and pastured red deer. <i>International Journal of Food Properties</i> , 2017, 20, 754-761.	3.0	19
12	Authentication of caprine milk and cheese by commercial qPCR assay. <i>Potravinárstvo</i> , 2017, 11, 580-586.	0.6	4
13	Detection of ovine milk adulteration using taqman real-time pcr assay. <i>Potravinárstvo</i> , 2017, 11, 338-343.	0.6	3
14	Microbiological quality of fresh and heat treated cow's milk during storage. <i>Potravinárstvo</i> , 2017, 11, 652-657.	0.6	2
15	Effect of thermal treatment on rutin content in selected buckwheat products using calcium as an internal tracer. <i>Potravinárstvo</i> , 2017, 11, 679-684.	0.6	4
16	Verification of animal species in ham and salami by DNA microarray and Real time PCR methods. <i>Potravinárstvo</i> , 2017, 11, 673-678.	0.6	1
17	Preparation of malts for production of special beers. <i>Potravinárstvo</i> , 2017, 11, .	0.6	3
18	Research And Practice: Quantification Of Raw And Heat-Treated Cow Milk in Sheep Milk, Cheese And Bryndza By ELISA Method. <i>Potravinárstvo</i> , 2016, 10, 14-22.	0.6	11

#	ARTICLE	IF	CITATIONS
19	Identification of differences in chemical composition among whole stick and sliced Nitran salamis through principal component analysis. <i>Potravinarstvo</i> , 2016, 10, .	0.6	3
20	Influence of different curing methods on the fatty acid composition in sausages prepared from red deer meat. <i>Potravinarstvo</i> , 2016, 10, 585-590.	0.6	0
21	Determination of Ketchup Sensory Texture Acceptability and Examination of Determining Factors as a Basis for Product Optimization. <i>International Journal of Food Properties</i> , 2015, 18, 660-669.	3.0	13
22	Genetic diversity and relatedness among seven red deer (<i>Cervus elaphus</i>) populations. <i>Potravinarstvo</i> , 2014, 8, .	0.6	5
23	Lead concentration in meat an meat products of different origin. <i>Potravinarstvo</i> , 2014, 8, .	0.6	7
24	Determination of the species specificity of the primers for the detection of chicken and turkey meat by realtime PCR method. <i>Potravinarstvo</i> , 2014, 8, 216-220.	0.6	1
25	Detection of Lupine (<i>Lupinus spp. L.</i>) as a food allergen using three methods: end-point PCR, Real-Time PCR and Elisa. <i>Potravinarstvo</i> , 2014, 8, 207-215.	0.6	3
26	Lutein in food supplements available on the markets of the Viszegrad countries. <i>Potravinarstvo</i> , 2014, 8, 261-266.	0.6	1
27	Determining the presence of chicken and turkey meat in selected meat products using realtime PCR method. <i>Potravinarstvo</i> , 2014, 8, .	0.6	1
28	Comparison of the sensitivity of determining soyeabean allergens by ELISA method and SYBR green I. <i>Potravinarstvo</i> , 2013, 7, .	0.6	1