Ilija Djekic

List of Publications by Year
in descending order

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168	3,043	172386	233338
papers	citations	29 h-index	45 g-index

170	170	170	2530
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Environmental life-cycle assessment of various dairy products. Journal of Cleaner Production, 2014, 68, 64-72.	4.6	124
2	Recent advances in meat color research. Current Opinion in Food Science, 2021, 41, 81-87.	4.1	108
3	Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. Meat Science, 2019, 148, 5-12.	2.7	103
4	Life cycle assessment of the chicken meat chain. Journal of Cleaner Production, 2018, 184, 440-450.	4.6	85
5	Covid-19 pandemic effects on food safety - Multi-country survey study. Food Control, 2021, 122, 107800.	2.8	84
6	Implication of food safety measures on microbiological quality of raw and pasteurized milk. Food Control, 2012, 25, 728-731.	2.8	80
7	Household food waste in Serbia â€“ Attitudes, quantities and global warming potential. Journal of Cleaner Production, 2019, 229, 44-52.	4.6	76
8	Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. Meat Science, 2018, 142, 5-13.	2.7	66
9	Review on environmental models in the food chain - Current status and future perspectives. Journal of Cleaner Production, 2018, 176, 1012-1025.	4.6	65
10	What Is the Color of Milk and Dairy Products and How Is It Measured?. Foods, 2020, 9, 1629.	1.9	64
11	Internet of Nonthermal Food Processing Technologies (IoNTP): Food Industry 4.0 and Sustainability. Applied Sciences (Switzerland), 2021, 11, 686.	1.3	63
12	Handling climate change education at universities: an overview. Environmental Sciences Europe, 2021, 33, 109.	2.6	61
13	Environmental impacts of the meat chain â€“ Current status and future perspectives. Trends in Food Science and Technology, 2016, 54, 94-102.	7.8	54
14	The level of food safety knowledge in food establishments in three European countries. Food Control, 2016, 63, 187-194.	2.8	54
15	Comparison of three types of drying (supercritical CO2, air and freeze) on the quality of dried apple â€“ Quality index approach. LWT - Food Science and Technology, 2018, 94, 64-72.	2.5	52
16	Analysis of foreign bodies present in European food using data from Rapid Alert System for Food and Feed (RASFF). Food Control, 2017, 79, 143-149.	2.8	51
17	Exposure Assessment and Risk Characterization of Aflatoxin M1 Intake through Consumption of Milk and Yoghurt by Student Population in Serbia and Greece. Toxins, 2019, 11, 205.	1.5	49
18	Serbian meat industry: A survey on food safety management systems implementation. Food Control, 2013, 32, 25-30.	2.8	46

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19	Food hygiene practices in different food establishments. Food Control, 2014, 39, 34-40.	2.8	46
20	Enrichment of yoghurt with insoluble dietary fiber from triticale â€“ A sensory perspective. LWT - Food Science and Technology, 2017, 80, 59-66.	2.5	45
21	Environmental Impact of Meat Industry â€“ Current Status and Future Perspectives. Procedia Food Science, 2015, 5, 61-64.	0.6	43
22	Quality and food safety issues revealed in certified food companies in three Western Balkans countries. Food Control, 2011, 22, 1736-1741.	2.8	42
23	Application of quality function deployment on shelf-life analysis of Agaricus bisporus Portobello. LWT - Food Science and Technology, 2017, 78, 82-89.	2.5	41
24	An overview of the interactions between food production and climate change. Science of the Total Environment, 2022, 838, 156438.	3.9	38
25	The effects of mandatory HACCP implementation on microbiological indicators of process hygiene in meat processing and retail establishments in Serbia. Meat Science, 2016, 114, 54-57.	2.7	37
26	Environmental management effects in certified Serbian food companies. Journal of Cleaner Production, 2014, 76, 196-199.	4.6	34
27	An assessment of requirements in investments, new technologies, and infrastructures to achieve the SDGs. Environmental Sciences Europe, 2022, 34, .	2.6	34
28	Transportation sustainability index in dairy industry â€“ Fuzzy logic approach. Journal of Cleaner Production, 2018, 180, 107-115.	4.6	33
29	Antibacterial effect of Juniperus communis and Satureja montana essential oils against Listeria monocytogenes in vitro and in wine marinated beef. Food Control, 2019, 100, 247-256.	2.8	32
30	Effects of HACCP on process hygiene in different types of Serbian food establishments. Food Control, 2016, 60, 131-137.	2.8	30
31	Three Pillars of Novel Nonthermal Food Technologies: Food Safety, Quality, and Environment. Journal of Food Quality, 2018, 2018, 1-18.	1.4	30
32	Evaluation of poultry meat colour using computer vision system and colourimeter. British Food Journal, 2019, 121, 1078-1087.	1.6	30
33	Review on characteristics of trained sensory panels in food science. Journal of Texture Studies, 2021, 52, 501-509.	1.1	30
34	Total quality index of Agaricus bisporus mushrooms packed in modified atmosphere. Journal of the Science of Food and Agriculture, 2017, 97, 3013-3021.	1.7	28
35	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. Meat Science, 2020, 160, 107965.	2.7	26
36	How do culinary methods affect quality and oral processing characteristics of pork ham?. Journal of Texture Studies, 2021, 52, 36-44.	1.1	26

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37	Colour assessment of milk and milk products using computer vision system and colorimeter. International Dairy Journal, 2021, 120, 105084.	1.5	25
38	Quality management effects in certified Serbian companies producing food of animal origin. Total Quality Management and Business Excellence, 2014, 25, 383-396.	2.4	24
39	Scientific Challenges in Performing Life-Cycle Assessment in the Food Supply Chain. Foods, 2019, 8, 301.	1.9	24
40	Quantities, environmental footprints and beliefs associated with household food waste in Bosnia and Herzegovina. Waste Management and Research, 2019, 37, 1250-1260.	2.2	24
41	Role of the Food Supply Chain Stakeholders in Achieving UN SDGs. Sustainability, 2021, 13, 9095.	1.6	24
42	Cross-European initial survey on the use of mathematical models in food industry. Journal of Food Engineering, 2019, 261, 109-116.	2.7	23
43	The Effect of Cantharellus Cibarius Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. Foods, 2019, 8, 635.	1.9	23
44	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. Animals, 2020, 10, 1220.	1.0	23
45	The level of food safety knowledge among meat handlers. British Food Journal, 2016, 118, 9-25.	1.6	22
46	The Effect of Protein Source on the Physicochemical, Nutritional Properties and Microstructure of High-Protein Bars Intended for Physically Active People. Foods, 2020, 9, 1467.	1.9	22
47	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. Foods, 2020, 9, 888.	1.9	22
48	Assessment of environmental practices in Serbian meat companies. Journal of Cleaner Production, 2016, 112, 2495-2504.	4.6	21
49	The potential of foods treated with supercritical carbon dioxide (sc-CO₂) as novel foods. British Food Journal, 2019, 121, 815-834.	1.6	20
50	The influence of NaCl concentration of brine and different packaging on goat white brined cheese characteristics. International Dairy Journal, 2018, 79, 24-32.	1.5	19
51	Main environmental impacts associated with production and consumption of milk and yogurt in Serbia â€“ Monte Carlo approach. Science of the Total Environment, 2019, 695, 133917.	3.9	19
52	Exposure assessment and risk characterization of aflatoxins intake through consumption of maize products in the adult populations of Serbia, Croatia and Greece. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 940-951.	1.1	17
53	Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. Sustainability, 2021, 13, 2869.	1.6	17
54	Environmental Performance of the Poultry Meat Chain â€“ LCA Approach. Procedia Food Science, 2015, 5, 258-261.	0.6	16

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55	Legislation, standards and diagnostics as a backbone of food safety assurance in Serbia. British Food Journal, 2015, 117, 94-108.	1.6	16
56	Application of new insoluble dietary fibres from triticale as supplement in yoghurtÂâ€“Âeffects on physicoâ€chemical, rheological and quality properties. Journal of the Science of Food and Agriculture, 2018, 98, 1291-1299.	1.7	16
57	Impact of climatic conditions on fumonisins in maize grown in Serbia. World Mycotoxin Journal, 2019, 12, 183-190.	0.8	16
58	Can we understand food oral processing using Kano model? Case study with confectionery products. Journal of Texture Studies, 2020, 51, 861-869.	1.1	16
59	Food modelling strategies and approaches for knowledge transfer. Trends in Food Science and Technology, 2022, 120, 363-373.	7.8	16
60	Transformation of quality aspects throughout the chicken meat supply chain. British Food Journal, 2018, 120, 1132-1150.	1.6	15
61	The role of food systems in achieving the sustainable development goals: Environmental perspective. Business Strategy and the Environment, 2022, 31, 988-1001.	8.5	15
62	Improving the confectionery industry supply chain through second party audits. British Food Journal, 2016, 118, .	1.6	14
63	Cross-cultural consumer perceptions of service quality in restaurants. Nutrition and Food Science, 2016, 46, 827-843.	0.4	14
64	The performance of food safety management systems in the raspberries chain. Food Control, 2017, 80, 151-161.	2.8	14
65	Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. British Food Journal, 2017, 119, 1525-1535.	1.6	14
66	Impact of Novel Nonthermal Processing on Food Quality: Sustainability, Modelling, and Negative Aspects. Journal of Food Quality, 2019, 2019, 1-2.	1.4	14
67	Comparison of Supercritical CO2-Drying, Freeze-Drying and Frying on Sensory Properties of Beetroot. Foods, 2020, 9, 1201.	1.9	14
68	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. International Journal of Food Sciences and Nutrition, 2022, 73, 127-139.	1.3	14
69	Adopting sustainability competenceâ€based education in academic disciplines: Insights from 13 higher education institutions. Sustainable Development, 2022, 30, 620-635.	6.9	14
70	Application of porcini mushroom (Boletus edulis) to improve the quality of frankfurters. Journal of Food Processing and Preservation, 2020, 44, e14556.	0.9	13
71	Can we associate environmental footprints with production and consumption using Monte Carlo simulation? Case study with pork meat. Journal of the Science of Food and Agriculture, 2021, 101, 960-969.	1.7	13
72	Effect of modified atmosphere packaging on selected functional characteristics of Agaricus bisporus. European Food Research and Technology, 2021, 247, 829-838.	1.6	13

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73	Cultural dimensions associated with food choice: A survey based multi-country study. International Journal of Gastronomy and Food Science, 2021, 26, 100414.	1.3	13
74	Effects of 1-methylcyclopropene and diphenylamine on changes in sensory properties of â€˜Granny Smithâ€™ apples during postharvest storage. Postharvest Biology and Technology, 2016, 112, 233-240.	2.9	12
75	Challenging chemical and quality changes of supercritical Co2 dried apple during long-term storage. LWT - Food Science and Technology, 2019, 110, 132-141.	2.5	12
76	Influence of boiling, steaming, and sous-vide on oral processing parameters of celeriac (Apium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	1.3	12
77	How the food industry experiences and perceives food fraud. Quality Assurance and Safety of Crops and Foods, 2018, 10, 325-333.	1.8	12
78	Environmental footprints in the meat chain. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012015.	0.2	11
79	Quality perception throughout the apple fruit chain. Journal of Food Measurement and Characterization, 2019, 13, 3106-3118.	1.6	11
80	Exposure assessment of adult consumers in Serbia, Greece and Croatia to deoxynivalenol and zearalenone through consumption of major wheat-based products. World Mycotoxin Journal, 2019, 12, 431-442.	0.8	11
81	Comprehensive insight into the food safety climate in Central and Eastern Europe. Food Control, 2020, 114, 107238.	2.8	11
82	Materials Properties, Oral Processing, and Sensory Analysis of Eating Meat and Meat Analogs. Annual Review of Food Science and Technology, 2022, 13, 193-215.	5.1	11
83	Environmental issues revealed in certified bottling companies in the Republic of Serbia. Journal of Cleaner Production, 2013, 41, 263-269.	4.6	10
84	Challenging the difference between white and brown Agaricus bisporus mushrooms. British Food Journal, 2018, 120, 1381-1394.	1.6	10
85	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. Applied Sciences (Switzerland), 2020, 10, 7420.	1.3	10
86	Supercritical CO2 Drying of Red Bell Pepper. Food and Bioprocess Technology, 2020, 13, 753-763.	2.6	10
87	Bee pollen powder as a functional ingredient in frankfurters. Meat Science, 2021, 182, 108621.	2.7	10
88	Analysis of Pungency Sensation Effects from an Oral Processing, Sensorial and Emotions Detection Perspectiveâ€”Case Study with Grilled Pork Meat. Applied Sciences (Switzerland), 2021, 11, 10459.	1.3	10
89	Evaluation of ultraviolet irradiation effects on Aspergillus flavus and Aflatoxin B1 in maize and peanut using innovative vibrating decontamination equipment. Food Control, 2022, 134, 108691.	2.8	10
90	Hygiene assessment of Serbian meat establishments using different scoring systems. Food Control, 2016, 62, 193-200.	2.8	9

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91	Analysis of apple beverages treated with highâ€power ultrasound: a quality function deployment approach. Journal of the Science of Food and Agriculture, 2018, 98, 2258-2266.	1.7	9
92	Use of linseed oil in improving the quality of chicken frankfurters. Journal of Food Processing and Preservation, 2018, 42, e13529.	0.9	9
93	A decade of sulphite control in Serbian meat industry and the effect of HACCP. Food Additives and Contaminants: Part B Surveillance, 2018, 11, 49-53.	1.3	9
94	Hygienic design of a unit for supercritical fluid drying â€“ case study. British Food Journal, 2018, 120, 2155-2165.	1.6	9
95	Does the university curriculum impact the level of students' food safety knowledge?. British Food Journal, 2020, 123, 563-576.	1.6	9
96	Influence of water-based and contact heating preparation methods on potato mechanical properties, mastication, and sensory perception. International Journal of Gastronomy and Food Science, 2021, 25, 100401.	1.3	9
97	Types of food control and application of seven basic quality tools in certified food companies in Serbia. Quality Assurance and Safety of Crops and Foods, 2013, 5, 325-332.	1.8	8
98	Characteristics of Cadmium and Lead Accumulation and Transfer by Chenopodium Quinoa Will. Sustainability, 2020, 12, 3789.	1.6	8
99	Influence of boiling, grilling, and sous-vide on mastication, bolus formation, and dynamic sensory perception of wild boar ham. Meat Science, 2022, 188, 108805.	2.7	8
100	How do consumers perceive food safety risks? â€“ Results from a multi-country survey. Food Control, 2022, 142, 109216.	2.8	8
101	Relationships among hygiene indicators in take-away foodservice establishments and the impact of climatic conditions. Journal of Applied Microbiology, 2016, 121, 863-872.	1.4	7
102	Use of culled goat meat in frankfurter production â€“ effect on sensory quality and technological properties. International Journal of Food Science and Technology, 2020, 55, 1032-1045.	1.3	7
103	Influence of sociodemographic factors on eating motivations â€“ modelling through artificial neural networks (ANN). International Journal of Food Sciences and Nutrition, 2020, 71, 614-627.	1.3	7
104	The influence of grape pomace substrate on quality characterization of Pleurotus ostreatus â€”Total quality index approach. Journal of Food Processing and Preservation, 2021, 45, .	0.9	7
105	Ease of mastication indexâ€”Quantification of mastication effort using quality function deployment. Journal of Texture Studies, 2021, 52, 447-460.	1.1	7
106	Validation of novel food safety climate components and assessment of their indicators in Central and Eastern European food industry. Food Control, 2020, 117, 107357.	2.8	7
107	Quality costs in a fruit processing company: a case study of a Serbian company. Quality Assurance and Safety of Crops and Foods, 2014, 6, 95-103.	1.8	7
108	The application of Failure Mode Effects Analysis in the long supply chain â€“ A case study of ultra filtrated milk cheese. Food Control, 2022, 138, 109057.	2.8	7

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109	Total quality index of ultrasound-treated blueberry and cranberry juices and nectars. Food Science and Technology International, 2018, 24, 434-446.	1.1	6
110	Color assessment of the eggs using computer vision system and Minolta colorimeter. Journal of Food Measurement and Characterization, 2021, 15, 5097-5112.	1.6	6
111	Toxic elements in eggs and eggâ€based products: occurrence, exposure assessment and risk characterisation for the Serbian population. International Journal of Food Science and Technology, 2021, 56, 6685-6696.	1.3	6
112	The eating motivations scale (EATMOT): Development and validation by means of confirmatory factor analysis (CFA) and structural equation modelling (SEM). Zdravstveno Varstvo, 2020, 60, 4-9.	0.6	6
113	Quality Multiverse of Beef and Pork Meat in a Single Score. Foods, 2022, 11, 1154.	1.9	6
114	Purple eggplant and zucchini color, mechanical properties, mastication, and sensory perception influenced by steaming and Sous-vide. International Journal of Gastronomy and Food Science, 2022, 28, 100549.	1.3	6
115	Lean Manufacturing Effects in a Serbian Confectionery Company â€“ Case Study. Organizacija, 2014, 47, 143-152.	0.7	5
116	Quality Dimensions of Intellectual Capital in Serbian Fruit Industry. EMJ - Engineering Management Journal, 2017, 29, 154-164.	1.4	5
117	Pest control in Serbian and Greek food establishments â€“ Opinions and knowledge. Food Control, 2019, 98, 281-289.	2.8	5
118	Temperature profile and hygiene in household refrigerators in Belgrade, Serbia and their relation to consumers food safety knowledge and characteristics of the refrigerators. Food Control, 2022, , 108813.	2.8	5
119	Quality perception throughout the table egg supply chain. British Food Journal, 2022, 124, 3953-3973.	1.6	5
120	Microbial profile of food contact surfaces in foodservice establishments. British Food Journal, 2016, 118, 2666-2675.	1.6	4
121	Food labels â€“ status and consumersâ€™ attitude on the Serbian food market. Nutrition and Food Science, 2016, 46, 204-216.	0.4	4
122	The effect of nisin and storage temperature on the quality parameters of processed cheese. Mljekarstvo, 2018, , 182-191.	0.2	4
123	Sustainability of animal origin food waste in Serbia. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012055.	0.2	4
124	Modelling Processes and Products in the Cereal Chain. Foods, 2021, 10, 82.	1.9	4
125	Exposure assessment in the Serbian population and occurrence of histamine and heavy metals in fish and seafood. International Journal of Food Science and Technology, 0, , .	1.3	4
126	Purple eggplant and zucchini color, mechanical properties, mastication, and sensory perception influenced by boiling and grilling. Journal of Texture Studies, 2022, 53, 174-184.	1.1	4

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127	Assessment of Environmental Impacts from Different Perspectivesâ€"Case Study of Egg Value Chain System in Serbia. Foods, 2022, 11, 1697.	1.9	4
128	Organic and conventional milk â€“ insight on potential differences. British Food Journal, 2017, 119, 366-376.	1.6	3
129	The use and control of nitrites in Serbian meat industry and the influence of mandatory HACCP implementation. Meat Science, 2017, 134, 76-78.	2.7	3
130	The feasibility of pulsed light processing in the meat industry. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012034.	0.2	3
131	Role of Sustainable Quality in the Food Chain. Encyclopedia of the UN Sustainable Development Goals, 2020, , 1-10.	0.0	3
132	Modelling solid food oral processing using quality function deployment. Food and Feed Research, 2019, 46, 227-234.	0.2	3
133	Application of FMEA Analysis in the Short Cheese Supply Chain. Meat Technology, 2020, 61, 161-173.	0.1	3
134	FOOD CHOICES AS INFLUENCED BY ENVIRONMENTAL CONCERNS: STUDY INVOLVING PARTICIPANTS FROM 16 COUNTRIES. Journal of Security and Sustainability Issues, 2020, 10, 61-71.	0.1	3
135	Color measurement of animal source foods. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2022, 6, 311-319.	0.2	3
136	Reformulation of Traditional Fermented Tea Sausage Utilizing Novel (Digital) Methods of Analysis. Foods, 2022, 11, 1090.	1.9	3
137	Changes in quality characteristics of fresh blueberries: Combined effect of cultivar and storage conditions. Journal of Food Composition and Analysis, 2022, 111, 104597.	1.9	3
138	Tools in Improving Quality AssuranceÂandÂFood Control. , 2018, , 63-104.		2
139	Pros and cons of using a computer vision system for color evaluation of meat and meat products. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012008.	0.2	2
140	Food safety and environmental risks based on meat and dairy consumption surveys. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012011.	0.2	2
141	Environmental Indicators in the Meat Chain. Environmental Footprints and Eco-design of Products and Processes, 2019, , 55-82.	0.7	2
142	Techno-functional, textural and sensorial properties of frankfurters as affected by the addition of bee pollen powder. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2021, 6, 135-140.	0.2	2
143	Food safety knowledge among cadets of Military Academy in Republic of Serbia. Acta Periodica Technologica, 2021, , 159-171.	0.5	2
144	Effect of the direction of m. psoas major fibres on the results of tensile test - can we model meat as a material?. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012063.	0.2	1

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145	An insight into in vitro antioxidant activity of Cantharellus cibarius hot water extract for the potential application in meat products. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012089.	0.2	1
146	Estimation of Fat Content in Fermented Sausages by Means of Computer Vision System (CVS). Meat Technology, 2021, 62, 27-32.	0.1	1
147	Meat supply chain in the perspective of UN SDGs. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2021, 6, 242-247.	0.2	1
148	Use of engineering tools in modelling first biteâ€“case study with grilled pork meat. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012022.	0.2	1
149	Estimation of fat cover of bovine carcases by means of computer vision system (CVS). IOP Conference Series: Earth and Environmental Science, 2021, 854, 012087.	0.2	1
150	Attitudes and beliefs of Eastern European meat consumersâ€“a review. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012098.	0.2	1
151	Extraction of phenolic compounds from oregano using high voltage electrical dischargesâ€“sustainable perspective. International Journal of Food Science and Technology, 2022, 57, 1104-1113.	1.3	1
152	Marketing motivations influencing food choice in 16 countries: segmentation and cluster analysis. Insights Into Regional Development, 2022, 4, 10-25.	0.9	1
153	Digital Evaluation of Nitrite-Reduced â€œKulenâ€•Fermented Sausage Quality. Journal of Food Quality, 2022, 2022, 1-12.	1.4	1
154	Safety in Serbian animal source food industry and the impact of hazard analysis and critical control points: A review. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012020.	0.2	0
155	Attitudes of Serbian food technology students towards surgical and immunocastration of boars and their sensitivity to androstenone and skatole. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012087.	0.2	0
156	The prediction of lean meat and subcutaneous fat with skin content in pork cuts on the carcass meatness and weight. Journal of Food Measurement and Characterization, 2019, 13, 2230-2240.	1.6	0
157	Sustainability Competences and Pedagogical Approaches at the University of Belgrade-Faculty of Agriculture. Strategies for Sustainability, 2021, , 239-251.	0.2	0
158	The quality difference between frankfurters seasoned with conventional and organic spices. Acta Periodica Technologica, 2017, , 275-284.	0.5	0
159	Exposure assessment to essential elements through the consumption of canned fish in Serbia. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2021, 6, 219-225.	0.2	0
160	Impact of Climate Change on Crop Production in Serbia. , 2020, , 1-18.		0
161	How do food safety tools support the animal origin food supply chain?. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012021.	0.2	0
162	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective. , 2021, , 753-768.		0

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163	Modelling relationships between raw milk quality parameters and climatic conditions - the case study of a 3-years survey in Serbia. International Journal of Food Studies, 2020, 9, 295-306.	0.5	0
164	Impact of Climate Change on Crop Production in Serbia. , 2021, , 779-796.		0
165	Impact of grape pomace as a cultivation substrate on the Pleurotus ostreatus chemical and biological properties. Acta Periodica Technologica, 2021, , 25-32.	0.5	0
166	Advances in techniques for identifying and tracking foreign bodies in agri-food supply chains. Burleigh Dodds Series in Agricultural Science, 2021, , 345-368.	0.1	0
167	Scientific challenges in modeling mastication of meat using engineering tools. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2022, 7, 16-21.	0.2	0
168	Role of Potable Water in Food Processing. Encyclopedia of the UN Sustainable Development Goals, 2022, , 515-524.	0.0	0