

Ilija Djekic

List of Publications by Citations

Source: <https://exaly.com/author-pdf/6287332/ilija-djekic-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

149
papers

1,689
citations

22
h-index

33
g-index

170
ext. papers

2,314
ext. citations

3.9
avg, IF

5.48
L-index

#	Paper	IF	Citations
149	Environmental life-cycle assessment of various dairy products. <i>Journal of Cleaner Production</i> , 2014 , 68, 64-72	10.3	95
148	Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. <i>Meat Science</i> , 2019 , 148, 5-12	6.4	67
147	Implication of food safety measures on microbiological quality of raw and pasteurized milk. <i>Food Control</i> , 2012 , 25, 728-731	6.2	62
146	Life cycle assessment of the chicken meat chain. <i>Journal of Cleaner Production</i> , 2018 , 184, 440-450	10.3	51
145	Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. <i>Meat Science</i> , 2018 , 142, 5-13	6.4	47
144	Review on environmental models in the food chain - Current status and future perspectives. <i>Journal of Cleaner Production</i> , 2018 , 176, 1012-1025	10.3	47
143	Household food waste in Serbia [Attitudes, quantities and global warming potential. <i>Journal of Cleaner Production</i> , 2019 , 229, 44-52	10.3	41
142	The level of food safety knowledge in food establishments in three European countries. <i>Food Control</i> , 2016 , 63, 187-194	6.2	39
141	Analysis of foreign bodies present in European food using data from Rapid Alert System for Food and Feed (RASFF). <i>Food Control</i> , 2017 , 79, 143-149	6.2	38
140	Comparison of three types of drying (supercritical CO ₂ , air and freeze) on the quality of dried apple [Quality index approach. <i>LWT - Food Science and Technology</i> , 2018 , 94, 64-72	5.4	37
139	Serbian meat industry: A survey on food safety management systems implementation. <i>Food Control</i> , 2013 , 32, 25-30	6.2	37
138	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , 2021 , 122, 107800	6.2	37
137	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , 2021 , 41, 81-87	9.8	36
136	Environmental impacts of the meat chain [Current status and future perspectives. <i>Trends in Food Science and Technology</i> , 2016 , 54, 94-102	15.3	34
135	Food hygiene practices in different food establishments. <i>Food Control</i> , 2014 , 39, 34-40	6.2	34
134	Application of quality function deployment on shelf-life analysis of <i>Agaricus bisporus</i> Portobello. <i>LWT - Food Science and Technology</i> , 2017 , 78, 82-89	5.4	32
133	Quality and food safety issues revealed in certified food companies in three Western Balkans countries. <i>Food Control</i> , 2011 , 22, 1736-1741	6.2	31

132	The effects of mandatory HACCP implementation on microbiological indicators of process hygiene in meat processing and retail establishments in Serbia. <i>Meat Science</i> , 2016 , 114, 54-57	6.4	30
131	Exposure Assessment and Risk Characterization of Aflatoxin M1 Intake through Consumption of Milk and Yoghurt by Student Population in Serbia and Greece. <i>Toxins</i> , 2019 , 11,	4.9	27
130	Enrichment of yoghurt with insoluble dietary fiber from triticale [A sensory perspective. <i>LWT - Food Science and Technology</i> , 2017 , 80, 59-66	5.4	25
129	Effects of HACCP on process hygiene in different types of Serbian food establishments. <i>Food Control</i> , 2016 , 60, 131-137	6.2	24
128	Evaluation of poultry meat colour using computer vision system and colourimeter. <i>British Food Journal</i> , 2019 , 121, 1078-1087	2.8	22
127	Three Pillars of Novel Nonthermal Food Technologies: Food Safety, Quality, and Environment. <i>Journal of Food Quality</i> , 2018 , 2018, 1-18	2.7	21
126	Antibacterial effect of <i>Juniperus communis</i> and <i>Satureja montana</i> essential oils against <i>Listeria monocytogenes</i> in vitro and in wine marinated beef. <i>Food Control</i> , 2019 , 100, 247-256	6.2	20
125	Environmental management effects in certified Serbian food companies. <i>Journal of Cleaner Production</i> , 2014 , 76, 196-199	10.3	20
124	Internet of Nonthermal Food Processing Technologies (IoNTP): Food Industry 4.0 and Sustainability. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 686	2.6	20
123	Quality management effects in certified Serbian companies producing food of animal origin. <i>Total Quality Management and Business Excellence</i> , 2014 , 25, 383-396	2.7	19
122	Environmental Impact of Meat Industry [Current Status and Future Perspectives. <i>Procedia Food Science</i> , 2015 , 5, 61-64		19
121	What Is the Color of Milk and Dairy Products and How Is It Measured?. <i>Foods</i> , 2020 , 9,	4.9	19
120	Scientific Challenges in Performing Life-Cycle Assessment in the Food Supply Chain. <i>Foods</i> , 2019 , 8,	4.9	17
119	Transportation sustainability index in dairy industry [Fuzzy logic approach. <i>Journal of Cleaner Production</i> , 2018 , 180, 107-115	10.3	16
118	Assessment of environmental practices in Serbian meat companies. <i>Journal of Cleaner Production</i> , 2016 , 112, 2495-2504	10.3	16
117	Total quality index of <i>Agaricus bisporus</i> mushrooms packed in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3013-3021	4.3	16
116	How do culinary methods affect quality and oral processing characteristics of pork ham?. <i>Journal of Texture Studies</i> , 2021 , 52, 36-44	3.6	15
115	Cross-European initial survey on the use of mathematical models in food industry. <i>Journal of Food Engineering</i> , 2019 , 261, 109-116	6	14

114	The level of food safety knowledge among meat handlers. <i>British Food Journal</i> , 2016 , 118, 9-25	2.8	14
113	Legislation, standards and diagnostics as a backbone of food safety assurance in Serbia. <i>British Food Journal</i> , 2015 , 117, 94-108	2.8	14
112	Quantities, environmental footprints and beliefs associated with household food waste in Bosnia and Herzegovina. <i>Waste Management and Research</i> , 2019 , 37, 1250-1260	4	13
111	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. <i>Meat Science</i> , 2020 , 160, 107965	6.4	13
110	The Effect of Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. <i>Foods</i> , 2019 , 8,	4.9	13
109	Main environmental impacts associated with production and consumption of milk and yogurt in Serbia - Monte Carlo approach. <i>Science of the Total Environment</i> , 2019 , 695, 133917	10.2	12
108	The influence of NaCl concentration of brine and different packaging on goat white brined cheese characteristics. <i>International Dairy Journal</i> , 2018 , 79, 24-32	3.5	12
107	Effects of 1-methylcyclopropene and diphenylamine on changes in sensory properties of Granny Smith apples during postharvest storage. <i>Postharvest Biology and Technology</i> , 2016 , 112, 233-240	6.2	12
106	Environmental Performance of the Poultry Meat Chain LCA Approach. <i>Procedia Food Science</i> , 2015 , 5, 258-261		12
105	Review on characteristics of trained sensory panels in food science. <i>Journal of Texture Studies</i> , 2021 , 52, 501-509	3.6	12
104	Transformation of quality aspects throughout the chicken meat supply chain. <i>British Food Journal</i> , 2018 , 120, 1132-1150	2.8	11
103	Improving the confectionery industry supply chain through second party audits. <i>British Food Journal</i> , 2016 , 118,	2.8	11
102	Impact of climatic conditions on fumonisins in maize grown in Serbia. <i>World Mycotoxin Journal</i> , 2019 , 12, 183-190	2.5	11
101	Application of new insoluble dietary fibres from triticale as supplement in yoghurt Effects on physico-chemical, rheological and quality properties. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1291-1299	4.3	11
100	Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. <i>British Food Journal</i> , 2017 , 119, 1525-1535	2.8	10
99	Exposure assessment and risk characterization of aflatoxins intake through consumption of maize products in the adult populations of Serbia, Croatia and Greece. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019 , 36, 940-951	3.2	10
98	The potential of foods treated with supercritical carbon dioxide (sc-CO ₂) as novel foods. <i>British Food Journal</i> , 2019 , 121, 815-834	2.8	10
97	Impact of Novel Nonthermal Processing on Food Quality: Sustainability, Modelling, and Negative Aspects. <i>Journal of Food Quality</i> , 2019 , 2019, 1-2	2.7	10

96	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. <i>Foods</i> , 2020 , 9,	4.9	10
95	Environmental issues revealed in certified bottling companies in the Republic of Serbia. <i>Journal of Cleaner Production</i> , 2013 , 41, 263-269	10.3	10
94	Cross-cultural consumer perceptions of service quality in restaurants. <i>Nutrition and Food Science</i> , 2016 , 46, 827-843	1.5	10
93	Colour assessment of milk and milk products using computer vision system and colorimeter. <i>International Dairy Journal</i> , 2021 , 120, 105084	3.5	10
92	Environmental footprints in the meat chain. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012015	0.3	9
91	Can we associate environmental footprints with production and consumption using Monte Carlo simulation? Case study with pork meat. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 960-969	4.3	9
90	Handling climate change education at universities: an overview. <i>Environmental Sciences Europe</i> , 2021 , 33, 109	5	9
89	How the food industry experiences and perceives food fraud. <i>Quality Assurance and Safety of Crops and Foods</i> , 2018 , 10, 325-333	1.5	8
88	Can we understand food oral processing using Kano model? Case study with confectionery products. <i>Journal of Texture Studies</i> , 2020 , 51, 861-869	3.6	8
87	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. <i>Animals</i> , 2020 , 10,	3.1	8
86	The Effect of Protein Source on the Physicochemical, Nutritional Properties and Microstructure of High-Protein Bars Intended for Physically Active People. <i>Foods</i> , 2020 , 9,	4.9	8
85	Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. <i>Sustainability</i> , 2021 , 13, 2869	3.6	8
84	The performance of food safety management systems in the raspberries chain. <i>Food Control</i> , 2017 , 80, 151-161	6.2	7
83	Challenging chemical and quality changes of supercritical Co2 dried apple during long-term storage. <i>LWT - Food Science and Technology</i> , 2019 , 110, 132-141	5.4	7
82	Analysis of apple beverages treated with high-power ultrasound: a quality function deployment approach. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2258-2266	4.3	7
81	Use of linseed oil in improving the quality of chicken frankfurters. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13529	2.1	7
80	Types of food control and application of seven basic quality tools in certified food companies in Serbia. <i>Quality Assurance and Safety of Crops and Foods</i> , 2013 , 5, 325-332	1.5	7
79	Comparison of Supercritical CO-Drying, Freeze-Drying and Frying on Sensory Properties of Beetroot. <i>Foods</i> , 2020 , 9,	4.9	7

78	Exposure assessment of adult consumers in Serbia, Greece and Croatia to deoxynivalenol and zearalenone through consumption of major wheat-based products. <i>World Mycotoxin Journal</i> , 2019 , 12, 431-442	2.5	7
77	A decade of sulphite control in Serbian meat industry and the effect of HACCP. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2018 , 11, 49-53	3.3	7
76	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 7420	2.6	6
75	Application of porcini mushroom (<i>Boletus edulis</i>) to improve the quality of frankfurters. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14556	2.1	6
74	Supercritical CO ₂ Drying of Red Bell Pepper. <i>Food and Bioprocess Technology</i> , 2020 , 13, 753-763	5.1	6
73	Hygiene assessment of Serbian meat establishments using different scoring systems. <i>Food Control</i> , 2016 , 62, 193-200	6.2	6
72	Influence of boiling, steaming, and sous-vide on oral processing parameters of celeriac (<i>Apium graveolens</i> var. <i>rapaceum</i>). <i>International Journal of Gastronomy and Food Science</i> , 2021 , 23, 100308	2.8	6
71	Effect of modified atmosphere packaging on selected functional characteristics of <i>Agaricus bisporus</i> . <i>European Food Research and Technology</i> , 2021 , 247, 829-838	3.4	6
70	Hygienic design of a unit for supercritical fluid drying [Case study]. <i>British Food Journal</i> , 2018 , 120, 2155-2165	1.65	6
69	Challenging the difference between white and brown <i>Agaricus bisporus</i> mushrooms. <i>British Food Journal</i> , 2018 , 120, 1381-1394	2.8	5
68	Quality perception throughout the apple fruit chain. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 3106-3118	2.8	5
67	Quality costs in a fruit processing company: a case study of a Serbian company. <i>Quality Assurance and Safety of Crops and Foods</i> , 2014 , 6, 95-103	1.5	5
66	Validation of novel food safety climate components and assessment of their indicators in Central and Eastern European food industry. <i>Food Control</i> , 2020 , 117, 107357	6.2	5
65	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. <i>International Journal of Food Sciences and Nutrition</i> , 2021 , 1-13	3.7	5
64	Use of culled goat meat in frankfurter production [Effect on sensory quality and technological properties]. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1032-1045	3.8	5
63	Role of the Food Supply Chain Stakeholders in Achieving UN SDGs. <i>Sustainability</i> , 2021 , 13, 9095	3.6	5
62	Quality Dimensions of Intellectual Capital in Serbian Fruit Industry. <i>EMJ - Engineering Management Journal</i> , 2017 , 29, 154-164	1.9	4
61	Lean Manufacturing Effects in a Serbian Confectionery Company [Case Study]. <i>Organizacija</i> , 2014 , 47, 143-152	2.6	4

60	Characteristics of Cadmium and Lead Accumulation and Transfer by Chenopodium Quinoa Will. <i>Sustainability</i> , 2020 , 12, 3789	3.6	4
59	Adopting sustainability competence-based education in academic disciplines: Insights from 13 higher education institutions. <i>Sustainable Development</i> ,	6.7	4
58	Relationships among hygiene indicators in take-away foodservice establishments and the impact of climatic conditions. <i>Journal of Applied Microbiology</i> , 2016 , 121, 863-72	4.7	4
57	Pest control in Serbian and Greek food establishments [Opinions and knowledge. <i>Food Control</i> , 2019 , 98, 281-289	6.2	4
56	Comprehensive insight into the food safety climate in Central and Eastern Europe. <i>Food Control</i> , 2020 , 114, 107238	6.2	4
55	Ease of mastication index-Quantification of mastication effort using quality function deployment. <i>Journal of Texture Studies</i> , 2021 , 52, 447-460	3.6	4
54	The effect of nisin and storage temperature on the quality parameters of processed cheese. <i>Mljekarstvo</i> , 2018 , 182-191	0.5	3
53	Sustainability of animal origin food waste in Serbia. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012055	0.3	3
52	The use and control of nitrites in Serbian meat industry and the influence of mandatory HACCP implementation. <i>Meat Science</i> , 2017 , 134, 76-78	6.4	3
51	Food modelling strategies and approaches for knowledge transfer. <i>Trends in Food Science and Technology</i> , 2022 , 120, 363-373	15.3	3
50	The Eating Motivations Scale (EATMOT): Development and Validation by Means of Confirmatory Factor Analysis (CFA) and Structural Equation Modelling (SEM). <i>Zdravstveno Varstvo</i> , 2020 , 60, 4-9	1.3	3
49	Clean Water and Sanitation. <i>Encyclopedia of the UN Sustainable Development Goals</i> , 2020 , 1-10	0.1	3
48	The influence of grape pomace substrate on quality characterization of <i>Pleurotus ostreatus</i> [Total quality index approach. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	3
47	Influence of water-based and contact heating preparation methods on potato mechanical properties, mastication, and sensory perception. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 25, 100401	2.8	3
46	Organic and conventional milk [insight on potential differences. <i>British Food Journal</i> , 2017 , 119, 366-376	2.8	2
45	Total quality index of ultrasound-treated blueberry and cranberry juices and nectars. <i>Food Science and Technology International</i> , 2018 , 24, 434-446	2.6	2
44	Food labels [status and consumers [attitude on the Serbian food market. <i>Nutrition and Food Science</i> , 2016 , 46, 204-216	1.5	2
43	Tools in Improving Quality Assurance and Food Control 2018 , 63-104		2

42	The feasibility of pulsed light processing in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012034	0.3	2
41	Pros and cons of using a computer vision system for color evaluation of meat and meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012008	0.3	2
40	Food safety and environmental risks based on meat and dairy consumption surveys. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012011	0.3	2
39	Analysis of Pungency Sensation Effects from an Oral Processing, Sensorial and Emotions Detection Perspective—Case Study with Grilled Pork Meat. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 10459	2.6	2
38	Evaluation of ultraviolet irradiation effects on <i>Aspergillus flavus</i> and Aflatoxin B1 in maize and peanut using innovative vibrating decontamination equipment. <i>Food Control</i> , 2022 , 134, 108691	6.2	2
37	Modelling solid food oral processing using quality function deployment. <i>Food and Feed Research</i> , 2019 , 46, 227-234	0.8	2
36	Influence of sociodemographic factors on eating motivations - modelling through artificial neural networks (ANN). <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 614-627	3.7	2
35	Does the university curriculum impact the level of students' food safety knowledge?. <i>British Food Journal</i> , 2020 , 123, 563-576	2.8	2
34	Environmental Indicators in the Meat Chain. <i>Environmental Footprints and Eco-design of Products and Processes</i> , 2019 , 55-82	0.9	2
33	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective 2021 , 1-16		2
32	Modelling Processes and Products in the Cereal Chain. <i>Foods</i> , 2021 , 10,	4.9	2
31	Bee pollen powder as a functional ingredient in frankfurters. <i>Meat Science</i> , 2021 , 182, 108621	6.4	2
30	Influence of boiling, grilling, and sous-vide on mastication, bolus formation, and dynamic sensory perception of wild boar ham.. <i>Meat Science</i> , 2022 , 188, 108805	6.4	2
29	The application of Failure Mode Effects Analysis in the long supply chain –A case study of ultra filtered milk cheese. <i>Food Control</i> , 2022 , 138, 109057	6.2	2
28	Purple eggplant and zucchini color, mechanical properties, mastication, and sensory perception influenced by steaming and Sous-vide. <i>International Journal of Gastronomy and Food Science</i> , 2022 , 28, 100549	2.8	2
27	Microbial profile of food contact surfaces in foodservice establishments. <i>British Food Journal</i> , 2016 , 118, 2666-2675	2.8	1
26	Effect of the direction of m. psoas major fibres on the results of tensile test - can we model meat as a material?. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012063	0.3	1
25	An insight into in vitro antioxidant activity of <i>Cantharellus cibarius</i> hot water extract for the potential application in meat products. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012089	0.3	1

24	Color measurement of animal source foods. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2022 , 6, 311-319	0.4	1
23	Use of engineering tools in modelling first biteĕase study with grilled pork meat. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012022	0.3	1
22	Attitudes and beliefs of Eastern European meat consumersĕ review. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012098	0.3	1
21	Food safety knowledge among cadets of Military Academy in Republic of Serbia. <i>Acta Periodica Technologica</i> , 2021 , 159-171	0.8	1
20	Color assessment of the eggs using computer vision system and Minolta colorimeter. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 5097	2.8	1
19	Cultural dimensions associated with food choice: A survey based multi-country study. <i>International Journal of Gastronomy and Food Science</i> , 2021 , 26, 100414	2.8	1
18	Changes in quality characteristics of fresh blueberries: Combined effect of cultivar and storage conditions. <i>Journal of Food Composition and Analysis</i> , 2022 , 111, 104597	4.1	1
17	Temperature profile and hygiene in household refrigerators in Belgrade, Serbia and their relation to consumers food safety knowledge and characteristics of the refrigerators. <i>Food Control</i> , 2022 , 108813	6.2	0
16	Estimation of fat cover of bovine carcasses by means of computer vision system (CVS). <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012087	0.3	0
15	Meat supply chain in the perspective of UN SDGs. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2021 , 6, 242-247	0.4	0
14	Safety in Serbian animal source food industry and the impact of hazard analysis and critical control points: A review. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012020	0.3	
13	The prediction of lean meat and subcutaneous fat with skin content in pork cuts on the carcass meatness and weight. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2230-2240	2.8	
12	Attitudes of Serbian food technology students towards surgical and immunocastration of boars and their sensitivity to androstenone and skatole. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012087	0.3	
11	Impact of Climate Change on Crop Production in Serbia 2021 , 779-796		
10	Impact of grape pomace as a cultivation substrate on the <i>Pleurotus ostreatus</i> chemical and biological properties. <i>Acta Periodica Technologica</i> , 2021 , 25-32	0.8	
9	Impact of Climate Change on Crop Production in Serbia 2020 , 1-18		
8	How do food safety tools support the animal origin food supply chain?. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 854, 012021	0.3	
7	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective 2021 , 753-768		

6	Modelling relationships between raw milk quality parameters and climatic conditions - the case study of a 3-years survey in Serbia. <i>International Journal of Food Studies</i> , 2020 , 9, 295-306	0.8
5	Exposure assessment to essential elements through the consumption of canned fish in Serbia. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2021 , 6, 219-225	0.4
4	The quality difference between frankfurters seasoned with conventional and organic spices. <i>Acta Periodica Technologica</i> , 2017 , 275-284	0.8
3	Techno-functional, textural and sensorial properties of frankfurters as affected by the addition of bee pollen powder. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2021 , 6, 135-140	0.4
2	Scientific challenges in modeling mastication of meat using engineering tools. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2022 , 7, 16-21	0.4
1	Role of Potable Water in Food Processing. <i>Encyclopedia of the UN Sustainable Development Goals</i> , 2022 , 515-524	0.1