Ilija Djekic

List of Publications by Year
in descending order

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168 papers	3,043 citations	172386 29 h-index	233338 45 g-index
170 all docs	170 docs citations	170 times ranked	2530 citing authors

#	Article	IF	Citations
1	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
2	Adopting sustainability competenceâ€based education in academic disciplines: Insights from 13 higher education institutions. Sustainable Development, 2022, 30, 620-635.	6.9	14
3	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
4	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
5	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
6	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
7	Color measurement of animal source foods. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2022, 6, 311-319.	0.2	3
8	Food modelling strategies and approaches for knowledge transfer. Trends in Food Science and Technology, 2022, 120, 363-373.	7.8	16
9	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
10	Marketing motivations influencing food choice in 16 countries: segmentation and cluster analysis. Insights Into Regional Development, 2022, 4, 10-25.	0.9	1
11	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
12	Quality perception throughout the table egg supply chain. British Food Journal, 2022, 124, 3953-3973.	1.6	5
13	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
14	Reformulation of Traditional Fermented Tea Sausage Utilizing Novel (Digital) Methods of Analysis. Foods, 2022, 11, 1090.	1.9	3
15	Scientific challenges in modeling mastication of meat using engineering tools. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2022, 7, 16-21.	0.2	0
16	Quality Multiverse of Beef and Pork Meat in a Single Score. Foods, 2022, 11, 1154.	1.9	6
17	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
18	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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19	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
20	An overview of the interactions between food production and climate change. Science of the Total Environment, 2022, 838, 156438.	3.9	38
21	Assessment of Environmental Impacts from Different Perspectivesâ€"Case Study of Egg Value Chain System in Serbia. Foods, 2022, 11, 1697.	1.9	4
22	Role of Potable Water in Food Processing. Encyclopedia of the UN Sustainable Development Goals, 2022, , 515-524.	0.0	0
23	Digital Evaluation of Nitrite-Reduced â€œKulenâ€•Fermented Sausage Quality. Journal of Food Quality, 2022, 2022, 1-12.	1.4	1
24	An assessment of requirements in investments, new technologies, and infrastructures to achieve the SDGs. Environmental Sciences Europe, 2022, 34, .	2.6	34
25	How do consumers perceive food safety risks? â€" Results from a multi-country survey. Food Control, 2022, 142, 109216.	2.8	8
26	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
27	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
28	Covid-19 pandemic effects on food safety - Multi-country survey study. Food Control, 2021, 122, 107800.	2.8	84
29	How do culinary methods affect quality and oral processing characteristics of pork ham?. Journal of Texture Studies, 2021, 52, 36-44.	1.1	26
30	Estimation of Fat Content in Fermented Sausages by Means of Computer Vision System (CVS). Meat Technology, 2021, 62, 27-32.	0.1	1
31	Internet of Nonthermal Food Processing Technologies (IoNTP): Food Industry 4.0 and Sustainability. Applied Sciences (Switzerland), 2021, 11, 686.	1.3	63
32	Modelling Processes and Products in the Cereal Chain. Foods, 2021, 10, 82.	1.9	4
33	Effect of modified atmosphere packaging on selected functional characteristics of Agaricus bisporus. European Food Research and Technology, 2021, 247, 829-838.	1.6	13
34	Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. Sustainability, 2021, 13, 2869.	1.6	17
35	Influence of boiling, steaming, and sous-vide on oral processing parameters of celeriac (Apium) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.3	12
36	Review on characteristics of trained sensory panels in food science. Journal of Texture Studies, 2021, 52, 501-509.	1.1	30

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37	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
38	Ease of mastication indexâ€"Quantification of mastication effort using quality function deployment. Journal of Texture Studies, 2021, 52, 447-460.	1.1	7
39	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
40	Role of the Food Supply Chain Stakeholders in Achieving UN SDGs. Sustainability, 2021, 13, 9095.	1.6	24
41	Colour assessment of milk and milk products using computer vision system and colorimeter. International Dairy Journal, 2021, 120, 105084.	1.5	25
42	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
43	Handling climate change education at universities: an overview. Environmental Sciences Europe, 2021, 33, 109.	2.6	61
44	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
45	Recent advances in meat color research. Current Opinion in Food Science, 2021, 41, 81-87.	4.1	108
46	Bee pollen powder as a functional ingredient in frankfurters. Meat Science, 2021, 182, 108621.	2.7	10
47	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
48	Sustainability Competences and Pedagogical Approaches at the University of Belgrade-Faculty of Agriculture. Strategies for Sustainability, 2021, , 239-251.	0.2	0
49	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
50	Meat supply chain in the perspective of UN SDGs. TeoriÃ¢ I Praktika Pererabotki MÃ¢sa, 2021, 6, 242-247.	0.2	1
51	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
52	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
53	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
54	Attitudes and beliefs of Eastern European meat consumersâ€"a review. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012098.	0.2	1

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55	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
56	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective. , 2021, , 753-768.		0
57	Food safety knowledge among cadets of Military Academy in Republic of Serbia. Acta Periodica Technologica, 2021, , 159-171.	0.5	2
58	Impact of Climate Change on Crop Production in Serbia. , 2021, , 779-796.		0
59	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
60	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
61	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
62	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. Meat Science, 2020, 160, 107965.	2.7	26
63	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
64	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
65	What Is the Color of Milk and Dairy Products and How Is It Measured?. Foods, 2020, 9, 1629.	1.9	64
66	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. Animals, 2020, 10, 1220.	1.0	23
67	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
68	Comparison of Supercritical CO2-Drying, Freeze-Drying and Frying on Sensory Properties of Beetroot. Foods, 2020, 9, 1201.	1.9	14
69	Does the university curriculum impact the level of students' food safety knowledge?. British Food Journal, 2020, 123, 563-576.	1.6	9
70	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. Applied Sciences (Switzerland), 2020, 10, 7420.	1.3	10
71	Application of porcini mushroom (Boletus edulis) to improve the quality of frankfurters. Journal of Food Processing and Preservation, 2020, 44, e14556.	0.9	13
72	Supercritical CO2 Drying of Red Bell Pepper. Food and Bioprocess Technology, 2020, 13, 753-763.	2.6	10

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73	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
74	Comprehensive insight into the food safety climate in Central and Eastern Europe. Food Control, 2020, 114, 107238.	2.8	11
75	Role of Sustainable Quality in the Food Chain. Encyclopedia of the UN Sustainable Development Goals, 2020, , 1-10.	0.0	3
76	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
77	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
78	Characteristics of Cadmium and Lead Accumulation and Transfer by Chenopodium Quinoa Will. Sustainability, 2020, 12, 3789.	1.6	8
79	Impact of Climate Change on Crop Production in Serbia. , 2020, , 1-18.		0
80	Application of FMEA Analysis in the Short Cheese Supply Chain. Meat Technology, 2020, 61, 161-173.	0.1	3
81	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
82	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
83	Quality perception throughout the apple fruit chain. Journal of Food Measurement and Characterization, 2019, 13, 3106-3118.	1.6	11
84	Scientific Challenges in Performing Life-Cycle Assessment in the Food Supply Chain. Foods, 2019, 8, 301.	1.9	24
85	The feasibility of pulsed light processing in the meat industry. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012034.	0.2	3
86	Sustainability of animal origin food waste in Serbia. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012055.	0.2	4
87	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
88	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
89	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
90	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

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91	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
92	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
93	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
94	Evaluation of poultry meat colour using computer vision system and colourimeter. British Food Journal, 2019, 121, 1078-1087.	1.6	30
95	Cross-European initial survey on the use of mathematical models in food industry. Journal of Food Engineering, 2019, 261, 109-116.	2.7	23
96	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
97	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
98	Household food waste in Serbia â€“ Attitudes, quantities and global warming potential. Journal of Cleaner Production, 2019, 229, 44-52.	4.6	76
99	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
100	The potential of foods treated with supercritical carbon dioxide (sc-CO₂) as novel foods. British Food Journal, 2019, 121, 815-834.	1.6	20
101	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
102	Impact of Novel Nonthermal Processing on Food Quality: Sustainability, Modelling, and Negative Aspects. Journal of Food Quality, 2019, 2019, 1-2.	1.4	14
103	Impact of climatic conditions on fumonisins in maize grown in Serbia. World Mycotoxin Journal, 2019, 12, 183-190.	0.8	16
104	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
105	The Effect of Cantharellus Cibarius Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. Foods, 2019, 8, 635.	1.9	23
106	Environmental Indicators in the Meat Chain. Environmental Footprints and Eco-design of Products and Processes, 2019, , 55-82.	0.7	2
107	Pest control in Serbian and Greek food establishments â€“ Opinions and knowledge. Food Control, 2019, 98, 281-289.	2.8	5
108	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

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109	Modelling solid food oral processing using quality function deployment. Food and Feed Research, 2019, 46, 227-234.	0.2	3
110	Transformation of quality aspects throughout the chicken meat supply chain. British Food Journal, 2018, 120, 1132-1150.	1.6	15
111	Life cycle assessment of the chicken meat chain. Journal of Cleaner Production, 2018, 184, 440-450.	4.6	85
112	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
113	Transportation sustainability index in dairy industry â€“ Fuzzy logic approach. Journal of Cleaner Production, 2018, 180, 107-115.	4.6	33
114	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
115	Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. Meat Science, 2018, 142, 5-13.	2.7	66
116	Total quality index of ultrasound-treated blueberry and cranberry juices and nectars. Food Science and Technology International, 2018, 24, 434-446.	1.1	6
117	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
118	Use of linseed oil in improving the quality of chicken frankfurters. Journal of Food Processing and Preservation, 2018, 42, e13529.	0.9	9
119	Review on environmental models in the food chain - Current status and future perspectives. Journal of Cleaner Production, 2018, 176, 1012-1025.	4.6	65
120	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
121	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
122	Hygienic design of a unit for supercritical fluid drying â€“ case study. British Food Journal, 2018, 120, 2155-2165.	1.6	9
123	Tools in Improving Quality AssuranceÂandÂFood Control. , 2018, , 63-104.		2
124	The effect of nisin and storage temperature on the quality parameters of processed cheese. Mljekarstvo, 2018, , 182-191.	0.2	4
125	Three Pillars of Novel Nonthermal Food Technologies: Food Safety, Quality, and Environment. Journal of Food Quality, 2018, 2018, 1-18.	1.4	30
126	Challenging the difference between white and brown Agaricus bisporus mushrooms. British Food Journal, 2018, 120, 1381-1394.	1.6	10

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127	How the food industry experiences and perceives food fraud. Quality Assurance and Safety of Crops and Foods, 2018, 10, 325-333.	1.8	12
128	Organic and conventional milk â€“ insight on potential differences. British Food Journal, 2017, 119, 366-376.	1.6	3
129	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
130	The performance of food safety management systems in the raspberries chain. Food Control, 2017, 80, 151-161.	2.8	14
131	Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. British Food Journal, 2017, 119, 1525-1535.	1.6	14
132	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
133	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
134	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
135	Quality Dimensions of Intellectual Capital in Serbian Fruit Industry. EMJ - Engineering Management Journal, 2017, 29, 154-164.	1.4	5
136	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
137	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
138	Environmental footprints in the meat chain. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012015.	0.2	11
139	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
140	The quality difference between frankfurters seasoned with conventional and organic spices. Acta Periodica Technologica, 2017, , 275-284.	0.5	0
141	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
142	Improving the confectionery industry supply chain through second party audits. British Food Journal, 2016, 118, .	1.6	14
143	Cross-cultural consumer perceptions of service quality in restaurants. Nutrition and Food Science, 2016, 46, 827-843.	0.4	14
144	Microbial profile of food contact surfaces in foodservice establishments. British Food Journal, 2016, 118, 2666-2675.	1.6	4

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145	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
146	The level of food safety knowledge in food establishments in three European countries. Food Control, 2016, 63, 187-194.	2.8	54
147	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
148	Food labels â€“ status and consumersâ€™ attitude on the Serbian food market. Nutrition and Food Science, 2016, 46, 204-216.	0.4	4
149	Hygiene assessment of Serbian meat establishments using different scoring systems. Food Control, 2016, 62, 193-200.	2.8	9
150	The level of food safety knowledge among meat handlers. British Food Journal, 2016, 118, 9-25.	1.6	22
151	Assessment of environmental practices in Serbian meat companies. Journal of Cleaner Production, 2016, 112, 2495-2504.	4.6	21
152	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
153	Effects of HACCP on process hygiene in different types of Serbian food establishments. Food Control, 2016, 60, 131-137.	2.8	30
154	Environmental Performance of the Poultry Meat Chain â€“ LCA Approach. Procedia Food Science, 2015, 5, 258-261.	0.6	16
155	Environmental Impact of Meat Industry â€“ Current Status and Future Perspectives. Procedia Food Science, 2015, 5, 61-64.	0.6	43
156	Legislation, standards and diagnostics as a backbone of food safety assurance in Serbia. British Food Journal, 2015, 117, 94-108.	1.6	16
157	Lean Manufacturing Effects in a Serbian Confectionery Company â€“ Case Study. Organizacija, 2014, 47, 143-152.	0.7	5
158	Environmental management effects in certified Serbian food companies. Journal of Cleaner Production, 2014, 76, 196-199.	4.6	34
159	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
160	Environmental life-cycle assessment of various dairy products. Journal of Cleaner Production, 2014, 68, 64-72.	4.6	124
161	Food hygiene practices in different food establishments. Food Control, 2014, 39, 34-40.	2.8	46
162	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

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163	Serbian meat industry: A survey on food safety management systems implementation. Food Control, 2013, 32, 25-30.	2.8	46
164	Environmental issues revealed in certified bottling companies in the Republic of Serbia. Journal of Cleaner Production, 2013, 41, 263-269.	4.6	10
165	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
166	Implication of food safety measures on microbiological quality of raw and pasteurized milk. Food Control, 2012, 25, 728-731.	2.8	80
167	Quality and food safety issues revealed in certified food companies in three Western Balkans countries. Food Control, 2011, 22, 1736-1741.	2.8	42
168	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