

# Ilija Djekic

## List of Publications by Year in Descending Order

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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	Color measurement of animal source foods. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , <b>2022</b> , 6, 311-319	0.4	1
148	Food modelling strategies and approaches for knowledge transfer. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 120, 363-373	15.3	3
147	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> , <b>2022</b> , 108813	6.2	0
146	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> , <b>2022</b> , 134, 108691	6.2	2
145	Influence of boiling, grilling, and sous-vide on mastication, bolus formation, and dynamic sensory perception of wild boar ham.. <i>Meat Science</i> , <b>2022</b> , 188, 108805	6.4	2
144	Scientific challenges in modeling mastication of meat using engineering tools. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , <b>2022</b> , 7, 16-21	0.4	
143	Changes in quality characteristics of fresh blueberries: Combined effect of cultivar and storage conditions. <i>Journal of Food Composition and Analysis</i> , <b>2022</b> , 111, 104597	4.1	1
142	The application of Failure Mode Effects Analysis in the long supply chain Ā case study of ultra filtered milk cheese. <i>Food Control</i> , <b>2022</b> , 138, 109057	6.2	2
141	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> , <b>2022</b> , 28, 100549	2.8	2
140	Role of Potable Water in Food Processing. <i>Encyclopedia of the UN Sustainable Development Goals</i> , <b>2022</b> , 515-524	0.1	
139	Impact of Climate Change on Crop Production in Serbia <b>2021</b> , 779-796		
138	Impact of grape pomace as a cultivation substrate on the <i>Pleurotus ostreatus</i> chemical and biological properties. <i>Acta Periodica Technologica</i> , <b>2021</b> , 25-32	0.8	
137	How do food safety tools support the animal origin food supply chain?. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2021</b> , 854, 012021	0.3	
136	Use of engineering tools in modelling first biteĀ case study with grilled pork meat. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2021</b> , 854, 012022	0.3	1
135	Estimation of fat cover of bovine carcasses by means of computer vision system (CVS). <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2021</b> , 854, 012087	0.3	0
134	Attitudes and beliefs of Eastern European meat consumersĀ review. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2021</b> , 854, 012098	0.3	1
133	Analysis of Pungency Sensation Effects from an Oral Processing, Sensorial and Emotions Detection PerspectiveĀ case study with Grilled Pork Meat. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 10459	2.6	2

132	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective <b>2021</b> , 753-768		
131	Food safety knowledge among cadets of Military Academy in Republic of Serbia. <i>Acta Periodica Technologica</i> , <b>2021</b> , 159-171	0.8	1
130	Exposure assessment to essential elements through the consumption of canned fish in Serbia. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , <b>2021</b> , 6, 219-225	0.4	
129	Meat supply chain in the perspective of UN SDGs. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , <b>2021</b> , 6, 242-247	0.4	0
128	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> , <b>2021</b> , 23, 100308	2.8	6
127	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. <i>International Journal of Food Sciences and Nutrition</i> , <b>2021</b> , 1-13	3.7	5
126	Review on characteristics of trained sensory panels in food science. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 501-509	3.6	12
125	Techno-functional, textural and sensorial properties of frankfurters as affected by the addition of bee pollen powder. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , <b>2021</b> , 6, 135-140	0.4	
124	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> , <b>2021</b> , 101, 960-969	4.3	9
123	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> , <b>2021</b> , 45,	2.1	3
122	Covid-19 pandemic effects on food safety - Multi-country survey study. <i>Food Control</i> , <b>2021</b> , 122, 107800	6.2	37
121	How do culinary methods affect quality and oral processing characteristics of pork ham?. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 36-44	3.6	15
120	Internet of Nonthermal Food Processing Technologies (IoNTP): Food Industry 4.0 and Sustainability. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 686	2.6	20
119	Impact of Animal Origin Food Production on Climate Change and Vice Versa: Analysis from a Meat and Dairy Products Perspective <b>2021</b> , 1-16		2
118	Modelling Processes and Products in the Cereal Chain. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
117	Effect of modified atmosphere packaging on selected functional characteristics of <i>Agaricus bisporus</i> . <i>European Food Research and Technology</i> , <b>2021</b> , 247, 829-838	3.4	6
116	Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. <i>Sustainability</i> , <b>2021</b> , 13, 2869	3.6	8
115	Ease of mastication index-Quantification of mastication effort using quality function deployment. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 447-460	3.6	4

114	Color assessment of the eggs using computer vision system and Minolta colorimeter. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 5097	2.8	1
113	Role of the Food Supply Chain Stakeholders in Achieving UN SDGs. <i>Sustainability</i> , <b>2021</b> , 13, 9095	3.6	5
112	Colour assessment of milk and milk products using computer vision system and colorimeter. <i>International Dairy Journal</i> , <b>2021</b> , 120, 105084	3.5	10
111	Handling climate change education at universities: an overview. <i>Environmental Sciences Europe</i> , <b>2021</b> , 33, 109	5	9
110	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> , <b>2021</b> , 25, 100401	2.8	3
109	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , <b>2021</b> , 41, 81-87	9.8	36
108	Bee pollen powder as a functional ingredient in frankfurters. <i>Meat Science</i> , <b>2021</b> , 182, 108621	6.4	2
107	Cultural dimensions associated with food choice: A survey based multi-country study. <i>International Journal of Gastronomy and Food Science</i> , <b>2021</b> , 26, 100414	2.8	1
106	Aflatoxins in Milk and Dairy Products: Occurrence and Exposure Assessment for the Serbian Population. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 7420	2.6	6
105	Application of porcini mushroom ( <i>Boletus edulis</i> ) to improve the quality of frankfurters. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14556	2.1	6
104	Supercritical CO <sub>2</sub> Drying of Red Bell Pepper. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 753-763	5.1	6
103	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. <i>Foods</i> , <b>2020</b> , 9,	4.9	10
102	Impact of Climate Change on Crop Production in Serbia <b>2020</b> , 1-18		
101	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> , <b>2020</b> , 9, 295-306	0.8	
100	The Eating Motivations Scale (EATMOT): Development and Validation by Means of Confirmatory Factor Analysis (CFA) and Structural Equation Modelling (SEM). <i>Zdravstveno Varstvo</i> , <b>2020</b> , 60, 4-9	1.3	3
99	Characteristics of Cadmium and Lead Accumulation and Transfer by Chenopodium Quinoa Will. <i>Sustainability</i> , <b>2020</b> , 12, 3789	3.6	4
98	Clean Water and Sanitation. <i>Encyclopedia of the UN Sustainable Development Goals</i> , <b>2020</b> , 1-10	0.1	3
97	Validation of novel food safety climate components and assessment of their indicators in Central and Eastern European food industry. <i>Food Control</i> , <b>2020</b> , 117, 107357	6.2	5

96	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. <i>Meat Science</i> , <b>2020</b> , 160, 107965	6.4	13
95	Influence of sociodemographic factors on eating motivations - modelling through artificial neural networks (ANN). <i>International Journal of Food Sciences and Nutrition</i> , <b>2020</b> , 71, 614-627	3.7	2
94	Can we understand food oral processing using Kano model? Case study with confectionery products. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 861-869	3.6	8
93	What Is the Color of Milk and Dairy Products and How Is It Measured?. <i>Foods</i> , <b>2020</b> , 9,	4.9	19
92	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. <i>Animals</i> , <b>2020</b> , 10,	3.1	8
91	The Effect of Protein Source on the Physicochemical, Nutritional Properties and Microstructure of High-Protein Bars Intended for Physically Active People. <i>Foods</i> , <b>2020</b> , 9,	4.9	8
90	Comparison of Supercritical CO-Drying, Freeze-Drying and Frying on Sensory Properties of Beetroot. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
89	Does the university curriculum impact the level of students' food safety knowledge?. <i>British Food Journal</i> , <b>2020</b> , 123, 563-576	2.8	2
88	Use of culled goat meat in frankfurter production Effect on sensory quality and technological properties. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1032-1045	3.8	5
87	Comprehensive insight into the food safety climate in Central and Eastern Europe. <i>Food Control</i> , <b>2020</b> , 114, 107238	6.2	4
86	Main environmental impacts associated with production and consumption of milk and yogurt in Serbia - Monte Carlo approach. <i>Science of the Total Environment</i> , <b>2019</b> , 695, 133917	10.2	12
85	Quantities, environmental footprints and beliefs associated with household food waste in Bosnia and Herzegovina. <i>Waste Management and Research</i> , <b>2019</b> , 37, 1250-1260	4	13
84	Antibacterial effect of Juniperus communis and Satureja montana essential oils against Listeria monocytogenes in vitro and in wine marinated beef. <i>Food Control</i> , <b>2019</b> , 100, 247-256	6.2	20
83	Evaluation of poultry meat colour using computer vision system and colourimeter. <i>British Food Journal</i> , <b>2019</b> , 121, 1078-1087	2.8	22
82	Cross-European initial survey on the use of mathematical models in food industry. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 109-116	6	14
81	Challenging chemical and quality changes of supercritical Co2 dried apple during long-term storage. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 110, 132-141	5.4	7
80	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> , <b>2019</b> , 13, 2230-2240	2.8	
79	Household food waste in Serbia Attitudes, quantities and global warming potential. <i>Journal of Cleaner Production</i> , <b>2019</b> , 229, 44-52	10.3	41

78	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> , <b>2019</b> , 36, 940-951	3.2	10
77	The potential of foods treated with supercritical carbon dioxide (sc-CO <sub>2</sub> ) as novel foods. <i>British Food Journal</i> , <b>2019</b> , 121, 815-834	2.8	10
76	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> , <b>2019</b> , 11,	4.9	27
75	Impact of Novel Nonthermal Processing on Food Quality: Sustainability, Modelling, and Negative Aspects. <i>Journal of Food Quality</i> , <b>2019</b> , 2019, 1-2	2.7	10
74	Quality perception throughout the apple fruit chain. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 3106-3118	2.8	5
73	Scientific Challenges in Performing Life-Cycle Assessment in the Food Supply Chain. <i>Foods</i> , <b>2019</b> , 8,	4.9	17
72	The feasibility of pulsed light processing in the meat industry. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012034	0.3	2
71	Sustainability of animal origin food waste in Serbia. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012055	0.3	3
70	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> , <b>2019</b> , 333, 012008	0.3	2
69	Food safety and environmental risks based on meat and dairy consumption surveys. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 333, 012011	0.3	2
68	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> , <b>2019</b> , 333, 012063	0.3	1
67	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> , <b>2019</b> , 333, 012089	0.3	1
66	Modelling solid food oral processing using quality function deployment. <i>Food and Feed Research</i> , <b>2019</b> , 46, 227-234	0.8	2
65	Impact of climatic conditions on fumonisins in maize grown in Serbia. <i>World Mycotoxin Journal</i> , <b>2019</b> , 12, 183-190	2.5	11
64	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> , <b>2019</b> , 12, 431-442	2.5	7
63	The Effect of Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. <i>Foods</i> , <b>2019</b> , 8,	4.9	13
62	Environmental Indicators in the Meat Chain. <i>Environmental Footprints and Eco-design of Products and Processes</i> , <b>2019</b> , 55-82	0.9	2
61	Pest control in Serbian and Greek food establishments [Opinions and knowledge. <i>Food Control</i> , <b>2019</b> , 98, 281-289	6.2	4

60	Comparison of a computer vision system vs. traditional colorimeter for color evaluation of meat products with various physical properties. <i>Meat Science</i> , <b>2019</b> , 148, 5-12	6.4	67
59	Transformation of quality aspects throughout the chicken meat supply chain. <i>British Food Journal</i> , <b>2018</b> , 120, 1132-1150	2.8	11
58	Life cycle assessment of the chicken meat chain. <i>Journal of Cleaner Production</i> , <b>2018</b> , 184, 440-450	10.3	51
57	Comparison of three types of drying (supercritical CO <sub>2</sub> , air and freeze) on the quality of dried apple [Quality index approach. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 94, 64-72	5.4	37
56	Transportation sustainability index in dairy industry [Fuzzy logic approach. <i>Journal of Cleaner Production</i> , <b>2018</b> , 180, 107-115	10.3	16
55	The influence of NaCl concentration of brine and different packaging on goat white brined cheese characteristics. <i>International Dairy Journal</i> , <b>2018</b> , 79, 24-32	3.5	12
54	Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. <i>Meat Science</i> , <b>2018</b> , 142, 5-13	6.4	47
53	Total quality index of ultrasound-treated blueberry and cranberry juices and nectars. <i>Food Science and Technology International</i> , <b>2018</b> , 24, 434-446	2.6	2
52	Analysis of apple beverages treated with high-power ultrasound: a quality function deployment approach. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 2258-2266	4.3	7
51	Use of linseed oil in improving the quality of chicken frankfurters. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13529	2.1	7
50	Tools in Improving Quality Assurance and Food Control <b>2018</b> , 63-104		2
49	The effect of nisin and storage temperature on the quality parameters of processed cheese. <i>Mljekarstvo</i> , <b>2018</b> , 182-191	0.5	3
48	Three Pillars of Novel Nonthermal Food Technologies: Food Safety, Quality, and Environment. <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-18	2.7	21
47	Challenging the difference between white and brown <i>Agaricus bisporus</i> mushrooms. <i>British Food Journal</i> , <b>2018</b> , 120, 1381-1394	2.8	5
46	How the food industry experiences and perceives food fraud. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2018</b> , 10, 325-333	1.5	8
45	Review on environmental models in the food chain - Current status and future perspectives. <i>Journal of Cleaner Production</i> , <b>2018</b> , 176, 1012-1025	10.3	47
44	A decade of sulphite control in Serbian meat industry and the effect of HACCP. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2018</b> , 11, 49-53	3.3	7
43	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> , <b>2018</b> , 98, 1291-1299	4.3	11



42	Hygienic design of a unit for supercritical fluid drying [Case study]. <i>British Food Journal</i> , <b>2018</b> , 120, 2155-2165	6
41	Organic and conventional milk [Insight on potential differences]. <i>British Food Journal</i> , <b>2017</b> , 119, 366-376	2.8
40	Enrichment of yoghurt with insoluble dietary fiber from triticale [A sensory perspective]. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 80, 59-66	5.4 25
39	The performance of food safety management systems in the raspberries chain. <i>Food Control</i> , <b>2017</b> , 80, 151-161	6.2 7
38	Consumer-perceived quality characteristics of chicken meat and chicken meat products in Southeast Europe. <i>British Food Journal</i> , <b>2017</b> , 119, 1525-1535	2.8 10
37	Analysis of foreign bodies present in European food using data from Rapid Alert System for Food and Feed (RASFF). <i>Food Control</i> , <b>2017</b> , 79, 143-149	6.2 38
36	Application of quality function deployment on shelf-life analysis of <i>Agaricus bisporus</i> Portobello. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 78, 82-89	5.4 32
35	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> , <b>2017</b> , 85, 012020	0.3
34	Quality Dimensions of Intellectual Capital in Serbian Fruit Industry. <i>EMJ - Engineering Management Journal</i> , <b>2017</b> , 29, 154-164	1.9 4
33	Environmental footprints in the meat chain. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2017</b> , 85, 012015	0.3 9
32	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> , <b>2017</b> , 85, 012087	0.3
31	The use and control of nitrites in Serbian meat industry and the influence of mandatory HACCP implementation. <i>Meat Science</i> , <b>2017</b> , 134, 76-78	6.4 3
30	Total quality index of <i>Agaricus bisporus</i> mushrooms packed in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3013-3021	4.3 16
29	The quality difference between frankfurters seasoned with conventional and organic spices. <i>Acta Periodica Technologica</i> , <b>2017</b> , 275-284	0.8
28	Effects of HACCP on process hygiene in different types of Serbian food establishments. <i>Food Control</i> , <b>2016</b> , 60, 131-137	6.2 24
27	Microbial profile of food contact surfaces in foodservice establishments. <i>British Food Journal</i> , <b>2016</b> , 118, 2666-2675	2.8 1
26	Environmental impacts of the meat chain [Current status and future perspectives]. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 54, 94-102	15.3 34
25	The level of food safety knowledge in food establishments in three European countries. <i>Food Control</i> , <b>2016</b> , 63, 187-194	6.2 39



24	Effects of 1-methylcyclopropene and diphenylamine on changes in sensory properties of Granny Smith apples during postharvest storage. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 112, 233-240	6.2	12
23	Food labels status and consumers attitude on the Serbian food market. <i>Nutrition and Food Science</i> , <b>2016</b> , 46, 204-216	1.5	2
22	Hygiene assessment of Serbian meat establishments using different scoring systems. <i>Food Control</i> , <b>2016</b> , 62, 193-200	6.2	6
21	The level of food safety knowledge among meat handlers. <i>British Food Journal</i> , <b>2016</b> , 118, 9-25	2.8	14
20	Assessment of environmental practices in Serbian meat companies. <i>Journal of Cleaner Production</i> , <b>2016</b> , 112, 2495-2504	10.3	16
19	The effects of mandatory HACCP implementation on microbiological indicators of process hygiene in meat processing and retail establishments in Serbia. <i>Meat Science</i> , <b>2016</b> , 114, 54-57	6.4	30
18	Relationships among hygiene indicators in take-away foodservice establishments and the impact of climatic conditions. <i>Journal of Applied Microbiology</i> , <b>2016</b> , 121, 863-72	4.7	4
17	Improving the confectionery industry supply chain through second party audits. <i>British Food Journal</i> , <b>2016</b> , 118,	2.8	11
16	Cross-cultural consumer perceptions of service quality in restaurants. <i>Nutrition and Food Science</i> , <b>2016</b> , 46, 827-843	1.5	10
15	Environmental Performance of the Poultry Meat Chain LCA Approach. <i>Procedia Food Science</i> , <b>2015</b> , 5, 258-261		12
14	Environmental Impact of Meat Industry Current Status and Future Perspectives. <i>Procedia Food Science</i> , <b>2015</b> , 5, 61-64		19
13	Legislation, standards and diagnostics as a backbone of food safety assurance in Serbia. <i>British Food Journal</i> , <b>2015</b> , 117, 94-108	2.8	14
12	Quality management effects in certified Serbian companies producing food of animal origin. <i>Total Quality Management and Business Excellence</i> , <b>2014</b> , 25, 383-396	2.7	19
11	Environmental life-cycle assessment of various dairy products. <i>Journal of Cleaner Production</i> , <b>2014</b> , 68, 64-72	10.3	95
10	Food hygiene practices in different food establishments. <i>Food Control</i> , <b>2014</b> , 39, 34-40	6.2	34
9	Lean Manufacturing Effects in a Serbian Confectionery Company Case Study. <i>Organizacija</i> , <b>2014</b> , 47, 143-152	2.6	4
8	Environmental management effects in certified Serbian food companies. <i>Journal of Cleaner Production</i> , <b>2014</b> , 76, 196-199	10.3	20
7	Quality costs in a fruit processing company: a case study of a Serbian company. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2014</b> , 6, 95-103	1.5	5

6	Serbian meat industry: A survey on food safety management systems implementation. <i>Food Control</i> , <b>2013</b> , 32, 25-30	6.2	37
5	Environmental issues revealed in certified bottling companies in the Republic of Serbia. <i>Journal of Cleaner Production</i> , <b>2013</b> , 41, 263-269	10.3	10
4	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> , <b>2013</b> , 5, 325-332	1.5	7
3	Implication of food safety measures on microbiological quality of raw and pasteurized milk. <i>Food Control</i> , <b>2012</b> , 25, 728-731	6.2	62
2	Quality and food safety issues revealed in certified food companies in three Western Balkans countries. <i>Food Control</i> , <b>2011</b> , 22, 1736-1741	6.2	31
1	Adopting sustainability competence-based education in academic disciplines: Insights from 13 higher education institutions. <i>Sustainable Development</i> ,	6.7	4