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List of Publications by Year in descending order

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citing authors

#	ARTICLE	IF	CITATIONS
1	Color Characteristics and Content of Polycyclic Aromatic Hydrocarbons of Traditional Dry Fermented Sausages Throughout Processing in Controlled Conditions. Polycyclic Aromatic Compounds, 2020, , 1-11.	2.6	2
2	Sodium chloride and nitrite contents in canned meat in pieces from the Serbian market. Food and Feed Research, 2020, 47, 169-174.	0.5	0
3	Meat quality traits of <i>M. longissimus lumborum</i> from White Mangalica and (Duroc-White) Tj ETQq1 1 0.784314 r live weight. Italian Journal of Animal Science, 2018, 17, 859-866.	1.9	4
4	Quality Standardization of Traditional Dry Fermented Sausages: Case of Petrovskĳ klobĳsa. Food Engineering Series, 2016, , 221-234.	0.7	1
5	Meat quality of Swallow-Belly Mangulica pigs reared under intensive production system and slaughtered at 100 kg live weight. Hemijska Industrija, 2016, 70, 557-564.	0.7	2
6	Effect of starter culture addition on fatty acid profile, oxidative and sensory stability of traditional fermented sausage (Petrovskĳ klobĳsa). Acta Periodica Technologica, 2016, , 75-81.	0.2	1
7	Effect of the Addition of Staphylococcus Xylosus on the Oxidative Stability of Traditional Sausage (Petrovskĳ Klobĳsa). Procedia Food Science, 2015, 5, 262-265.	0.6	1
8	Lipid oxidative changes in traditional dry fermented sausage Petrovskĳ klobĳsa during storage. Hemijska Industrija, 2014, 68, 27-34.	0.7	17
9	Effect of chitosan-caraway coating on color stability and lipid oxidation of traditional dry fermented sausage. Acta Periodica Technologica, 2013, , 57-65.	0.2	5