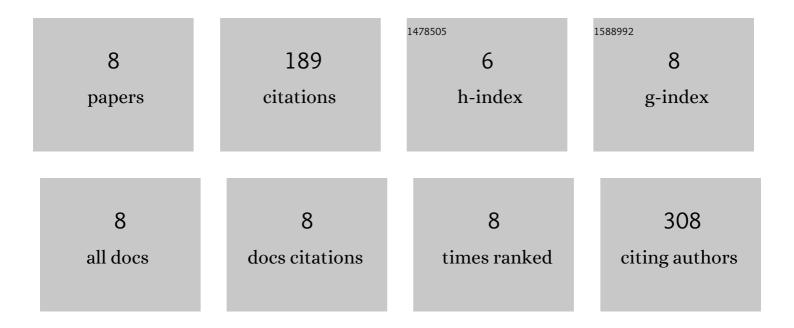
Jakub NeÅ;por

List of Publications by Year in descending order

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IAKUB NEÅ:DOD

#	Article	IF	CITATIONS
1	Application of High-Pressure Processing to Assure the Storage Stability of Unfiltered Lager Beer. Molecules, 2020, 25, 2414.	3.8	3
2	Volatile Compound Profiling in Czech and Spanish Lager Beers in Relation to Used Production Technology. Food Analytical Methods, 2019, 12, 2293-2305.	2.6	11
3	An HS-SPME-GC-MS Method for Profiling Volatile Compounds as Related to Technology Used in Cider Production. Molecules, 2019, 24, 2117.	3.8	15
4	Probiotic alcohol-free beer made with Saccharomyces cerevisiae var. boulardii. LWT - Food Science and Technology, 2019, 100, 362-367.	5.2	55
5	Application of response surface design to optimise the chromatographic analysis of volatile compounds in beer. Journal of the Institute of Brewing, 2018, 124, 244-253.	2.3	15
6	Hop tannin extract: a promising tool for acceleration of lautering. Journal of the Institute of Brewing, 2018, 124, 374-380.	2.3	5
7	Therapeutic Perspectives of 8-Prenylnaringenin, a Potent Phytoestrogen from Hops. Molecules, 2018, 23, 660.	3.8	64
8	Comparison of carbonyl profiles from Czech and Spanish lagers: Traditional and modern technology. LWT - Food Science and Technology, 2016, 66, 390-397.	5.2	21