

Daiva Zadeike

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

2,356
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| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Antimicrobial activity of lactic acid bacteria against pathogenic and spoilage microorganism isolated from food and their control in wheat bread. <i>Food Control</i> , 2013, 31, 539-545. | 2.8 | 219 |
| 2 | Lactic Acid Bacteria Isolation from Spontaneous Sourdough and Their Characterization Including Antimicrobial and Antifungal Properties Evaluation. <i>Microorganisms</i> , 2020, 8, 64. | 1.6 | 114 |
| 3 | Antifungal activity of lactic acid bacteria and their application for <i>Fusarium</i> mycotoxin reduction in malting wheat grains. <i>LWT - Food Science and Technology</i> , 2018, 89, 307-314. | 2.5 | 81 |
| 4 | Study on the reduction of acrylamide in mixed rye bread by fermentation with bacteriocin-like inhibitory substances producing lactic acid bacteria in combination with <i>Aspergillus niger</i> glucoamylase. <i>Food Control</i> , 2013, 30, 35-40. | 2.8 | 67 |
| 5 | Solid state fermentation with lactic acid bacteria to improve the nutritional quality of lupin and soya bean. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1336-1342. | 1.7 | 67 |
| 6 | Green metrics for sustainability of biobased lactic acid from starchy biomass vs chemical synthesis. <i>Catalysis Today</i> , 2015, 239, 11-16. | 2.2 | 57 |
| 7 | Lactic Acid Bacteria Combinations for Wheat Sourdough Preparation and Their Influence on Wheat Bread Quality and Acrylamide Formation. <i>Journal of Food Science</i> , 2017, 82, 2371-2378. | 1.5 | 48 |
| 8 | Improvement of the antimicrobial activity of lactic acid bacteria in combination with berries/fruits and dairy industry by-products. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3992-4002. | 1.7 | 46 |
| 9 | A concept of mould spoilage prevention and acrylamide reduction in wheat bread: Application of lactobacilli in combination with a cranberry coating. <i>Food Control</i> , 2018, 91, 284-293. | 2.8 | 44 |
| 10 | Factors Affecting Consumer Food Preferences: Food Taste and Depression-Based Evoked Emotional Expressions with the Use of Face Reading Technology. <i>BioMed Research International</i> , 2019, 2019, 1-10. | 0.9 | 43 |
| 11 | Effect of lactic acid fermentation of lupine wholemeal on acrylamide content and quality characteristics of wheat-lupine bread. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 890-896. | 1.3 | 42 |
| 12 | Impact of lactic acid bacteria and their metabolites on the techno-functional properties and health benefits of fermented dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4819-4841. | 5.4 | 42 |
| 13 | The contribution of <i>P. Acidilactici</i> , <i>L. Plantarum</i> , and <i>L. Curvatus</i> starters and L-(+)-lactic acid to the acrylamide content and quality parameters of mixed rye - Wheat bread. <i>LWT - Food Science and Technology</i> , 2017, 80, 43-50. | 2.5 | 41 |
| 14 | The Essential Oil and Hydrolats from <i>Myristica fragrans</i> Seeds with Magnesium Aluminometasilicate as Excipient: Antioxidant, Antibacterial, and Anti-inflammatory Activity. <i>Foods</i> , 2020, 9, 37. | 1.9 | 40 |
| 15 | Green Synthesis of Silver Nanoparticles Using Extract of <i>Artemisia absinthium</i> L., <i>Humulus lupulus</i> L. and <i>Thymus vulgaris</i> L., Physico-Chemical Characterization, Antimicrobial and Antioxidant Activity. <i>Processes</i> , 2021, 9, 1304. | 1.3 | 39 |
| 16 | Nutritional and quality aspects of wheat sourdough bread using <i>L. luteus</i> and <i>L. angustifolius</i> flours fermented by <i>Pediococcus acidilactici</i> . <i>International Journal of Food Science and Technology</i> , 2011, 46, 1724-1733. | 1.3 | 37 |
| 17 | The influence of lactic acid fermentation on functional properties of narrow-leaved lupine protein as functional additive for higher value wheat bread. <i>LWT - Food Science and Technology</i> , 2017, 75, 180-186. | 2.5 | 37 |
| 18 | Bioconversion of Milk Permeate with Selected Lactic Acid Bacteria Strains and Apple By-Products into Beverages with Antimicrobial Properties and Enriched with Galactooligosaccharides. <i>Microorganisms</i> , 2020, 8, 1182. | 1.6 | 36 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Application of acid tolerant <i>Pediococcus</i> strains for increasing the sustainability of lactic acid production from cheese whey. <i>LWT - Food Science and Technology</i> , 2016, 72, 399-406. | 2.5 | 34 |
| 20 | Effect of natural marinade based on lactic acid bacteria on pork meat quality parameters and biogenic amine contents. <i>LWT - Food Science and Technology</i> , 2016, 69, 319-326. | 2.5 | 34 |
| 21 | Dairy Lactic Acid Bacteria and Their Potential Function in Dietetics: The Food-Gut-Health Axis. <i>Foods</i> , 2021, 10, 3099. | 1.9 | 33 |
| 22 | Development of antimicrobial gummy candies with addition of bovine colostrum, essential oils and probiotics. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1227-1235. | 1.3 | 32 |
| 23 | Apple Fermented Products: An Overview of Technology, Properties and Health Effects. <i>Processes</i> , 2021, 9, 223. | 1.3 | 31 |
| 24 | Phytase activity of lactic acid bacteria and their impact on the solubility of minerals from wholemeal wheat bread. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 736-742. | 1.3 | 27 |
| 25 | Technology and characterisation of whole hemp seed beverages prepared from ultrasonicated and fermented whole seed paste. <i>International Journal of Food Science and Technology</i> , 2020, 55, 406-419. | 1.3 | 24 |
| 26 | Changes of bioactive compounds in barley industry by-products during submerged and solid state fermentation with antimicrobial <i>Pediococcus acidilactici</i> strain LUHS29. <i>Food Science and Nutrition</i> , 2020, 8, 340-350. | 1.5 | 23 |
| 27 | Application of <i>Pediococcus acidilactici</i> LUHS29 immobilized in apple pomace matrix for high value wheat-barley sourdough bread. <i>LWT - Food Science and Technology</i> , 2017, 83, 157-164. | 2.5 | 22 |
| 28 | Polycyclic aromatic hydrocarbons in traditionally smoked meat products from the Baltic states. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2018, 11, 138-145. | 1.3 | 22 |
| 29 | Effects of emotional responses to certain foods on the prediction of consumer acceptance. <i>Food Research International</i> , 2018, 112, 361-368. | 2.9 | 22 |
| 30 | Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. <i>Foods</i> , 2020, 9, 888. | 1.9 | 22 |
| 31 | Fermented, ultrasonicated, and dehydrated bovine colostrum: Changes in antimicrobial properties and immunoglobulin content. <i>Journal of Dairy Science</i> , 2020, 103, 1315-1323. | 1.4 | 21 |
| 32 | Study of the antibiotic residues in poultry meat in some of the EU countries and selection of the best compositions of lactic acid bacteria and essential oils against <i>Salmonella enterica</i> . <i>Poultry Science</i> , 2020, 99, 4065-4076. | 1.5 | 21 |
| 33 | Non-Alcoholic Beverages from Fermented Cereals with Increased Oligosaccharide Content. <i>Food Technology and Biotechnology</i> , 2016, 54, 36-44. | 0.9 | 20 |
| 34 | Parameters of rye, wheat, barley, and oat sourdoughs fermented with <i>Lactobacillus plantarum</i> LUHS135 that influence the quality of mixed rye-wheat bread, including acrylamide formation. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1473-1482. | 1.3 | 20 |
| 35 | Nutritional quality of fermented defatted soya and flaxseed flours and their effect on texture and sensory characteristics of wheat sourdough bread. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 722-729. | 1.3 | 19 |
| 36 | The effects of ultrasonication, fermentation with <i>Lactobacillus</i> sp., and dehydration on the chemical composition and microbial contamination of bovine colostrum. <i>Journal of Dairy Science</i> , 2018, 101, 6787-6798. | 1.4 | 19 |

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|----|---|-----|-----------|
| 37 | Composition and antimicrobial resistance profile of Gram-negative microbiota prevalent in aquacultured fish. <i>Journal of Food Safety</i> , 2018, 38, e12447. | 1.1 | 18 |
| 38 | Amino acids profile and antioxidant activity of different <i>Lupinus angustifolius</i> seeds after solid state and submerged fermentations. <i>Journal of Food Science and Technology</i> , 2016, 53, 4141-4148. | 1.4 | 17 |
| 39 | Application of hydrolases and probiotic <i>Pediococcus acidilactici</i> BaltBio01 strain for cereal by-products conversion to bioproduct for food/feed. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 165-175. | 1.3 | 17 |
| 40 | The Influence of Essential Oils on Gut Microbial Profiles in Pigs. <i>Animals</i> , 2020, 10, 1734. | 1.0 | 17 |
| 41 | Comparison studies of the chemical, physical, technological, and microbiological characteristics of the European roe deer, boar, red deer, and beaver hunted wild game meat. <i>Animal Science Journal</i> , 2020, 91, e13346. | 0.6 | 17 |
| 42 | Functionalisation of flaxseed proteins assisted by ultrasonication to produce coatings enriched with raspberries phytochemicals. <i>LWT - Food Science and Technology</i> , 2020, 124, 109180. | 2.5 | 17 |
| 43 | Plants and Lactic Acid Bacteria Combination for New Antimicrobial and Antioxidant Properties Product Development in a Sustainable Manner. <i>Foods</i> , 2020, 9, 433. | 1.9 | 17 |
| 44 | Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. <i>Sustainability</i> , 2021, 13, 2869. | 1.6 | 17 |
| 45 | Influence of the addition of lupin sourdough with different lactobacilli on dough properties and bread quality. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2613-2620. | 1.3 | 16 |
| 46 | Development and characterization of the gummy supplements, enriched with probiotics and prebiotics. <i>CYTA - Journal of Food</i> , 2018, 16, 580-587. | 0.9 | 16 |
| 47 | Comparative study of ciabatta crust crispness through acoustic and mechanical methods: Effects of wheat malt and protease on dough rheology and crust crispness retention during storage. <i>LWT - Food Science and Technology</i> , 2018, 89, 110-116. | 2.5 | 16 |
| 48 | A potential of brown rice polish as a substrate for the lactic acid and bioactive compounds production by the lactic acid bacteria newly isolated from cereal-based fermented products. <i>LWT - Food Science and Technology</i> , 2018, 97, 323-331. | 2.5 | 16 |
| 49 | The expedient application of microbial fermentation after whole-wheat milling and fractionation to mitigate mycotoxins in wheat-based products. <i>LWT - Food Science and Technology</i> , 2021, 137, 110440. | 2.5 | 16 |
| 50 | Combination of Extrusion and Fermentation with <i>Lactobacillus plantarum</i> and <i>L. uvarum</i> Strains for Improving the Safety Characteristics of Wheat Bran. <i>Toxins</i> , 2021, 13, 163. | 1.5 | 16 |
| 51 | Bread Sourdough Lactic Acid Bacteria Technological, Antimicrobial, Toxin-Degrading, Immune System-, and Faecal Microbiota-Modelling Biological Agents for the Preparation of Food, Nutraceuticals and Feed. <i>Foods</i> , 2022, 11, 452. | 1.9 | 16 |
| 52 | Effect of fermented <i>Helianthus tuberosus</i> L. tubers on acrylamide formation and quality properties of wheat bread. <i>LWT - Food Science and Technology</i> , 2013, 54, 414-420. | 2.5 | 15 |
| 53 | Pigs™ Feed Fermentation Model with Antimicrobial Lactic Acid Bacteria Strains Combination by Changing Extruded Soya to Biomodified Local Feed Stock. <i>Animals</i> , 2020, 10, 783. | 1.0 | 15 |
| 54 | Challenges Associated with Byproducts Valorization Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. <i>Foods</i> , 2020, 9, 614. | 1.9 | 15 |

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|----|---|-----|-----------|
| 55 | A Comparison Study of the Caecum Microbial Profiles, Productivity and Production Quality of Broiler Chickens Fed Supplements Based on Medium Chain Fatty and Organic Acids. <i>Animals</i> , 2021, 11, 610. | 1.0 | 15 |
| 56 | Bioconversion of agro-industrial by-products to lactic acid using <i>Lactobacillus sakei</i> and two <i>Pediococcus</i> spp. strains. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2682-2691. | 1.3 | 14 |
| 57 | The Safety, Technological, Nutritional, and Sensory Challenges Associated With Lacto-Fermentation of Meat and Meat Products by Using Pure Lactic Acid Bacteria Strains and Plant-Lactic Acid Bacteria Bioproducts. <i>Frontiers in Microbiology</i> , 2019, 10, 1036. | 1.5 | 14 |
| 58 | The Evaluation of Dark Chocolate-Elicited Emotions and Their Relation with Physico Chemical Attributes of Chocolate. <i>Foods</i> , 2021, 10, 642. | 1.9 | 14 |
| 59 | Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 127-139. | 1.3 | 14 |
| 60 | The effect of <i>Pediococcus acidilactici</i> and <i>Lactobacillus sakei</i> on biogenic amines formation and free amino acid profile in different lupin during fermentation. <i>LWT - Food Science and Technology</i> , 2016, 74, 40-47. | 2.5 | 13 |
| 61 | Combination of Antimicrobial Starters for Feed Fermentation: Influence on Piglet Feces Microbiota and Health and Growth Performance, Including Mycotoxin Biotransformation in vivo. <i>Frontiers in Veterinary Science</i> , 2020, 7, 528990. | 0.9 | 13 |
| 62 | Characterization of Macro- and Microalgae Extracts Bioactive Compounds and Micro- and Macroelements Transition from Algae to Extract. <i>Foods</i> , 2021, 10, 2226. | 1.9 | 13 |
| 63 | The Influence of Scalded Flour, Fermentation, and Plants Belonging to Lamiaceae Family on the Wheat Bread Quality and Acrylamide Content. <i>Journal of Food Science</i> , 2018, 83, 1560-1568. | 1.5 | 12 |
| 64 | A comparative study on the structural and functional properties of water-soluble and alkali-soluble dietary fibres from rice bran after hot-water, ultrasound, hydrolysis by cellulase, and combined pre-treatments. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1137-1149. | 1.3 | 12 |
| 65 | Safety and quality parameters of ready-to-cook minced pork meat products supplemented with <i>Helianthus tuberosus</i> L. tubers fermented by BLIS producing lactic acid bacteria. <i>Journal of Food Science and Technology</i> , 2015, 52, 4306-4314. | 1.4 | 11 |
| 66 | The Nutritional and Safety Challenges Associated with Lupin Lacto-Fermentation. <i>Frontiers in Plant Science</i> , 2016, 7, 951. | 1.7 | 11 |
| 67 | Changes in the free amino acids and the biogenic amine contents during lactic acid fermentation of different lupin species. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2049-2056. | 1.3 | 11 |
| 68 | Evaluation of the potential of utilizing lactic acid bacteria and dairy wastewaters for methane production. <i>Energy Exploration and Exploitation</i> , 2017, 35, 388-402. | 1.1 | 11 |
| 69 | Application of antifungal lactobacilli in combination with coatings based on apple processing by-products as a bio-preservative in wheat bread production. <i>Journal of Food Science and Technology</i> , 2019, 56, 2989-3000. | 1.4 | 11 |
| 70 | Antimicrobial, Antioxidant, Sensory Properties, and Emotions Induced for the Consumers of Nutraceutical Beverages Developed from Technological Functionalised Food Industry By-Products. <i>Foods</i> , 2020, 9, 1620. | 1.9 | 11 |
| 71 | The influence of combined extrusion and fermentation processes on the chemical and biosafety parameters of wheat bran. <i>LWT - Food Science and Technology</i> , 2021, 146, 111498. | 2.5 | 11 |
| 72 | Functionalization of soya press cake (okara) by ultrasonication for enhancement of submerged fermentation with <i>Lactobacillus paracasei</i> LUHS244 for wheat bread production. <i>LWT - Food Science and Technology</i> , 2021, 152, 112337. | 2.5 | 11 |

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|----|---|-----|-----------|
| 73 | Combined fermentation for increasing efficiency of bioethanol production from <i>Fusarium</i> sp. contaminated barley biomass. <i>Catalysis Today</i> , 2014, 223, 108-114. | 2.2 | 10 |
| 74 | Sea Buckthorn (<i>Hippophae rhamnoides</i> L.) and Quince (<i>Cydonia oblonga</i> L.) Juices and Their By-Products as Ingredients Showing Antimicrobial and Antioxidant Properties for Chewing Candy: Nutraceutical Formulations. <i>Journal of Food Quality</i> , 2018, 2018, 1-8. | 1.4 | 10 |
| 75 | Plant-based proteinaceous snacks: Effect of fermentation and ultrasonication on end-product characteristics. <i>Food Science and Nutrition</i> , 2020, 8, 4746-4756. | 1.5 | 10 |
| 76 | Microbial and Antimicrobial Resistance Profiles of Microbiota in Common Carps (<i>Cyprinus carpio</i>) from Aquacultured and Wild Fish Populations. <i>Animals</i> , 2021, 11, 929. | 1.0 | 10 |
| 77 | Supplement Based on Fermented Milk Permeate for Feeding Newborn Calves: Influence on Blood, Growth Performance, and Faecal Parameters, including Microbiota, Volatile Compounds, and Fatty and Organic Acid Profiles. <i>Animals</i> , 2021, 11, 2544. | 1.0 | 10 |
| 78 | Pork meat products functional value and safety parameters improving by using lactic acid fermentation of savory plants. <i>Journal of Food Science and Technology</i> , 2015, 52, 7143-7152. | 1.4 | 9 |
| 79 | High occurrence rates of enrofloxacin and ciprofloxacin residues in retail poultry meat revealed by an ultra-sensitive mass-spectrometric method, and antimicrobial resistance to fluoroquinolones in <i>Campylobacter</i> spp. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 1107-1115. | 1.1 | 9 |
| 80 | Agar-immobilized lactic acid bacteria bioproducts as goat milk taste-masking agents and natural preservatives for the production of unripened goat cheese. <i>Journal of Dairy Science</i> , 2018, 101, 10866-10876. | 1.4 | 9 |
| 81 | Separate and Synergic Effects of <i>Lactobacillus uvarum</i> LUHSS245 and Arabinogalactan on the In Vitro Antimicrobial Properties as Well as on the Fecal and Metabolic Profile of Newborn Calves. <i>Animals</i> , 2020, 10, 593. | 1.0 | 9 |
| 82 | Influence of the addition of <i>Helianthus tuberosus</i> L. fermented with different lactobacilli on acrylamide content in biscuits. <i>International Journal of Food Science and Technology</i> , 2015, 50, 431-439. | 1.3 | 8 |
| 83 | Lupinus <i>angustifolius</i> L. lactofermentation and protein isolation: effects on phenolic compounds and genistein, antioxidant properties, trypsin inhibitor activity, and protein digestibility. <i>European Food Research and Technology</i> , 2018, 244, 1521-1531. | 1.6 | 8 |
| 84 | Functionalisation of rice bran assisted by ultrasonication and fermentation for the production of rice bran-lingonberry pulp-based probiotic nutraceutical. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1462-1472. | 1.3 | 8 |
| 85 | Influence of fermentation on the characteristics of Baltic Sea macroalgae, including microbial profile and trace element content. <i>Food Control</i> , 2021, 129, 108235. | 2.8 | 8 |
| 86 | Bio-refinery of plant drinks press cake permeate using ultrafiltration and lactobacillus fermentation into antimicrobials and its effect on the growth of wheatgrass in vivo. <i>Food Bioscience</i> , 2022, 46, 101427. | 2.0 | 8 |
| 87 | Challenges of <i>Lactobacillus</i> fermentation in combination with acoustic screening for deoxynivalenol and deoxynivalenol conjugates reduction in contaminated wheat - based products. <i>Food Control</i> , 2022, 134, 108699. | 2.8 | 8 |
| 88 | Modulation of the nutritional value of lupine wholemeal and protein isolates using submerged and solid-state fermentation with <i>Pediococcus pentosaceus</i> strains. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1896-1905. | 1.3 | 7 |
| 89 | 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. | 1.3 | 7 |
| 90 | The Quality of Wheat Bread With Ultrasonicated and Fermented By-Products From Plant Drinks Production. <i>Frontiers in Microbiology</i> , 2021, 12, 652548. | 1.5 | 7 |

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|-----|---|-----|-----------|
| 91 | Mycotoxins in cereals and pulses harvested in Latvia by nanoLC-Orbitrap MS. Food Additives and Contaminants: Part B Surveillance, 2021, 14, 115-123. | 1.3 | 7 |
| 92 | Investigation of Immunomodulatory and Gut Microbiota-Altering Properties of Multicomponent Nutraceutical Prepared from Lactic Acid Bacteria, Bovine Colostrum, Apple Production By-Products and Essential Oils. Foods, 2021, 10, 1313. | 1.9 | 7 |
| 93 | The Use of Tomato Powder Fermented with and for the Ready-to-Cook Minced Meat Quality Improvement. Food Technology and Biotechnology, 2015, 53, 163-170. | 0.9 | 7 |
| 94 | Influence of microbial and chemical contaminants on the yield and quality of ethanol from wheat grains. Journal of the Science of Food and Agriculture, 2019, 99, 2348-2355. | 1.7 | 6 |
| 95 | A Comparison Study on the Production and Recovery of Lactic Acid by Fermenting Dairy By-Products with <i>P. acidilactici</i> and <i>Lb. delbrückii</i> spp. <i>bulgaricus</i> . Waste and Biomass Valorization, 2019, 10, 1519-1528. | 1.8 | 6 |
| 96 | Evaluation of the use of lactic acid bacteria and <i>Thymus vulgaris</i> essential oil on Suffolk and Ile de France lamb breed (<i>Musculus gluteus</i>) quality parameters. International Journal of Food Science and Technology, 2020, 55, 3463-3474. | 1.3 | 6 |
| 97 | 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 |
| 98 | The Contribution of Extruded and Fermented Wheat Bran to the Quality Parameters of Wheat Bread, Including the Profile of Volatile Compounds and Their Relationship with Emotions Induced for Consumers. Foods, 2021, 10, 2501. | 1.9 | 6 |
| 99 | Changes in the Microbial Community and Biogenic Amine Content in Rapeseed Meal during Fermentation with an Antimicrobial Combination of Lactic Acid Bacteria Strains. Fermentation, 2022, 8, 136. | 1.4 | 6 |
| 100 | Nutraceuticals in gummy candies form prepared from lacto-fermented lupine protein concentrates, as high-quality protein source, incorporated with <i>Citrus paradise</i> L. essential oil and xylitol. International Journal of Food Science and Technology, 2018, 53, 2015-2025. | 1.3 | 5 |
| 101 | Integration of Ultrasound into the Development of Plant-Based Protein Hydrolysate and Its Bio-Stimulatory Effect for Growth of Wheat Grain Seedlings In Vivo. Plants, 2021, 10, 1319. | 1.6 | 5 |
| 102 | The relationship between wheat baking properties, specific high molecular weight glutenin components and characteristics of varieties. Zemdirbyste, 2015, 102, 229-238. | 0.3 | 5 |
| 103 | Applicability of <i>Pediococcus</i> strains for fermentation of cereal bran and its influence on the milk yield of dairy cattle. Zemdirbyste, 2017, 104, 63-70. | 0.3 | 5 |
| 104 | Application of Wastewater-Based Epidemiology for Tracking Human Exposure to Deoxynivalenol and Enniatins. Toxins, 2022, 14, 91. | 1.5 | 5 |
| 105 | Efficacy of Ozonation Treatments of Smoked Fish for Reducing Its Benzo[a]pyrene Concentration and Toxicity. Journal of Food Protection, 2016, 79, 2167-2173. | 0.8 | 4 |
| 106 | Influence of the Fermented Feed and Vaccination and Their Interaction on Parameters of Large White/Norwegian Landrace Piglets. Animals, 2020, 10, 1201. | 1.0 | 4 |
| 107 | Acoustic-Based Screening Method for the Detection of Total Aflatoxin in Corn and Biological Detoxification in Bioethanol Production. Frontiers in Microbiology, 2020, 11, 543. | 1.5 | 4 |
| 108 | Characteristics of Nutraceutical Chewing Candy Formulations Based on Fermented Milk Permeate, Psyllium Husk, and Apple By-Products. Foods, 2021, 10, 777. | 1.9 | 4 |

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|-----|---|-----|-----------|
| 109 | Nutraceutical Chewing Candy Formulations Based on Acetic, Alcoholic, and Lactofermented Apple Juice Products. <i>Foods</i> , 2021, 10, 2329. | 1.9 | 4 |
| 110 | Effects of Ethanol Extracts of <i>Origanum vulgare</i> and <i>Thymus vulgaris</i> on the Mycotoxin Concentrations and the Hygienic Quality of Maize (<i>Zea mays</i> L.) Silage. <i>Toxins</i> , 2022, 14, 298. | 1.5 | 4 |
| 111 | Biopreservation of Wild Edible Mushrooms (<i>Boletus edulis</i> , <i>Cantharellus</i> , and <i>Rozites caperata</i>) with Lactic Acid Bacteria Possessing Antimicrobial Properties. <i>Foods</i> , 2022, 11, 1800. | 1.9 | 4 |
| 112 | Influence of lactic acid bacteriaâ€“fermented <i>Helianthus tuberosus</i> L. and <i>Lupinus luteus</i> on quality of milk products. <i>CYTA - Journal of Food</i> , 0, , 1-7. | 0.9 | 3 |
| 113 | The Perspectives Associated With the Computer-Based Diagnostic Method of Depressive Disorder. <i>Frontiers in Psychiatry</i> , 2018, 9, 687. | 1.3 | 3 |
| 114 | Perspectives of lupine wholemeal protein and protein isolates biodegradation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1989-2001. | 1.3 | 3 |
| 115 | Development of a Rapid Method for the Determination of Phenolic Antioxidants in Dark Chocolate Using Ultra Performance Liquid Chromatography Coupled to Orbitrap Mass Spectrometry. <i>Journal of Chromatographic Science</i> , 2019, 57, 434-442. | 0.7 | 3 |
| 116 | Antimicrobial Potential of Beverages Preparation Based on Fermented Milk Permeate and Berries/Vegetables. <i>Beverages</i> , 2020, 6, 65. | 1.3 | 3 |
| 117 | Impact of <i>Romanov</i> breed lamb gender on carcass traits and meat quality parameters including biogenic amines and malondialdehyde changes during storage. <i>Food Science and Nutrition</i> , 0, , . | 1.5 | 3 |
| 118 | A new delivery system based on apple pomaceâ€“pectin gels to encourage the viability of antimicrobial strains. <i>Food Science and Technology International</i> , 2020, 26, 242-253. | 1.1 | 2 |
| 119 | Structural and functional characterisation of compositionally optimised rice bran and lingonberry dietary fibreâ€“based gelâ€“type product enriched with phytochemicals. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3372-3380. | 1.3 | 2 |
| 120 | Berry By-Products in Combination with Antimicrobial Lactic Acid Bacteria Strains for the Sustainable Formulation of Chewing Candies. <i>Foods</i> , 2022, 11, 1177. | 1.9 | 2 |
| 121 | Potential of an Exploitation of Acid-Tolerant Antimicrobial Microorganisms Evolving Enzyme Systems for the Utilization of Dairy By-products and Lignocellulosic Biomass to Lactic Acid. <i>Frontiers in Bioengineering and Biotechnology</i> , 2016, 4, 92. | 2.0 | 1 |
| 122 | Personalized Strategy for Animal-Assisted Therapy for Individuals Based on the Emotions Induced by the Images of Different Animal Species and Breeds. <i>Animals</i> , 2022, 12, 597. | 1.0 | 1 |
| 123 | Specifics of the Emotional Response of Patients Suffering From Major Depressive Disorder to Imagined Basic Tastes of Food. <i>Frontiers in Psychology</i> , 2022, 13, 820684. | 1.1 | 0 |
| 124 | Strategy for Local Plant-Based Material Valorisation to Higher-Value Feed Stock for Piglets. <i>Animals</i> , 2022, 12, 1092. | 1.0 | 0 |
| 125 | Effect of restricted grazing or feeding with total mix ration environments on the properties of milk quantity and quality from dairy cows of different genotypes. <i>Zemdirbyste</i> , 2022, 109, 185-190. | 0.3 | 0 |