Andreja Rajkovic

List of Publications by Year
in descending order

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131 papers	4,368 citations	108046 37 h-index	150775 59 g-index
136 all docs	136 docs citations	136 times ranked	5017 citing authors

#	Article	IF	Citations
1	Phycocyanobilin-modified Î²-lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. Food Hydrocolloids, 2022, 123, 107169.	5.6	13
2	Inactivation of foodborne pathogens on leek and alfalfa seeds with supercritical carbon dioxide. Journal of Supercritical Fluids, 2022, 180, 105433.	1.6	3
3	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
4	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
5	Detection of Enterotoxigenic Psychrotrophic Presumptive Bacillus cereus and Cereulide Producers in Food Products and Ingredients. Toxins, 2022, 14, 289.	1.5	4
6	Bioenergetic Status of the Intestinal and Hepatic Cells after Short Term Exposure to Fumonisin B1 and Aflatoxin B1. International Journal of Molecular Sciences, 2022, 23, 6945.	1.8	11
7	Optimization of UV-C light and lactic acid combined treatment in decontamination of sliced Brazilian dry-cured loin: Salmonella Typhimurium inactivation and physicochemical quality. Meat Science, 2021, 172, 108308.	2.7	12
8	Position paper on the use of an â€œestimated acceptable concentrationâ€•(EAC) as basis for a control policy's action level for carcinogens unintentionally present in food. Trends in Food Science and Technology, 2021, 107, 324-332.	7.8	1
9	Supercritical CO₂ for the drying and microbial inactivation of appleâ€™s slices. Drying Technology, 2021, 39, 259-267.	1.7	12
10	Bacillus weihenstephanensis can readily evolve for increased endospore heat resistance without compromising its thermotype. International Journal of Food Microbiology, 2021, 341, 109072.	2.1	7
11	Risk assessment of dietary exposure to aflatoxin B1 in Serbia. Food and Chemical Toxicology, 2021, 151, 112116.	1.8	23
12	Cross-talk between Fusarium verticillioides and Aspergillus flavus in vitro and in planta. Mycotoxin Research, 2021, 37, 229-240.	1.3	9
13	Bacillus cereus food intoxication and toxicoinfection. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3719-3761.	5.9	74
14	Loss of zebrafish atp6v1e1b, encoding a subunit of vacuolar ATPase, recapitulates human ARCL type 2C syndrome and identifies multiple pathobiological signatures. PLoS Genetics, 2021, 17, e1009603.	1.5	3
15	Intracellular quercetin accumulation and its impact on mitochondrial dysfunction in intestinal Caco-2 cells. Food Research International, 2021, 145, 110430.	2.9	12
16	Aggregability and digestibility study of fruit juice fortified camel milk powder proteins. LWT - Food Science and Technology, 2021, 152, 112250.	2.5	10
17	Evaluation of B. thuringiensis-based biopesticides in the primary production of fresh produce as a food safety hazard and risk. Food Control, 2021, 130, 108390.	2.8	14
18	New Insights into the Potential Cytotoxic Role of Bacillus cytotoxicus Cytotoxin K-1. Toxins, 2021, 13, 698.	1.5	6

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19	Versatile human in vitro triple coculture model coincubated with adhered gut microbes reproducibly mimics proâ€inflammatory hostâ€microbe interactions in the colon. FASEB Journal, 2021, 35, e21992.	0.2	8
20	Chemical Content of Five Molluscan Bivalve Species Collected from South Korea: Multivariate Study and Safety Evaluation. Foods, 2021, 10, 2690.	1.9	0
21	Cyanotoxins and Food Contamination in Developing Countries: Review of Their Types, Toxicity, Analysis, Occurrence and Mitigation Strategies. Toxins, 2021, 13, 786.	1.5	30
22	Water safety plan enhancements with improved drinking water quality detection techniques. Science of the Total Environment, 2020, 698, 134185.	3.9	43
23	Directed evolution by UV-C treatment of Bacillus cereus spores. International Journal of Food Microbiology, 2020, 317, 108424.	2.1	11
24	Impact of beef extract used for sample concentration on the detection of Escherichia coli DNA in water samples via qPCR. Journal of Microbiological Methods, 2020, 168, 105786.	0.7	4
25	Comparison of Supercritical CO2-Drying, Freeze-Drying and Frying on Sensory Properties of Beetroot. Foods, 2020, 9, 1201.	1.9	14
26	Dietary Emulsifiers Alter Composition and Activity of the Human Gut Microbiota in vitro, Irrespective of Chemical or Natural Emulsifier Origin. Frontiers in Microbiology, 2020, 11, 577474.	1.5	33
27	Efficiency of PEG secondary concentration and PCR for the simultaneous concentration and quantification of foodborne bacteria, viruses and protozoa. FEMS Microbiology Letters, 2020, 367, .	0.7	0
28	Detection of toxins involved in foodborne diseases caused by Gramâ€positive bacteria. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1605-1657.	5.9	51
29	Fibrinogen Increases Resveratrol Solubility and Prevents it from Oxidation. Foods, 2020, 9, 780.	1.9	8
30	Supercritical CO2 Drying of Red Bell Pepper. Food and Bioprocess Technology, 2020, 13, 753-763.	2.6	10
31	Current Status of Mycotoxin Contamination of Food and Feeds and Associated Public Health Risk in Serbia. Meat Technology, 2020, 61, 1-36.	0.1	6
32	Impact of fungicides and weather on cyclodepsipeptideâ€producing Fusarium spp. and beauvericin and enniatin levels in wheat grains. Journal of the Science of Food and Agriculture, 2019, 99, 253-262.	1.7	16
33	Counteracting in Vitro Toxicity of the Ionophoric Mycotoxin Beauvericinâ€"Synthetic Receptors to the Rescue. Journal of Organic Chemistry, 2019, 84, 10422-10435.	1.7	1
34	Global Burden of Colistin-Resistant Bacteria: Mobilized Colistin Resistance Genes Study (1980â€"2018). Microorganisms, 2019, 7, 461.	1.6	175
35	Cell line-dependent increase in cellular quercetin accumulation upon stress induced by valinomycin and lipopolysaccharide, but not by TNF-Î±. Food Research International, 2019, 125, 108596.	2.9	4
36	Modelling inactivation of Staphylococcus spp. on sliced Brazilian dry-cured loin with thermosonication and peracetic acid combined treatment. International Journal of Food Microbiology, 2019, 309, 108328.	2.1	13

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37	The response of five intestinal cell lines to anoxic conditionsin vitro. Biology of the Cell, 2019, 111, 232-244.	0.7	11
38	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
39	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
40	The potential of foods treated with supercritical carbon dioxide (sc-CO₂) as novel foods. British Food Journal, 2019, 121, 815-834.	1.6	20
41	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
42	Impact of climatic conditions on fumonisins in maize grown in Serbia. World Mycotoxin Journal, 2019, 12, 183-190.	0.8	16
43	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
44	Diversified sources for human infections by Salmonella enterica serovar newport. Transboundary and Emerging Diseases, 2019, 66, 1044-1048.	1.3	32
45	Pest control in Serbian and Greek food establishments â€“ Opinions and knowledge. Food Control, 2019, 98, 281-289.	2.8	5
46	Microbial inactivation efficiency of supercritical CO₂ drying process. Drying Technology, 2018, 36, 2016-2021.	1.7	22
47	Inactivation of Salmonella , Listeria monocytogenes and Escherichia coli O157:H7 inoculated on coriander by freeze-drying and supercritical CO 2 drying. Innovative Food Science and Emerging Technologies, 2018, 47, 180-186.	2.7	30
48	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
49	Hygienic design of a unit for supercritical fluid drying â€“ case study. British Food Journal, 2018, 120, 2155-2165.	1.6	9
50	Development of a Synthetic Receptor for the Food Toxin Beauvericin: A Tale of Carbazole and Steroids. Organic Letters, 2018, 20, 6368-6371.	2.4	2
51	The effect of nisin and storage temperature on the quality parameters of processed cheese. Mljekarstvo, 2018, , 182-191.	0.2	4
52	Overview on the Mycotoxins Incidence in Serbia in the Period 2004â€“2016. Toxins, 2018, 10, 279.	1.5	52
53	Oxygen Consumption Rate Analysis of Mitochondrial Dysfunction Caused by Bacillus cereus Cereulide in Caco-2 and HepG2 Cells. Toxins, 2018, 10, 266.	1.5	50
54	Adverse Outcome Pathway-Driven Analysis of Liver Steatosis in Vitro: A Case Study with Cyproconazole. Chemical Research in Toxicology, 2018, 31, 784-798.	1.7	49

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55	How the food industry experiences and perceives food fraud. Quality Assurance and Safety of Crops and Foods, 2018, 10, 325-333.	1.8	12
56	The performance of food safety management systems in the raspberries chain. Food Control, 2017, 80, 151-161.	2.8	14
57	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
58	Inactivation of Viruses and Bacteriophages as Models for Swine Hepatitis E Virus in Food Matrices. Food and Environmental Virology, 2017, 9, 20-34.	1.5	17
59	The effect of pulsed UV light on Escherichia coli O157:H7, Listeria monocytogenes, Salmonella Typhimurium, Staphylococcus aureus and staphylococcal enterotoxin A on sliced fermented salami and its chemical quality. Food Control, 2017, 73, 829-837.	2.8	57
60	Quantitative farm-to-fork human norovirus exposure assessment of individually quick frozen raspberries and raspberry puree. International Journal of Food Microbiology, 2017, 242, 87-97.	2.1	27
61	Staphylococcus: Food Poisoning. , 2016, , 133-139.		5
62	Application of LC-MS/MS MRM to Determine Staphylococcal Enterotoxins (SEB and SEA) in Milk. Toxins, 2016, 8, 118.	1.5	40
63	Quercetin mitigates valinomycinâ€induced cellular stress via stressâ€induced metabolism and cell uptake. Molecular Nutrition and Food Research, 2016, 60, 972-980.	1.5	9
64	Development and validation of ultra-high-performance liquid chromatographyâ€“tandem mass spectrometry methods for the simultaneous determination of beauvericin, enniatins (A, A1, B, B1) and cereulide in maize, wheat, pasta and rice. Journal of Chromatography A, 2016, 1472, 35-43.	1.8	30
65	Performance of Drying Technologies to Ensure Microbial Safety of Dried Fruits and Vegetables. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1056-1066.	5.9	132
66	Bioconjugation of quantum dots: Review & impact on future application. TrAC - Trends in Analytical Chemistry, 2016, 83, 31-48.	5.8	106
67	Bacillus cereus NVH 0500/00 Can Adhere to Mucin but Cannot Produce Enterotoxins during Gastrointestinal Simulation. Applied and Environmental Microbiology, 2016, 82, 289-296.	1.4	12
68	Sustained accumulation of prelamin A and depletion of lamin A/C both cause oxidative stress and mitochondrial dysfunction but induce different cell fates. Nucleus, 2015, 6, 236-246.	0.6	63
69	Bacillus cereusAdhesion to Simulated Intestinal Mucus Is Determined by Its Growth on Mucin, Rather Than Intestinal Environmental Parameters. Foodborne Pathogens and Disease, 2015, 12, 904-913.	0.8	10
70	Legislation, standards and diagnostics as a backbone of food safety assurance in Serbia. British Food Journal, 2015, 117, 94-108.	1.6	16
71	Factors affecting the status of food safety management systems in the global fresh produce chain. Food Control, 2015, 52, 85-97.	2.8	67
72	The Sensory Quality of Meat, Game, Poultry, Seafood and Meat Products as Affected by Intense Light Pulses: A Systematic Review. Procedia Food Science, 2015, 5, 285-288.	0.6	16

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73	Sub-Emetic Toxicity of Bacillus cereus Toxin Cereulide on Cultured Human Enterocyte-Like Caco-2 Cells. Toxins, 2014, 6, 2270-2290.	1.5	23
74	PCR Applications in Food Microbiology. , 2014, , 1033-1041.		1
75	Environmental management effects in certified Serbian food companies. Journal of Cleaner Production, 2014, 76, 196-199.	4.6	34
76	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
77	Microbial toxins and low level of foodborne exposure. Trends in Food Science and Technology, 2014, 38, 149-157.	7.8	35
78	Toxin producing Bacillus cereus persist in ready-to-reheat spaghetti Bolognese mainly in vegetative state. International Journal of Food Microbiology, 2013, 167, 236-243.	2.1	17
79	Food safety issues in fresh produce: Bacterial pathogens, viruses and pesticide residues indicated as major concerns by stakeholders in the fresh produce chain. Food Control, 2013, 32, 190-197.	2.8	166
80	Serbian meat industry: A survey on food safety management systems implementation. Food Control, 2013, 32, 25-30.	2.8	46
81	New research on modified-atmosphere packaging and pathogen behaviour. , 2013, , 340-354.		4
82	Survival of Bacillus cereus Vegetative Cells and Spores during In Vitro Simulation of Gastric Passage. Journal of Food Protection, 2012, 75, 690-694.	0.8	29
83	Survival and Germination of Bacillus cereus Spores without Outgrowth or Enterotoxin Production during In Vitro Simulation of Gastrointestinal Transit. Applied and Environmental Microbiology, 2012, 78, 7698-7705.	1.4	41
84	Enterotoxin Production byBacillus cereusUnder Gastrointestinal Conditions and Their Immunological Detection by Commercially Available Kits. Foodborne Pathogens and Disease, 2012, 9, 1130-1136.	0.8	49
85	Application of MALDI-TOF mass spectrometry for the detection of enterotoxins produced by pathogenic strains of the Bacillus cereus group. Analytical and Bioanalytical Chemistry, 2012, 404, 1691-1702.	1.9	35
86	Determination of Bacillus cereus Emetic Toxin in Food Products by Means of LCâ€“MSÂ². Food Analytical Methods, 2012, 5, 969-979.	1.3	18
87	Behaviour of non-stressed and stressed Listeria monocytogenes and Campylobacter jejuni cells on fresh chicken burger meat packaged under modified atmosphere and inoculated with protective culture. International Journal of Food Microbiology, 2012, 158, 107-112.	2.1	22
88	Incidence, growth and enterotoxin production of Staphylococcus aureus in insufficiently dried traditional beef ham â€œgovedja prÅ¡utaâ€•under different storage conditions. Food Control, 2012, 27, 369-373.	2.8	18
89	Analysis of Intracellular pH in Escherichia coli O157:H7 to Determine the Effect of Chlorine Dioxide Decontamination. Food Analytical Methods, 2012, 5, 327-331.	1.3	1
90	Detection of Clostridium botulinum neurotoxins A and B in milk by ELISA and immuno-PCR at higher sensitivity than mouse bio-assay. Food Analytical Methods, 2012, 5, 319-326.	1.3	16

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91	Impact of intestinal microbiota and gastrointestinal conditions on the in vitro survival and growth of Bacillus cereus. International Journal of Food Microbiology, 2012, 155, 241-246.	2.1	23
92	Monitoring the intracellular pH of Zygosaccharomyces bailii by green fluorescent protein. International Journal of Food Microbiology, 2012, 156, 290-295.	2.1	11
93	Regulation of toxin production by Bacillus cereus and its food safety implications. Critical Reviews in Microbiology, 2011, 37, 188-213.	2.7	104
94	The challenge of merging food safety diagnostic needs with quantitative PCR platforms. Trends in Food Science and Technology, 2011, 22, S30-S38.	7.8	53
95	The influence of headspace and dissolved oxygen level on growth and haemolytic BL enterotoxin production of a psychrotolerant Bacillus weihenstephanensis isolate on potato based ready-to-eat food products. Food Microbiology, 2011, 28, 298-304.	2.1	17
96	Growth of Escherichia coli O157:H7 and Listeria monocytogenes with prior resistance to intense pulsed light and lactic acid. Food Microbiology, 2011, 28, 869-872.	2.1	8
97	Follow-up of the Bacillus cereus emetic toxin production in penne pasta under household conditions using liquid chromatography coupled with mass spectrometry. Food Microbiology, 2011, 28, 1105-1109.	2.1	31
98	Intracellular pH inCampylobacter jejuniWhen Treated with Aqueous Chlorine Dioxide. Foodborne Pathogens and Disease, 2011, 8, 325-328.	0.8	2
99	Alternative microbial methods: An overview and selection criteria. Food Microbiology, 2010, 27, 710-730.	2.1	257
100	Contemporary strategies in combating microbial contamination in food chain. International Journal of Food Microbiology, 2010, 141, S29-S42.	2.1	110
101	Survival of lactic acid and chlorine dioxide treated Campylobacter jejuni under suboptimal conditions of pH, temperature and modified atmosphere. International Journal of Food Microbiology, 2010, 141, S140-S146.	2.1	15
102	Survival of Campylobacter jejuni on raw chicken legs packed in high-oxygen or high-carbon dioxide atmosphere after the decontamination with lactic acid/sodium lactate buffer. International Journal of Food Microbiology, 2010, 140, 201-206.	2.1	35
103	Pulsed UV light as an intervention strategy against Listeria monocytogenes and Escherichia coli O157:H7 on the surface of a meat slicing knife. Journal of Food Engineering, 2010, 100, 446-451.	2.7	55
104	The development of Escherichia coli and Listeria monocytogenes variants resistant to high-pressure carbon dioxide inactivation. Letters in Applied Microbiology, 2010, 50, 653-656.	1.0	8
105	Quantification of the Emetic Toxin Cereulide in Food Products by Liquid Chromatography-Mass Spectrometry Using Synthetic Cereulide as a Standard. Applied and Environmental Microbiology, 2010, 76, 7466-7472.	1.4	43
106	Quantification methods for Bacillus cereus vegetative cells and spores in the gastrointestinal environment. Journal of Microbiological Methods, 2010, 83, 202-210.	0.7	28
107	Comparison of Enrichment Conditions for Rapid Detection of Low Numbers of Sublethally Injured Escherichia coli O157in Food. Journal of Food Protection, 2009, 72, 1862-1868.	0.8	39
108	Kinetics of resuscitation and growth of L. monocytogenes as a tool to select appropriate enrichment conditions as a prior step to rapid detection methods. Food Microbiology, 2009, 26, 88-93.	2.1	25

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109	Treatment of Escherichia coli O157:H7 with lactic acid, neutralized electrolyzed oxidizing water and chlorine dioxide followed by growth under sub-optimal conditions of temperature, pH and modified atmosphere. Food Microbiology, 2009, 26, 629-637.	2.1	31
110	Resistance of Listeria monocytogenes, Escherichia coli O157:H7 and Campylobacter jejuni after exposure to repetitive cycles of mild bactericidal treatments. Food Microbiology, 2009, 26, 889-895.	2.1	43
111	Intracellular pH as an indicator of viability and resuscitation of Campylobacter jejuni after decontamination with lactic acid. International Journal of Food Microbiology, 2009, 135, 136-143.	2.1	22
112	Characterization of Escherichia coli from raw poultry in Belgium and impact on the detection of Campylobacter jejuni using Bolton broth. International Journal of Food Microbiology, 2009, 135, 248-253.	2.1	62
113	Chlorine dioxide for minimally processed produce preservation: aÂreview. Trends in Food Science and Technology, 2009, 20, 17-26.	7.8	220
114	Influence of partial inactivation on growth of Listeria monocytogenes under sub-optimal conditions of increased NaCl concentration or increased acidity. Innovative Food Science and Emerging Technologies, 2009, 10, 267-271.	2.7	12
115	UZICE BEEF PRSHUTA: INFLUENCE OF DIFFERENT SALTING PROCESSES ON SENSORY PROPERTIES. Journal of Muscle Foods, 2008, 19, 237-246.	0.5	6
116	Heat resistance of Bacillus cereus emetic toxin, cereulide. Letters in Applied Microbiology, 2008, 46, 536-541.	1.0	123
117	Effects of CO2 on the resuscitation of Listeria monocytogenes injured by various bactericidal treatments. International Journal of Food Microbiology, 2008, 123, 67-73.	2.1	33
118	Multi-method approach indicates no presence of sub-lethally injured Listeria monocytogenes cells after mild heat treatment. International Journal of Food Microbiology, 2008, 123, 262-268.	2.1	36
119	Sensitivity of different Campylobacter jejuni and Escherichia coli O157:H7 strains to mild bactericidal treatments. Communications in Agricultural and Applied Biological Sciences, 2008, 73, 209-12.	0.0	0
120	Degradation of N-Acyl-l-Homoserine Lactones by Bacillus cereus in Culture Media and Pork Extract. Applied and Environmental Microbiology, 2007, 73, 2329-2332.	1.4	38
121	Performance of a Growthâ€“No Growth Model for Listeria monocytogenes Developed for Mayonnaise-Based Salads: Influence of Strain Variability, Food Matrix, Inoculation Level, and Presence of Sorbic and Benzoic Acid. Journal of Food Protection, 2007, 70, 2118-2126.	0.8	27
122	Computer aided boar semen motility analysis for cereulide detection in different food matrices. International Journal of Food Microbiology, 2007, 114, 92-99.	2.1	34
123	Establishment of procedures provoking sub-lethal injury of Listeria monocytogenes, Campylobacter jejuni and Escherichia coli O157 to serve method performance testing. International Journal of Food Microbiology, 2007, 118, 241-249.	2.1	93
124	Influence of storage conditions of apples on growth and patulin production by Penicillium expansum. International Journal of Food Microbiology, 2007, 119, 170-181.	2.1	114
125	Immunoquantitative Real-Time PCR for Detection and Quantification of Staphylococcus aureus Enterotoxin B in Foods. Applied and Environmental Microbiology, 2006, 72, 6593-6599.	1.4	46
126	Dynamics of boar semen motility inhibition as a semi-quantitative measurement of Bacillus cereus emetic toxin (Cereulide). Journal of Microbiological Methods, 2006, 65, 525-534.	0.7	28

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127	Influence of Type of Food on the Kinetics and Overall Production of Bacillus cereus Emetic Toxin. Journal of Food Protection, 2006, 69, 847-852.	0.8	54
128	Prevalence and characterisation of Bacillus cereus in vacuum packed potato puree. International Journal of Food Science and Technology, 2006, 41, 878-884.	1.3	27
129	Antimicrobial effect of nisin and carvacrol and competition between Bacillus cereus and Bacillus circulans in vacuum-packed potato puree. Food Microbiology, 2005, 22, 189-197.	2.1	45
130	Evaluation of a challenge testing protocol to assess the stability of ready-to-eat cooked meat products against growth of Listeria monocytogenes. International Journal of Food Microbiology, 2004, 90, 219-236.	2.1	41
131	Global Burden of Colistin Resistant Bacteria: Mobilized Colistin Resistant Genes Study 1980-2018. SSRN Electronic Journal, 0, , .	0.4	1