

# Pavel KalaC

## List of Publications by Citations

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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.

61  
papers

2,704  
citations

26  
h-index

51  
g-index

66  
ext. papers

3,049  
ext. citations

5.5  
avg. IF

6  
L-index

#	Paper	IF	Citations
61	Chemical composition and nutritional value of European species of wild growing mushrooms: A review. <i>Food Chemistry</i> , <b>2009</b> , 113, 9-16	8.5	432
60	A review of trace element concentrations in edible mushrooms. <i>Food Chemistry</i> , <b>2000</b> , 69, 273-281	8.5	400
59	A review of chemical composition and nutritional value of wild-growing and cultivated mushrooms. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 209-18	4.3	335
58	Trace element contents in European species of wild growing edible mushrooms: A review for the period 2000-2009. <i>Food Chemistry</i> , <b>2010</b> , 122, 2-15	8.5	183
57	Health effects and occurrence of dietary polyamines: a review for the period 2005-mid 2013. <i>Food Chemistry</i> , <b>2014</b> , 161, 27-39	8.5	125
56	A review of edible mushroom radioactivity. <i>Food Chemistry</i> , <b>2001</b> , 75, 29-35	8.5	100
55	Contents of cadmium, mercury and lead in edible mushrooms growing in a historical silver-mining area. <i>Food Chemistry</i> , <b>2006</b> , 96, 580-585	8.5	81
54	The effects of silage feeding on some sensory and health attributes of cow's milk: A review. <i>Food Chemistry</i> , <b>2011</b> , 125, 307-317	8.5	70
53	Biogenic amine formation in bottled beer. <i>Food Chemistry</i> , <b>2002</b> , 79, 431-434	8.5	64
52	The effects of lactic acid bacteria inoculants on biogenic amines formation in sauerkraut. <i>Food Chemistry</i> , <b>2000</b> , 70, 355-359	8.5	57
51	A Review of Biogenic Amines and Polyamines in Beer. <i>Journal of the Institute of Brewing</i> , <b>2003</b> , 109, 123-128		56
50	Levels of biogenic amines in typical vegetable products. <i>Food Chemistry</i> , <b>2002</b> , 77, 349-351	8.5	48
49	Concentrations of seven biogenic amines in sauerkraut. <i>Food Chemistry</i> , <b>1999</b> , 67, 275-280	8.5	47
48	Screening the Multi-Element Content of Pleurotus Mushroom Species Using inductively Coupled Plasma Optical Emission Spectrometer (ICP-OES). <i>Food Analytical Methods</i> , <b>2017</b> , 10, 487-496	3.4	44
47	Leaching of cadmium, lead and mercury from fresh and differently preserved edible mushroom, <i>Xerocomus badius</i> , during soaking and boiling. <i>Food Chemistry</i> , <b>2002</b> , 79, 41-45	8.5	41
46	Concentrations of five biogenic amines in Czech beers and factors affecting their formation. <i>Food Chemistry</i> , <b>1997</b> , 58, 209-214	8.5	37
45	Elemental characteristics of mushroom species cultivated in China and Poland. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 66, 168-178	4.1	36

44	Changes in biogenic amine concentrations during sauerkraut storage. <i>Food Chemistry</i> , <b>2000</b> , 69, 309-314	8.5	35
43	Contents of cadmium and mercury in edible mushrooms. <i>Journal of Applied Biomedicine</i> , <b>2004</b> , 2, 15-20	0.6	32
42	Recent advances in the research on biological roles of dietary polyamines in man. <i>Journal of Applied Biomedicine</i> , <b>2009</b> , 7, 65-74	0.6	31
41	Multielemental analysis of fruit bodies of three cultivated commercial <i>Agaricus</i> species. <i>Journal of Food Composition and Analysis</i> , <b>2017</b> , 59, 170-178	4.1	30
40	Content of selected elements and low-molecular-weight organic acids in fruiting bodies of edible mushroom <i>Boletus badius</i> (Fr.) Fr. from unpolluted and polluted areas. <i>Environmental Science and Pollution Research</i> , <b>2016</b> , 23, 20609-20618	5.1	30
39	Application of lactic acid bacteria starter cultures for decreasing the biogenic amine levels in sauerkraut. <i>European Food Research and Technology</i> , <b>2002</b> , 215, 509-514	3.4	30
38	Content of biogenic amines and polyamines in some species of European wild-growing edible mushrooms. <i>European Food Research and Technology</i> , <b>2009</b> , 230, 163-171	3.4	27
37	The required characteristics of ensiled crops used as a feedstock for biogas production: a review. <i>Journal of Agrobiology</i> , <b>2011</b> , 28, 85-96		27
36	Contents of biologically active polyamines in chicken meat, liver, heart and skin after slaughter and their changes during meat storage and cooking. <i>Food Chemistry</i> , <b>2009</b> , 116, 419-425	8.5	26
35	Cultivation of mushrooms for production of food biofortified with lithium. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1097-1104	3.4	22
34	The effect of different substrates on the growth of six cultivated mushroom species and composition of macro and trace elements in their fruiting bodies. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 419-431	3.4	22
33	Formation of biogenic amines in four edible mushroom species stored under different conditions. <i>Food Chemistry</i> , <b>1997</b> , 58, 233-236	8.5	16
32	Content of polyamines in beef and pork after animal slaughtering. <i>European Food Research and Technology</i> , <b>2006</b> , 223, 321-324	3.4	16
31	Comparison of elemental composition of mushroom <i>Hypsizygus marmoreus</i> originating from commercial production and experimental cultivation. <i>Scientia Horticulturae</i> , <b>2018</b> , 236, 30-35	4.1	15
30	Losses of beta-carotene in red clover in an acid medium during ensiling. <i>Animal Feed Science and Technology</i> , <b>1979</b> , 4, 81-89	3	15
29	Changes in the content of biologically active polyamines during pork loin storage and culinary treatments. <i>European Food Research and Technology</i> , <b>2008</b> , 226, 1007-1012	3.4	14
28	A review of the changes in carotenes during ensiling of forages. <i>Journal of the Science of Food and Agriculture</i> , <b>1981</b> , 32, 767-772	4.3	14
27	Toxicological risks and nutritional value of wild edible mushroom species -a half-century monitoring study. <i>Chemosphere</i> , <b>2021</b> , 263, 128095	8.4	14

26	Losses of beta-carotene in unwilted forage crops during silage-making and feeding. <i>Animal Feed Science and Technology</i> , <b>1983</b> , 9, 63-69	3	11
25	Worldwide basket survey of multielemental composition of white button mushroom <i>Agaricus bisporus</i> . <i>Chemosphere</i> , <b>2020</b> , 239, 124718	8.4	11
24	Comparison of multielemental composition of Polish and Chinese mushrooms ( <i>Ganoderma</i> spp.). <i>European Food Research and Technology</i> , <b>2017</b> , 243, 1555-1566	3.4	10
23	The effects of germanium and selenium on growth, metalloids accumulation and ergosterol content in mushrooms: experimental study in <i>Pleurotus ostreatus</i> and <i>Ganoderma lucidum</i> . <i>European Food Research and Technology</i> , <b>2019</b> , 245, 1799-1810	3.4	9
22	Concentration of biologically active polyamines in meat and liver of sheep and lambs after slaughter and their changes in mutton during storage and cooking. <i>Meat Science</i> , <b>2011</b> , 87, 119-24	6.4	9
21	The enzymic nature of the degradation of beta-carotene in red clover and in other forage crops during silagemaking with acid additives. <i>Animal Feed Science and Technology</i> , <b>1980</b> , 5, 59-68	3	9
20	Levels of platinum group elements and rare-earth elements in wild mushroom species growing in Poland. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2016</b> , 33, 86-94	3.2	8
19	Investigation of differentiation of metal contents of <i>Agaricus bisporus</i> , <i>Lentinula edodes</i> and <i>Pleurotus ostreatus</i> sold commercially in Poland between 2009 and 2017. <i>Journal of Food Composition and Analysis</i> , <b>2020</b> , 90, 103488	4.1	8
18	Contents of biologically active polyamines in duck meat and giblets after slaughter and their changes during meat storage and cooking. <i>Food Research International</i> , <b>2012</b> , 48, 28-33	7	8
17	Family and species as determinants modulating mineral composition of selected wild-growing mushroom species. <i>Environmental Science and Pollution Research</i> , <b>2021</b> , 28, 389-404	5.1	6
16	Multiannual monitoring (1974-2019) of rare earth elements in wild growing edible mushroom species in Polish forests. <i>Chemosphere</i> , <b>2020</b> , 257, 127173	8.4	4
15	Concentration of biologically active polyamines in rabbit meat, liver and kidney after slaughter and their changes during meat storage and cooking. <i>Meat Science</i> , <b>2012</b> , 90, 796-800	6.4	4
14	Anthropogenic contamination leads to changes in mineral composition of soil- and tree-growing mushroom species: A case study of urban vs. rural environments and dietary implications. <i>Science of the Total Environment</i> , <b>2021</b> , 809, 151162	10.2	4
13	Minor Constituents <b>2016</b> , 71-136		4
12	Effect of <i>Thymus vulgaris</i> post-extraction waste and spent coffee grounds on the quality of cultivated <i>Pleurotus eryngii</i> . <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14648	2.1	3
11	Trace elements <b>2019</b> , 75-298		2
10	Influence of Iron Addition (Alone or with Calcium) to Elements Biofortification and Antioxidants in. <i>Plants</i> , <b>2021</b> , 10,	4.5	2
9	Mineral composition of traditional and organic-cultivated mushroom <i>Lentinula edodes</i> in Europe and Asia [Similar or different?]. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111570	5.4	2

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|---|--|-----|---|
| 8 | The effects of feeding fresh forage and silage on some nutritional attributes of beef: an overview. <i>Journal of Agrobiolgy</i> , <b>2011</b> , 28, 1-13  |     | 1 |
| 7 | The importance of Cu-Pb interactions to <i>Lentinula edodes</i> yield, major/trace elements accumulation and antioxidants. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 2799-2812                   | 3-4 | 1 |
| 6 | Pyrrolizidine alkaloids of European <i>Senecio</i> / <i>Jacobaea</i> species in forage and their carry-over to milk: A review. <i>Animal Feed Science and Technology</i> , <b>2021</b> , 280, 115062                     | 3   | 1 |
| 5 | Road traffic and abiotic parameters of underlying soils determine the mineral composition and nutritive value of the mushroom <i>Macrolepiota procera</i> (Scop.) Singer. <i>Chemosphere</i> , <b>2022</b> , 303, 135213 | 8.4 | 1 |
| 4 | Overall outline of mineral composition <b>2019</b> , 9-24  |     |   |
| 3 | Major essential elements <b>2019</b> , 25-74   |     |   |
| 2 | Desirable compounds <b>2017</b> , 23-124   |     |   |
| 1 | Detrimental Compounds and Effects <b>2016</b> , 155-180  |     |   |