

# Peter Å imko

## List of Publications by Year in descending order

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31  
papers

807  
citations

759233

12  
h-index

552781

26  
g-index

32  
all docs

32  
docs citations

32  
times ranked

807  
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of polycyclic aromatic hydrocarbons in smoked meat products and smoke flavouring food additives. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2002, 770, 3-18.	2.3	254
2	Factors affecting elimination of polycyclic aromatic hydrocarbons from smoked meat foods and liquid smoke flavorings. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 637-647.	3.3	140
3	Determination of synthetic phenolic antioxidants in food by high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2000, 882, 271-281.	3.7	62
4	EPR investigations of gamma-irradiated ground black pepper. <i>Radiation Physics and Chemistry</i> , 2006, 75, 309-321.	2.8	62
5	Inhibition of acrylamide formation in asparagine/d-glucose model system by NaCl addition. <i>European Food Research and Technology</i> , 2006, 224, 283-284.	3.3	36
6	Lowering of polycyclic aromatic hydrocarbons concentration in a liquid smoke flavour by sorption into polyethylene packaging. <i>Food Additives and Contaminants</i> , 1993, 10, 257-263.	2.0	30
7	Elimination of polycyclic aromatic hydrocarbons from smoked sausages by migration into polyethylene packaging. <i>Food Chemistry</i> , 2016, 201, 1-6.	8.2	22
8	Determination and occurrence of 5-hydroxymethyl-2-furaldehyde in white and brown sugar by high performance liquid chromatography. <i>Food Control</i> , 2017, 78, 183-186.	5.5	21
9	Using capillary isotachopheresis for the determination of biogenic amines and D-isocitric acid in food products. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 188-190.	0.0	18
10	Influence of various spices on acrylamide content in buckwheat ginger cakes. <i>Chemical Papers</i> , 2012, 66, .	2.2	18
11	Application of Accelerated Solvent Extraction for Simultaneous Isolation and Pre-cleaning Up Procedure During Determination of Polycyclic Aromatic Hydrocarbons in Smoked Meat Products. <i>Food Analytical Methods</i> , 2015, 8, 1014-1020.	2.6	16
12	Application of $\beta$ -cyclodextrin in the production of low-cholesterol milk and dairy products. <i>Trends in Food Science and Technology</i> , 2022, 119, 13-22.	15.1	15
13	Determination of Cholesterol Content in Butter by HPLC: Up-to-Date Optimization, and In-House Validation Using Reference Materials. <i>Foods</i> , 2020, 9, 1378.	4.3	14
14	Changes in benzo(a)pyrene content in fermented salami. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1991, 193, 538-540.	0.6	11
15	New Rapid HPLC Method for Separation and Determination of Benzo[A]Pyrene Hydroxyderivatives. <i>Polycyclic Aromatic Compounds</i> , 2011, 31, 350-369.	2.6	11
16	Stability of red beet pigment concentrate in maize starch. <i>Journal of the Science of Food and Agriculture</i> , 1992, 58, 595-596.	3.5	10
17	Determination of citric and isocitric acids in fruit juices by capillary isotachopheresis. <i>European Food Research and Technology</i> , 2001, 213, 161-164.	3.3	8
18	Lowering of concentration of polycyclic aromatic hydrocarbons in liquid media by sorption into polyethylene terephthalate as a model study. <i>European Food Research and Technology</i> , 2004, 219, 273-276.	3.3	8

#	ARTICLE	IF	CITATIONS
19	Decreased benzo(a)pyrene concentration in rapeseed oil packed in polyethylene terephthalate. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 187-192.	1.5	6
20	The comparison of HPLC and spectrophotometric method for cholesterol determination. <i>Potravinarstvo</i> , 0, 14, 118-124.	0.6	6
21	Simultaneous determination of cholesterol, stigmasterol, and $\beta$ -sitosterol contents in milk and dairy products. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16146.	2.0	6
22	$\beta$ -Cyclodextrin as the Key Issue in Production of Acceptable Low-Cholesterol Dairy Products. <i>Molecules</i> , 2022, 27, 2919.	3.8	6
23	Influence of water activity on the stability of betanine. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1990, 190, 121-122.	0.6	4
24	Non-isothermal Kinetics of Benzo[a]Pyrene Photooxidation in Glyceryl Trioctanoate. <i>Polycyclic Aromatic Compounds</i> , 2012, 32, 580-588.	2.6	4
25	Decrease of cholesterol content in milk by sorption onto $\beta$ -cyclodextrin crosslinked with tartaric acid; considerations and implications. <i>Acta Chimica Slovaca</i> , 2020, 13, 55-60.	0.8	4
26	Effect of processing conditions on measure of cholesterol removal from milk and cream. <i>Monatshefte Für Chemie</i> , 0, , .	1.8	4
27	Modern Procedures for Removal of Hazardous Compounds From Foods. <i>Advances in Food and Nutrition Research</i> , 2018, 84, 241-285.	3.0	3
28	The effect of treatment conditions on color characteristics and measure of cholesterol removal from milk by beta-cyclodextrin application. <i>Potravinarstvo</i> , 0, 15, 192-198.	0.6	3
29	Polycyclic Aromatic Hydrocarbons in Smoked Meats. , 2009, , 343-363.		3
30	Decrease in Aflatoxin M1 Concentration in Milk during Cholesterol Removal by Application of $\beta$ -Cyclodextrin. <i>Toxins</i> , 2022, 14, 379.	3.4	1
31	Factors Affecting Elimination of Carcinogenic Compounds from Food Products. <i>Food Engineering Series</i> , 2016, , 55-66.	0.7	0