

Peter Å imko

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Application of β -cyclodextrin in the production of low-cholesterol milk and dairy products. Trends in Food Science and Technology, 2022, 119, 13-22.	15.1	15
2	Simultaneous determination of cholesterol, stigmaterol, and β -sitosterol contents in milk and dairy products. Journal of Food Processing and Preservation, 2022, 46, e16146.	2.0	6
3	β -Cyclodextrin as the Key Issue in Production of Acceptable Low-Cholesterol Dairy Products. Molecules, 2022, 27, 2919.	3.8	6
4	Decrease in Aflatoxin M1 Concentration in Milk during Cholesterol Removal by Application of β -Cyclodextrin. Toxins, 2022, 14, 379.	3.4	1
5	Determination of Cholesterol Content in Butter by HPLC: Up-to-Date Optimization, and In-House Validation Using Reference Materials. Foods, 2020, 9, 1378.	4.3	14
6	Decrease of cholesterol content in milk by sorption onto β -cyclodextrin crosslinked with tartaric acid; considerations and implications. Acta Chimica Slovaca, 2020, 13, 55-60.	0.8	4
7	Modern Procedures for Removal of Hazardous Compounds From Foods. Advances in Food and Nutrition Research, 2018, 84, 241-285.	3.0	3
8	Determination and occurrence of 5-hydroxymethyl-2-furaldehyde in white and brown sugar by high performance liquid chromatography. Food Control, 2017, 78, 183-186.	5.5	21
9	Elimination of polycyclic aromatic hydrocarbons from smoked sausages by migration into polyethylene packaging. Food Chemistry, 2016, 201, 1-6.	8.2	22
10	Factors Affecting Elimination of Carcinogenic Compounds from Food Products. Food Engineering Series, 2016, , 55-66.	0.7	0
11	Application of Accelerated Solvent Extraction for Simultaneous Isolation and Pre-cleaning Up Procedure During Determination of Polycyclic Aromatic Hydrocarbons in Smoked Meat Products. Food Analytical Methods, 2015, 8, 1014-1020.	2.6	16
12	Non-isothermal Kinetics of Benzo[a]Pyrene Photooxidation in Glyceryl Trioctanoate. Polycyclic Aromatic Compounds, 2012, 32, 580-588.	2.6	4
13	Influence of various spices on acrylamide content in buckwheat ginger cakes. Chemical Papers, 2012, 66, .	2.2	18
14	New Rapid HPLC Method for Separation and Determination of Benzo[A]Pyrene Hydroxyderivatives. Polycyclic Aromatic Compounds, 2011, 31, 350-369.	2.6	11
15	Polycyclic Aromatic Hydrocarbons in Smoked Meats. , 2009, , 343-363.		3
16	EPR investigations of gamma-irradiated ground black pepper. Radiation Physics and Chemistry, 2006, 75, 309-321.	2.8	62
17	Inhibition of acrylamide formation in asparagine/d-glucose model system by NaCl addition. European Food Research and Technology, 2006, 224, 283-284.	3.3	36
18	Decreased benzo(a)pyrene concentration in rapeseed oil packed in polyethylene terephthalate. European Journal of Lipid Science and Technology, 2005, 107, 187-192.	1.5	6

#	ARTICLE	IF	CITATIONS
19	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
20	Lowering of concentration of polycyclic aromatic hydrocarbons in liquid media by sorption into polyethylene terephthalate—a model study. <i>European Food Research and Technology</i> , 2004, 219, 273-276.	3.3	8
21	Using capillary isotachophoresis 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
22	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
23	Determination of citric and isocitric acids in fruit juices by capillary isotachophoresis. <i>European Food Research and Technology</i> , 2001, 213, 161-164.	3.3	8
24	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
25	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
26	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
27	Changes in benzo(a)pyrene content in fermented salami. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1991, 193, 538-540.	0.6	11
28	Influence of water activity on the stability of betanine. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , 1990, 190, 121-122.	0.6	4
29	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
30	The comparison of HPLC and spectrophotometric method for cholesterol determination. <i>Potravinarstvo</i> , 0, 14, 118-124.	0.6	6
31	Effect of processing conditions on measure of cholesterol removal from milk and cream. <i>Monatshefte Für Chemie</i> , 0, , .	1.8	4