

# Alena Lorencova

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/797525/publications.pdf>

Version: 2024-02-01

14  
papers

401  
citations

933447

10  
h-index

1058476

14  
g-index

14  
all docs

14  
docs citations

14  
times ranked

648  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fish: a potential source of bacterial pathogens for human beings. <i>Veterinari Medicina</i> , 2004, 49, 343-358.	0.6	137
2	Prevalence of mastitis pathogens in milk from clinically healthy cows. <i>Veterinari Medicina</i> , 2013, 58, 567-575.	0.6	67
3	Viruses as a cause of foodborne diseases: a review of the literature. <i>Veterinari Medicina</i> , 2005, 50, 89-104.	0.6	39
4	Molecular characterization of <i>Toxoplasma gondii</i> in pork meat from different production systems in the Czech Republic. <i>International Journal of Food Microbiology</i> , 2016, 238, 252-255.	4.7	30
5	Effect of sodium humate and zinc oxide used in prophylaxis of post-weaning diarrhoea on faecal microbiota composition in weaned piglets. <i>Veterinari Medicina</i> , 2016, 61, 328-336.	0.6	29
6	Prophylaxis of post-weaning diarrhoea in piglets by zinc oxide and sodium humate. <i>Veterinari Medicina</i> , 2015, 60, 351-360.	0.6	22
7	Effects of sodium humate and zinc oxide used in prophylaxis of post-weaning diarrhoea on the health, oxidative stress status and fatty acid profile in weaned piglets. <i>Veterinari Medicina</i> , 2017, 62, 16-28.	0.6	14
8	Nontuberculous Mycobacteria in Freshwater Fish and Fish Products Intended for Human Consumption. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 573-576.	1.8	13
9	Molecular detection of <i>Toxoplasma gondii</i> in feathered game intended for human consumption in the Czech Republic. <i>International Journal of Food Microbiology</i> , 2018, 286, 75-79.	4.7	12
10	The effect of leonardite and lignite on the health of weaned piglets. <i>Research in Veterinary Science</i> , 2018, 119, 134-142.	1.9	12
11	Presence of <i>Mycobacterium avium</i> Subspecies and Hepatitis E Virus in Raw Meat Products. <i>Journal of Food Protection</i> , 2014, 77, 335-338.	1.7	10
12	Serological Prevalence of Enteropathogenic <i>Yersinia</i> spp. in Pigs and Wild Boars from Different Production Systems in the Moravian Region, Czech Republic. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 275-279.	1.8	9
13	Survival of <i>Mycobacterium avium</i> subsp. <i>paratuberculosis</i> in raw fermented sausages during production and storage. <i>Meat Science</i> , 2019, 155, 20-26.	5.5	5
14	Survival of three <i>Mycobacterium avium</i> subsp. <i>hominissuis</i> isolates in fish products after hot smoking and frying. <i>International Journal of Food Science and Technology</i> , 2013, 48, 533-538.	2.7	2