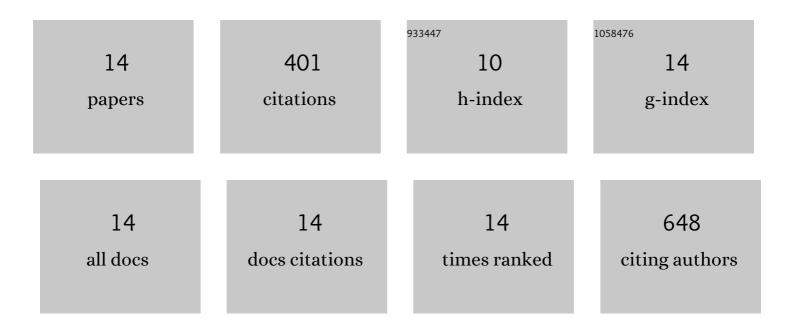
Alena Lorencova

List of Publications by Year in descending order

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ALENA LOPENCOVA

#	Article	IF	CITATIONS
1	Fish: a potential source of bacterial pathogens for human beings. Veterinarni Medicina, 2004, 49, 343-358.	0.6	137
2	Prevalence of mastitis pathogens in milk from clinically healthy cows. Veterinarni Medicina, 2013, 58, 567-575.	0.6	67
3	Viruses as a cause of foodborne diseases: a review of the literature. Veterinarni Medicina, 2005, 50, 89-104.	0.6	39
4	Molecular characterization of Toxoplasma gondii in pork meat from different production systems in the Czech Republic. International Journal of Food Microbiology, 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. Veterinarni Medicina, 2016, 61, 328-336.	0.6	29
6	Prophylaxis of post-weaning diarrhoea in piglets by zinc oxide and sodium humate. Veterinarni Medicina, 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. Veterinarni Medicina, 2017, 62, 16-28.	0.6	14
8	Nontuberculous Mycobacteria in Freshwater Fish and Fish Products Intended for Human Consumption. Foodborne Pathogens and Disease, 2013, 10, 573-576.	1.8	13
9	Molecular detection of Toxoplasma gondii in feathered game intended for human consumption in the Czech Republic. International Journal of Food Microbiology, 2018, 286, 75-79.	4.7	12
10	The effect of leonardite and lignite on the health of weaned piglets. Research in Veterinary Science, 2018, 119, 134-142.	1.9	12
11	Presence of Mycobacterium avium Subspecies and Hepatitis E Virus in Raw Meat Products. Journal of Food Protection, 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. Foodborne Pathogens and Disease, 2016, 13, 275-279.	1.8	9
13	Survival of Mycobacterium avium subsp. paratuberculosis in raw fermented sausages during production and storage. Meat Science, 2019, 155, 20-26.	5.5	5
14	Survival of three <i><scp>M</scp>ycobacterium avium</i> subsp. <i>hominissuis</i> isolates in fish products after hot smoking and frying. International Journal of Food Science and Technology, 2013, 48, 533-538.	2.7	2