

Alena Lorencova

List of Publications by Year in descending order

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14
papers

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#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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>Veterinarni Medicina</i> , 2017, 62, 16-28.	0.6	14
5	Effect of sodium humate and zinc oxide used in prophylaxis of post-weaning diarrhoea on faecal microbiota composition in weaned piglets. <i>Veterinarni Medicina</i> , 2016, 61, 328-336.	0.6	29
6	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
7	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
8	Prophylaxis of post-weaning diarrhoea in piglets by zinc oxide and sodium humate. <i>Veterinarni Medicina</i> , 2015, 60, 351-360.	0.6	22
9	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
10	Nontuberculous <i>Mycobacteria</i> in Freshwater Fish and Fish Products Intended for Human Consumption. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 573-576.	1.8	13
11	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
12	Prevalence of mastitis pathogens in milk from clinically healthy cows. <i>Veterinarni Medicina</i> , 2013, 58, 567-575.	0.6	67
13	Viruses as a cause of foodborne diseases: a review of the literature. <i>Veterinarni Medicina</i> , 2005, 50, 89-104.	0.6	39
14	Fish: a potential source of bacterial pathogens for human beings. <i>Veterinarni Medicina</i> , 2004, 49, 343-358.	0.6	137