

Martin KÅÃ-Å^{3/4}ek

List of Publications by Year in descending order

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31
papers

1,163
citations

394286

19
h-index

454834

30
g-index

31
all docs

31
docs citations

31
times ranked

1081
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of biogenic amines in foods using ultra-performance liquid chromatography (UPLC). Food Chemistry, 2009, 116, 365-370.	4.2	167
2	Biogenic amines in vacuum-packed and non-vacuum-packed flesh of carp (<i>Cyprinus carpio</i>) stored at different temperatures. Food Chemistry, 2004, 88, 185-191.	4.2	114
3	Determination of seven biogenic amines in foods by micellar electrokinetic capillary chromatography. Journal of Chromatography A, 1998, 815, 243-250.	1.8	74
4	A Review of Biogenic Amines and Polyamines in Beer. Journal of the Institute of Brewing, 2003, 109, 123-128.	0.8	71
5	Biogenic amine formation in bottled beer. Food Chemistry, 2002, 79, 431-434.	4.2	69
6	The effects of lactic acid bacteria inoculants on biogenic amines formation in sauerkraut. Food Chemistry, 2000, 70, 355-359.	4.2	62
7	Formation of selected biogenic amines in carp meat. Journal of the Science of Food and Agriculture, 2002, 82, 1088-1093.	1.7	62
8	Concentrations of seven biogenic amines in sauerkraut. Food Chemistry, 1999, 67, 275-280.	4.2	52
9	Contents of polyamines in selected foods. Food Chemistry, 2005, 90, 561-564.	4.2	45
10	Changes in biogenic amine concentrations during sauerkraut storage. Food Chemistry, 2000, 69, 309-314.	4.2	41
11	Effect of high-pressure treatment on biogenic amines formation in vacuum-packed trout flesh (<i>Oncorhynchus mykiss</i>). Food Chemistry, 2013, 137, 31-36.	4.2	39
12	Concentrations of five biogenic amines in Czech beers and factors affecting their formation. Food Chemistry, 1997, 58, 209-214.	4.2	38
13	Application of lactic acid bacteria starter cultures for decreasing the biogenic amine levels in sauerkraut. European Food Research and Technology, 2002, 215, 509-514.	1.6	38
14	Effect of low-dose irradiation on biogenic amines formation in vacuum-packed trout flesh (<i>Oncorhynchus mykiss</i>). Food Chemistry, 2012, 132, 367-372.	4.2	38
15	Application of micellar electrokinetic capillary chromatography for quantitative analysis of quercetin in plant materials. Electrophoresis, 2001, 22, 1573-1578.	1.3	33
16	Biogenic amines formation in high-pressure processed pike flesh (<i>Esox lucius</i>) during storage. Food Chemistry, 2014, 151, 466-471.	4.2	30
17	The effects of two essential oil and UV-light irradiation treatments on the formation of biogenic amines in vacuum packed fillets of carp (<i>Cyprinus carpio</i>). LWT - Food Science and Technology, 2018, 95, 268-273.	2.5	23
18	Formation of biogenic amines in four edible mushroom species stored under different conditions. Food Chemistry, 1997, 58, 233-236.	4.2	22

#	ARTICLE	IF	CITATIONS
19	Content of biologically active polyamines in livers of cattle, pigs and chickens after animal slaughter. <i>Meat Science</i> , 2006, 73, 640-644.	2.7	22
20	Biogenic amines in carp roe (<i>Cyprinus carpio</i>) preserved by four different methods. <i>Food Chemistry</i> , 2011, 126, 1493-1497.	4.2	21
21	Content of polyamines in beef and pork after animal slaughtering. <i>European Food Research and Technology</i> , 2006, 223, 321-324.	1.6	17
22	Fatty Acid Composition in Intramuscular Lipids of Experimental Scaly Crossbreds in 3-Year-Old Common Carp (<i>Cyprinus carpio</i> L.). <i>Acta Veterinaria Brno</i> , 2007, 76, S73-S81.	0.2	15
23	Changes in the content of biologically active polyamines during pork loin storage and culinary treatments. <i>European Food Research and Technology</i> , 2008, 226, 1007-1012.	1.6	14
24	Formation of biogenic amines in fillets and minced flesh of three freshwater fish species stored at 3 °C and 15 °C. <i>Acta Veterinaria Brno</i> , 2011, 80, 365-372.	0.2	12
25	The determination of Biogenic Amines in Silage. <i>Archiv Fur Tierernahrung</i> , 1991, 41, 97-104.	0.3	11
26	Changes in the content of biologically active polyamines during storage and cooking of pig liver. <i>Meat Science</i> , 2007, 77, 269-274.	2.7	10
27	Comparison of the formation of biogenic amines in irradiated and smoked fish. <i>European Food Research and Technology</i> , 2017, 243, 1989-1995.	1.6	9
28	Comparison of Quality Changes in Eurasian Perch (<i>Perca fluviatilis</i> L.) Fillets Originated from Two Different Rearing Systems during Frozen and Refrigerated Storage. <i>Foods</i> , 2021, 10, 1405.	1.9	6
29	Changes in the Content of Biogenic Amines and Fatty Acids in High Pressure-Processed Carp Flesh (). <i>Journal of Food Protection</i> , 2015, 78, 1592-1596.	0.8	5
30	Effects of monoacylglycerols and chitosan on the biogenic amine formation in the flesh of rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Czech Journal of Food Sciences</i> , 2020, 38, 164-170.	0.6	2
31	Application of micellar electrokinetic capillary chromatography for quantitative analysis of quercetin in plant materials. , 2001, 22, 1573.		1