

Lea DemÅjar

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

151
citations

1478280

6
h-index

1199470

12
g-index

20
all docs

20
docs citations

20
times ranked

293
citing authors

#	ARTICLE	IF	CITATIONS
1	Phenolic profiles in leaves of chicory cultivars (<i>Cichorium intybus</i> L.) as influenced by organic and mineral fertilizers. <i>Food Chemistry</i> , 2015, 166, 507-513.	4.2	58
2	Influence of Yellow Light-Emitting Diodes at 590 nm on Storage of Apple, Tomato and Bell Pepper Fruit. <i>Food Technology and Biotechnology</i> , 2016, 54, 228-235.	0.9	26
3	Effects of industrial and home-made spread processing on bilberry phenolics. <i>Food Chemistry</i> , 2015, 173, 61-69.	4.2	14
4	Fatty acid profiles of seeds from different <i>Ribes</i> species. <i>LWT - Food Science and Technology</i> , 2018, 98, 424-427.	2.5	14
5	Oxidative stability of n-3-enriched chicken patties under different package-atmosphere conditions. <i>Food Chemistry</i> , 2015, 168, 372-382.	4.2	9
6	Bioactive compounds and macroelements of chicory plants (<i>Cichorium intybus</i> L.) after hydroponic forcing in different nutrient solutions. <i>Horticulture Environment and Biotechnology</i> , 2017, 58, 274-281.	0.7	7
7	Characterization of the <i>Kranjska klobasa</i> , a traditional slovenian cooked, cured, and smoked sausage from coarse ground pork. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13269.	0.9	7
8	White Hop Shoot Production in Slovenia. <i>Food Technology and Biotechnology</i> , 2019, 57, 525-534.	0.9	7
9	Nutritional value of horse meat and products on the Slovenian market. <i>Meso</i> , 2017, 19, 73-81.	0.1	3
10	Fertilization impact on fatty acid profile of chicory and chicon plants (<i>Cichorium intybus</i> L.). <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1659-1666.	1.0	2
11	Effect of different type of smoke on the sensory profile of Frankfurters. <i>Meso</i> , 2017, 19, 521-525.	0.1	1
12	The effect of technological procedure of making burgers on their physico-chemical parameters and sensory properties. <i>Meso</i> , 2018, 20, 122-128.	0.1	1
13	Sensory diversity of a traditional Slovenian dry-cured sausages (<i>Suha klobasa</i>). <i>Meso</i> , 2019, 21, 562-574.	0.1	1
14	Comparison of the physico-chemical parameters and sensory properties of selected pasteurized meat products on Slovenian market. <i>Meso</i> , 2020, 22, 196-208.	0.1	1
15	Acceptance of liver pâté with reduced content of salt and sodium. <i>Meso</i> , 2018, 20, 384-393.	0.1	0
16	Quality parameters of different oils and fried foods after repeated deep-fat frying. <i>Meso</i> , 2020, 22, 460-474.	0.1	0
17	Quality parameters and oxidative stability of lamb during ageing. <i>Meso</i> , 2020, 22, 357-367.	0.1	0
18	Prehrambena vrijednost konjskog mesa i proizvoda na slovenskom tržištu. <i>Meso</i> , 2017, 19, 38-47.	0.1	0

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19	White Hop Shoots Production in Slovenia: Total Phenolics, Microelements and Pesticides Content from Five Commercial Cultivars. Food Technology and Biotechnology, 2019, 57, .	0.9	0
20	Fatty acid profile of Slovenian farmed rainbow trout. Meso, 2021, 23, 202-209.	0.1	0