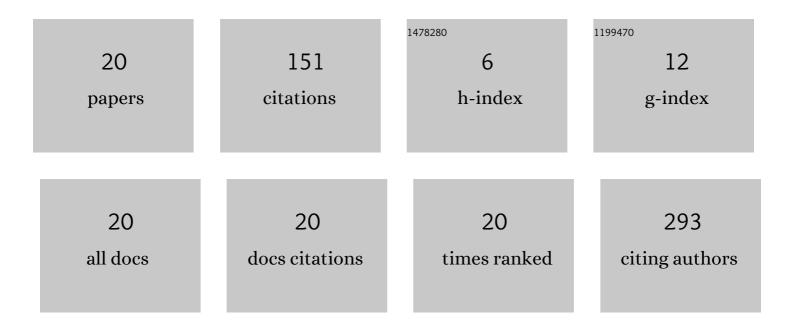
## Lea DemÅjar

List of Publications by Year in descending order

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Ι ΕΛ ΠΕΜΔΊΛΡ

| #  | Article   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Fatty acid profile of Slovenian farmed rainbow trout. Meso, 2021, 23, 202-209.  | 0.1 | Ο         |
| 2  | Quality parameters of different oils and fried foods after repeated deep-fat frying. Meso, 2020, 22, 460-474.   | 0.1 | 0         |
| 3  | Quality parameters and oxidative stability of lamb during ageing. Meso, 2020, 22, 357-367.  | 0.1 | 0         |
| 4  | Comparison of the physico-chemical parameters and sensory properties of selected pasteurized meat products on Slovenian market. Meso, 2020, 22, 196-208.  | 0.1 | 1         |
| 5  | White Hop Shoot Production in Slovenia. Food Technology and Biotechnology, 2019, 57, 525-534.   | 0.9 | 7         |
| 6  | Sensory diversity of a traditional Slovenian dry-cured sausages (Suha klobasa). Meso, 2019, 21, 562-574.  | 0.1 | 1         |
| 7  | 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         |
| 8  | Acceptance of liver $p\tilde{A}$ $\tilde{C}$ with reduced content of salt and sodium. Meso, 2018, 20, 384-393.  | 0.1 | 0         |
| 9  | Fatty acid profiles of seeds from different Ribes species. LWT - Food Science and Technology, 2018, 98, 424-427.  | 2.5 | 14        |
| 10 | The effect of technological procedure of making burgers on their physico-chemical parameters and sensory properties. Meso, 2018, 20, 122-128.   | 0.1 | 1         |
| 11 | Bioactive compounds and macroelements of chicory plants (Cichorium intybus L.) after hydroponic forcing in different nutrient solutions. Horticulture Environment and Biotechnology, 2017, 58, 274-281. | 0.7 | 7         |
| 12 | Characterization of the <i>Kranjska klobasa</i> , a traditional slovenian cooked, cured, and smoked sausage from coarse ground pork. Journal of Food Processing and Preservation, 2017, 41, e13269.     | 0.9 | 7         |
| 13 | Effect of different type of smoke on the sensory profile of Frankfurters. Meso, 2017, 19, 521-525.  | 0.1 | 1         |
| 14 | Nutritional value of horse meat and products on the Slovenian market. Meso, 2017, 19, 73-81.  | 0.1 | 3         |
| 15 | Prehrambena vrijednost konjskog mesa i proizvoda na slovenskom tržištu. Meso, 2017, 19, 38-47.  | 0.1 | Ο         |
| 16 | Influence of Yellow Light-Emitting Diodes at 590 nm on Storage of Apple, Tomato and Bell Pepper Fruit.<br>Food Technology and Biotechnology, 2016, 54, 228-235.   | 0.9 | 26        |
| 17 | Fertilization impact on fatty acid profile of chicory and chicon plants (Cichorium intybusL.). European<br>Journal of Lipid Science and Technology, 2015, 117, 1659-1666.                               | 1.0 | 2         |
| 18 | Oxidative stability of n-3-enriched chicken patties under different package-atmosphere conditions.<br>Food Chemistry, 2015, 168, 372-382.   | 4.2 | 9         |

| #  | Article   | IF  | CITATIONS |
|----|---|-----|-----------|
| 19 | Effects of industrial and home-made spread processing on bilberry phenolics. Food Chemistry, 2015, 173, 61-69.  | 4.2 | 14        |
| 20 | Phenolic profiles in leaves of chicory cultivars (Cichorium intybus L.) as influenced by organic and mineral fertilizers. Food Chemistry, 2015, 166, 507-513. | 4.2 | 58        |