

# Lea Demsar

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

19  
papers

105  
citations

5  
h-index

10  
g-index

20  
ext. papers

130  
ext. citations

2.2  
avg, IF

2.06  
L-index

#	Paper	IF	Citations
19	Phenolic profiles in leaves of chicory cultivars ( <i>Cichorium intybus</i> L.) as influenced by organic and mineral fertilizers. <i>Food Chemistry</i> , <b>2015</b> , 166, 507-513	8.5	45
18	Influence of Yellow Light-Emitting Diodes at 590 nm on Storage of Apple, Tomato and Bell Pepper Fruit. <i>Food Technology and Biotechnology</i> , <b>2016</b> , 54, 228-235	2.1	16
17	Effects of industrial and home-made spread processing on bilberry phenolics. <i>Food Chemistry</i> , <b>2015</b> , 173, 61-9	8.5	13
16	Fatty acid profiles of seeds from different <i>Ribes</i> species. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 424-427	5.4	9
15	Characterization of the Kranjska klobasa, a traditional slovenian cooked, cured, and smoked sausage from coarse ground pork. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13269	2.1	5
14	White Hop Shoot Production in Slovenia: Total Phenolic, Microelement and Pesticide Residue Content in Five Commercial Cultivars. <i>Food Technology and Biotechnology</i> , <b>2019</b> , 57, 525-534	2.1	5
13	Oxidative stability of n-3-enriched chicken patties under different package-atmosphere conditions. <i>Food Chemistry</i> , <b>2015</b> , 168, 372-82	8.5	4
12	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> , <b>2017</b> , 58, 274-281	2	3
11	Nutritional value of horse meat and products on the Slovenian market. <i>Meso</i> , <b>2017</b> , 19, 73-81	0.1	2
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> , <b>2015</b> , 117, 1659-1666	3	1
9	Comparison of the physico-chemical parameters and sensory properties of selected pasteurized meat products on Slovenian market. <i>Meso</i> , <b>2020</b> , 22, 196-208	0.1	1
8	Sensory diversity of a traditional Slovenian dry-cured sausages (Suha klobasa). <i>Meso</i> , <b>2019</b> , 21, 562-574	0.1	1
7	Effect of different type of smoke on the sensory profile of Frankfurters. <i>Meso</i> , <b>2017</b> , 19, 521-525	0.1	0
6	Quality parameters and oxidative stability of lamb during ageing. <i>Meso</i> , <b>2020</b> , 22, 357-367	0.1	
5	Fatty acid profile of Slovenian farmed rainbow trout. <i>Meso</i> , <b>2021</b> , 23, 202-209	0.1	
4	Prehrambena vrijednost konjskog mesa i proizvoda na slovenskom tržištu. <i>Meso</i> , <b>2017</b> , 19, 38-47	0.1	
3	Quality parameters of different oils and fried foods after repeated deep-fat frying. <i>Meso</i> , <b>2020</b> , 22, 460-474		

2 Acceptance of liver pâté with reduced content of salt and sodium. *Meso*, **2018**, 20, 384-393 0.1

1 The effect of technological procedure of making burgers on their physico-chemical parameters and sensory properties. *Meso*, **2018**, 20, 122-128 0.1