

Lea Demsar

List of Publications by Year in Descending Order

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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	Fatty acid profile of Slovenian farmed rainbow trout. <i>Meso</i> , 2021 , 23, 202-209	0.1	
18	Quality parameters and oxidative stability of lamb during ageing. <i>Meso</i> , 2020 , 22, 357-367	0.1	
17	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
16	Quality parameters of different oils and fried foods after repeated deep-fat frying. <i>Meso</i> , 2020 , 22, 460-474		
15	White Hop Shoot Production in Slovenia: Total Phenolic, Microelement and Pesticide Residue Content in Five Commercial Cultivars. <i>Food Technology and Biotechnology</i> , 2019 , 57, 525-534	2.1	5
14	Sensory diversity of a traditional Slovenian dry-cured sausages (Suha klobasa). <i>Meso</i> , 2019 , 21, 562-574	0.1	1
13	Acceptance of liver pâté with reduced content of salt and sodium. <i>Meso</i> , 2018 , 20, 384-393	0.1	
12	Fatty acid profiles of seeds from different Ribes species. <i>LWT - Food Science and Technology</i> , 2018 , 98, 424-427	5.4	9
11	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	
10	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	2	3
9	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> , 2017 , 41, e13269	2.1	5
8	Effect of different type of smoke on the sensory profile of Frankfurters. <i>Meso</i> , 2017 , 19, 521-525	0.1	0
7	Nutritional value of horse meat and products on the Slovenian market. <i>Meso</i> , 2017 , 19, 73-81	0.1	2
6	Prehrambena vrijednost konjskog mesa i proizvoda na slovenskom tržištu. <i>Meso</i> , 2017 , 19, 38-47	0.1	
5	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	2.1	16
4	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	3	1
3	Oxidative stability of n-3-enriched chicken patties under different package-atmosphere conditions. <i>Food Chemistry</i> , 2015 , 168, 372-82	8.5	4

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| 2 | Effects of industrial and home-made spread processing on bilberry phenolics. <i>Food Chemistry</i> , 2015 , 173, 61-9 | 8.5 | 13 |
| 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 | 8.5 | 45 |