

# Elena Bartkiene

## List of Publications by Year in descending order

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108  
papers

2,021  
citations

331538

21  
h-index

330025

37  
g-index

109  
all docs

109  
docs citations

109  
times ranked

1952  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial activity of lactic acid bacteria against pathogenic and spoilage microorganism isolated from food and their control in wheat bread. <i>Food Control</i> , 2013, 31, 539-545.	2.8	219
2	Lactic Acid Bacteria Isolation from Spontaneous Sourdough and Their Characterization Including Antimicrobial and Antifungal Properties Evaluation. <i>Microorganisms</i> , 2020, 8, 64.	1.6	114
3	Antifungal activity of lactic acid bacteria and their application for <i>Fusarium</i> mycotoxin reduction in malting wheat grains. <i>LWT - Food Science and Technology</i> , 2018, 89, 307-314.	2.5	81
4	The impact of lactic acid bacteria with antimicrobial properties on biodegradation of polycyclic aromatic hydrocarbons and biogenic amines in cold smoked pork sausages. <i>Food Control</i> , 2017, 71, 285-292.	2.8	64
5	Lactic Acid Bacteria Combinations for Wheat Sourdough Preparation and Their Influence on Wheat Bread Quality and Acrylamide Formation. <i>Journal of Food Science</i> , 2017, 82, 2371-2378.	1.5	48
6	Improvement of the antimicrobial activity of lactic acid bacteria in combination with berries/fruits and dairy industry by-products. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3992-4002.	1.7	46
7	A concept of mould spoilage prevention and acrylamide reduction in wheat bread: Application of lactobacilli in combination with a cranberry coating. <i>Food Control</i> , 2018, 91, 284-293.	2.8	44
8	Factors Affecting Consumer Food Preferences: Food Taste and Depression-Based Evoked Emotional Expressions with the Use of Face Reading Technology. <i>BioMed Research International</i> , 2019, 2019, 1-10.	0.9	43
9	Impact of lactic acid bacteria and their metabolites on the techno-functional properties and health benefits of fermented dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4819-4841.	5.4	42
10	The contribution of <i>P. Acidilactici</i> , <i>L. Plantarum</i> , and <i>L. Curvatus</i> starters and L-(+)-lactic acid to the acrylamide content and quality parameters of mixed rye - Wheat bread. <i>LWT - Food Science and Technology</i> , 2017, 80, 43-50.	2.5	41
11	The Essential Oil and Hydrolats from <i>Myristica fragrans</i> Seeds with Magnesium Aluminometasilicate as Excipient: Antioxidant, Antibacterial, and Anti-inflammatory Activity. <i>Foods</i> , 2020, 9, 37.	1.9	40
12	Green Synthesis of Silver Nanoparticles Using Extract of <i>Artemisia absinthium</i> L., <i>Humulus lupulus</i> L. and <i>Thymus vulgaris</i> L., Physico-Chemical Characterization, Antimicrobial and Antioxidant Activity. <i>Processes</i> , 2021, 9, 1304.	1.3	39
13	Reducing of acrylamide formation in wheat biscuits supplemented with flaxseed and lupine. <i>LWT - Food Science and Technology</i> , 2016, 65, 275-282.	2.5	38
14	Bioconversion of Milk Permeate with Selected Lactic Acid Bacteria Strains and Apple By-Products into Beverages with Antimicrobial Properties and Enriched with Galactooligosaccharides. <i>Microorganisms</i> , 2020, 8, 1182.	1.6	36
15	Effect of natural marinade based on lactic acid bacteria on pork meat quality parameters and biogenic amine contents. <i>LWT - Food Science and Technology</i> , 2016, 69, 319-326.	2.5	34
16	Dairy Lactic Acid Bacteria and Their Potential Function in Dietetics: The Food-Gut-Health Axis. <i>Foods</i> , 2021, 10, 3099.	1.9	33
17	Development of antimicrobial gummy candies with addition of bovine colostrum, essential oils and probiotics. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1227-1235.	1.3	32
18	<i>Lactobacillus plantarum</i> LUHS135 and <i>paracasei</i> LUHS244 as functional starter cultures for the food fermentation industry: Characterisation, mycotoxin-reducing properties, optimisation of biomass growth and sustainable encapsulation by using dairy by-products. <i>LWT - Food Science and Technology</i> , 2018, 93, 649-658.	2.5	31

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19	Apple Fermented Products: An Overview of Technology, Properties and Health Effects. <i>Processes</i> , 2021, 9, 223.	1.3	31
20	Technology and characterisation of whole hemp seed beverages prepared from ultrasonicated and fermented whole seed paste. <i>International Journal of Food Science and Technology</i> , 2020, 55, 406-419.	1.3	24
21	Changes of bioactive compounds in barley industry by-products during submerged and solid state fermentation with antimicrobial <i>Pediococcus acidilactici</i> strain LUHS29. <i>Food Science and Nutrition</i> , 2020, 8, 340-350.	1.5	23
22	The influence of lactic acid fermentation on biogenic amines and volatile compounds formation in flaxseed and the effect of flaxseed sourdough on the quality of wheat bread. <i>LWT - Food Science and Technology</i> , 2014, 56, 445-450.	2.5	22
23	Application of <i>Pediococcus acidilactici</i> LUHS29 immobilized in apple pomace matrix for high value wheat-barley sourdough bread. <i>LWT - Food Science and Technology</i> , 2017, 83, 157-164.	2.5	22
24	Effects of emotional responses to certain foods on the prediction of consumer acceptance. <i>Food Research International</i> , 2018, 112, 361-368.	2.9	22
25	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. <i>Foods</i> , 2020, 9, 888.	1.9	22
26	Fermented, ultrasonicated, and dehydrated bovine colostrum: Changes in antimicrobial properties and immunoglobulin content. <i>Journal of Dairy Science</i> , 2020, 103, 1315-1323.	1.4	21
27	Study of the antibiotic residues in poultry meat in some of the EU countries and selection of the best compositions of lactic acid bacteria and essential oils against <i>Salmonella enterica</i> . <i>Poultry Science</i> , 2020, 99, 4065-4076.	1.5	21
28	Development and quality evaluation of lacto-fermented product based on hulled and not hulled hempseed ( <i>Cannabis sativa</i> L.). <i>LWT - Food Science and Technology</i> , 2016, 72, 544-551.	2.5	20
29	Parameters of rye, wheat, barley, and oat sourdoughs fermented with <i>Lactobacillus plantarum</i> LUHS 135 that influence the quality of mixed rye-wheat bread, including acrylamide formation. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1473-1482.	1.3	20
30	Variations of the antimicrobial, antioxidant, sensory attributes and biogenic amines content in Lithuania-derived bee products. <i>LWT - Food Science and Technology</i> , 2020, 118, 108793.	2.5	20
31	Chemical composition and nutritional value of seeds of <i>Lupinus luteus</i> L., <i>L. angustifolius</i> L. and new hybrid lines of <i>L. angustifolius</i> L. <i>Zemdirbyste</i> , 2016, 103, 107-116.	0.3	20
32	The effects of ultrasonication, fermentation with <i>Lactobacillus</i> sp., and dehydration on the chemical composition and microbial contamination of bovine colostrum. <i>Journal of Dairy Science</i> , 2018, 101, 6787-6798.	1.4	19
33	Amino acids profile and antioxidant activity of different <i>Lupinus angustifolius</i> seeds after solid state and submerged fermentations. <i>Journal of Food Science and Technology</i> , 2016, 53, 4141-4148.	1.4	17
34	Application of hydrolases and probiotic <i>Pediococcus acidilactici</i> BaltBio01 strain for cereal by-products conversion to bioproduct for food/feed. <i>International Journal of Food Sciences and Nutrition</i> , 2018, 69, 165-175.	1.3	17
35	The Influence of Essential Oils on Gut Microbial Profiles in Pigs. <i>Animals</i> , 2020, 10, 1734.	1.0	17
36	Comparison studies of the chemical, physical, technological, and microbiological characteristics of the European roe deer, boar, red deer, and beaver hunted wild game meat. <i>Animal Science Journal</i> , 2020, 91, e13346.	0.6	17

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37	Functionalisation of flaxseed proteins assisted by ultrasonication to produce coatings enriched with raspberries phytochemicals. <i>LWT - Food Science and Technology</i> , 2020, 124, 109180.	2.5	17
38	Plants and Lactic Acid Bacteria Combination for New Antimicrobial and Antioxidant Properties Product Development in a Sustainable Manner. <i>Foods</i> , 2020, 9, 433.	1.9	17
39	Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. <i>Sustainability</i> , 2021, 13, 2869.	1.6	17
40	Development and characterization of the gummy“supplements, enriched with probiotics and prebiotics. <i>CYTA - Journal of Food</i> , 2018, 16, 580-587.	0.9	16
41	Comparative study of ciabatta crust crispness through acoustic and mechanical methods: Effects of wheat malt and protease on dough rheology and crust crispness retention during storage. <i>LWT - Food Science and Technology</i> , 2018, 89, 110-116.	2.5	16
42	A potential of brown rice polish as a substrate for the lactic acid and bioactive compounds production by the lactic acid bacteria newly isolated from cereal-based fermented products. <i>LWT - Food Science and Technology</i> , 2018, 97, 323-331.	2.5	16
43	Combination of Extrusion and Fermentation with <i>Lactobacillus plantarum</i> and <i>L. uvarum</i> Strains for Improving the Safety Characteristics of Wheat Bran. <i>Toxins</i> , 2021, 13, 163.	1.5	16
44	Bread Sourdough Lactic Acid Bacteria“Technological, Antimicrobial, Toxin-Degrading, Immune System-, and Faecal Microbiota-Modelling Biological Agents for the Preparation of Food, Nutraceuticals and Feed. <i>Foods</i> , 2022, 11, 452.	1.9	16
45	Pigs“™ Feed Fermentation Model with Antimicrobial Lactic Acid Bacteria Strains Combination by Changing Extruded Soya to Biomodified Local Feed Stock. <i>Animals</i> , 2020, 10, 783.	1.0	15
46	Challenges Associated with Byproducts Valorization“Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. <i>Foods</i> , 2020, 9, 614.	1.9	15
47	A Comparison Study of the Caecum Microbial Profiles, Productivity and Production Quality of Broiler Chickens Fed Supplements Based on Medium Chain Fatty and Organic Acids. <i>Animals</i> , 2021, 11, 610.	1.0	15
48	The effect of savoury plants, fermented with lactic acid bacteria, on the microbiological contamination, quality, and acceptability of unripened curd cheese. <i>LWT - Food Science and Technology</i> , 2016, 69, 161-168.	2.5	14
49	The Safety, Technological, Nutritional, and Sensory Challenges Associated With Lacto-Fermentation of Meat and Meat Products by Using Pure Lactic Acid Bacteria Strains and Plant-Lactic Acid Bacteria Bioproducts. <i>Frontiers in Microbiology</i> , 2019, 10, 1036.	1.5	14
50	The Evaluation of Dark Chocolate-Elicited Emotions and Their Relation with Physico Chemical Attributes of Chocolate. <i>Foods</i> , 2021, 10, 642.	1.9	14
51	Determinants of economic motivations for food choice: insights for the understanding of consumer behaviour. <i>International Journal of Food Sciences and Nutrition</i> , 2022, 73, 127-139.	1.3	14
52	The effect of <i>Pediococcus acidilactici</i> and <i>Lactobacillus sakei</i> on biogenic amines formation and free amino acid profile in different lupin during fermentation. <i>LWT - Food Science and Technology</i> , 2016, 74, 40-47.	2.5	13
53	Combination of Antimicrobial Starters for Feed Fermentation: Influence on Piglet Feces Microbiota and Health and Growth Performance, Including Mycotoxin Biotransformation in vivo. <i>Frontiers in Veterinary Science</i> , 2020, 7, 528990.	0.9	13
54	Characterization of Macro- and Microalgae Extracts Bioactive Compounds and Micro- and Macroelements Transition from Algae to Extract. <i>Foods</i> , 2021, 10, 2226.	1.9	13

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55	Cultural dimensions associated with food choice: A survey based multi-country study. <i>International Journal of Gastronomy and Food Science</i> , 2021, 26, 100414.	1.3	13
56	Enterolignans enterolactone and enterodiol formation from their precursors by the action of intestinal microflora and their relationship with non-starch polysaccharides in various berries and vegetables. <i>LWT - Food Science and Technology</i> , 2011, 44, 48-53.	2.5	12
57	The Influence of Scalded Flour, Fermentation, and Plants Belonging to Lamiaceae Family on the Wheat Bread Quality and Acrylamide Content. <i>Journal of Food Science</i> , 2018, 83, 1560-1568.	1.5	12
58	Safety and quality parameters of ready-to-cook minced pork meat products supplemented with <i>Helianthus tuberosus</i> L. tubers fermented by BLIS producing lactic acid bacteria. <i>Journal of Food Science and Technology</i> , 2015, 52, 4306-4314.	1.4	11
59	The Nutritional and Safety Challenges Associated with Lupin Lacto-Fermentation. <i>Frontiers in Plant Science</i> , 2016, 7, 951.	1.7	11
60	Changes in the free amino acids and the biogenic amine contents during lactic acid fermentation of different lupin species. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2049-2056.	1.3	11
61	Application of antifungal lactobacilli in combination with coatings based on apple processing by-products as a bio-preservative in wheat bread production. <i>Journal of Food Science and Technology</i> , 2019, 56, 2989-3000.	1.4	11
62	Antimicrobial, Antioxidant, Sensory Properties, and Emotions Induced for the Consumers of Nutraceutical Beverages Developed from Technological Functionalised Food Industry By-Products. <i>Foods</i> , 2020, 9, 1620.	1.9	11
63	The influence of combined extrusion and fermentation processes on the chemical and biosafety parameters of wheat bran. <i>LWT - Food Science and Technology</i> , 2021, 146, 111498.	2.5	11
64	Functionalization of soya press cake (okara) by ultrasonication for enhancement of submerged fermentation with <i>Lactobacillus paracasei</i> LUHS244 for wheat bread production. <i>LWT - Food Science and Technology</i> , 2021, 152, 112337.	2.5	11
65	Sea Buckthorn ( <i>Hippophae rhamnoides</i> L.) and Quince ( <i>Cydonia oblonga</i> L.) Juices and Their By-Products as Ingredients Showing Antimicrobial and Antioxidant Properties for Chewing Candy: Nutraceutical Formulations. <i>Journal of Food Quality</i> , 2018, 2018, 1-8.	1.4	10
66	Plant-based proteinaceous snacks: Effect of fermentation and ultrasonication on end-product characteristics. <i>Food Science and Nutrition</i> , 2020, 8, 4746-4756.	1.5	10
67	Microbial and Antimicrobial Resistance Profiles of Microbiota in Common Carps ( <i>Cyprinus carpio</i> ) from Aquacultured and Wild Fish Populations. <i>Animals</i> , 2021, 11, 929.	1.0	10
68	Supplement Based on Fermented Milk Permeate for Feeding Newborn Calves: Influence on Blood, Growth Performance, and Faecal Parameters, including Microbiota, Volatile Compounds, and Fatty and Organic Acid Profiles. <i>Animals</i> , 2021, 11, 2544.	1.0	10
69	Pork meat products functional value and safety parameters improving by using lactic acid fermentation of savory plants. <i>Journal of Food Science and Technology</i> , 2015, 52, 7143-7152.	1.4	9
70	Agar-immobilized lactic acid bacteria bioproducts as goat milk taste-masking agents and natural preservatives for the production of unripened goat cheese. <i>Journal of Dairy Science</i> , 2018, 101, 10866-10876.	1.4	9
71	Separate and Synergic Effects of <i>Lactobacillus uvarum</i> LUHSS245 and Arabinogalactan on the In Vitro Antimicrobial Properties as Well as on the Fecal and Metabolic Profile of Newborn Calves. <i>Animals</i> , 2020, 10, 593.	1.0	9
72	Functionalisation of rice bran assisted by ultrasonication and fermentation for the production of rice bran-based probiotic nutraceutical. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1462-1472.	1.3	8

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73	Influence of fermentation on the characteristics of Baltic Sea macroalgae, including microbial profile and trace element content. <i>Food Control</i> , 2021, 129, 108235.	2.8	8
74	Bio-refinery of plant drinks press cake permeate using ultrafiltration and lactobacillus fermentation into antimicrobials and its effect on the growth of wheatgrass in vivo. <i>Food Bioscience</i> , 2022, 46, 101427.	2.0	8
75	Challenges of Lactobacillus fermentation in combination with acoustic screening for deoxynivalenol and deoxynivalenol conjugates reduction in contaminated wheat - based products. <i>Food Control</i> , 2022, 134, 108699.	2.8	8
76	The Use of Tomato Powder Fermented with <i>Pediococcus pentosaceus</i> and <i>Lactobacillus sakei</i> for the Ready-to-Cook Minced Meat Product Quality Improvement. <i>Food Technology and Biotechnology</i> , 2015, 53, .	0.9	7
77	Modulation of the nutritional value of lupine wholemeal and protein isolates using submerged and solid-state fermentation with <i>Pediococcus pentosaceus</i> strains. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1896-1905.	1.3	7
78	Influence of sociodemographic factors on eating motivations – modelling through artificial neural networks (ANN). <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 614-627.	1.3	7
79	The Quality of Wheat Bread With Ultrasonicated and Fermented By-Products From Plant Drinks Production. <i>Frontiers in Microbiology</i> , 2021, 12, 652548.	1.5	7
80	Investigation of Immunomodulatory and Gut Microbiota-Altering Properties of Multicomponent Nutraceutical Prepared from Lactic Acid Bacteria, Bovine Colostrum, Apple Production By-Products and Essential Oils. <i>Foods</i> , 2021, 10, 1313.	1.9	7
81	The Use of Tomato Powder Fermented with and for the Ready-to-Cook Minced Meat Quality Improvement. <i>Food Technology and Biotechnology</i> , 2015, 53, 163-170.	0.9	7
82	Evaluation of the use of lactic acid bacteria and <i>Thymus vulgaris</i> essential oil on Suffolk and Ile de France lamb breed ( <i>Musculus gluteus</i> ) quality parameters. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3463-3474.	1.3	6
83	The Influence of Fermentation on the Content of Alkylresorcinols and Lignans in Plant Products. <i>Open Biotechnology Journal</i> , 2015, 9, 31-38.	0.6	6
84	The eating motivations scale (EATMOT): Development and validation by means of confirmatory factor analysis (CFA) and structural equation modelling (SEM). <i>Zdravstveno Varstvo</i> , 2020, 60, 4-9.	0.6	6
85	The Contribution of Extruded and Fermented Wheat Bran to the Quality Parameters of Wheat Bread, Including the Profile of Volatile Compounds and Their Relationship with Emotions Induced for Consumers. <i>Foods</i> , 2021, 10, 2501.	1.9	6
86	Changes in the Microbial Community and Biogenic Amine Content in Rapeseed Meal during Fermentation with an Antimicrobial Combination of Lactic Acid Bacteria Strains. <i>Fermentation</i> , 2022, 8, 136.	1.4	6
87	Nutraceuticals in gummy candies form prepared from lacto-fermented lupine protein concentrates, as high-quality protein source, incorporated with <i>Citrus paradise</i> L. essential oil and xylitol. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2015-2025.	1.3	5
88	Integration of Ultrasound into the Development of Plant-Based Protein Hydrolysate and Its Bio-Stimulatory Effect for Growth of Wheat Grain Seedlings In Vivo. <i>Plants</i> , 2021, 10, 1319.	1.6	5
89	Fatty acid profile and safety aspects of the edible oil prepared by artisans' at small-scale agricultural companies. <i>Food Science and Nutrition</i> , 2021, 9, 5402-5414.	1.5	5
90	Applicability of <i>Pediococcus</i> strains for fermentation of cereal bran and its influence on the milk yield of dairy cattle. <i>Zemdirbyste</i> , 2017, 104, 63-70.	0.3	5

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91	Application of Wastewater-Based Epidemiology for Tracking Human Exposure to Deoxynivalenol and Enniatins. <i>Toxins</i> , 2022, 14, 91.	1.5	5
92	Influence of the Fermented Feed and Vaccination and Their Interaction on Parameters of Large White/Norwegian Landrace Piglets. <i>Animals</i> , 2020, 10, 1201.	1.0	4
93	Characteristics of Nutraceutical Chewing Candy Formulations Based on Fermented Milk Permeate, Psyllium Husk, and Apple By-Products. <i>Foods</i> , 2021, 10, 777.	1.9	4
94	Nutraceutical Chewing Candy Formulations Based on Acetic, Alcoholic, and Lactofermented Apple Juice Products. <i>Foods</i> , 2021, 10, 2329.	1.9	4
95	Effects of Ethanol Extracts of <i>Origanum vulgare</i> and <i>Thymus vulgaris</i> on the Mycotoxin Concentrations and the Hygienic Quality of Maize ( <i>Zea mays</i> L.) Silage. <i>Toxins</i> , 2022, 14, 298.	1.5	4
96	Biopreservation of Wild Edible Mushrooms ( <i>Boletus edulis</i> , <i>Cantharellus</i> , and <i>Rozites caperata</i> ) with Lactic Acid Bacteria Possessing Antimicrobial Properties. <i>Foods</i> , 2022, 11, 1800.	1.9	4
97	Perspectives of lupine wholemeal protein and protein isolates biodegradation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1989-2001.	1.3	3
98	Antimicrobial Potential of Beverages Preparation Based on Fermented Milk Permeate and Berries/Vegetables. <i>Beverages</i> , 2020, 6, 65.	1.3	3
99	A new delivery system based on apple pomaceâ€‘pectin gels to encourage the viability of antimicrobial strains. <i>Food Science and Technology International</i> , 2020, 26, 242-253.	1.1	2
100	Structural and functional characterisation of compositionally optimised rice bran and lingonberry dietary fibreâ€‘based gelâ€‘type product enriched with phytochemicals. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3372-3380.	1.3	2
101	The use of rice polish medium for the evaluation of antifungal activity of lactic acid bacteria. <i>Zemdirbyste</i> , 2019, 106, 59-64.	0.3	2
102	Berry By-Products in Combination with Antimicrobial Lactic Acid Bacteria Strains for the Sustainable Formulation of Chewing Candies. <i>Foods</i> , 2022, 11, 1177.	1.9	2
103	Possible Uses of Lactic acid Bacteria for Food and Feed Production. <i>Agricultural Research &amp; Technology: Open Access Journal</i> , 2017, 4, .	0.1	1
104	Personalized Strategy for Animal-Assisted Therapy for Individuals Based on the Emotions Induced by the Images of Different Animal Species and Breeds. <i>Animals</i> , 2022, 12, 597.	1.0	1
105	Marketing motivations influencing food choice in 16 countries: segmentation and cluster analysis. <i>Insights Into Regional Development</i> , 2022, 4, 10-25.	0.9	1
106	Comparison Study of Nontreated and Fermented Wheat Varieties â€‘Adaâ€™™, â€‘Sartaâ€™™, and New Breed Blue and Purple Wheat Lines Wholemeal Flour. <i>Biology</i> , 2022, 11, 966.	1.3	1
107	Specifics of the Emotional Response of Patients Suffering From Major Depressive Disorder to Imagined Basic Tastes of Food. <i>Frontiers in Psychology</i> , 2022, 13, 820684.	1.1	0
108	Strategy for Local Plant-Based Material Valorisation to Higher-Value Feed Stock for Piglets. <i>Animals</i> , 2022, 12, 1092.	1.0	0