

Elena Bartkiene

List of Publications by Year in descending order

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papers

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331538

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109
times ranked

1952
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#	ARTICLE	IF	CITATIONS
1	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
2	Functionalisation of rice bran assisted by ultrasonication and fermentation for the production of rice bran-lingonberry pulp-based probiotic nutraceutical. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1462-1472.	1.3	8
3	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
4	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
5	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
6	Application of Wastewater-Based Epidemiology for Tracking Human Exposure to Deoxynivalenol and Enniatins. <i>Toxins</i> , 2022, 14, 91.	1.5	5
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	Strategy for Local Plant-Based Material Valorisation to Higher-Value Feed Stock for Piglets. <i>Animals</i> , 2022, 12, 1092.	1.0	0
15	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
16	Comparison Study of Nontreated and Fermented Wheat Varieties -Ada™, -Sarta™, and New Breed Blue and Purple Wheat Lines Wholemeal Flour. <i>Biology</i> , 2022, 11, 966.	1.3	1
17	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
18	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

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19	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
20	Environmental Issues as Drivers for Food Choice: Study from a Multinational Framework. <i>Sustainability</i> , 2021, 13, 2869.	1.6	17
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	Nutraceutical Chewing Candy Formulations Based on Acetic, Alcoholic, and Lactofermented Apple Juice Products. <i>Foods</i> , 2021, 10, 2329.	1.9	4
31	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
32	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
33	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
34	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
35	Apple Fermented Products: An Overview of Technology, Properties and Health Effects. <i>Processes</i> , 2021, 9, 223.	1.3	31
36	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

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37	Dairy Lactic Acid Bacteria and Their Potential Function in Dietetics: The Food-Gut-Health Axis. <i>Foods</i> , 2021, 10, 3099.	1.9	33
38	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
39	A new delivery system based on apple pomace-pectin gels to encourage the viability of antimicrobial strains. <i>Food Science and Technology International</i> , 2020, 26, 242-253.	1.1	2
40	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
41	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
42	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
43	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
44	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
45	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
46	The Influence of Essential Oils on Gut Microbial Profiles in Pigs. <i>Animals</i> , 2020, 10, 1734.	1.0	17
47	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
48	Antimicrobial Potential of Beverages Preparation Based on Fermented Milk Permeate and Berries/Vegetables. <i>Beverages</i> , 2020, 6, 65.	1.3	3
49	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
50	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
51	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
52	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
53	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
54	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

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55	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. International Journal of Food Science and Technology, 2020, 55, 3463-3474.	1.3	6
56	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> . Poultry Science, 2020, 99, 4065-4076.	1.5	21
57	Structural and functional characterisation of compositionally optimised rice bran and lingonberry dietary fibre-based gel-type product enriched with phytochemicals. International Journal of Food Science and Technology, 2020, 55, 3372-3380.	1.3	2
58	Comparison studies of the chemical, physical, technological, and microbiological characteristics of the European roe deer, boar, red deer, and beaver hunted wild game meat. Animal Science Journal, 2020, 91, e13346.	0.6	17
59	Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. Foods, 2020, 9, 888.	1.9	22
60	Functionalisation of flaxseed proteins assisted by ultrasonication to produce coatings enriched with raspberries phytochemicals. LWT - Food Science and Technology, 2020, 124, 109180.	2.5	17
61	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. Animals, 2020, 10, 593.	1.0	9
62	Plants and Lactic Acid Bacteria Combination for New Antimicrobial and Antioxidant Properties Product Development in a Sustainable Manner. Foods, 2020, 9, 433.	1.9	17
63	The eating motivations scale (EATMOT): Development and validation by means of confirmatory factor analysis (CFA) and structural equation modelling (SEM). Zdravstveno Varstvo, 2020, 60, 4-9.	0.6	6
64	Perspectives of lupine wholemeal protein and protein isolates biodegradation. International Journal of Food Science and Technology, 2019, 54, 1989-2001.	1.3	3
65	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. Frontiers in Microbiology, 2019, 10, 1036.	1.5	14
66	Application of antifungal lactobacilli in combination with coatings based on apple processing by-products as a bio-preservative in wheat bread production. Journal of Food Science and Technology, 2019, 56, 2989-3000.	1.4	11
67	Factors Affecting Consumer Food Preferences: Food Taste and Depression-Based Evoked Emotional Expressions with the Use of Face Reading Technology. BioMed Research International, 2019, 2019, 1-10.	0.9	43
68	Improvement of the antimicrobial activity of lactic acid bacteria in combination with berries/fruits and dairy industry by-products. Journal of the Science of Food and Agriculture, 2019, 99, 3992-4002.	1.7	46
69	The use of rice polish medium for the evaluation of antifungal activity of lactic acid bacteria. Zemdirbyste, 2019, 106, 59-64.	0.3	2
70	Modulation of the nutritional value of lupine wholemeal and protein isolates using submerged and solid-state fermentation with <i>Pediococcus pentosaceus</i> strains. International Journal of Food Science and Technology, 2018, 53, 1896-1905.	1.3	7
71	A concept of mould spoilage prevention and acrylamide reduction in wheat bread: Application of lactobacilli in combination with a cranberry coating. Food Control, 2018, 91, 284-293.	2.8	44
72	<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. LWT - Food Science and Technology, 2018, 93, 649-658.	2.5	31

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73	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
74	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
75	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
76	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
77	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
78	Agar-immobilized basill“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
79	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
80	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
81	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
82	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
83	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
84	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
85	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
86	Parameters of rye, wheat, barley, and oat sourdoughs fermented with <i>Lactobacillus plantarum</i> LUHS135 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
87	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
88	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
89	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
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	Possible Uses of Lactic acid Bacteria for Food and Feed Production. Agricultural Research & Technology: Open Access Journal, 2017, 4, .	0.1	1
92	The Nutritional and Safety Challenges Associated with Lupin Lacto-Fermentation. Frontiers in Plant Science, 2016, 7, 951.	1.7	11
93	Amino acids profile and antioxidant activity of different Lupinus angustifolius seeds after solid state and submerged fermentations. Journal of Food Science and Technology, 2016, 53, 4141-4148.	1.4	17
94	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. LWT - Food Science and Technology, 2016, 74, 40-47.	2.5	13
95	Changes in the free amino acids and the biogenic amine contents during lactic acid fermentation of different lupin species. International Journal of Food Science and Technology, 2016, 51, 2049-2056.	1.3	11
96	Development and quality evaluation of lacto-fermented product based on hulled and not hulled hempseed (<i>Cannabis sativa</i> L.). LWT - Food Science and Technology, 2016, 72, 544-551.	2.5	20
97	The effect of savoury plants, fermented with lactic acid bacteria, on the microbiological contamination, quality, and acceptability of unripened curd cheese. LWT - Food Science and Technology, 2016, 69, 161-168.	2.5	14
98	Effect of natural marinade based on lactic acid bacteria on pork meat quality parameters and biogenic amine contents. LWT - Food Science and Technology, 2016, 69, 319-326.	2.5	34
99	Reducing of acrylamide formation in wheat biscuits supplemented with flaxseed and lupine. LWT - Food Science and Technology, 2016, 65, 275-282.	2.5	38
100	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. Zemdirbyste, 2016, 103, 107-116.	0.3	20
101	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. Food Technology and Biotechnology, 2015, 53, .	0.9	7
102	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. Journal of Food Science and Technology, 2015, 52, 4306-4314.	1.4	11
103	Pork meat products functional value and safety parameters improving by using lactic acid fermentation of savory plants. Journal of Food Science and Technology, 2015, 52, 7143-7152.	1.4	9
104	The Influence of Fermentation on the Content of Alkylresorcinols and Lignans in Plant Products. Open Biotechnology Journal, 2015, 9, 31-38.	0.6	6
105	The Use of Tomato Powder Fermented with and for the Ready-to-Cook Minced Meat Quality Improvement. Food Technology and Biotechnology, 2015, 53, 163-170.	0.9	7
106	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. LWT - Food Science and Technology, 2014, 56, 445-450.	2.5	22
107	Antimicrobial activity of lactic acid bacteria against pathogenic and spoilage microorganism isolated from food and their control in wheat bread. Food Control, 2013, 31, 539-545.	2.8	219
108	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. LWT - Food Science and Technology, 2011, 44, 48-53.	2.5	12