

# Dovile Klupsaite

## List of Publications by Year in descending order

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30  
papers

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citations

758635

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752256

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docs citations

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times ranked

382  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	Pigsâ€™ 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
10	Challenges Associated with Byproducts Valorizationâ€™ Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. <i>Foods</i> , 2020, 9, 614.	1.9	15
11	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
12	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
13	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
14	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
15	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
16	Plantâ€™based proteinaceous snacks: Effect of fermentation and ultrasonication on endâ€™product characteristics. <i>Food Science and Nutrition</i> , 2020, 8, 4746-4756.	1.5	10
17	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
18	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

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19	Challenges of <i>Lactobacillus</i> 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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	Impact of <i>Romanov</i> breed lamb gender on carcass traits and meat quality parameters including biogenic amines and malondialdehyde changes during storage. <i>Food Science and Nutrition</i> , 0, , .	1.5	3
28	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
29	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
30	Strategy for Local Plant-Based Material Valorisation to Higher-Value Feed Stock for Piglets. <i>Animals</i> , 2022, 12, 1092.	1.0	0