Jana OlÅ¡ovskÃ¡

List of Publications by Year
in descending order

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60	1,022	448610 19	536525 29
papers	citations	h-index	g-index

60	60	60	1555
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Novel and efficient approach to identify hop cultivars (Humulus lupulus L.) using cultivar identification diagram strategy based on fingerprint of flavonol di- and tri-O-glycosides. European Food Research and Technology, 2021, 247, 651-662.	1.6	4
2	DeepRel: Deep learning-based gas chromatographic retention index predictor. Analytica Chimica Acta, 2021, 1147, 64-71.	2.6	22
3	High-gravity brewing without adjuncts â€“ The effect on beer parameters. LWT - Food Science and Technology, 2021, 148, 111755.	2.5	4
4	Characterization of Nitrite-Related Reaction Products in Beer. Journal of Agricultural and Food Chemistry, 2021, 69, 11687-11695.	2.4	4
5	Pilot sensomic study revealing the potential of amino acids to highly influence sensory properties of a lager beer. Journal of Food Composition and Analysis, 2021, 102, 104028.	1.9	5
6	Comparative Study of Three Sample Preparation Methods for Multi-residue Extraction of Pesticide Residues in Hop Samples. Food Analytical Methods, 2020, 13, 503-515.	1.3	5
7	Pyrolytic profiling nitrosamine specific chemiluminescence detection combined with multivariate chemometric discrimination for non-targeted detection and classification of nitroso compounds in complex samples. Analytica Chimica Acta, 2019, 1059, 136-145.	2.6	8
8	The chemical profiling of fatty acids during the brewing process. Journal of the Science of Food and Agriculture, 2019, 99, 1772-1779.	1.7	20
9	The usage of a reflectometric method for 5-(hydroxymethyl)furan-2-carbaldehyde determination as a stale flavor sensor for beer. Food Packaging and Shelf Life, 2019, 19, 1-6.	3.3	6
10	Monitoring of potential contaminants in beer from the Czech Republic. KvasnÃ½ PrÅ¯mysl, 2019, 65, .	0.1	2
11	Antibiofilm activity of bioactive hop compounds humulone, lupulone and xanthohumol toward susceptible and resistant staphylococci. Research in Microbiology, 2018, 169, 127-134.	1.0	38
12	Tracking, Behavior and Fate of 58 Pesticides Originated from Hops during Beer Brewing. Journal of Agricultural and Food Chemistry, 2018, 66, 10113-10121.	2.4	14
13	Analysis of multiresidue pesticides in dried hops by LC-MS/MS using QuEChERS extraction together with dSPE clean-up. Journal of the Institute of Brewing, 2018, 124, 222-229.	0.8	22
14	Analytical and sensory profiles of Slovenian and Czech hop genotypes in single hopped beers. Journal of the Institute of Brewing, 2018, 124, 209-221.	0.8	12
15	Methods of Evaluating of Sensory Assessors - Part 1. KvasnÃ½ PrÅ¯mysl, 2018, 64, 14-20.	0.1	3
16	Inhibitory effect of hop fractions against Gram-positive multi-resistant bacteria. A pilot study. Biomedical Papers of the Medical Faculty of the University Palacký, Olomouc, Czechoslovakia, 2018, 162, 276-283.	0.2	11
17	Analysis of 100-Year-Old Beer Originated from the Czech Republic. Journal of Agricultural and Food Chemistry, 2017, 65, 3341-3350.	2.4	2
18	Strong antimicrobial activity of xanthohumol and other derivatives from hops (<i>Humulus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td	0.9	59

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19	A novel approach for identification of biologically active phenolic compounds in complex matrices using hybrid quadrupole-orbitrap mass spectrometer: A promising tool for testing antimicrobial activity of hops. Talanta, 2016, 156-157, 209-217.	2.9	23
20	N-nitrosamines in 21th Century. KvasnÃ½ PrÅ¯mysl, 2016, 62, 2-8.	0.1	4
21	Sensory Beer Aging. KvasnÃ½ PrÅ¯mysl, 2016, 62, 250-257.	0.1	1
22	Methods for verifying the authenticity of hops - an effective tool against falsification. KvasnÃ½ PrÅ¯mysl, 2016, 62, 294-305.	0.1	5
23	HUMULUS LUPULUS L. (HOPS) - A VALUABLE SOURCE OF COMPOUNDS WITH BIOACTIVE EFFECTS FOR FUTURE THERAPIES. Military Medical Science Letters (Vojenske Zdravotnicke Listy), 2016, 85, 19-30.	0.2	33
24	Analysis of Century Old Beer - Chemical, Sensorial and Genetic Profile of 100-Year-Old Beer. KvasnÃ½ PrÅ¯mysl, 2016, 62, 326-334.	0.1	0
25	Determination of the Energy Value of Beer. Journal of the American Society of Brewing Chemists, 2015, 73, 165-169.	0.8	4
26	Determination of Linalool in Different Hop Varieties Using a New Method Based on Fluidized-Bed Extraction with Gas Chromatographic-Mass Spectrometric Detection. Journal of the American Society of Brewing Chemists, 2015, 73, 151-158.	0.8	21
27	Quantitative determination of fluorine in spent grain and brewery yeast. Journal of the Institute of Brewing, 2015, 121, 193-196.	0.8	1
28	Phylogenetic relatedness determined between antibiotic resistance and 16S rRNA genes in actinobacteria. BMC Microbiology, 2015, 15, 81.	1.3	6
29	The effect of fluorine on animal and human health.. KvasnÃ½ PrÅ¯mysl, 2015, 61, 2-6.	0.1	2
30	Preliminary characterization of an Italian craft durum wheat beer. Journal of the Institute of Brewing, 2014, 120, n/a-n/a.	0.8	14
31	Determination of Total Carbohydrate Content in Beer Using Its Pre-column Enzymatic Cleavage and HPLC-RI. Food Analytical Methods, 2014, 7, 1677-1686.	1.3	21
32	Qualitative Determination of Î²-Acids and Their Transformation Products in Beer and Hop Using HR/AM-LC-MS/MS. Journal of Agricultural and Food Chemistry, 2014, 62, 7690-7697.	2.4	21
33	Beer and Health.. KvasnÃ½ PrÅ¯mysl, 2014, 60, 174-181.	0.1	7
34	Determination of antibiotics in influents and effluents of wastewater-treatment-plants in the Czech Republic â€“ development and application of the SPE and a UHPLC-ToFMS method. Analytical Methods, 2013, 5, 2110.	1.3	30
35	Use of Chemical Indicators of Beer Aging for Ex-post Checking of Storage Conditions and Prediction of the Sensory Stability of Beer. Journal of Agricultural and Food Chemistry, 2013, 61, 12670-12675.	2.4	22
36	Characterization of Nâ€Demethyllincosamide Methyltransferases LmbJ and CcbJ. ChemBioChem, 2013, 14, 2259-2262.	1.3	23

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37	Lincomycin Biosynthesis Involves a Tyrosine Hydroxylating Heme Protein of an Unusual Enzyme Family. PLoS ONE, 2013, 8, e79974.	1.1	24
38	Determination of fatty acids in beer by fast routine analyse.. KvasnÃ½ PrÅ¯mysl, 2013, 59, 58-62.	0.1	6
39	Determination of 15 isomers of chlorobenzoic acid in soil samples using accelerated sample extraction followed by liquid chromatography. Talanta, 2011, 84, 1141-1147.	2.9	8
40	New Claviceps species from warm-season grasses. Fungal Diversity, 2011, 49, 145-165.	4.7	9
41	Comparison of LC Columns Packed with 2.6ÂÎ¼m Core-Shell and Sub-2ÂÎ¼m Porous Particles for Gradient Separation of Antibiotics. Chromatographia, 2011, 74, 19-27.	0.7	13
42	The UHPLC-DAD fingerprinting method for analysis of extracellular metabolites of fungi of the genus Geosmithia (Acomycota: Hypocreales). Analytical and Bioanalytical Chemistry, 2011, 400, 2943-2952.	1.9	4
43	Determination of sibiromycin and its natural derivatives using new analytical and structural approaches. Journal of Chromatography A, 2011, 1218, 83-91.	1.8	4
44	Perivascular sirolimus-delivery system. International Journal of Pharmaceutics, 2011, 404, 94-101.	2.6	18
45	Microbial Communities Show Parallels at Sites with Distinct Litter and Soil Characteristics. Applied and Environmental Microbiology, 2011, 77, 7560-7567.	1.4	28
46	Ultra-high-performance liquid chromatography fingerprinting method for chemical screening of metabolites in cultivation broth. Journal of Chromatography A, 2010, 1217, 8016-8025.	1.8	16
47	Alkaloid Cluster Gene ccsA of the Ergot Fungus Claviceps purpurea Encodes Chanoclavine I Synthase, a Flavin Adenine Dinucleotide-Containing Oxidoreductase Mediating the Transformation of N -Methyl-Dimethylallyltryptophan to Chanoclavine I. Applied and Environmental Microbiology, 2010, 76, 1822-1830.	1.4	49
48	High-throughput analysis of tetracycline antibiotics and their epimers in liquid hog manure using Ultra Performance Liquid Chromatography with UV detection. Chemosphere, 2010, 78, 353-359.	4.2	46
49	Separation of PCBs by liquid chromatography on reversed phase sub-2-micron particle columns. Talanta, 2010, 80, 1849-1855.	2.9	11
50	HPLC-fluorescence detection method for determination of key intermediates of the lincomycin biosynthesis in fermentation broth. Analytical and Bioanalytical Chemistry, 2009, 393, 1779-1787.	1.9	13
51	Hyphenated ultra high-performance liquid chromatographyâ€“Nano Quantity Analyte Detector technique for determination of compounds with low UV absorption. Journal of Chromatography A, 2009, 1216, 5774-5778.	1.8	19
52	The Use of APCI-MS with HPLC and Other Separation Techniques for Identification of Carotenoids and Related Compounds. Current Analytical Chemistry, 2009, 5, 1-25.	0.6	42
53	Liquid chromatographyâ€“tandem mass spectrometry characterization of ergocristam degradation products. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2008, 873, 165-172.	1.2	8
54	Claviceps nigricans and Claviceps grohii: Their Alkaloids and Phylogenetic Placement. Journal of Natural Products, 2008, 71, 1085-1088.	1.5	13

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55	Assay of tyrosine hydroxylase based on high-performance liquid chromatography separation and quantification ofl-dopa andl-tyrosine. Biomedical Chromatography, 2007, 21, 1252-1258.	0.8	15
56	High-throughput quantification of lincomycin traces in fermentation broth of genetically modified Streptomyces spp.. Journal of Chromatography A, 2007, 1139, 214-220.	1.8	28
57	Enantioseparation of dansyl amino acids on terguride-based chiral selectors. Part I: Capillary electrophoretic separation. Journal of Separation Science, 2003, 26, 851-856.	1.3	11
58	Chemoraces and Habitat Specialization of Claviceps purpurea Populations. Applied and Environmental Microbiology, 2000, 66, 5419-5425.	1.4	72
59	Direct resolution of optically active isomers on chiral packings containing ergoline skeleton. 6. Enantioseparation of profens. , 1999, 11, 291-300.		21
60	Analysis of Ergot Alkaloids in Endophyte-Infected Tall Fescue by Liquid Chromatography/Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 1997, 45, 4674-4679.	2.4	65