

# Egle Zokaityte

## List of Publications by Year in descending order

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32  
papers

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#	ARTICLE	IF	CITATIONS
1	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. Processes, 2021, 9, 1304.	2.8	39
2	Bioconversion of Milk Permeate with Selected Lactic Acid Bacteria Strains and Apple By-Products into Beverages with Antimicrobial Properties and Enriched with Galactooligosaccharides. Microorganisms, 2020, 8, 1182.	3.6	36
3	Technology and characterisation of whole hemp seed beverages prepared from ultrasonicated and fermented whole seed paste. International Journal of Food Science and Technology, 2020, 55, 406-419.	2.7	24
4	Changes of bioactive compounds in barley industry byâ€products during submerged and solid state fermentation with antimicrobial <i>Pediococcus acidilactici</i> strain LUHS29. Food Science and Nutrition, 2020, 8, 340-350.	3.4	23
5	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.	3.4	21
6	Variations of the antimicrobial, antioxidant, sensory attributes and biogenic amines content in Lithuania-derived bee products. LWT - Food Science and Technology, 2020, 118, 108793.	5.2	20
7	The Influence of Essential Oils on Gut Microbial Profiles in Pigs. Animals, 2020, 10, 1734.	2.3	17
8	Plants and Lactic Acid Bacteria Combination for New Antimicrobial and Antioxidant Properties Product Development in a Sustainable Manner. Foods, 2020, 9, 433.	4.3	17
9	Combination of Extrusion and Fermentation with <i>Lactobacillus plantarum</i> and <i>L. uvarum</i> Strains for Improving the Safety Characteristics of Wheat Bran. Toxins, 2021, 13, 163.	3.4	16
10	Pigsâ€™ Feed Fermentation Model with Antimicrobial Lactic Acid Bacteria Strains Combination by Changing Extruded Soya to Biomodified Local Feed Stock. Animals, 2020, 10, 783.	2.3	15
11	Challenges Associated with Byproducts Valorizationâ€™Comparison Study of Safety Parameters of Ultrasonicated and Fermented Plant-Based Byproducts. Foods, 2020, 9, 614.	4.3	15
12	The Evaluation of Dark Chocolate-Elicited Emotions and Their Relation with Physico Chemical Attributes of Chocolate. Foods, 2021, 10, 642.	4.3	14
13	Combination of Antimicrobial Starters for Feed Fermentation: Influence on Piglet Feces Microbiota and Health and Growth Performance, Including Mycotoxin Biotransformation in vivo. Frontiers in Veterinary Science, 2020, 7, 528990.	2.2	13
14	Characterization of Macro- and Microalgae Extracts Bioactive Compounds and Micro- and Macroelements Transition from Algae to Extract. Foods, 2021, 10, 2226.	4.3	13
15	Antimicrobial, Antioxidant, Sensory Properties, and Emotions Induced for the Consumers of Nutraceutical Beverages Developed from Technological Functionalised Food Industry By-Products. Foods, 2020, 9, 1620.	4.3	11
16	The influence of combined extrusion and fermentation processes on the chemical and biosafety parameters of wheat bran. LWT - Food Science and Technology, 2021, 146, 111498.	5.2	11
17	Plantâ€based proteinaceous snacks: Effect of fermentation and ultrasonication on endâ€product characteristics. Food Science and Nutrition, 2020, 8, 4746-4756.	3.4	10
18	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. Animals, 2021, 11, 2544.	2.3	10

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19	Influence of fermentation on the characteristics of Baltic Sea macroalgae, including microbial profile and trace element content. <i>Food Control</i> , 2021, 129, 108235.	5.5	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.	3.5	7
21	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.	4.3	7
22	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.	4.3	6
23	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.	3.0	6
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.	2.3	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.	4.3	4
26	Nutraceutical Chewing Candy Formulations Based on Acetic, Alcoholic, and Lactofermented Apple Juice Products. <i>Foods</i> , 2021, 10, 2329.	4.3	4
27	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.	4.3	4
28	Antimicrobial Potential of Beverages Preparation Based on Fermented Milk Permeate and Berries/Vegetables. <i>Beverages</i> , 2020, 6, 65.	2.8	3
29	Berry By-Products in Combination with Antimicrobial Lactic Acid Bacteria Strains for the Sustainable Formulation of Chewing Candies. <i>Foods</i> , 2022, 11, 1177.	4.3	2
30	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.	2.3	1
31	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.	2.8	1
32	Strategy for Local Plant-Based Material Valorisation to Higher-Value Feed Stock for Piglets. <i>Animals</i> , 2022, 12, 1092.	2.3	0