

Egle Zokaityte

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	Strategy for Local Plant-Based Material Valorisation to Higher-Value Feed Stock for Piglets. <i>Animals</i> , 2022, 12, 1092.	1.0	0
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	Nutraceutical Chewing Candy Formulations Based on Acetic, Alcoholic, and Lactofermented Apple Juice Products. <i>Foods</i> , 2021, 10, 2329.	1.9	4
16	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
17	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
18	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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19	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
20	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
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 Essential Oils on Gut Microbial Profiles in Pigs. <i>Animals</i> , 2020, 10, 1734.	1.0	17
23	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
24	Antimicrobial Potential of Beverages Preparation Based on Fermented Milk Permeate and Berries/Vegetables. <i>Beverages</i> , 2020, 6, 65.	1.3	3
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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