

Milan BaltiÄ

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9944591/publications.pdf>

Version: 2024-02-01

31
papers

279
citations

1307594

7
h-index

940533

16
g-index

31
all docs

31
docs citations

31
times ranked

445
citing authors

#	ARTICLE	IF	CITATIONS
1	Inulin-based emulsion-filled gel as a fat replacer in prebiotic and PUFA-enriched dry fermented sausages. <i>International Journal of Food Science and Technology</i> , 2019, 54, 787-797.	2.7	68
2	Inhibition of Salmonella by thyme essential oil and its effect on microbiological and sensory properties of minced pork meat packaged under vacuum and modified atmosphere. <i>International Journal of Food Microbiology</i> , 2017, 258, 58-67.	4.7	56
3	Nanotechnology and its potential applications in meat industry. <i>Tehnologija Mesa</i> , 2013, 54, 168-175.	0.1	25
4	Use of essential oils in order to prevent foodborne illnesses caused by pathogens in meat. <i>Tehnologija Mesa</i> , 2013, 54, 14-20.	0.1	24
5	Metal concentrations in water, sediment and three fish species from the Danube River, Serbia: a cause for environmental concern. <i>Environmental Science and Pollution Research</i> , 2016, 23, 17105-17112.	5.3	20
6	Bioactive peptides from meat and their influence on human health. <i>Tehnologija Mesa</i> , 2014, 55, 8-21.	0.1	16
7	THE IMPORTANCE OF TRITICALE IN ANIMAL NUTRITION. , 2018, 18, .	0.0	11
8	The Effect of Different Packaging Conditions, pH and <i>Lactobacillus</i> spp. on the Growth of <i>Yersinia enterocolitica</i> in Pork Meat. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2773-2779.	2.0	7
9	Research of production volume and market turnover of honey from 2004. to 2014.. <i>Veterinarski Glasnik</i> , 2015, 69, 467-478.	0.3	7
10	Spoilage-related bacteria of pork and beef minced meat under vacuum and modified atmosphere. <i>Romanian Biotechnological Letters</i> , 2019, 24, 658-668.	0.5	7
11	The Investigation of the Presence of Clostridium Botulinum Spores in Honey in Serbia. <i>Procedia Food Science</i> , 2015, 5, 180-183.	0.6	4
12	Salmonella on pig carcasses during slaughter and processing. <i>Veterinarski Glasnik</i> , 2012, 66, 377-386.	0.3	4
13	The importance and use of nanopacking in food industry. <i>Veterinarski Glasnik</i> , 2015, 69, 139-154.	0.3	4
14	The impact of pork meat and lard on human health. <i>Tehnologija Mesa</i> , 2015, 56, 8-15.	0.1	4
15	Polyunsaturated fatty acids in the fish meat and their significance for human health. <i>Tehnologija Mesa</i> , 2014, 55, 1-7.	0.1	3
16	Interdisciplinary Project Bridges the Gap in Electrical Engineers' Knowledge of Modern Control Applications. <i>International Journal of Electrical Engineering and Education</i> , 2014, 51, 204-217.	0.8	2
17	Metal Concentration in Muscle Tissue of Carp and Pike from Different Fish Ponds in Belgrade Area. <i>Journal of Agricultural Science and Technology B</i> , 2015, 5, .	0.1	2
18	Selected Physico-Chemical Properties of Serbian Dry Fermented Sausages in Different Meat Industries. <i>Meat Technology</i> , 2018, 59, 120-126.	0.3	2

#	ARTICLE	IF	CITATIONS
19	Effect of pre-processing of trout by freezing on the characteristics of smoked trout fillets. Tehnologija Mesa, 2013, 54, 57-68.	0.1	2
20	Changes in the quality of goat meat in the production of smoked ham. Tehnologija Mesa, 2014, 55, 148-155.	0.1	2
21	Performances, Ileal and Cecal Microbial Populations and Histological Characteristics in Broilers Fed Diets Supplemented with Lignocellulose. Kafkas Universitesi Veteriner Fakultesi Dergisi, 2018, , .	0.1	2
22	Hygiene status of food contact surfaces in public school canteens in the city of Novi Sad, Serbia. Vojnosanitetski Pregled, 2022, 79, 883-889.	0.2	1
23	Inactivation of Yersinia enterocolitica in Fermented Sausages during Fermentation. Journal of Agricultural Science and Technology B, 2015, 5, .	0.1	1
24	Tendency in fishing development and fish consumption in Serbia. Veterinarski Glasnik, 2013, 67, 417-427.	0.3	1
25	Analysis of beef production volume in Serbia from 1985 to 2011.. Tehnologija Mesa, 2014, 55, 73-80.	0.1	1
26	Quality of breaded fish products on the market. Tehnologija Mesa, 2015, 56, 67-74.	0.1	1
27	Biochemical characteristics of Aeromonas genus isolated in rainbow trout (Oncorhynchus mykiss). Tehnologija Mesa, 2012, 53, 20-25.	0.1	1
28	Anti-staphylococcal effect of cinnamaldehyde in milk. Italian Journal of Food Science, 2021, 33, 108-116.	2.9	1
29	Following changes in total number of mesophilic bacteria and torry meter readings in samples of fresh trout packaged in modified atmosphere and vacuum. Veterinarski Glasnik, 2011, 65, 375-384.	0.3	0
30	Analysis of poultry meat production volume in Serbia from 1984. to 2009. Veterinarski Glasnik, 2013, 67, 269-278.	0.3	0
31	ZNAČEJ TRITIKALEA U ISHRANI ŽIVOTINJA. , 2018, 18, .	0.0	0