

MOST CITED ARTICLES

Most cited articles published in Journal of Food and Nutrition Research 2006–2012.

	Title	Authors	Document type	Publication year	Volume, Issue	Number of citations
1.	Impact of L-asparaginase on acrylamide content in potato product	Ciesarová, Z. – Kiss, E. – Boegl, P.	Original article	2006	45, 4	27
2.	Migration of engineered nanoparticles from polymer packaging to food – a physicochemical view	Šimon, P. – Chaudhry, Q. – Bakoš, D.	Original article	2008	47, 3	24
3.	EPR spectroscopy: A tool to characterize gamma-irradiated foods	Polovka, M. – Brezová, V. – Šimko, P.	Original article	2007	46, 2	22
4.	Correlation between acrylamide contents and antioxidant capacities of spice extracts in a model potato matrix	Ciesarová, Z. – Suhaj, M. – Horváthová, J.	Original article	2008	47, 1	14
5.	EPR spectroscopy: A tool to characterize stability and antioxidant properties of foods	Polovka, M.	Original article	2006	45, 1	14
6.	Effect of NaCl on the decrease of acrylamide content in a heat-treated model food matrix	Kolek, E. – Šimko, P. – Šimon, P.	Original article	2006	45, 1	11
7.	Confirmation of polymerisation effects of sodium chloride and its additives on acrylamide by infrared spectrometry	Kolek, E. – Šimko, P. – Šimon, P. – Gatial, A.	Original article	2007	46, 1	11
8.	Current trends of β -galactosidase application in food technology	Mlichová, Z. – Rosenberg, M.	Review	2006	45, 2	10
9.	Inhibitory effects of aqueous extract of two varieties of ginger on some key enzymes linked to type-2 diabetes in vitro	Oboh, G. – Akinyemi, A. J. – Ademiluyi, A. O. – Adefegha, S. A.	Original article	2010	49, 1	9
10.	Effect of heat treatment and dough formulation on the formation of Maillard reaction products in fine bakery products – benefits and weak points	Ciesarová, Z. – Kukurová, K. – Bednáriková, A. – Morales, F. J.	Original article	2009	48, 1	9

MOST DOWNLOADED ARTICLES

Most downloaded articles published in Journal of Food and Nutrition Research 2006–2012.

	Title	Authors	Document type	Publication year	Volume, Issue	Number of downloads
1.	Protein-stabilized oil-in-water emulsions and low-fat dairy stirred gels	Bongard, S. – Meynier, A. – Riaublanc, A. – Genot, C.	Original article	2009	48, 1	851
2.	In-house validation of a simple head-space gas chromatography-mass spectrometry method for determination of furan levels in food	Vranová, J. – Bednáriková, A. – Ciesarová, Z.	Original article	2007	46, 3	479
3.	Resistant starch in common starchy foods as an alternative to increase dietary fibre intake	Sáyago-Ayerdi, S. G. – Tovar, J. – Blancas-Benítez, F. J. – Bello-Pérez, L. A.	Review	2011	50, 1	268
4.	Migration of engineered nanoparticles from polymer packaging to food – a physicochemical view	Šimon, P. – Chaudhry, Q. – Bakoš, D.	Original article	2008	47, 3	221
5.	On the chemometric deconvolution of gas chromatographically unseparated <i>trans</i> -7, <i>cis</i> -9, <i>cis</i> -9, <i>trans</i> -11 and <i>trans</i> -8, <i>cis</i> -10 octadecadienoic acid isomers in ewe and cow milks	Blaško, J. – Kubinec, R. – Pavlíková, E. – Krupčík, J. – Soják, L.	Original article	2008	47, 1	205