

Most cited articles published in Journal of Food and Nutrition Research 2006–2020

	Article	Number of citations	
		Web of Science (10 December 2020)	SCOPUS (10 December 2020)
1.	Simon, P. – Chaudhry, Q. – Bakos, D.: Migration of engineered nanoparticles from polymer packaging to food – a physicochemical view Volume 47, 2008, No. 3, pp. 105–113 Original article	151	168
2.	Ciesarová, Z. – Kiss, E. – Boegl, P.: Impact of L-asparaginase on acrylamide content in potato product Volume 45, 2006, No. 4, pp. 141–146 Original article	78	85
3.	Mlichová, Z. – Rosenberg, M.: Current trends of β-galactosidase application in food technology Volume 45, 2006, No. 2, pp. 47–54 Review article	77	90
4.	Tezcan, F. – Kolaylı, S. – Sahin, H. – Ulusoy, E. – Erım, F. B.: Evaluation of organic acid, saccharide composition and antioxidant properties of some authentic Turkish honeys Volume 50, 2011, No. 1, pp. 33–40 Original article	44	44
5.	Oboh, G. – Akinyemi, A. J. – Ademiluyi, A. O. – Adefegha, S. A.: Inhibitory effects of aqueous extract of two varieties of ginger on some key enzymes linked to type-2 diabetes in vitro Volume 49, 2010, No. 1, pp. 14–20 Original article	43	61
6.	Havrlentová, M. – Kraic, J.: Content of β-D-glucan in cereal grains Volume 45, 2006, No. 3, pp. 97–103 Original article	43	51
7.	Viskupičová, J. – Ondrejovič, M. – Šturdík, E.: Bioavailability and metabolism of flavonoids Volume 47, 2008, No. 4, pp. 151–162 Original article	42	48
8.	Ciesarová, Z. – Kukurová, K. – Bednáriková, A. – Morales, F. J.: Effect of heat treatment and dough formulation on the formation of Maillard reaction products in fine bakery products – benefits and weak points Volume 48, 2009, No. 1, pp. 20–30 Original article	39	43
9.	Daskalaki, D. – Kefi, G. – Kotsiou, K. – Tasioula-Margari, M.: Evaluation of phenolic compounds degradation in virgin olive oil during storage and heating Volume 48, 2009, No. 1, pp. 31–41 Original article	38	40
10.	Kohajdová, Z. – Karovičová, J.: Fermentation of cereals for specific purpose Volume 46, 2007, No. 2, pp. 51–57 Original article	37	40
11.	Polovka, M. – Brezová, V. – Šimko, P.: EPR spectroscopy: A tool to characterize gamma-irradiated foods Volume 46, 2007, No. 2, pp. 75–83 Original article	35	38
12.	Polovka, M.: EPR spectroscopy: A tool to characterize stability and antioxidant properties of foods Volume 45, 2006, No. 1, pp. 1–11	32	38
13.	Ciesarová, Z. – Suhaj, M. – Horváthová, J.: Correlation between acrylamide contents and antioxidant capacities of spice extracts in a model potato matrix Volume 47, 2008, No. 1, pp. 1–5	32	33