

Vitalijs radenkovs

<https://orcid.org/0000-0001-9443-3525>

h-index: 10

1. Balciunaitiene, A.; Puzeryte, V.; **Radenkovs, V.**; Krasnova, I.; Memvanga, P.B.; Viskelis, P.; Streimikyte, P.; Viskelis, J. Sustainable–Green Synthesis of Silver Nanoparticles Using Aqueous *Hyssopus Officinalis* and *Calendula Officinalis* Extracts and Their Antioxidant and Antibacterial Activities. *Molecules* **2022**, *27*, doi:10.3390/molecules27227700.
2. Kocetkovs, V.; **Radenkovs, V.**; Juhnevica-Radenkova, K.; Jakovlevs, D.; Muizniece-Brasava, S. The Impact of Eggshell Thickness on the Qualitative Characteristics of Stored Eggs Produced by Three Breeds of Laying Hens of the Cage and Cage-Free Housed Systems. *Applied Sciences* **2022**, *12*, doi:10.3390/app122211539.
3. Kocetkovs, V.; **Radenkovs, V.**; Juhnevica-Radenkova, K.; Muizniece-Brasava, S. Variation in the Fatty Acid and Amino Acid Profiles of Pasteurized Liquid Whole Hen Egg Products Stored in Four Types of Packaging. *Animals* **2022**, *12*, doi:10.3390/ani12212990.
4. Dimins, F.; Cinkmanis, I.; **Radenkovs, V.**; Augspole, I.; Valdovska, A. Analysis of 18 Free Amino Acids in Honeybee and Bumblebee Honey from Eastern and Northern Europe and Central Asia Using HPLC-ESI-TQ-MS/MS Approach Bypassing Derivatization Step. *Foods* **2022**, *11*, doi:10.3390/foods11182744.
5. **Radenkovs, V.**; Juhnevica-Radenkova, K.; Jakovlevs, D.; Zikmanis, P.; Galina, D.; Valdovska, A. The Release of Non-Extractable Ferulic Acid from Cereal By-Products by Enzyme-Assisted Hydrolysis for Possible Utilization in Green Synthesis of Silver Nanoparticles. *Nanomaterials* **2022**, *12*, doi:10.3390/nano12173053.
6. **Radenkovs, V.**; Juhnevica-Radenkova, K.; Kviesis, J.; Valdovska, A. An Environmentally Friendly Approach for the Release of Essential Fatty Acids from Cereal By-Products Using Cellulose-Degrading Enzymes. *Biology (Basel)* **2022**, *11*, doi:10.3390/biology11050721.
7. Gāliņa, D.; **Radenkovs, V.**; Kviesis, J.; Valdovska, A. Effect of Essential Oils Supplemented with Caprylic Acid and Sodium Chloride against Faecal ESBL-Producing *Escherichia Coli* Isolated from Pigs. *Antibiotics* **2022**, *11*, doi:10.3390/antibiotics11040461.
8. Upska, K.; Klavins, L.; **Radenkovs, V.**; Nikolajeva, V.; Faven, L.; Isosaari, E.; Lauberts, M.; Busa, L.; Viksna, A.; Klavins, M. Extraction Possibilities of Lipid Fraction and Authentication Assessment of Chaga (*Inonotus Obliquus*). *Biomass*

Convers. Biorefinery **2022**, doi:10.1007/s13399-021-02210-5.

9. Juhneviča-Radenkova, K.; **Radenkovs, V.**; Krasnova, I. The Impact of 1-MCP Treatment and Controlled Atmosphere Storage on the Postharvest Performance of Four (*Chaenomeles Japonica* (Thunb.) Lindl. Ex Spach) Fruit Cultivars. *Journal of Food Processing and Preservation* **2022**, *46*, doi:10.1111/jfpp.16193.
10. **Radenkovs, V.**; Juhneviča-Radenkova, K.; Kviesis, J.; Lazdina, D.; Valdovska, A.; Vallejo, F.; Laciš, G. Lignocellulose-Degrading Enzymes: A Biotechnology Platform for Ferulic Acid Production from Agro-Industrial Side Streams. *Foods* **2021**, *10*, doi:10.3390/foods10123056.
11. Zikmanis, P.; Juhņeviča-Radenkova, K.; **Radenkovs, V.**; Segliņa, D.; Krasnova, I.; Kolesovs, S.; Orlovskis, Z.; Šilaks, A.; Semjonovs, P. Microbial Polymers in Edible Films and Coatings of Garden Berry and Grape: Current and Prospective Use. *Food and Bioprocess Technology* **2021**, *14*, 1432–1445, doi:10.1007/s11947-021-02666-3.
12. Juhneviča-Radenkova, K.; Kviesis, J.; Moreno, D.A.; Seglina, D.; Vallejo, F.; Valdovska, A.; **Radenkovs, V.** Highly-Efficient Release of Ferulic Acid from Agro-Industrial by-Products via Enzymatic Hydrolysis with Cellulose-Degrading Enzymes: Part I—the Superiority of Hydrolytic Enzymes versus Conventional Hydrolysis. *Foods* **2021**, *10*, doi:10.3390/foods10040782.
13. **Radenkovs, V.**; Pūssa, T.; Juhneviča-Radenkova, K.; Kviesis, J.; Salar, F.J.; Moreno, D.A.; Drudze, I. Wild Apple (*Malus* spp.) by-Products as a Source of Phenolic Compounds and Vitamin C for Food Applications. *Food Bioscience* **2020**, *38*, doi:10.1016/j.fbio.2020.100744.
14. Juhneviča-Radenkova, K.; Moreno, D.A.; Ikase, L.; Drudze, I.; **Radenkovs, V.** Naturally Occurring Melatonin: Sources and Possible Ways of Its Biosynthesis. *Comprehensive Reviews in Food Science and Food Safety* **2020**, *19*, 4008–4030, doi:10.1111/1541-4337.12639.
15. Burri, S.C.M.; Ekholm, A.; Bleive, U.; Pūssa, T.; Jensen, M.; Hellström, J.; Mäkinen, S.; Korpinen, R.; Mattila, P.H.; **Radenkovs, V.**; et al. Lipid Oxidation Inhibition Capacity of Plant Extracts and Powders in a Processed Meat Model System. *Meat Science* **2020**, *162*, doi:10.1016/j.meatsci.2019.108033.
16. Juhneviča-Radenkova, K.; **Radenkovs, V.**; Kundzins, K.; Seglina, D. Effect of Ozone Treatment on the Microstructure, Chemical Composition and Sensory Quality of Apple Fruits. *Food Science and Technology International* **2019**, *25*, 252–267, doi:10.1177/1082013218815285.
17. **Radenkovs, V.**; Kviesis, J.; Juhneviča-Radenkova, K.; Valdovska, A.; Pūssa, T.; Klavins, M.; Drudze, I. Valorization of Wild Apple (*Malus* spp.) by-Products as a Source of Essential Fatty Acids, Tocopherols and Phytosterols with Antimicrobial

Activity. *Plants* **2018**, *7*, doi:10.3390/plants7040090.

18. **Radenkovs, V.**; Püssa, T.; Juhnevica-Radenkova, K.; Anton, D.; Seglina, D. Phytochemical Characterization and Antimicrobial Evaluation of Young Leaf/Shoot and Press Cake Extracts from *Hippophae Rhamnoides* L. *Food Bioscience* **2018**, *24*, 56–66, doi:10.1016/j.fbio.2018.05.010.
19. **Radenkovs, V.**; Juhnevica-Radenkova, K. Comparison of Three Storage Techniques for Post-Harvest Quality Preservation of Six Commercially Available Cultivars of Apple. *International Journal of Fruit Science* **2018**, *18*, 268–286, doi:10.1080/15538362.2017.1422451.
20. **Radenkovs, V.**; Juhnevica-Radenkova, K.; Górnaś, P.; Seglina, D. Non-Waste Technology through the Enzymatic Hydrolysis of Agro-Industrial by-Products. *Trends Food Science and Technology* **2018**, *77*, 64–76, doi:10.1016/j.tifs.2018.05.013.
21. **Radenkovs, V.**; Juhnevica-Radenkova, K. Effect of Storage Technology on the Chemical Composition of Apples of the Cultivar ‘Auksis’ | Laikymo Technologijų Įtaka Veislės ‘Auksis’ Obuolių Cheminei Sudėčiai. *Zemdirbyste* **2017**, *104*, 359–368, doi:10.13080/z-a.2017.104.046.
22. **Radenkovs, V.**; Feldmane, D. Profile of Lipophilic Antioxidants in the By-Products Recovered from Six Cultivars of Sour Cherry (*Prunus Cerasus* L.). *Natural Product Research* **2017**, *31*, 2549–2553, doi:10.1080/14786419.2017.1315718.
23. Juhņeviča-Radenkova, K.; **Radenkovs, V.** Assessment of Shelf-Life Ability of Apples Cv. Auksis’ after Long-Term Storage under Different Conditions. *Journal of Horticultural Research* **2016**, *24*, 37–47, doi:10.1515/johr-2016-0019.
24. Reinholds, I.; Pugajeva, I.; **Radenkovs, V.**; Rjabova, J.; Bartkevics, V. Development and Validation of New Ultra-High-Performance Liquid Chromatography-Hybrid Quadrupole-Orbitrap Mass Spectrometry Method for Determination of Melatonin in Fruits. *Journal of Chromatographic Science* **2016**, *54*, 977–984, doi:10.1093/chromsci/bmw030.
25. Juhņeviča-Radenkova, K.; **Radenkovs, V.** Influence of 1-Methylcyclopropene and ULO Conditions on Sensory Characteristics of Apple Fruit Grown in Latvia. *Journal of Horticultural Research* **2016**, *24*, 37–46, doi:10.1515/johr-2016-0005.
26. **Radenkovs, V.**; Kaufmane, E.; Rubauskis, E.; Segliņa, D. Preliminary Results on the Effect of 1-Methylcyclopropene on Quality of Plums Grown in Latvia. In *Proceedings of the Latvian Academy of Sciences. Section B. Natural, Exact, and Applied Sciences*; **2016**; *70*, 21–28, doi:10.1515/prolas-2016-0004.
27. Juhnevica-Radenkova, K.; **Radenkovs, V.**; Seglina, D. Microbiological Changes and Severity of Decay in Apples Stored for a Long-Term under Different Storage

Conditions | Mikrobiologiniai Pokyčiai Ir Obuolių Puvinio Intensyvumas Ilgą Laiką Skirtingomis Sąlygomis Laikytuose Obuoliuose. *Zemdirbyste* **2016**, *103*, 391–396, doi:10.13080/z-a.2016.103.050.

28. Juhneviča-Radenkova, K.; **Radenkovs, V.**; Seglina, D. Influence of 1-MCP Treatment and Storage Conditions on the Development of Microorganisms on the Surface of Apples Grown in Latvia | Apdorojimo 1-MCP Ir Laikymo Sąlygų Įtaka Mikroorganizmų Vystymuisi Ant Latvijoje Užaugintų Obuolių Paviršiaus. *Zemdirbyste* **2016**, *103*, 215–220, doi:10.13080/z-a.2016.103.028.
29. Górnas, P.; Juhneviča-Radenkova, K.; **Radenkovs, V.**; Mišina, I.; Pugajeva, I.; Soliven, A.; Segliņa, D. The Impact of Different Baking Conditions on the Stability of the Extractable Polyphenols in Muffins Enriched by Strawberry, Sour Cherry, Raspberry or Black Currant Pomace. *LWT* **2016**, *65*, 946–953, doi:10.1016/j.lwt.2015.09.029.
30. Górnas, P.; **Radenkovs, V.**; Pugajeva, I.; Soliven, A.; Needs, P.W.; Kroon, P.A. Varied Composition of Tocochromanols in Different Types of Bran: Rye, Wheat, Oat, Spelt, Buckwheat, Corn, and Rice. *International Journal of Food Properties* **2015**, *19*, 1757–1764, doi:10.1080/10942912.2015.1107843.
31. Górnas, P.; Mišina, I.; Grāvīte, I.; Lācis, G.; **Radenkovs, V.**; Olšteine, A.; Segliņa, D.; Kaufmane, E.; Rubauskis, E. Composition of Tocochromanols in the Kernels Recovered from Plum Pits: The Impact of the Varieties and Species on the Potential Utility Value for Industrial Application. *European Food Research and Technology* **2015**, *241*, 513–520, doi:10.1007/s00217-015-2480-4.
32. **Radenkovs, V.**; Klava, D.; Juhneviča-Radenkova, K. Effect of Enzymatic Hydrolysis on Bran Microflora. In *Proceedings of the Research for Rural Development*; **2014**; Vol. 1, pp. 148–154.
33. **Radenkovs, V.**; Klava, D. Physical - Chemical Characterization of Industrial Wheat Bran from Latvia. In *Proceedings of the Research for Rural Development*; **2012**; Vol. 1, pp. 155–159.
34. Kunkulberga, D. & **Radenkovs, V.** Quality of fermented wheat and rye bran. In *Proceedings of 6th International Congress FLOUR-BREAD 2011 - 8th Croatian Congress of Cereal Technologists*; **2011**; 417–424.