

List of scientific publications in the Scopus databaseEXPORT DATE: 30 June
2025

2025

1. Vasiliauskaite A., Aleksandrovas E., Martins J.T., Vieira J.M., Vicente A.A., Radenkovs V., Rud I., Malakauskas M., Serniene L. Characterization of Dairy Industry Secondary Material-Based Edible Films: Effect of Incorporated Lactic Acid Bacteria (2025) *Food and Bioprocess Technology*, 18 (6), art. no. 100642, pp. 5332 - 5345, Cited 1 times.
DOI: 10.1007/s11947-025-03764-2 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85217740561&doi=10.1007%2fs11947-025-03764-2&partnerID=40&md5=f799dfe55ac2899743e4703aea0f594c>
DOCUMENT TYPE: Article
PUBLICATION STAGE: Final
SOURCE: Scopus
2. Aleksandrovas E., Vasiliauskaitė A., Vieira J.M., Martins J.T., Pereira R.N., Vicente A.A., Radenkovs V., Rud I., Malakauskas M., Šernienė L. The effect of conventional and ohmic heating as pasteurization methods on the mechanical and rheological properties of edible whey-based films (2025) *Journal of Food Science*, 90 (4), art. no. e70180, Cited 0 times.
DOI: 10.1111/1750-3841.70180 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-105002081992&doi=10.1111%2f1750-3841.70180&partnerID=40&md5=6483d9fe5799a2ca3bae9b2b706c2b2a>
DOCUMENT TYPE: Article
PUBLICATION STAGE: Final
SOURCE: Scopus
3. Kurbanova I., Lauciene L., Serniene L., Radenkovs V., Kiseliiovienė S., Salaseviciene A., Musulmanova M. The physicochemical and sensory profiles of spreadable dairy matrix obtained from kidney bean milk-like extract and cow milk blends (2025) *SciFood*, 19, pp. 292 - 308, Cited 0 times.
DOI: 10.5219/scifood.39 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-105007353209&doi=10.5219%2fscifood.39&partnerID=40&md5=118d5a44ad6f916fefcd4d1b1271cd5b4>
DOCUMENT TYPE: Article
PUBLICATION STAGE: Final
SOURCE: Scopus
4. Konkubaeva N., Radenkovs V., Tomsone L., Keke A., Kulmyrzaev A., Galoburda R. Comparison of Physicochemical Properties, Volatile Profiles, and 5-Hydroxymethylfurfural and Acrylamide Content in Whole and Explosion-Puffed Wheat Grain (2025) *Applied Sciences* (Switzerland), 15 (2), art. no. 559, Cited 0 times.
DOI: 10.3390/app15020559 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85215817795&doi=10.3390%2fapp15020559&partnerID=40&md5=fef7c0e86ab8ec527d9407a4e5e64d0c>
DOCUMENT TYPE: Article
PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access
SOURCE: Scopus
5. Murniece R., Reidzane S., Radenkovs V., Straumite E., Keke A., Kobrin E.-G., Klava D.

Scald Fermentation Time as a Factor Determining the Nutritional and Sensory Quality of Rye Bread (2025) *Foods*, 14 (6), art. no. 979, Cited 0 times. DOI: 10.3390/foods14060979 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-105000964754&doi=10.3390%2ffoods14060979&partnerID=40&md5=f5ee1776d72d15ea39c6b41767f0faa8>

DOCUMENT TYPE: Article

PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access

SOURCE: Scopus

2024

6. Ozols N., Brusbārdis V., Filipovičs M., Gailis J., Radenkovs V., Rubene B., Zagorska V. Pesticide Contamination of Honey-Bee-Collected Pollen in the Context of the Landscape Composition in Latvia (2024) *Toxics*, 12 (12), art. no. 862, Cited 0 times.

DOI: 10.3390/toxics12120862 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85213353774&doi=10.3390%2ftoxics12120862&partnerID=40&md5=fc4e503401a74535faeff2f38c13025e>

DOCUMENT TYPE: Article

PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access

SOURCE: Scopus

7. Kurbanova I., Lauciene L., Kondrotiene K., Zakariene G., Radenkovs V., Kiseliovienė S., Salaseviciene A., Vasiliauskaite A., Malakauskas M., Musulmanova M., Serniene L. Physicochemical, Sensory, and Microbiological Analysis of Fermented Drinks Made from White Kidney Bean Extract and Cow's Milk Blends during Refrigerated Storage (2024) *Microorganisms*, 12 (9), art. no. 1832, Cited 1 times.

DOI: 10.3390/microorganisms12091832 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85205088031&doi=10.3390%2fmicroorganisms12091832&partnerID=40&md5=9519edad996cfd084fecae475d2f27e1>

DOCUMENT TYPE: Article PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access; Green Open Access SOURCE: Scopus

8. Murniece R., Reidzane S., Radenkovs V., Matisons R., Dabina-Bicka I., Klava D., Galoburda R. Impact of Rye Malt with Various Diastatic Activity on Wholegrain Rye Flour Rheology and Sugar Formation in Scalding and Fermentation Processes (2024) *Foods*, 13 (13), art. no. 2077, Cited 2 times.

DOI: 10.3390/foods13132077 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85198361174&doi=10.3390%2ffoods13132077&partnerID=40&md5=a51a1f2b8cbaba9c36c7ba08ad24ca0d>

DOCUMENT TYPE: Article PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access SOURCE: Scopus

9. Radenkovs V., Krasnova I., Cinkmanis I., Juhnevica-Radenkova K., Rubauskis E., Seglina D. Comparative Analysis of Japanese Quince Juice Concentrate as a Substitute for Lemon Juice Concentrate: Functional Applications as a Sweetener, Acidifier, Stabilizer, and Flavoring Agent (2024) *Horticulturae*, 10 (12), art. no. 1362, Cited 1 times.

DOI: 10.3390/horticulturae10121362 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85213251433&doi=10.3390%2fhorticulturae10121362&partnerID=40&md5=fb5adb198de8cf5443971e2a26495512>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access;
Gold Open AccessSOURCE: Scopus

10. Juhnevica-Radenkova K., Krasnova I., Seglina D., Kaufmane E., Gravite I., Valdovska A., Radenkovs V. Biochemical Profile and Antioxidant Activity of Dried Fruit Produced from Apricot Cultivars Grown in Latvia (2024) *Horticulturae*, 10 (3), art. no. 205, Cited 9 times.DOI: 10.3390/horticulturae10030205 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85188675183&doi=10.3390%2fhorticulturae10030205&partnerID=40&md5=ce7808a659072398685de185cc0c01ba>

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Gold Open AccessSOURCE: Scopus

11. Sabunevica S., Radenkovs V., Majore K., Zagorska J. Analysis of Fatty Acids and Antibacterial Whey Proteins in Organic and Conventional Milk: Potential Influence on Lactic Acid Bacteria Growth (2024) *Rural Sustainability Research*, 52 (347), pp. 95 - 107, Cited 0 times.
DOI: 10.2478/plua-2024-0017 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85214381880&doi=10.2478%2fplua-2024-0017&partnerID=40&md5=062e8e3f85640de744b28476c96c965e>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalSOURCE: Scopus

12. Zagorska J., Ruska D., Radenkovs V., Juhnevica-Radenkova K., Kince T., Galoburda R., Gramatina I. The Impact of Biotechnologically Produced Lactobionic Acid on Laying Hens' Productivity and Egg Quality during Early Laying Period (2024) *Animals*, 14 (20), art. no. 2966, Cited 0 times.
DOI: 10.3390/ani14202966 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85207597724&doi=10.3390%2fani14202966&partnerID=40&md5=f219978dfe113eb402acc7d5c45b9e2c>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access;
Gold Open Access; Green Open AccessSOURCE: Scopus

13. Juhnevica-Radenkova K., Krasnova I., Seglina D., Muizniece-Brasava S., Valdovska A., Radenkovs V. Scrutinizing the Antimicrobial and Antioxidant Potency of European Cranberry Bush (*Viburnum opulus* L.) Extracts (2024) *Horticulturae*, 10 (4), art. no. 367, Cited 1 times.
DOI: 10.3390/horticulturae10040367 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85191586555&doi=10.3390%2fhorticulturae10040367&partnerID=40&md5=40a6b68d7d80b11755a44daa7a5da2ba>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access;
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14. Bernate I., Kince T., Radenkovs V., Juhnevica-Radenkova K., Cinkmanis I., Bruveris J., Sabovics M. Impact of Ozone Exposure on the Biochemical Composition of Wheat, Broccoli, Alfalfa, and Radish Seeds During Germination (2024) *Agronomy*, 14 (11), art. no. 2571, Cited 0 times.
DOI: 10.3390/agronomy14112571 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85210313959&doi=10.3390%2fagronomy14112571&partnerID=40&md5=9b3b491992d88107a71b82a6e9f2de71>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalSOURCE: Scopus

15. Ozolina K., Beitane I., Radenkovs V., Straumite E., Valdovska A., Muizniece-Brasava S. The Evaluation of Roasted Lentils (*L. culinaris* L.) Quick Meals as An Alternative to Meat Dishes (2024) *Foods*, 13 (1), art. no. 99, Cited 2 times.DOI: 10.3390/foods13010099 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85181877836&doi=10.3390%2ffoods13010099&partnerID=40&md5=17b484e5ae96502046bf8d2a47067b56>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access;
Gold Open Access; Green Open AccessSOURCE: Scopus

16. Konkubaeva N., Juhnevica-Radenkova K., Radenkovs V., Galoburda R. Effect of Coating on Physico-Chemical Characteristics of Puffed Wheat Grains (2023) *Rural Sustainability Research*, 49 (344), pp. 19 - 26, Cited 1 times.
DOI: 10.2478/plua-2023-0003 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85171688767&doi=10.2478%2fplua-2023-0003&partnerID=40&md5=826a9d4db2c2544f334618ef4f9893a2>
DOCUMENT TYPE: Article PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Hybrid Gold Open Access SOURCE: Scopus
17. Andziukevičiūtė-Jankūnienė A., Zasčiurinskaitė U., Balčiūnaitienė A., Viškelis J., Adomavičiūtė E., Gaidau C., Rapa M., Radenkovs V., Valeika V., Jankauskaitė V. Investigation of Electrospun Keratin Mats Containing Biosynthesized Silver Nanoparticles (2023) *IFMBE Proceedings*, 89, pp. 63 - 71, Cited 0 times.
DOI: 10.1007/978-3-031-37132-5_9 https://www.scopus.com/inward/record.uri?eid=2-s2.0-85176753406&doi=10.1007%2f978-3-031-37132-5_9&partnerID=40&md5=38b14daca89d5eec1210e50a3e2bc06a
DOCUMENT TYPE: Conference paper
PUBLICATION STAGE: Final SOURCE: Scopus
18. 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*) (2023) *Biomass Conversion and Biorefinery*, 13 (15), pp. 14005 - 14021, Cited 7 times.
DOI: 10.1007/s13399-021-02210-5 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85123243394&doi=10.1007%2fs13399-021-02210-5&partnerID=40&md5=a46f0a63684b11c21ce83a0d2d495b73>
DOCUMENT TYPE: Article
PUBLICATION STAGE: Final
OPEN ACCESS: All Open Access; Green Open Access SOURCE: Scopus
19. Ruska D., Radenkovs V., Juhnevica-Radenkova K., Rubene D., Ciprovica I., Zagorska J. The Impact of Biotechnologically Produced Lactobionic Acid in the Diet of Lactating Dairy Cows on Their Performance and Quality Traits of Milk (2023) *Animals*, 13 (5), art. no. 815, Cited 3 times.
DOI: 10.3390/ani13050815 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85149762659&doi=10.3390%2fani13050815&partnerID=40&md5=c06fc0c4d6db34d54e4d471c7ecedc56>
DOCUMENT TYPE: Article
PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access; Green Open Access SOURCE: Scopus
20. Radenkovs V., Juhoeviea-Radenkova K., Krasnova I., Segliņa D.
Recovery of succinic acid-rich fraction from the juice of *Chaenomeles japonica* (Thunb.) Lindl. ex Spach by ion exchange fractionation resin (2023) *Proceedings of the Latvian Academy of Sciences, Section B: Natural, Exact, and Applied Sciences*, 77 (5-6), pp. 250 - 255, Cited 0 times. DOI: 10.2478/prolas-2023-0036 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85183004995&doi=10.2478%2fprolas-2023-0036&partnerID=40&md5=f0065c0bc7eb494d15d22948a71409bb>
DOCUMENT TYPE: Article PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access SOURCE: Scopus
21. Radenkovs V., Valdovska A., Galina D., Cairns S., Jakovlevs D., Gaidukovs S., Cinkmanis I., Juhnevica-Radenkova K. Elaboration of Nanostructured Levan-Based Colloid System as a Biological Alternative with Antimicrobial Activity for Applications in the Management of

Pathogenic Microorganisms (2023) *Nanomaterials*, 13 (22), art. no. 2969, Cited 3 times.DOI: 10.3390/nano13222969 https://www.scopus.com/inward/record.uri?eid=2-s2.0-85178346193&doi=10.3390%2fnano13222969&partnerID=40&md5=d287cc87831eccc2767078ed_d9088cda

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalSOURCE: Scopus

22. Murniece R., Reidzane S., Galoburda R., Radenkovs V., Klava D. The Impact of Fermented Scald on Rye and Hull-Less Barley Dough and Bread Structure Formation (2023) *Foods*, 12 (24), art. no. 4475, Cited 3 times.DOI: 10.3390/foods12244475 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85180649224&doi=10.3390%2ffoods12244475&partnerID=40&md5=d83658e4402d34038abd24ff810bb838>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access; Gold Open Access; Green Open AccessSOURCE: Scopus

23. Konkubaeva N., Kulmyrzaev A., Deydiev A., Radenkovs V., Galoburda R. Effect of Storage Period on Acid Value and Sensory Attributes of Puffed Wheat Grains 'Badyrak Vanilla' and 'Badyrak with Whey' (2023) *Rural Sustainability Research*, 49 (344), pp. 40 - 47, Cited 0 times.DOI: 10.2478/plua-2023-0006 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85171671493&doi=10.2478%2fplua-2023-0006&partnerID=40&md5=c21bb48ce3bf4d861d19719d501350ee>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access; Hybrid Gold Open AccessSOURCE: Scopus

2022

24. 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 (2022) *Foods*, 11 (18), art. no. 2744, Cited 9 times.

DOI: 10.3390/foods11182744 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85138652392&doi=10.3390%2ffoods11182744&partnerID=40&md5=779876d44db64cf1cd9c593082065f6b>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access; Gold Open Access; Green Open AccessSOURCE: Scopus

25. 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 (2022) *Nanomaterials*, 12 (17), art. no. 3053, Cited 7 times.

DOI: 10.3390/nano12173053 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85137788140&doi=10.3390%2fnano12173053&partnerID=40&md5=2b17d0220a5b3b15c63c5e6aec042acf>

DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access; Gold Open Access; Green Open AccessSOURCE: Scopus

26. Juhnevica-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 (2022) *Journal of Food Processing and Preservation*, 46 (1), art. no. e16193, Cited 6 times.

DOI: 10.1111/jfpp.16193 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85120872121&doi=10.1111%2jfpp.16193&partnerID=40&md5=818ececfc63c909db550cf8e970a778b>

DOCUMENT TYPE: Article PUBLICATION STAGE: Final SOURCE: Scopus

27. 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 (2022) *Molecules*, 27 (22), art. no. 7700, Cited 21 times.

DOI: 10.3390/molecules27227700 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85142940469&doi=10.3390%2fmolecules27227700&partnerID=40&md5=733f94eb043f86b2b16f653a37ccc4df>

DOCUMENT TYPE: Article

PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access; Green Open Access SOURCE: Scopus

28. 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 (2022) *Animals*, 12 (21), art. no. 2990, Cited 5 times. DOI: 10.3390/ani12212990 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85141741129&doi=10.3390%2fani12212990&partnerID=40&md5=6236cb3c1c402357e867c5ea68b5d489>

DOCUMENT TYPE: Article PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access; Green Open Access SOURCE: Scopus

29. 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 (2022) *Antibiotics*, 11 (4), art. no. 461, Cited 7 times.

DOI: 10.3390/antibiotics11040461 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85128436184&doi=10.3390%2fantibiotics11040461&partnerID=40&md5=5f57571413004dbc750c5a110230df7a>

DOCUMENT TYPE: Article PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access; Green Open Access SOURCE: Scopus

30. 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 (2022) *Applied Sciences* (Switzerland), 12 (22), art. no. 11539, Cited 11 times.

DOI: 10.3390/app122211539 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85142477117&doi=10.3390%2fapp122211539&partnerID=40&md5=252557ca5d36d21b56ef3c5a6ac30369>

DOCUMENT TYPE: Article PUBLICATION STAGE: Final OPEN ACCESS: All Open Access; Gold Open Access SOURCE: Scopus

31. 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 (2022) *Biology*, 11 (5), art. no. 721, Cited 4 times.

DOI: 10.3390/biology11050721 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85130274903&doi=10.3390%2fbiology11050721&partnerID=40&md5=f4380b7dfce49d0cad2f7fed4a555558>

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32. Juhnevič-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 (2021) *Foods*, 10 (4), art. no. 782, Cited 26 times.
33. DOI: 10.3390/foods10040782 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85104270575&doi=10.3390%2ffoods10040782&partnerID=40&md5=172c80911d9a5b5e52736c3f0e47c6bf>
DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access; Gold Open Access; Green Open AccessSOURCE: Scopus
34. Radenkovs V., Juhnevič-Radenkova K., Kviesis J., Lazdina D., Valdovska A., Vallejo F., Lacis G. Lignocellulose-degrading enzymes: A biotechnology platform for ferulic acid production from agro-industrial side streams (2021) *Foods*, 10 (12), art. no. 3056, Cited 22 times.DOI: 10.3390/foods10123056 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85121368249&doi=10.3390%2ffoods10123056&partnerID=40&md5=8e987535bfff7f6544b576159c15b8ab4>
DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalOPEN ACCESS: All Open Access; Gold Open Access; Green Open AccessSOURCE: Scopus
35. Zikmanis P., Juhnevič-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 (2021) *Food and Bioprocess Technology*, 14 (8), pp. 1432 - 1445, Cited 30 times.DOI: 10.1007/s11947-021-02666-3 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85106474196&doi=10.1007%2fs11947-021-02666-3&partnerID=40&md5=74fe4fccdb434a408cea2522f52e73ac>
DOCUMENT TYPE: ReviewPUBLICATION STAGE: FinalSOURCE: Scopus

2020

36. Juhnevič-Radenkova K., Moreno D.A., Ikase L., Drudze I., Radenkovs V. Naturally occurring melatonin: Sources and possible ways of its biosynthesis (2020) *Comprehensive Reviews in Food Science and Food Safety*, 19 (6), pp. 4008 - 4030, Cited 20 times.
DOI: 10.1111/1541-4337.12639 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85091683899&doi=10.1111%2f1541-4337.12639&partnerID=40&md5=8f650ac9165e3de8e35ee0d07a5a5b62>
DOCUMENT TYPE: ReviewPUBLICATION STAGE: FinalOPEN ACCESS: All Open Access; Hybrid Gold Open AccessSOURCE: Scopus
37. Radenkovs V., Püssa T., Juhnevič-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 (2020) *Food Bioscience*, 38, art. no. 100744, Cited 28 times.
DOI: 10.1016/j.fbio.2020.100744 <https://www.scopus.com/inward/record.uri?eid=2-s2.0-85090730493&doi=10.1016%2fj.fbio.2020.100744&partnerID=40&md5=2dbdc61467c91e7c2ed527b4b70d9332>
DOCUMENT TYPE: ArticlePUBLICATION STAGE: FinalSOURCE: Scopus

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