

## Komisie KEGA - Vedecká charakteristika kandidáta

### Základné údaje

<b>Meno:</b>	Erik
<b>Priezvisko:</b>	Klein
<b>Organizácia:</b>	FCHPT STU v Bratislave, Radlinského 9, 812 37 Bratislava

### Prehľad publikačných aktivít

Kód*	Kategória publikačnej činnosti*	Počet celkom	Počet za ostatných 5 rokov
AAA, AAB, ABA, ABB	vedecké monografie, resp. štúdie charakteru vedeckej monografie vydané v zahraničných a domácich vydavateľstvách	0	0
ABC, ABD	kapitoly v zahraničných a domácich vedeckých monografiách	0	0
ADC, ADD	vedecké práce v zahraničných a domácich karentovaných časopisoch	47	10
ADM, ADN	vedecké práce v zahraničných a domácich časopisoch registrovaných v databázach Web of Science alebo SCOPUS	14	6
ADE, ADF	vedecké práce v ostatných zahraničných a domácich časopisoch	5	0
AEC, AED	vedecké práce v zahraničných a domácich recenzovaných vedeckých zborníkoch, monografiách	0	0
AFC, AFD	publikované príspevky na zahraničných a domácich vedeckých konferenciách (úplné texty)	38	7
AGJ	patentové prihlášky, prihlášky úžitkových vzorov, prihlášky dizajnov, prihlášky ochranných známok...	0	0
...	...		
...	...		
...	...		

\* podľa vyhlášky MŠVVaŠ SR č. 456/2012 o centrálnej evidencii publikačnej činnosti a centrálnej evidencii umeleckej činnosti

### Linky na prehľad publikačnej činnosti (v organizácii a/alebo bibliografických databázach)

<a href="https://is.stuba.sk/lide/clovek.pl?id=3912;zalozka=5;lang=sk">https://is.stuba.sk/lide/clovek.pl?id=3912;zalozka=5;lang=sk</a>
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### Citačný ohlas (bez autocitácií)

Kód*	Kategória*	Počet celkom
1, 2	citácie v zahraničných a domácich publikáciách registrované v databázach Web of Science a SCOPUS	858
3, 4	citácie v zahraničných a domácich publikáciách neregistrované v citačných indexoch	–

\* podľa vyhlášky MŠVVaŠ SR č. 456/2012 o centrálnej evidencii publikačnej činnosti a centrálnej evidencii umeleckej činnosti

### Najvýznamnejšie uznanie vedeckých výsledkov a vedecké aktivity (napr. ocenenia za vedeckú prácu, funkcie a členstvá, študijné pobyty, riešené projekty a pod.)

Recenzovanie publikácií v CC časopisoch (cca 15 posudkov ročne, status <i>Outstanding reviewer</i> v 4 časopisoch). Zástupca vedúceho projektu na 7 projektoch VEGA, všetky ukončené s najvyšším hodnotením. Dve pozvané (Keynote) prednášky na zahraničných medzinárodných konferenciách (2017, 2019), pozvaná prednáška na domácej medzinárodnej konferencii (2019).
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**Výber 5 najvýznamnejších vedeckých prác\* za ostatných 10 rokov a úplný zoznam citácií (bez autocitácií) na uvedené publikácie**

1. Michalík, M., Poliak, P., Lukeš, V., **Klein, E.**: From phenols to quinones: Thermodynamics of radical scavenging activity of para-substituted phenols. *Phytochemistry* 166, 112077 (2019). (ADC; IF = 2,905, Q1)

1. Shang, Y., Zhou, H., Li, X., Zhou, J., Chen, K.: Theoretical studies on the antioxidant activity of viniferifuran. *New J. Chem.* 43(39), 15736-15742 (2019).
2. Amić, A., Marković, Z., Dimitrić Marković, J.M., Milenković, D., Stepanić, V.: Antioxidative potential of ferulic acid phenoxyl radical. *Phytochemistry* 170, 112218 (2020).
3. Ertas, N. A., Kavak, E., Salman, F., Kazici, H. C., Kivrak, H., Kivrak, A.: Synthesis of Ferrocene Based Naphthoquinones and its Application as Novel Non-enzymatic Hydrogen Peroxide. *Electroanalysis* (2020) in press. DOI: 10.1002/elan.201900715.

2. Amić, A., Marković, Z., **Klein, E.**, Dimitrić Marković, J.-D., Milenković, D.: Theoretical study of the thermodynamics of the mechanisms underlying antiradical activity of cinnamic acid derivatives. *Food Chem.* 246, 481–489 (2018). (ADC; IF = 5,399, Q1)

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2. Ramis, R., Ortega-Castro, J., Caballero, C., Casasnovas, R., Cerrillo, A., Vilanova, B., Adrover, M., Frau, J.: How does pyridoxamine inhibit the formation of advanced glycation end products? The role of its primary antioxidant activity. *Antioxidants* 8(9), 344 (2019).
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2. Smail K., Tchouar, N., Barj, M., Marekha, B., Idrissi A.: Luteolin organic solvent interactions. A molecular dynamics simulation analysis. *Journal of Molecular Liquids* 212, 503-508 (2015).
3. Harsa, A. M.; Harsa, T. E.; Diudea, M. V.; Janezic, D.: Molecular Docking Studies of Flavonoids Derivatives on the Flavonoid 3-O-Glucosyltransferase. *Current Computer-Aided Drug Design* 11 (4), 353-360 (2015).
4. Galano, A.; Free Radicals Induced Oxidative Stress at a Molecular Level: The Current Status, Challenges and Perspectives of Computational Chemistry Based Protocols. *J. Mex. Chem. Soc.* 59 (4), 231-262 (2015).
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