

Jovanka Popov-RaljiÄ

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

340
citations

1040056

9
h-index

839539

18
g-index

22
all docs

22
docs citations

22
times ranked

471
citing authors

#	ARTICLE	IF	CITATIONS
1	Viability of probiotic strains <i>Lactobacillus acidophilus</i> NCFM [®] and <i>Bifidobacterium lactis</i> HN019 and their impact on sensory and rheological properties of milk and dark chocolates during storage for 180 days. <i>Journal of Functional Foods</i> , 2015, 15, 541-550.	3.4	70
2	Sensory Properties and Color Measurements of Dietary Chocolates with Different Compositions During Storage for Up to 360 Days. <i>Sensors</i> , 2009, 9, 1996-2016.	3.8	47
3	Color Changes of UHT Milk During Storage. <i>Sensors</i> , 2008, 8, 5961-5974.	3.8	45
4	Investigations of Bread Production with Postponed Staling Applying Instrumental Measurements of Bread Crumb Color. <i>Sensors</i> , 2009, 9, 8613-8623.	3.8	36
5	An importance-performance analysis of service quality in spa hotels. <i>Economic Research-Ekonomika Istrazivanja</i> , 2014, 27, 483-495.	4.7	31
6	Effect of Chocolate Storage on Total Phenolics, Flavan-3-Ols, Proanthocyanidins, Oxidative Stability and Antioxidant Capacity. <i>Food Technology and Biotechnology</i> , 2016, 54, 13-20.	2.1	21
7	Effect of goat breed on the meat quality. <i>Hemijaska Industrija</i> , 2014, 68, 801-807.	0.7	17
8	Sensory and color properties of dietary cookies with different fiber sources during 180 days of storage. <i>Hemijaska Industrija</i> , 2013, 67, 123-134.	0.7	15
9	Synergistic effect of three encapsulated strains of probiotic bacteria on quality parameters of chocolates with different composition. <i>Journal of Functional Foods</i> , 2017, 38, 329-337.	3.4	14
10	Spa-wellness center as part of the hotel facility. <i>Turizam</i> , 2013, 17, 45-59.	0.3	9
11	Visitors' motives for attending a hybrid event: A case study of agricultural fair. <i>Ekonomika Poljoprivrede (1979)</i> , 2015, 62, 9-28.	0.7	7
12	Change of sensory characteristics and some quality parameters of mixed milk and cocoa spreads during storage up to 180 days. <i>Hemijaska Industrija</i> , 2013, 67, 781-793.	0.7	6
13	Control of Nutritive Allergens in a Hospitality Kitchen. <i>Meat Technology</i> , 2020, 61, 75-81.	0.3	6
14	Meat quality characteristics of DurocYorkshire, DurocYorkshirewild boar and wild boar. <i>Hemijaska Industrija</i> , 2013, 67, 999-1006.	0.7	5
15	The effects of nitrogen nutrition and glutenin composition on the gluten quality in wheat genotypes. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2010, 16, 73-78.	0.7	2
16	Thermo-mechanic and sensory properties of wheat and rye breads produced with varying concentration of the additive. <i>Hemijaska Industrija</i> , 2013, 67, 455-463.	0.7	2
17	Factors influencing students' choice of fast food restaurants. <i>Ekonomika Poljoprivrede (1979)</i> , 2018, 65, 257-268.	0.7	2
18	Attitude of employees on the application and significance of HACCP system in rural tourist households in Serbia during Covid-19. <i>Ekonomika Poljoprivrede (1979)</i> , 2021, 68, 929-944.	0.7	2

#	ARTICLE	IF	CITATIONS
19	Dietary chocolate colors during their storage up to 1 year. Journal of Agricultural Sciences (Belgrade), 2007, 52, 65-74.	0.3	1
20	Hypersensitivity to certain food and food ingredients in the function of age and employment of customers on a cruise ship. Food and Feed Research, 2016, 43, 25-33.	0.5	1
21	Risk management of allergenic food ingredients in hospitality. Ekonomika Poljoprivrede (1979), 2017, 64, 1263-1276.	0.7	1
22	Sensory properties of smoked pork loin as determined by applied additives. Journal of Agricultural Sciences (Belgrade), 2003, 48, 179-185.	0.3	0