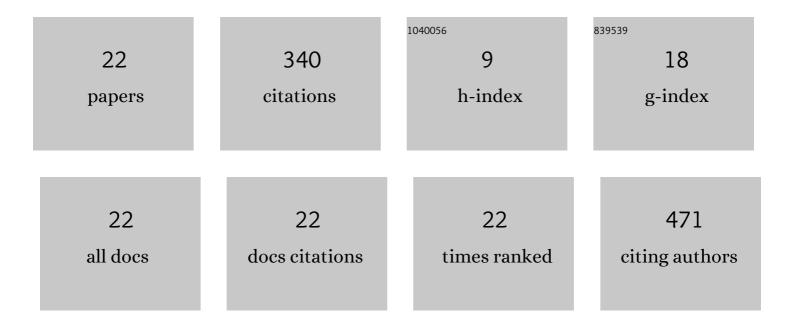
Jovanka Popov-Raljić

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/10070778/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Attitude of employees on the application and significance of HACCP system in rural tourist households in Serbia during Covid-19. Ekonomika Poljoprivrede (1979), 2021, 68, 929-944.	0.7	2
2	Control of Nutritive Allergens in a Hospitality Kitchen. Meat Technology, 2020, 61, 75-81.	0.3	6
3	Factors influencing students' choice of fast food restaurants. Ekonomika Poljoprivrede (1979), 2018, 65, 257-268.	0.7	2
4	Synergistic effect of three encapsulated strains of probiotic bacteria on quality parameters of chocolates with different composition. Journal of Functional Foods, 2017, 38, 329-337.	3.4	14
5	Risk management of allergenic food ingredients in hospitality. Ekonomika Poljoprivrede (1979), 2017, 64, 1263-1276.	0.7	1
6	Effect of Chocolate Storage on Total Phenolics, Flavan-3-Ols, Proanthocyanidins, Oxidative Stability and Antioxidant Capacity. Food Technology and Biotechnology, 2016, 54, 13-20.	2.1	21
7	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
8	Viability of probiotic strains Lactobacillus acidophilus NCFM® and Bifidobacterium lactis HN019 and their impact on sensory and rheological properties of milk and dark chocolates during storage for 180 days. Journal of Functional Foods, 2015, 15, 541-550.	3.4	70
9	Visitors' motives for attending a hybrid event: A case study of agricultural fair. Ekonomika Poljoprivrede (1979), 2015, 62, 9-28.	0.7	7
10	An importance-performance analysis of service quality in spa hotels. Economic Research-Ekonomska Istrazivanja, 2014, 27, 483-495.	4.7	31
11	Effect of goat breed on the meat quality. Hemijska Industrija, 2014, 68, 801-807.	0.7	17
12	Sensory and color properties of dietary cookies with different fiber sources during 180 days of storage. Hemijska Industrija, 2013, 67, 123-134.	0.7	15
13	Thermo-mechanic and sensory properties of wheat and rye breads produced with varying concentration of the additive. Hemijska Industrija, 2013, 67, 455-463.	0.7	2
14	Change of sensory characteristics and some quality parameters of mixed milk and cocoa spreads during storage up to 180 days. Hemijska Industrija, 2013, 67, 781-793.	0.7	6
15	Meat quality characteristics of DurocxYorkshire, DurocxYorkshirexwild boar and wild boar. Hemijska Industrija, 2013, 67, 999-1006.	0.7	5
16	Spa-wellness center as part of the hotel facility. Turizam, 2013, 17, 45-59.	0.3	9
17	The effects of nitrogen nutrition and glutenin composition on the gluten quality in wheat genotypes. Chemical Industry and Chemical Engineering Quarterly, 2010, 16, 73-78.	0.7	2
18	Investigations of Bread Production with Postponed Staling Applying Instrumental Measurements of Bread Crumb Color. Sensors, 2009, 9, 8613-8623.	3.8	36

#	Article	IF	CITATIONS
19	Sensory Properties and Color Measurements of Dietary Chocolates with Different Compositions During Storage for Up to 360 Days. Sensors, 2009, 9, 1996-2016.	3.8	47
20	Color Changes of UHT Milk During Storage. Sensors, 2008, 8, 5961-5974.	3.8	45
21	Dietary chocolate colors during their storage up to 1 year. Journal of Agricultural Sciences (Belgrade), 2007, 52, 65-74.	0.3	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