Barbora KudlÃ;ÄkovÃ;

List of Publications by Year in descending order

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1040056 1199594 13 329 9 12 citations h-index g-index papers 13 13 13 474 docs citations times ranked citing authors all docs

| # | Article | IF | Citations |
|----|--|------------------|----------------------|
| 1 | Pressurized hot water extraction of proteins from Sambucus nigra L. branches. Industrial Crops and Products, 2017, 108, 312-315. | 5.2 | 15 |
| 2 | Direct and Indirect Applications of Sub- and Supercritical Water in Food-Related Analysis. Food Engineering Series, 2015, , 269-302. | 0.7 | O |
| 3 | Solubilities of selected organic electronic materials in pressurized hot water and estimations of aqueous solubilities at 298.15K. Chemosphere, 2013, 90, 2035-2040. | 8.2 | 7 |
| 4 | Solubility of fused silica in sub- and supercritical water: Estimation from a thermodynamic model. Journal of Supercritical Fluids, 2013, 83, 72-77. | 3.2 | 13 |
| 5 | Generalized linear solvation energy model applied to solute partition coefficients in ionic liquid–supercritical carbon dioxide systems. Journal of Chromatography A, 2012, 1250, 54-62. | 3.7 | 6 |
| 6 | Isolation of Quaternary Benzo[<i>c</i>)]phenanthridine Alkaloids from <i>Macleaya microcarpa</i> () Tj ETQq0 C Extraction. Phytochemical Analysis, 2012, 23, 477-482. | 0 rgBT /0 2.4 | Overlock 10 Tf 11 |
| 7 | Antioxidant activity of grape skin aqueous extracts from pressurized hot water extraction combined with electron paramagnetic resonance spectroscopy. Talanta, 2011, 85, 2233-2240. | 5 . 5 | 29 |
| 8 | Offline combination of pressurized fluid extraction and electron paramagnetic resonance spectroscopy for antioxidant activity of grape skin extracts assessment. Journal of Chromatography A, 2010, 1217, 7990-8000. | 3.7 | 21 |
| 9 | Solubility of Solid Ferrocene in Pressurized Hot Water. Journal of Chemical & Engineering Data, 2010, 55, 2866-2869. | 1.9 | 9 |
| 10 | Determination of anthocyanins in red grape skin by pressurised fluid extraction and HPLC. Czech Journal of Food Sciences, 2008, 26, S39-S42. | 1.2 | 11 |
| 11 | Multi-experimental characterisation of grape skin extracts. Czech Journal of Food Sciences, 2008, 26, S43-S48. | 1.2 | 4 |
| 12 | Characterisation of Stevia Rebaudiana by comprehensive two-dimensional liquid chromatography time-of-flight mass spectrometry. Journal of Chromatography A, 2007, 1150, 85-92. | 3.7 | 135 |
| 13 | Comprehensive two-dimensional liquid chromatography–time-of-flight mass spectrometry in the analysis of acidic compounds in atmospheric aerosols. Journal of Chromatography A, 2006, 1130, 64-71. | 3.7 | 68 |