## Zuzana BurÄovÃ;

List of Publications by Year in descending order

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1307594 1588992 8 239 7 8 citations g-index h-index papers 8 8 8 348 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Why is sea buckthorn (Hippophae rhamnoides L.) so exceptional? A review. Food Research International, 2020, 133, 109170.	6.2	125
2	Determination of the Thermal Oxidation Stability and the Kinetic Parameters of Commercial Extra Virgin Olive Oils from Different Varieties. Journal of Chemistry, 2019, 2019, 1-8.	1.9	14
3	Spruce Barkâ€"A Source of Polyphenolic Compounds: Optimizing the Operating Conditions of Supercritical Carbon Dioxide Extraction. Molecules, 2019, 24, 4049.	3.8	13
4	Influence of deodorization temperature on formation of tocopherol esters and fatty acids polymers in vegetable oil. European Journal of Lipid Science and Technology, 2017, 119, 1600027.	1.5	13
5	Antioxidant and antimicrobial activity of linseed lignans and phenolic acids. European Food Research and Technology, 2017, 243, 1633-1644.	3.3	28
6	Degradation of fatty acids and tocopherols to form tocopheryl quinone as risk factor during microwave heating, panâ€frying and deepâ€fat frying. European Journal of Lipid Science and Technology, 2017, 119, 1600309.	1.5	7
7	Bioresource of Antioxidant and Potential Medicinal Compounds from Waste Biomass of Spruce. ACS Sustainable Chemistry and Engineering, 2017, 5, 8161-8170.	6.7	25
8	Synthesis and analysis of tocopheryl quinone and tocopherol esters with fatty acids in heated sunflower oil. European Journal of Lipid Science and Technology, 2016, 118, 788-802.	1.5	14