

Petar Dokic

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10730398/publications.pdf>

Version: 2024-02-01

6
papers

180
citations

1684188

5
h-index

2053705

5
g-index

6
all docs

6
docs citations

6
times ranked

270
citing authors

#	ARTICLE	IF	CITATIONS
1	Emulsion stabilizing capacity of sugar beet fibers compared to sugar beet pectin and octenyl succinate modified maltodextrin in the production of O/W emulsions: individual and combined impact. LWT - Food Science and Technology, 2019, 108, 392-399.	5.2	20
2	Influence of oil phase concentration on droplet size distribution and stability of oil-in-water emulsions. European Journal of Lipid Science and Technology, 2013, 115, 313-321.	1.5	69
3	Colloid Characteristics and Emulsifying Properties of OSA Starches. , 2008, , 48-56.		11
4	Influence of different maltodextrins on properties of O/W emulsions. Food Hydrocolloids, 2004, 18, 233-239.	10.7	65
5	Influence of maltodextrin dextrose equivalent value on rheological and dispersion properties of sunflower oil in water emulsions. Acta Periodica Technologica, 2004, , 17-24.	0.2	10
6	Rheological properties of sodium carboxymethylcellulose in the presence of electrolyte and mixed micelle of surfactants. Acta Periodica Technologica, 2003, , 71-82.	0.2	5