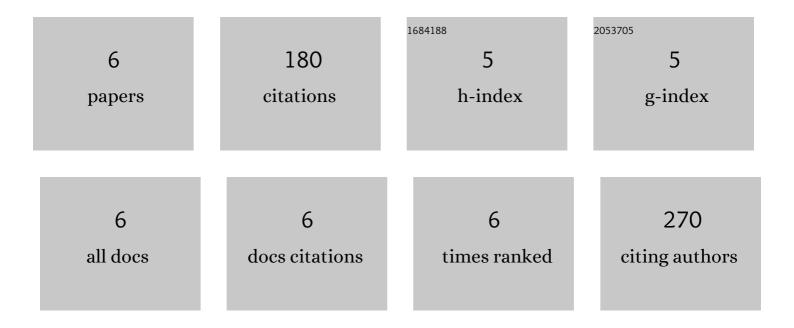
Petar Dokic

List of Publications by Year in descending order

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DETAD DOKIC

#	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 oilâ€inâ€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	Rheologycal properties of sodium carboxymethylcellulose in the presence of electrolyte and mixed micelle of surfactants. Acta Periodica Technologica, 2003, , 71-82.	0.2	5