Milica Nicetin

List of Publications by Year
in descending order

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Version: 2024-02-01

22 papers	183 citations	1307594 7 h-index	1125743 13 g-index
22 all docs	22 docs citations	22 times ranked	149 citing authors

#	Article	IF	Citations
1	Artificial neural network model of pork meat cubes osmotic dehydratation. Hemijska Industrija, 2013, 67, 465-475.	0.7	59
2	Mass transfer and microbiological profile of pork meat dehydrated in two different osmotic solutions. Hemijska Industrija, 2012, 66, 743-748.	0.7	18
3	Optimization of the osmotic dehydration of carrot cubes in sugar beet molasses. Thermal Science, 2012, 16, 43-52.	1.1	17
4	The Effects of Technological Parameters on Chicken Meat Osmotic Dehydration Process Efficiency. Journal of Food Processing and Preservation, 2017, 41, e13116.	2.0	12
5	Aluminium and calcium ions binding to pectin in sugar beet juice: Model of electrical double layer. Hemijska Industrija, 2014, 68, 89-97.	0.7	12
6	Optimisation of mass transfer kinetics during osmotic dehydration of pork meat cubes in complex osmotic solution. Chemical Industry and Chemical Engineering Quarterly, 2014, 20, 305-314.	0.7	11
7	Addition of Combinedly Dehydrated Peach to the Cookiesâ€"Technological Quality Testing and Optimization. Foods, 2022, 11, 1258.	4.3	9
8	Modeling Counterâ€€urrent Osmotic Dehydration Process of Pork Meat in Molasses. Journal of Food Process Engineering, 2014, 37, 533-542.	2.9	8
9	The possibility of increasing the antioxidant activity of celery root during osmotic treatment. Journal of the Serbian Chemical Society, 2017, 82, 253-265.	0.8	7
10	Shelf life and quality of dehydrated meat packed in edible coating under modified atmosphere. Romanian Biotechnological Letters, 2019, 24, 545-553.	0.5	7
11	Physico-Chemical, Textural and Sensory Evaluation of Spelt Muffins Supplemented with Apple Powder Enriched with Sugar Beet Molasses. Foods, 2022, 11, 1750.	4.3	7
12	Celery Root Phenols Content, Antioxidant Capacities and Their Correlations after Osmotic Dehydration in Molasses. Foods, 2022, 11, 1945.	4.3	5
13	Modeling of mushrooms (Agaricus bisporus) osmotic dehydration process in sugar beet molasses. Food and Feed Research, 2020, 47, 175-187.	0.5	4
14	Contribution of Osmotically Dehydrated Wild Garlic onÂBiscuits' Quality Parameters. Periodica Polytechnica: Chemical Engineering, 2019, 63, 499-507.	1.1	2
15	CaSO4 and cationic polyelectrolyte as possible pectin precipitants in sugar beet juice clarification. Hemijska Industrija, 2015, 69, 617-625.	0.7	2
16	Synergetic dehydration method of osmotic treatment in molasses and successive lyophilization of peaches. Journal of Food Processing and Preservation, 0, , .	2.0	2
17	Shelf life stability of osmodehydrated white cabbage: PCA analysis. Journal on Processing and Energy in Agriculture, 2021, 25, 24-27.	0.4	1
18	Effect of molecular mass and surface charge of anionic polyacrylamide on pectin precipitation. Food and Feed Research, 2018, 45, 169-177.	0.5	0

#	Article	IF	Citations
19	Pectin separation from sugar beet juice as affected by the pH, amount of Al2(SO4)3 and use of zeta potential/residual turbidity measurement. Journal on Processing and Energy in Agriculture, 2018, 22, 65-68.	0.4	0
20	The effect of osmotic dehydration and starch coating on the microbiological stability of apples. Journal on Processing and Energy in Agriculture, 2020, 24, 35-38.	0.4	0
21	Efficiency analysis of the process of peach osmotic dehydration in molasses. Ekonomija Teorija I Praksa, 2021, 14, 20-33.	0.4	0
22	INFLUENCE OF THE BIOPOLYMER COATINGS APPLICATION ON THE SUSTAINABILITY OF OSMOTICALLY DEHYDRATED MUSHROOMS AND FINAL PRODUCT BUREK. Food and Feed Research, 0, , .	0.5	0