

Milica Nicetin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10873424/publications.pdf>

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	Addition of Combinedly Dehydrated Peach to the Cookiesâ€™ Technological Quality Testing and Optimization. <i>Foods</i> , 2022, 11, 1258.	4.3	9
2	Physico-Chemical, Textural and Sensory Evaluation of Spelt Muffins Supplemented with Apple Powder Enriched with Sugar Beet Molasses. <i>Foods</i> , 2022, 11, 1750.	4.3	7
3	Celery Root Phenols Content, Antioxidant Capacities and Their Correlations after Osmotic Dehydration in Molasses. <i>Foods</i> , 2022, 11, 1945.	4.3	5
4	Shelf life stability of osmodehydrated white cabbage: PCA analysis. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 24-27.	0.4	1
5	Efficiency analysis of the process of peach osmotic dehydration in molasses. <i>Ekonomija Teorija I Praksa</i> , 2021, 14, 20-33.	0.4	0
6	The effect of osmotic dehydration and starch coating on the microbiological stability of apples. <i>Journal on Processing and Energy in Agriculture</i> , 2020, 24, 35-38.	0.4	0
7	Modeling of mushrooms (<i>Agaricus bisporus</i>) osmotic dehydration process in sugar beet molasses. <i>Food and Feed Research</i> , 2020, 47, 175-187.	0.5	4
8	Contribution of Osmotically Dehydrated Wild Garlic on Biscuits' Quality Parameters. <i>Periodica Polytechnica: Chemical Engineering</i> , 2019, 63, 499-507.	1.1	2
9	Shelf life and quality of dehydrated meat packed in edible coating under modified atmosphere. <i>Romanian Biotechnological Letters</i> , 2019, 24, 545-553.	0.5	7
10	Effect of molecular mass and surface charge of anionic polyacrylamide on pectin precipitation. <i>Food and Feed Research</i> , 2018, 45, 169-177.	0.5	0
11	Pectin separation from sugar beet juice as affected by the pH, amount of $Al_2(SO_4)_3$ and use of zeta potential/residual turbidity measurement. <i>Journal on Processing and Energy in Agriculture</i> , 2018, 22, 65-68.	0.4	0
12	The Effects of Technological Parameters on Chicken Meat Osmotic Dehydration Process Efficiency. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13116.	2.0	12
13	The possibility of increasing the antioxidant activity of celery root during osmotic treatment. <i>Journal of the Serbian Chemical Society</i> , 2017, 82, 253-265.	0.8	7
14	$CaSO_4$ and cationic polyelectrolyte as possible pectin precipitants in sugar beet juice clarification. <i>Hemijaska Industrija</i> , 2015, 69, 617-625.	0.7	2
15	Modeling Counterâ€™Current Osmotic Dehydration Process of Pork Meat in Molasses. <i>Journal of Food Process Engineering</i> , 2014, 37, 533-542.	2.9	8
16	Optimisation of mass transfer kinetics during osmotic dehydration of pork meat cubes in complex osmotic solution. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2014, 20, 305-314.	0.7	11
17	Aluminium and calcium ions binding to pectin in sugar beet juice: Model of electrical double layer. <i>Hemijaska Industrija</i> , 2014, 68, 89-97.	0.7	12
18	Artificial neural network model of pork meat cubes osmotic dehydration. <i>Hemijaska Industrija</i> , 2013, 67, 465-475.	0.7	59

#	ARTICLE	IF	CITATIONS
19	Mass transfer and microbiological profile of pork meat dehydrated in two different osmotic solutions. <i>Hemijaska Industrija</i> , 2012, 66, 743-748.	0.7	18
20	Optimization of the osmotic dehydration of carrot cubes in sugar beet molasses. <i>Thermal Science</i> , 2012, 16, 43-52.	1.1	17
21	Synergetic dehydration method of osmotic treatment in molasses and successive lyophilization of peaches. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	2
22	INFLUENCE OF THE BIOPOLYMER COATINGS APPLICATION ON THE SUSTAINABILITY OF OSMOTICALLY DEHYDRATED MUSHROOMS AND FINAL PRODUCT BUREK. <i>Food and Feed Research</i> , 0, , .	0.5	0