

Vesna Vujasinovic

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

91
citations

1937685
4
h-index

1474206
9
g-index

13
all docs

13
docs citations

13
times ranked

159
citing authors

#	ARTICLE	IF	CITATIONS
1	Blackberry (<i>Rubus fruticosus</i> L.) and raspberry (<i>Rubus idaeus</i> L.) seed oils extracted from dried press pomace after longterm frozen storage of berries can be used as functional food ingredients. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1015-1024.	1.5	35
2	Characteristics of blackberry and raspberry seeds and oils. <i>Acta Periodica Technologica</i> , 2012, , 1-9.	0.2	23
3	Optimization of the texture of fat-based spread containing hull-less pumpkin (<i>Cucurbita pepo</i> L.) seed press-cake. <i>Acta Periodica Technologica</i> , 2011, , 131-143.	0.2	12
4	Change of sensory characteristics and some quality parameters of mixed milk and cocoa spreads during storage up to 180 days. <i>Hemijaska Industrija</i> , 2013, 67, 781-793.	0.7	6
5	Characterization of the chemical and nutritive quality of coldpressed grape seed oils produced in the Republic of Serbia from different red and white grape varieties. <i>Grasas Y Aceites</i> , 2021, 72, e411.	0.9	3
6	Effect of seed quality on oxidative stability of cold-pressed sunflower oil. <i>Hemijaska Industrija</i> , 2015, 69, 175-184.	0.7	3
7	Comparative review of the nutritional value of cold-pressed pumpkin (<i>Cucurbita pepo</i> L.) seed oil of different origins. <i>Hemijaska Industrija</i> , 2016, 70, 59-65.	0.7	3
8	Hospitality in Novi Sad during the challenges of COVID-19 pandemics. <i>Turističko Poslovanje</i> , 2021, , 65-74.	0.4	2
9	The influence of cutting thickness, shape and moisture content on oil absorption during potato frying. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2021, 66, 67-74.	0.3	1
10	Sensory evaluation of commercial fat spreads based on oilseeds and walnut. <i>Acta Periodica Technologica</i> , 2013, , 21-30.	0.2	1
11	Quality parameters of sunflower oil and palm olein during multiple frying. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2020, 65, 61-68.	0.3	1
12	The impact of food and wine harmonization on the experience and future intentions of the guest. <i>Ekonomika Poljoprivrede (1979)</i> , 2022, 69, 331-347.	0.7	1
13	Sensory and some chemical characteristics of olive oils produced in Libya. <i>Acta Periodica Technologica</i> , 2019, , 316-323.	0.2	0