

Jelena Krulj

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

431
citations

933447

10
h-index

752698

20
g-index

36
all docs

36
docs citations

36
times ranked

615
citing authors

#	ARTICLE	IF	CITATIONS
1	Chicory (<i>Cichorium intybus</i> L.) as a food ingredient – Nutritional composition, bioactivity, safety, and health claims: A review. <i>Food Chemistry</i> , 2021, 336, 127676.	8.2	103
2	Aflatoxins contamination of maize in Serbia: the impact of weather conditions in 2015. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1999-2010.	2.3	53
3	The influence of climate conditions on the occurrence of deoxynivalenol in maize harvested in Serbia during 2013–2015. <i>Food Control</i> , 2017, 73, 734-740.	5.5	39
4	Betaine in Cereal Grains and Grain-Based Products. <i>Foods</i> , 2018, 7, 49.	4.3	37
5	The effects of γ -3 fatty acids and inulin addition to spelt pasta quality. <i>LWT - Food Science and Technology</i> , 2015, 63, 43-51.	5.2	33
6	Extraction methods of <i>Amaranthus</i> sp. grain oil isolation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3552-3558.	3.5	29
7	Multiobjective process optimization for betaine enriched spelt flour based extrudates. <i>Journal of Food Process Engineering</i> , 2019, 42, e12942.	2.9	18
8	Analysis of betaine levels in cereals, pseudocereals and their products. <i>Journal of Functional Foods</i> , 2017, 37, 157-163.	3.4	15
9	The effect of storage temperature and water activity on aflatoxin B1 accumulation in hullless and hulled spelt grains. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3703-3710.	3.5	12
10	Ozone as decontaminating agent for ground corn containing deoxynivalenol, zearalenone, and ochratoxin A. <i>Cereal Chemistry</i> , 2021, 98, 135-143.	2.2	12
11	Blending performance of the coupled Ross static mixer and vertical feed mixer - Discrete element model approach. <i>Powder Technology</i> , 2020, 375, 20-27.	4.2	9
12	Valorization of red raspberry (<i>Rubus idaeus</i> L.) seeds as a source of health beneficial compounds: Extraction by different methods. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14744.	2.0	9
13	Occurrence of aflatoxin B1 in <i>Triticum</i> species inoculated with <i>Aspergillus flavus</i> . <i>World Mycotoxin Journal</i> , 2018, 11, 247-257.	1.4	7
14	A business model in agricultural production in Serbia, developing towards sustainability. <i>Ekonomika Poljoprivrede (1979)</i> , 2019, 66, 437-456.	0.7	7
15	The betaine content in common cereal-based and gluten-free food from local origin. <i>Food and Feed Research</i> , 2015, 42, 129-137.	0.5	7
16	Effects of extrusion process on <i>Fusarium</i> and <i>Alternaria</i> mycotoxins in whole grain triticale flour. <i>LWT - Food Science and Technology</i> , 2022, 155, 112926.	5.2	7
17	Textural, Color and Sensory Features of Spelt Wholegrain Snack Enriched with Betaine. <i>Foods</i> , 2022, 11, 475.	4.3	7
18	Mycobiota on common wheat (<i>Triticum aestivum</i>) and spelt (<i>Triticum aestivum</i> ssp. <i>spelta</i>) grains from the region of Vojvodina in 2015. <i>Food and Feed Research</i> , 2016, 43, 1-8.	0.5	5

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19	In vitro removing of mycotoxins by using different inorganic adsorbents and organic waste materials from Serbia. Food and Feed Research, 2018, 45, 87-96.	0.5	5
20	Inulin Determination by an Improved HPLC-ELSD Method. Food Analytical Methods, 0, , 1.	2.6	4
21	The influence of plant protein on the properties of dough and the quality of wholemeal spelt bread. Croatian Journal of Food Science and Technology, 2016, 8, 107-111.	0.3	3
22	Molecular Identification and Characterisation of Aspergillus Flavus Isolates Originating from Serbian Wheat Grains. Acta Alimentaria, 2020, 49, 382-389.	0.7	3
23	Development and validation of an HPLC method for determination of moniliformin in maize. Journal of Food Processing and Preservation, 0, , e16008.	2.0	2
24	Shelf life stability of osmodehydrated white cabbage: PCA analysis. Journal on Processing and Energy in Agriculture, 2021, 25, 24-27.	0.4	1
25	Extraction kinetics modeling of amaranth seed oil supercritical fluid extraction. Journal on Processing and Energy in Agriculture, 2021, 25, 69-73.	0.4	1
26	Influence of different extrusion temperatures on the stability of ellagic acid from raspberry seeds. Food and Feed Research, 2018, 45, 19-25.	0.5	1
27	Physico-chemical properties of corn-based snack fortified with raspberry seeds. Food and Feed Research, 2019, 46, 61-71.	0.5	1
28	The rheological properties of wheat dough containing zeolite residue. Chemical Industry and Chemical Engineering Quarterly, 2020, 26, 377-384.	0.7	1
29	Numerical study of the hydrodynamics and mass transfer in the external loop airlift reactor. Chemical Industry and Chemical Engineering Quarterly, 2022, 28, 225-235.	0.7	0
30	The effect of extrusion cooking on resistant starch formation in rice flour snack enriched with chicory root. Journal on Processing and Energy in Agriculture, 2021, 25, 47-51.	0.4	0
31	Modelling of extrusion process for evaluation of spelt wholegrain snack expansion. Journal on Processing and Energy in Agriculture, 2021, 25, 43-46.	0.4	0
32	The development and validation of HPLC method for quantification of DL- α -tocopherol in quinoa seeds (Chenopodium quinoa willd.). Food and Feed Research, 2014, 41, 147-152.	0.5	0
33	A possibility of determining the authenticity of organic wheat using GC-MS. Food and Feed Research, 2014, 41, 139-146.	0.5	0
34	Betaine content in buckwheat enriched wholegrain wheat pasta. Acta Periodica Technologica, 2019, , 197-203.	0.2	0
35	Antimicrobial activities of different agents including pyrophyllite against foodborne pathogens: A brief review. Acta Periodica Technologica, 2021, , 189-201.	0.2	0
36	Utilization of Amaranthus spp. grains in food. Food and Feed Research, 2022, , 14-14.	0.5	0