

# 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	Numerical study of the hydrodynamics and mass transfer in the external loop airlift reactor. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2022, 28, 225-235.	0.7	0
2	Effects of extrusion process on Fusarium and Alternaria mycotoxins in whole grain triticale flour. <i>LWT - Food Science and Technology</i> , 2022, 155, 112926.	5.2	7
3	Textural, Color and Sensory Features of Spelt Wholegrain Snack Enriched with Betaine. <i>Foods</i> , 2022, 11, 475.	4.3	7
4	Utilization of Amaranthus spp. grains in food. <i>Food and Feed Research</i> , 2022, , 14-14.	0.5	0
5	Ozone as decontaminating agent for ground corn containing deoxynivalenol, zearalenone, and ochratoxin A. <i>Cereal Chemistry</i> , 2021, 98, 135-143.	2.2	12
6	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
7	The effect of extrusion cooking on resistant starch formation in rice flour snack enriched with chicory root. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 47-51.	0.4	0
8	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
9	Modelling of extrusion process for evaluation of spelt wholegrain snack expansion. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 43-46.	0.4	0
10	Extraction kinetics modeling of amaranth seed oil supercritical fluid extraction. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 69-73.	0.4	1
11	Antimicrobial activities of different agents including pyrophyllite against foodborne pathogens: A brief review. <i>Acta Periodica Technologica</i> , 2021, , 189-201.	0.2	0
12	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
13	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
14	The rheological properties of wheat dough containing zeolite residue. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2020, 26, 377-384.	0.7	1
15	Molecular Identification and Characterisation of <i>Aspergillus Flavus</i> Isolates Originating from Serbian Wheat Grains. <i>Acta Alimentaria</i> , 2020, 49, 382-389.	0.7	3
16	The effect of storage temperature and water activity on aflatoxin B 1 accumulation in hull-less and hulled spelt grains. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3703-3710.	3.5	12
17	Multiobjective process optimization for betaine enriched spelt flour based extrudates. <i>Journal of Food Process Engineering</i> , 2019, 42, e12942.	2.9	18
18	A business model in agricultural production in Serbia, developing towards sustainability. <i>Ekonomika Poljoprivrede (1979)</i> , 2019, 66, 437-456.	0.7	7

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19	Betaine content in buckwheat enriched wholegrain wheat pasta. <i>Acta Periodica Technologica</i> , 2019, , 197-203.	0.2	0
20	Physico-chemical properties of corn-based snack fortified with raspberry seeds. <i>Food and Feed Research</i> , 2019, 46, 61-71.	0.5	1
21	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
22	Betaine in Cereal Grains and Grain-Based Products. <i>Foods</i> , 2018, 7, 49.	4.3	37
23	Influence of different extrusion temperatures on the stability of ellagic acid from raspberry seeds. <i>Food and Feed Research</i> , 2018, 45, 19-25.	0.5	1
24	In vitro removing of mycotoxins by using different inorganic adsorbents and organic waste materials from Serbia. <i>Food and Feed Research</i> , 2018, 45, 87-96.	0.5	5
25	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
26	Analysis of betaine levels in cereals, pseudocereals and their products. <i>Journal of Functional Foods</i> , 2017, 37, 157-163.	3.4	15
27	The influence of climate conditions on the occurrence of deoxynivalenol in maize harvested in Serbia during 2013â€“2015. <i>Food Control</i> , 2017, 73, 734-740.	5.5	39
28	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
29	The influence of plant protein on the properties of dough and the quality of wholemeal spelt bread. <i>Croatian Journal of Food Science and Technology</i> , 2016, 8, 107-111.	0.3	3
30	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
31	The effects of $\omega$ -3 fatty acids and inulin addition to spelt pasta quality. <i>LWT - Food Science and Technology</i> , 2015, 63, 43-51.	5.2	33
32	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
33	The development and validation of HPLC method for quantification of DL- $\alpha$ -tocopherol in quinoa seeds ( <i>Chenopodium quinoa</i> willd.). <i>Food and Feed Research</i> , 2014, 41, 147-152.	0.5	0
34	A possibility of determining the authenticity of organic wheat using GC-MS. <i>Food and Feed Research</i> , 2014, 41, 139-146.	0.5	0
35	Development and validation of an HPLC method for determination of moniliformin in maize. <i>Journal of Food Processing and Preservation</i> , 0, , e16008.	2.0	2
36	Inulin Determination by an Improved HPLC-ELSD Method. <i>Food Analytical Methods</i> , 0, , 1.	2.6	4