

Barbara Soldo

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Phytochemical Characterization and Screening of Antioxidant, Antimicrobial and Antiproliferative Properties of <i>Allium</i> <i>—</i> <i>cornutum</i> Clementi and Two Varieties of <i>Allium</i> <i>cepa</i> L. Peel Extracts. <i>Plants</i> , 2021, 10, 832.	3.5	30
2	Chemical Composition and New Biological Activities of Essential Oil and Hydrosol of <i>Hypericum perforatum</i> L. ssp. <i>veronense</i> (Schrank) H. Lindb. <i>Plants</i> , 2021, 10, 1014.	3.5	22
3	Bioactive Phenolic Metabolites from Adriatic Brown Algae <i>Dictyota dichotoma</i> and <i>Padina pavonica</i> (Dictyotaceae). <i>Foods</i> , 2021, 10, 1187.	4.3	19
4	The mode of antibacterial action of quaternary N-benzylimidazole salts against emerging opportunistic pathogens. <i>Bioorganic Chemistry</i> , 2021, 112, 104938.	4.1	7
5	Not Only a Weed Plant—Biological Activities of Essential Oil and Hydrosol of <i>Diuriscia viscosa</i> (L.) Greuter. <i>Plants</i> , 2021, 10, 1837.	3.5	14
6	Fruit quality and volatile compound composition of processing tomato as affected by fertilisation practices and arbuscular mycorrhizal fungi application. <i>Food Chemistry</i> , 2021, 359, 129961.	8.2	20
7	The Aggregation Behavior and Antioxidative Activity of Amphiphilic Surfactants Based on Quinuclidin-3-ol. <i>Journal of Surfactants and Detergents</i> , 2020, 23, 207-214.	2.1	1
8	Production and characterization of crude oils from seafood processing by-products. <i>Food Bioscience</i> , 2020, 33, 100484.	4.4	36
9	Endemic <i>Veronica saturojoides</i> Vis. ssp. <i>saturojoides</i> —Chemical Composition and Antioxidant Activity of Free Volatile Compounds. <i>Plants</i> , 2020, 9, 1646.	3.5	15
10	Comparison of Organosulfur and Amino Acid Composition between Triploid Onion <i>Allium cornutum</i> Clementi ex Visiani, 1842, and Common Onion <i>Allium cepa</i> L., and Evidences for Antiproliferative Activity of Their Extracts. <i>Plants</i> , 2020, 9, 98.	3.5	24
11	Modification of the Sensory Profile and Volatile Aroma Compounds of Tomato Fruits by the Scion—Rootstock Interactive Effect. <i>Frontiers in Plant Science</i> , 2020, 11, 616431.	3.6	10
12	Manganese soil and foliar fertilization of olive plantlets: the effect on leaf mineral and phenolic content and root mycorrhizal colonization. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 360-367.	3.5	12
13	Boron foliar application enhances oleuropein level and modulates volatile compound composition in olive leaves. <i>Scientia Horticulturae</i> , 2019, 257, 108688.	3.6	12
14	High Quality Oil Extracted from Sardine By-Products as an Alternative to Whole Sardines: Production and Refining. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800513.	1.5	32
15	Production and Refinement of Omega-3 Rich Oils from Processing By-Products of Farmed Fish Species. <i>Foods</i> , 2019, 8, 125.	4.3	42
16	Differentiation Between Unfiltered and Filtered Oblica and Leccino cv. Virgin Olive Oils. <i>Journal of Food Science</i> , 2019, 84, 877-885.	3.1	7
17	Effect of winemaking on phenolic profile, colour components and antioxidants in Crljenak kaštelski (sin. Zinfandel, Primitivo, Tribidrag) wine. <i>Journal of Food Science and Technology</i> , 2019, 56, 1841-1853.	2.8	9
18	Discovery of novel quaternary ammonium compounds based on quinuclidine-3-ol as new potential antimicrobial candidates. <i>European Journal of Medicinal Chemistry</i> , 2019, 163, 626-635.	5.5	35

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19	Nutritional characteristics of Croatian whey cheese (BraÅka skuta) produced in different stages of lactation. <i>LWT - Food Science and Technology</i> , 2018, 96, 657-662.	5.2	10
20	Substrate-Induced Conformational Changes of the Tyrocidine Synthetase 1 Adenylation Domain Probed by Intrinsic Trp Fluorescence. <i>Protein Journal</i> , 2017, 36, 202-211.	1.6	4
21	Chemical Composition and Biological Activity of <i>Allium cepa</i> L. and <i>Allium Å— cornutum</i> (Clementi ex) Tj ETQq1 1 0,784314 rgBT /Ove	3.8	76
22	Quaternary salts derived from 3-substituted quinuclidine as potential antioxidative and antimicrobial agents. <i>Open Chemistry</i> , 2017, 15, 320-331.	1.9	6
23	Evaluation of Olive Fruit Lipoxygenase Extraction Protocols on 9- and 13-Z,E-HPODE Formation. <i>Molecules</i> , 2016, 21, 506.	3.8	2
24	Influence of Subunit Interface Mutations on Kinetic and Dynamic Properties of Alkaline Phosphatase from <i>E. coli</i> . <i>Croatica Chemica Acta</i> , 2013, 86, 165-170.	0.4	0
25	The A9 Core Sequence from NRPS Adenylation Domain Is Relevant for Thioester Formation. <i>ChemBioChem</i> , 2012, 13, 1913-1920.	2.6	7