

Nermina Spaho

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11534354/publications.pdf>

Version: 2024-02-01

10
papers

145
citations

1684188

5
h-index

1588992

8
g-index

12
all docs

12
docs citations

12
times ranked

139
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of distillation cut on the distribution of higher alcohols and esters in brandy produced from three plum varieties. <i>Journal of the Institute of Brewing</i> , 2013, 119, 48-56.	2.3	46
2	Distillation Techniques in the Fruit Spirits Production. , 0, , .		30
3	Sugars, acids and polyphenols profile of commercial and traditional apple cultivars for processing. <i>Acta Agriculturae Slovenica</i> , 2019, 113, .	0.3	19
4	Geographic Variability of Sugars and Organic Acids in Selected Wild Fruit Species. <i>Foods</i> , 2020, 9, 462.	4.3	16
5	Aroma compounds in barrel aged apple distillates from two different distillation techniques. <i>Journal of the Institute of Brewing</i> , 2019, 125, 389-397.	2.3	12
6	Characterization of Volatile Compounds and Flavor in Spirits of Old Apple and Pear Cultivars from the Balkan Region. <i>Foods</i> , 2021, 10, 1258.	4.3	7
7	Sensory Acceptability of the Autochthonous Fruits of Bosnia and Herzegovina. <i>Erwerbs-Obstbau</i> , 2018, 60, 247-252.	1.3	5
8	How Do Consumers Perceive Sensory Attributes of Apple?. <i>Foods</i> , 2021, 10, 2667.	4.3	5
9	Chemical and sensorial characteristics of traditional fruit spirits from Southeast Europe. <i>Glasnik Zaštite Bilja</i> , 2021, 44, 80-89.	0.1	3
10	The influence of cultivar and enzyme treatment on the aroma complex of apple juice. <i>Food Science and Technology</i> , 2021, 41, 301-310.	1.7	1