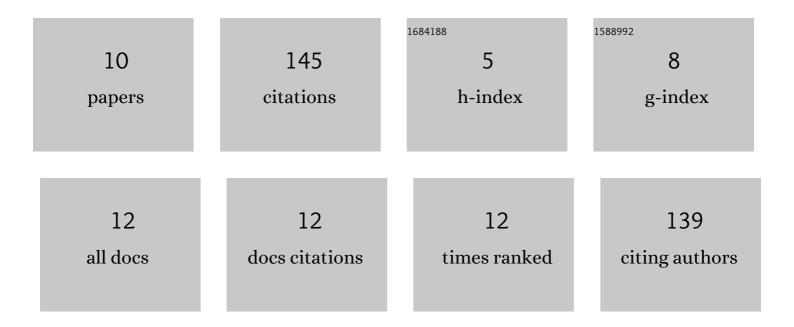
Nermina Spaho

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11534354/publications.pdf Version: 2024-02-01



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

10 Distillation Techniques in the Fruit Spirits Production. , 0, , .