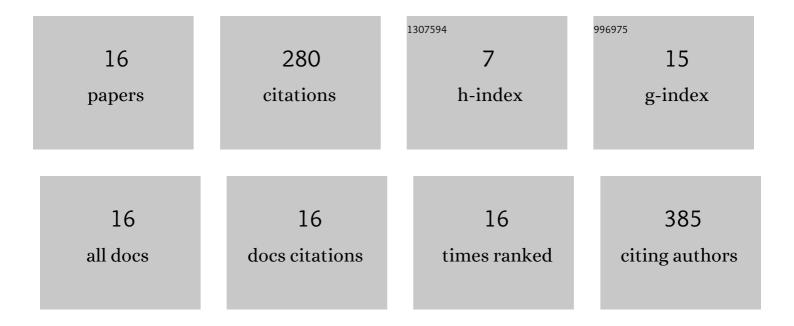
Marko Obranović

List of Publications by Year in descending order

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ΜΑΡΚΟ ΟΒΡΑΝΟΥΙΑΤ

#	Article	IF	CITATIONS
1	Chemical Composition and Oxidative Stability of Roasted and Cold Pressed Pumpkin Seed Oils. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1763-1770.	1.9	67
2	Changes in 4-vinylsyringol and other phenolics during rapeseed oil refining. Food Chemistry, 2015, 187, 236-242.	8.2	55
3	Quality of Rapeseed Oil Produced by Conditioning Seeds at Modest Temperatures. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 589-599.	1.9	50
4	Influence of Conditioning Temperature on the Quality, Nutritional Properties and Volatile Profile of Virgin Rapeseed Oil. Food Technology and Biotechnology, 2018, 56, 562-572.	2.1	29
5	Influence of climate, varieties and production process on tocopherols, plastochromanol-8 and pigments in flaxseed oil. Food Technology and Biotechnology, 2015, 53, 496-504.	2.1	25
6	Application of cryogenic grinding pretreatment to enhance extractability of bioactive molecules from pumpkin seed cake. Journal of Food Process Engineering, 2019, 42, e13300.	2.9	14
7	Assessment of Pumpkin Seed Oil Adulteration Supported by Multivariate Analysis: Comparison of GC-MS, Colourimetry and NIR Spectroscopy Data. Foods, 2022, 11, 835.	4.3	13
8	Oil Uptake and Polycyclic Aromatic Hydrocarbons (PAH) in Fried Fresh-Cut Potato: Effect of Cultivar, Anti-Browning Treatment and Storage Conditions. Agronomy, 2020, 10, 1773.	3.0	7
9	Characterization of lipid fraction of Apiaceae family seed spices: Impact of species and extraction method. Journal of Applied Research on Medicinal and Aromatic Plants, 2021, 25, 100326.	1.5	7
10	Human Milk Fat Substitutes from Lard and Hemp Seed Oil Mixtures. Applied Sciences (Switzerland), 2021, 11, 7014.	2.5	4
11	Comprehensive Study of Traditional Plant Ground Ivy (Glechoma hederacea L.) Grown in Croatia in Terms of Nutritional and Bioactive Composition. Foods, 2022, 11, 658.	4.3	4
12	Study of the Properties of Human Milk Fat Substitutes Using DSC and GC Methods. Applied Sciences (Switzerland), 2021, 11, 319.	2.5	2
13	Purification of the Ester Phase by Water Extraction in Biodiesel Production. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 1431-1443.	1.9	1
14	Influence of Conditioning Temperature on the Quality, Nutritional Properties and Volatile Profile of Virgin Rapeseed Oil. Food Technology and Biotechnology, 2018, 56, .	2.1	1
15	Comparison of Different Methods of Extraction for Pomegranate Seeds. Proceedings (mdpi), 2020, 70, .	0.2	1
16	Application of the Calorimetric Methods to the Characteristics of Seeds from Olives. Proceedings (mdpi), 2020, 70, .	0.2	0