

Marko ObranoviÄ

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

280
citations

1307594

7
h-index

996975

15
g-index

16
all docs

16
docs citations

16
times ranked

385
citing authors

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