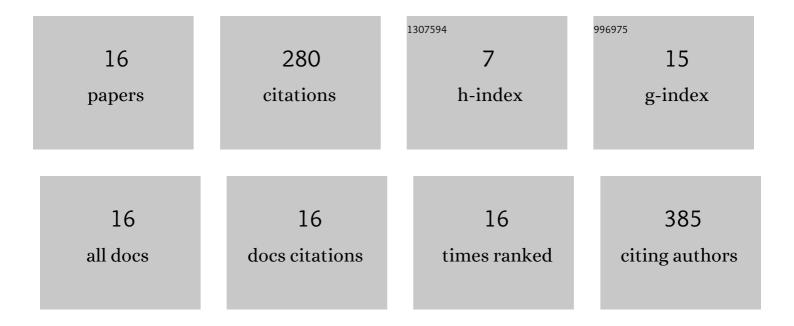
## Marko Obranović

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1373845/publications.pdf Version: 2024-02-01



Μαρκο Οβρανιονιät

#	Article	IF	CITATIONS
1	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
2	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
3	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
4	Human Milk Fat Substitutes from Lard and Hemp Seed Oil Mixtures. Applied Sciences (Switzerland), 2021, 11, 7014.	2.5	4
5	Study of the Properties of Human Milk Fat Substitutes Using DSC and GC Methods. Applied Sciences (Switzerland), 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. Agronomy, 2020, 10, 1773.	3.0	7
7	Comparison of Different Methods of Extraction for Pomegranate Seeds. Proceedings (mdpi), 2020, 70, .	0.2	1
8	Application of the Calorimetric Methods to the Characteristics of Seeds from Olives. Proceedings (mdpi), 2020, 70, .	0.2	0
9	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
10	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
11	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
12	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
13	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
14	Changes in 4-vinylsyringol and other phenolics during rapeseed oil refining. Food Chemistry, 2015, 187, 236-242.	8.2	55
15	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
16	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