

Jelena RadosavljeviÄ

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1561845/publications.pdf>

Version: 2024-02-01

17
papers

504
citations

933447

10
h-index

940533

16
g-index

17
all docs

17
docs citations

17
times ranked

844
citing authors

#	ARTICLE	IF	CITATIONS
1	Binding affinity between dietary polyphenols and β -lactoglobulin negatively correlates with the protein susceptibility to digestion and total antioxidant activity of complexes formed. <i>Food Chemistry</i> , 2013, 136, 1263-1271.	8.2	194
2	Digestibility and allergenicity assessment of enzymatically crosslinked β -casein. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1273-1284.	3.3	72
3	Conformational stability of digestion-resistant peptides of peanut conglutins reveals the molecular basis of their allergenicity. <i>Scientific Reports</i> , 2016, 6, 29249.	3.3	65
4	Composition of polyphenol and polyamide compounds in common ragweed (<i>Ambrosia artemisiifolia</i> L.) pollen and sub-pollen particles. <i>Phytochemistry</i> , 2015, 109, 125-132.	2.9	35
5	Sensitizing potential of enzymatically crosslinked peanut proteins in a mouse model of peanut allergy. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 635-646.	3.3	30
6	Mutations at hypothetical binding site 2 in insulin and insulin-like growth factors 1 and 2 result in receptor- and hormone-specific responses. <i>Journal of Biological Chemistry</i> , 2019, 294, 17371-17382.	3.4	21
7	Converting Insulin-like Growth Factors 1 and 2 into High-Affinity Ligands for Insulin Receptor Isoform A by the Introduction of an Evolutionarily Divergent Mutation. <i>Biochemistry</i> , 2018, 57, 2373-2382.	2.5	16
8	Insights into proteolytic processing of the major peanut allergen Ara h 2 by endogenous peanut proteases. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1702-1708.	3.5	13
9	Digestomics of Cow's Milk: Short Digestion-Resistant Peptides of Casein Form Functional Complexes by Aggregation. <i>Foods</i> , 2020, 9, 1576.	4.3	11
10	Synthesis, characterization and in vitro evaluation of divalent ion release from stable NiFe ₂ O ₄ , ZnFe ₂ O ₄ and core-shell ZnFe ₂ O ₄ @NiFe ₂ O ₄ nanoparticles. <i>Ceramics International</i> , 2020, 46, 3528-3533.	4.8	10
11	Thermal Processing of Peanut Grains Impairs Their Mimicked Gastrointestinal Digestion While Downstream Defatting Treatments Affect Digestomic Profiles. <i>Foods</i> , 2019, 8, 463.	4.3	9
12	Removal of N-terminal peptides from β -lactoglobulin by proteolytic contaminants in a commercial phenol oxidase preparation. <i>International Dairy Journal</i> , 2009, 19, 746-752.	3.0	7
13	Interplay between key variables of peroxide cured EPDM and evaluation of electromechanical efficiency for MV cables. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46139.	2.6	7
14	Application of Ion Exchange and Adsorption Techniques for Separation of Whey Proteins from Bovine Milk. <i>Current Analytical Chemistry</i> , 2021, 18, 341-359.	1.2	5
15	Toxicity of <i>Bacillus thuringiensis</i> (L.) Cry proteins against summer fruit tortrix (<i>Adoxophyes orana</i> -) Tj ETQq1 1 0.784314 rgB ₄ /Overlock	3.2	4
16	Cross-Linking/Mass Spectrometry Uncovers Details of Insulin-Like Growth Factor Interaction With Insect Insulin Binding Protein Imp-L2. <i>Frontiers in Endocrinology</i> , 2019, 10, 695.	3.5	3
17	Application of Ion Exchanger in the Separation of Whey Proteins and Lactin from Milk Whey. , 2012, , 35-63.		2