

Steva Levic

List of Publications by Year in descending order

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77
papers

2,717
citations

218677

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189892

50
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all docs

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docs citations

79
times ranked

3623
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | An overview of encapsulation technologies for food applications. <i>Procedia Food Science</i> , 2011, 1, 1806-1815. | 0.6 | 614 |
| 2 | Trends in Encapsulation Technologies for Delivery of Food Bioactive Compounds. <i>Food Engineering Reviews</i> , 2015, 7, 452-490. | 5.9 | 316 |
| 3 | Application of Polyphenol-Loaded Nanoparticles in Food Industry. <i>Nanomaterials</i> , 2019, 9, 1629. | 4.1 | 95 |
| 4 | Effect of the Controlled High-Intensity Ultrasound on Improving Functionality and Structural Changes of Egg White Proteins. <i>Food and Bioprocess Technology</i> , 2017, 10, 1224-1239. | 4.7 | 92 |
| 5 | Microencapsulation of Flavors in Carnauba Wax. <i>Sensors</i> , 2010, 10, 901-912. | 3.8 | 84 |
| 6 | Survival of spray dried microencapsulated <i>Lactobacillus casei</i> ATCC 393 in simulated gastrointestinal conditions and fermented milk. <i>LWT - Food Science and Technology</i> , 2016, 71, 169-174. | 5.2 | 78 |
| 7 | Biological potential of extracts of the wild edible Basidiomycete mushroom <i>Grifola frondosa</i> . <i>Food Research International</i> , 2015, 67, 272-283. | 6.2 | 68 |
| 8 | Encapsulation of non-dewaxed propolis by freeze-drying and spray-drying using gum Arabic, maltodextrin and inulin as coating materials. <i>Food and Bioproducts Processing</i> , 2019, 116, 196-211. | 3.6 | 64 |
| 9 | Encapsulation of <i>Lactobacillus casei</i> ATCC 393 in alginate capsules for probiotic fermented milk production. <i>LWT - Food Science and Technology</i> , 2019, 116, 108501. | 5.2 | 60 |
| 10 | Characterization of sodium alginate/d-limonene emulsions and respective calcium alginate/d-limonene beads produced by electrostatic extrusion. <i>Food Hydrocolloids</i> , 2015, 45, 111-123. | 10.7 | 59 |
| 11 | Mineralized agar-based nanocomposite films: Potential food packaging materials with antimicrobial properties. <i>Carbohydrate Polymers</i> , 2017, 175, 55-62. | 10.2 | 59 |
| 12 | Bioavailability and Bioactivity of Encapsulated Phenolics and Carotenoids Isolated from Red Pepper Waste. <i>Molecules</i> , 2019, 24, 2837. | 3.8 | 54 |
| 13 | Efficiency Assessment of Natural Biopolymers as Encapsulants of Green Tea (<i>Camellia sinensis</i> L.) Bioactive Compounds by Spray Drying. <i>Food and Bioprocess Technology</i> , 2015, 8, 2444-2460. | 4.7 | 52 |
| 14 | Application of encapsulated natural bioactive compounds from red pepper waste in yogurt. <i>Journal of Microencapsulation</i> , 2019, 36, 704-714. | 2.8 | 44 |
| 15 | Effects of different carrier materials on physicochemical properties of microencapsulated grape skin extract. <i>Journal of Food Science and Technology</i> , 2017, 54, 3411-3420. | 2.8 | 43 |
| 16 | New concept of fortified yogurt formulation with encapsulated carrot waste extract. <i>LWT - Food Science and Technology</i> , 2021, 138, 110732. | 5.2 | 43 |
| 17 | Synthesis and antimicrobial properties of Zn-mineralized alginate nanocomposites. <i>Carbohydrate Polymers</i> , 2017, 165, 313-321. | 10.2 | 41 |
| 18 | PVA Cryogel as model hydrogel for iontophoretic transdermal drug delivery investigations. Comparison with PAA/PVA and PAA/PVP interpenetrating networks. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 180, 441-448. | 5.0 | 41 |

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|----|---|------|-----------|
| 19 | Characterisation of peppermint (<i>Mentha piperita</i> L.) essential oil encapsulates. Journal of Microencapsulation, 2019, 36, 109-119. | 2.8 | 41 |
| 20 | Efficient As(V) removal by $\hat{I}\pm$ -FeOOH and $\hat{I}\pm$ -FeOOH/ $\hat{I}\pm$ -MnO ₂ embedded PEG-6-arm functionalized multiwall carbon nanotubes. Chemical Engineering Research and Design, 2017, 119, 75-86. | 5.6 | 39 |
| 21 | Microencapsulation of anthocyanin-rich black soybean coat extract by spray drying using maltodextrin, gum Arabic and skimmed milk powder. Journal of Microencapsulation, 2017, 34, 475-487. | 2.8 | 36 |
| 22 | Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. Food Chemistry, 2021, 351, 129310. | 8.2 | 34 |
| 23 | Characterization, Antioxidant and Antibacterial Activity of Essential Oils and Their Encapsulation into Biodegradable Material Followed by Freeze Drying. Food Technology and Biotechnology, 2019, 57, 282-289. | 2.1 | 34 |
| 24 | Fermentation characteristics of novel Coriolus versicolor and Lentinus edodes kombucha beverages and immunomodulatory potential of their polysaccharide extracts. Food Chemistry, 2021, 342, 128344. | 8.2 | 32 |
| 25 | Towards antimicrobial yet bioactive Cu-alginate hydrogels. Biomedical Materials (Bristol), 2016, 11, 035015. | 3.3 | 29 |
| 26 | Optimization of Al ₂ O ₃ particle modification and UHMWPE fiber oxidation of EVA based hybrid composites: Compatibility, morphological and mechanical properties. Composites Part B: Engineering, 2018, 153, 36-48. | 12.0 | 29 |
| 27 | Encapsulation of carrot waste extract by freeze and spray drying techniques: An optimization study. LWT - Food Science and Technology, 2021, 138, 110696. | 5.2 | 28 |
| 28 | Entrapment of ethyl vanillin in calcium alginate and calcium alginate/poly(vinyl alcohol) beads. Chemical Papers, 2013, 67, . | 2.2 | 27 |
| 29 | Advances in batch culture fermented Coriolus versicolor medicinal mushroom for the production of antibacterial compounds. Innovative Food Science and Emerging Technologies, 2016, 34, 1-8. | 5.6 | 27 |
| 30 | Altered organization of collagen fibers in the uninvolved human colon mucosa 10â€™cm and 20â€™cm away from the malignant tumor. Scientific Reports, 2020, 10, 6359. | 3.3 | 24 |
| 31 | Novel Kombucha Beverage from Lingzhi or Reishi Medicinal Mushroom, Ganoderma lucidum, with Antibacterial and Antioxidant Effects. International Journal of Medicinal Mushrooms, 2018, 20, 243-258. | 1.5 | 24 |
| 32 | Thermal, morphological, and mechanical properties of ethyl vanillin immobilized in polyvinyl alcohol by electrospinning process. Journal of Thermal Analysis and Calorimetry, 2014, 118, 661-668. | 3.6 | 23 |
| 33 | Structural changes of Ca-alginate beads caused by immobilized yeast cell growth. Biochemical Engineering Journal, 2015, 103, 32-38. | 3.6 | 23 |
| 34 | Bioflavour production from orange peel hydrolysate using immobilized Saccharomyces cerevisiae. Applied Microbiology and Biotechnology, 2013, 97, 9397-9407. | 3.6 | 22 |
| 35 | Carnauba wax microparticles produced by melt dispersion technique. Chemical Papers, 2011, 65, . | 2.2 | 21 |
| 36 | Freeze vs. Spray Drying for Dry Wild Thyme (Thymus serpyllum L.) Extract Formulations: The Impact of Gelatin as a Coating Material. Molecules, 2021, 26, 3933. | 3.8 | 21 |

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|----|---|------|-----------|
| 37 | Immobilization of <i>Lactobacillus rhamnosus</i> in polyvinyl alcohol/calcium alginate matrix for production of lactic acid. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 315-322. | 3.4 | 20 |
| 38 | Selenium-enriched <i>Coriolus versicolor</i> mushroom biomass: potential novel food supplement with improved selenium bioavailability. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5122-5130. | 3.5 | 19 |
| 39 | The utilisation of grapeseed oil in improving the quality of dry fermented sausages. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2356-2363. | 2.7 | 17 |
| 40 | Bimetallic alginate nanocomposites: New antimicrobial biomaterials for biomedical application. <i>Materials Letters</i> , 2018, 212, 32-36. | 2.6 | 17 |
| 41 | The Structuring of Sage (<i>Salvia officinalis</i> L.) Extract-Incorporating Edible Zein-Based Materials with Antioxidant and Antibacterial Functionality by Solvent Casting versus Electrospinning. <i>Foods</i> , 2022, 11, 390. | 4.3 | 17 |
| 42 | Bio-membrane based on modified cellulose, lignin, and tannic acid for cation and oxyanion removal: Experimental and theoretical study. <i>Chemical Engineering Research and Design</i> , 2021, 147, 609-625. | 5.6 | 15 |
| 43 | A new approach to compatibilization study of EVA/PMMA polymer blend used as an optical fibers adhesive: Mechanical, morphological and thermal properties. <i>International Journal of Adhesion and Adhesives</i> , 2018, 81, 11-20. | 2.9 | 13 |
| 44 | Rheology and Microstructures of Rennet Gels from Differently Heated Goat Milk. <i>Foods</i> , 2020, 9, 283. | 4.3 | 13 |
| 45 | Encapsulation of <i>Lactobacillus rhamnosus</i> in Polyvinyl Alcohol for the production of L-(+)-Lactic Acid. <i>Process Biochemistry</i> , 2021, 100, 149-160. | 3.7 | 12 |
| 46 | Atypical antipsychotic clozapine binds fibrinogen and affects fibrin formation. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 142-149. | 7.5 | 11 |
| 47 | Skimmed Goat's Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. <i>Biomolecules</i> , 2021, 11, 965. | 4.0 | 11 |
| 48 | Synthesis and characterization of BaTiO ₃ /Fe ₂ O ₃ core/shell structure. <i>Journal of Advanced Ceramics</i> , 2019, 8, 133-147. | 17.4 | 10 |
| 49 | Valorization potential of <i>Plantago major</i> L. solid waste remaining after industrial tincture production: Insight into the chemical composition and bioactive properties. <i>Waste and Biomass Valorization</i> , 2022, 13, 1639-1651. | 3.4 | 10 |
| 50 | Matrix resistance stress: A key parameter for immobilized cell growth regulation. <i>Process Biochemistry</i> , 2017, 52, 30-43. | 3.7 | 9 |
| 51 | Influence of a storage conditions on migration of bisphenol A from epoxy-phenolic coating to canned meat products. <i>Journal of the Serbian Chemical Society</i> , 2019, 84, 377-389. | 0.8 | 9 |
| 52 | Microencapsulation of Dandelion (<i>Taraxacum officinale</i> L.) Leaf Extract by Spray Drying. <i>Food Technology and Biotechnology</i> , 2022, 60, 237-252. | 2.1 | 8 |
| 53 | Biointerface dynamics – Multi scale modeling considerations. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 132, 236-245. | 5.0 | 7 |
| 54 | Tailoring the physico-chemical and antimicrobial properties of agar-based films by in situ formation of Cu-mineral phase. <i>European Polymer Journal</i> , 2019, 119, 352-358. | 5.4 | 7 |

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|----|---|-----|-----------|
| 55 | Formation kinetics and cation inversion in mechanically activated MgAl ₂ O ₄ spinel ceramics. Journal of Thermal Analysis and Calorimetry, 2020, 140, 95-107. | 3.6 | 7 |
| 56 | Production of bioactive selenium enriched crude exopolysaccharides via selenourea and sodium selenite bioconversion using <i>Trametes versicolor</i> . Food Bioscience, 2021, 42, 101046. | 4.4 | 7 |
| 57 | Evaluation of propidium monoazide real-time PCR for enumeration of probiotic lactobacilli microencapsulated in calcium alginate beads. Beneficial Microbes, 2015, 6, 573-581. | 2.4 | 6 |
| 58 | Hybrid material based on subgleba of mosaic puffball mushroom (<i>Handkea utriformis</i>) as an adsorbent for heavy metal removal from aqueous solutions. Journal of Environmental Management, 2021, 297, 113358. | 7.8 | 6 |
| 59 | Turkey Tail Medicinal Mushroom, <i>Trametes versicolor</i> (Agaricomycetes), Crude Exopolysaccharides with Antioxidative Activity. International Journal of Medicinal Mushrooms, 2020, 22, 885-895. | 1.5 | 6 |
| 60 | Leaf glandular trichomes of micropropagated <i>Inula britannica</i> – Effect of sucrose on trichome density, distribution and chemical profile. Industrial Crops and Products, 2021, 160, 113101. | 5.2 | 5 |
| 61 | Electrostatic extrusion as a dispersion technique for encapsulation of cells and bioactive compounds. Hemijska Industrija, 2012, 66, 505-517. | 0.7 | 5 |
| 62 | Physico-Chemical Characteristics and Sensory Quality of Dry Fermented Sausages with Flaxseed Oil Preparations. Polish Journal of Food and Nutrition Sciences, 2018, 68, 367-375. | 1.7 | 5 |
| 63 | Nutritional and techno-functional properties of monofloral bee-collected sunflower (<i>Helianthus</i>) Tj ETQq1 1 0.784314 rgBT /Qverlock 10 | 1.0 | 5 |
| 64 | Novel approaches in nanoencapsulation of aromas and flavors. , 2016, , 363-419. | | 4 |
| 65 | Influence of different concentrations of Zn-carbonate phase on physical-chemical properties of antimicrobial agar composite films. Materials Letters, 2019, 255, 126572. | 2.6 | 4 |
| 66 | High Heat Treatment of Goat Cheese Milk. The Effect on Sensory Profile, Consumer Acceptance and Microstructure of Cheese. Foods, 2021, 10, 1116. | 4.3 | 4 |
| 67 | Encapsulation technology of lactic acid bacteria in food fermentation. , 2022, , 319-347. | | 3 |
| 68 | <i>Coriolus versicolor</i> Mushroom Grown on Selenium-Rich Zeolite Tuff as a Potential Novel Food Supplement. Food Technology and Biotechnology, 2021, 60, 67-79. | 2.1 | 2 |
| 69 | Lipid Nanocarriers for Phytochemical Delivery in Foods. , 2018, , 357-384. | | 1 |
| 70 | Ultrasound-assisted extraction of essential and toxic elements from pepper in different ripening stages using Box-Behnken design. Journal of Food Processing and Preservation, 2022, 46, . | 2.0 | 1 |
| 71 | Modern encapsulation processes in food technology. Hrana I Ishrana, 2014, 55, 7-12. | 0.2 | 0 |
| 72 | Gelatin as a carrier system for delivery of polyphenols compounds. Tehnika, 2017, 72, 633-639. | 0.2 | 0 |

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|----|--|-----|-----------|
| 73 | Effect of extraction conditions on phenolic compounds from blackberry leaves extracts. , 2017, , . | | 0 |
| 74 | Encapsulation of bioactive compounds derived from fruit processing by-products. Journal of Agricultural Sciences (Belgrade), 2018, 63, 113-137. | 0.3 | 0 |
| 75 | Matrix resistance stress reductionâ€™prerequisite for achieving higher concentration of immobilized cells. , 2019, , 281-306. | | 0 |
| 76 | Use of Raman spectroscopy for determining the effects of herbicides on the carotenoid content in Chenopodium album and Abutilon theophrasti leaves. Acta Herbologica, 2020, 29, 63-72. | 0.4 | 0 |
| 77 | Polymer characteristics and mechanical properties of bulk-fill, giomer, fiber-reinforced and low-shrinkage composites. Srpski Arhiv Za Celokupno Lekarstvo, 2022, 150, 414-420. | 0.2 | 0 |