

Steva Levic

List of Publications by Year in descending order

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77
papers

2,717
citations

218677

26
h-index

189892

50
g-index

79
all docs

79
docs citations

79
times ranked

3623
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Ultrasound-assisted extraction of essential and toxic elements from pepper in different ripening stages using Box-Behnken design. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1
4	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
5	Encapsulation technology of lactic acid bacteria in food fermentation. , 2022, , 319-347.		3
6	Polymer characteristics and mechanical properties of bulk-fill, giomer, fiber-reinforced and low-shrinkage composites. <i>Srpski Arhiv Za Celokupno Lekarstvo</i> , 2022, 150, 414-420.	0.2	0
7	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
8	Fermentation characteristics of novel <i>Coriolus versicolor</i> and <i>Lentinus edodes</i> kombucha beverages and immunomodulatory potential of their polysaccharide extracts. <i>Food Chemistry</i> , 2021, 342, 128344.	8.2	32
9	Leaf glandular trichomes of micropropagated <i>Inula britannica</i> " Effect of sucrose on trichome density, distribution and chemical profile. <i>Industrial Crops and Products</i> , 2021, 160, 113101.	5.2	5
10	New concept of fortified yogurt formulation with encapsulated carrot waste extract. <i>LWT - Food Science and Technology</i> , 2021, 138, 110732.	5.2	43
11	Encapsulation of carrot waste extract by freeze and spray drying techniques: An optimization study. <i>LWT - Food Science and Technology</i> , 2021, 138, 110696.	5.2	28
12	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
13	High Heat Treatment of Goat Cheese Milk. The Effect on Sensory Profile, Consumer Acceptance and Microstructure of Cheese. <i>Foods</i> , 2021, 10, 1116.	4.3	4
14	Freeze vs. Spray Drying for Dry Wild Thyme (<i>Thymus serpyllum</i> L.) Extract Formulations: The Impact of Gelatin as a Coating Material. <i>Molecules</i> , 2021, 26, 3933.	3.8	21
15	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
16	Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. <i>Food Chemistry</i> , 2021, 351, 129310.	8.2	34
17	Production of bioactive selenium enriched crude exopolysaccharides via selenourea and sodium selenite bioconversion using <i>Trametes versicolor</i> . <i>Food Bioscience</i> , 2021, 42, 101046.	4.4	7
18	Hybrid material based on subgleba of mosaic puffball mushroom (<i>Handkea utriformis</i>) as an adsorbent for heavy metal removal from aqueous solutions. <i>Journal of Environmental Management</i> , 2021, 297, 113358.	7.8	6

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19	Coriolus versicolor Mushroom Grown on Selenium-Rich Zeolite Tuff as a Potential Novel Food Supplement. Food Technology and Biotechnology, 2021, 60, 67-79.	2.1	2
20	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
21	Immobilization of Lactobacillus rhamnosus in polyvinyl alcohol/calcium alginate matrix for production of lactic acid. Bioprocess and Biosystems Engineering, 2020, 43, 315-322.	3.4	20
22	Atypical antipsychotic clozapine binds fibrinogen and affects fibrin formation. International Journal of Biological Macromolecules, 2020, 154, 142-149.	7.5	11
23	Rheology and Microstructures of Rennet Gels from Differently Heated Goat Milk. Foods, 2020, 9, 283.	4.3	13
24	Altered organization of collagen fibers in the uninvolved human colon mucosa 10%cm and 20%cm away from the malignant tumor. Scientific Reports, 2020, 10, 6359.	3.3	24
25	Turkey Tail Medicinal Mushroom, Trametes versicolor (Agaricomycetes), Crude Exopolysaccharides with Antioxidative Activity. International Journal of Medicinal Mushrooms, 2020, 22, 885-895.	1.5	6
26	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
27	Encapsulation of Lactobacillus casei ATCC 393 in alginate capsules for probiotic fermented milk production. LWT - Food Science and Technology, 2019, 116, 108501.	5.2	60
28	Bioavailability and Bioactivity of Encapsulated Phenolics and Carotenoids Isolated from Red Pepper Waste. Molecules, 2019, 24, 2837.	3.8	54
29	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
30	Tailoring the physico-chemical and antimicrobial properties of agar-based films by in situ formation of Cu-mineral phase. European Polymer Journal, 2019, 119, 352-358.	5.4	7
31	Application of encapsulated natural bioactive compounds from red pepper waste in yogurt. Journal of Microencapsulation, 2019, 36, 704-714.	2.8	44
32	Encapsulation of non-dewaxed propolis by freeze-drying and spray-drying using gum Arabic, maltodextrin and inulin as coating materials. Food and Bioproducts Processing, 2019, 116, 196-211.	3.6	64
33	PVA Cryogel as model hydrogel for iontophoretic transdermal drug delivery investigations. Comparison with PAA/PVA and PAA/PVP interpenetrating networks. Colloids and Surfaces B: Biointerfaces, 2019, 180, 441-448.	5.0	41
34	Selenium-enriched <i>Coriolus versicolor</i> mushroom biomass: potential novel food supplement with improved selenium bioavailability. Journal of the Science of Food and Agriculture, 2019, 99, 5122-5130.	3.5	19
35	Characterisation of peppermint (<i>Mentha piperita</i> L.) essential oil encapsulates. Journal of Microencapsulation, 2019, 36, 109-119.	2.8	41
36	Synthesis and characterization of BaTiO ₃ /Fe ₂ O ₃ core/shell structure. Journal of Advanced Ceramics, 2019, 8, 133-147.	17.4	10

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37	Application of Polyphenol-Loaded Nanoparticles in Food Industry. <i>Nanomaterials</i> , 2019, 9, 1629.	4.1	95
38	Characterization, Antioxidant and Antibacterial Activity of Essential Oils and Their Encapsulation into Biodegradable Material Followed by Freeze Drying. <i>Food Technology and Biotechnology</i> , 2019, 57, 282-289.	2.1	34
39	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
40	Matrix resistance stress reductionâ€™ prerequisite for achieving higher concentration of immobilized cells. , 2019, , 281-306.		0
41	Bimetallic alginate nanocomposites: New antimicrobial biomaterials for biomedical application. <i>Materials Letters</i> , 2018, 212, 32-36.	2.6	17
42	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
43	Optimization of Al ₂ O ₃ particle modification and UHMWPE fiber oxidation of EVA based hybrid composites: Compatibility, morphological and mechanical properties. <i>Composites Part B: Engineering</i> , 2018, 153, 36-48.	12.0	29
44	Lipid Nanocarriers for Phytochemical Delivery in Foods. , 2018, , 357-384.		1
45	Novel Kombucha Beverage from Lingzhi or Reishi Medicinal Mushroom, <i>Ganoderma lucidum</i> , with Antibacterial and Antioxidant Effects. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 243-258.	1.5	24
46	Physico-Chemical Characteristics and Sensory Quality of Dry Fermented Sausages with Flaxseed Oil Preparations. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 367-375.	1.7	5
47	Encapsulation of bioactive compounds derived from fruit processing by-products. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2018, 63, 113-137.	0.3	0
48	Synthesis and antimicrobial properties of Zn-mineralized alginate nanocomposites. <i>Carbohydrate Polymers</i> , 2017, 165, 313-321.	10.2	41
49	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. <i>Chemical Engineering Research and Design</i> , 2017, 119, 75-86.	5.6	39
50	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
51	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
52	Microencapsulation of anthocyanin-rich black soybean coat extract by spray drying using maltodextrin, gum Arabic and skimmed milk powder. <i>Journal of Microencapsulation</i> , 2017, 34, 475-487.	2.8	36
53	Mineralized agar-based nanocomposite films: Potential food packaging materials with antimicrobial properties. <i>Carbohydrate Polymers</i> , 2017, 175, 55-62.	10.2	59
54	Matrix resistance stress: A key parameter for immobilized cell growth regulation. <i>Process Biochemistry</i> , 2017, 52, 30-43.	3.7	9

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55	Gelatin as a carrier system for delivery of polyphenols compounds. <i>Tehnika</i> , 2017, 72, 633-639.	0.2	0
56	Effect of extraction conditions on phenolic compounds from blackberry leaves extracts. , 2017, , .		0
57	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
58	Novel approaches in nanoencapsulation of aromas and flavors. , 2016, , 363-419.		4
59	Towards antimicrobial yet bioactive Cu-alginate hydrogels. <i>Biomedical Materials (Bristol)</i> , 2016, 11, 035015.	3.3	29
60	Advances in batch culture fermented <i>Coriolus versicolor</i> medicinal mushroom for the production of antibacterial compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 1-8.	5.6	27
61	Evaluation of propidium monoazide real-time PCR for enumeration of probiotic lactobacilli microencapsulated in calcium alginate beads. <i>Beneficial Microbes</i> , 2015, 6, 573-581.	2.4	6
62	Biointerface dynamics â€œ Multi scale modeling considerations. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 132, 236-245.	5.0	7
63	Trends in Encapsulation Technologies for Delivery of Food Bioactive Compounds. <i>Food Engineering Reviews</i> , 2015, 7, 452-490.	5.9	316
64	Structural changes of Ca-alginate beads caused by immobilized yeast cell growth. <i>Biochemical Engineering Journal</i> , 2015, 103, 32-38.	3.6	23
65	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
66	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
67	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
68	Thermal, morphological, and mechanical properties of ethyl vanillin immobilized in polyvinyl alcohol by electrospinning process. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 118, 661-668.	3.6	23
69	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
70	Modern encapsulation processes in food technology. <i>Hrana I Ishrana</i> , 2014, 55, 7-12.	0.2	0
71	Entrapment of ethyl vanillin in calcium alginate and calcium alginate/poly(vinyl alcohol) beads. <i>Chemical Papers</i> , 2013, 67, .	2.2	27
72	Bioflavour production from orange peel hydrolysate using immobilized <i>Saccharomyces cerevisiae</i> . <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 9397-9407.	3.6	22

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73	Electrostatic extrusion as a dispersion technique for encapsulation of cells and bioactive compounds. <i>Hemijska Industrija</i> , 2012, 66, 505-517.	0.7	5
74	An overview of encapsulation technologies for food applications. <i>Procedia Food Science</i> , 2011, 1, 1806-1815.	0.6	614
75	Carnauba wax microparticles produced by melt dispersion technique. <i>Chemical Papers</i> , 2011, 65, .	2.2	21
76	Microencapsulation of Flavors in Carnauba Wax. <i>Sensors</i> , 2010, 10, 901-912.	3.8	84
77	Nutritional and techno-functional properties of monofloral bee-collected sunflower (<i>Helianthus</i>) Tj ETQq1 1 0.784314 rgBT /Qverlock 10	1.0	5