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List of Publications by Year in descending order

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1307594

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#	ARTICLE	IF	CITATIONS
1	Natural Deep Eutectic Solvent (NADES) Extraction Improves Polyphenol Yield and Antioxidant Activity of Wild Thyme (<i>Thymus serpyllum</i> L.) Extracts. <i>Molecules</i> , 2022, 27, 1508.	3.8	29
2	Polyphenols Recovery from <i>Thymus serpyllum</i> Industrial Waste Using Microwave-Assisted Extraction – Comparative RSM and ANN Approach for Process Optimization. <i>Foods</i> , 2022, 11, 1184.	4.3	8
3	Pressurized-Liquid Extraction as an Efficient Method for Valorization of <i>Thymus serpyllum</i> Herbal Dust towards Sustainable Production of Antioxidants. <i>Molecules</i> , 2021, 26, 2548.	3.8	17
4	Extraction of Peppermint Essential Oils and Lipophilic Compounds: Assessment of Process Kinetics and Environmental Impacts with Multiple Techniques. <i>Molecules</i> , 2021, 26, 2879.	3.8	26
5	Optimization of antioxidants recovery from wild thyme (<i>Thymus serpyllum</i> L.) by ultrasound-assisted extraction: Multi-response approach. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2021, 24, 100333.	1.5	12
6	Supercritical extracts of wild thyme (<i>Thymus serpyllum</i> L.) by-product as natural antioxidants in ground pork patties. <i>LWT - Food Science and Technology</i> , 2020, 130, 109661.	5.2	46
7	Innovative and Conventional Valorizations of Grape Seeds from Winery By-Products as Sustainable Source of Lipophilic Antioxidants. <i>Antioxidants</i> , 2020, 9, 568.	5.1	45