Marina Kranjac

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	"Arbequina―Olive Oil Composition Is Affected by the Application of Regulated Deficit Irrigation during Pit Hardening Stage. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 449-462.	1.9	14
2	The Application of Headspace Solid-phase Microextraction as a Preparation Approach for Gas Chromatography with Mass Spectrometry. Kemija U Industriji, 2020, 69, 515-520.	0.3	1
3	BioProspecting of the Adriatic Sea. Kemija U Industriji, 2020, 69, 521-529.	0.3	1
4	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of "Arbequina―hydroSOStainable Olive Oil. Molecules, 2019, 24, 2148.	3.8	26
5	Chemical Diversity of Codium bursa (Olivi) C. Agardh Headspace Compounds, Volatiles, Fatty Acids and Insight into Its Antifungal Activity. Molecules, 2019, 24, 842.	3.8	21
6	Chemical Diversity of Headspace and Volatile Oil Composition of Two Brown Algae (Taonia atomaria) Tj ETQq0 () Tggg 0 (Overlock 10 Tf
7	Unlocking Phacelia tanacetifolia Benth. honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling. Food Research International, 2018, 106, 243-253.	6.2	17
8	Screening of Satureja subspicata Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers. Molecules, 2016, 21, 377.	3.8	9
9	Red clover (Trifolium pratense L.) honey: volatiles chemical-profiling and unlocking antioxidant and anticorrosion capacity. Chemical Papers, 2016, 70, .	2.2	9
10	Antioxidant Capacity and Chemical Profiles of <i>Satureja montana</i> L. Honey: Hotrienol and Syringyl Derivatives as Biomarkers. Chemistry and Biodiversity, 2015, 12, 1047-1056.	2.1	14
11	Comparison of Different Methodologies for Detailed Screening of Taraxacum officinale Honey Volatiles. Natural Product Communications, 2015, 10, 1934578X1501000.	0.5	5
12	Characterization of Summer Savory (Satureja hortensis L.) Honey by Physico-Chemical Parameters and Chromatographic / Spectroscopic Techniques (GC-FID/MS, HPLC-DAD, UV/VIS and FTIR-ATR). Croatica Chemica Acta, 2015, 88, 15-22.	0.4	15