Mladen Milos

List of Publications by Year in descending order

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201385 214527 4,233 51 27 47 h-index citations g-index papers 52 52 52 5781 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Screening of 70 medicinal plant extracts for antioxidant capacity and total phenols. Food Chemistry, 2006, 94, 550-557.	4.2	797
2	Use of different methods for testing antioxidative activity of oregano essential oil. Food Chemistry, 2004, 85, 633-640.	4.2	790
3	Polyphenolic profile, antioxidant properties and antimicrobial activity of grape skin extracts of 14 Vitis vinifera varieties grown in Dalmatia (Croatia). Food Chemistry, 2010, 119, 715-723.	4.2	320
4	Antioxidant effectiveness of selected wines in comparison with (+)-catechin. Food Chemistry, 2004, 86, 593-600.	4.2	250
5	In Vitroacetylcholinesterase inhibitory properties of thymol, carvacrol and their derivatives thymoquinone and thymohydroquinone. Phytotherapy Research, 2007, 21, 259-261.	2.8	232
6	Chemical composition and antioxidant effect of glycosidically bound volatile compounds from oregano (Origanum vulgare L. ssp. hirtum). Food Chemistry, 2000, 71, 79-83.	4.2	193
7	Composition and antibacterial activities of essential oils of seven Ocimum taxa. Food Chemistry, 2010, 119, 196-201.	4.2	185
8	The impact of both the season of collection and drying on the volatile constituents of Origanum vulgare L. ssp. hirtum grown wild in Croatia. International Journal of Food Science and Technology, 2001, 36, 649-654.	1.3	116
9	Composition and Antimicrobial Activity of the Essential Oil of Artemisia absinthium from Croatia and France. Planta Medica, 2003, 69, 158-161.	0.7	108
10	Calcium-proton and calcium-magnesium antagonisms in calmodulin: microcalorimetric and potentiometric analyses. Biochemistry, 1986, 25, 6279-6287.	1.2	91
11	Chemical Composition andIn VitroEvaluation of Antioxidant Effect of Free Volatile Compounds FromSatureja montanaL Free Radical Research, 2003, 37, 673-679.	1.5	89
12	Localities and seasonal variations in the chemical composition of essential oils of Satureja montana L. and S. cuneifolia Ten. Flavour and Fragrance Journal, 2001, 16, 157-160.	1.2	87
13	Investigation of antioxidant synergisms and antagonisms among thymol, carvacrol, thymoquinone and p-cymene in a model system using the Briggs–Rauscher oscillating reaction. Food Chemistry, 2012, 131, 296-299.	4.2	66
14	Effect of the environmental conditions on essential oil profile in two Dinaric Salvia species: S. brachyodon Vandas and S. officinalis L Biochemical Systematics and Ecology, 2007, 35, 473-478.	0.6	60
15	Molecular and chemical characterization of the most widespread Ocimum species. Plant Systematics and Evolution, 2011, 294, 253-262.	0.3	54
16	The effects of essential oils and aqueous tea infusions of oregano (Origanum vulgareL. spp.hirtum), thyme (Thymus vulgarisL.) and wild thyme (Thymus serpyllumL.) on the copper-induced oxidation of human low-density lipoproteins. International Journal of Food Sciences and Nutrition, 2007, 58, 87-93.	1.3	53
17	Chemical variability of Artemisia vulgaris L. essential oils originated from the Mediterranean area of France and Croatia. Flavour and Fragrance Journal, 2003, 18, 436-440.	1.2	49
18	Sea fennel (Crithmum maritimum L.): phytochemical profile, antioxidative, cholinesterase inhibitory and vasodilatory activity. Journal of Food Science and Technology, 2016, 53, 3104-3112.	1.4	45

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19	Chemical Characterization and Genetic Relationships among <i>Ocimum basilicum</i> L. Cultivars. Chemistry and Biodiversity, 2011, 8, 1978-1989.	1.0	44
20	Advantages of an Electrochemical Method Compared to the Spectrophotometric Kinetic Study of Peroxidase Inhibition by Boroxine Derivative. Molecules, 2017, 22, 1120.	1.7	44
21	EVALUATION OF THE ANTIOXIDANT ACTIVITY OF ESSENTIAL OILS FROM CAPER (CAPPARIS SPINOSA) AND SEA FENNEL (CRITHMUM MARITIMUM) BY DIFFERENT METHODS. Journal of Food Biochemistry, 0, 34, 286-302.	1.2	43
22	Evidence for four capital and six auxiliary cation-binding sites on calmodulin: Divalent cation interactions monitored by direct binding and microcalorimetry. Journal of Inorganic Biochemistry, 1989, 36, 11-25.	1.5	41
23	Gas chromatography mass spectral analysis of free and glycosidically bound volatile compounds from Juniperus oxycedrus L. growing wild in Croatia. Food Chemistry, 2000, 68, 333-338.	4.2	38
24	Inhibition of lard oxidation by fractions of different essential oils. Grasas Y Aceites, 2005, 56, .	0.3	31
25	COMPARISON OF CHEMICAL COMPOSITION AND ANTIOXIDANT ACTIVITY OF GLYCOSIDICALLY BOUND AND FREE VOLATILES FROM CLOVE (<i>EUGENIA CARYOPHYLLATA</i> THUNB.). Journal of Food Biochemistry, 2010, 34, 129-141.	1.2	30
26	The Impact of the Locality Altitudes and Stages of Development on the Volatile Constituents of <i>Salvia officinalis </i> L. from Bosnia and Herzegovina. Journal of Essential Oil Research, 2006, 18, 178-180.	1.3	29
27	Dipotassium-trioxohydroxytetrafluorotriborate, K ₂ [B ₃ O ₃ F ₄ OH], is a potent inhibitor of human carbonic anhydrases. Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 30, 341-344.	2.5	29
28	Thermodynamics of the binding of calcium and strontium to bovine \hat{l}_{\pm} -lactalbumin. FEBS Letters, 1985, 190, 77-80.	1.3	27
29	Chemical Composition and Antimicrobial Activity of the Essential Oil of Endemic Dalmatian Black Pine (<i>Pinus nigra</i> ssp. <i>dalmatica</i>). Chemistry and Biodiversity, 2011, 8, 540-547.	1.0	26
30	Seasonal Variation in Essential Oil Compositions of <i>Cupressus sempervirens </i> L Journal of Essential Oil Research, 2002, 14, 222-223.	1.3	25
31	A study of the inhibition of catalase by dipotassium trioxohydroxytetrafluorotriborate K ₂ [B ₃ O ₃ F ₄ OH]. Journal of Enzyme Inhibition and Medicinal Chemistry, 2014, 29, 744-748.	2.5	25
32	Antioxidant activity versus cytotoxic and nuclear factor kappa B regulatory activities on HT-29 cells by natural fruit juices. European Food Research and Technology, 2009, 228, 417-424.	1.6	24
33	A comparative study of biomimetic oxidation of oregano essential oil by H2O2 or KHSO5 catalyzed by Fe (III) meso-tetraphenylporphyrin or Fe (III) phthalocyianine. Applied Catalysis A: General, 2001, 216, 157-161.	2.2	23
34	<i>In vitro</i> and <i>in vivo</i> antitumor activity of the halogenated boroxine dipotassium-trioxohydroxytetrafluorotriborate (K ₂ [B ₃ O ₃ F ₄ OH]). Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 30, 354-359.	2.5	17
35	Robust Nonlinear Regression in Enzyme Kinetic Parameters Estimation. Journal of Chemistry, 2017, 2017, 1-12.	0.9	17
36	Effects of Different Methods of Isolation on Volatile Composition of Artemisia annua L International Journal of Analytical Chemistry, 2018, 2018, 1-6.	0.4	17

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37	Thermodynamics of cation binding to Nereis sarcoplasmic calcium-binding protein. Direct binding studies, microcalorimetry and conformational changes. FEBS Journal, 1992, 208, 133-138.	0.2	14
38	Screening for acetylcholinesterase inhibition and antioxidant activity of selected plants from Croatia. Natural Product Research, 2012, 26, 1703-1707.	1.0	14
39	Impact of calcium ion on cytotoxic effect of the boroxine derivative, K ₂ [B ₃ O ₃ F ₄ OH]. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 70-74.	2.5	14
40	Comparison of ChemicalComposition and Free Radical Scavenging Ability of Glycosidically Bound and Free Volatiles from Bosnian Pine (Pinus heldreichii Christ. var. leucodermis). Molecules, 2007, 12, 283-289.	1.7	13
41	<i>In vitro</i> and <i>in vivo</i> antitumour effects of phenylboronic acid against mouse mammary adenocarcinoma 4T1 and squamous carcinoma SCCVII cells. Journal of Enzyme Inhibition and Medicinal Chemistry, 2017, 32, 1299-1304.	2.5	13
42	Inhibition of Horseradish Peroxidase Activity by Boroxine Derivative, Dipotassium-trioxohydroxytetrafluorotriborate K ₂ [B ₃ O ₃ F ₄ OH]. Journal of Chemistry, 2017, 2017, 1-7.	0.9	13
43	Chemical composition and antioxidant test of free and glycosidically bound volatile compounds of savory (Satureja montana L. subsp.montana) from Croatia. Molecular Nutrition and Food Research, 2003, 47, 236-237.	0.0	10
44	Effects of dipotassium-trioxohydroxytetrafluorotriborate, K ₂ [B ₃ O ₃ F ₄ OH], on cell viability and gene expression of common human cancer drug targets in a melanoma cell line. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 999-1004.	2.5	10
45	Phytochemical Profiles of Volatile Constituents from Centaurea ragusina Leaves and Flowers and their Antimicrobial Effects. Natural Product Communications, 2012, 7, 1934578X1200700.	0.2	7
46	Chemical Composition of the Essential Oil of Sequoiadendron giganteum (Lindl.) Buchh. Cultivated in Croatia. Journal of Essential Oil Research, 2003, 15, 36-38.	1.3	5
47	<i>Campanula portenschlagiana</i> <scp>Roem</scp> . et <scp>Schult</scp> .: Chemical and Antimicrobial Activities. Chemistry and Biodiversity, 2013, 10, 1072-1080.	1.0	3
48	Quantum Chemical and Biochemical Study on Antioxidant Properties of Halogenated Boroxine K2[B3O3F4OH]. Croatica Chemica Acta, 2017, 90, .	0.1	2
49	Chemical Composition of <i>Hypericum richeri</i> subsp. <i>grisebachii</i> Essential Oil from Croatia. Natural Product Communications, 2013, 8, 1934578X1300800.	0.2	0
50	STUDY OF KINETIC PARAMETERS AND POSSIBLE INHIBITORY EFFECT ON THE TYROSINASE OF THE HALOGENATED BOROXINE DIPOTASSIUM TRIOXOHYDROXYTETRAFLUOROTRIBORATE K2[B303F4OH]. CBU International Conference Proceedings, 0, 4, 700-705.	0.0	0
51	DETERMINATION OF ANTIOXIDANT CAPACITY OF SELECTED BOROXINES. CBU International Conference Proceedings, 0, 5, 1159-1163.	0.0	O