

Mladen Milos

List of Publications by Year in Descending Order

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Version: 2024-04-25

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

49
papers

3,381
citations

24
h-index

52
g-index

52
ext. papers

3,692
ext. citations

4
avg, IF

5.01
L-index

#	Paper	IF	Citations
49	Effects of Different Methods of Isolation on Volatile Composition of <i>L. International Journal of Analytical Chemistry</i> , 2018 , 2018, 9604183	1.4	8
48	In vitro and in vivo antitumour effects of phenylboronic acid against mouse mammary adenocarcinoma 4T1 and squamous carcinoma SCCVII cells. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2017 , 32, 1299-1304	5.6	6
47	Advantages of an Electrochemical Method Compared to the Spectrophotometric Kinetic Study of Peroxidase Inhibition by Boroxine Derivative. <i>Molecules</i> , 2017 , 22,	4.8	25
46	Robust Nonlinear Regression in Enzyme Kinetic Parameters Estimation. <i>Journal of Chemistry</i> , 2017 , 2017, 1-12	2.3	7
45	Inhibition of Horseradish Peroxidase Activity by Boroxine Derivative, Dipotassium-trioxohydroxytetrafluorotriborate K ₂ [B ₃ O ₃ F ₄ OH]. <i>Journal of Chemistry</i> , 2017 , 2017, 1-7	2.3	8
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. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2016 , 31, 999-1004	5.6	5
43	Sea fennel (<i>L.</i>): phytochemical profile, antioxidative, cholinesterase inhibitory and vasodilatory activity. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3104-3112	3.3	24
42	Impact of calcium ion on cytotoxic effect of the boroxine derivative, K[B ₃ O ₃ F ₄ OH]. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2016 , 31, 70-74	5.6	9
41	Dipotassium-trioxohydroxytetrafluorotriborate, K ₂ [B ₃ O ₃ F ₄ OH], is a potent inhibitor of human carbonic anhydrases. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2015 , 30, 341-4	5.6	23
40	In vitro and in vivo antitumor activity of the halogenated boroxine dipotassium-trioxohydroxytetrafluorotriborate (K ₂ [B ₃ O ₃ F ₄ OH]). <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2015 , 30, 354-9	5.6	11
39	A study of the inhibition of catalase by dipotassium trioxohydroxytetrafluorotriborate K ₂ [B ₃ O ₃ F ₄ OH]. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2014 , 29, 744-8	5.6	15
38	Chemical Composition of <i>Hypericum richeri</i> subsp. <i>grisebachii</i> Essential Oil from Croatia. <i>Natural Product Communications</i> , 2013 , 8, 1934578X1300800	0.9	
37	<i>Campanula portenschlagiana</i> ROEM. et SCHULT.: chemical and antimicrobial activities. <i>Chemistry and Biodiversity</i> , 2013 , 10, 1072-80	2.5	3
36	Screening for acetylcholinesterase inhibition and antioxidant activity of selected plants from Croatia. <i>Natural Product Research</i> , 2012 , 26, 1703-7	2.3	11
35	Phytochemical Profiles of Volatile Constituents from <i>Centaurea ragusina</i> Leaves and Flowers and their Antimicrobial Effects. <i>Natural Product Communications</i> , 2012 , 7, 1934578X1200700	0.9	2
34	Investigation of antioxidant synergisms and antagonisms among thymol, carvacrol, thymoquinone and p-cymene in a model system using the BriggsRauscher oscillating reaction. <i>Food Chemistry</i> , 2012 , 131, 296-299	8.5	55
33	Molecular and chemical characterization of the most widespread <i>Ocimum</i> species. <i>Plant Systematics and Evolution</i> , 2011 , 294, 253-262	1.3	44

32	Chemical composition and antimicrobial activity of the essential oil of endemic Dalmatian black pine (<i>Pinus nigra</i> ssp. <i>dalmatica</i>). <i>Chemistry and Biodiversity</i> , 2011 , 8, 540-7	2.5	19
31	Chemical characterization and genetic relationships among <i>Ocimum basilicum</i> L. cultivars. <i>Chemistry and Biodiversity</i> , 2011 , 8, 1978-89	2.5	33
30	COMPARISON OF CHEMICAL COMPOSITION AND ANTIOXIDANT ACTIVITY OF GLYCOSIDICALLY BOUND AND FREE VOLATILES FROM CLOVE (<i>EUGENIA CARYOPHYLLATA</i> THUNB.). <i>Journal of Food Biochemistry</i> , 2010 , 34, 129-141	3.3	23
29	EVALUATION OF THE ANTIOXIDANT ACTIVITY OF ESSENTIAL OILS FROM CAPER (<i>CAPPARIS SPINOSA</i>) AND SEA FENNEL (<i>CRITHMUM MARITIMUM</i>) BY DIFFERENT METHODS. <i>Journal of Food Biochemistry</i> , 2010 , 34, 286-302	3.3	28
28	Composition and antibacterial activities of essential oils of seven <i>Ocimum</i> taxa. <i>Food Chemistry</i> , 2010 , 119, 196-201	8.5	144
27	Polyphenolic profile, antioxidant properties and antimicrobial activity of grape skin extracts of 14 <i>Vitis vinifera</i> varieties grown in Dalmatia (Croatia). <i>Food Chemistry</i> , 2010 , 119, 715-723	8.5	265
26	Antioxidant activity versus cytotoxic and nuclear factor kappa B regulatory activities on HT-29 cells by natural fruit juices. <i>European Food Research and Technology</i> , 2009 , 228, 417-424	3.4	22
25	In vitro acetylcholinesterase inhibitory properties of thymol, carvacrol and their derivatives thymoquinone and thymohydroquinone. <i>Phytotherapy Research</i> , 2007 , 21, 259-61	6.7	188
24	Effect of the environmental conditions on essential oil profile in two Dinaric <i>Salvia</i> species: <i>S. brachyodon</i> Vandas and <i>S. officinalis</i> L.. <i>Biochemical Systematics and Ecology</i> , 2007 , 35, 473-478	1.4	50
23	Comparison of chemical composition and free radical scavenging ability of glycosidically bound and free volatiles from Bosnian pine (<i>Pinus heldreichii</i> Christ. var. <i>leucodermis</i>). <i>Molecules</i> , 2007 , 12, 283-9	4.8	11
22	The effects of essential oils and aqueous tea infusions of oregano (<i>Origanum vulgare</i> L. spp. <i>hirtum</i>), thyme (<i>Thymus vulgaris</i> L.) and wild thyme (<i>Thymus serpyllum</i> L.) on the copper-induced oxidation of human low-density lipoproteins. <i>International Journal of Food Sciences and Nutrition</i> , 2007 , 58, 87-93	3.7	42
21	The Impact of the Locality Altitudes and Stages of Development on the Volatile Constituents of <i>Salvia officinalis</i> L. from Bosnia and Herzegovina. <i>Journal of Essential Oil Research</i> , 2006 , 18, 178-180	2.3	24
20	Screening of 70 medicinal plant extracts for antioxidant capacity and total phenols. <i>Food Chemistry</i> , 2006 , 94, 550-557	8.5	644
19	Inhibition of lard oxidation by fractions of different essential oils. <i>Grasas Y Aceites</i> , 2005 , 56,	1.3	20
18	Use of different methods for testing antioxidative activity of oregano essential oil. <i>Food Chemistry</i> , 2004 , 85, 633-640	8.5	666
17	Antioxidant effectiveness of selected wines in comparison with (+)-catechin. <i>Food Chemistry</i> , 2004 , 86, 593-600	8.5	195
16	Composition and antimicrobial activity of the essential oil of <i>Artemisia absinthium</i> from Croatia and France. <i>Planta Medica</i> , 2003 , 69, 158-61	3.1	92
15	Chemical variability of <i>Artemisia vulgaris</i> L. essential oils originated from the Mediterranean area of France and Croatia. <i>Flavour and Fragrance Journal</i> , 2003 , 18, 436-440	2.5	38

14	Chemical composition and antioxidant test of free and glycosidically bound volatile compounds of savory (<i>Satureja montana</i> L. subsp. <i>montana</i>) from Croatia. <i>Molecular Nutrition and Food Research</i> , 2003 , 47, 236-7		7
13	Chemical Composition of the Essential Oil of <i>Sequoiadendron giganteum</i> (Lindl.) Buchh. Cultivated in Croatia. <i>Journal of Essential Oil Research</i> , 2003 , 15, 36-38	2.3	3
12	Chemical composition and in vitro evaluation of antioxidant effect of free volatile compounds from <i>Satureja montana</i> L. <i>Free Radical Research</i> , 2003 , 37, 673-9	4	66
11	Seasonal Variation in Essential Oil Compositions of <i>Cupressus sempervirens</i> L.. <i>Journal of Essential Oil Research</i> , 2002 , 14, 222-223	2.3	18
10	The impact of both the season of collection and drying on the volatile constituents of <i>Origanum vulgare</i> L. ssp. <i>hirtum</i> grown wild in Croatia. <i>International Journal of Food Science and Technology</i> , 2001 , 36, 649-654	3.8	92
9	A comparative study of biomimetic oxidation of oregano essential oil by H ₂ O ₂ or KHSO ₅ catalyzed by Fe (III) meso-tetraphenylporphyrin or Fe (III) phthalocyanine. <i>Applied Catalysis A: General</i> , 2001 , 216, 157-161	5.1	15
8	Localities and seasonal variations in the chemical composition of essential oils of <i>Satureja montana</i> L. and <i>S. cuneifolia</i> Ten. <i>Flavour and Fragrance Journal</i> , 2001 , 16, 157-160	2.5	65
7	Chemical composition and antioxidant effect of glycosidically bound volatile compounds from oregano (<i>Origanum vulgare</i> L. ssp. <i>hirtum</i>). <i>Food Chemistry</i> , 2000 , 71, 79-83	8.5	156
6	Gas chromatography mass spectral analysis of free and glycosidically bound volatile compounds from <i>Juniperus oxycedrus</i> L. growing wild in Croatia. <i>Food Chemistry</i> , 2000 , 68, 333-338	8.5	36
5	Thermodynamics of cation binding to Nereis sarcoplasmic calcium-binding protein. Direct binding studies, microcalorimetry and conformational changes. <i>FEBS Journal</i> , 1992 , 208, 133-8		14
4	Evidence for four capital and six auxiliary cation-binding sites on calmodulin: divalent cation interactions monitored by direct binding and microcalorimetry. <i>Journal of Inorganic Biochemistry</i> , 1989 , 36, 11-25	4.2	36
3	Etude calorimetrique des interactions des ions calcium et magnesium avec la calmoduline. <i>Thermochimica Acta</i> , 1987 , 122, 37-43	2.9	
2	Calcium-proton and calcium-magnesium antagonisms in calmodulin: microcalorimetric and potentiometric analyses. <i>Biochemistry</i> , 1986 , 25, 6279-87	3.2	88
1	Thermodynamics of the binding of calcium and strontium to bovine alpha-lactalbumin. <i>FEBS Letters</i> , 1985 , 190, 77-80	3.8	24