

Jana Orsavova

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

1,586
citations

759233

12
h-index

677142

22
g-index

28
all docs

28
docs citations

28
times ranked

2985
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty Acids Composition of Vegetable Oils and Its Contribution to Dietary Energy Intake and Dependence of Cardiovascular Mortality on Dietary Intake of Fatty Acids. <i>International Journal of Molecular Sciences</i> , 2015, 16, 12871-12890.	4.1	695
2	Phenolic Content and Antioxidant Capacity in Algal Food Products. <i>Molecules</i> , 2015, 20, 1118-1133.	3.8	293
3	Fruits of Black Chokeberry <i>Aronia melanocarpa</i> in the Prevention of Chronic Diseases. <i>Molecules</i> , 2017, 22, 944.	3.8	138
4	Contribution of phenolic compounds, ascorbic acid and vitamin E to antioxidant activity of currant (<i>Ribes L.</i>) and gooseberry (<i>Ribes uva-crispa L.</i>) fruits. <i>Food Chemistry</i> , 2019, 284, 323-333.	8.2	73
5	Impact of phenolic compounds and vitamins C and E on antioxidant activity of sea buckthorn (<i>Hippophaë rhamnoides L.</i>) berries and leaves of diverse ripening times. <i>Food Chemistry</i> , 2020, 310, 125784.	8.2	72
6	Seaweed Minerals as Nutraceuticals. <i>Advances in Food and Nutrition Research</i> , 2011, 64, 371-390.	3.0	70
7	Contribution of individual phenolics to antioxidant activity and in vitro digestibility of wild rices (<i>Zizania aquatica L.</i>). <i>Food Chemistry</i> , 2017, 218, 107-115.	8.2	43
8	Matcha Tea: Analysis of Nutritional Composition, Phenolics and Antioxidant Activity. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 48-53.	3.2	36
9	Dietary Intakes of Minerals, Essential and Toxic Trace Elements for Adults from <i>Eragrostis tef L.</i> : A Nutritional Assessment. <i>Nutrients</i> , 2018, 10, 479.	4.1	29
10	Polyphenols content and antioxidant activity of paprika and pepper spices. <i>Potravinarstvo</i> , 2017, 11, 52-57.	0.6	20
11	Chicken Heads as a Promising By-Product for Preparation of Food Gelatins. <i>Molecules</i> , 2020, 25, 494.	3.8	19
12	Rice flakes produced from commercial wild rice: Chemical compositions, vitamin B compounds, mineral and trace element contents and their dietary intake evaluation. <i>Food Chemistry</i> , 2018, 264, 386-392.	8.2	18
13	Algal Polysaccharides and Health. , 2015, , 109-144.		13
14	Chicken skin gelatine as an alternative to pork and beef gelatines. <i>Potravinarstvo</i> , 2019, 13, 224-233.	0.6	11
15	Phenolic Compounds, Vitamins C and E and Antioxidant Activity of Edible Honeysuckle Berries (<i>Lonicera caerulea L. var. kamtschatica Pojark</i>) in Relation to Their Origin. <i>Antioxidants</i> , 2022, 11, 433.	5.1	11
16	<i>In vitro</i> digestibility, free and bound phenolic profiles and antioxidant activity of thermally treated <i>Eragrostis tef</i> L. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3014-3021.	3.5	9
17	Sensory evaluation and acceptance of food made of edible insects. <i>Potravinarstvo</i> , 0, 14, 921-928.	0.6	7
18	Free and bound amino acids, minerals and trace elements in matcha (<i>Camellia sinensis L.</i>): A nutritional evaluation. <i>Journal of Food Composition and Analysis</i> , 2020, 92, 103581.	3.9	6

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19	Mineral and trace element composition after digestion and leaching into matcha ice tea infusions (<i>Camellia sinensis</i> L.). <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103792.	3.9	5
20	Polyphenol content and antioxidant capacity of fruit and vegetable beverages processed by different technology methods. <i>Potravinarstvo</i> , 2016, 10, 512-517.	0.6	4
21	Preparation of non-traditional Dickkopf and Richard wheat flakes: Phenolic and vitamin profiles and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2018, 90, 31-37.	5.2	3
22	Biotechnological preparation of chicken skin gelatine using factorial design of experiments. <i>Food Bioscience</i> , 2022, 47, 101702.	4.4	3
23	The Effect of In Vitro Digestion on Matcha Tea (<i>Camellia sinensis</i>) Active Components and Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 889.	5.1	3
24	Non-Traditional Muesli Mixtures Supplemented by Edible Flowers: Analysis of Nutritional Composition, Phenolic acids, Flavonoids and Anthocyanins. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 371-376.	3.2	2
25	Preparation of protein products from collagen-rich poultry tissues. <i>Potravinarstvo</i> , 0, 14, 713-720.	0.6	1
26	Thermal stability of prepared chicken feet gelatine gel in comparison with commercial gelatines. <i>Potravinarstvo</i> , 0, 14, 535-543.	0.6	1
27	Biologically active compounds contained in grape pomace. <i>Potravinarstvo</i> , 0, 14, 854-861.	0.6	1
28	Basil "a comparison of the total phenolic content and antioxidant activity in selected cultivars. <i>Potravinarstvo</i> , 0, 15, 445-452.	0.6	0