

# Mirjana B Pesic

## List of Publications by Citations

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74  
papers

1,406  
citations

20  
h-index

34  
g-index

78  
ext. papers

1,771  
ext. citations

3.5  
avg, IF

4.7  
L-index

#	Paper	IF	Citations
74	Profile and functional properties of seed proteins from six pea ( <i>Pisum sativum</i> ) genotypes. <i>International Journal of Molecular Sciences</i> , <b>2010</b> , 11, 4973-90	6.3	159
73	Characterization of proteins from grain of different bread and durum wheat genotypes. <i>International Journal of Molecular Sciences</i> , <b>2011</b> , 12, 5878-94	6.3	96
72	Functional properties of pea ( <i>Pisum sativum</i> , L.) protein isolates modified with chymosin. <i>International Journal of Molecular Sciences</i> , <b>2011</b> , 12, 8372-87	6.3	57
71	Comparative study of the functional properties of three legume seed isolates: adzuki, pea and soy bean. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 2779-87	3.3	56
70	Techno-functional properties of pea ( <i>Pisum sativum</i> ) protein isolates: A review. <i>Acta Periodica Technologica</i> , <b>2015</b> , 1-18	0.8	54
69	The Application of Pollen as a Functional Food and Feed Ingredient-The Present and Perspectives. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	53
68	Application of Polyphenol-Loaded Nanoparticles in Food Industry. <i>Nanomaterials</i> , <b>2019</b> , 9,	5.4	53
67	Polyphenolic profile and antioxidant properties of bee-collected pollen from sunflower ( <i>Helianthus annuus</i> L.) plant. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 112, 108244	5.4	47
66	In vitro digestion of meat- and cereal-based food matrix enriched with grape extracts: How are polyphenol composition, bioaccessibility and antioxidant activity affected?. <i>Food Chemistry</i> , <b>2019</b> , 284, 28-44	8.5	45
65	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 301-309	5.4	43
64	Assessment of soy genotype and processing method on quality of soybean tofu. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7368-76	5.7	43
63	Mineral content of bee pollen from Serbia. <i>Arhiv Za Higijenu Rada I Toksikologiju</i> , <b>2015</b> , 66, 251-8	1.7	41
62	Soy protein modification: A review. <i>Acta Periodica Technologica</i> , <b>2004</b> , 3-16	0.8	40
61	Heat induced casein-whey protein interactions at natural pH of milk: A comparison between caprine and bovine milk. <i>Small Ruminant Research</i> , <b>2012</b> , 108, 77-86	1.7	36
60	Functional properties of protein hydrolysates from pea ( <i>Pisum sativum</i> , L) seeds. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 1457-1467	3.8	35
59	Qualitative and quantitative analysis of bovine milk adulteration in caprine and ovine milks using native-PAGE. <i>Food Chemistry</i> , <b>2011</b> , 125, 1443-1449	8.5	30
58	Bioactive proteins and energy value of okara as a byproduct in hydrothermal processing of soy milk. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 9210-9	5.7	25

57	Composition of proteins in okara as a byproduct in hydrothermal processing of soy milk. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 9221-8	5.7	24
56	The influence of genotypic variation in protein composition on emulsifying properties of soy proteins. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2005</b> , 82, 667-672	1.8	24
55	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Above-Ground Vegetative Parts and Flower of Three Iris Species. <i>Chemistry and Biodiversity</i> , <b>2019</b> , 16, e1800565	2.5	21
54	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. <i>Toxins</i> , <b>2019</b> , 11,	4.9	19
53	Effect of Limited Hydrolysis on Traditional Soy Protein Concentrate. <i>Sensors</i> , <b>2006</b> , 6, 1087-1101	3.8	19
52	Effect of pH on heat-induced casein-whey protein interactions: A comparison between caprine milk and bovine milk. <i>International Dairy Journal</i> , <b>2014</b> , 39, 178-183	3.5	18
51	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. <i>Sensors</i> , <b>2007</b> , 7, 67-74	3.8	18
50	Mineral elements, lipoxygenase activity, and antioxidant capacity of okara as a byproduct in hydrothermal processing of soy milk. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 9017-23	5.7	17
49	Protein profiles and total antioxidant capacity of water soluble and insoluble protein fractions of white cow cheese at different stage of ripening. <i>Mljekarstvo</i> , <b>2016</b> , 66, 187-197	0.5	16
48	Polyphenolic profiles, antioxidant, and in vitro anticancer activities of the seeds of Puno and Titicaca quinoa cultivars. <i>Cereal Chemistry</i> , <b>2020</b> , 97, 626-633	2.4	15
47	White cheeses as a potential source of bioactive peptides. <i>Mljekarstvo</i> , <b>2017</b> , 3-16	0.5	15
46	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 138, 110739	5.4	15
45	The fatty acid and triacylglycerol profiles of conventionally and organically produced grains of maize, spelt and buckwheat. <i>Journal of Cereal Science</i> , <b>2019</b> , 90, 102845	3.8	14
44	Characterization of proteins from kernel of different soybean varieties. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 60-7	4.3	14
43	CHARACTERIZATION OF SUNFLOWER SEED AND KERNEL PROTEINS. <i>Helia</i> , <b>2010</b> , 33, 103-113	0.4	14
42	Protein profiles and total antioxidant capacity of water-soluble and water-insoluble fractions of white brined goat cheese at different stages of ripening. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1140-1149	3.8	14
41	Chemical Fingerprint and Kernel Quality Assessment in Different Grafting Combinations of Almond Under Stress Condition. <i>Scientia Horticulturae</i> , <b>2021</b> , 275, 109705	4.1	14
40	Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. <i>Food Chemistry</i> , <b>2021</b> , 351, 129310	8.5	14

39	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. <i>Journal of Apicultural Research</i> , <b>2017</b> , 56, 13-20	2	13
38	The fatty acid profile of Serbian bee-collected pollen as chemotaxonomic and nutritional approach. <i>Journal of Apicultural Research</i> , <b>2017</b> , 56, 533-542	2	13
37	Fatty acids of maize pollen [Quantification, nutritional and morphological evaluation. <i>Journal of Cereal Science</i> , <b>2017</b> , 77, 180-185	3.8	13
36	The Effect of In Vitro Digestion on Antioxidant, ACE-Inhibitory and Antimicrobial Potentials of Traditional Serbian White-Brined Cheeses. <i>Foods</i> , <b>2019</b> , 8,	4.9	10
35	Effects of enzyme activities during steeping and sprouting on the solubility and composition of proteins, their bioactivity and relationship with the bread making quality of wheat flour. <i>Food and Function</i> , <b>2016</b> , 7, 4323-4331	6.1	10
34	Genetic variability of albumin-globulin content, and lipoxygenase, peroxidase activities among bread and durum wheat genotypes. <i>Genetika</i> , <b>2011</b> , 43, 503-516	0.6	10
33	Health Benefits and Applications of Goji Berries in Functional Food Products Development: A Review.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	9
32	Standard methods for pollen research. <i>Journal of Apicultural Research</i> , <b>2021</b> , 60, 1-109	2	9
31	The polypeptide composition, structural properties and antioxidant capacity of gluten proteins of diverse bread and durum wheat varieties, and their relationship to the rheological performance of dough. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2236-2245	3.8	8
30	Protein composition in tofu of corrected quality. <i>Acta Periodica Technologica</i> , <b>2010</b> , 77-86	0.8	8
29	The distributions of major whey proteins in acid wheys obtained from caprine/bovine and ovine/bovine milk mixtures. <i>International Dairy Journal</i> , <b>2011</b> , 21, 831-838	3.5	7
28	Biologically active components of soybeans and soy protein products: A review. <i>Acta Periodica Technologica</i> , <b>2005</b> , 155-168	0.8	7
27	Fatty acid profiles and mineral content of Serbian traditional white brined cheeses. <i>Mljekarstvo</i> , <b>2018</b> , 37-45	0.5	7
26	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 126, 109309	5.4	6
25	Phytochemical Profile and Antioxidant Properties of Bee-Collected Artichoke () Pollen. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	6
24	The Influence of Milk Type on the Proteolysis and Antioxidant Capacity of White-Brined Cheese Manufactured from High-Heat-Treated Milk Pretreated with Chymosin. <i>Foods</i> , <b>2019</b> , 8,	4.9	5
23	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. <i>Acta Periodica Technologica</i> , <b>2004</b> , 49-57	0.8	5
22	Encapsulation technologies for polyphenol-loaded microparticles in food industry <b>2019</b> , 335-367		5

21	In Vitro assessment of pesticide residues bioaccessibility in conventionally grown blueberries as affected by complex food matrix. <i>Chemosphere</i> , <b>2020</b> , 252, 126568	8.4	5
20	Distribution of $\alpha$ -amylase and lipoxigenase in soy protein products obtained during tofu production. <i>Hemijaska Industrija</i> , <b>2017</b> , 71, 119-126	0.6	4
19	Grape seed flour of different grape pomaces: Fatty acid profile, soluble sugar profile and nutritional value. <i>Journal of the Serbian Chemical Society</i> , <b>2020</b> , 85, 305-319	0.9	4
18	Phenolic Compounds and Antioxidant Properties of Field-Grown and In Vitro Leaves, and Calluses in Blackberry and Blueberry. <i>Horticulturae</i> , <b>2021</b> , 7, 420	2.5	3
17	Skimmed Goat's Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. <i>Biomolecules</i> , <b>2021</b> , 11,	5.9	3
16	Effects of on Photosynthetic Characteristics and Fruit Quality of Tomato Plants. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	3
15	Nutritional and techno-functional properties of monofloral bee-collected sunflower ( <i>Helianthus annuus</i> L.) pollen. <i>Emirates Journal of Food and Agriculture</i> , 768	1	2
14	Cell wall response to UV radiation in needles of <i>Picea omorika</i> . <i>Plant Physiology and Biochemistry</i> , <b>2021</b> , 161, 176-190	5.4	2
13	Bee pollen powder as a functional ingredient in frankfurters. <i>Meat Science</i> , <b>2021</b> , 182, 108621	6.4	2
12	Heat-Induced Casein-Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?. <i>Food Engineering Series</i> , <b>2016</b> , 163-175	0.5	1
11	The influence of soybean genotypes and HTC processing method on trypsin inhibitor activity of soymilk. <i>Journal of Agricultural Sciences (Belgrade)</i> , <b>2016</b> , 61, 271-279	0.1	1
10	Content and Nutritional Value of Selected Biogenic Elements in Monofloral Sunflower Bee-Collected Pollen from Serbia. <i>IFMBE Proceedings</i> , <b>2020</b> , 211-217	0.2	1
9	Trypsin inhibitor content and activity of soaking water whey as waste in soy milk processing. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , <b>2021</b> , 56, 292-296	2.2	1
8	Use of energy drinks and their impact on the body based on the view of student population. <i>Hrana / Ishrana</i> , <b>2021</b> , 62, 37-43	0.1	0
7	Comparison of sugars, lipids and phenolics content in the grains of organically and conventionally grown soybean in Serbia. <i>Zemdirbyste</i> , <b>2021</b> , 108, 51-56	1.1	0
6	Pike-perch larvae growth in response to administration of lactobacilli-enriched inert feed during first feeding. <i>Aquaculture</i> , <b>2021</b> , 542, 736901	4.4	0
5	Comprehensive electrophoretic profiling of proteins as a powerful tool for authenticity assessment of seeds of cultivated berry fruits.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132583	8.5	0
4	Micro/trace/toxic elements and insecticide residues level in monofloral bee-collected sunflower pollen- health risk assessment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 1-8	2.2	0

- 3 How much we know about properties and the presence of mycotoxins in the food?. *Hrana I Ishrana*, **2018**, 59, 80-84 0.1
- 2 Techno-functional, textural and sensorial properties of frankfurters as affected by the addition of bee pollen powder. *Teoriĭ Praktika Pererabotki Mĕsa*, **2021**, 6, 135-140 0.4
- 1 Bee pollen in cosmetics: The chemical point of view **2022**, 261-282