

Zvonimir MarijanoviÄ

List of Publications by Year in descending order

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74
papers

1,312
citations

279798

23
h-index

434195

31
g-index

74
all docs

74
docs citations

74
times ranked

1767
citing authors

#	ARTICLE	IF	CITATIONS
1	Color evaluation of seventeen European unifloral honey types by means of spectrophotometrically determined CIE ΔE^* and ΔL^* indices. Food Chemistry, 2014, 145, 284-291.	8.2	50
2	Comparison of hydrodistillation and ultrasonic solvent extraction for the isolation of volatile compounds from two unifloral honeys of Robinia pseudoacacia L. and Castanea sativa L.. Ultrasonics Sonochemistry, 2007, 14, 750-756.	8.2	50
3	Headspace, volatile and semi-volatile patterns of Paliurus spina-christi unifloral honey as markers of botanical origin. Food Chemistry, 2009, 112, 239-245.	8.2	48
4	A Variety of Volatile Compounds as Markers in Unifloral Honey from Dalmatian Sage (Salvia) Tj ETQq0 0 0 rgBT /Ovgrlock 10 Tf 50 622 T	2.1	45
5	Mediterranean Propolis from the Adriatic Sea Islands as a Source of Natural Antioxidants: Comprehensive Chemical Biodiversity Determined by GC-MS, FTIR-ATR, UHPLC-DAD-QqTOF-MS, DPPH and FRAP Assay. Antioxidants, 2020, 9, 337.	5.1	45
6	Oak (Quercus frainetto Ten.) Honeydew Honey Approach to Screening of Volatile Organic Composition and Antioxidant Capacity (DPPH and FRAP Assay). Molecules, 2010, 15, 3744-3756.	3.8	44
7	Phytochemical study of the headspace volatile organic compounds of fresh algae and seagrass from the Adriatic Sea (single point collection). PLoS ONE, 2018, 13, e0196462.	2.5	41
8	Headspace, Volatile and Semi-Volatile Organic Compounds Diversity and Radical Scavenging Activity of Ultrasonic Solvent Extracts from Amorpha fruticosa Honey Samples. Molecules, 2009, 14, 2717-2728.	3.8	37
9	Organic Extractives from Mentha spp. Honey and the Bee-Stomach: Methyl Syringate, Vomifoliol, Terpenediol I, Hotrienol and Other Compounds. Molecules, 2010, 15, 2911-2924.	3.8	36
10	Cornflower (Centaurea cyanus L.) honey quality parameters: Chromatographic fingerprints, chemical biomarkers, antioxidant capacity and others. Food Chemistry, 2014, 142, 12-18.	8.2	34
11	Screening of Natural Organic Volatiles from Prunus mahaleb L. Honey: Coumarin and Vomifoliol as Nonspecific Biomarkers. Molecules, 2011, 16, 2507-2518.	3.8	33
12	Volatile Composition Screening of Salix spp. Nectar Honey: Benzenecarboxylic Acids, Norisoprenoids, Terpenes, and Others. Chemistry and Biodiversity, 2010, 7, 2309-2325.	2.1	30
13	Chemical Profile of the Organic Residue from Ancient Amphora Found in the Adriatic Sea Determined by Direct GC and GC-MS Analysis. Molecules, 2011, 16, 7936-7948.	3.8	30
14	Contribution of the Bees and Combs to Honey Volatiles: Blank Trial Probe for Chemical Profiling of Honey Biodiversity. Chemistry and Biodiversity, 2010, 7, 1217-1230.	2.1	29
15	Riboflavin and lumichrome in Dalmatian sage honey and other unifloral honeys determined by LC-DAD technique. Food Chemistry, 2012, 135, 1985-1990.	8.2	29
16	Characterization of Bee Pollen: Physico-Chemical Properties, Headspace Composition and FTIR Spectral Profiles. Foods, 2021, 10, 2103.	4.3	27
17	Molecular diversity of volatile compounds in rare willow (Salix spp.) honeydew honey: identification of chemical biomarkers. Molecular Diversity, 2010, 14, 237-248.	3.9	26
18	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of Arbequina HydroSustainable Olive Oil. Molecules, 2019, 24, 2148.	3.8	26

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19	Volatile Compounds of <i>Asphodelus microcarpus</i> Salzm. et Viv. Honey Obtained by HS-SPME and USE Analyzed by GC/MS. <i>Chemistry and Biodiversity</i> , 2011, 8, 587-598.	2.1	25
20	Volatile Profile, Phytochemicals and Antioxidant Activity of Virgin Olive Oils from Croatian Autochthonous Varieties Mađunja and Krvavica in Comparison with Italian Variety Leccino. <i>Molecules</i> , 2014, 19, 881-895.	3.8	25
21	Authentication study of volatile flavour compounds composition in Slavonian traditional dry fermented salami "čukulen". <i>Food Chemistry</i> , 2010, 119, 813-822.	8.2	24
22	Biodiversity of <i>Salix</i> spp. Honeydew and Nectar Honeys Determined by RP-HPLC and Evaluation of Their Antioxidant Capacity. <i>Chemistry and Biodiversity</i> , 2011, 8, 872-879.	2.1	24
23	Comparison of Organosulfur and Amino Acid Composition between Triploid Onion <i>Allium cornutum</i> Clementi ex Visiani, 1842, and Common Onion <i>Allium cepa</i> L., and Evidences for Antiproliferative Activity of Their Extracts. <i>Plants</i> , 2020, 9, 98.	3.5	24
24	Screening of Volatile Composition of <i>Lavandula hybrida</i> Reverchon II Honey Using Headspace Solid-Phase Microextraction and Ultrasonic Solvent Extraction. <i>Chemistry and Biodiversity</i> , 2009, 6, 421-430.	2.1	23
25	Volatile Organic Compounds from <i>Centaurium erythraea</i> Rafn (Croatia) and the Antimicrobial Potential of Its Essential Oil. <i>Molecules</i> , 2012, 17, 2058-2072.	3.8	23
26	Comprehensive Study of Mediterranean (Croatian) Propolis Peculiarity: Headspace, Volatiles, Antimicrobial Treatment Residue, Phenolics, and Antioxidant Properties. <i>Chemistry and Biodiversity</i> , 2016, 13, 210-218.	2.1	22
27	Chemical Diversity of <i>Codium bursa</i> (Olivi) C. Agardh Headspace Compounds, Volatiles, Fatty Acids and Insight into Its Antifungal Activity. <i>Molecules</i> , 2019, 24, 842.	3.8	21
28	Chemical Diversity of Headspace and Volatile Oil Composition of Two Brown Algae (<i>Taonia atomaria</i>) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	3.8	19
29	Screening of Polish Fir Honeydew Honey Using GC/MS, HPLC-DAD, and Physical-Chemical Parameters: Benzene Derivatives and Terpenes as Chemical Markers. <i>Chemistry and Biodiversity</i> , 2017, 14, e1700179.	2.1	18
30	The Potential of High Voltage Discharges for Green Solvent Extraction of Bioactive Compounds and Aromas from Rosemary (<i>Rosmarinus officinalis</i> L.)—Computational Simulation and Experimental Methods. <i>Molecules</i> , 2020, 25, 3711.	3.8	18
31	Volatiles from a Rare <i>Acer</i> spp. Honey Sample from Croatia. <i>Molecules</i> , 2010, 15, 4572-4582.	3.8	17
32	Contribution to the characterisation of honey-based Sardinian product abbamele: Volatile aroma composition, honey marker compounds and antioxidant activity. <i>Food Chemistry</i> , 2011, 124, 401-410.	8.2	17
33	Screening of <i>Coffea</i> spp. honey by different methodologies: theobromine and caffeine as chemical markers. <i>RSC Advances</i> , 2014, 4, 60557-60562.	3.6	17
34	Phenolic Compounds, Volatiles and Antioxidant Capacity of White Myrtle Berry Liqueurs. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 205-210.	3.2	17
35	Unlocking <i>Phacelia tanacetifolia</i> Benth. honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling. <i>Food Research International</i> , 2018, 106, 243-253.	6.2	17
36	Influence of beeswax adulteration with paraffin on the composition and quality of honey determined by physico-chemical analyses, ¹ H NMR, FTIR-ATR and HS-SPME/GC-MS. <i>Food Chemistry</i> , 2019, 291, 187-198.	8.2	16

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37	Characterization of Summer Savory (<i>Satureja hortensis</i> L.) Honey by Physico-Chemical Parameters and Chromatographic / Spectroscopic Techniques (GC-FID/MS, HPLC-DAD, UV/VIS and FTIR-ATR). <i>Croatica Chemica Acta</i> , 2015, 88, 15-22.	0.4	15
38	Traceability of Satsuma Mandarin (<i>Citrus unshiu</i> Marc.) Honey through Nectar/Honey-Sac/Honey Pathways of the Headspace, Volatiles, and Semi-Volatiles: Chemical Markers. <i>Molecules</i> , 2016, 21, 1302.	3.8	15
39	Antioxidant Capacity and Chemical Profiles of <i>Satureja montana</i> L. Honey: Hotrienol and Syringyl Derivatives as Biomarkers. <i>Chemistry and Biodiversity</i> , 2015, 12, 1047-1056.	2.1	14
40	Optimization of supercritical CO ₂ extraction of dried <i>Helichrysum italicum</i> flowers by response surface methodology: GC-MS profiles of the extracts and essential oil. <i>Separation Science and Technology</i> , 2016, 51, 2925-2931.	2.5	14
41	Chemical biodiversity of the leaf and flower essential oils of <i>Citrus aurantium</i> L. from Dubrovnik area (Croatia) in comparison with <i>Citrus sinensis</i> L. Osbeck cv. Washington navel, <i>Citrus sinensis</i> L. Osbeck cv. Tarocco and <i>Citrus sinensis</i> L. Osbeck cv. Doppio Sanguigno. <i>Journal of Essential Oil Research</i> . 2016. 28. 283-291.	2.7	14
42	First characterization of <i>Pompha intrea</i> candied fruit: The headspace chemical profile, polar extract composition and its biological activities. <i>Food Research International</i> , 2019, 120, 620-630.	6.2	14
43	Effect of Enzymatic, Ultrasound, and Reflux Extraction Pretreatments on the Yield and Chemical Composition of Essential Oils. <i>Molecules</i> , 2020, 25, 4818.	3.8	14
44	Arbequina Olive Oil Composition Is Affected by the Application of Regulated Deficit Irrigation during Pit Hardening Stage. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2020, 97, 449-462.	1.9	14
45	Evaluation of an innovative sheep cheese with antioxidant activity enriched with different thyme essential oil lecithin liposomes. <i>LWT - Food Science and Technology</i> , 2022, 154, 112808.	5.2	11
46	Bound volatile compounds and essential oil from the fruit of <i>Maclura pomifera</i> (Raf.) Schneid. (osage) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 256 10		
47	Screening of <i>Satureja subspicata</i> Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers. <i>Molecules</i> , 2016, 21, 377.	3.8	9
48	Red clover (<i>Trifolium pratense</i> L.) honey: volatiles chemical-profiling and unlocking antioxidant and anticorrosion capacity. <i>Chemical Papers</i> , 2016, 70, .	2.2	9
49	Influences of freeze and spray drying vs. encapsulation with soy and whey proteins on gastrointestinal stability and antioxidant activity of Mediterranean aromatic herbs. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1582-1596.	2.7	9
50	Headspace Compounds from <i>Centaurea cyanus</i> L. Honey: The Occurrence of 3,4-Dihydro-3-Oxoedulan. <i>Chemistry of Natural Compounds</i> , 2013, 49, 961-964.	0.8	8
51	Volatile compounds and antibacterial effect of commercial mint cultivars - chemotypes and safety. <i>Industrial Crops and Products</i> , 2021, 166, 113430.	5.2	8
52	Comparison of different methodologies for detailed screening of <i>Taraxacum officinale</i> honey volatiles. <i>Natural Product Communications</i> , 2015, 10, 357-60.	0.5	8
53	Bioactivity of <i>Satureja montana</i> L. honey extracts and their profile screening. <i>RSC Advances</i> , 2014, 4, 47329-47340.	3.6	7
54	GC-FID/MS Profiling of Supercritical CO ₂ Extracts of Peels from <i>Citrus aurantium</i> , <i>C. sinensis</i> cv. Washington navel, <i>C. sinensis</i> cv. Tarocco and <i>C. sinensis</i> cv. Doppio Sanguigno from Dubrovnik Area (Croatia). <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000.	0.5	7

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55	Evaluation of natural occurring bioactive compounds and antioxidant activity in Nuragus white wines. <i>Food Research International</i> , 2017, 99, 571-576.	6.2	6
56	Comparison of Different Methodologies for Detailed Screening of <i>Taraxacum officinale</i> Honey Volatiles. <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000.	0.5	5
57	Essential Oil Composition of Different Plant Parts from Croatian <i>Petasites albus</i> (<sc>L.) Gaertn.</sc> and <i>Petasites hybridus</i> (<sc>L.) C.Gaertn., B.Mey. & Scherb.</sc> (Asteraceae). <i>Chemistry and Biodiversity</i> , 2019, 16, e1800531.	2.1	5
58	Essential Oils of Sage, Rosemary, and Bay Laurel Inhibit the Life Stages of Oomycete Pathogens Important in Aquaculture. <i>Plants</i> , 2021, 10, 1676.	3.5	5
59	GC-MS Fingerprints and Other Physico-chemical Characteristics of Rare Unifloral <i>Prunus cerasus</i> L. Honey. <i>Natural Product Communications</i> , 2013, 8, 1934578X1300800.	0.5	4
60	Bioorganic Research of <i>Galactites tomentosa</i> Moench. Honey Extracts: Enantiomeric Purity of Chiral Marker 3-Phenyllactic Acid. <i>Chirality</i> , 2014, 26, 405-410.	2.6	4
61	First Report on Rare Unifloral Honey of Endemic <i>Moltkia petraea</i> (<sc>Tratt</sc>.) <sc>Griseb</sc>. from Croatia: Detailed Chemical Screening and Antioxidant Capacity. <i>Chemistry and Biodiversity</i> , 2017, 14, e1600268.	2.1	4
62	Biofilm Degradation of Nontuberculous Mycobacteria Formed on Stainless Steel Following Treatment with Immortelle (<i>Helichrysum italicum</i>) and Common Juniper (<i>Juniperus communis</i>) Essential Oils. <i>Processes</i> , 2021, 9, 362.	2.8	4
63	Fatty Acid Profile of Total and Polar Lipids in Cultured Rainbow Trout (<i>Oncorhynchus mykiss</i>) Raised in Freshwater and Seawater (Croatia) Determined by Transmethylation Method. <i>Chemistry and Biodiversity</i> , 2012, 9, 1591-1598.	2.1	3
64	Glucosinolate Profiling of <i>Calepina irregularis</i> . <i>Natural Product Communications</i> , 2016, 11, 1934578X1601100.	0.5	3
65	Comparison of headspace solid-phase microextraction and nitrogen purge and steam distillation for determination of terpenes and other ham volatile organic compounds. <i>Chemistry of Natural Compounds</i> , 2012, 47, 1001-1006.	0.8	2
66	Phytochemical composition of the essential oil of <i>Prunella grandiflora</i> . <i>Chemistry of Natural Compounds</i> , 2013, 49, 371-373.	0.8	2
67	Essential Oil Composition of Three <i>Globularia</i> Species. <i>Chemistry and Biodiversity</i> , 2016, 13, 219-223.	2.1	2
68	Comparison of Volatile Organic Compounds of <i>Sideritis romana</i> L. and <i>Sideritis montana</i> L. from Croatia. <i>Molecules</i> , 2021, 26, 5968.	3.8	2
69	Evaluation of HS-SPME and ultrasonic solvent extraction for monitoring of plant flavours added by the bees to herbhoney: traceability biomarkers. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1761-1771.	2.3	1
70	The Application of Headspace Solid-phase Microextraction as a Preparation Approach for Gas Chromatography with Mass Spectrometry. <i>Kemija U Industriji</i> , 2020, 69, 515-520.	0.3	1
71	Volatile Constituents of Aerial Parts of <i>Capsella rubella</i> Reut.. <i>Croatica Chemica Acta</i> , 2020, 93, .	0.4	1
72	Bioactive compounds in fluid propolis preparations inhibit different life stages of pathogenic oomycetes <i>Aphanomyces astaci</i> and <i>Saprolegnia parasitica</i> . <i>Aquaculture</i> , 2022, 552, 737982.	3.5	1

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73	Insight into the Chemical Diversity of Late/Ice Harvest Gewürztraminer Wine. <i>Chemistry and Biodiversity</i> , 2018, 15, e1800254.	2.1	0
74	Kemijska analiza hlapljivih spojeva tradicionalne rakije Anise s otoka Korčule " Republika Hrvatska. <i>Glasilo Future</i> , 2020, 2, 48-57.	0.0	0