

Zvonimir MarijanoviÄ

List of Publications by Year in descending order

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Version: 2024-02-01

74
papers

1,312
citations

279798

23
h-index

434195

31
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all docs

74
docs citations

74
times ranked

1767
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Influences of freeze-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
4	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
5	Volatile compounds and antibacterial effect of commercial mint cultivars - chemotypes and safety. <i>Industrial Crops and Products</i> , 2021, 166, 113430.	5.2	8
6	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
7	Characterization of Bee Pollen: Physico-Chemical Properties, Headspace Composition and FTIR Spectral Profiles. <i>Foods</i> , 2021, 10, 2103.	4.3	27
8	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
9	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
10	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
11	“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
12	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
13	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. <i>Antioxidants</i> , 2020, 9, 337.	5.1	45
14	Kemijska analiza hlapljivih spojeva tradicionalne rakije Aničete s otoka Korčule “ Republika Hrvatska. <i>Glasilo Future</i> , 2020, 2, 48-57.	0.0	0
15	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
16	Volatile Constituents of Aerial Parts of <i>Capsella rubella</i> Reut.. <i>Croatica Chemica Acta</i> , 2020, 93, .	0.4	1
17	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of “Arbequina”-hydroSustainable Olive Oil. <i>Molecules</i> , 2019, 24, 2148.	3.8	26
18	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

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19	Chemical Diversity of Headspace and Volatile Oil Composition of Two Brown Algae (<i>Taonia atomaria</i>) Tj ETQq1 1 0.784314 rgBT /Ove	3.8	19
20	Influence of beeswax adulteration with paraffin on the composition and quality of honey determined by physico-chemical analyses, 1H NMR, FTIR-ATR and HS-SPME/GC-MS. Food Chemistry, 2019, 291, 187-198.	8.2	16
21	Essential Oil Composition of Different Plant Parts from Croatian <i>Petasites albus</i> (L.) Gaertn. and <i>Petasites hybridus</i> (L.) C.Gaertn., B.Mey. & Scherb. (Asteraceae). Chemistry and Biodiversity, 2019, 16, e1800531.	2.1	5
22	First characterization of <i>Pomphia intrea</i> candied fruit: The headspace chemical profile, polar extract composition and its biological activities. Food Research International, 2019, 120, 620-630.	6.2	14
23	Unlocking <i>Phacelia tanacetifolia</i> Benth. honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling. Food Research International, 2018, 106, 243-253.	6.2	17
24	Insight into the Chemical Diversity of Late/Ice Harvest Gewürztraminer Wine. Chemistry and Biodiversity, 2018, 15, e1800254.	2.1	0
25	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
26	Phenolic Compounds, Volatiles and Antioxidant Capacity of White Myrtle Berry Liqueurs. Plant Foods for Human Nutrition, 2017, 72, 205-210.	3.2	17
27	Evaluation of natural occurring bioactive compounds and antioxidant activity in Nuragus white wines. Food Research International, 2017, 99, 571-576.	6.2	6
28	Screening of Polish Fir Honeydew Honey Using GC-MS, HPLC-DAD, and Physical-Chemical Parameters: Benzene Derivatives and Terpenes as Chemical Markers. Chemistry and Biodiversity, 2017, 14, e1700179.	2.1	18
29	First Report on Rare Unifloral Honey of Endemic <i>Moltkia petraea</i> (Tratt.) Griseb. from Croatia: Detailed Chemical Screening and Antioxidant Capacity. Chemistry and Biodiversity, 2017, 14, e1600268.	2.1	4
30	Glucosinolate Profiling of <i>Calepina irregularis</i> . Natural Product Communications, 2016, 11, 1934578X1601100.	0.5	3
31	Screening of <i>Satureja subspicata</i> Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers. Molecules, 2016, 21, 377.	3.8	9
32	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. Molecules, 2016, 21, 1302.	3.8	15
33	Essential Oil Composition of Three <i>Globularia</i> Species. Chemistry and Biodiversity, 2016, 13, 219-223.	2.1	2
34	Comprehensive Study of Mediterranean (Croatian) Propolis Peculiarity: Headspace, Volatiles, Anti-Varroa Treatment Residue, Phenolics, and Antioxidant Properties. Chemistry and Biodiversity, 2016, 13, 210-218.	2.1	22
35	Red clover (<i>Trifolium pratense</i> L.) honey: volatiles chemical-profiling and unlocking antioxidant and anticorrosion capacity. Chemical Papers, 2016, 70, .	2.2	9
36	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. Separation Science and Technology, 2016, 51, 2925-2931.	2.5	14

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	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
45	Cornflower (<i>Centaurea cyanus</i> L.) honey quality parameters: Chromatographic fingerprints, chemical biomarkers, antioxidant capacity and others. <i>Food Chemistry</i> , 2014, 142, 12-18.	8.2	34
46	Color evaluation of seventeen European unifloral honey types by means of spectrophotometrically determined CIE $L^*a^*b^*$ parameters. <i>Food Chemistry</i> , 2014, 145, 284-291.	8.2	34
47	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
48	Bioactivity of <i>Satureja montana</i> L. honey extracts and their profile screening. <i>RSC Advances</i> , 2014, 4, 47329-47340.	3.6	7
49	Volatile Profile, Phytochemicals and Antioxidant Activity of Virgin Olive Oils from Croatian Autochthonous Varieties <i>MaÅinja</i> and <i>Krvavica</i> in Comparison with Italian Variety <i>Leccino</i> . <i>Molecules</i> , 2014, 19, 881-895.	3.8	25
50	Phytochemical composition of the essential oil of <i>Prunella grandiflora</i> . <i>Chemistry of Natural Compounds</i> , 2013, 49, 371-373.	0.8	2
51	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
52	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
53	Volatile Organic Compounds from <i>Centaureum erythraea</i> Rafn (Croatia) and the Antimicrobial Potential of Its Essential Oil. <i>Molecules</i> , 2012, 17, 2058-2072.	3.8	23
54	Riboflavin and lumichrome in Dalmatian sage honey and other unifloral honeys determined by LC-DAD technique. <i>Food Chemistry</i> , 2012, 135, 1985-1990.	8.2	29

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55	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
56	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
57	Screening of Natural Organic Volatiles from <i>Prunus mahaleb</i> L. Honey: Coumarin and Vomifoliol as Nonspecific Biomarkers. <i>Molecules</i> , 2011, 16, 2507-2518.	3.8	33
58	Chemical Profile of the Organic Residue from Ancient Amphora Found in the Adriatic Sea Determined by Direct GC and GC-MS Analysis. <i>Molecules</i> , 2011, 16, 7936-7948.	3.8	30
59	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
60	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
61	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
62	Oak (<i>Quercus frainetto</i> Ten.) Honeydew Honey Approach to Screening of Volatile Organic Composition and Antioxidant Capacity (DPPH and FRAP Assay). <i>Molecules</i> , 2010, 15, 3744-3756.	3.8	44
63	Organic Extractives from <i>Mentha</i> spp. Honey and the Bee-Stomach: Methyl Syringate, Vomifoliol, Terpenediol I, Hotrienol and Other Compounds. <i>Molecules</i> , 2010, 15, 2911-2924.	3.8	36
64	Molecular diversity of volatile compounds in rare willow (<i>Salix</i> spp.) honeydew honey: identification of chemical biomarkers. <i>Molecular Diversity</i> , 2010, 14, 237-248.	3.9	26
65	Contribution of the Bees and Combs to Honey Volatiles: Blank Trial Probe for Chemical Profiling of Honey Biodiversity. <i>Chemistry and Biodiversity</i> , 2010, 7, 1217-1230.	2.1	29
66	Volatile Composition Screening of <i>Salix</i> spp. Nectar Honey: Benzenecarboxylic Acids, Norisoprenoids, Terpenes, and Others. <i>Chemistry and Biodiversity</i> , 2010, 7, 2309-2325.	2.1	30
67	Authentication study of volatile flavour compounds composition in Slavonian traditional dry fermented salami "œkulen". <i>Food Chemistry</i> , 2010, 119, 813-822.	8.2	24
68	Volatiles from a Rare <i>Acer</i> spp. Honey Sample from Croatia. <i>Molecules</i> , 2010, 15, 4572-4582.	3.8	17
69	Headspace, Volatile and Semi-Volatile Organic Compounds Diversity and Radical Scavenging Activity of Ultrasonic Solvent Extracts from <i>Amorpha fruticosa</i> Honey Samples. <i>Molecules</i> , 2009, 14, 2717-2728.	3.8	37
70	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
71	Headspace, volatile and semi-volatile patterns of <i>Paliurus spina-christi</i> unifloral honey as markers of botanical origin. <i>Food Chemistry</i> , 2009, 112, 239-245.	8.2	48
72	Bound volatile compounds and essential oil from the fruit of <i>Maclura pomifera</i> (Raf.) Schneid. (osage) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	2.6	10

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73	Comparison of hydrodistillation and ultrasonic solvent extraction for the isolation of volatile compounds from two unifloral honeys of <i>Robinia pseudoacacia</i> L. and <i>Castanea sativa</i> L.. <i>Ultrasonics Sonochemistry</i> , 2007, 14, 750-756.	8.2	50
74	A Variety of Volatile Compounds as Markers in Unifloral Honey from Dalmatian Sage (<i>Salvia</i>)	2.1	45