

Milica KaradÅ³iÄ Banjac

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2640798/publications.pdf>

Version: 2024-02-01

28
papers

135
citations

1307543

7
h-index

1372553

10
g-index

28
all docs

28
docs citations

28
times ranked

193
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical and Biological Properties of Peach Pomace Encapsulates: Chemometric Modeling. Processes, 2022, 10, 642.	2.8	2
2	Chemometrics of anisotropic lipophilicity of anticancer androstane derivatives determined by reversed-phase ultra high performance liquid chromatography with polar aprotic and protic modifiers. Journal of Chromatography A, 2022, 1673, 463197.	3.7	4
3	Analysis of functional ingredients and composition of Ocimum basilicum. South African Journal of Botany, 2021, 141, 227-234.	2.5	11
4	Chromatographic and computational screening of anisotropic lipophilicity and pharmacokinetics of newly synthesized 1-aryl-3-ethyl-3-methylsuccinimides. Computational Biology and Chemistry, 2020, 84, 107161.	2.3	6
5	Comparative chemometric and quantitative structure-retention relationship analysis of anisotropic lipophilicity of 1-arylsuccinimide derivatives determined in high-performance thin-layer chromatography system with aprotic solvents. Journal of Chromatography A, 2020, 1628, 461439.	3.7	11
6	Changes in phytochemical and antioxidant activity of selected Red pepper (Capsicum annum L.) cultivarsâ€”Chemometric approach. Journal of Food Processing and Preservation, 2020, 44, e14850.	2.0	1
7	Chemometric prediction of the content of essential metals with potentially toxic effects determined in confectionery products. Journal of Food Processing and Preservation, 2019, 43, e14289.	2.0	0
8	Toward consistent discrimination of common bean (<i>Phaseolus vulgaris</i>L.) based on grain coat color, phytochemical composition, and antioxidant activity. Journal of Food Processing and Preservation, 2019, 43, e14246.	2.0	3
9	New protic ionic liquids for fungi and bacteria removal from paper heritage artefacts. RSC Advances, 2019, 9, 17905-17912.	3.6	10
10	Toward identification of the risk group of food products: Chemometric assessment of heavy metals content in confectionery products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1068-1078.	2.3	6
11	On the characterization of novel biologically active steroids: Selection of lipophilicity models of newly synthesized steroidal derivatives by classical and non-parametric ranking approaches. Computational Biology and Chemistry, 2019, 80, 23-30.	2.3	1
12	Artificial neural network modeling of the antioxidant activity of lettuce submitted to different postharvest conditions. Journal of Food Processing and Preservation, 2019, 43, e13878.	2.0	7
13	Toward steroidal anticancer drugs: Non-parametric and 3D-QSAR modeling of 17-picolyl and 17-picolinylidene androstanes with antiproliferative activity on breast adenocarcinoma cells. Journal of Molecular Graphics and Modelling, 2019, 87, 240-249.	2.4	3
14	New guidelines for prediction of antioxidant activity of<i>Lactuca sativa</i>L. varieties based on phytochemicals content and multivariate chemometrics. Journal of Food Processing and Preservation, 2018, 42, e13355.	2.0	5
15	Binding affinity toward human prion protein of some anti-prion compounds â€” Assessment based on QSAR modeling, molecular docking and non-parametric ranking. European Journal of Pharmaceutical Sciences, 2018, 111, 215-225.	4.0	9
16	Chemometrics approach based on chromatographic behavior, in silico characterization and molecular docking study of steroid analogs with biomedical importance. European Journal of Pharmaceutical Sciences, 2017, 105, 71-81.	4.0	11
17	Lipophilicity estimation and characterization of selected steroid derivatives of biomedical importance applying RP HPLC. Journal of Pharmaceutical and Biomedical Analysis, 2017, 134, 27-35.	2.8	15
18	A comparative study of chromatographic behavior and lipophilicity of selected natural styryl lactones, their derivatives and analogues. European Journal of Pharmaceutical Sciences, 2017, 105, 99-107.	4.0	10

#	ARTICLE	IF	CITATIONS
19	Continuous adsorption of methylene blue dye on the maize stem ground tissue. Acta Periodica Technologica, 2017, , 127-139.	0.2	3
20	Molecular docking analysis of newly synthesized 2- morpholinoquinoline derivatives with antifungal potential toward Aspergillus fumigatus. Acta Periodica Technologica, 2017, , 155-165.	0.2	1
21	Chemometric and QSAR analysis of some thiadiazines as potential antifungal agents. Acta Periodica Technologica, 2017, , 117-126.	0.2	1
22	Chromatographic lipophilicity and pharmacokinetic behavior of some newly synthesized styryl lactone stereoisomers. Acta Periodica Technologica, 2017, , 197-209.	0.2	0
23	Retention Data from Normal-Phase Thin-Layer Chromatography in Characterization of Some 1,6-anhydrohexose and D-aldopentose Derivatives by QSRR Method. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 1044-1051.	1.0	3
24	Structureâ€Retention Relationship Study of 2,4-dioxotetrahydro-1,3-thiazole Derivatives. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 1247-1253.	1.0	3
25	Structure-Retention Analysis of Some 1,6-anhydrohexose and D-aldopentose Derivatives by Linear Multivariate Approach. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 662-669.	1.0	4
26	Lipophilicity Estimation of Some Carbohydrate Derivatives in TLC with Benzene as a Diluent. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 1593-1600.	1.0	3
27	Chemometric estimation of the retention behavior of selected estradiol derivatives. Acta Periodica Technologica, 2015, , 219-227.	0.2	2
28	QSRR Analysis in Characterization of Some Benzimidazole Derivatives. Acta Chimica Slovenica, 2015, , .	0.6	0