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List of Publications by Year in descending order

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43
papers

2,217
citations

331538

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docs citations

44
times ranked

2927
citing authors

#	ARTICLE	IF	CITATIONS
1	Flavonoid biosynthetic pathways in plants: Versatile targets for metabolic engineering. <i>Biotechnology Advances</i> , 2020, 38, 107316.	6.0	307
2	The Role of Polyphenols in Abiotic Stress Response: The Influence of Molecular Structure. <i>Plants</i> , 2021, 10, 118.	1.6	295
3	Kale (<i>Brassica oleracea</i> var. <i>acephala</i>) as a superfood: Review of the scientific evidence behind the statement. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2411-2422.	5.4	142
4	Resveratrol and Alzheimer's Disease: Mechanistic Insights. <i>Molecular Neurobiology</i> , 2017, 54, 2622-2635.	1.9	140
5	Apigenin as neuroprotective agent: Of mice and men. <i>Pharmacological Research</i> , 2018, 128, 359-365.	3.1	135
6	Assessment of the differences in the physical, chemical and phytochemical properties of four strawberry cultivars using principal component analysis. <i>Food Chemistry</i> , 2016, 194, 828-834.	4.2	100
7	Oleanolic Acid Alters Multiple Cell Signaling Pathways: Implication in Cancer Prevention and Therapy. <i>International Journal of Molecular Sciences</i> , 2017, 18, 643.	1.8	97
8	Antioxidant stability of small fruits in postharvest storage at room and refrigerator temperatures. <i>Food Research International</i> , 2011, 44, 345-350.	2.9	84
9	Antioxidant and antimicrobial properties of <i>Moltingia petraea</i> (Tratt.) Griseb. flower, leaf and stem infusions. <i>Food and Chemical Toxicology</i> , 2010, 48, 1537-1542.	1.8	73
10	Rutin as Neuroprotective Agent: From Bench to Bedside. <i>Current Medicinal Chemistry</i> , 2019, 26, 5152-5164.	1.2	70
11	White cabbage (<i>Brassica oleracea</i> var. <i>capitata</i> f. <i>alba</i>): botanical, phytochemical and pharmacological overview. <i>Phytochemistry Reviews</i> , 2017, 16, 117-135.	3.1	69
12	Antioxidant potency of white (<i>Brassica oleracea</i> L. var. <i>capitata</i>) and Chinese (<i>Brassica rapa</i> L. var. <i>Taipei</i>) <i>Scientia Horticulturae</i> , 2011, 128, 78-83.	1.7	67
13	Involvement of Phenolic Acids in Short-Term Adaptation to Salinity Stress is Species-Specific among Brassicaceae. <i>Plants</i> , 2019, 8, 155.	1.6	65
14	Antioxidant and antimicrobial properties of <i>Teucrium arduini</i> L. (Lamiaceae) flower and leaf infusions (<i>Teucrium arduini</i> L. antioxidant capacity). <i>Food and Chemical Toxicology</i> , 2010, 48, 113-119.	1.8	53
15	Comparative analysis of phytochemicals and activity of endogenous enzymes associated with their stability, bioavailability and food quality in five Brassicaceae sprouts. <i>Food Chemistry</i> , 2018, 269, 96-102.	4.2	48
16	Integrative Approaches for the Identification and Localization of Specialized Metabolites in <i>Tripterygium</i> Roots. <i>Plant Physiology</i> , 2017, 173, 456-469.	2.3	47
17	Postharvest stability of antioxidant compounds in hawthorn and cornelian cherries at room and refrigerator temperatures—Comparison with blackberries, white and red grapes. <i>Scientia Horticulturae</i> , 2011, 131, 15-21.	1.7	46
18	Biflavonoids: Important Contributions to the Health Benefits of Ginkgo (<i>Ginkgo biloba</i> L.). <i>Plants</i> , 2022, 11, 1381.	1.6	39

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19	Salinity Stress as an Elicitor for Phytochemicals and Minerals Accumulation in Selected Leafy Vegetables of Brassicaceae. <i>Agronomy</i> , 2021, 11, 361.	1.3	32
20	Phytoremediation of Cadmium Polluted Soils: Current Status and Approaches for Enhancing. <i>Soil Systems</i> , 2022, 6, 3.	1.0	28
21	Assessing the authenticity of the white cabbage (<i>Brassica oleracea</i> var. <i>capitata</i> f. <i>alba</i>) cv. "Varaždinski"™ by molecular and phytochemical markers. <i>Food Research International</i> , 2014, 60, 266-272.	2.9	23
22	Flavonoids Target Human Herpesviruses That Infect the Nervous System: Mechanisms of Action and Therapeutic Insights. <i>Viruses</i> , 2022, 14, 592.	1.5	23
23	Chilling and Freezing Temperature Stress Differently Influence Glucosinolates Content in <i>Brassica oleracea</i> var. <i>acephala</i> . <i>Plants</i> , 2021, 10, 1305.	1.6	22
24	Fluctuations in the Levels of Antioxidant Compounds and Antioxidant Capacity of Ten Small Fruits During One Year of Frozen Storage. <i>International Journal of Food Properties</i> , 2015, 18, 21-32.	1.3	21
25	Cruciferous (<i>Brassicaceae</i>) Vegetables. , 2019, , 195-202.		17
26	Effects of Short-Term Exposure to Low Temperatures on Proline, Pigments, and Phytochemicals Level in Kale (<i>Brassica oleracea</i> var. <i>acephala</i>). <i>Horticulturae</i> , 2021, 7, 341.	1.2	17
27	Phenolic acids significantly contribute to antioxidant potency of <i>Gynostemma pentaphyllum</i> aqueous and methanol extracts. <i>Industrial Crops and Products</i> , 2016, 84, 104-107.	2.5	15
28	Herbal Teas. , 2013, , 129-140.		14
29	Assessing Chemical Diversity in <i>Psilotum nudum</i> (L.) Beauv., a Pantropical Whisk Fern That Has Lost Many of Its Fern-Like Characters. <i>Frontiers in Plant Science</i> , 2019, 10, 868.	1.7	14
30	Influence of Seed Origin on Morphological Characteristics and Phytochemicals Levels in <i>Brassica oleracea</i> var. <i>acephala</i> . <i>Agronomy</i> , 2019, 9, 502.	1.3	14
31	Influence of stress hormones on the auxin homeostasis in <i>Brassica rapa</i> seedlings. <i>Plant Cell Reports</i> , 2013, 32, 1031-1042.	2.8	12
32	Genetic and phytochemical variability of six <i>Teucrium arduini</i> L. populations and their antioxidant/prooxidant behaviour examined by biochemical, macromolecule- and cell-based approaches. <i>Food Chemistry</i> , 2015, 186, 298-305.	4.2	12
33	Antioxidant Properties of Extracts of Wild Medicinal Mushroom Species from Croatia. <i>International Journal of Medicinal Mushrooms</i> , 2011, 13, 257-263.	0.9	11
34	Low Temperatures Affect the Physiological Status and Phytochemical Content of Flat Leaf Kale (<i>Brassica oleracea</i> var. <i>acephala</i>) Sprouts. <i>Foods</i> , 2022, 11, 264.	1.9	11
35	Integrated morphological with molecular identification and bioactive compounds of 23 Croatian wild mushrooms samples. <i>Food Bioscience</i> , 2020, 37, 100720.	2.0	10
36	Beneficial Microbes and Molecules for Mitigation of Soil Salinity in Brassica Species: A Review. <i>Soil Systems</i> , 2022, 6, 18.	1.0	8

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37	Molecular and cellular approach in the study of antioxidant/pro-oxidant properties of <i>Micromeria croatica</i> (Pers.) Schott. <i>Natural Product Research</i> , 2015, 29, 1770-1774.	1.0	7
38	Thinking for the future: Phytoextraction of cadmium using primed plants for sustainable soil clean-up. <i>Physiologia Plantarum</i> , 2022, 174, .	2.6	7
39	Evaluation of the status quo of polyphenols analysis: Part II – Analysis methods and food processing effects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3219-3240.	5.9	6
40	Comparative study of methodologies to determine the antioxidant capacity of Al-toxified blueberry amended with calcium sulfate. <i>Journal of Soil Science and Plant Nutrition</i> , 2015, , 0-0.	1.7	5
41	<i>Rhamnus intermedia</i> Steud. et Hochst. – a New Source of Bioactive Phytochemicals. <i>Croatica Chemica Acta</i> , 2012, 85, 125-129.	0.1	4
42	Differential Accumulation of Metabolites and Transcripts Related to Flavonoid, Styrylpyrone, and Galactolipid Biosynthesis in <i>Equisetum</i> Species and Tissue Types. <i>Metabolites</i> , 2022, 12, 403.	1.3	3
43	Analytical methods focused on studying phytonutrients in food. , 2020, , 237-244.		1