Igor Jerkovic

List of Publications by Year in descending order

145 papers	3,566 citations	147566 31 h-index	182168 51 g-index
148 all docs	148 docs citations	148 times ranked	4387 citing authors

#	Article	IF	Citations
1	Comparative Study on the Antioxidant and Biological Activities of Carvacrol, Thymol, and Eugenol Derivatives. Journal of Agricultural and Food Chemistry, 2008, 56, 3989-3996.	2.4	233
2	Chemical composition and antioxidant effect of glycosidically bound volatile compounds from oregano (Origanum vulgare L. ssp. hirtum). Food Chemistry, 2000, 71, 79-83.	4.2	193
3	The impact of both the season of collection and drying on the volatile constituents of Origanum vulgare L. ssp. hirtum grown wild in Croatia. International Journal of Food Science and Technology, 2001, 36, 649-654.	1.3	116
4	Antioxidant activity, color characteristics, total phenol content and general HPLC fingerprints of six Polish unifloral honey types. LWT - Food Science and Technology, 2014, 55, 124-130.	2.5	114
5	Overview on the Application of Modern Methods for the Extraction of Bioactive Compounds from Marine Macroalgae. Marine Drugs, 2018, 16, 348.	2.2	114
6	Composition and Antimicrobial Activity of the Essential Oil ofArtemisia absinthiumfrom Croatia and France. Planta Medica, 2003, 69, 158-161.	0.7	108
7	Color evaluation of seventeen European unifloral honey types by means of spectrophotometrically determined CIE <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" altimg="si1.gif" overflow="scroll"><mml:mrow><mml:msup><mml:mrow><mml:mi>L</mml:mi></mml:mrow><mml:mrow><mml:mo>â^—</mml:mo></mml:mrow></mml:msup><mml:msubsup><mml:mi mathvariant="italic">ab</mml:mi></mml:mrow><mml:mrow><mml:mo>â^—</mml:mo></mml:mrow></mml:msubsup><mml:msubsup> Food Chemistry, 2014, 145, 284-291.	4.2	80
8	Methyl Syringate: A Chemical Marker of Asphodel (Asphodelus microcarpus Salzm. et Viv.) Monofloral Honey. Journal of Agricultural and Food Chemistry, 2009, 57, 3895-3900.	2.4	79
9	Composition and Antimicrobial Activity of Helichrysum italicum Essential Oil and Its Terpene and Terpenoid Fractions. Chemistry of Natural Compounds, 2005, 41, 35-40.	0.2	75
10	Activity of Polish unifloral honeys against pathogenic bacteria and its correlation with colour, phenolic content, antioxidant capacity and other parameters. Letters in Applied Microbiology, 2016, 62, 269-276.	1.0	67
11	Gas chromatographyâ€“mass spectrometry analysis of free and glycoconjugated aroma compounds of seasonally collected Satureja montana L.. Food Chemistry, 2003, 80, 135-140.	4.2	64
12	Volatile compounds from leaf-buds of Populus nigra L. (Salicaceae). Phytochemistry, 2003, 63, 109-113.	1.4	54
13	Terpenes in honey: occurrence, origin and their role as chemical biomarkers. RSC Advances, 2014, 4, 31710.	1.7	54
14	Comparative Study of Leaf, Fruit and Flower Essential Oils of Croatian Myrtus communis (L.) During a One-Year Vegetative Cycle. Journal of Essential Oil Research, 2002, 14, 266-270.	1.3	53
15	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.	3.8	50
16	Chemical variability ofArtemisia vulgaris L. essential oils originated from the Mediterranean area of France and Croatia. Flavour and Fragrance Journal, 2003, 18, 436-440.	1.2	49
17	Headspace, volatile and semi-volatile patterns of Paliurus spina-christi unifloral honey as markers of botanical origin. Food Chemistry, 2009, 112, 239-245.	4.2	48
18	A Variety of Volatile Compounds as Markers in Unifloral Honey from Dalmatian Sage (Salvia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td	1.0	45

#	Article	IF	Citations
19	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.	2.2	45
20	Oak (Quercus frainetto Ten.) Honeydew Honeyâ€"Approach to Screening of Volatile Organic Composition and Antioxidant Capacity (DPPH and FRAP Assay). Molecules, 2010, 15, 3744-3756.	1.7	44
21	A study of volatile flavour substances in Dalmatian traditional smoked ham: Impact of dry-curing and frying. Food Chemistry, 2007, 104, 1030-1039.	4.2	42
22	Green Extraction Techniques for Obtaining Bioactive Compounds from Mandarin Peel (Citrus unshiu) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.9	42
23	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.	1.1	41
24	Contribution to the Analysis of the Essential Oil of Helichrysum italicum (Roth) G. Don. â€" Determination of Ester Bonded Acids and Phenols. Molecules, 2008, 13, 795-803.	1.7	39
25	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.	1.7	37
26	Organic Extractives from Mentha spp. Honey and the Bee-Stomach: Methyl Syringate, Vomifoliol, Terpenediol I, Hotrienol and Other Compounds. Molecules, 2010, 15, 2911-2924.	1.7	36
27	Phytochemical and physicalâ€"chemical analysis of Polish willow (Salix spp.) honey: Identification of the marker compounds. Food Chemistry, 2014, 145, 8-14.	4.2	35
28	Screening of Six Medicinal Plant Extracts Obtained by Two Conventional Methods and Supercritical CO2 Extraction Targeted on Coumarin Content, 2,2-Diphenyl-1-picrylhydrazyl Radical Scavenging Capacity and Total Phenols Content. Molecules, 2017, 22, 348.	1.7	35
29	Cornflower (Centaurea cyanus L.) honey quality parameters: Chromatographic fingerprints, chemical biomarkers, antioxidant capacity and others. Food Chemistry, 2014, 142, 12-18.	4.2	34
30	Extraction of bioactive phenolics from black poplar (Populus nigra L.) buds by supercritical CO 2 and its optimization by response surface methodology. Journal of Pharmaceutical and Biomedical Analysis, 2018, 152, 128-136.	1.4	34
31	Volatile constituents from flowers, leaves, bark and wood ofPrunus mahaleb L.. Flavour and Fragrance Journal, 2006, 21, 306-313.	1.2	33
32	Composition of Sulla (Hedysarum coronarium L.) Honey Solvent Extractives Determined by GC/MS: Norisoprenoids and Other Volatile Organic Compounds. Molecules, 2010, 15, 6375-6385.	1.7	33
33	Screening of Natural Organic Volatiles from Prunus mahaleb L. Honey: Coumarin and Vomifoliol as Nonspecific Biomarkers. Molecules, 2011, 16, 2507-2518.	1.7	33
34	An Overview of the Recent Developments in Carbon Quantum Dotsâ€"Promising Nanomaterials for Metal Ion Detection and (Bio)Molecule Sensing. Chemosensors, 2021, 9, 138.	1.8	32
35	Volatile Composition Screening of Salix spp. Nectar Honey: Benzenecarboxylic Acids, Norisoprenoids, Terpenes, and Others. Chemistry and Biodiversity, 2010, 7, 2309-2325.	1.0	30
36	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.	1.7	30

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37	Contribution of the Bees and Combs to Honey Volatiles: Blankâ€Trial Probe for Chemical Profiling of Honey Biodiversity. Chemistry and Biodiversity, 2010, 7, 1217-1230.	1.0	29
38	Riboflavin and lumichrome in Dalmatian sage honey and other unifloral honeys determined by LCâ€“DAD technique. Food Chemistry, 2012, 135, 1985-1990.	4.2	29
39	Preparation of Multifunctional N-Doped Carbon Quantum Dots from Citrus clementina Peel: Investigating Targeted Pharmacological Activities and the Potential Application for Fe3+ Sensing. Pharmaceuticals, 2021, 14, 857.	1.7	29
40	Optimization of supercritical CO2 extraction of Salvia officinalis L. leaves targeted on Oxygenated monoterpenes, Î±-humulene, viridiflorol and manool. Journal of Supercritical Fluids, 2018, 133, 253-262.	1.6	28
41	Characterization of Bee Pollen: Physico-Chemical Properties, Headspace Composition and FTIR Spectral Profiles. Foods, 2021, 10, 2103.	1.9	27
42	Molecular diversity of volatile compounds in rare willow (Salix spp.) honeydew honey: identification of chemical biomarkers. Molecular Diversity, 2010, 14, 237-248.	2.1	26
43	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of â€œArbequinaâ€•hydroSOStainable Olive Oil. Molecules, 2019, 24, 2148.	1.7	26
44	Separation of selected bioactive compounds from orange peel using the sequence of supercritical CO ₂ extraction and ultrasound solvent extraction: optimization of limonene and hesperidin content. Separation Science and Technology, 2020, 55, 2799-2811.	1.3	26
45	Volatile Compounds of Asphodelus microcarpus<scp>Salzm</scp>. et <scp>Viv</scp>. Honey Obtained by HSâ€SPME and USE Analyzed by GC/MS. Chemistry and Biodiversity, 2011, 8, 587-598.	1.0	25
46	Volatile Profile, Phytochemicals and Antioxidant Activity of Virgin Olive Oils from Croatian Autochthonous Varieties MaÅ¡njaÄa and Krvavica in Comparison with Italian Variety Leccino. Molecules, 2014, 19, 881-895.	1.7	25
47	Supercritical CO₂Extraction ofLavandula angustifoliaMill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. Phytochemical Analysis, 2017, 28, 558-566.	1.2	25
48	Authentication study of volatile flavour compounds composition in Slavonian traditional dry fermented salami â€œkulenâ€• Food Chemistry, 2010, 119, 813-822.	4.2	24
49	Biodiversity of Salix spp. Honeydew and Nectar Honeys Determined by RPâ€HPLC and Evaluation of Their Antioxidant Capacity. Chemistry and Biodiversity, 2011, 8, 872-879.	1.0	24
50	Comparison of Organosulfur and Amino Acid Composition between Triploid Onion Allium cornutum Clementi ex Visiani, 1842, and Common Onion Allium cepa L., and Evidences for Antiproliferative Activity of Their Extracts. Plants, 2020, 9, 98.	1.6	24
51	Screening of Volatile Composition of Lavandula hybrida<scp>Reverchon</scp> II Honey Using Headspace Solidâ€Phase Microextraction and Ultrasonic Solvent Extraction. Chemistry and Biodiversity, 2009, 6, 421-430.	1.0	23
52	Volatile Organic Compounds from Centaurium erythraea Rafn (Croatia) and the Antimicrobial Potential of Its Essential Oil. Molecules, 2012, 17, 2058-2072.	1.7	23
53	Characterization of Satsuma mandarin (Citrus unshiu Marc.) nectar-to-honey transformation pathway using FTIR-ATR spectroscopy. Food Chemistry, 2017, 232, 286-294.	4.2	23
54	Free and Glycosidically Bound Volatiles of Mentha longifolia Growing in Croatia. Chemistry of Natural Compounds, 2002, 38, 561-564.	0.2	22

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55	The Volatile Profiles of a Rare Apple (Malus domestica<scp>Borkh.</scp>) Honey: Shikimic Acidâ€Pathway Derivatives, Terpenes, and Others. Chemistry and Biodiversity, 2013, 10, 1638-1652.	1.0	22
56	Phytochemicals and Other Characteristics of Croatian Monovarietal Extra Virgin Olive Oils from Oblica, Lastovka and Levantinka Varieties. Molecules, 2015, 20, 4395-4409.	1.7	22
57	Comprehensive Study of Mediterranean (Croatian) Propolis Peculiarity: Headspace, Volatiles, Antiâ€Varroaâ€Treatment Residue, Phenolics, and Antioxidant Properties. Chemistry and Biodiversity, 2016, 13, 210-218.	1.0	22
58	Chemical Diversity of Codium bursa (Olivi) C. Agardh Headspace Compounds, Volatiles, Fatty Acids and Insight into Its Antifungal Activity. Molecules, 2019, 24, 842.	1.7	21
59	Application of Deep Eutectic Solvents for the Extraction of Rutin and Rosmarinic Acid from Satureja montana L. and Evaluation of the Extracts Antiradical Activity. Plants, 2020, 9, 153.	1.6	21
60	Bioprospecting of Less-Polar Constituents from Endemic Brown Macroalga Fucus virsoides J. Agardh from the Adriatic Sea and Targeted Antioxidant Effects In Vitro and In Vivo (Zebrafish Model). Marine Drugs, 2021, 19, 235.	2.2	21
61	Phenolic Compounds, Antioxidant Activity, and Other Characteristics of Extra Virgin Olive Oils from Italian Autochthonous VarietiesTonda di Villacidro,Tonda di Cagliari,Semidana, andBosana. Journal of Chemistry, 2016, 2016, 1-7.	0.9	20
62	Volatile Benzene Derivatives as Honey Biomarkers. Synlett, 2013, 24, 2331-2334.	1.0	19
63	Chemical Diversity of Headspace and Volatile Oil Composition of Two Brown Algae (Taonia atomaria) Tj ETQq1 1 0.784314 rgBT /Ove	1.7	19
64	Bioprospecting of Less-Polar Fractions of Ericaria crinita and Ericaria amentacea: Developmental Toxicity and Antioxidant Activity. Marine Drugs, 2022, 20, 57.	2.2	19
65	Screening of Polish Fir Honeydew Honey Using <scp>GC</scp>/<scp>MS</scp>,<scp>HPLC</scp>â€<scp>DAD</scp>, and Physicalâ€Chemical Parameters: Benzene Derivatives and Terpenes as Chemical Markers. Chemistry and Biodiversity, 2017, 14, e1700179.	1.0	18
66	Volatiles from a Rare Acer spp. Honey Sample from Croatia. Molecules, 2010, 15, 4572-4582.	1.7	17
67	Contribution to the characterisation of honey-based Sardinian product abbamele: Volatile aroma composition, honey marker compounds and antioxidant activity. Food Chemistry, 2011, 124, 401-410.	4.2	17
68	Screening of Coffea spp. honey by different methodologies: theobromine and caffeine as chemical markers. RSC Advances, 2014, 4, 60557-60562.	1.7	17
69	Phenolic Compounds, Volatiles and Antioxidant Capacity of White Myrtle Berry Liqueurs. Plant Foods for Human Nutrition, 2017, 72, 205-210.	1.4	17
70	Unlocking Phacelia tanacetifolia Benth. honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling. Food Research International, 2018, 106, 243-253.	2.9	17
71	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/GCâ€“MS. Food Chemistry, 2019, 291, 187-198.	4.2	16
72	Aromatic Compounds ofMicromeria juliana(L.) Bentham ex Reichenb. from Croatia. Journal of Essential Oil Research, 2005, 17, 516-518.	1.3	15

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73	Hydrodistillationâ€“adsorption method for the isolation of water-soluble, non-soluble and high volatile compounds from plant materials. Talanta, 2008, 76, 885-891.	2.9	15
74	Characterization of Summer Savory (Satureja hortensis L.) Honey by Physico-Chemical Parameters and Chromatographic / Spectroscopic Techniques (GC-FID/MS, HPLC-DAD, UV/VIS and FTIR-ATR). Croatica Chemica Acta, 2015, 88, 15-22.	0.1	15
75	Traceability of Satsuma Mandarin (Citrus unshiu Marc.) Honey through Nectar/Honey-Sac/Honey Pathways of the Headspace, Volatiles, and Semi-Volatiles: Chemical Markers. Molecules, 2016, 21, 1302.	1.7	15
76	Antioxidant Capacity and Chemical Profiles of Satureja montana L. Honey: Hotrienol and Syringyl Derivatives as Biomarkers. Chemistry and Biodiversity, 2015, 12, 1047-1056.	1.0	14
77	Optimization of supercritical CO₂ extraction of dried Helichrysum italicum flowers by response surface methodology: GC-MS profiles of the extracts and essential oil. Separation Science and Technology, 2016, 51, 2925-2931.	1.3	14
78	Chemical biodiversity of the leaf and flower essential oils of Citrus aurantium L. from Dubrovnik area (Croatia) in comparison with Citrus sinensis L. Osbeck cv. Washington navel, Citrus sinensis L. Osbeck cv. Tarocco and Citrus sinensis L. Osbeck cv. Doppio Sanguigno. Journal of Essential Oil Research, 2016, 28, 283-291.	1.3	14
79	First characterization of Pompia intrea candied fruit: The headspace chemical profile, polar extract composition and its biological activities. Food Research International, 2019, 120, 620-630.	2.9	14
80	Effect of Enzymatic, Ultrasound, and Reflux Extraction Pretreatments on the Yield and Chemical Composition of Essential Oils. Molecules, 2020, 25, 4818.	1.7	14
81	â€œArbequinaâ€•Olive Oil Composition Is Affected by the Application of Regulated Deficit Irrigation during Pit Hardening Stage. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 449-462.	0.8	14
82	Development of supercritical CO2 extraction of bioactive phytochemicals from black poplar (Populus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Biomedical Analysis, 2018, 158, 15-27.	1.4	13
83	Update on Monoterpenes from Red Macroalgae: Isolation, Analysis, and Bioactivity. Marine Drugs, 2019, 17, 537.	2.2	13
84	Less Polar Compounds and Targeted Antioxidant Potential (In Vitro and In Vivo) of Codium adhaerens C. Agardh 1822. Pharmaceuticals, 2021, 14, 944.	1.7	13
85	New trends for macroalgal natural products applications. Natural Product Research, 2021, 35, 1180-1191.	1.0	12
86	Application of co-distillation with superheated pentane vapour to the isolation of unstable essential oils. Flavour and Fragrance Journal, 2003, 18, 521-526.	1.2	11
87	SC-CO2 extraction of Vitex agnus-castus L. fruits: The influence of pressure, temperature and water presoaking on the yield and GCâ€“MS profiles of the extracts in comparison to the essential oil composition. Journal of Supercritical Fluids, 2017, 123, 50-57.	1.6	11
88	Volatile organic compounds of tobacco leaves versus waste (scrap, dust, and midrib): extraction and optimization. Journal of the Science of Food and Agriculture, 2021, 101, 1822-1832.	1.7	11
89	Evaluation of an innovative sheep cheese with antioxidant activity enriched with different thyme essential oil lecithin liposomes. LWT - Food Science and Technology, 2022, 154, 112808.	2.5	11
90	Bound volatile compounds and essential oil from the fruit ofMaclura pomifera (Raf.) Schneid. (osage) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.2	10

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91	Bioorganic Diversity of Rare Coriandrum sativum L. Honey: Unusual Chromatographic Profiles Containing Derivatives of Linalool/Oxygenated Methoxybenzene. Chemistry and Biodiversity, 2013, 10, 1549-1558.	1.0	10
92	New Sample Preparation Method for Honey Volatiles Fingerprinting Based on Dehydration Homogeneous Liquidâ€“Liquid Extraction (DHLLE). Molecules, 2018, 23, 1769.	1.7	10
93	Update on sesquiterpenes from red macroalgae of the Laurencia genus and their biological activities (2015â€“2020). Algal Research, 2021, 56, 102330.	2.4	10
94	Seasonal Variability of Volatilome from Dictyota dichotoma. Molecules, 2022, 27, 3012.	1.7	10
95	Recent advances on macroalgal pigments and their biological activities (2016â€“2021). Algal Research, 2022, 65, 102748.	2.4	10
96	Screening of Satureja subspicata Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers. Molecules, 2016, 21, 377.	1.7	9
97	Red clover (Trifolium pratense L.) honey: volatiles chemical-profiling and unlocking antioxidant and anticorrosion capacity. Chemical Papers, 2016, 70, .	1.0	9
98	Volatile organic compounds as artefacts derived from natural phytochemicals sourced form plants and honey. Phytochemistry Reviews, 2019, 18, 871-891.	3.1	9
99	Influences of freezeâ€•and sprayâ€drying vs. encapsulation with soy and whey proteins on gastrointestinal stability and antioxidant activity of Mediterranean aromatic herbs. International Journal of Food Science and Technology, 2021, 56, 1582-1596.	1.3	9
100	Application of Deep Eutectic Solvents for the Extraction of Carnosic Acid and Carnosol from Sage (Salvia officinalis L.) with Response Surface Methodology Optimization. Plants, 2021, 10, 80.	1.6	9
101	GC-FID/MS Profiling of Supercritical CO2 Extracts of Peels from Citrus aurantium, C. sinensis cv. Washington navel, C. sinensis cv. Tarocco and C. sinensis cv. Doppio Sanguigno from Dubrovnik Area (Croatia). Natural Product Communications, 2015, 10, 1315-8.	0.2	9
102	Enzymatic and Microwave Pretreatments and Supercritical CO2 Extraction for Improving Extraction Efficiency and Quality of Origanum vulgare L. spp. hirtum Extracts. Plants, 2022, 11, 54.	1.6	9
103	Headspace Compounds from Centaurea cyanus L. Honey: The Occurrence of 3,4-Dihydro-3-Oxoedulan. Chemistry of Natural Compounds, 2013, 49, 961-964.	0.2	8
104	Sequence of supercritical CO2 extraction and subcritical H2O extraction for the separation of tobacco waste into lipophilic and hydrophilic fractions. Chemical Engineering Research and Design, 2021, 169, 103-115.	2.7	8
105	Bioprospecting of Coralline Red Alga Amphiroa rigida J.V. Lamouroux: Volatiles, Fatty Acids and Pigments. Molecules, 2021, 26, 520.	1.7	8
106	Application of Deep Eutectic Solvents in the Synthesis of Substituted 2-Mercaptoquinazolin-4(3H)-Ones: A Comparison of Selected Green Chemistry Methods. Molecules, 2022, 27, 558.	1.7	8
107	Comparison of different methodologies for detailed screening of Taraxacum officinale honey volatiles. Natural Product Communications, 2015, 10, 357-60.	0.2	8
108	Non-Volatile and Volatile Bioactives of Salvia officinalis L., Thymus serpyllum L. and Laurus nobilis L. Extracts with Potential Use in the Development of Functional Beverages. Antioxidants, 2022, 11, 1140.	2.2	8

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109	Phytochemical Profiles of Volatile Constituents from Centaurea ragusina Leaves and Flowers and their Antimicrobial Effects. Natural Product Communications, 2012, 7, 1934578X1200700.	0.2	7
110	Bioactivity of Satureja montana L. honey extracts and their profile screening. RSC Advances, 2014, 4, 47329-47340.	1.7	7
111	GC-FID/MS Profiling of Supercritical CO₂ Extracts of Peels from Citrus aurantium, C. sinensis cv. Washington navel, C. sinensis cv. Tarocco and C. sinensis cv. Doppio Sanguigno from Dubrovnik Area (Croatia). Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	7
112	Optimization of Deep Eutectic Solvent Extraction of Phenolic Acids and Tannins from Alchemilla vulgaris L.. Plants, 2022, 11, 474.	1.6	7
113	Evaluation of natural occurring bioactive compounds and antioxidant activity in Nuragus white wines. Food Research International, 2017, 99, 571-576.	2.9	6
114	Supercritical Carbon Dioxide Extraction of Allium ursinum : Impact of Temperature and Pressure on the Extracts Chemical Profile. Chemistry and Biodiversity, 2021, 18, e2100058.	1.0	6
115	Evaluation of relaxant responses properties of cinnamon essential oil and its major component, cinnamaldehyde on human and rat corpus cavernosum. International Braz J Urol: Official Journal of the Brazilian Society of Urology, 2019, 45, 1033-1042.	0.7	6
116	Comparison of Different Methodologies for Detailed Screening of Taraxacum officinale Honey Volatiles. Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	5
117	Rhamnus frangula Honey: Screening of Volatile Organic Compounds and Their Composition After Short-Term Heating. Chemistry of Natural Compounds, 2015, 51, 1174-1177.	0.2	5
118	Essential Oil Composition of Different Plant Parts from Croatian Petasites albus (<scp>L.) Gaertn.</scp> and Petasites hybridus (<scp>L.) G.Gaertn., B.Mey. & Scherb.</scp> (Asteraceae). Chemistry and Biodiversity, 2019, 16, e1800531.	1.0	5
119	Essential Oils of Sage, Rosemary, and Bay Laurel Inhibit the Life Stages of Oomycete Pathogens Important in Aquaculture. Plants, 2021, 10, 1676.	1.6	5
120	In Vivo and In Vitro Antioxidant Activity of Less Polar Fractions of Dasycladus vermicularis (Scopoli) Krasser 1898 and the Chemical Composition of Fractions and Macroalga Volatilome. Pharmaceuticals, 2022, 15, 743.	1.7	5
121	Comparison of Volatile Profiles of Meads and Related Unifloral Honeys: Traceability Markers. Molecules, 2022, 27, 4558.	1.7	5
122	GC-MS Fingerprints and Other Physico-chemical Characteristics of Rare Unifloral Prunus cerasus L. Honey. Natural Product Communications, 2013, 8, 1934578X1300800.	0.2	4
123	Bioorganic Research of Galactites tomentosa Moench. Honey Extracts: Enantiomeric Purity of Chiral Marker 3â€Phenyllactic Acid. Chirality, 2014, 26, 405-410.	1.3	4
124	First Report on Rare Unifloral Honey of Endemic Moltkia petraea (<scp>Tratt</scp>.) <scp>Griseb</scp>. from Croatia: Detailed Chemical Screening and Antioxidant Capacity. Chemistry and Biodiversity, 2017, 14, e1600268.	1.0	4
125	Application of the Dehydration Homogeneous Liquidâ€“Liquid Extraction (DHLLE) Sample Preparation Method for Fingerprinting of Honey Volatiles. Molecules, 2021, 26, 2277.	1.7	4
126	Chemical composition of the essential oil from Stachys serotina. Chemistry of Natural Compounds, 2012, 48, 508-509.	0.2	3

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127	Fattyâ€Acid Profile of Total and Polar Lipids in Cultured Rainbow Trout (Oncorhynchus mykiss) Raised in Freshwater and Seawater (Croatia) Determined by Transmethylation Method. Chemistry and Biodiversity, 2012, 9, 1591-1598.	1.0	3
128	Comparison of headspace solid-phase microextraction and nitrogen purge and steam distillation for determination of terpenes and other ham volatile organic compounds. Chemistry of Natural Compounds, 2012, 47, 1001-1006.	0.2	2
129	Phytochemical composition of the essential oil of Prunella grandiflora. Chemistry of Natural Compounds, 2013, 49, 371-373.	0.2	2
130	Chemical Profiles and Anti-inflammatory Activity of the Essential Oils from Seseli gummiferum and Seseli corymbosum subsp. corymbosum. Natural Product Communications, 2016, 11, 1934578X1601101.	0.2	2
131	Essential Oil Composition of Three Globularia Species. Chemistry and Biodiversity, 2016, 13, 219-223.	1.0	2
132	Headspace Solid-Phase Microextraction and Ultrasonic Extraction with the Solvent Sequences in Chemical Profiling of Allium ursinum L. Honey. Molecules, 2017, 22, 1909.	1.7	2
133	Actualities in the phytochemical research on selected terpenes. Acta Pharmaceutica, 2019, 69, 533-540.	0.9	2
134	Comparison of Volatile Organic Compounds of Sideritis romana L. and Sideritis montana L. from Croatia. Molecules, 2021, 26, 5968.	1.7	2
135	Contribution to the chemodiversity of ex Cystoseira sp. - Gongolaria barbata and Ericaria crinita from the Adriatic Sea: Volatiles, fatty acids and major pigments. Algal Research, 2022, 63, 102653.	2.4	2
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