Igor Jerkovic

List of Publications by Citations

Source: https://exaly.com/author-pdf/2743235/igor-jerkovic-publications-by-citations.pdf

Version: 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

136
papers2,630
citations27
h-index45
g-index148
ext. papers3,146
ext. citations3.9
avg, IF5.38
L-index

#	Paper	IF	Citations
136	Comparative study on the antioxidant and biological activities of carvacrol, thymol, and eugenol derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3989-96	5.7	188
135	Chemical composition and antioxidant effect of glycosidically bound volatile compounds from oregano (Origanum vulgare L. ssp. hirtum). <i>Food Chemistry</i> , 2000 , 71, 79-83	8.5	156
134	Composition and antimicrobial activity of the essential oil of Artemisia absinthium from Croatia and France. <i>Planta Medica</i> , 2003 , 69, 158-61	3.1	92
133	The impact of both the season of collection and drying on the volatile constituents of Origanum vulgare L. ssp. hirtum grown wild in Croatia. <i>International Journal of Food Science and Technology</i> , 2001 , 36, 649-654	3.8	92
132	Antioxidant activity, color characteristics, total phenol content and general HPLC fingerprints of six Polish unifloral honey types. <i>LWT - Food Science and Technology</i> , 2014 , 55, 124-130	5.4	91
131	Overview on the Application of Modern Methods for the Extraction of Bioactive Compounds from Marine Macroalgae. <i>Marine Drugs</i> , 2018 , 16,	6	79
130	Color evaluation of seventeen European unifloral honey types by means of spectrophotometrically determined CIE L*Cab*h(ab)\(\begin{align*} \text{chromaticity coordinates.} \) Food Chemistry, 2014 , 145, 284-91	8.5	66
129	Methyl syringate: a chemical marker of asphodel (Asphodelus microcarpus Salzm. et Viv.) monofloral honey. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3895-900	5.7	63
128	Composition and Antimicrobial Activity of Helichrysum italicum Essential Oil and Its Terpene and Terpenoid Fractions. <i>Chemistry of Natural Compounds</i> , 2005 , 41, 35-40	0.7	56
127	Gas chromatographythass spectrometry analysis of free and glycoconjugated aroma compounds of seasonally collected Satureja montana L <i>Food Chemistry</i> , 2003 , 80, 135-140	8.5	54
126	Activity of Polish unifloral honeys against pathogenic bacteria and its correlation with colour, phenolic content, antioxidant capacity and other parameters. <i>Letters in Applied Microbiology</i> , 2016 , 62, 269-76	2.9	47
125	Volatile compounds from leaf-buds of Populus nigra L (Salicaceae). <i>Phytochemistry</i> , 2003 , 63, 109-13	4	46
124	Comparative Study of Leaf, Fruit and Flower Essential Oils of Croatian Myrtus communis (L.) During a One-Year Vegetative Cycle. <i>Journal of Essential Oil Research</i> , 2002 , 14, 266-270	2.3	43
123	Headspace, volatile and semi-volatile patterns of Paliurus spina-christi unifloral honey as markers of botanical origin. <i>Food Chemistry</i> , 2009 , 112, 239-245	8.5	42
122	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. <i>Ultrasonics Sonochemistry</i> , 2007 , 14, 750-6	8.9	42
121	Terpenes in honey: occurrence, origin and their role as chemical biomarkers. RSC Advances, 2014, 4, 317	1307	39
120	Chemical variability of Artemisia vulgaris L. essential oils originated from the Mediterranean area of France and Croatia. <i>Flavour and Fragrance Journal</i> , 2003 , 18, 436-440	2.5	38

(2012-2007)

119	A study of volatile flavour substances in Dalmatian traditional smoked ham: Impact of dry-curing and frying. <i>Food Chemistry</i> , 2007 , 104, 1030-1039	8.5	36
118	Oak (Quercus frainetto Ten.) honeydew honeyapproach to screening of volatile organic composition and antioxidant capacity (DPPH and FRAP assay). <i>Molecules</i> , 2010 , 15, 3744-56	4.8	34
117	A variety of volatile compounds as markers in unifloral honey from dalmatian sage (Salvia officinalis L.). <i>Chemistry and Biodiversity</i> , 2006 , 3, 1307-16	2.5	34
116	Organic extractives from Mentha spp. honey and the bee-stomach: methyl syringate, vomifoliol, terpenediol I, hotrienol and other compounds. <i>Molecules</i> , 2010 , 15, 2911-24	4.8	32
115	Headspace, volatile and semi-volatile organic compounds diversity and radical scavenging activity of ultrasonic solvent extracts from Amorpha fruticosa honey samples. <i>Molecules</i> , 2009 , 14, 2717-28	4.8	31
114	Cornflower (Centaurea cyanus L.) honey quality parameters: chromatographic fingerprints, chemical biomarkers, antioxidant capacity and others. <i>Food Chemistry</i> , 2014 , 142, 12-8	8.5	29
113	Phytochemical study of the headspace volatile organic compounds of fresh algae and seagrass from the Adriatic Sea (single point collection). <i>PLoS ONE</i> , 2018 , 13, e0196462	3.7	28
112	Contribution to the analysis of the essential oil of Helichrysum italicum (Roth) G. Don. Determination of ester bonded acids and phenols. <i>Molecules</i> , 2008 , 13, 795-803	4.8	28
111	Volatile constituents from flowers, leaves, bark and wood of Prunus mahaleb L <i>Flavour and Fragrance Journal</i> , 2006 , 21, 306-313	2.5	28
110	Phytochemical and physical-chemical analysis of Polish willow (Salix spp.) honey: identification of the marker compounds. <i>Food Chemistry</i> , 2014 , 145, 8-14	8.5	27
109	Screening of natural organic volatiles from Prunus mahaleb L. honey: coumarin and vomifoliol as nonspecific biomarkers. <i>Molecules</i> , 2011 , 16, 2507-18	4.8	27
108	Composition of sulla (Hedysarum coronarium L.) honey solvent extractives determined by GC/MS: norisoprenoids and other volatile organic compounds. <i>Molecules</i> , 2010 , 15, 6375-85	4.8	27
107	Screening of Six Medicinal Plant Extracts Obtained by Two Conventional Methods and Supercritical COIExtraction Targeted on Coumarin Content, 2,2-Diphenyl-1-picrylhydrazyl Radical Scavenging Capacity and Total Phenols Content. <i>Molecules</i> , 2017 , 22,	4.8	26
106	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, 1217-30	2.5	26
105	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, 7936-48	4.8	25
104	Volatile composition screening of Salix spp. nectar honey: benzenecarboxylic acids, norisoprenoids, terpenes, and others. <i>Chemistry and Biodiversity</i> , 2010 , 7, 2309-25	2.5	24
103	Extraction of bioactive phenolics from black poplar (Populus nigra L.) buds by supercritical CO and its optimization by response surface methodology. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018 , 152, 128-136	3.5	23
102	Riboflavin and lumichrome in Dalmatian sage honey and other unifloral honeys determined by LC-DAD technique. <i>Food Chemistry</i> , 2012 , 135, 1985-90	8.5	23

101	Volatile compounds of Asphodelus microcarpus Salzm. et Viv. Honey obtained by HS-SPME and USE analyzed by GC/MS. <i>Chemistry and Biodiversity</i> , 2011 , 8, 587-98	2.5	22
100	Molecular diversity of volatile compounds in rare willow (Salix spp.) honeydew honey: identification of chemical biomarkers. <i>Molecular Diversity</i> , 2010 , 14, 237-48	3.1	22
99	Volatile profile, phytochemicals and antioxidant activity of virgin olive oils from Croatian autochthonous varieties Malijali and Krvavica in comparison with Italian variety Leccino. Molecules, 2014 , 19, 881-95	4.8	21
98	Screening of volatile composition of Lavandula hybrida Reverchon II honey using headspace solid-phase microextraction and ultrasonic solvent extraction. <i>Chemistry and Biodiversity</i> , 2009 , 6, 421-	30 ^{2.5}	21
97	The volatile profiles of a rare apple (Malus domestica Borkh.) honey: shikimic acid-pathway derivatives, terpenes, and others. <i>Chemistry and Biodiversity</i> , 2013 , 10, 1638-52	2.5	20
96	Phytochemicals and other characteristics of Croatian monovarietal extra virgin olive oils from Oblica, Lastovka and Levantinka varieties. <i>Molecules</i> , 2015 , 20, 4395-409	4.8	20
95	Biodiversity of Salix spp. honeydew and nectar honeys determined by RP-HPLC and evaluation of their antioxidant capacity. <i>Chemistry and Biodiversity</i> , 2011 , 8, 872-9	2.5	20
94	Optimization of supercritical CO2 extraction of Salvia officinalis L. leaves targeted on Oxygenated monoterpenes, humulene, viridiflorol and manool. <i>Journal of Supercritical Fluids</i> , 2018 , 133, 253-262	4.2	18
93	Supercritical CO Extraction of Lavandula angustifolia Mill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. <i>Phytochemical Analysis</i> , 2017 , 28, 558-566	3.4	18
92	Free and Glycosidically Bound Volatiles of Mentha longifolia Growing in Croatia. <i>Chemistry of Natural Compounds</i> , 2002 , 38, 561-564	0.7	18
91	Comprehensive Study of Mediterranean (Croatian) Propolis Peculiarity: Headspace, Volatiles, Anti-Varroa-Treatment Residue, Phenolics, and Antioxidant Properties. <i>Chemistry and Biodiversity</i> , 2016 , 13, 210-8	2.5	18
90	Chemical Diversity of (Olivi) C. Agardh Headspace Compounds, Volatiles, Fatty Acids and Insight into Its Antifungal Activity. <i>Molecules</i> , 2019 , 24,	4.8	17
89	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,	7.1	17
88	Volatiles from a rare Acer spp. honey sample from Croatia. <i>Molecules</i> , 2010 , 15, 4572-82	4.8	17
87	Authentication study of volatile flavour compounds composition in Slavonian traditional dry fermented salami Rulen Food Chemistry, 2010, 119, 813-822	8.5	17
86	Characterization of Satsuma mandarin (Citrus unshiu Marc.) nectar-to-honey transformation pathway using FTIR-ATR spectroscopy. <i>Food Chemistry</i> , 2017 , 232, 286-294	8.5	16
85	Volatile Benzene Derivatives as Honey Biomarkers. <i>Synlett</i> , 2013 , 24, 2331-2334	2.2	16
84	Application of Deep Eutectic Solvents for the Extraction of Rutin and Rosmarinic Acid from L. and Evaluation of the Extracts Antiradical Activity. <i>Plants</i> , 2020 , 9,	4.5	15

(2021-2012)

83	Volatile organic compounds from Centaurium erythraea Rafn (Croatia) and the antimicrobial potential of its essential oil. <i>Molecules</i> , 2012 , 17, 2058-72	4.8	15	
82	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	8.5	15	
81	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of "Arbequina" Olive Oil. <i>Molecules</i> , 2019 , 24,	4.8	14	
80	Aromatic Compounds of Micromeria juliana (L.) Bentham ex Reichenb. from Croatia. <i>Journal of Essential Oil Research</i> , 2005 , 17, 516-518	2.3	14	
79	Comparison of Organosulfur and Amino Acid Composition between Triploid Onion Clementi ex Visiani, 1842, and Common Onion L., and Evidences for Antiproliferative Activity of Their Extracts. <i>Plants</i> , 2020 , 9,	4.5	13	
78	Screening of Coffea spp. honey by different methodologies: theobromine and caffeine as chemical markers. <i>RSC Advances</i> , 2014 , 4, 60557-60562	3.7	13	
77	Phenolic Compounds, Antioxidant Activity, and Other Characteristics of Extra Virgin Olive Oils from Italian Autochthonous VarietiesTonda di Villacidro,Tonda di Cagliari,Semidana, andBosana. <i>Journal of Chemistry</i> , 2016 , 2016, 1-7	2.3	13	
76	Traceability of Satsuma Mandarin (Citrus unshiu Marc.) Honey through Nectar/Honey-Sac/Honey Pathways of the Headspace, Volatiles, and Semi-Volatiles: Chemical Markers. <i>Molecules</i> , 2016 , 21,	4.8	13	
75	Phenolic Compounds, Volatiles and Antioxidant Capacity of White Myrtle Berry Liqueurs. <i>Plant Foods for Human Nutrition</i> , 2017 , 72, 205-210	3.9	12	
74	Hydrodistillation-adsorption method for the isolation of water-soluble, non-soluble and high volatile compounds from plant materials. <i>Talanta</i> , 2008 , 76, 885-91	6.2	12	
73	Optimization of supercritical CO2 extraction of dried Helichrysum italicum 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	11	
72	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	2.5	11	
71	Green Extraction Techniques for Obtaining Bioactive Compounds from Mandarin Peel (var.): Phytochemical Analysis and Process Optimization. <i>Foods</i> , 2021 , 10,	4.9	11	
70	Separation of selected bioactive compounds from orange peel using the sequence of supercritical CO2 extraction and ultrasound solvent extraction: optimization of limonene and hesperidin content. <i>Separation Science and Technology</i> , 2020 , 55, 2799-2811	2.5	11	
69	Chemical Diversity of Headspace and Volatile Oil Composition of Two Brown Algae (and) from the Adriatic Sea. <i>Molecules</i> , 2019 , 24,	4.8	10	
68	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). <i>Croatica Chemica Acta</i> , 2015 , 88, 15-22	0.8	10	
67	Unlocking Phacelia tanacetifolia Benth. honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling. <i>Food Research International</i> , 2018 , 106, 243-253	7	10	
66	Bioprospecting of Less-Polar Constituents from Endemic Brown Macroalga J. Agardh from the Adriatic Sea and Targeted Antioxidant Effects In Vitro and In Vivo (Zebrafish Model). <i>Marine Drugs</i> , 2021 , 19.	6	10	

65	SC-CO2 extraction of Vitex agnus-castus L. fruits: The influence of pressure, temperature and water presoaking on the yield and GCMS profiles of the extracts in comparison to the essential oil composition. <i>Journal of Supercritical Fluids</i> , 2017 , 123, 50-57	4.2	9
64	Bioorganic diversity of rare Coriandrum sativum L. honey: unusual chromatographic profiles containing derivatives of linalool/oxygenated methoxybenzene. <i>Chemistry and Biodiversity</i> , 2013 , 10, 1549-58	2.5	9
63	Antioxidant capacity and chemical profiles of Satureja montana L. Honey: hotrienol and syringyl derivatives as biomarkers. <i>Chemistry and Biodiversity</i> , 2015 , 12, 1047-56	2.5	9
62	First characterization of Pompia intrea candied fruit: The headspace chemical profile, polar extract composition and its biological activities. <i>Food Research International</i> , 2019 , 120, 620-630	7	9
61	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). <i>Natural Product Communications</i> , 2015 , 10, 1315-8	0.9	9
60	Update on Monoterpenes from Red Macroalgae: Isolation, Analysis, and Bioactivity. <i>Marine Drugs</i> , 2019 , 17,	6	8
59	Influence of beeswax adulteration with paraffin on the composition and quality of honey determined by physico-chemical analyses, H NMR, FTIR-ATR and HS-SPME/GC-MS. <i>Food Chemistry</i> , 2019 , 291, 187-198	8.5	8
58	Development of supercritical CO extraction of bioactive phytochemicals from black poplar (Populus nigra L.) buds followed by GC-MS and UHPLC-DAD-QqTOF-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018 , 158, 15-27	3.5	8
57	Bound volatile compounds and essential oil from the fruit of Maclura pomifera (Raf.) Schneid. (osage orange). <i>Flavour and Fragrance Journal</i> , 2007 , 22, 84-88	2.5	8
56	Application of co-distillation with superheated pentane vapour to the isolation of unstable essential oils. <i>Flavour and Fragrance Journal</i> , 2003 , 18, 521-526	2.5	8
55	Effect of Enzymatic, Ultrasound, and Reflux Extraction Pretreatments on the Chemical Composition of Essential Oils. <i>Molecules</i> , 2020 , 25,	4.8	8
54	Bioactivity of Satureja montana L. honey extracts and their profile screening. <i>RSC Advances</i> , 2014 , 4, 47329-47340	3.7	7
53	Headspace Compounds from Centaurea cyanus L. Honey: The Occurrence of 3,4-Dihydro-3-Oxoedulan. <i>Chemistry of Natural Compounds</i> , 2013 , 49, 961-964	0.7	7
52	Screening of Satureja subspicata Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers. <i>Molecules</i> , 2016 , 21, 377	4.8	7
51	Characterization of Bee Pollen: Physico-Chemical Properties, Headspace Composition and FTIR Spectral Profiles. <i>Foods</i> , 2021 , 10,	4.9	7
50	Arbequinal Dlive Oil Composition Is Affected by the Application of Regulated Deficit Irrigation during Pit Hardening Stage. <i>JAOCS, Journal of the American Oil Chemistsm</i> ociety, 2020 , 97, 449-462	1.8	6
49	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. <i>Journal of Essential Oil</i>	2.3	6
48	Research, 2016, 28, 283-291 An Overview of the Recent Developments in Carbon Quantum DotsBromising Nanomaterials for Metal Ion Detection and (Bio)Molecule Sensing. <i>Chemosensors</i> , 2021, 9, 138	4	6

47	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	3.8	6	
46	New trends for macroalgal natural products applications. <i>Natural Product Research</i> , 2021 , 35, 1180-119	12.3	6	
45	Comparison of different methodologies for detailed screening of Taraxacum officinale honey volatiles. <i>Natural Product Communications</i> , 2015 , 10, 357-60	0.9	6	
44	Evaluation of natural occurring bioactive compounds and antioxidant activity in Nuragus white wines. <i>Food Research International</i> , 2017 , 99, 571-576	7	5	
43	New Sample Preparation Method for Honey Volatiles Fingerprinting Based on Dehydration Homogeneous Liquid?Liquid Extraction (DHLLE). <i>Molecules</i> , 2018 , 23,	4.8	5	
42	Volatile organic compounds as artefacts derived from natural phytochemicals sourced form plants and honey. <i>Phytochemistry Reviews</i> , 2019 , 18, 871-891	7.7	5	
41	Rhamnus frangula Honey: Screening of Volatile Organic Compounds and Their Composition After Short-Term Heating. <i>Chemistry of Natural Compounds</i> , 2015 , 51, 1174-1177	0.7	5	
40	Red clover (Trifolium pratense L.) honey: volatiles chemical-profiling and unlocking antioxidant and anticorrosion capacity. <i>Chemical Papers</i> , 2016 , 70,	1.9	5	
39	Bioprospecting of Coralline Red Alga J.V. Lamouroux: Volatiles, Fatty Acids and Pigments. <i>Molecules</i> , 2021 , 26,	4.8	5	
38	GC-MS Fingerprints and Other Physico-chemical Characteristics of Rare Unifloral Prunus cerasus L. Honey. <i>Natural Product Communications</i> , 2013 , 8, 1934578X1300800	0.9	4	
37	Update on sesquiterpenes from red macroalgae of the Laurencia genus and their biological activities (2015\(\textbf{0}\) 200). <i>Algal Research</i> , 2021 , 56, 102330	5	4	
36	Less Polar Compounds and Targeted Antioxidant Potential (In Vitro and In Vivo) of C. Agardh 1822. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	4	
35	Bioorganic research of Galactites tomentosa Moench. Honey extracts: enantiomeric purity of chiral marker 3-phenyllactic acid. <i>Chirality</i> , 2014 , 26, 405-10	2.1	3	
34	First Report on Rare Unifloral Honey of Endemic Moltkia petraea (Tratt.) Griseb. from Croatia: Detailed Chemical Screening and Antioxidant Capacity. <i>Chemistry and Biodiversity</i> , 2017 , 14, e1600268	2.5	3	
33	Fatty-acid profile of total and polar lipids in cultured rainbow trout (Oncorhynchus mykiss) raised in freshwater and seawater (Croatia) determined by transmethylation method. <i>Chemistry and Biodiversity</i> , 2012 , 9, 1591-8	2.5	3	
32	Bioprospecting of Less-Polar Fractions of and : Developmental Toxicity and Antioxidant Activity <i>Marine Drugs</i> , 2022 , 20,	6	3	
31	Evaluation of relaxant responses properties of cinnamon essential oil and its major component, cinnamaldehyde on human and rat corpus cavernosum. <i>International Braz J Urol: Official Journal of the Brazilian Society of Urology</i> , 2019 , 45, 1033-1042	2	3	
30	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	5.4	3	

29	Essential Oil Composition of Different Plant Parts from Croatian Petasites albus (L.) Gaertn. and Petasites hybridus (L.) G.Gaertn., B.Mey. & Scherb. (Asteraceae). <i>Chemistry and Biodiversity</i> , 2019 , 16, e1800531	2.5	3
28	Essential Oils of Sage, Rosemary, and Bay Laurel Inhibit the Life Stages of Oomycete Pathogens Important in Aquaculture. <i>Plants</i> , 2021 , 10,	4.5	3
27	Application of Deep Eutectic Solvents for the Extraction of Carnosic Acid and Carnosol from Sage (L.) with Response Surface Methodology Optimization. <i>Plants</i> , 2021 , 10,	4.5	3
26	Headspace Solid-Phase Microextraction and Ultrasonic Extraction with the Solvent Sequences in Chemical Profiling of Allium ursinum L. Honey. <i>Molecules</i> , 2017 , 22,	4.8	2
25	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). <i>Natural Product Communications</i> , 2015 , 10, 1934578X1501000	0.9	2
24	Phytochemical Profiles of Volatile Constituents from Centaurea ragusina Leaves and Flowers and their Antimicrobial Effects. <i>Natural Product Communications</i> , 2012 , 7, 1934578X1200700	0.9	2
23	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	0.7	2
22	Actualities in the phytochemical research on selected terpenes. <i>Acta Pharmaceutica</i> , 2019 , 69, 533-540	3.2	2
21	Sequence of supercritical CO2 extraction and subcritical H2O extraction for the separation of tobacco waste into lipophilic and hydrophilic fractions. <i>Chemical Engineering Research and Design</i> , 2021 , 169, 103-115	5.5	2
20	Essential Oil Composition of Three Globularia Species. <i>Chemistry and Biodiversity</i> , 2016 , 13, 219-23	2.5	2
19	Volatile organic compounds of tobacco leaves versus waste (scrap, dust, and midrib): extraction and optimization. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1822-1832	4.3	2
18	Preparation of Multifunctional N-Doped Carbon Quantum Dots from Peel: Investigating Targeted Pharmacological Activities and the Potential Application for Fe Sensing. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	2
17	Enzymatic and Microwave Pretreatments and Supercritical CO Extraction for Improving Extraction Efficiency and Quality of L. spp. Extracts <i>Plants</i> , 2021 , 11,	4.5	2
16	Evaluation of HS-SPME and ultrasonic solvent extraction for monitoring of plant flavours added by the bees to herbhoneys: traceability biomarkers. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment,</i> 2015 , 32, 1761-71	3.2	1
15	Phytochemical composition of the essential oil of Prunella grandiflora. <i>Chemistry of Natural Compounds</i> , 2013 , 49, 371-373	0.7	1
14	Comparison of Different Methodologies for Detailed Screening of Taraxacum officinale Honey Volatiles. <i>Natural Product Communications</i> , 2015 , 10, 1934578X1501000	0.9	1
13	Chemical composition of the essential oil from Stachys serotina. <i>Chemistry of Natural Compounds</i> , 2012 , 48, 508-509	0.7	1
12	Essential Oil Composition of Prasium majus from Croatia. <i>Natural Product Communications</i> , 2012 , 7, 193	4538X	(1200700

LIST OF PUBLICATIONS

11	Chemical Profiles and Anti-inflammatory Activity of the Essential Oils from Seseli gummiferum and Seseli corymbosum subsp. corymbosum. <i>Natural Product Communications</i> , 2016 , 11, 1934578X1601101	0.9	1
10	Essential oil composition of Prasium majus from Croatia. <i>Natural Product Communications</i> , 2012 , 7, 931-	2 0.9	1
9	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	О
8	Supercritical Carbon Dioxide Extraction of Allium ursinum: Impact of Temperature and Pressure on the Extracts Chemical Profile. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2100058	2.5	O
7	Contribution to the chemodiversity of ex Cystoseira sp Gongolaria barbata and Ericaria crinita from the Adriatic Sea: Volatiles, fatty acids and major pigments. <i>Algal Research</i> , 2022 , 63, 102653	5	0
6	Recent advances on macroalgal pigments and their biological activities (2016🛭021). <i>Algal Research</i> , 2022 , 65, 102748	5	O
5	Insight into the Chemical Diversity of Late/Ice Harvest GewEztraminer Wine. <i>Chemistry and Biodiversity</i> , 2018 , 15, e1800254	2.5	
4	Chemical Composition of Hypericum richeri subsp. grisebachii Essential Oil from Croatia. <i>Natural Product Communications</i> , 2013 , 8, 1934578X1300800	0.9	
3	Bioactive compounds in fluid propolis preparations inhibit different life stages of pathogenic oomycetes Aphanomyces astaci and Saprolegnia parasitica. <i>Aquaculture</i> , 2022 , 552, 737982	4.4	
2	Distribution and Role of Oct-1-en-3-ol in Marine Algae. <i>Compounds</i> , 2021 , 1, 125-133		
1	Chemical composition of Hypericum richeri subsp. grisebachii essential oil from Croatia. <i>Natural</i>	0.9	