

Igor Jerkovic

List of Publications by Year in Descending Order

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

136
papers

2,630
citations

27
h-index

45
g-index

148
ext. papers

3,146
ext. citations

3.9
avg, IF

5.38
L-index

#	Paper	IF	Citations
136	Bioprospecting of Less-Polar Fractions of and : Developmental Toxicity and Antioxidant Activity.. <i>Marine Drugs</i> , 2022 , 20,	6	3
135	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	4.4	
134	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
133	Contribution to the chemodiversity of ex <i>Cystoseira</i> sp. - <i>Gongolaria barbata</i> and <i>Ericaria crinita</i> from the Adriatic Sea: Volatiles, fatty acids and major pigments. <i>Algal Research</i> , 2022 , 63, 102653	5	0
132	Recent advances on macroalgal pigments and their biological activities (2016-2021). <i>Algal Research</i> , 2022 , 65, 102748	5	0
131	Distribution and Role of Oct-1-en-3-ol in Marine Algae. <i>Compounds</i> , 2021 , 1, 125-133		
130	Supercritical Carbon Dioxide Extraction of <i>Allium ursinum</i> : Impact of Temperature and Pressure on the Extracts Chemical Profile. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2100058	2.5	0
129	Bioprospecting of Less-Polar Constituents from Endemic Brown Macroalga <i>J. Agardh</i> from the Adriatic Sea and Targeted Antioxidant Effects In Vitro and In Vivo (Zebrafish Model). <i>Marine Drugs</i> , 2021 , 19,	6	10
128	Green Extraction Techniques for Obtaining Bioactive Compounds from Mandarin Peel (var.): Phytochemical Analysis and Process Optimization. <i>Foods</i> , 2021 , 10,	4.9	11
127	Sequence of supercritical CO ₂ extraction and subcritical H ₂ O 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
126	An Overview of the Recent Developments in Carbon Quantum Dots Promising Nanomaterials for Metal Ion Detection and (Bio)Molecule Sensing. <i>Chemosensors</i> , 2021 , 9, 138	4	6
125	Update on sesquiterpenes from red macroalgae of the <i>Laurencia</i> genus and their biological activities (2015-2020). <i>Algal Research</i> , 2021 , 56, 102330	5	4
124	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
123	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
122	New trends for macroalgal natural products applications. <i>Natural Product Research</i> , 2021 , 35, 1180-1191	2.3	6
121	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
120	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

119	Characterization of Bee Pollen: Physico-Chemical Properties, Headspace Composition and FTIR Spectral Profiles. <i>Foods</i> , 2021 , 10,	4.9	7
118	Less Polar Compounds and Targeted Antioxidant Potential (In Vitro and In Vivo) of <i>C. Agardh</i> 1822. <i>Pharmaceuticals</i> , 2021 , 14,	5.2	4
117	Application of Deep Eutectic Solvents for the Extraction of Carnosic Acid and Carnosol from Sage (<i>L.</i>) with Response Surface Methodology Optimization. <i>Plants</i> , 2021 , 10,	4.5	3
116	Bioprospecting of Coralline Red Alga <i>J.V. Lamouroux</i> : Volatiles, Fatty Acids and Pigments. <i>Molecules</i> , 2021 , 26,	4.8	5
115	Enzymatic and Microwave Pretreatments and Supercritical CO ₂ Extraction for Improving Extraction Efficiency and Quality of <i>L. spp.</i> Extracts.. <i>Plants</i> , 2021 , 11,	4.5	2
114	Arbequina Olive Oil Composition Is Affected by the Application of Regulated Deficit Irrigation during Pit Hardening Stage. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 449-462	1.8	6
113	Comparison of Organosulfur and Amino Acid Composition between Triploid Onion <i>Clementi ex Visiani</i> , 1842, and Common Onion <i>L.</i> , and Evidences for Antiproliferative Activity of Their Extracts. <i>Plants</i> , 2020 , 9,	4.5	13
112	Application of Deep Eutectic Solvents for the Extraction of Rutin and Rosmarinic Acid from <i>L.</i> and Evaluation of the Extracts Antiradical Activity. <i>Plants</i> , 2020 , 9,	4.5	15
111	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
110	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	0
109	Effect of Enzymatic, Ultrasound, and Reflux Extraction Pretreatments on the Chemical Composition of Essential Oils. <i>Molecules</i> , 2020 , 25,	4.8	8
108	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. <i>Separation Science and Technology</i> , 2020 , 55, 2799-2811	2.5	11
107	Update on Monoterpenes from Red Macroalgae: Isolation, Analysis, and Bioactivity. <i>Marine Drugs</i> , 2019 , 17,	6	8
106	Quality Attributes and Fatty Acid, Volatile and Sensory Profiles of "Arbequina" Olive Oil. <i>Molecules</i> , 2019 , 24,	4.8	14
105	Chemical Diversity of (<i>Olivi</i>) <i>C. Agardh</i> Headspace Compounds, Volatiles, Fatty Acids and Insight into Its Antifungal Activity. <i>Molecules</i> , 2019 , 24,	4.8	17
104	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
103	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
102	Volatile organic compounds as artefacts derived from natural phytochemicals sourced from plants and honey. <i>Phytochemistry Reviews</i> , 2019 , 18, 871-891	7.7	5

101	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
100	Actualities in the phytochemical research on selected terpenes. <i>Acta Pharmaceutica</i> , 2019 , 69, 533-540	3.2	2
99	Essential Oil Composition of Different Plant Parts from Croatian <i>Petasites albus</i> (L.) Gaertn. and <i>Petasites hybridus</i> (L.) G.Gaertn., B.Mey. & Scherb. (Asteraceae). <i>Chemistry and Biodiversity</i> , 2019 , 16, e1800531	2.5	3
98	First characterization of <i>Pompia intrea</i> candied fruit: The headspace chemical profile, polar extract composition and its biological activities. <i>Food Research International</i> , 2019 , 120, 620-630	7	9
97	Extraction of bioactive phenolics from black poplar (<i>Populus nigra</i> 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
96	Unlocking <i>Phacelia tanacetifolia</i> Benth. honey characterization through melissopalynological analysis, color determination and volatiles chemical profiling. <i>Food Research International</i> , 2018 , 106, 243-253	7	10
95	Optimization of supercritical CO ₂ extraction of <i>Salvia officinalis</i> L. leaves targeted on Oxygenated monoterpenes, β -humulene, viridiflorol and manool. <i>Journal of Supercritical Fluids</i> , 2018 , 133, 253-262	4.2	18
94	New Sample Preparation Method for Honey Volatiles Fingerprinting Based on Dehydration Homogeneous Liquid-Liquid Extraction (DHLE). <i>Molecules</i> , 2018 , 23,	4.8	5
93	Insight into the Chemical Diversity of Late/Ice Harvest Gewürztraminer Wine. <i>Chemistry and Biodiversity</i> , 2018 , 15, e1800254	2.5	
92	Development of supercritical CO extraction of bioactive phytochemicals from black poplar (<i>Populus nigra</i> 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
91	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
90	Overview on the Application of Modern Methods for the Extraction of Bioactive Compounds from Marine Macroalgae. <i>Marine Drugs</i> , 2018 , 16,	6	79
89	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
88	Evaluation of natural occurring bioactive compounds and antioxidant activity in Nuragus white wines. <i>Food Research International</i> , 2017 , 99, 571-576	7	5
87	Characterization of Satsuma mandarin (<i>Citrus unshiu</i> Marc.) nectar-to-honey transformation pathway using FTIR-ATR spectroscopy. <i>Food Chemistry</i> , 2017 , 232, 286-294	8.5	16
86	SC-CO ₂ extraction of <i>Vitex agnus-castus</i> 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
85	Supercritical CO Extraction of <i>Lavandula angustifolia</i> Mill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. <i>Phytochemical Analysis</i> , 2017 , 28, 558-566	3.4	18
84	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

83	First Report on Rare Unifloral Honey of Endemic <i>Moltkia petraea</i> (Tratt.) Griseb. from Croatia: Detailed Chemical Screening and Antioxidant Capacity. <i>Chemistry and Biodiversity</i> , 2017 , 14, e1600268	2.5	3
82	Screening of Six Medicinal Plant Extracts Obtained by Two Conventional Methods and Supercritical CO ₂ Extraction Targeted on Coumarin Content, 2,2-Diphenyl-1-picrylhydrazyl Radical Scavenging Capacity and Total Phenols Content. <i>Molecules</i> , 2017 , 22,	4.8	26
81	Headspace Solid-Phase Microextraction and Ultrasonic Extraction with the Solvent Sequences in Chemical Profiling of <i>Allium ursinum</i> L. Honey. <i>Molecules</i> , 2017 , 22,	4.8	2
80	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. <i>Separation Science and Technology</i> , 2016 , 51, 2925-2931	2.5	11
79	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	2.3	6
78	Screening of <i>Satureja subspicata</i> Vis. Honey by HPLC-DAD, GC-FID/MS and UV/VIS: Prephenate Derivatives as Biomarkers. <i>Molecules</i> , 2016 , 21, 377	4.8	7
77	Chemical Profiles and Anti-inflammatory Activity of the Essential Oils from <i>Seseli gummiferum</i> and <i>Seseli corymbosum</i> subsp. <i>corymbosum</i> . <i>Natural Product Communications</i> , 2016 , 11, 1934578X1601101	0.9	1
76	Phenolic Compounds, Antioxidant Activity, and Other Characteristics of Extra Virgin Olive Oils from Italian Autochthonous Varieties Tonda di Villacidro, Tonda di Cagliari, Semidana, and Bosana. <i>Journal of Chemistry</i> , 2016 , 2016, 1-7	2.3	13
75	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. <i>Molecules</i> , 2016 , 21,	4.8	13
74	Essential Oil Composition of Three <i>Globularia</i> Species. <i>Chemistry and Biodiversity</i> , 2016 , 13, 219-23	2.5	2
73	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
72	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
71	Red clover (<i>Trifolium pratense</i> L.) honey: volatiles chemical-profiling and unlocking antioxidant and anticorrosion capacity. <i>Chemical Papers</i> , 2016 , 70,	1.9	5
70	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	0.8	10
69	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
68	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, 1047-56	2.5	9
67	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
66	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	0.9	2

65	Comparison of Different Methodologies for Detailed Screening of Taraxacum officinale Honey Volatiles. <i>Natural Product Communications</i> , 2015 , 10, 1934578X1501000	0.9	1
64	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
63	Comparison of different methodologies for detailed screening of Taraxacum officinale honey volatiles. <i>Natural Product Communications</i> , 2015 , 10, 357-60	0.9	6
62	GC-FID/MS Profiling of Supercritical CO ₂ 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
61	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
60	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
59	Color evaluation of seventeen European unifloral honey types by means of spectrophotometrically determined CIE L*a*b* chromaticity coordinates. <i>Food Chemistry</i> , 2014 , 145, 284-91	8.5	66
58	Terpenes in honey: occurrence, origin and their role as chemical biomarkers. <i>RSC Advances</i> , 2014 , 4, 317107	10.7	39
57	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
56	Bioactivity of Satureja montana L. honey extracts and their profile screening. <i>RSC Advances</i> , 2014 , 4, 47329-47340	3.7	7
55	Volatile profile, phytochemicals and antioxidant activity of virgin olive oils from Croatian autochthonous varieties MaĴjaĴ and Krvavica in comparison with Italian variety Leccino. <i>Molecules</i> , 2014 , 19, 881-95	4.8	21
54	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
53	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
52	Phytochemical composition of the essential oil of Prunella grandiflora. <i>Chemistry of Natural Compounds</i> , 2013 , 49, 371-373	0.7	1
51	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
50	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
49	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
48	Chemical Composition of Hypericum richeri subsp. grisebachii Essential Oil from Croatia. <i>Natural Product Communications</i> , 2013 , 8, 1934578X1300800	0.9	

47	Volatile Benzene Derivatives as Honey Biomarkers. <i>Synlett</i> , 2013 , 24, 2331-2334	2.2	16
46	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
45	Chemical composition of Hypericum richeri subsp. grisebachii essential oil from Croatia. <i>Natural Product Communications</i> , 2013 , 8, 231-3	0.9	
44	Chemical composition of the essential oil from Stachys serotina. <i>Chemistry of Natural Compounds</i> , 2012 , 48, 508-509	0.7	1
43	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
42	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
41	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
40	Essential Oil Composition of Prasiu majus from Croatia. <i>Natural Product Communications</i> , 2012 , 7, 1934578X1200700	0.9	2
39	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
38	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
37	Essential oil composition of Prasiu majus from Croatia. <i>Natural Product Communications</i> , 2012 , 7, 931-20.9	0.9	1
36	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
35	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
34	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
33	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
32	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
31	Volatiles from a rare Acer spp. honey sample from Croatia. <i>Molecules</i> , 2010 , 15, 4572-82	4.8	17
30	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

29	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, 3744-56	4.8	34
28	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, 2911-24	4.8	32
27	Molecular diversity of volatile compounds in rare willow (<i>Salix</i> spp.) honeydew honey: identification of chemical biomarkers. <i>Molecular Diversity</i> , 2010 , 14, 237-48	3.1	22
26	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
25	Volatile composition screening of <i>Salix</i> spp. nectar honey: benzenecarboxylic acids, norisoprenoids, terpenes, and others. <i>Chemistry and Biodiversity</i> , 2010 , 7, 2309-25	2.5	24
24	Authentication study of volatile flavour compounds composition in Slavonian traditional dry fermented salami <i>Āulen</i> . <i>Food Chemistry</i> , 2010 , 119, 813-822	8.5	17
23	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, 2717-28	4.8	31
22	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, 421-30	2.5	21
21	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	8.5	42
20	Methyl syringate: a chemical marker of asphodel (<i>Asphodelus microcarpus</i> Salzm. et Viv.) monofloral honey. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3895-900	5.7	63
19	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
18	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
17	Contribution to the analysis of the essential oil of <i>Helichrysum italicum</i> (Roth) G. Don. Determination of ester bonded acids and phenols. <i>Molecules</i> , 2008 , 13, 795-803	4.8	28
16	Bound volatile compounds and essential oil from the fruit of <i>Maclura pomifera</i> (Raf.) Schneid. (osage orange). <i>Flavour and Fragrance Journal</i> , 2007 , 22, 84-88	2.5	8
15	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, 750-6	8.9	42
14	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
13	A variety of volatile compounds as markers in unifloral honey from dalmatian sage (<i>Salvia officinalis</i> L.). <i>Chemistry and Biodiversity</i> , 2006 , 3, 1307-16	2.5	34
12	Volatile constituents from flowers, leaves, bark and wood of <i>Prunus mahaleb</i> L.. <i>Flavour and Fragrance Journal</i> , 2006 , 21, 306-313	2.5	28

11	Aromatic Compounds of <i>Micromeria juliana</i> (L.) Bentham ex Reichenb. from Croatia. <i>Journal of Essential Oil Research</i> , 2005 , 17, 516-518	2.3	14
10	Composition and Antimicrobial Activity of <i>Helichrysum italicum</i> Essential Oil and Its Terpene and Terpenoid Fractions. <i>Chemistry of Natural Compounds</i> , 2005 , 41, 35-40	0.7	56
9	Composition and antimicrobial activity of the essential oil of <i>Artemisia absinthium</i> from Croatia and France. <i>Planta Medica</i> , 2003 , 69, 158-61	3.1	92
8	Chemical variability of <i>Artemisia vulgaris</i> 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
7	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
6	Volatile compounds from leaf-buds of <i>Populus nigra</i> L (Salicaceae). <i>Phytochemistry</i> , 2003 , 63, 109-13	4	46
5	Gas chromatography-mass spectrometry analysis of free and glycoconjugated aroma compounds of seasonally collected <i>Satureja montana</i> L.. <i>Food Chemistry</i> , 2003 , 80, 135-140	8.5	54
4	Free and Glycosidically Bound Volatiles of <i>Mentha longifolia</i> Growing in Croatia. <i>Chemistry of Natural Compounds</i> , 2002 , 38, 561-564	0.7	18
3	Comparative Study of Leaf, Fruit and Flower Essential Oils of Croatian <i>Myrtus communis</i> (L.) During a One-Year Vegetative Cycle. <i>Journal of Essential Oil Research</i> , 2002 , 14, 266-270	2.3	43
2	The impact of both the season of collection and drying on the volatile constituents of <i>Origanum vulgare</i> L. ssp. <i>hirtum</i> grown wild in Croatia. <i>International Journal of Food Science and Technology</i> , 2001 , 36, 649-654	3.8	92
1	Chemical composition and antioxidant effect of glycosidically bound volatile compounds from oregano (<i>Origanum vulgare</i> L. ssp. <i>hirtum</i>). <i>Food Chemistry</i> , 2000 , 71, 79-83	8.5	156