

# Aleksandra P DjukiÄ-VukoviÄ

## List of Publications by Year in descending order

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46  
papers

929  
citations

430442

18  
h-index

476904

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docs citations

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times ranked

1134  
citing authors

#	ARTICLE	IF	CITATIONS
1	Towards sustainability of lactic acid and poly-lactic acid polymers production. <i>Renewable and Sustainable Energy Reviews</i> , 2019, 108, 238-252.	8.2	116
2	Antimicrobial Activity of Lactic Acid Against Pathogen and Spoilage Microorganisms. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 990-998.	0.9	66
3	Review on environmental models in the food chain - Current status and future perspectives. <i>Journal of Cleaner Production</i> , 2018, 176, 1012-1025.	4.6	65
4	Lactic acid production on liquid distillery stillage by <i>Lactobacillus rhamnosus</i> immobilized onto zeolite. <i>Bioresource Technology</i> , 2013, 135, 454-458.	4.8	58
5	Wastes from bioethanol and beer productions as substrates for l(+)-lactic acid production – A comparative study. <i>Waste Management</i> , 2016, 48, 478-482.	3.7	40
6	The influence of calcium-carbonate and yeast extract addition on lactic acid fermentation of brewer's spent grain hydrolysate. <i>Food Research International</i> , 2015, 73, 31-37.	2.9	38
7	Bioethanol production from triticale by simultaneous saccharification and fermentation with magnesium or calcium ions addition. <i>Fuel</i> , 2015, 142, 58-64.	3.4	35
8	Effect of different fermentation parameters on l-lactic acid production from liquid distillery stillage. <i>Food Chemistry</i> , 2012, 134, 1038-1043.	4.2	32
9	Lactic acid fermentation of brewer's spent grain hydrolysate by <i>Lactobacillus rhamnosus</i> with yeast extract addition and pH control. <i>Journal of the Institute of Brewing</i> , 2017, 123, 98-104.	0.8	29
10	Effective valorisation of distillery stillage by integrated production of lactic acid and high quality feed. <i>Food Research International</i> , 2015, 73, 75-80.	2.9	27
11	Enhanced Lactic Acid Production by Adaptive Evolution of <i>Lactobacillus paracasei</i> on Agro-industrial Substrate. <i>Applied Biochemistry and Biotechnology</i> , 2019, 187, 753-769.	1.4	25
12	How to improve the economy of bioethanol production in Serbia. <i>Renewable and Sustainable Energy Reviews</i> , 2012, 16, 6040-6047.	8.2	24
13	Lactic acid production on molasses enriched potato stillage by <i>Lactobacillus paracasei</i> immobilized onto agro-industrial waste supports. <i>Industrial Crops and Products</i> , 2018, 124, 142-148.	2.5	24
14	Possibility of L-(+)-lactic acid fermentation using malting, brewing, and oil production by-products. <i>Waste Management</i> , 2018, 79, 153-163.	3.7	21
15	Lactic acid production on a combined distillery stillage and sugar beet molasses substrate. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 2474-2479.	1.6	20
16	NIR photo-driven upconversion in NaYF <sub>4</sub> :Yb,Er/PLGA particles for in vitro bioimaging of cancer cells. <i>Materials Science and Engineering C</i> , 2018, 91, 597-605.	3.8	20
17	Immobilization of <i>Lactobacillus rhamnosus</i> in polyvinyl alcohol/calcium alginate matrix for production of lactic acid. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 315-322.	1.7	20
18	Utilization of brewing and malting by-products as carrier and raw materials in l-(+)-lactic acid production and feed application. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 3001-3013.	1.7	19

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19	Integrated production of lactic acid and biomass on distillery stillage. <i>Bioprocess and Biosystems Engineering</i> , 2013, 36, 1157-1164.	1.7	18
20	Suitability of some selected maize hybrids from Serbia for the production of bioethanol and dried distillers' grains with solubles. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 811-818.	1.7	18
21	Improvement of production performance of functional fermented whey-based beverage. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2014, 20, 1-8.	0.4	18
22	Mg-modified zeolite as a carrier for <i>Lactobacillus rhamnosus</i> in L(+) lactic acid production on distillery wastewater. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2016, 59, 262-266.	2.7	17
23	Antifungal Activity of the Onion ( <i>Allium cepa</i> L.) Essential Oil Against <i>Aspergillus</i> , <i>Fusarium</i> and <i>Penicillium</i> Species Isolated from Food. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13050.	0.9	16
24	Bioprocessing of agro-industrial residues into lactic acid and probiotic enriched livestock feed. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5293-5302.	1.7	15
25	Brewing and malting technology by-products as raw materials in L(+) lactic acid fermentation. <i>Journal of Chemical Technology and Biotechnology</i> , 2020, 95, 339-347.	1.6	15
26	Use of spent brewer's yeast in L(+) lactic acid fermentation. <i>Journal of the Institute of Brewing</i> , 2019, 125, 357-363.	0.8	14
27	Fed-batch (-)-lactic acid fermentation of brewer's spent grain hydrolysate. <i>Journal of the Institute of Brewing</i> , 2017, 123, 537-543.	0.8	13
28	Atmospheric Plasma Supported by TiO <sub>2</sub> Catalyst for Decolourisation of Reactive Orange 16 Dye in Water. <i>Waste and Biomass Valorization</i> , 2020, 11, 6841-6854.	1.8	13
29	Growth control of molds isolated from smoked fermented sausages using basil and caraway essential oils, in vitro and in vivo. <i>LWT - Food Science and Technology</i> , 2020, 123, 109095.	2.5	12
30	Encapsulation of <i>Lactobacillus rhamnosus</i> in Polyvinyl Alcohol for the production of L(+) Lactic Acid. <i>Process Biochemistry</i> , 2021, 100, 149-160.	1.8	12
31	Brewers' spent grain and thin stillage as raw materials in (-)-lactic acid fermentation. <i>Journal of the Institute of Brewing</i> , 2018, 124, 23-30.	0.8	10
32	Pulsed electric field treatment of <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus paracasei</i> , bacteria with probiotic potential. <i>LWT - Food Science and Technology</i> , 2021, 152, 112304.	2.5	10
33	Recent advances in pulsed electric field and non-thermal plasma treatments for food and biorefinery applications. <i>Journal on Processing and Energy in Agriculture</i> , 2017, 21, 61-65.	0.3	9
34	One-step synthesis of amino-functionalized up-converting NaYF <sub>4</sub> :Yb,Er nanoparticles for in vitro cell imaging. <i>RSC Advances</i> , 2018, 8, 27429-27437.	1.7	8
35	Sugar beet pulp as a carrier for <i>Lactobacillus paracasei</i> in lactic acid fermentation of agro-industrial waste. <i>Journal on Processing and Energy in Agriculture</i> , 2017, 21, 41-45.	0.3	6
36	Effects of caraway and juniper essential oils on aflatoxigenic fungi growth and aflatoxins secretion in polenta. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14224.	0.9	5

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37	Inhibitory Effect of Basil Extract on the Growth of <i>Candida glabrata</i> , <i>Aspergillus nidulans</i> , and <i>Ustilago</i> Species Isolated from Food. Journal of Food Processing and Preservation, 2015, 39, 887-895.	0.9	4
38	New trends and challenges in lactic acid production on renewable biomass. Hemijska Industrija, 2011, 65, 411-422.	0.3	4
39	Possible application of brewer's spent grain in biotechnology. Hemijska Industrija, 2013, 67, 277-291.	0.3	4
40	Non-thermal plasma and ultrasound-assisted open lactic acid fermentation of distillery stillage. Environmental Science and Pollution Research, 2019, 26, 35543-35554.	2.7	3
41	Whey as a raw material for the production of functional beverages. Hemijska Industrija, 2012, 66, 567-579.	0.3	3
42	Opportunities, perspectives and limits in lactic acid production from waste and industrial by-products. Hemijska Industrija, 2016, 70, 435-449.	0.3	1
43	Micromalting of triticale varieties NS Paun and Odisej. Acta Periodica Technologica, 2018, , 137-145.	0.5	1
44	Utilization of stillages from bioethanol production on various substrates. Chemical Industry and Chemical Engineering Quarterly, 2019, 25, 97-106.	0.4	1
45	Utilization of agro-industrial by-products as substrates for dextransucrase production by <i>Leuconostoc mesenteroides</i> T3: Process optimization using response surface methodology. Hemijska Industrija, 2021, 75, 135-146.	0.3	0
46	Two-stage fermentation for lactic acid production on distillery stillage. Journal on Processing and Energy in Agriculture, 2018, 22, 133-137.	0.3	0