Aleksandra P DjukiÄ-VukoviÄ

List of Publications by Year
in descending order

46 papers	929 citations	430442 18 h-index	476904 29 g-index
46 all docs	46 docs citations	46 times ranked	1134 citing authors

#	Article	IF	Citations
1	Encapsulation of Lactobacillus rhamnosus in Polyvinyl Alcohol for the production of L-(+)-Lactic Acid. Process Biochemistry, 2021, 100, 149-160.	1.8	12
2	Utilization of agro-industrial by-products as substrates for dextransucrase production by Leuconostoc mesenteroides T3: Process optimization using response surface methodology. Hemijska Industrija, 2021, 75, 135-146.	0.3	0
3	Pulsed electric field treatment of Lacticaseibacillus rhamnosus and Lacticaseibacillus paracasei, bacteria with probiotic potential. LWT - Food Science and Technology, 2021, 152, 112304.	2.5	10
4	Brewing and malting technology byâ€products as raw materials in Lâ€(+)â€lactic acid fermentation. Journal of Chemical Technology and Biotechnology, 2020, 95, 339-347.	1.6	15
5	Immobilization of Lactobacillus rhamnosus in polyvinyl alcohol/calcium alginate matrix for production of lactic acid. Bioprocess and Biosystems Engineering, 2020, 43, 315-322.	1.7	20
6	Atmospheric Plasma Supported by TiO2 Catalyst for Decolourisation of Reactive Orange 16 Dye in Water. Waste and Biomass Valorization, 2020, 11, 6841-6854.	1.8	13
7	Growth control of molds isolated from smoked fermented sausages using basil and caraway essential oils, in vitro and in vivo. LWT - Food Science and Technology, 2020, 123, 109095.	2.5	12
8	Enhanced Lactic Acid Production by Adaptive Evolution of Lactobacillus paracasei on Agro-industrial Substrate. Applied Biochemistry and Biotechnology, 2019, 187, 753-769.	1.4	25
9	Use of spent brewer's yeast in L-(+) lactic acid fermentation. Journal of the Institute of Brewing, 2019, 125, 357-363.	0.8	14
10	Effects of caraway and juniper essential oils on aflatoxigenic fungi growth and aflatoxins secretion in polenta. Journal of Food Processing and Preservation, 2019, 43, e14224.	0.9	5
11	Bioprocessing of agroâ€industrial residues into lactic acid and probiotic enriched livestock feed. Journal of the Science of Food and Agriculture, 2019, 99, 5293-5302.	1.7	15
12	Towards sustainability of lactic acid and poly-lactic acid polymers production. Renewable and Sustainable Energy Reviews, 2019, 108, 238-252.	8.2	116
13	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
14	Utilization of brewing and malting by-products as carrier and raw materials in l-(+)-lactic acid production and feed application. Applied Microbiology and Biotechnology, 2019, 103, 3001-3013.	1.7	19
15	Utilization of stillages from bioethanol production on various substrates. Chemical Industry and Chemical Engineering Quarterly, 2019, 25, 97-106.	0.4	1
16	Brewers' spent grain and thin stillage as raw materials in<scp>l</scp>-(+)-lactic acid fermentation. Journal of the Institute of Brewing, 2018, 124, 23-30.	0.8	10
17	Review on environmental models in the food chain - Current status and future perspectives. Journal of Cleaner Production, 2018, 176, 1012-1025.	4.6	65
18	Possibility of L-(+)-lactic acid fermentation using malting, brewing, and oil production by-products. Waste Management, 2018, 79, 153-163.	3.7	21

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19	One-step synthesis of amino-functionalized up-converting NaYF₄:Yb,Er nanoparticles forin vitrocell imaging. RSC Advances, 2018, 8, 27429-27437.	1.7	8
20	Lactic acid production on molasses enriched potato stillage by Lactobacillus paracasei immobilized onto agro-industrial waste supports. Industrial Crops and Products, 2018, 124, 142-148.	2.5	24
21	NIR photo-driven upconversion in NaYF4:Yb,Er/PLGA particles for in vitro bioimaging of cancer cells. Materials Science and Engineering C, 2018, 91, 597-605.	3.8	20
22	Two-stage fermentation for lactic acid production on distillery stillage. Journal on Processing and Energy in Agriculture, 2018, 22, 133-137.	0.3	0
23	Micromalting of triticale varieties NS Paun and Odisej. Acta Periodica Technologica, 2018, , 137-145.	0.5	1
24	Lactic acid fermentation of brewer's spent grain hydrolysate byLactobacillus rhamnosuswith yeast extract addition and pH control. Journal of the Institute of Brewing, 2017, 123, 98-104.	0.8	29
25	Fed-batch <scp>l</scp> -(+)-lactic acid fermentation of brewer's spent grain hydrolysate. Journal of the Institute of Brewing, 2017, 123, 537-543.	0.8	13
26	Antifungal Activity of the Onion (Allium cepaL.) Essential Oil AgainstAspergillus, FusariumandPenicilliumSpecies Isolated from Food. Journal of Food Processing and Preservation, 2017, 41, e13050.	0.9	16
27	Sugar beet pulp as a carrier for Lactobacillus paracasei in lactic acid fermentation of agro-industrial waste. Journal on Processing and Energy in Agriculture, 2017, 21, 41-45.	0.3	6
28	Recent advances in pulsed electric field and non-thermal plasma treatments for food and biorefinery applications. Journal on Processing and Energy in Agriculture, 2017, 21, 61-65.	0.3	9
29	Lactic acid production on a combined distillery stillage and sugar beet molasses substrate. Journal of Chemical Technology and Biotechnology, 2016, 91, 2474-2479.	1.6	20
30	Antimicrobial Activity of Lactic Acid Against Pathogen and Spoilage Microorganisms. Journal of Food Processing and Preservation, 2016, 40, 990-998.	0.9	66
31	Wastes from bioethanol and beer productions as substrates for l(+) lactic acid production â€“ A comparative study. Waste Management, 2016, 48, 478-482.	3.7	40
32	Mg-modified zeolite as a carrier for Lactobacillus rhamnosus in L(+) lactic acid production on distillery wastewater. Journal of the Taiwan Institute of Chemical Engineers, 2016, 59, 262-266.	2.7	17
33	Opportunities, perspectives and limits in lactic acid production from waste and industrial by-products. Hemijska Industrija, 2016, 70, 435-449.	0.3	1
34	Effective valorisation of distillery stillage by integrated production of lactic acid and high quality feed. Food Research International, 2015, 73, 75-80.	2.9	27
35	The influence of calcium-carbonate and yeast extract addition on lactic acid fermentation of brewer's spent grain hydrolysate. Food Research International, 2015, 73, 31-37.	2.9	38
36	Inhibitory Effect of Basil Extract on the Growth of C ladosporium cladosporioides , E mericella nidulans , and E urotium Species Isolated from Food. Journal of Food Processing and Preservation, 2015, 39, 887-895.	0.9	4

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37	Bioethanol production from triticale by simultaneous saccharification and fermentation with magnesium or calcium ions addition. Fuel, 2015, 142, 58-64.	3.4	35
38	Improvement of production performance of functional fermented whey-based beverage. Chemical Industry and Chemical Engineering Quarterly, 2014, 20, 1-8.	0.4	18
39	Integrated production of lactic acid and biomass on distillery stillage. Bioprocess and Biosystems Engineering, 2013, 36, 1157-1164.	1.7	18
40	Lactic acid production on liquid distillery stillage by Lactobacillus rhamnosus immobilized onto zeolite. Bioresource Technology, 2013, 135, 454-458.	4.8	58
41	Suitability of some selected maize hybrids from Serbia for the production of bioethanol and dried distillers' grains with solubles. Journal of the Science of Food and Agriculture, 2013, 93, 811-818.	1.7	18
42	Possible application of brewerâ€™s spent grain in biotechnology. Hemijska Industrija, 2013, 67, 277-291.	0.3	4
43	How to improve the economy of bioethanol production in Serbia. Renewable and Sustainable Energy Reviews, 2012, 16, 6040-6047.	8.2	24
44	Effect of different fermentation parameters on l-lactic acid production from liquid distillery stillage. Food Chemistry, 2012, 134, 1038-1043.	4.2	32
45	Whey as a raw material for the production of functional beverages. Hemijska Industrija, 2012, 66, 567-579.	0.3	3
46	New trends and challenges in lactic acid production on renewable biomass. Hemijska Industrija, 2011, 65, 411-422.	0.3	4