## Petar P Dokić

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2765074/publications.pdf

Version: 2024-02-01

11	363	7	10
papers	citations	h-index	g-index
11	11	11	517 citing authors
all docs	docs citations	times ranked	

#	Article	IF	CITATIONS
1	Influence of oil phase concentration on droplet size distribution and stability of oilâ€inâ€water emulsions. European Journal of Lipid Science and Technology, 2013, 115, 313-321.	1.5	69
2	Rheological characterization of corn starch isolated by alkali method. Food Hydrocolloids, 2010, 24, 172-177.	10.7	43
3	Effects of xanthan gum on physicochemical properties and stability of corn oil-in-water emulsions stabilized by polyoxyethylene (20) sorbitan monooleate. Food Hydrocolloids, 2009, 23, 2212-2218.	10.7	95
4	Colloid Characteristics and Emulsifying Properties of OSA Starches. , 2008, , 48-56.		11
5	Influence of different maltodextrins on properties of O/W emulsions. Food Hydrocolloids, 2004, 18, 233-239.	10.7	65
6	Relation between Viscous Characteristics and Dextrose Equivalent of Maltodextrins. Starch/Staerke, 2004, 56, 520-525.	2.1	32
7	Influence of maltodextrin dextrose equivalent value on rheological and dispersion properties of sunflower oil in water emulsions. Acta Periodica Technologica, 2004, , 17-24.	0.2	10
8	Properties of hydroxypropylmethyl cellulose stabilized emulsion in the presence of sodium dodecylsulfate. Acta Periodica Technologica, 2004, , 141-148.	0.2	1
9	Rheologycal properties of sodium carboxymethylcellulose in the presence of electrolyte and mixed micelle of surfactants. Acta Periodica Technologica, 2003, , 71-82.	0.2	5
10	Determination of chloride by stripping chronopotentiometry with silver-film electrode. Electroanalysis, 1997, 9, 572-574.	2.9	8
11	Influence of Surfactant-Protein Interaction on the Wall Structure of Microcapsules. Journal of Colloid and Interface Science, 1993, 158, 483-487.	9.4	24