

Kata Trifkovic

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

1,012
citations

759055

12
h-index

752573

20
g-index

25
all docs

25
docs citations

25
times ranked

1636
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and characterisation of functional cocoa (<i>Theobroma cacao</i> L.)-based edible films. International Journal of Food Science and Technology, 2020, 55, 1326-1335.	1.3	4
2	Functionality of chitosan-halloysite nanocomposite films for sustained delivery of antibiotics: The effect of chitosan molar mass. Journal of Applied Polymer Science, 2020, 137, 48406.	1.3	7
3	Comprehensive evaluation of formulation factors affecting critical quality attributes of casted orally disintegrating films. Journal of Drug Delivery Science and Technology, 2020, 56, 101614.	1.4	9
4	Potential of encapsulated phytochemicals in hydrogel particles. , 2019, , 305-342.		1
5	Polyamidoamine as a clay modifier and curing agent in preparation of epoxy nanocomposites. Progress in Organic Coatings, 2019, 131, 311-321.	1.9	16
6	The functional potential of immortal (Helichrysum italicum) based edible films reinforced with proteins and hydrogel particles. LWT - Food Science and Technology, 2019, 99, 387-395.	2.5	8
7	Matrix resistance stress reduction—prerequisite for achieving higher concentration of immobilized cells. , 2019, , 281-306.		0
8	A new method in designing compatibility and adhesion of EVA/PMMA blend by using EVA-g-PMMA with controlled graft chain length. Journal of Polymer Research, 2018, 25, 1.	1.2	12
9	A new approach to compatibilization study of EVA/PMMA polymer blend used as an optical fibers adhesive: Mechanical, morphological and thermal properties. International Journal of Adhesion and Adhesives, 2018, 81, 11-20.	1.4	13
10	Numerical and experimental approach to testing the adhesive properties of modified polymer blend based on EVA/PMMA as coatings for optical fibers. International Journal of Adhesion and Adhesives, 2017, 73, 80-91.	1.4	9
11	Matrix resistance stress: A key parameter for immobilized cell growth regulation. Process Biochemistry, 2017, 52, 30-43.	1.8	9
12	Antioxidant edible films based on chitosan and starch containing polyphenols from thyme extracts. Carbohydrate Polymers, 2017, 157, 1153-1161.	5.1	228
13	Release of polyphenols from starch-chitosan based films containing thyme extract. Carbohydrate Polymers, 2017, 175, 122-130.	5.1	83
14	Impact of carrier material on fermentative activity of encapsulated yoghurt culture in whey based substrate. Hemijska Industrija, 2017, 71, 41-48.	0.3	3
15	Chokeberry (<i>Aronia melanocarpa</i> L.) extract loaded in alginate and alginate/inulin system. Industrial Crops and Products, 2016, 86, 120-131.	2.5	52
16	Novel resveratrol delivery systems based on alginate-sucrose and alginate-chitosan microbeads containing liposomes. Food Hydrocolloids, 2016, 61, 832-842.	5.6	65
17	Novel approaches in nanoencapsulation of aromas and flavors. , 2016, , 363-419.		4
18	High performances unsaturated polyester based nanocomposites: Effect of vinyl modified nanosilica on mechanical properties. EXPRESS Polymer Letters, 2016, 10, 139-159.	1.1	49

#	ARTICLE	IF	CITATIONS
19	Trends in Encapsulation Technologies for Delivery of Food Bioactive Compounds. Food Engineering Reviews, 2015, 7, 452-490.	3.1	316
20	Chitosan crosslinked microparticles with encapsulated polyphenols: Water sorption and release properties. Journal of Biomaterials Applications, 2015, 30, 618-631.	1.2	18
21	Influence of compression speed and deformation percentage on mechanical properties of calcium alginate particles. Chemical Industry and Chemical Engineering Quarterly, 2015, 21, 411-417.	0.4	20
22	Effect of surface modified TiO ₂ nanoparticles on thermal, barrier and mechanical properties of long oil alkyd resin-based coatings. EXPRESS Polymer Letters, 2015, 9, 916-931.	1.1	16
23	Enzymatic spectrophotometric reaction rate determination of aspartame. Hemijska Industrija, 2015, 69, 355-359.	0.3	0
24	Chitosan microbeads for encapsulation of thyme (<i>Thymus serpyllum</i> L.) polyphenols. Carbohydrate Polymers, 2014, 111, 901-907.	5.1	69