

# Jana OgnjenoviÄ

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2964448/publications.pdf>

Version: 2024-02-01

11  
papers

636  
citations

1040056

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1372567

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docs citations

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times ranked

1246  
citing authors

#	ARTICLE	IF	CITATIONS
1	Binding affinity between dietary polyphenols and $\beta$ -lactoglobulin negatively correlates with the protein susceptibility to digestion and total antioxidant activity of complexes formed. Food Chemistry, 2013, 136, 1263-1271.	8.2	194
2	Cryo-EM structure of a dimeric B-Raf:14-3-3 complex reveals asymmetry in the active sites of B-Raf kinases. Science, 2019, 366, 109-115.	12.6	127
3	Interactions of epigallo-catechin 3-gallate and ovalbumin, the major allergen of egg white. Food Chemistry, 2014, 164, 36-43.	8.2	73
4	Human aminoacyl-tRNA synthetases in diseases of the nervous system. RNA Biology, 2018, 15, 623-634.	8.1	69
5	Digestibility and allergenicity of $\beta$ -lactoglobulin following laccase-mediated cross-linking in the presence of sour cherry phenolics. Food Chemistry, 2011, 125, 84-91.	8.2	65
6	Frontiers in Cryo Electron Microscopy of Complex Macromolecular Assemblies. Annual Review of Biomedical Engineering, 2019, 21, 395-415.	12.3	44
7	1.8 Å... resolution structure of $\beta$ -galactosidase with a 200 kV CRYO ARM electron microscope. IUCr, 2020, 7, 639-643.	2.2	26
8	Immunoproteomic characterization of Ambrosia artemisiifolia pollen allergens in canine atopic dermatitis. Veterinary Immunology and Immunopathology, 2013, 155, 38-47.	1.2	14
9	The crystal structure of human GlnRS provides basis for the development of neurological disorders. Nucleic Acids Research, 2016, 44, 3420-3431.	14.5	14
10	Digestibility of $\beta$ -lactoglobulin following cross-linking by trametes versicolor laccase and apple polyphenols. Journal of the Serbian Chemical Society, 2011, 76, 847-855.	0.8	6
11	Isolation of functional total RNA from Tilia cordata leaves and pollen. Journal of the Serbian Chemical Society, 2012, 77, 1003-1012.	0.8	0