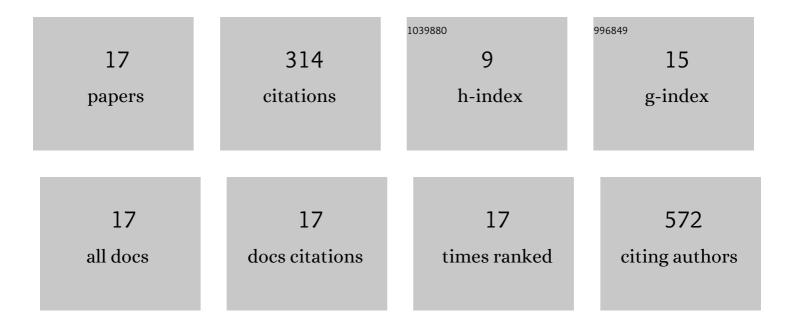
Lara Saftić

List of Publications by Year in descending order

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Ι ΔΟΔ ΚΔΕΤΙΆΤ

| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Survey of aflatoxin B 1 and ochratoxin A occurrence in traditional meat products coming from Croatian households and markets. Food Control, 2015, 52, 71-77. | 2.8 | 70 |
| 2 | Comparison of triacylglycerol analysis by MALDI-TOF/MS, fatty acid analysis by GC-MS and non-selective analysis by NIRS in combination with chemometrics for determination of extra virgin olive oil geographical origin. A case study. LWT - Food Science and Technology, 2018, 95, 326-332. | 2.5 | 50 |
| 3 | Targeted and untargeted LC-MS polyphenolic profiling and chemometric analysis of propolis from different regions of Croatia. Journal of Pharmaceutical and Biomedical Analysis, 2019, 165, 162-172. | 1.4 | 42 |
| 4 | Assessment of the Biological Activity and Phenolic Composition of Ethanol Extracts of Pomegranate (Punica granatum L.) Peels. Molecules, 2020, 25, 5916. | 1.7 | 27 |
| 5 | Evaluation of MALDIâ€TOF/MS Technology in Olive Oil Adulteration. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 749-757. | 0.8 | 24 |
| 6 | A comparative study of the chemical composition, biological and multivariate analysis ofÂCrotalaria retusa L. stem barks, fruits, and flowers obtained via different extraction protocols. South African Journal of Botany, 2020, 128, 101-108. | 1.2 | 20 |
| 7 | Characterization of phenolic and triacylglycerol compounds in the olive oil by-product pâté and assay of its antioxidant and enzyme inhibition activity. LWT - Food Science and Technology, 2020, 125, 109225. | 2.5 | 19 |
| 8 | Novel Antiretroviral Structures from Marine Organisms. Molecules, 2019, 24, 3486. | 1.7 | 17 |
| 9 | Novel insights into the biopharmaceutical potential, comparative phytochemical analysis and multivariate analysis of different extracts of shea butter tree -Vitellaria paradoxa C. F. Gaertn. Process Biochemistry, 2020, 98, 65-75. | 1.8 | 11 |
| 10 | Polyphenol-Based Design of Functional Olive Leaf Infusions. Food Technology and Biotechnology, 2019, 57, 171-182. | 0.9 | 11 |
| 11 | LC–QQQ and LC–QTOF MS methods for comprehensive detection of potential allergens in various propolis extracts. European Food Research and Technology, 2019, 245, 1981-1995. | 1.6 | 7 |
| 12 | Comprehensive Review of Seven Plant Seed Oils: Chemical Composition, Nutritional Properties, and Biomedical Functions. Food Reviews International, 2023, 39, 5402-5422. | 4.3 | 6 |
| 13 | Metabolite characterization, antioxidant, anti-proliferative and enzyme inhibitory activities of Lophira lanceolata Tiegh. ex Keay extracts. Industrial Crops and Products, 2020, 158, 112982. | 2.5 | 5 |
| 14 | Mint (Mentha spp.) Honey: Analysis of the Phenolic Profile and Antioxidant Activity. Food Technology and Biotechnology, 2022, 60, 509-519. | 0.9 | 3 |
| 15 | From the Autochthonous Grape Varieties of the Kastav Region (Croatia) to the Belica Wine. Food Technology and Biotechnology, 2021, 60, 11-20. | 0.9 | 2 |
| 16 | Nutraceuticals and Metastasis Development. Molecules, 2020, 25, 2222. | 1.7 | 0 |
| 17 | Food Contaminants â \in Bacterial Toxins and Toxic Algae. , 2021, , 94-103. | | 0 |