Lara Saftić

List of Publications by Year in descending order

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1039880 996849 17 314 9 15 citations h-index g-index papers 17 17 17 572 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Comprehensive Review of Seven Plant Seed Oils: Chemical Composition, Nutritional Properties, and Biomedical Functions. Food Reviews International, 2023, 39, 5402-5422.	4.3	6
2	Mint (Mentha spp.) Honey: Analysis of the Phenolic Profile and Antioxidant Activity. Food Technology and Biotechnology, 2022, 60, 509-519.	0.9	3
3	Food Contaminants – Bacterial Toxins and Toxic Algae. , 2021, , 94-103.		O
4	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
5	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
6	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
7	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
8	Assessment of the Biological Activity and Phenolic Composition of Ethanol Extracts of Pomegranate (Punica granatum L.) Peels. Molecules, 2020, 25, 5916.	1.7	27
9	Nutraceuticals and Metastasis Development. Molecules, 2020, 25, 2222.	1.7	O
10	Characterization of phenolic and triacylglycerol compounds in the olive oil by-product p $\tilde{\mathbb{A}}$ \mathbb{C} and assay of its antioxidant and enzyme inhibition activity. LWT - Food Science and Technology, 2020, 125, 109225.	2.5	19
11	Novel Antiretroviral Structures from Marine Organisms. Molecules, 2019, 24, 3486.	1.7	17
12	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
13	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
14	Polyphenol-Based Design of Functional Olive Leaf Infusions. Food Technology and Biotechnology, 2019, 57, 171-182.	0.9	11
15	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
16	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
17	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