

# Branko Bugarski

## List of Publications by Year in descending order

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Version: 2024-02-01

42  
papers

1,601  
citations

331670

21  
h-index

289244

40  
g-index

43  
all docs

43  
docs citations

43  
times ranked

2240  
citing authors

#	ARTICLE	IF	CITATIONS
1	Trends in Encapsulation Technologies for Delivery of Food Bioactive Compounds. Food Engineering Reviews, 2015, 7, 452-490.	5.9	316
2	Encapsulation of polyphenolic antioxidants from medicinal plant extracts in alginate-chitosan system enhanced with ascorbic acid by electrostatic extrusion. Food Research International, 2011, 44, 1094-1101.	6.2	198
3	Encapsulation of thyme ( <i>Thymus serpyllum</i> L.) aqueous extract in calcium alginate beads. Journal of the Science of Food and Agriculture, 2012, 92, 685-696.	3.5	134
4	Electrostatic generation of alginate microbeads loaded with brewing yeast. Process Biochemistry, 2001, 37, 17-22.	3.7	86
5	Microencapsulation of Flavors in Carnauba Wax. Sensors, 2010, 10, 901-912.	3.8	84
6	Ordered mesoporous silica to enhance the bioavailability of poorly water-soluble drugs: Proof of concept in man. European Journal of Pharmaceutics and Biopharmaceutics, 2016, 108, 220-225.	4.3	81
7	Novel resveratrol delivery systems based on alginate-sucrose and alginate-chitosan microbeads containing liposomes. Food Hydrocolloids, 2016, 61, 832-842.	10.7	65
8	Immobilization of yeast cells in PVA particles for beer fermentation. Process Biochemistry, 2007, 42, 1348-1351.	3.7	60
9	Characterization of sodium alginate/d-limonene emulsions and respective calcium alginate/d-limonene beads produced by electrostatic extrusion. Food Hydrocolloids, 2015, 45, 111-123.	10.7	59
10	Polyphenols extraction from plant sources. Lekovite Sirovine, 2017, , 45-49.	0.2	50
11	Application of Electrostatic Extrusion - Flavour Encapsulation and Controlled Release. Sensors, 2008, 8, 1488-1496.	3.8	46
12	Limonene encapsulation in alginate/poly (vinyl alcohol). Procedia Food Science, 2011, 1, 1816-1820.	0.6	43
13	Characterisation of peppermint ( <i>Mentha piperita</i> L.) essential oil encapsulates. Journal of Microencapsulation, 2019, 36, 109-119.	2.8	41
14	Microencapsulation of anthocyanin-rich black soybean coat extract by spray drying using maltodextrin, gum Arabic and skimmed milk powder. Journal of Microencapsulation, 2017, 34, 475-487.	2.8	36
15	Entrapment of ethyl vanillin in calcium alginate and calcium alginate/poly(vinyl alcohol) beads. Chemical Papers, 2013, 67, .	2.2	27
16	Diffusion of drugs from hydrogels and liposomes as drug carriers. Journal of Chemical Technology and Biotechnology, 2010, 85, 693-698.	3.2	26
17	Hydrodynamics and mass transfer in a four-phase external loop air lift bioreactor. Biotechnology Progress, 1995, 11, 420-428.	2.6	23
18	Thermal, morphological, and mechanical properties of ethyl vanillin immobilized in polyvinyl alcohol by electrospinning process. Journal of Thermal Analysis and Calorimetry, 2014, 118, 661-668.	3.6	23

#	ARTICLE	IF	CITATIONS
19	Bioflavour production from orange peel hydrolysate using immobilized <i>Saccharomyces cerevisiae</i> . <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 9397-9407.	3.6	22
20	Carnauba wax microparticles produced by melt dispersion technique. <i>Chemical Papers</i> , 2011, 65, .	2.2	21
21	In Vivo Performance of Fenofibrate Formulated With Ordered Mesoporous Silica Versus 2-Marketed Formulations: A Comparative Bioavailability Study in Beagle Dogs. <i>Journal of Pharmaceutical Sciences</i> , 2016, 105, 2381-2385.	3.3	21
22	Mapping of hemoglobin in erythrocytes and erythrocyte ghosts using two photon excitation fluorescence microscopy. <i>Journal of Biomedical Optics</i> , 2017, 22, 1.	2.6	19
23	Biological potential of puffballs: A comparative analysis. <i>Journal of Functional Foods</i> , 2016, 21, 36-49.	3.4	18
24	The Structuring of Sage ( <i>Salvia officinalis</i> L.) Extract-Incorporating Edible Zein-Based Materials with Antioxidant and Antibacterial Functionality by Solvent Casting versus Electrospinning. <i>Foods</i> , 2022, 11, 390.	4.3	17
25	Improvement of antioxidant properties of egg white protein enzymatic hydrolysates by membrane ultrafiltration. <i>Hemijaska Industrija</i> , 2016, 70, 419-428.	0.7	14
26	Life Cycle Impact Assessment of Miscanthus Crop for Sustainable Household Heating in Serbia. <i>Forests</i> , 2018, 9, 654.	2.1	12
27	Upregulation of Heme Oxygenase-1 in Response to Wild Thyme Treatment Protects against Hypertension and Oxidative Stress. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-11.	4.0	8
28	Ultrasound-assisted extraction of polyphenols from <i>Thymus serpyllum</i> and its antioxidant activity. <i>Hemijaska Industrija</i> , 2016, 70, 391-398.	0.7	7
29	Production of egg white protein hydrolysates with improved antioxidant capacity in a continuous enzymatic membrane reactor: optimization of operating parameters by statistical design. <i>Journal of Food Science and Technology</i> , 2018, 55, 128-137.	2.8	6
30	Comparative studies on osmosis based encapsulation of sodium diclofenac in porcine and outdated human erythrocyte ghosts. <i>Journal of Biotechnology</i> , 2016, 240, 14-22.	3.8	5
31	Adipoinductive effect of extracellular matrix involves cytoskeleton changes and SIRT1 activity in adipose tissue stem/stromal cells. <i>Artificial Cells, Nanomedicine and Biotechnology</i> , 2018, 46, S370-S382.	2.8	5
32	Immobilized Alcalase on Micron- and Submicron-Sized Alginate Beads as a Potential Biocatalyst for Hydrolysis of Food Proteins. <i>Catalysts</i> , 2021, 11, 305.	3.5	5
33	The impact of puffball autolysis on selected chemical and biological properties: Puffball extracts as potential ingredients of skin-care products. <i>Archives of Biological Sciences</i> , 2019, 71, 721-733.	0.5	5
34	Development and characterisation of functional cocoa ( <i>Theobroma cacao</i> L.)-based edible films. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1326-1335.	2.7	4
35	Ethanol <i>Thymus serpyllum</i> extracts: Evaluation of extraction conditions via total polyphenol content and radical scavenging activity. <i>Lekovite Sirovine</i> , 2019, , 23-29.	0.2	3
36	In vitro evaluation of antioxidative activities of the extracts of petals of <i>Paeonia lactiflora</i> and <i>Calendula officinalis</i> incorporated in the new forms of biobased carriers. <i>Food and Feed Research</i> , 2022, , 13-13.	0.5	3

#	ARTICLE	IF	CITATIONS
37	Fluorescence analysis of liposomal membranes permeability. Tehnika, 2019, 74, 493-498.	0.2	2
38	Sinigrin Encapsulation in Liposomes: Influence on <i>In Vitro</i> Digestion and Antioxidant Potential. Polish Journal of Food and Nutrition Sciences, 2021, , 441-449.	1.7	2
39	Free radicals' scavenging capacity of Thymus serpyllum L. extracts depending on applied extraction conditions and extraction techniques. Hrana I Ishrana, 2021, 62, 15-20.	0.2	2
40	Investigation of electrohydrodynamic calculations. Hemijska Industrija, 2022, 76, 65-74.	0.7	1
41	Modern encapsulation processes in food technology. Hrana I Ishrana, 2014, 55, 7-12.	0.2	0
42	Salviva®: Step forward in human saliva substitution. Hospital Pharmacology, 2020, 7, 976-982.	0.3	0