

# Nevena Misljenovic

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

305  
citations

1040056

9  
h-index

839539

18  
g-index

19  
all docs

19  
docs citations

19  
times ranked

396  
citing authors

#	ARTICLE	IF	CITATIONS
1	Artificial neural network model of pork meat cubes osmotic dehydration. <i>Hemijaska Industrija</i> , 2013, 67, 465-475.	0.7	59
2	Torrefaction Influence on Pelletability and Pellet Quality of Norwegian Forest Residues. <i>Energy &amp; Fuels</i> , 2014, 28, 2554-2561.	5.1	44
3	Quality Characteristics and Antioxidant Properties of Breads Supplemented with Sugar Beet Molasses-Based Ingredients. <i>International Journal of Food Properties</i> , 2010, 13, 1035-1053.	3.0	43
4	The effects of sugar beet molasses on wheat straw pelleting and pellet quality. A comparative study of pelleting by using a single pellet press and a pilot-scale pellet press. <i>Fuel Processing Technology</i> , 2016, 144, 220-229.	7.2	42
5	Mass transfer and microbiological profile of pork meat dehydrated in two different osmotic solutions. <i>Hemijaska Industrija</i> , 2012, 66, 743-748.	0.7	18
6	Optimization of the osmotic dehydration of carrot cubes in sugar beet molasses. <i>Thermal Science</i> , 2012, 16, 43-52.	1.1	17
7	Physical quality and surface hydration properties of wood based pellets blended with waste vegetable oil. <i>Fuel Processing Technology</i> , 2015, 134, 214-222.	7.2	16
8	Optimisation of mass transfer kinetics during osmotic dehydration of pork meat cubes in complex osmotic solution. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2014, 20, 305-314.	0.7	11
9	Chromatographic behavior and lipophilicity of s-triazine derivatives on silica gel impregnated with paraffin oil. <i>Acta Periodica Technologica</i> , 2010, , 159-168.	0.2	9
10	Changes in nutritive and textural quality of apple osmodehydrated in sugar beet molasses and saccharose solutions. <i>Acta Periodica Technologica</i> , 2009, , 35-46.	0.2	8
11	Osmotic dehydration of red cabbage in sugar beet molasses: Mass transfer kinetics. <i>Acta Periodica Technologica</i> , 2009, , 145-154.	0.2	8
12	Application of Peleg model to study mass transfer during osmotic dehydration of apple in sugar beet molasses. <i>Acta Periodica Technologica</i> , 2011, , 91-100.	0.2	7
13	Application of lipophilicity parameters in QSRR analysis of newly synthesized s-triazine derivatives: Prediction of the retention behavior. <i>Hemijaska Industrija</i> , 2011, 65, 533-540.	0.7	7
14	Effect of starch as an edible coating material on the process of osmotic dehydration of carrot in saccharose solution and sugar beet molasses. <i>Acta Periodica Technologica</i> , 2008, , 29-36.	0.2	5
15	Electric double layer and electrokinetic potential of pectic macromolecules in sugar beet. <i>Acta Periodica Technologica</i> , 2008, , 21-28.	0.2	3
16	Modeling of Water Loss during Osmotic Dehydration of Apple Cubes in Sugar Beet Molasses. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1592-1598.	2.0	3
17	The effect of copper ions, aluminium ions and their mixtures on separation of pectin from the sugar beet juice. <i>Hemijaska Industrija</i> , 2013, 67, 69-76.	0.7	2
18	Osmotic dehydration of carrot in sugar beet molasses: Mass transfer kinetics. <i>Acta Periodica Technologica</i> , 2010, , 47-55.	0.2	2

#	ARTICLE	IF	CITATIONS
19	Estimation of the correlation between the retention of s-triazine derivatives and some molecular descriptors. Acta Periodica Technologica, 2011, , 231-239.	0.2	1