

# 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	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
2	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
3	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
4	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
5	Torrefaction Influence on Pelletability and Pellet Quality of Norwegian Forest Residues. <i>Energy &amp; Fuels</i> , 2014, 28, 2554-2561.	5.1	44
6	The effect of copper ions, aluminium ions and their mixtures on separation of pectin from the sugar beet juice. <i>Hemijska Industrija</i> , 2013, 67, 69-76.	0.7	2
7	Artificial neural network model of pork meat cubes osmotic dehydratation. <i>Hemijska Industrija</i> , 2013, 67, 465-475.	0.7	59
8	Mass transfer and microbiological profile of pork meat dehydrated in two different osmotic solutions. <i>Hemijska Industrija</i> , 2012, 66, 743-748.	0.7	18
9	Optimization of the osmotic dehydration of carrot cubes in sugar beet molasses. <i>Thermal Science</i> , 2012, 16, 43-52.	1.1	17
10	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
11	Estimation of the correlation between the retention of s-triazine derivatives and some molecular descriptors. <i>Acta Periodica Technologica</i> , 2011, , 231-239.	0.2	1
12	Application of lipophilicity parameters in QSRR analysis of newly synthesized s-triazine derivatives: Prediction of the retention behavior. <i>Hemijska Industrija</i> , 2011, 65, 533-540.	0.7	7
13	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
14	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
15	Osmotic dehydration of carrot in sugar beet molasses: Mass transfer kinetics. <i>Acta Periodica Technologica</i> , 2010, , 47-55.	0.2	2
16	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
17	Osmotic dehydration of red cabbage in sugar beet molasses: Mass transfer kinetics. <i>Acta Periodica Technologica</i> , 2009, , 145-154.	0.2	8
18	Electric double layer and electrokinetic potential of pectic macromolecules in sugar beet. <i>Acta Periodica Technologica</i> , 2008, , 21-28.	0.2	3

#	ARTICLE	IF	CITATIONS
19	Effect of starch as an edible coating material on the process of osmotic dehydration of carrot in saccharose solution and sugar beet molasses. Acta Periodica Technologica, 2008, , 29-36.	0.2	5