Sladana P Stanojevic

List of Publications by Citations

Source: https://exaly.com/author-pdf/354551/sladana-p-stanojevic-publications-by-citations.pdf
Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

42 papers	859 citations	18 h-index	29 g-index
43 ext. papers	1,078 ext. citations	3.1 avg, IF	3.93 L-index

#	Paper	IF	Citations
42	Profile and functional properties of seed proteins from six pea (Pisum sativum) genotypes. *International Journal of Molecular Sciences*, **2010**, 11, 4973-90	6.3	159
41	Comparative study of the functional properties of three legume seed isolates: adzuki, pea and soy bean. *Journal of Food Science and Technology*, **2015**, 52, 2779-87	3.3	56
40	Techno-functional properties of pea (Pisum sativum) protein isolates: A review. *Acta Periodica Technologica*, **2015**, 1-18	0.8	54
39	Polyphenolic profile and antioxidant properties of bee-collected pollen from sunflower (Helianthus annuus L.) plant. *LWT - Food Science and Technology*, **2019**, 112, 108244	5.4	47
38	In vitro digestion of meat- and cereal-based food matrix enriched with grape extracts: How are polyphenol composition, bioaccessibility and antioxidant activity affected?. *Food Chemistry*, **2019**, 284, 28-44	8.5	45
37	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. *LWT - Food Science and Technology*, **2015**, 62, 301-309	5.4	43
36	Assessment of soy genotype and processing method on quality of soybean tofu. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7368-76	5.7	43
35	Soy protein modification: A review. *Acta Periodica Technologica*, **2004**, 3-16	0.8	40
34	Heat induced casein-whey protein interactions at natural pH of milk: A comparison between caprine and bovine milk. *Small Ruminant Research*, **2012**, 108, 77-86	1.7	36
33	Functional properties of protein hydrolysates from pea (Pisum sativum, L) seeds. *International Journal of Food Science and Technology*, **2012**, 47, 1457-1467	3.8	35
32	Qualitative and quantitative analysis of bovine milk adulteration in caprine and ovine milks using native-PAGE. *Food Chemistry*, **2011**, 125, 1443-1449	8.5	30
31	Bioactive proteins and energy value of okara as a byproduct in hydrothermal processing of soy milk. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9210-9	5.7	25
30	Composition of proteins in okara as a byproduct in hydrothermal processing of soy milk. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 9221-8	5.7	24
29	The influence of genotypic variation in protein composition on emulsifying properties of soy proteins. *JAOCS, Journal of the American Oil Chemistsr Society*, **2005**, 82, 667-672	1.8	24
28	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Above-Ground Vegetative Parts and Flower of Three Iris Species. *Chemistry and Biodiversity*, **2019**, 16, e1800565	2.5	21
27	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. *Toxins*, **2019**, 11,	4.9	19
26	Effect of Limited Hydrolysis on Traditional Soy Protein Concentrate. *Sensors*, **2006**, 6, 1087-1101	3.8	19

25	Effect of pH on heat-induced casein-whey protein interactions: A comparison between caprine milk and bovine milk. *International Dairy Journal*, **2014**, 39, 178-183	3.5	18
24	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. *Sensors*, **2007** , 7, 67-74	3.8	18
23	Mineral elements, lipoxygenase activity, and antioxidant capacity of okara as a byproduct in hydrothermal processing of soy milk. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9017-23	5.7	17
22	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. *LWT - Food Science and Technology*, **2021**, 138, 110739	5.4	15
21	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. *Journal of Apicultural Research*, **2017**, 56, 13-20	2	13
20	Protein composition in tofu of corrected quality. *Acta Periodica Technologica*, **2010**, 77-86	0.8	8
19	The distributions of major whey proteins in acid wheys obtained from caprine/bovine and ovine/bovine milk mixtures. *International Dairy Journal*, **2011**, 21, 831-838	3.5	7
18	Biologically active components of soybeans and soy protein products: A review. *Acta Periodica Technologica*, **2005**, 155-168	0.8	7
17	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. *LWT - Food Science and Technology*, **2020**, 126, 109309	5.4	6
16	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. *Acta Periodica Technologica*, **2004**, 49-57	0.8	5
15	Evaluation of Variation in Protein Composition on Solubility, Emulsifying and Gelling Properties of Soybean Genotypes Synthesizing Subunit. *JAOCS, Journal of the American Oil Chemistsr Society*, **2018**, 95, 123-134	1.8	4
14	Influence of extraction method on protein profile of soybeans. *Hemijska Industrija*, **2013**, 67, 687-694	0.6	4
13	Distribution of amylase and lipoxygenase in soy protein products obtained during tofu production. *Hemijska Industrija*, **2017**, 71, 119-126	0.6	4
12	Water-soluble carbohydrates accumulation in peduncle of wheat and its relationship to morpho-anatomical and productive traits. *Zemdirbyste*, **2017**, 104, 165-172	1.1	3
11	Phenolic Compounds and Antioxidant Properties of Field-Grown and In Vitro Leaves, and Calluses in Blackberry and Blueberry. *Horticulturae*, **2021**, 7, 420	2.5	3
10	Skimmed Goat's Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. *Biomolecules*, **2021**, 11,	5.9	3
9	Heat-Induced Casein-Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?. *Food Engineering Series*, **2016**, 163-175	0.5	1
8	Content and Nutritional Value of Selected Biogenic Elements in Monofloral Sunflower Bee-Collected Pollen from Serbia. *IFMBE Proceedings*, **2020**, 211-217	0.2	1

7	Trypsin inhibitor content and activity of soaking water whey as waste in soy milk processing. *Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes*, **2021**, 56, 292-296	2.2	1
6	Use of energy drinks and their impact on the body based on the view of student population. *Hrana I Ishrana*, **2021**, 62, 37-43	0.1	0
5	Comparison of sugars, lipids and phenolics content in the grains of organically and conventionally grown soybean in Serbia. *Zemdirbyste*, **2021**, 108, 51-56	1.1	0
4	Comprehensive electrophoretic profiling of proteins as a powerful tool for authenticity assessment of seeds of cultivated berry fruits.. *Food Chemistry*, **2022**, 383, 132583	8.5	0
3	Micro/trace/toxic elements and insecticide residues level in monofloral bee-collected sunflower pollen- health risk assessment. *Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes*,1-8	2.2	0
2	Inappropriate diet and obesity based on view of the student population. *Hrana I Ishrana*, **2020**, 61, 88-93	0.1	
1	How much we know about properties and the presence of mycotoxins in the food?. *Hrana I Ishrana*, **2018**, 59, 80-84	0.1	