

Sladana P Stanojevic

List of Publications by Year in Descending Order

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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	Comprehensive electrophoretic profiling of proteins as a powerful tool for authenticity assessment of seeds of cultivated berry fruits.. <i>Food Chemistry</i> , 2022 , 383, 132583	8.5	0
41	Use of energy drinks and their impact on the body based on the view of student population. <i>Hrana / Ishrana</i> , 2021 , 62, 37-43	0.1	0
40	Phenolic Compounds and Antioxidant Properties of Field-Grown and In Vitro Leaves, and Calluses in Blackberry and Blueberry. <i>Horticulturae</i> , 2021 , 7, 420	2.5	3
39	Skimmed Goat's Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. <i>Biomolecules</i> , 2021 , 11,	5.9	3
38	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110739	5.4	15
37	Trypsin inhibitor content and activity of soaking water whey as waste in soy milk processing. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2021 , 56, 292-296	2.2	1
36	Comparison of sugars, lipids and phenolics content in the grains of organically and conventionally grown soybean in Serbia. <i>Zemdirbyste</i> , 2021 , 108, 51-56	1.1	0
35	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109309	5.4	6
34	Inappropriate diet and obesity based on view of the student population. <i>Hrana / Ishrana</i> , 2020 , 61, 88-93	0.1	
33	Content and Nutritional Value of Selected Biogenic Elements in Monofloral Sunflower Bee-Collected Pollen from Serbia. <i>IFMBE Proceedings</i> , 2020 , 211-217	0.2	1
32	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. <i>Toxins</i> , 2019 , 11,	4.9	19
31	In vitro digestion of meat- and cereal-based food matrix enriched with grape extracts: How are polyphenol composition, bioaccessibility and antioxidant activity affected?. <i>Food Chemistry</i> , 2019 , 284, 28-44	8.5	45
30	Polyphenolic profile and antioxidant properties of bee-collected pollen from sunflower (<i>Helianthus annuus</i> L.) plant. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108244	5.4	47
29	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Above-Ground Vegetative Parts and Flower of Three Iris Species. <i>Chemistry and Biodiversity</i> , 2019 , 16, e1800565	2.5	21
28	Evaluation of Variation in Protein Composition on Solubility, Emulsifying and Gelling Properties of Soybean Genotypes Synthesizing β -Subunit. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 123-134	1.8	4
27	How much we know about properties and the presence of mycotoxins in the food?. <i>Hrana / Ishrana</i> , 2018 , 59, 80-84	0.1	
26	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. <i>Journal of Apicultural Research</i> , 2017 , 56, 13-20	2	13

25	Water-soluble carbohydrates accumulation in peduncle of wheat and its relationship to morpho-anatomical and productive traits. <i>Zemdirbyste</i> , 2017 , 104, 165-172	1.1	3
24	Distribution of α -amylase and lipoxigenase in soy protein products obtained during tofu production. <i>Hemijška Industrija</i> , 2017 , 71, 119-126	0.6	4
23	Heat-Induced Casein-Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?. <i>Food Engineering Series</i> , 2016 , 163-175	0.5	1
22	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. <i>LWT - Food Science and Technology</i> , 2015 , 62, 301-309	5.4	43
21	Comparative study of the functional properties of three legume seed isolates: adzuki, pea and soy bean. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2779-87	3.3	56
20	Techno-functional properties of pea (<i>Pisum sativum</i>) protein isolates: A review. <i>Acta Periodica Technologica</i> , 2015 , 1-18	0.8	54
19	Effect of pH on heat-induced casein-whey protein interactions: A comparison between caprine milk and bovine milk. <i>International Dairy Journal</i> , 2014 , 39, 178-183	3.5	18
18	Mineral elements, lipoxigenase activity, and antioxidant capacity of okara as a byproduct in hydrothermal processing of soy milk. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9017-23	5.7	17
17	Bioactive proteins and energy value of okara as a byproduct in hydrothermal processing of soy milk. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9210-9	5.7	25
16	Influence of extraction method on protein profile of soybeans. <i>Hemijška Industrija</i> , 2013 , 67, 687-694	0.6	4
15	Functional properties of protein hydrolysates from pea (<i>Pisum sativum</i> , L) seeds. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1457-1467	3.8	35
14	Composition of proteins in okara as a byproduct in hydrothermal processing of soy milk. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9221-8	5.7	24
13	Heat induced casein-whey protein interactions at natural pH of milk: A comparison between caprine and bovine milk. <i>Small Ruminant Research</i> , 2012 , 108, 77-86	1.7	36
12	The distributions of major whey proteins in acid wheys obtained from caprine/bovine and ovine/bovine milk mixtures. <i>International Dairy Journal</i> , 2011 , 21, 831-838	3.5	7
11	Assessment of soy genotype and processing method on quality of soybean tofu. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7368-76	5.7	43
10	Qualitative and quantitative analysis of bovine milk adulteration in caprine and ovine milks using native-PAGE. <i>Food Chemistry</i> , 2011 , 125, 1443-1449	8.5	30
9	Profile and functional properties of seed proteins from six pea (<i>Pisum sativum</i>) genotypes. <i>International Journal of Molecular Sciences</i> , 2010 , 11, 4973-90	6.3	159
8	Protein composition in tofu of corrected quality. <i>Acta Periodica Technologica</i> , 2010 , 77-86	0.8	8

7	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. <i>Sensors</i> , 2007 , 7, 67-74	3.8	18
6	Effect of Limited Hydrolysis on Traditional Soy Protein Concentrate. <i>Sensors</i> , 2006 , 6, 1087-1101	3.8	19
5	The influence of genotypic variation in protein composition on emulsifying properties of soy proteins. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2005 , 82, 667-672	1.8	24
4	Biologically active components of soybeans and soy protein products: A review. <i>Acta Periodica Technologica</i> , 2005 , 155-168	0.8	7
3	Soy protein modification: A review. <i>Acta Periodica Technologica</i> , 2004 , 3-16	0.8	40
2	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. <i>Acta Periodica Technologica</i> , 2004 , 49-57	0.8	5
1	Micro/trace/toxic elements and insecticide residues level in monofloral bee-collected sunflower pollen- health risk assessment. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 1-8	2.2	0