

Danka Matijasevic

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3561026/publications.pdf>

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9
papers

327
citations

1163117
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9
all docs

9
docs citations

9
times ranked

441
citing authors

#	ARTICLE	IF	CITATIONS
1	Highly Efficient Antioxidant F- and Cl-Doped Carbon Quantum Dots for Bioimaging. ACS Sustainable Chemistry and Engineering, 2020, 8, 16327-16338.	6.7	71
2	The Antibacterial Activity of Coriolus versicolor Methanol Extract and Its Effect on Ultrastructural Changes of Staphylococcus aureus and Salmonella Enteritidis. Frontiers in Microbiology, 2016, 7, 1226.	3.5	66
3	Bactericidal activity of Cu-, Zn-, and Ag-containing zeolites toward Escherichia coli isolates. Environmental Science and Pollution Research, 2017, 24, 20273-20281.	5.3	56
4	Synthesis and antimicrobial properties of Zn-mineralized alginate nanocomposites. Carbohydrate Polymers, 2017, 165, 313-321.	10.2	41
5	Advances in batch culture fermented Coriolus versicolor medicinal mushroom for the production of antibacterial compounds. Innovative Food Science and Emerging Technologies, 2016, 34, 1-8.	5.6	27
6	The iron(III)-modified natural zeolitic tuff as an adsorbent and carrier for selenium oxyanions. Microporous and Mesoporous Materials, 2014, 197, 92-100.	4.4	24
7	Novel Kombucha Beverage from Lingzhi or Reishi Medicinal Mushroom, Ganoderma lucidum, with Antibacterial and Antioxidant Effects. International Journal of Medicinal Mushrooms, 2018, 20, 243-258.	1.5	24
8	The fungistatic activity of organic selenium and its application to the production of cultivated mushrooms Agaricus bisporus and Pleurotus spp.. Archives of Biological Sciences, 2012, 64, 1455-1463.	0.5	16
9	Coriolus versicolor Mushroom Grown on Selenium-Rich Zeolite Tuff as a Potential Novel Food Supplement. Food Technology and Biotechnology, 2021, 60, 67-79.	2.1	2