Milica CareviÄ

List of Publications by Year
in descending order

29	444	623574 14	713332 21
papers	citations	h-index	g-index

29	29	29	637
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Immobilization of lipase on epoxy-activated PuroliteÂ® A109 and its post-immobilization stabilization. Process Biochemistry, 2014, 49, 637-646.	1.8	51
2	Immobilization of laccase from Myceliophthora thermophila on functionalized silica nanoparticles: Optimization and application in lindane degradation. Chinese Journal of Chemical Engineering, 2020, 28, 1136-1144.	1.7	33
3	Galacto-oligosaccharide synthesis using chemically modified Î²-galactosidase from Aspergillus oryzae immobilised onto macroporous amino resin. International Dairy Journal, 2016, 54, 50-57.	1.5	32
4	Optimization of Î²-galactosidase production from lactic acid bacteria. Hemijska Industrija, 2015, 69, 305-312.	0.3	26
5	Enzymatic Syntheses of Esters - Green Chemistry for Valuable Food, Fuel and Fine Chemicals. Current Organic Chemistry, 2016, 21, 104-138.	0.9	25
6	Novel Î²-galactosidase nanobiocatalyst systems for application in the synthesis of bioactive galactosides. RSC Advances, 2016, 6, 97216-97225.	1.7	24
7	Structural Elucidation of Enzymatically Synthesized Galacto-oligosaccharides Using Ion-Mobility Spectrometryâ€“Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2016, 64, 3609-3615.	2.4	22
8	Immobilization of Candida antarctica lipase B onto PuroliteÂ® MN102 and its application in solvent-free and organic media esterification. Bioprocess and Biosystems Engineering, 2017, 40, 23-34.	1.7	22
9	Cyanuric chloride functionalized silica nanoparticles for covalent immobilization of lipase. Journal of Chemical Technology and Biotechnology, 2016, 91, 439-448.	1.6	21
10	Evaluation of Î²-galactosidase from Lactobacillus acidophilus as biocatalyst for galacto-oligosaccharides synthesis: Product structural characterization and enzyme immobilization. Journal of Bioscience and Bioengineering, 2018, 126, 697-704.	1.1	20
11	Lipase-Catalyzed Esterification of Phloridzin: Acyl Donor Effect on Enzymatic Affinity and Antioxidant Properties of Esters. Industrial & Engineering Chemistry Research, 2014, 53, 16644-16651.	1.8	19
12	Highly efficient enzymatic acetylation of flavonoids: Development of solvent-free process and kinetic evaluation. Biochemical Engineering Journal, 2017, 128, 106-115.	1.8	19
13	Insight in the regioselective enzymatic transgalactosylation of salicin catalyzed by Î²-galactosidase from Aspergillus oryzae. Process Biochemistry, 2015, 50, 782-788.	1.8	16
14	Kinetic model of lipase-catalyzed conversion of ascorbic acid and oleic acid to liposoluble vitamin C ester. Biochemical Engineering Journal, 2013, 71, 89-96.	1.8	15
15	Whey valorization using transgalactosylation activity of immobilized Î²â€galactosidase. International Journal of Food Science and Technology, 2019, 54, 3074-3082.	1.3	15
16	Amino-modified kraft lignin microspheres as a support for enzyme immobilization. RSC Advances, 2020, 10, 21495-21508.	1.7	13
17	New Advances in Fabrication of Graphene Glyconanomaterials for Application in Therapy and Diagnosis. ACS Omega, 2020, 5, 4362-4369.	1.6	13
18	Epoxy-silanizationÂ-Âtool for improvement of silica nanoparticles as support for lipase immobilization with respect to esterification activity. Journal of Chemical Technology and Biotechnology, 2016, 91, 2654-2663.	1.6	12

#	Article	IF	Citations
19	Influence of fatty acid on lipaseâ€catalyzed synthesis of ascorbyl esters and their free radical scavenging capacity. Biotechnology and Applied Biochemistry, 2015, 62, 458-466.	1.4	9
20	Carboxymethyl cellulase production from a Paenibacillus sp.. Hemijska Industrija, 2016, 70, 329-338.	0.3	9
21	Batch and semicontinuous production of l-ascorbyl oleate catalyzed by CALB immobilized onto PuroliteÂ® MN102. Chemical Engineering Research and Design, 2017, 126, 161-171.	2.7	8
22	The impact of puffball autolysis on selected chemical and biological properties: Puffball extracts as potential ingredients of skin-care products. Archives of Biological Sciences, 2019, 71, 721-733.	0.2	5
23	Prebiotic effect of galactoâ€oligosaccharides on the skin microbiota and determination of their diffusion properties. International Journal of Cosmetic Science, 2022, , .	1.2	4
24	Enzymatic synthesis and application of fatty acid ascorbyl esters. Hemijska Industrija, 2013, 67, 239-247.	0.3	3
25	Development of protease nanobiocatalysts and their application in hydrolysis of sunflower meal protein isolate. International Journal of Food Science and Technology, 2021, 56, 4287-4297.	1.3	3
26	Immobilization of maltase from Saccharomyces cerevisiae on thiosulfonate supports. Journal of the Serbian Chemical Society, 2016, 81, 1371-1382.	0.4	2
27	Enzymatic synthesis of fructo-oligosaccharides using PectinexÂ® Ultra SP-L: A study of experimental conditions. Food and Feed Research, 2021, 48, 201-211.	0.2	2
28	Enzymatic lipophilization of vitamin C with linoleic acid: Determination of antioxidant and diffusion properties of L-ascorbyl linoleate. Food and Feed Research, 2018, 45, 1-10.	0.2	1
29	Utilization of agro-industrial by-products as substrates for dextransucrase production by Leuconostoc mesenteroides T3: Process optimization using response surface methodology. Hemijska Industrija, 2021, 75, 135-146.	0.3	0