

Milica CareviÄ

List of Publications by Year in descending order

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29
papers

444
citations

623734

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713466

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29
all docs

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docs citations

29
times ranked

637
citing authors

#	ARTICLE	IF	CITATIONS
1	Prebiotic effect of galacto-oligosaccharides on the skin microbiota and determination of their diffusion properties. <i>International Journal of Cosmetic Science</i> , 2022, , .	2.6	4
2	Utilization of agro-industrial by-products as substrates for dextransucrase production by <i>Leuconostoc mesenteroides</i> T3: Process optimization using response surface methodology. <i>Hemijaska Industrija</i> , 2021, 75, 135-146.	0.7	0
3	Development of protease nanobiocatalysts and their application in hydrolysis of sunflower meal protein isolate. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4287-4297.	2.7	3
4	Enzymatic synthesis of fructo-oligosaccharides using Pectinex [®] Ultra SP-L: A study of experimental conditions. <i>Food and Feed Research</i> , 2021, 48, 201-211.	0.5	2
5	Amino-modified kraft lignin microspheres as a support for enzyme immobilization. <i>RSC Advances</i> , 2020, 10, 21495-21508.	3.6	13
6	New Advances in Fabrication of Graphene Glyconanomaterials for Application in Therapy and Diagnosis. <i>ACS Omega</i> , 2020, 5, 4362-4369.	3.5	13
7	Immobilization of laccase from <i>Myceliophthora thermophila</i> on functionalized silica nanoparticles: Optimization and application in lindane degradation. <i>Chinese Journal of Chemical Engineering</i> , 2020, 28, 1136-1144.	3.5	33
8	Whey valorization using transgalactosylation activity of immobilized β -galactosidase. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3074-3082.	2.7	15
9	The impact of puffball autolysis on selected chemical and biological properties: Puffball extracts as potential ingredients of skin-care products. <i>Archives of Biological Sciences</i> , 2019, 71, 721-733.	0.5	5
10	Evaluation of β -galactosidase from <i>Lactobacillus acidophilus</i> as biocatalyst for galacto-oligosaccharides synthesis: Product structural characterization and enzyme immobilization. <i>Journal of Bioscience and Bioengineering</i> , 2018, 126, 697-704.	2.2	20
11	Enzymatic lipophilization of vitamin C with linoleic acid: Determination of antioxidant and diffusion properties of L-ascorbyl linoleate. <i>Food and Feed Research</i> , 2018, 45, 1-10.	0.5	1
12	Highly efficient enzymatic acetylation of flavonoids: Development of solvent-free process and kinetic evaluation. <i>Biochemical Engineering Journal</i> , 2017, 128, 106-115.	3.6	19
13	Batch and semicontinuous production of l-ascorbyl oleate catalyzed by CALB immobilized onto Purolite [®] MN102. <i>Chemical Engineering Research and Design</i> , 2017, 126, 161-171.	5.6	8
14	Immobilization of <i>Candida antarctica</i> lipase B onto Purolite [®] MN102 and its application in solvent-free and organic media esterification. <i>Bioprocess and Biosystems Engineering</i> , 2017, 40, 23-34.	3.4	22
15	Epoxy-silanization [®] tool for improvement of silica nanoparticles as support for lipase immobilization with respect to esterification activity. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 2654-2663.	3.2	12
16	Structural Elucidation of Enzymatically Synthesized Galacto-oligosaccharides Using Ion-Mobility Spectrometry [®] -Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3609-3615.	5.2	22
17	Novel β -galactosidase nanobiocatalyst systems for application in the synthesis of bioactive galactosides. <i>RSC Advances</i> , 2016, 6, 97216-97225.	3.6	24
18	Cyanuric chloride functionalized silica nanoparticles for covalent immobilization of lipase. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 439-448.	3.2	21

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19	Galacto-oligosaccharide synthesis using chemically modified Î²-galactosidase from <i>Aspergillus oryzae</i> immobilised onto macroporous amino resin. <i>International Dairy Journal</i> , 2016, 54, 50-57.	3.0	32
20	Enzymatic Syntheses of Esters - Green Chemistry for Valuable Food, Fuel and Fine Chemicals. <i>Current Organic Chemistry</i> , 2016, 21, 104-138.	1.6	25
21	Carboxymethyl cellulase production from a <i>Paenibacillus</i> sp.. <i>Hemijska Industrija</i> , 2016, 70, 329-338.	0.7	9
22	Immobilization of maltase from <i>Saccharomyces cerevisiae</i> on thiosulfonate supports. <i>Journal of the Serbian Chemical Society</i> , 2016, 81, 1371-1382.	0.8	2
23	Insight in the regioselective enzymatic transgalactosylation of salicin catalyzed by Î²-galactosidase from <i>Aspergillus oryzae</i> . <i>Process Biochemistry</i> , 2015, 50, 782-788.	3.7	16
24	Influence of fatty acid on lipase-catalyzed synthesis of ascorbyl esters and their free radical scavenging capacity. <i>Biotechnology and Applied Biochemistry</i> , 2015, 62, 458-466.	3.1	9
25	Optimization of Î²-galactosidase production from lactic acid bacteria. <i>Hemijska Industrija</i> , 2015, 69, 305-312.	0.7	26
26	Immobilization of lipase on epoxy-activated PuroLite® A109 and its post-immobilization stabilization. <i>Process Biochemistry</i> , 2014, 49, 637-646.	3.7	51
27	Lipase-Catalyzed Esterification of Phloridzin: Acyl Donor Effect on Enzymatic Affinity and Antioxidant Properties of Esters. <i>Industrial & Engineering Chemistry Research</i> , 2014, 53, 16644-16651.	3.7	19
28	Kinetic model of lipase-catalyzed conversion of ascorbic acid and oleic acid to liposoluble vitamin C ester. <i>Biochemical Engineering Journal</i> , 2013, 71, 89-96.	3.6	15
29	Enzymatic synthesis and application of fatty acid ascorbyl esters. <i>Hemijska Industrija</i> , 2013, 67, 239-247.	0.7	3