

Ana Jurinjak Tusek

List of Publications by Year in descending order

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papers

638
citations

566801

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times ranked

771
citing authors

#	ARTICLE	IF	CITATIONS
1	Kinetics and thermodynamics of the solid-liquid extraction process of total polyphenols, antioxidants and extraction yield from Asteraceae plants. <i>Industrial Crops and Products</i> , 2016, 91, 205-214.	2.5	76
2	Cholinium-based deep eutectic solvents and ionic liquids for lipase-catalyzed synthesis of butyl acetate. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015, 122, 188-198.	1.8	66
3	Optimizing bioactive compounds extraction from different medicinal plants and prediction through nonlinear and linear models. <i>Industrial Crops and Products</i> , 2018, 126, 449-458.	2.5	36
4	Detection of honey adulteration – The potential of UV-VIS and NIR spectroscopy coupled with multivariate analysis. <i>LWT - Food Science and Technology</i> , 2021, 145, 111316.	2.5	32
5	Purification of biodiesel produced by lipase catalysed transesterification by ultrafiltration: Selection of membranes and analysis of membrane blocking mechanisms. <i>Renewable Energy</i> , 2020, 159, 642-651.	4.3	29
6	Enhancement of phenolic compounds oxidation using laccase from <i>Trametes versicolor</i> in a microreactor. <i>Biotechnology and Bioprocess Engineering</i> , 2013, 18, 686-696.	1.4	28
7	Lipase catalysed biodiesel synthesis with integrated glycerol separation in continuously operated microchips connected in series. <i>New Biotechnology</i> , 2018, 47, 80-88.	2.4	27
8	Integrated approach for bioactive quality evaluation of medicinal plant extracts using HPLC-DAD, spectrophotometric, near infrared spectroscopy and chemometric techniques. <i>International Journal of Food Properties</i> , 2017, 20, S2463-S2480.	1.3	25
9	Microwave-assisted extraction of phenolic compounds from <i>Cannabis sativa</i> L.: optimization and kinetics study. <i>Separation Science and Technology</i> , 2021, 56, 2047-2060.	1.3	23
10	Catechol Removal from Aqueous Media Using Laccase Immobilized in Different Macro- and Microreactor Systems. <i>Applied Biochemistry and Biotechnology</i> , 2017, 182, 1575-1590.	1.4	20
11	Effects of drying on physical and chemical properties of root vegetables: Artificial neural network modelling. <i>Food and Bioprocesses Processing</i> , 2020, 119, 148-160.	1.8	20
12	Applicability of Foam Mat Drying Process for Production of Instant Cocoa Powder Enriched with Lavender Extract. <i>Food Technology and Biotechnology</i> , 2019, 57, 159-170.	0.9	20
13	Sustainable Production of Lipase from <i>Thermomyces lanuginosus</i> : Process Optimization and Enzyme Characterization. <i>Industrial & Engineering Chemistry Research</i> , 2020, 59, 21144-21154.	1.8	19
14	Optimization of the foam mat drying process for production of cocoa powder enriched with peppermint extract. <i>LWT - Food Science and Technology</i> , 2019, 115, 108440.	2.5	16
15	Kinetic Parameter Estimation and Mathematical Modelling of Lipase Catalysed Biodiesel Synthesis in a Microreactor. <i>Micromachines</i> , 2019, 10, 759.	1.4	16
16	Development of continuously operated aqueous two-phase microextraction process using natural deep eutectic solvents. <i>Separation and Purification Technology</i> , 2020, 244, 116746.	3.9	16
17	Quality characteristics of white wine: The short- and long-term impact of high power ultrasound processing. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105194.	3.8	13
18	Development of ANN models based on combined UV-Vis-NIR spectra for rapid quantification of physical and chemical properties of industrial hemp extracts. <i>Phytochemical Analysis</i> , 2021, 32, 326-338.	1.2	12

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19	Comparison of Drying Methods and Their Effect on the Stability of Građevina Grape Pomace Biologically Active Compounds. <i>Foods</i> , 2022, 11, 112.	1.9	12
20	Continuous Integrated Process of Biodiesel Production and Purificationâ€”The End of the Conventional Two-Stage Batch Process?. <i>Energies</i> , 2021, 14, 403.	1.6	10
21	Application of NIRs coupled with PLS and ANN modelling to predict average droplet size in oil-in-water emulsions prepared with different microfluidic devices. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 270, 120860.	2.0	10
22	Regression Models for Description of Roasted Ground Coffee Powder Color Change during Secondary Shelf-Life as Related to Storage Conditions and Packaging Material. <i>Beverages</i> , 2018, 4, 16.	1.3	9
23	Application of multivariate regression and artificial neural network modelling for prediction of physical and chemical properties of medicinal plants aqueous extracts. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2020, 16, 100229.	0.9	9
24	Model-to-model: Comparison of mathematical process models of lipase catalysed biodiesel production in a microreactor. <i>Computers and Chemical Engineering</i> , 2021, 145, 107200.	2.0	9
25	The power of microsystem technology in the food industry â€” Going small makes it better. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102613.	2.7	9
26	Rapid quantification of dissolved solids and bioactives in dried root vegetable extracts using near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 261, 120074.	2.0	9
27	Adaptation of CHO cells in serumâ€”free conditions for erythropoietin production: Application of EVOP technique for process optimization. <i>Biotechnology and Applied Biochemistry</i> , 2016, 63, 633-641.	1.4	8
28	Analysis of the Adsorption and Release Processes of Bioactives from Lamiaceae Plant Extracts on Alginate Microbeads. <i>Food and Bioprocess Technology</i> , 2021, 14, 1216-1230.	2.6	8
29	Application of Optimization and Modeling for the Composting Process Enhancement. <i>Processes</i> , 2022, 10, 229.	1.3	8
30	The estimation of kinetic parameters of the solid-liquid extraction process of the lavender flower (<i>Lavandula x hybrida</i> L.). <i>Croatian Journal of Food Science and Technology</i> , 2018, 10, 64-72.	0.5	7
31	Mathematical modelling of polyphenol extraction by aqueous two-phase system in continuously operated macro- and micro-extractors. <i>Separation Science and Technology</i> , 2017, 52, 864-875.	1.3	6
32	Mass transfer coefficient of slug flow for organic solvent-aqueous system in a microreactor. <i>Korean Journal of Chemical Engineering</i> , 2015, 32, 1037-1045.	1.2	5
33	Enhancement of the Green Extraction of Bioactive Molecules from <i>Olea europaea</i> Leaves. <i>Separations</i> , 2022, 9, 33.	1.1	4
34	Comprehensive Study of Traditional Plant Ground Ivy (<i>Glechoma hederacea</i> L.) Grown in Croatia in Terms of Nutritional and Bioactive Composition. <i>Foods</i> , 2022, 11, 658.	1.9	4
35	An enhanced composting process with bioaugmentation: Mathematical modelling and process optimization. <i>Waste Management and Research</i> , 2022, 40, 745-753.	2.2	3
36	Macro-Batch and Continuously Operated Microfluidic Emulsificationâ€”Differences, Similarities and Optimization. <i>Processes</i> , 2022, 10, 449.	1.3	3

#	ARTICLE	IF	CITATIONS
37	Evaluation of the Adsorption and Desorption Dynamics of Beet Juice Red Dye on Alginate Microbeads. <i>Gels</i> , 2022, 8, 13.	2.1	3
38	Local sensitivity analysis and metabolic control analysis of the biological part of the BTEX bioremediation model. <i>Biotechnology and Bioprocess Engineering</i> , 2015, 20, 1071-1087.	1.4	2
39	Application of NIR spectroscopy in gluten detection as a cross-contaminant in food. <i>Hrvatski Åasopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , 2018, 13, 120-127.	0.2	2
40	Inâ€vitro digestion of the bioactives originating from the Lamiaceae family herbal teas: A kinetic and PLS modeling study. <i>Journal of Food Biochemistry</i> , 2020, 44, e13233.	1.2	2
41	Global Sensitivity Analysis of the Biological Part of the Integrated BTEX Bioremediation Model. <i>Environmental Engineering Science</i> , 2016, 33, 404-422.	0.8	1
42	NIR spectroscopy and management of bioactive components, antioxidant activity, and macronutrients in fruits. , 2020, , 95-109.		1
43	Analysis of diffusivity of the oscillating reaction components in a microreactor system. <i>Croatian Journal of Food Science and Technology</i> , 2017, 9, 40-45.	0.5	0
44	The Effect of Micromixer Geometry on the Diameters of Emulsion Droplets: NIR Spectroscopy and Artificial Neural Networks Modeling. <i>Engineering Proceedings</i> , 2021, 4, .	0.4	0
45	278â€...Planning of gluten free diet using nutritional systems biology approach. , 2021, , .		0
46	Gender specific differences of the ethanol and nicotine toxicity verified by the use of mathematical models. <i>Croatian Journal of Food Science and Technology</i> , 2019, 11, 76-87.	0.5	0