D Cvetković

List of Publications by Year in descending order

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D CVETKOVIÄT

#	Article	IF	CITATIONS
1	The estimation of the traditionally used yarrow (Achillea millefolium L. Asteraceae) oil extracts with anti-inflamatory potential in topical application. Journal of Ethnopharmacology, 2017, 199, 138-148.	4.1	58
2	Light modification by color nets improve quality of lettuce from summer production. Scientia Horticulturae, 2017, 226, 389-397.	3.6	46
3	Essential oils content, composition and antioxidant activity of lemon balm, mint and sweet basil from Serbia. LWT - Food Science and Technology, 2022, 153, 112210.	5.2	42
4	New technology in basil production with high essential oil yield and quality. Industrial Crops and Products, 2019, 140, 111718.	5.2	35
5	Effect of shading and grafting on yield and quality of tomato. Journal of the Science of Food and Agriculture, 2020, 100, 623-633.	3.5	23
6	Modification of light intensity influence essential oils content, composition and antioxidant activity of thyme, marjoram and oregano. Saudi Journal of Biological Sciences, 2021, 28, 6532-6543.	3.8	23
7	Triplet-driven chemical reactivity of \hat{l}^2 -carotene and its biological implications. Nature Communications, 2022, 13, 2474.	12.8	14
8	Shading of Medical Plants Affects the Phytochemical Quality of Herbal Extracts. Horticulturae, 2021, 7, 437.	2.8	12
9	Pumpkin fruit (Cucurbita pepo L.) as a source of phytochemicals useful in food and pharmaceutical industries. Journal of Food Measurement and Characterization, 2021, 15, 4596-4607.	3.2	2
10	Lycopene control of benzophenone-sensitized lipid peroxidation. Russian Journal of Physical Chemistry A, 2012, 86, 763-774.	0.6	0
11	Aqueous extract of strawberry (Fragaria x ananassa Duch.) leaves as a stabilizing agent in the	0.7	0