

Darko VeliÄ

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

511
citations

1478505

6
h-index

1372567

10
g-index

12
all docs

12
docs citations

12
times ranked

774
citing authors

#	ARTICLE	IF	CITATIONS
1	Spray Drying as a Method of Choice for Obtaining High Quality Products from Food Wastesâ€” A Review. <i>Food Reviews International</i> , 2023, 39, 1953-1985.	8.4	4
2	Polyphenolic content, antioxidant activity and metal composition of traditional blackberry products. <i>Croatian Journal of Food Science and Technology</i> , 2021, 13, 236-245.	0.3	1
3	Assessment of Bioactive Phenolic Compounds and Antioxidant Activity of Blackberry Wines. <i>Foods</i> , 2020, 9, 1623.	4.3	14
4	Effect of maturation on wild apricot vermouthe of different treatments. <i>Croatian Journal of Food Science and Technology</i> , 2019, 11, 195-201.	0.3	0
5	Evaluation of Quercetin Content, Colour and Selected Physico-Chemical Quality Parameters of Croatian Blackberry Wines. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 75-83.	1.7	3
6	Blackberry wines mineral and heavy metal content determination after dry ashing: multivariate data analysis as a tool for fruit wine quality control. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 514-523.	2.8	7
7	Effects of supercritical CO ₂ extraction parameters on soybean oil yield. <i>Food and Bioprocess Technology</i> , 2012, 90, 693-699.	3.6	68
8	Solubility and kinetics of soybean oil and fatty acids in supercritical CO ₂ . <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 644-651.	1.5	13
9	Original article: Supercritical CO ₂ extraction of soybean oil: process optimisation and triacylglycerol composition. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1939-1946.	2.7	31
10	Study of solidâ€”liquid extraction kinetics of total polyphenols from grape seeds. <i>Journal of Food Engineering</i> , 2007, 81, 236-242.	5.2	343
11	Simulation, calculation and possibilities of energy saving in spray drying process. <i>Applied Thermal Engineering</i> , 2003, 23, 2119-2131.	6.0	19
12	Chemical Constituents of Fruit Wines as Descriptors of their Nutritional, Sensorial and Health-Related Properties. , 0, , .		8