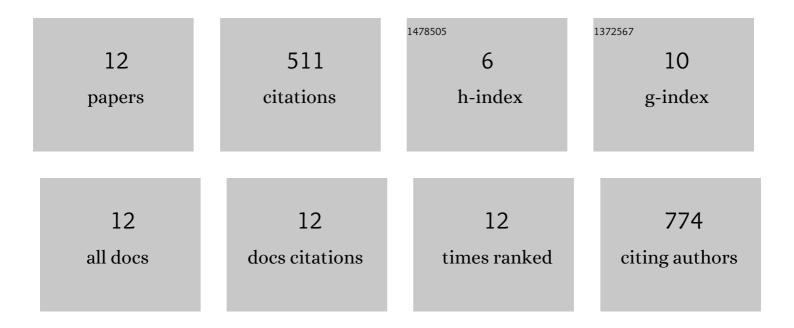
Darko Velić

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4257783/publications.pdf Version: 2024-02-01



Πλρκο Veuät

#	Article	IF	CITATIONS
1	Spray Drying as a Method of Choice for Obtaining High Quality Products from Food Wastes– A Review. Food Reviews International, 2023, 39, 1953-1985.	8.4	4
2	Polyphenolic content, antioxidant activity and metal composition of traditional blackberry products. Croatian Journal of Food Science and Technology, 2021, 13, 236-245.	0.3	1
3	Assessment of Bioactive Phenolic Compounds and Antioxidant Activity of Blackberry Wines. Foods, 2020, 9, 1623.	4.3	14
4	Effect of maturation on wild apricot vermouth of different treatments. Croatian Journal of Food Science and Technology, 2019, 11, 195-201.	0.3	0
5	Evaluation of Quercetin Content, Colour and Selected Physico-Chemical Quality Parameters of Croatian Blackberry Wines. Polish Journal of Food and Nutrition Sciences, 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. International Journal of Food Sciences and Nutrition, 2016, 67, 514-523.	2.8	7
7	Effects of supercritical CO2 extraction parameters on soybean oil yield. Food and Bioproducts Processing, 2012, 90, 693-699.	3.6	68
8	Solubility and kinetics of soybean oil and fatty acids in supercritical CO ₂ . European Journal of Lipid Science and Technology, 2011, 113, 644-651.	1.5	13
9	Original article: Supercritical CO ₂ extraction of soybean oil: process optimisation and triacylglycerol composition. International Journal of Food Science and Technology, 2010, 45, 1939-1946.	2.7	31
10	Study of solid–liquid extraction kinetics of total polyphenols from grape seeds. Journal of Food Engineering, 2007, 81, 236-242.	5.2	343
11	Simulation, calculation and possibilities of energy saving in spray drying process. Applied Thermal Engineering, 2003, 23, 2119-2131.	6.0	19
12	Chemical Constituents of Fruit Wines as Descriptors of their Nutritional, Sensorial and		8

Health-Related Properties. , 0, , .