

# Jelena Vladic

## List of Publications by Year in descending order

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69  
papers

1,915  
citations

236925

25  
h-index

276875

41  
g-index

69  
all docs

69  
docs citations

69  
times ranked

2445  
citing authors

#	ARTICLE	IF	CITATIONS
1	Modeling and optimization of ultrasound-assisted extraction of polyphenolic compounds from Aronia melanocarpa by-products from filter-tea factory. Ultrasonics Sonochemistry, 2015, 23, 360-368.	8.2	158
2	Acetylcholinesterase Inhibitory, Antioxidant and Phytochemical Properties of Selected Medicinal Plants of the Lamiaceae Family. Molecules, 2014, 19, 767-782.	3.8	152
3	Optimization of ultrasound-assisted extraction of bioactive compounds from wild garlic (Allium Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	133
4	Supercritical CO2 extraction of hemp (Cannabis sativa L.) seed oil. Industrial Crops and Products, 2015, 76, 472-478.	5.2	111
5	<i>Scenedesmus obliquus</i> microalga-based biorefinery " from brewery effluent to bioactive compounds, biofuels and biofertilizers " aiming at a circular bioeconomy. Biofuels, Bioproducts and Biorefining, 2019, 13, 1169-1186.	3.7	81
6	Optimization of subcritical water extraction of antioxidants from Coriandrum sativum seeds by response surface methodology. Journal of Supercritical Fluids, 2014, 95, 560-566.	3.2	74
7	Antioxidative and cytotoxic activity of essential oils and extracts of Satureja montana L., Coriandrum sativum L. and Ocimum basilicum L. obtained by supercritical fluid extraction. Journal of Supercritical Fluids, 2017, 128, 128-137.	3.2	74
8	Isolation of coriander (Coriandrum sativum L.) essential oil by green extractions versus traditional techniques. Journal of Supercritical Fluids, 2015, 99, 23-28.	3.2	68
9	Subcritical water extraction of sage (Salvia officinalis L.) by-products"Process optimization by response surface methodology. Journal of Supercritical Fluids, 2016, 116, 36-45.	3.2	66
10	Effects of Different Extraction Methods and Conditions on the Phenolic Composition of Mate Tea Extracts. Molecules, 2012, 17, 2518-2528.	3.8	56
11	Subcritical water extraction of wild garlic ( Allium ursinum L.) and process optimization by response surface methodology. Journal of Supercritical Fluids, 2017, 128, 79-88.	3.2	53
12	Chemical characterization of polyphenols and volatile fraction of coriander (Coriandrum sativum L.) extracts obtained by subcritical water extraction. Industrial Crops and Products, 2016, 87, 54-63.	5.2	50
13	Microwave-assisted extraction of cannabinoids and antioxidants from <i>Cannabis sativa</i> aerial parts and process modeling. Journal of Chemical Technology and Biotechnology, 2020, 95, 831-839.	3.2	39
14	Optimization of Satureja montana subcritical water extraction process and chemical characterization of volatile fraction of extracts. Journal of Supercritical Fluids, 2017, 120, 86-94.	3.2	38
15	Optimization of Microwave-Assisted Extraction of Polyphenolic Compounds from Ocimum basilicum by Response Surface Methodology. Food Analytical Methods, 2017, 10, 2270-2280.	2.6	37
16	Recycling of filter tea industry by-products: Application of subcritical water extraction for recovery of bioactive compounds from A. uva-ursi herbal dust. Journal of Supercritical Fluids, 2017, 121, 1-9.	3.2	36
17	Chemical composition and antioxidant properties of Ocimum basilicum L. extracts obtained by supercritical carbon dioxide extraction: Drug exhausting method. Journal of Supercritical Fluids, 2016, 109, 20-25.	3.2	35
18	Optimization of microwave-assisted extraction (<sc>MAE</sc>) of coriander phenolic antioxidants" response surface methodology approach. Journal of the Science of Food and Agriculture, 2016, 96, 4613-4622.	3.5	34

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19	Coriander seeds processing: Sequential extraction of non-polar and polar fractions using supercritical carbon dioxide extraction and ultrasound-assisted extraction. Food and Bioproducts Processing, 2015, 95, 218-227.	3.6	31
20	Winter savory: Supercritical carbon dioxide extraction and mathematical modeling of extraction process. Journal of Supercritical Fluids, 2016, 117, 89-97.	3.2	31
21	Recycling of filter tea industry by-products: Production of <i>A. millefolium</i> powder using spray drying technique. Industrial Crops and Products, 2016, 80, 197-206.	5.2	27
22	Effect of extraction solvent on total polyphenols content and antioxidant activity of <i>Cannabis sativa</i> L. Lekovite Sirovine, 2018, , 17-21.	0.2	27
23	Investigation of cultivated lavender ( <i>Lavandula officinalis</i> L.) extraction and its extracts. Chemical Industry and Chemical Engineering Quarterly, 2014, 20, 71-86.	0.7	25
24	Influence of pre-treatments on yield, chemical composition and antioxidant activity of <i>Satureja montana</i> extracts obtained by supercritical carbon dioxide. Journal of Supercritical Fluids, 2014, 95, 468-473.	3.2	25
25	Supercritical CO <sub>2</sub> Extraction of <i>Lavandula angustifolia</i> Mill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. Phytochemical Analysis, 2017, 28, 558-566.	2.4	25
26	Application of Deep Eutectic Solvents for the Extraction of Rutin and Rosmarinic Acid from <i>Satureja montana</i> L. and Evaluation of the Extracts Antiradical Activity. Plants, 2020, 9, 153.	3.5	21
27	Effect of Type and Concentration of Carrier Material on the Encapsulation of Pomegranate Peel Using Spray Drying Method. Foods, 2021, 10, 1968.	4.3	21
28	Comparative Study of Subcritical Water and Microwave-Assisted Extraction Techniques Impact on the Phenolic Compounds and 5-Hydroxymethylfurfural Content in Pomegranate Peel. Plant Foods for Human Nutrition, 2020, 75, 553-560.	3.2	20
29	Production of Bio-Functional Protein through Revalorization of Apricot Kernel Cake. Foods, 2019, 8, 318.	4.3	17
30	Drying of shiitake mushrooms in a vacuum dryer and optimization of the process by response surface methodology (RSM). Journal of Food Measurement and Characterization, 2016, 10, 425-433.	3.2	16
31	Valorization of Yarrow ( <i>Achillea millefolium</i> L.) By-Product through Application of Subcritical Water Extraction. Molecules, 2020, 25, 1878.	3.8	16
32	Extraction of Minor Compounds (Chlorophylls and Carotenoids) from Yarrow "Rose Hip Mixtures by Traditional versus Green Technique. Journal of Food Process Engineering, 2016, 39, 418-424.	2.9	15
33	Microwave-assisted extraction of wild apple fruit dust "production of polyphenol-rich extracts from filter tea factory by-products. Journal of Food Process Engineering, 2017, 40, e12508.	2.9	15
34	Recovery of Tocopherols, Amygdalin, and Fatty Acids From Apricot Kernel Oil: Cold Pressing Versus Supercritical Carbon Dioxide. European Journal of Lipid Science and Technology, 2018, 120, 1800043.	1.5	15
35	An Approach to Value Cocoa Bean By-Product Based on Subcritical Water Extraction and Spray Drying Using Different Carriers. Sustainability, 2020, 12, 2174.	3.2	15
36	Combining Microalgae-Based Wastewater Treatment with Biofuel and Bio-Based Production in the Frame of a Biorefinery. Grand Challenges in Biology and Biotechnology, 2019, , 319-369.	2.4	14

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37	Aronia Berry Processing by Spray Drying. Food Technology and Biotechnology, 2019, 57, 513-524.	2.1	14
38	Effect of supercritical CO <sub>2</sub> extraction process parameters on oil yield and pigment content from hemp cake. International Journal of Food Science and Technology, 2016, 51, 885-893.	2.7	13
39	Spray Drying of a Subcritical Extract Using Marrubium vulgare as a Method of Choice for Obtaining High Quality Powder. Pharmaceutics, 2019, 11, 523.	4.5	12
40	Application of conventional and high-pressure extraction techniques for the isolation of bioactive compounds from the aerial part of hemp (Cannabis sativa L.) assortment Helena. Industrial Crops and Products, 2021, 171, 113908.	5.2	12
41	Subcritical Water for Recovery of Polyphenols from Comfrey Root and Biological Activities of Extracts. Acta Chimica Slovenica, 2019, 66, 473-783.	0.6	12
42	Comparative Study of the Essential Oil and Hydrosol Composition of Sweet Wormwood ( <i>Artemisia</i> )	2.1	12
43	Evaluation of Anticancer Activity of <i>Satureja montana</i> Supercritical and Spray-Dried Extracts on Ehrlich's Ascites Carcinoma Bearing Mice. Plants, 2020, 9, 1532.	3.5	11
44	Carbon dioxide supercritical fluid extracts from yarrow and rose hip herbal dust as valuable source of aromatic and lipophilic compounds. Sustainable Chemistry and Pharmacy, 2021, 22, 100494.	3.3	11
45	Optimization of <i>Satureja montana</i> Extraction Process Considering Phenolic Antioxidants and Antioxidant Activity. Separation Science and Technology, 2014, 49, 2066-2072.	2.5	9
46	Enzymatic and Microwave Pretreatments and Supercritical CO <sub>2</sub> Extraction for Improving Extraction Efficiency and Quality of <i>Origanum vulgare</i> L. spp. <i>hirtum</i> Extracts. Plants, 2022, 11, 54.	3.5	9
47	Process Optimization of Chanterelle ( <i>Cantharellus cibarius</i> ) Mushrooms Vacuum Drying. Journal of Food Processing and Preservation, 2017, 41, e12822.	2.0	8
48	Development of green extraction process to produce antioxidant-rich extracts from purple coneflower. Separation Science and Technology, 2019, 54, 1174-1181.	2.5	8
49	Sequential valorisation of microalgae biomass grown in pig manure treatment photobioreactors. Algal Research, 2020, 50, 101972.	4.6	8
50	Application of Emerging Cell Disintegration Techniques for the Accelerated Recovery of Curcuminoids from <i>Curcuma longa</i> . Applied Sciences (Switzerland), 2021, 11, 8238.	2.5	8
51	Alternative to Conventional Edible Oil Sources: Cold Pressing and Supercritical CO <sub>2</sub> Extraction of Plum ( <i>Prunus domestica</i> L.) Kernel Seed. Acta Chimica Slovenica, 2020, 67, 778-784.	0.6	8
52	Green approach for the valorization of microalgae <i>Tetrademus obliquus</i> . Sustainable Chemistry and Pharmacy, 2021, 24, 100556.	3.3	8
53	Comparative Chemical Profiling of Underexploited <i>Arctostaphylos uva-ursi</i> L. Herbal Dust Extracts Obtained by Conventional, Ultrasound-Assisted and Subcritical Water Extractions. Waste and Biomass Valorization, 2022, 13, 4147-4155.	3.4	8
54	Optimization: Microwave irradiation effect on polyphenolic compounds extraction from winter savory ( <i>Satureja montana</i> L.). Separation Science and Technology, 2017, 52, 1377-1386.	2.5	7

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55	Plum oil cake protein isolate: A potential source of bioactive peptides. Food and Feed Research, 2019, 46, 171-178.	0.5	7
56	Valorisation of microalga <i>Tetrademus obliquus</i> grown in brewery wastewater using subcritical water extraction towards zero waste. Chemical Engineering Journal, 2022, 437, 135324.	12.7	7
57	Apple. , 2020, , 17-42.		6
58	Supercritical CO <sub>2</sub> extraction of <i>Marrubium vulgare</i> : intensification of marrubiin. RSC Advances, 2021, 11, 9067-9075.	3.6	6
59	Supercritical Carbon Dioxide Extraction of <i>Allium ursinum</i> : Impact of Temperature and Pressure on the Extracts Chemical Profile. Chemistry and Biodiversity, 2021, 18, e2100058.	2.1	6
60	Recovery of Antioxidant Compounds from Aronia Filter Tea Factory by “Product: Novel Versus Conventional Extraction Approaches. Acta Chimica Slovenica, 2018, 65, 438-447.	0.6	6
61	Subcritical and Supercritical Extraction in Food By-product and Food Waste Valorization. , 2021, , 705-721.		5
62	Biorefining of filter tea factory by “products: Classical and ultrasound-assisted extraction of bioactive compounds from wild apple fruit dust. Journal of Food Process Engineering, 2017, 40, e12572.	2.9	4
63	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
64	Optimization of MAE for the Separation of Nicotine and Phenolics from Tobacco Waste by Using the Response Surface Methodology Approach. Molecules, 2021, 26, 4363.	3.8	4
65	Extraction of sweet wormwood ( <i>Artemisia annua</i> L.) by supercritical carbon dioxide. Lekovite Sirovine, 2020, , 22-36.	0.2	4
66	Comparative analysis of the essential oils of three Lamiaceae species obtained by conventional and microwave-assisted hydrodistillation. Journal on Processing and Energy in Agriculture, 2018, 22, 174-179.	0.4	3
67	Assessment of antioxidant and hepatoprotective potential of <i>Satureja montana</i> extracts against CCl <sub>4</sub> induced liver damage. Lekovite Sirovine, 2019, , 5-10.	0.2	2
68	Supercritical CO <sub>2</sub> Extract from Microalga <i>Tetrademus obliquus</i> : The Effect of High-Pressure Pre-Treatment. Molecules, 2022, 27, 3883.	3.8	2
69	Overview: Supercritical carbon dioxide versus subcritical water extraction of bioactive compounds from herbal material. , 2021, , .		0