

Jelena Vladic

List of Publications by Year in descending order

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69
papers

1,915
citations

236612

25
h-index

276539

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 <i>Aronia melanocarpa</i> by-products from filter-tea factory. <i>Ultrasonics Sonochemistry</i> , 2015, 23, 360-368.	3.8	158
2	Acetylcholinesterase Inhibitory, Antioxidant and Phytochemical Properties of Selected Medicinal Plants of the Lamiaceae Family. <i>Molecules</i> , 2014, 19, 767-782.	1.7	152
3	Optimization of ultrasound-assisted extraction of bioactive compounds from wild garlic (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 133	3.8	133
4	Supercritical CO ₂ extraction of hemp (<i>Cannabis sativa</i> L.) seed oil. <i>Industrial Crops and Products</i> , 2015, 76, 472-478.	2.5	111
5	<i>Scenedesmus obliquus</i> microalga-based biorefinery "from brewery effluent to bioactive compounds, biofuels and biofertilizers" aiming at a circular bioeconomy. <i>Biofuels, Bioproducts and Biorefining</i> , 2019, 13, 1169-1186.	1.9	81
6	Optimization of subcritical water extraction of antioxidants from <i>Coriandrum sativum</i> seeds by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2014, 95, 560-566.	1.6	74
7	Antioxidative and cytotoxic activity of essential oils and extracts of <i>Satureja montana</i> L., <i>Coriandrum sativum</i> L. and <i>Ocimum basilicum</i> L. obtained by supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2017, 128, 128-137.	1.6	74
8	Isolation of coriander (<i>Coriandrum sativum</i> L.) essential oil by green extractions versus traditional techniques. <i>Journal of Supercritical Fluids</i> , 2015, 99, 23-28.	1.6	68
9	Subcritical water extraction of sage (<i>Salvia officinalis</i> L.) by-products "Process optimization by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2016, 116, 36-45.	1.6	66
10	Effects of Different Extraction Methods and Conditions on the Phenolic Composition of Mate Tea Extracts. <i>Molecules</i> , 2012, 17, 2518-2528.	1.7	56
11	Subcritical water extraction of wild garlic (<i>Allium ursinum</i> L.) and process optimization by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2017, 128, 79-88.	1.6	53
12	Chemical characterization of polyphenols and volatile fraction of coriander (<i>Coriandrum sativum</i> L.) extracts obtained by subcritical water extraction. <i>Industrial Crops and Products</i> , 2016, 87, 54-63.	2.5	50
13	Microwave-assisted extraction of cannabinoids and antioxidants from <i>Cannabis sativa</i> aerial parts and process modeling. <i>Journal of Chemical Technology and Biotechnology</i> , 2020, 95, 831-839.	1.6	39
14	Optimization of <i>Satureja montana</i> subcritical water extraction process and chemical characterization of volatile fraction of extracts. <i>Journal of Supercritical Fluids</i> , 2017, 120, 86-94.	1.6	38
15	Optimization of Microwave-Assisted Extraction of Polyphenolic Compounds from <i>Ocimum basilicum</i> by Response Surface Methodology. <i>Food Analytical Methods</i> , 2017, 10, 2270-2280.	1.3	37
16	Recycling of filter tea industry by-products: Application of subcritical water extraction for recovery of bioactive compounds from <i>A. uva-ursi</i> herbal dust. <i>Journal of Supercritical Fluids</i> , 2017, 121, 1-9.	1.6	36
17	Chemical composition and antioxidant properties of <i>Ocimum basilicum</i> L. extracts obtained by supercritical carbon dioxide extraction: Drug exhausting method. <i>Journal of Supercritical Fluids</i> , 2016, 109, 20-25.	1.6	35
18	Optimization of microwave-assisted extraction (MAE) of coriander phenolic antioxidants "response surface methodology approach. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4613-4622.	1.7	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. <i>Food and Bioproducts Processing</i> , 2015, 95, 218-227.	1.8	31
20	Winter savory: Supercritical carbon dioxide extraction and mathematical modeling of extraction process. <i>Journal of Supercritical Fluids</i> , 2016, 117, 89-97.	1.6	31
21	Recycling of filter tea industry by-products: Production of <i>A. millefolium</i> powder using spray drying technique. <i>Industrial Crops and Products</i> , 2016, 80, 197-206.	2.5	27
22	Effect of extraction solvent on total polyphenols content and antioxidant activity of <i>Cannabis sativa</i> L. <i>Lekovite Sirovine</i> , 2018, , 17-21.	0.8	27
23	Investigation of cultivated lavender (<i>Lavandula officinalis</i> L.) extraction and its extracts. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2014, 20, 71-86.	0.4	25
24	Influence of pre-treatments on yield, chemical composition and antioxidant activity of <i>Satureja montana</i> extracts obtained by supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2014, 95, 468-473.	1.6	25
25	Supercritical CO ₂ Extraction of <i>Lavandula angustifolia</i> Mill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. <i>Phytochemical Analysis</i> , 2017, 28, 558-566.	1.2	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. <i>Plants</i> , 2020, 9, 153.	1.6	21
27	Effect of Type and Concentration of Carrier Material on the Encapsulation of Pomegranate Peel Using Spray Drying Method. <i>Foods</i> , 2021, 10, 1968.	1.9	21
28	Comparative Study of Subcritical Water and Microwave-Assisted Extraction Techniques Impact on the Phenolic Compounds and 5-Hydroxymethylfurfural Content in Pomegranate Peel. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 553-560.	1.4	20
29	Production of Bio-Functional Protein through Revalorization of Apricot Kernel Cake. <i>Foods</i> , 2019, 8, 318.	1.9	17
30	Drying of shiitake mushrooms in a vacuum dryer and optimization of the process by response surface methodology (RSM). <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 425-433.	1.6	16
31	Valorization of Yarrow (<i>Achillea millefolium</i> L.) By-Product through Application of Subcritical Water Extraction. <i>Molecules</i> , 2020, 25, 1878.	1.7	16
32	Extraction of Minor Compounds (Chlorophylls and Carotenoids) from Yarrow's Rose Hip Mixtures by Traditional versus Green Technique. <i>Journal of Food Process Engineering</i> , 2016, 39, 418-424.	1.5	15
33	Microwave-assisted extraction of wild apple fruit dust's production of polyphenol-rich extracts from filter tea factory by-products. <i>Journal of Food Process Engineering</i> , 2017, 40, e12508.	1.5	15
34	Recovery of Tocopherols, Amygdalin, and Fatty Acids From Apricot Kernel Oil: Cold Pressing Versus Supercritical Carbon Dioxide. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800043.	1.0	15
35	An Approach to Value Cocoa Bean By-Product Based on Subcritical Water Extraction and Spray Drying Using Different Carriers. <i>Sustainability</i> , 2020, 12, 2174.	1.6	15
36	Combining Microalgae-Based Wastewater Treatment with Biofuel and Bio-Based Production in the Frame of a Biorefinery. <i>Grand Challenges in Biology and Biotechnology</i> , 2019, , 319-369.	2.4	14

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37	Aronia Berry Processing by Spray Drying. <i>Food Technology and Biotechnology</i> , 2019, 57, 513-524.	0.9	14
38	Effect of supercritical CO ₂ extraction process parameters on oil yield and pigment content from hemp cake. <i>International Journal of Food Science and Technology</i> , 2016, 51, 885-893.	1.3	13
39	Spray Drying of a Subcritical Extract Using <i>Marrubium vulgare</i> as a Method of Choice for Obtaining High Quality Powder. <i>Pharmaceutics</i> , 2019, 11, 523.	2.0	12
40	Application of conventional and high-pressure extraction techniques for the isolation of bioactive compounds from the aerial part of hemp (<i>Cannabis sativa</i> L.) assortment Helena. <i>Industrial Crops and Products</i> , 2021, 171, 113908.	2.5	12
41	Subcritical Water for Recovery of Polyphenols from Comfrey Root and Biological Activities of Extracts. <i>Acta Chimica Slovenica</i> , 2019, 66, 473-783.	0.2	12
42	Comparative Study of the Essential Oil and Hydrosol Composition of Sweet Wormwood (<i>Artemisia</i>)	1.0	12
43	Evaluation of Anticancer Activity of <i>Satureja montana</i> Supercritical and Spray-Dried Extracts on Ehrlich's Ascites Carcinoma Bearing Mice. <i>Plants</i> , 2020, 9, 1532.	1.6	11
44	Carbon dioxide supercritical fluid extracts from yarrow and rose hip herbal dust as valuable source of aromatic and lipophilic compounds. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 22, 100494.	1.6	11
45	Optimization of <i>Satureja montana</i> Extraction Process Considering Phenolic Antioxidants and Antioxidant Activity. <i>Separation Science and Technology</i> , 2014, 49, 2066-2072.	1.3	9
46	Enzymatic and Microwave Pretreatments and Supercritical CO ₂ Extraction for Improving Extraction Efficiency and Quality of <i>Origanum vulgare</i> L. spp. <i>hirtum</i> Extracts. <i>Plants</i> , 2022, 11, 54.	1.6	9
47	Process Optimization of <i>Cantharellus cibarius</i> Mushrooms Vacuum Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12822.	0.9	8
48	Development of green extraction process to produce antioxidant-rich extracts from purple coneflower. <i>Separation Science and Technology</i> , 2019, 54, 1174-1181.	1.3	8
49	Sequential valorisation of microalgae biomass grown in pig manure treatment photobioreactors. <i>Algal Research</i> , 2020, 50, 101972.	2.4	8
50	Application of Emerging Cell Disintegration Techniques for the Accelerated Recovery of Curcuminoids from <i>Curcuma longa</i> . <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8238.	1.3	8
51	Alternative to Conventional Edible Oil Sources: Cold Pressing and Supercritical CO ₂ Extraction of Plum (<i>Prunus domestica</i> L.) Kernel Seed. <i>Acta Chimica Slovenica</i> , 2020, 67, 778-784.	0.2	8
52	Green approach for the valorization of microalgae <i>Tetrademus obliquus</i> . <i>Sustainable Chemistry and Pharmacy</i> , 2021, 24, 100556.	1.6	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. <i>Waste and Biomass Valorization</i> , 2022, 13, 4147-4155.	1.8	8
54	Optimization: Microwave irradiation effect on polyphenolic compounds extraction from winter savory (<i>Satureja montana</i> L.). <i>Separation Science and Technology</i> , 2017, 52, 1377-1386.	1.3	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.	0.2	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.	6.6	7
57	Apple. , 2020, , 17-42.		6
58	Supercritical CO ₂ extraction of <i>Marrubium vulgare</i> : intensification of marrubiin. RSC Advances, 2021, 11, 9067-9075.	1.7	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.	1.0	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.	0.2	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.	1.5	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.	4.3	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.	1.7	4
65	Extraction of sweet wormwood (<i>Artemisia annua</i> L.) by supercritical carbon dioxide. Lekovite Sirovine, 2020, , 22-36.	0.8	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.	0.3	3
67	Assessment of antioxidant and hepatoprotective potential of <i>Satureja montana</i> extracts against CCl ₄ induced liver damage. Lekovite Sirovine, 2019, , 5-10.	0.8	2
68	Supercritical CO ₂ Extract from Microalga <i>Tetrademus obliquus</i> : The Effect of High-Pressure Pre-Treatment. Molecules, 2022, 27, 3883.	1.7	2
69	Overview: Supercritical carbon dioxide versus subcritical water extraction of bioactive compounds from herbal material. , 2021, , .		0