

Jelena Vladic

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

65
papers

1,286
citations

20
h-index

34
g-index

69
ext. papers

1,578
ext. citations

3.7
avg, IF

4.64
L-index

#	Paper	IF	Citations
65	Modeling and optimization of ultrasound-assisted extraction of polyphenolic compounds from Aronia melanocarpa by-products from filter-tea factory. <i>Ultrasonics Sonochemistry</i> , 2015 , 23, 360-8	8.9	119
64	Acetylcholinesterase inhibitory, antioxidant and phytochemical properties of selected medicinal plants of the Lamiaceae family. <i>Molecules</i> , 2014 , 19, 767-82	4.8	117
63	Optimization of ultrasound-assisted extraction of bioactive compounds from wild garlic (<i>Allium ursinum</i> L.). <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 502-11	8.9	94
62	Supercritical CO ₂ extraction of hemp (<i>Cannabis sativa</i> L.) seed oil. <i>Industrial Crops and Products</i> , 2015 , 76, 472-478	5.9	80
61	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	4.2	64
60	<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	5.3	52
59	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	4.2	50
58	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	4.2	48
57	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	4.2	47
56	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	4.2	41
55	Effects of different extraction methods and conditions on the phenolic composition of mate tea extracts. <i>Molecules</i> , 2012 , 17, 2518-28	4.8	41
54	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	5.9	36
53	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	4.2	33
52	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	4.2	29
51	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	3.4	28
50	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	4.2	27
49	Winter savory: Supercritical carbon dioxide extraction and mathematical modeling of extraction process. <i>Journal of Supercritical Fluids</i> , 2016 , 117, 89-97	4.2	26

48	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	4.9	24
47	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	5.9	21
46	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	3.5	20
45	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, 4613-22	4.3	20
44	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	4.7	18
43	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	3.4	18
42	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	0.7	18
41	Effect of extraction solvent on total polyphenols content and antioxidant activity of <i>Cannabis sativa</i> L.. <i>Lekovite Sirovine</i> , 2018 , 17-21	0.6	16
40	Application of Deep Eutectic Solvents for the Extraction of Rutin and Rosmarinic Acid from L. and Evaluation of the Extracts Antiradical Activity. <i>Plants</i> , 2020 , 9,	4.5	15
39	Extraction of Minor Compounds (Chlorophylls and Carotenoids) from Yarrow-Rose Hip Mixtures by Traditional versus Green Technique. <i>Journal of Food Process Engineering</i> , 2016 , 39, 418-424	2.4	12
38	Microwave-assisted extraction of wild apple fruit dust—production of polyphenol-rich extracts from filter tea factory by-products. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12508	2.4	10
37	Valorization of Yarrow (L.) By-Product through Application of Subcritical Water Extraction. <i>Molecules</i> , 2020 , 25,	4.8	9
36	Effect of supercritical CO ₂ extraction process parameters on oil yield and pigment content from by-product hemp cake. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 885-893	3.8	9
35	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	2.8	9
34	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	9
33	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	3	9
32	Production of Bio-Functional Protein through Revalorization of Apricot Kernel Cake. <i>Foods</i> , 2019 , 8,	4.9	8
31	Spray Drying of a Subcritical Extract Using as a Method of Choice for Obtaining High Quality Powder. <i>Pharmaceutics</i> , 2019 , 11,	6.4	8

30	Subcritical Water for Recovery of Polyphenols from Comfrey Root and Biological Activities of Extracts. <i>Acta Chimica Slovenica</i> , 2019 , 66, 473-783	1.9	8
29	Development of green extraction process to produce antioxidant-rich extracts from purple coneflower. <i>Separation Science and Technology</i> , 2019 , 54, 1174-1181	2.5	8
28	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	3.6	7
27	Optimization of Satureja montana Extraction Process Considering Phenolic Antioxidants and Antioxidant Activity. <i>Separation Science and Technology</i> , 2014 , 49, 2066-2072	2.5	7
26	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	3.9	7
25	Optimization: Microwave irradiation effect on polyphenolic compounds extraction from winter savory (Satureja montana L.). <i>Separation Science and Technology</i> , 2017 , 52, 1377-1386	2.5	6
24	Sequential valorisation of microalgae biomass grown in pig manure treatment photobioreactors. <i>Algal Research</i> , 2020 , 50, 101972	5	5
23	Process Optimization of Chanterelle (Cantharellus cibarius) Mushrooms Vacuum Drying. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12822	2.1	5
22	Evaluation of Anticancer Activity of Supercritical and Spray-Dried Extracts on Ehrlich Ascites Carcinoma Bearing Mice. <i>Plants</i> , 2020 , 9,	4.5	5
21	Aronia Berry Processing by Spray Drying: From Byproduct to High Quality Functional Powder. <i>Food Technology and Biotechnology</i> , 2019 , 57, 513-524	2.1	4
20	Recovery of Antioxidant Compounds from Aronia Filter Tea Factory by -Product: Novel Versus Conventional Extraction Approaches. <i>Acta Chimica Slovenica</i> , 2018 , 65, 438-447	1.9	4
19	Biorefining of filter tea factory by-products: Classical and ultrasound-assisted extraction of bioactive compounds from wild apple fruit dust. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12572	2.4	3
18	Extraction of sweet wormwood (Artemisia annua L.) by supercritical carbon dioxide. <i>Lekovite Sirovine</i> , 2020 , 22-36	0.6	3
17	Plum oil cake protein isolate: A potential source of bioactive peptides. <i>Food and Feed Research</i> , 2019 , 46, 171-178	0.8	3
16	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. <i>Industrial Crops and Products</i> , 2021 , 171, 113908	5.9	3
15	Comparative Study of the Essential Oil and Hydrosol Composition of Sweet Wormwood (Artemisia annua L.) from Serbia.. <i>Chemistry and Biodiversity</i> , 2022 , e202100954	2.5	3
14	Green approach for the valorization of microalgae Tetrademus obliquus. <i>Sustainable Chemistry and Pharmacy</i> , 2021 , 24, 100556	3.9	2
13	Comparative analysis of the essential oils of three Lamiaceae species obtained by conventional and microwave-assisted hydrodistillation. <i>Journal on Processing and Energy in Agriculture</i> , 2018 , 22, 174-179	0.3	2

12	Assessment of antioxidant and hepatoprotective potential of <i>Satureja montana</i> extracts against CCl ₄ induced liver damage. <i>Lekovite Sirovine</i> , 2019 , 5-10	0.6	2
11	Apple 2020 , 17-42		2
10	Effect of Type and Concentration of Carrier Material on the Encapsulation of Pomegranate Peel Using Spray Drying Method. <i>Foods</i> , 2021 , 10,	4.9	2
9	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	2.6	2
8	Valorisation of microalga <i>Tetrademus obliquus</i> grown in brewery wastewater using subcritical water extraction towards zero waste. <i>Chemical Engineering Journal</i> , 2022 , 437, 135324	14.7	2
7	Enzymatic and Microwave Pretreatments and Supercritical CO ₂ Extraction for Improving Extraction Efficiency and Quality of <i>L. spp.</i> Extracts.. <i>Plants</i> , 2021 , 11,	4.5	2
6	Supercritical CO ₂ extraction of : intensification of marrubiin.. <i>RSC Advances</i> , 2021 , 11, 9067-9075	3.7	1
5	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	3.9	1
4	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> ,1	3.2	1
3	Supercritical Carbon Dioxide Extraction of <i>Allium ursinum</i> : Impact of Temperature and Pressure on the Extracts Chemical Profile. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2100058	2.5	0
2	Spray Drying as a Method of Choice for Obtaining High Quality Products from Food WastesIA Review. <i>Food Reviews International</i> ,1-33	5.5	0
1	Subcritical and Supercritical Extraction in Food By-product and Food Waste Valorization 2021 , 705-721		0