Jelena Vladic

List of Publications by Year in Descending Order

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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
g-index

69
ext. papers
20
h-index
1,578
avg, IF
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 65 | 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 |
| 64 | Valorisation of microalga Tetradesmus obliquus grown in brewery wastewater using subcritical water extraction towards zero waste. <i>Chemical Engineering Journal</i> , 2022 , 437, 135324 | 14.7 | 2 |
| 63 | Green approach for the valorization of microalgae Tetradesmus obliquus. <i>Sustainable Chemistry and Pharmacy</i> , 2021 , 24, 100556 | 3.9 | 2 |
| 62 | Supercritical Carbon Dioxide Extraction of Allium ursinum: Impact of Temperature and Pressure on the Extracts Chemical Profile. <i>Chemistry and Biodiversity</i> , 2021 , 18, e2100058 | 2.5 | O |
| 61 | Subcritical and Supercritical Extraction in Food By-product and Food Waste Valorization 2021 , 705-721 | | O |
| 60 | Supercritical CO extraction of: intensification of marrubiin RSC Advances, 2021, 11, 9067-9075 | 3.7 | 1 |
| 59 | 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 |
| 58 | Application of Emerging Cell Disintegration Techniques for the Accelerated Recovery of Curcuminoids from Curcuma longa. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 8238 | 2.6 | 2 |
| 57 | 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 |
| 56 | 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 |
| 55 | Enzymatic and Microwave Pretreatments and Supercritical CO Extraction for Improving Extraction Efficiency and Quality of L. spp. Extracts <i>Plants</i> , 2021 , 11, | 4.5 | 2 |
| 54 | Sequential valorisation of microalgae biomass grown in pig manure treatment photobioreactors. <i>Algal Research</i> , 2020 , 50, 101972 | 5 | 5 |
| 53 | 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 |
| 52 | 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 |
| 51 | Valorization of Yarrow (L.) By-Product through Application of Subcritical Water Extraction. <i>Molecules</i> , 2020 , 25, | 4.8 | 9 |
| 50 | Extraction of sweet wormwood (Artemisia annua L.) by supercritical carbon dioxide. <i>Lekovite Sirovine</i> , 2020 , 22-36 | 0.6 | 3 |
| 49 | Microwave-assisted extraction of cannabinoids and antioxidants from Cannabis sativa aerial parts and process modeling. <i>Journal of Chemical Technology and Biotechnology</i> , 2020 , 95, 831-839 | 3.5 | 20 |

Apple 2020, 17-42 48 2 Evaluation of Anticancer Activity of Supercritical and Spray-Dried Extracts on Ehrlich's Ascites 47 4.5 Carcinoma Bearing Mice. Plants, 2020, 9, Comparative Study of Subcritical Water and Microwave-Assisted Extraction Techniques Impact on the Phenolic Compounds and 5-Hydroxymethylfurfural Content in Pomegranate Peel. Plant Foods 46 7 3.9 for Human Nutrition, 2020, 75, 553-560 Production of Bio-Functional Protein through Revalorization of Apricot Kernel Cake. Foods, 2019, 8, 8 45 4.9 Scenedesmus obliquus microalga-based biorefinery (from brewery effluent to bioactive compounds, biofuels and biofertilizers aiming at a circular bioeconomy. Biofuels, Bioproducts and 44 5.3 52 Biorefining, 2019, 13, 1169-1186 Spray Drying of a Subcritical Extract Using as a Method of Choice for Obtaining High Quality 6.4 43 Powder. Pharmaceutics, 2019, 11, Aronia Berry Processing by Spray Drying: From Byproduct to High Quality Functional Powder. Food 42 2.1 4 Technology and Biotechnology, **2019**, 57, 513-524 Subcritical Water for Recovery of Polyphenols from Comfrey Root and Biological Activities of 8 41 1.9 Extracts. Acta Chimica Slovenica, 2019, 66, 473-783 Plum oil cake protein isolate: A potential source of bioactive peptides. Food and Feed Research, 0.8 3 40 **2019**, 46, 171-178 Assessment of antioxidant and hepatoprotective potential of Satureja montana extracts against 0.6 39 CCl4 induced liver damage. Lekovite Sirovine, 2019, 5-10 Combining Microalgae-Based Wastewater Treatment with Biofuel and Bio-Based Production in the 38 2.4 9 Frame of a Biorefinery. Grand Challenges in Biology and Biotechnology, 2019, 319-369 Development of green extraction process to produce antioxidant-rich extracts from purple 2.5 37 coneflower. Separation Science and Technology, **2019**, 54, 1174-1181 Recovery of Antioxidant Compounds from Aronia Filter Tea Factory by -Product: Novel Versus 36 1.9 4 Conventional Extraction Approaches. Acta Chimica Slovenica, 2018, 65, 438-447 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 35 Effect of extraction solvent on total polyphenols content and antioxidant activity of Cannabis 0.6 16 34 sativa L.. Lekovite Sirovine, 2018, 17-21 Recovery of Tocopherols, Amygdalin, and Fatty Acids From Apricot Kernel Oil: Cold Pressing Versus 33 9 Supercritical Carbon Dioxide. European Journal of Lipid Science and Technology, 2018, 120, 1800043 Optimization of Microwave-Assisted Extraction of Polyphenolic Compounds from Ocimum 28 32 3.4 basilicum by Response Surface Methodology. Food Analytical Methods, 2017, 10, 2270-2280 Optimization: Microwave irradiation effect on polyphenolic compounds extraction from winter 6 savory (Satureja montana L.). Separation Science and Technology, 2017, 52, 1377-1386

| 30 | Recycling of filter tea industry by-products: Application of subcritical water extraction for recovery of bioactive compounds from A. uva-ursi herbal dust. <i>Journal of Supercritical Fluids</i> , 2017 , 121, 1-9 | 4.2 | 29 |
|----|---|-----|----|
| 29 | Subcritical water extraction of wild garlic (Allium ursinum L.) and process optimization by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2017 , 128, 79-88 | 4.2 | 41 |
| 28 | 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 |
| 27 | 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. <i>Journal of Supercritical Fluids</i> , 2017 , 128, 128-137 | 4.2 | 50 |
| 26 | Microwave-assisted extraction of wild apple fruit dustproduction of polyphenol-rich extracts from filter tea factory by-products. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12508 | 2.4 | 10 |
| 25 | Supercritical CO Extraction of Lavandula angustifolia Mill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. <i>Phytochemical Analysis</i> , 2017 , 28, 558-566 | 3.4 | 18 |
| 24 | Optimization of Satureja montana 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 |
| 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 | 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 |
| 21 | Effect of supercritical CO2 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 |
| 20 | Recycling of filter tea industry by-products: Production of A. millefolium powder using spray drying technique. <i>Industrial Crops and Products</i> , 2016 , 80, 197-206 | 5.9 | 21 |
| 19 | Chemical composition and antioxidant properties of Ocimum basilicum L. extracts obtained by supercritical carbon dioxide extraction: Drug exhausting method. <i>Journal of Supercritical Fluids</i> , 2016 , 109, 20-25 | 4.2 | 27 |
| 18 | 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 |
| 17 | Optimization of ultrasound-assisted extraction of bioactive compounds from wild garlic (Allium ursinum L.). <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 502-11 | 8.9 | 94 |
| 16 | Extraction of Minor Compounds (Chlorophylls and Carotenoids) from Yarrow B ose Hip Mixtures by Traditional versus Green Technique. <i>Journal of Food Process Engineering</i> , 2016 , 39, 418-424 | 2.4 | 12 |
| 15 | Optimization of microwave-assisted extraction (MAE) of coriander phenolic antioxidants Hesponse surface methodology approach. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4613-22 | 4.3 | 20 |
| 14 | Chemical characterization of polyphenols and volatile fraction of coriander (Coriandrum sativum L.) extracts obtained by subcritical water extraction. <i>Industrial Crops and Products</i> , 2016 , 87, 54-63 | 5.9 | 36 |
| 13 | Subcritical water extraction of sage (Salvia officinalis L.) by-products P rocess optimization by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2016 , 116, 36-45 | 4.2 | 48 |

LIST OF PUBLICATIONS

| 12 | Supercritical CO2 extraction of hemp (Cannabis sativa L.) seed oil. <i>Industrial Crops and Products</i> , 2015 , 76, 472-478 | 5.9 | 80 | |
|----|---|--------------------|-----|--|
| 11 | 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 | |
| 10 | 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 | |
| 9 | Isolation of coriander (Coriandrum sativum L.) essential oil by green extractions versus traditional techniques. <i>Journal of Supercritical Fluids</i> , 2015 , 99, 23-28 | 4.2 | 47 | |
| 8 | Influence of pre-treatments on yield, chemical composition and antioxidant activity of Satureja montana extracts obtained by supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2014 , 95, 46 | 68-47 3 | 18 | |
| 7 | Optimization of subcritical water extraction of antioxidants from Coriandrum sativum seeds by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2014 , 95, 560-566 | 4.2 | 64 | |
| 6 | Acetylcholinesterase inhibitory, antioxidant and phytochemical properties of selected medicinal plants of the Lamiaceae family. <i>Molecules</i> , 2014 , 19, 767-82 | 4.8 | 117 | |
| 5 | 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 | |
| 4 | Investigation of cultivated lavender (Lavandula officinalis L.) extraction and its extracts. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2014 , 20, 71-86 | 0.7 | 18 | |
| 3 | 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 | |
| 2 | Spray Drying as a Method of Choice for Obtaining High Quality Products from Food Wastes[A Review. <i>Food Reviews International</i> ,1-33 | 5.5 | О | |
| 1 | Comparative Chemical Profiling of Underexploited Arctostaphylos uva-ursi L. Herbal Dust Extracts Obtained by Conventional, Ultrasound-Assisted and Subcritical Water Extractions. <i>Waste and Biomass Valorization</i> ,1 | 3.2 | 1 | |