

Ljiljana P StanojeviÄ

List of Publications by Year in descending order

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47
papers

863
citations

516561

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times ranked

1113
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential oils content, composition and antioxidant activity of lemon balm, mint and sweet basil from Serbia. <i>LWT - Food Science and Technology</i> , 2022, 153, 112210.	2.5	42
2	Electrospun Poly(lactide) Fibers as Carriers for Controlled Release of Biochanin A. <i>Pharmaceutics</i> , 2022, 14, 528.	2.0	4
3	and yarrow (' <i>Achillea millefolium</i> ' L.) essential oils. <i>Advanced Technologies</i> , 2022, 11, 93-103.	0.2	1
4	The influence of natural deep eutectic solvent glyceline on the yield, chemical composition and antioxidative activity of essential oil from rosemary (<i>Rosmarinus officinalis</i> L.) leaves. <i>Journal of Essential Oil Research</i> , 2021, 33, 247-255.	1.3	15
5	Chemical Composition, Antioxidant and Antimicrobial Activity of Nutmeg (<i>Myristica fragrans</i>) Tj ETQq1 1 0.784314 rgBT /Over 0.7 21	0.7	21
6	Cranberry (<i>Vaccinium macrocarpon</i> L.) fruit juice from Serbia: UHPLC- DAD-MS/MS characterization, antibacterial and antioxidant activities. <i>LWT - Food Science and Technology</i> , 2021, 146, 111399.	2.5	4
7	Shading of Medical Plants Affects the Phytochemical Quality of Herbal Extracts. <i>Horticulturae</i> , 2021, 7, 437.	1.2	12
8	Black pepper: Chemical composition and biological activities. <i>Advanced Technologies</i> , 2021, 10, 40-50.	0.2	13
9	Effect of shading and grafting on yield and quality of tomato. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 623-633.	1.7	23
10	Chemical composition, antioxidative and antimicrobial activity of allspice (<i>Pimenta dioica</i> (L.) Merr.) essential oil and extract. <i>Advanced Technologies</i> , 2020, 9, 27-36.	0.2	8
11	Chemical Composition, Antimicrobial andAntioxidant Activity of Birch (<i>Betula pendula</i>) Tj ETQq1 1 0.784314 rgBT /Over 0.7 21	0.7	21
12	Synthesis, characterization and antioxidant activity of silver nanoparticles stabilized by aqueous extracts of wild blackberry (<i>Rubus</i> spp.) and raspberry (<i>Rubus idaeus</i> L.) leaves. <i>Advanced Technologies</i> , 2019, 8, 47-58.	0.2	6
13	Nano-biocomplexes based on oligosaccharides and their derivates. <i>Advanced Technologies</i> , 2019, 8, 16-25.	0.2	0
14	TYROSINASE INHIBITORY AND ANTIOXIDANT ACTIVITY OF WILD ROSA CANINA L. AND SORBUS AUCUPARIA L. FRUIT EXTRACTS. <i>Acta Poloniae Pharmaceutica</i> , 2019, 76, 523-533.	0.3	0
15	Green Synthesis, Characterization and Antimicrobial Activity of Silver Nanoparticles Produced from <i>Fumaria officinalis</i> L. Plant Extract. <i>Colloid Journal</i> , 2018, 80, 803-813.	0.5	18
16	Aronia leaves at the end of harvest season â€” Promising source of phenolic compounds, macro- and microelements. <i>Scientia Horticulturae</i> , 2018, 239, 17-25.	1.7	13
17	The extraction of quercetin from waste onion (<i>Allium cepa</i> L.): Tunic by the aqueous solutions of different deep eutectic solvents. <i>Advanced Technologies</i> , 2018, 7, 5-10.	0.2	11
18	The antioxidative and antimicrobial activity of the aqueous earth smoke (<i>Fumaria officinalis</i> L.): Extract. <i>Advanced Technologies</i> , 2018, 7, 31-40.	0.2	8

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19	The treatment effect on the antioxidant activity of aronia products. <i>Advanced Technologies</i> , 2018, 7, 25-30.	0.2	0
20	Antioxidant activity of strawberry (<i>Fragaria</i> – <i>ananassa</i> Duch.) leaves. <i>Separation Science and Technology</i> , 2017, 52, 1039-1051.	1.3	8
21	Dispersive solid-phase extraction clean up combined with Soxhlet extraction for the determination of 16 PAHs in soil samples by GC-MS. <i>International Journal of Environmental Analytical Chemistry</i> , 2017, 97, 112-123.	1.8	10
22	Chemical Composition, Antioxidant and Antimicrobial Activity of Basil (<i>Ocimum basilicum</i> L.) Essential Oil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2017, 20, 1557-1569.	0.7	49
23	Chemical Composition, Antioxidant and Antimicrobial Activity of Chamomile Flowers Essential Oil (<i>Matricaria chamomilla</i> L.). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 2017-2028.	0.7	71
24	The effect of extraction techniques on yield, extraction kinetics, and antioxidant activity of aqueous-methanolic extracts from nettle (<i>Urtica dioica</i> L.) leaves. <i>Separation Science and Technology</i> , 2016, 51, 1817-1829.	1.3	17
25	Biological evaluation of synthesized allicin and its transformation products obtained by microwaves in methanol: antioxidant activity and effect on cell growth. <i>Biotechnology and Biotechnological Equipment</i> , 2015, 29, 189-194.	0.5	12
26	Comparative Study of the Biological Activity of Allantoin and Aqueous Extract of the Comfrey Root. <i>Phytotherapy Research</i> , 2015, 29, 1117-1122.	2.8	41
27	The yield, composition and hydrodistillation kinetics of the essential oil of dill seeds (<i>Anethi fructus</i>) obtained by different hydrodistillation techniques. <i>Industrial Crops and Products</i> , 2015, 65, 429-436.	2.5	27
28	Antioxidant activity of ethanolic extract from cultivated strawberries™ leaves (<i>Fragariae folium</i>). <i>Hemijaska Industrija</i> , 2015, 69, 567-576.	0.3	3
29	Chemical composition, antioxidant and antimicrobial activity of the turmeric essential oil (<i>Curcuma</i>)	0.2	47
30	Extraction of Digoxin from Fermented Woolly Foxglove Foliage by Percolation. <i>Separation Science and Technology</i> , 2014, 49, 829-837.	1.3	3
31	Separation of digoxin by liquid-liquid extraction from extracts of foxglove secondary glycosides. <i>Hemijaska Industrija</i> , 2014, 68, 161-170.	0.3	5
32	Antioxidant activity of <i>Galium mollugo</i> L. extracts obtained by different recovery techniques. <i>Hemijaska Industrija</i> , 2013, 67, 89-94.	0.3	10
33	Effects of the modification of light intensity by color shade nets on yield and quality of tomato fruits. <i>Scientia Horticulturae</i> , 2012, 139, 90-95.	1.7	85
34	Transformation of Synthetic Allicin: The Influence of Ultrasound, Microwaves, Different Solvents and Temperatures, and the Products Isolation. <i>Scientific World Journal</i> , The, 2012, 2012, 1-7.	0.8	23
35	Characterization and Release Kinetics of Allylthiosulfinate and its Transformants from Poly(d,l-Lactide) Microspheres. <i>Journal of Polymers and the Environment</i> , 2012, 20, 80-87.	2.4	4
36	The effect of hydrodistillation techniques on yield, kinetics, composition and antimicrobial activity of essential oils from flowers of <i>Lavandula officinalis</i> L.. <i>Hemijaska Industrija</i> , 2011, 65, 455-463.	0.3	28

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37	The protection of Nifedipin from photodegradation due to complex formation with Î²-cyclodextrin. Open Chemistry, 2010, 8, 744-749.	1.0	10
38	Inclusion complexes of amlodipine besylate and cyclodextrins. Open Chemistry, 2010, 8, 834-841.	1.0	20
39	Thermal degradation, antioxidant and antimicrobial activity of the synthesized allicin and allicin incorporated in gel. Hemijska Industrija, 2010, 64, 85-91.	0.3	26
40	Antioxidant Activity and Total Phenolic and Flavonoid Contents of Hieracium pilosella L. Extracts. Sensors, 2009, 9, 5702-5714.	2.1	104
41	The effect of the operation conditions and the extraction techniques on the yield, kinetics and composition of methanol extracts of Hieracium pilosella L.. Hemijska Industrija, 2009, 63, 79-86.	0.3	5
42	Anti-oxidative and antimicrobial activities of Hieracium pilosella L. extracts. Journal of the Serbian Chemical Society, 2008, 73, 531-540.	0.4	22
43	The influence of the operation conditions and the extraction techniques on the yield, kinetics and the composition of ethanol extracts of Hieracium pilosella L.. Chemical Industry and Chemical Engineering Quarterly, 2007, 13, 199-204.	0.4	4
44	Hydrodistillation kinetics and essential oil composition from fermented parsley seeds. Chemical Industry and Chemical Engineering Quarterly, 2005, 11, 25-29.	0.4	5
45	The effect of parsley (Petroselinum crispum (Mill.) Nym. Ex. A.W. Hill) seeds milling and fermentation conditions on essential oil yield and composition. Chemical Industry and Chemical Engineering Quarterly, 2005, 11, 177-182.	0.4	7
46	The effect of hydrodistillation technique on the yield and composition of essential oil from the seed of petroselinum crispum (mill.) Nym. Ex. A.W. Hill. Hemijska Industrija, 2004, 58, 409-412.	0.3	7
47	BILIRUBIN-RIBOFLAVIN MUTUAL INTERACTION IN METHANOL UNDER CONTINUOUS UV IRRADIATION REGIME. , O, , .		0