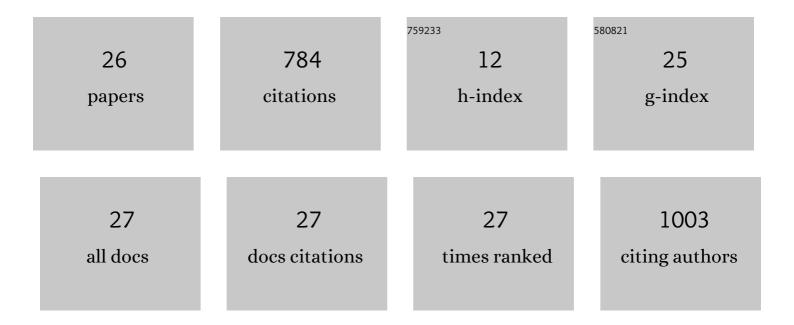
## Jovana Vunduk

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4498989/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Antioxidants of Edible Mushrooms. Molecules, 2015, 20, 19489-19525.	3.8	239
2	Antimicrobial nanoparticles and biodegradable polymer composites for active food packaging applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2428-2454.	11.7	140
3	Biological potential of extracts of the wild edible Basidiomycete mushroom Grifola frondosa. Food Research International, 2015, 67, 272-283.	6.2	68
4	Nutraceutical properties of the methanolic extract of edible mushroom Cantharellus cibarius (Fries): primary mechanisms. Food and Function, 2015, 6, 1875-1886.	4.6	53
5	Application of quality function deployment on shelf-life analysis of Agaricus bisporus Portobello. LWT - Food Science and Technology, 2017, 78, 82-89.	5.2	41
6	Achieving high antimicrobial activity: Composite alginate hydrogel beads releasing activated charcoal with an immobilized active agent. Carbohydrate Polymers, 2018, 196, 279-288.	10.2	29
7	Total quality index of <i>Agaricus bisporus</i> mushrooms packed in modified atmosphere. Journal of the Science of Food and Agriculture, 2017, 97, 3013-3021.	3.5	28
8	The Effect of Cantharellus Cibarius Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. Foods, 2019, 8, 635.	4.3	23
9	Biological potential of puffballs: A comparative analysis. Journal of Functional Foods, 2016, 21, 36-49.	3.4	18
10	Polysaccharides of Pleurotus flabellatus strain Mynuk produced by submerged fermentation as a promising novel tool against adhesion and biofilm formation of foodborne pathogens. LWT - Food Science and Technology, 2019, 112, 108221.	5.2	17
11	Effects of Agaricus bisporus Mushroom Extract on Honey Bees Infected with Nosema ceranae. Insects, 2021, 12, 915.	2.2	15
12	Did the Iceman Know Better? Screening of the Medicinal Properties of the Birch Polypore Medicinal Mushroom, Piptoporus betulinus (Higher Basidiomycetes). International Journal of Medicinal Mushrooms, 2015, 17, 1113-1125.	1.5	14
13	Application of porcini mushroom ( Boletus edulis ) to improve the quality of frankfurters. Journal of Food Processing and Preservation, 2020, 44, e14556.	2.0	13
14	Effect of modified atmosphere packaging on selected functional characteristics of Agaricus bisporus. European Food Research and Technology, 2021, 247, 829-838.	3.3	13
15	The Antimicrobial Activities of Silver Nanoparticles Synthesized from Medicinal Mushrooms. International Journal of Medicinal Mushrooms, 2020, 22, 869-883.	1.5	13
16	Challenging the difference between white and brown <i>Agaricus bisporus</i> mushrooms. British Food Journal, 2018, 120, 1381-1394.	2.9	10
17	Health impact of the commercially cultivated mushroom Agaricus bisporus and wild-growing mushroom Ganoderma resinaceum - a comparative overview. Journal of the Serbian Chemical Society, 2020, 85, 721-735.	0.8	10
18	From mycelium to spores: A whole circle of biological potency of mosaic puffball. South African Journal of Botany, 2019, 123, 152-160.	2.5	9

Jovana Vunduk

#	Article	IF	CITATIONS
19	Raspberry wine fermentation with suspended and immobilized yeast cells of two strains of Saccharomyces cerevisiae. Yeast, 2015, 32, 271-9.	1.7	8
20	The influence of grape pomace substrate on quality characterization of Pleurotus ostreatus —Total quality index approach. Journal of Food Processing and Preservation, 2021, 45, .	2.0	7
21	Pink oyster mushroom Pleurotus flabellatus mycelium produced by an airlift bioreactor—the evidence of potent in vitro biological activities. World Journal of Microbiology and Biotechnology, 2021, 37, 17.	3.6	4
22	Immobilization of Chaga extract in alginate beads for modified release: Simplicity meets efficiency. Hemijska Industrija, 2019, 73, 325-335.	0.7	4
23	Addition of Zeolites to Improve the Functional Characteristics of the Hen of the Wood or Maitake Medicinal Mushroom, Grifola frondosa (Agaricomycetes). International Journal of Medicinal Mushrooms, 2016, 18, 781-792.	1.5	3
24	The influence of mushroom Coriolus versicolor and hazelnuts enrichment on antioxidant activities and bioactive content of dark chocolate. Food and Feed Research, 2020, 47, 23-32.	0.5	3
25	Zeolites as possible biofortifiers in Maitake cultivation. Archives of Biological Sciences, 2014, 66, 123-129.	0.5	2
26	Impact of grape pomace as a cultivation substrate on the Pleurotus ostreatus chemical and biological properties. Acta Periodica Technologica, 2021, , 25-32.	0.2	0