

Jovana Vunduk

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

784
citations

759233

12
h-index

580821

25
g-index

27
all docs

27
docs citations

27
times ranked

1003
citing authors

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

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