Jovana Vunduk

List of Publications by Year in descending order

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26 784 12 25
papers citations h-index g-index

27 27 27 1003
all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	The influence of grape pomace substrate on quality characterization of Pleurotus ostreatus â€"Total quality index approach. Journal of Food Processing and Preservation, 2021, 45, .	2.0	7
2	Pink oyster mushroom Pleurotus flabellatus mycelium produced by an airlift bioreactorâ€"the evidence of potent in vitro biological activities. World Journal of Microbiology and Biotechnology, 2021, 37, 17.	3.6	4
3	Effect of modified atmosphere packaging on selected functional characteristics of Agaricus bisporus. European Food Research and Technology, 2021, 247, 829-838.	3.3	13
4	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
5	Effects of Agaricus bisporus Mushroom Extract on Honey Bees Infected with Nosema ceranae. Insects, 2021, 12, 915.	2.2	15
6	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
7	Application of porcini mushroom (Boletus edulis) to improve the quality of frankfurters. Journal of Food Processing and Preservation, 2020, 44, e14556.	2.0	13
8	The Antimicrobial Activities of Silver Nanoparticles Synthesized from Medicinal Mushrooms. International Journal of Medicinal Mushrooms, 2020, 22, 869-883.	1.5	13
9	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
10	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
11	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
12	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
13	The Effect of Cantharellus Cibarius Addition on Quality Characteristics of Frankfurter during Refrigerated Storage. Foods, 2019, 8, 635.	4.3	23
14	Immobilization of Chaga extract in alginate beads for modified release: Simplicity meets efficiency. Hemijska Industrija, 2019, 73, 325-335.	0.7	4
15	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
16	Challenging the difference between white and brown <i>Agaricus bisporus</i> mushrooms. British Food Journal, 2018, 120, 1381-1394.	2.9	10
17	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
18	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

#	Article	IF	CITATIONS
19	Biological potential of puffballs: A comparative analysis. Journal of Functional Foods, 2016, 21, 36-49.	3.4	18
20	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
21	Antioxidants of Edible Mushrooms. Molecules, 2015, 20, 19489-19525.	3.8	239
22	Nutraceutical properties of the methanolic extract of edible mushroom Cantharellus cibarius (Fries): primary mechanisms. Food and Function, 2015, 6, 1875-1886.	4.6	53
23	Biological potential of extracts of the wild edible Basidiomycete mushroom Grifola frondosa. Food Research International, 2015, 67, 272-283.	6.2	68
24	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
25	Raspberry wine fermentation with suspended and immobilized yeast cells of two strains of Saccharomyces cerevisiae. Yeast, 2015, 32, 271-9.	1.7	8
26	Zeolites as possible biofortifiers in Maitake cultivation. Archives of Biological Sciences, 2014, 66, 123-129.	0.5	2