Å½ivoslav L J TeÅ¡iÄ

List of Publications by Year
in descending order

155 papers	3,878 citations	117453 34 h-index	168136 53 g-index
155 all docs	155 docs citations	155 times ranked	4669 citing authors

#	Article	IF	Citations
1	Influence of Different Defoliation Timings on Quality and Phenolic Composition of the Wines Produced from the Serbian Autochthonous Variety Prokupac (Vitis vinifera L.). Horticulturae, 2022, 8, 296.	1.2	3
2	Hieracium waldsteinii (Asteraceae) and Onosma stellulata (Boraginaceae) as a Source of Antioxidant and Antimicrobial Agents. Chemistry and Biodiversity, 2022, 19, .	1.0	6
3	Comparative Study on the Phenolic Fingerprint and Antioxidant Activity of Strawberry Tree (Arbutus) Tj ETQq1 1 0.784314 rgBT /Over	1.6	8
4	Melissopalynology analysis, determination of physicochemical parameters, sugars and phenolics in Maltese honey collected in different seasons. Journal of the Serbian Chemical Society, 2022, 87, 983-995.	0.4	3
5	Bee pollen in cosmetics: The chemical point of view. , 2022, , 261-282.		1
6	Honey with added value â€“ enriched with rutin and quercetin from Sophora flower. Journal of Herbal Medicine, 2022, 34, 100580.	1.0	3
7	Chemical composition and antimicrobial activity of Osage orange (Maclura pomifera) leaf extracts. Archiv Der Pharmazie, 2021, 354, e2000195.	2.1	13
8	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. LWT - Food Science and Technology, 2021, 138, 110739.	2.5	50
9	Distribution of polyphenolic and sugar compounds in different buckwheat plant parts. RSC Advances, 2021, 11, 25816-25829.	1.7	25
10	Elemental Analysis and Phenolic Profiles of Selected Italian Wines. Foods, 2021, 10, 158.	1.9	20
11	Skimmed Goatâ€™s Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. Biomolecules, 2021, 11, 965.	1.8	11
12	Phytochemical Profile and Antioxidant Properties of Bee-Collected Artichoke (Cynara scolymus) Pollen. Antioxidants, 2021, 10, 1091.	2.2	20
13	Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. Food Chemistry, 2021, 351, 129310.	4.2	34
14	Standard methods for pollen research. Journal of Apicultural Research, 2021, 60, 1-109.	0.7	25
15	Phenolic Compounds and Antioxidant Properties of Field-Grown and In Vitro Leaves, and Calluses in Blackberry and Blueberry. Horticulturae, 2021, 7, 420.	1.2	11
16	Analysis of Phenolic Compounds for the Determination of Grafts (in) Compatibility Using In Vitro Callus Cultures of Sato-Zakura Cherries. Plants, 2021, 10, 2822.	1.6	1
17	Two aspects of honeydew honey authenticity: Application of advance analytical methods and chemometrics. Food Chemistry, 2020, 305, 125457.	4.2	29
18	The Application of Pollen as a Functional Food and Feed Ingredientâ€”The Present and Perspectives. Biomolecules, 2020, 10, 84.	1.8	92

#	ARTICLE	IF	CITATIONS
19	The functional food production: Application of stinging nettle leaves and its extracts in the baking of a bread. Food Chemistry, 2020, 312, 126091.	4.2	32
20	A comparative exploration of the phytochemical profiles and bio-pharmaceutical potential of Helichrysum stoechas subsp. barrelieri extracts obtained via five extraction techniques. Process Biochemistry, 2020, 91, 113-125.	1.8	14
21	Influence of rootstocks on the chemical composition of the fruits of plum cultivars. Journal of Food Composition and Analysis, 2020, 92, 103480.	1.9	28
22	Polyphenolic profiles, antioxidant, and in vitro anticancer activities of the seeds of Puno and Titicaca quinoa cultivars. Cereal Chemistry, 2020, 97, 626-633.	1.1	23
23	Polyphenols as Possible Agents for Pancreatic Diseases. Antioxidants, 2020, 9, 547.	2.2	16
24	Physicochemical analysis and phenolic profile of polyfloral and honeydew honey from Montenegro. RSC Advances, 2020, 10, 2462-2471.	1.7	20
25	Establishing the chromatographic fingerprints of flavanâ€3â€ols and proanthocyanidins from rose hip (Rosa sp.) species. Journal of Separation Science, 2020, 43, 1431-1439.	1.3	12
26	Polyphenol profile of buckwheat honey, nectar and pollen. Royal Society Open Science, 2020, 7, 201576.	1.1	19
27	Grape seed flour of different grape pomaces: Fatty acid profile, soluble sugar profile and nutritional value. Journal of the Serbian Chemical Society, 2020, 85, 305-319.	0.4	11
28	Phenolic Profiles of Leaves, Grapes and Wine of Grapevine Variety Vranac (Vitis vinifera L.) from Montenegro. Foods, 2020, 9, 138.	1.9	55
29	Content and Nutritional Value of Selected Biogenic Elements in Monofloral Sunflower Bee-Collected Pollen from Serbia. IFMBE Proceedings, 2020, , 211-217.	0.2	1
30	The influence of the extraction temperature on polyphenolic profiles and bioactivity of chamomile (Matricaria chamomilla L.) subcritical water extracts. Food Chemistry, 2019, 271, 328-337.	4.2	68
31	The Polyphenols as Potential Agents in Prevention and Therapy of Prostate Diseases. Molecules, 2019, 24, 3982.	1.7	16
32	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. Toxins, 2019, 11, 64.	1.5	43
33	In vitro digestion of meat- and cereal-based food matrix enriched with grape extracts: How are polyphenol composition, bioaccessibility and antioxidant activity affected?. Food Chemistry, 2019, 284, 28-44.	4.2	71
34	Polyphenolic profile and antioxidant properties of bee-collected pollen from sunflower (Helianthus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	71
35	Production of Stilbenes in Callus Cultures of the Maltese Indigenous Grapevine Variety, ÄellewÅ¼a. Molecules, 2019, 24, 2112.	1.7	6
36	The Effect of Early and Late Defoliation on Phenolic Composition and Antioxidant Properties of Prokupac Variety Grape Berries (Vitis vinifera L.). Agronomy, 2019, 9, 822.	1.3	6

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37	Encapsulation technologies for polyphenol-loaded microparticles in food industry. , 2019, , 335-367.		8
38	Application of Polyphenol-Loaded Nanoparticles in Food Industry. Nanomaterials, 2019, 9, 1629.	1.9	95
39	Phenolic Composition Influences the Health-Promoting Potential of Bee-Pollen. Biomolecules, 2019, 9, 783.	1.8	33
40	Towards better quality criteria of European honeydew honey: Phenolic profile and antioxidant capacity. Food Chemistry, 2019, 274, 629-641.	4.2	62
41	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Aboveâ€Ground Vegetative Parts and Flower of Three Iris Species. Chemistry and Biodiversity, 2019, 16, e1800565.	1.0	34
42	A contribution to the elemental profile of the leaf samples of newly developed Cabernet Franc varieties. Natural Product Research, 2019, 33, 1209-1213.	1.0	5
43	Impact of clonal selection on Cabernet Franc Grape and wine elemental profiles. Scientia Horticulturae, 2018, 237, 74-80.	1.7	8
44	In vitro and in vivo transformations of Centaurium erythraea secoiridoid glucosides alternate their antioxidant and antimicrobial capacity. Industrial Crops and Products, 2018, 111, 705-721.	2.5	24
45	Polyphenolic Profile of the Fruits Grown in Serbia. ACS Symposium Series, 2018, , 47-66.	0.5	0
46	Thin-layer chromatography in quantitative structure-activity relationship studies. Journal of Liquid Chromatography and Related Technologies, 2018, 41, 272-281.	0.5	6
47	Subcritical water extraction as a cutting edge technology for the extraction of bioactive compounds from chamomile: Influence of pressure on chemical composition and bioactivity of extracts. Food Chemistry, 2018, 266, 389-396.	4.2	44
48	Assessment of major and trace element bioavailability in vineyard soil applying different single extraction procedures and pseudo-total digestion. Chemosphere, 2017, 171, 284-293.	4.2	40
49	Development and validation of high-performance thin-layer chromatographic method for determination of amygdalin. Journal of Liquid Chromatography and Related Technologies, 2017, 40, 297-303.	0.5	4
50	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. Journal of Apicultural Research, 2017, 56, 13-20.	0.7	18
51	Testosterone and dihydrotestosterone levels in the transition zone correlate with prostate volume. Prostate, 2017, 77, 1082-1092.	1.2	30
52	Elemental composition as a tool for the assessment of type, seasonal variability, and geographical origin of wine and its contribution to daily elemental intake. RSC Advances, 2017, 7, 2151-2162.	1.7	19
53	The fatty acid profile of Serbian bee-collected pollen â€“ a chemotaxonomic and nutritional approach. Journal of Apicultural Research, 2017, 56, 533-542.	0.7	17
54	Isolation of apigenin from subcritical water extracts: Optimization of the process. Journal of Supercritical Fluids, 2017, 120, 32-42.	1.6	70

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55	The polyphenolics and carbohydrates as indicators of botanical and geographical origin of Serbian autochthonous clones of red spice paprika. Food Chemistry, 2017, 217, 705-715.	4.2	56
56	Polyphenols as Possible Markers of Botanical Origin of Honey. Journal of AOAC INTERNATIONAL, 2017, 100, 852-861.	0.7	38
57	Physicochemical Parameters as a Tool for the Assessment of Origin of Honey. Journal of AOAC INTERNATIONAL, 2017, 100, 840-851.	0.7	24
58	Assessment of the Authenticity of Honey. Journal of AOAC INTERNATIONAL, 2017, 100, 825-826.	0.7	1
59	Chemical profile of major tasteâ€•and healthâ€•related compounds of OblaÄinska sour cherry. Journal of the Science of Food and Agriculture, 2016, 96, 1241-1251.	1.7	24
60	Identification of Phenolic Compounds from Seed Coats of Differently Colored European Varieties of Pea (Pisum sativumL.) and Characterization of Their Antioxidant and In Vitro Anticancer Activities. Nutrition and Cancer, 2016, 68, 988-1000.	0.9	38
61	Chromatographic methods in determination of the soilâ€“water partition coefficient. Journal of Liquid Chromatography and Related Technologies, 2016, 39, 249-256.	0.5	5
62	Identification and quantification of phenolic compounds in berry skin, pulp, and seeds in 13 grapevine varieties grown in Serbia. Food Chemistry, 2016, 211, 243-252.	4.2	114
63	TLC Fingerprinting and Pattern Recognition Methods in the Assessment of Authenticity of Poplar-Type Propolis. Journal of Chromatographic Science, 2016, 54, 1077-1083.	0.7	45
64	Metal accumulation capacity of parasol mushroom (Macrolepiota procera) from Rasina region (Serbia). Environmental Science and Pollution Research, 2016, 23, 13178-13190.	2.7	35
65	Phenolics composition of leaf extracts of raspberry and blackberry cultivars grown in Serbia. Industrial Crops and Products, 2016, 87, 304-314.	2.5	65
66	Study of silver, selenium and arsenic concentration in wild edible mushroom Macrolepiota procera, health benefit and risk. Environmental Science and Pollution Research, 2016, 23, 22084-22098.	2.7	35
67	Analytical possibilities for the relative estimation of the antioxidative capacity of honey varieties harvested in different regions of Serbia. Journal of the Serbian Chemical Society, 2016, 81, 567-574.	0.4	2
68	Modern analytical techniques in the assessment of the authenticity of Serbian honey / Moderne analitiÄke tehnike u procjeni izvornosti meda iz Srbije. Arhiv Za Higijenu Rada I Toksikologiju, 2015, 66, 233-241.	0.4	9
69	Effect of vineyard floor management on water regime, growth response, yield and fruit quality in Cabernet Sauvignon. Scientia Horticulturae, 2015, 197, 650-656.	1.7	16
70	Influence of Anthropogenic and Environmental Conditions on Polycyclic Aromatic Hydrocarbon Pollution Originating from Coal Ash Dumps. Water, Air, and Soil Pollution, 2015, 226, 1.	1.1	2
71	Influence of frost damage on the sugars and sugar alcohol composition in quince (Cydonia oblonga) Tj ETQq1 1 0.784314 rgBT /Over	1.0	31
72	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. LWT - Food Science and Technology, 2015, 62, 301-309.	2.5	75

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73	Estimation of Lipophilicity of Some Polyoxygenated Steroids by the Means of Normal-Phase Thin-Layer Chromatography. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 1097-1103.	0.5	7
74	Chemical markers for the authentication of unifloral Salvia officinalis L. honey. Journal of Food Composition and Analysis, 2015, 44, 128-138.	1.9	66
75	Polyphenolic Profile of Pear Leaves with Different Resistance to Pear Psylla (Cacopsylla pyri). Journal of Agricultural and Food Chemistry, 2015, 63, 7476-7486.	2.4	34
76	Simultaneous UHPLC/DAD/(+/â^')HESIâ€“MS/MS Analysis of Phenolic Acids and Nepetalactones in Methanol Extracts of Nepeta Species: A Possible Application in Chemotaxonomic Studies. Phytochemical Analysis, 2015, 26, 72-85.	1.2	74
77	Ultrahighâ€performance Liquid Chromatography and Mass Spectrometry (UHPLCâ€“LTQ/Orbitrap/MS/MS) Study of Phenolic Profile of Serbian Poplar Type Propolis. Phytochemical Analysis, 2015, 26, 127-136.	1.2	72
78	Analysis and characterisation of phytochemicals in mulberry (Morus alba L.) fruits grown in Vojvodina, North Serbia. Food Chemistry, 2015, 171, 128-136.	4.2	208
79	Cytotoxicity of glass ionomer cement on human exfoliated deciduous teeth stem cells correlates with released fluoride, strontium and aluminum ion concentrations. Archives of Biological Sciences, 2015, 67, 619-630.	0.2	12
80	Identification of seed coat phenolic compounds from differently colored pea varieties and characterization of their antioxidant activity. Archives of Biological Sciences, 2015, 67, 829-840.	0.2	25
81	3-Cyanopropylsiloxane-bonded silica gel: Characteristics and applications in thin-layer chromatography. Journal of Planar Chromatography - Modern TLC, 2015, 28, 106-114.	0.6	0
82	Lipophilicity Assessment of Ruthenium(II)-Arene Complexes by the Means of Reversed-Phase Thin-Layer Chromatography and DFT Calculations. Scientific World Journal, The, 2014, 2014, 1-10.	0.8	6
83	Chemical Characterization of Fruit Wine Made from OblaÄinska Sour Cherry. Scientific World Journal, The, 2014, 2014, 1-9.	0.8	21
84	Authentication of the botanical origin of unifloral honey by infrared spectroscopy coupled with support vector machine algorithm. Physica Scripta, 2014, T162, 014042.	1.2	11
85	Phytochemical Fingerprints of Lime Honey Collected in Serbia. Journal of AOAC INTERNATIONAL, 2014, 97, 1259-1267.	0.7	22
86	Pattern recognition methods and multivariate image analysis in HPTLC fingerprinting of propolis extracts. Journal of Chemometrics, 2014, 28, 301-310.	0.7	69
87	Ruthenium(II)â€“arene complexes with substituted picolinato ligands: Synthesis, structure, spectroscopic properties and antiproliferative activity. Journal of Organometallic Chemistry, 2014, 749, 343-349.	0.8	22
88	Leaching of polycyclic aromatic hydrocarbons from power plant lignite ashâ€”influence of parameters important for environmental pollution. Environmental Science and Pollution Research, 2014, 21, 3435-3442.	2.7	10
89	Phenolic profile and antioxidant activity of Serbian polyfloral honeys. Food Chemistry, 2014, 145, 599-607.	4.2	93
90	ASSESSMENT OF LIPOPHILICITY OF SOME BIOLOGICALLY ACTIVE ARYLPIPERAZINES BY RPTLC AND MULTIVARIATE ANALYSIS. Journal of Liquid Chromatography and Related Technologies, 2014, 37, 2814-2828.	0.5	5

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91	GIS technology in regional recognition of the distribution pattern of multifloral honey: The chemical traits in Serbia. Archives of Biological Sciences, 2014, 66, 935-946.	0.2	3
92	DEVELOPMENT AND VALIDATION OF A TLC METHOD FOR THE ANALYSIS OF SYNTHETIC FOOD-STUFF DYES. Journal of Liquid Chromatography and Related Technologies, 2013, 36, 2476-2488.	0.5	10
93	Polycyclic Aromatic Hydrocarbons: Temperature Driven Formation and Behavior during Coal Combustion in a Coal-Fired Power Plant. Energy & Fuels, 2013, 27, 6273-6278.	2.5	38
94	Chemical Composition of Two Different Extracts of Berries Harvested in Serbia. Journal of Agricultural and Food Chemistry, 2013, 61, 4188-4194.	2.4	51
95	New ruthenium(II)-arene complexes bearing hydrazides and the corresponding (thio)semicarbazones of 3- and 4-acetylpyridine: Synthesis, characterization, crystal structure determination and antiproliferative activity. Polyhedron, 2013, 61, 112-118.	1.0	15
96	The determination of phenolic profiles of Serbian unifloral honeys using ultra-high-performance liquid chromatography/high resolution accurate mass spectrometry. Food Chemistry, 2013, 138, 32-40.	4.2	173
97	Amino acids profile of Serbian unifloral honeys. Journal of the Science of Food and Agriculture, 2013, 93, 3368-3376.	1.7	46
98	Quality parameters and pattern recognition methods as a tool in tracing regional origin of multifloral honey. Journal of the Serbian Chemical Society, 2013, 78, 1875-1892.	0.4	11
99	Biological evaluation of transdichloridoplatinum(II) complexes with 3- and 4-acetylpyridine in comparison to cisplatin. Radiology and Oncology, 2013, 47, 346-357.	0.6	6
100	Influence of the Structure on the Antioxidant Activity of Tetradentate Schiff Bases and their Copper(II) Complexes: Possible Mechanisms. Journal of the Brazilian Chemical Society, 2013, , .	0.6	4
101	Quantitative structure-toxicity relationship study of some natural and synthetic coumarins using retention parameters. Journal of the Serbian Chemical Society, 2012, 77, 1443-1456.	0.4	3
102	Development and validation of a simple thin-layer chromatographic method for the analysis of p-chlorophenol in treated wastewater. Journal of the Serbian Chemical Society, 2012, 77, 1649-1659.	0.4	1
103	HYDROPHILIC INTERACTION PLANAR CHROMATOGRAPHY OF GEOMETRICAL ISOMERS OF SELECTED Co(III) COMPLEXES. Journal of Liquid Chromatography and Related Technologies, 2012, 35, 1289-1297.	0.5	2
104	Inorganic Ion Exchangers in Paper and Thin-Layer Chromatographic Separations. , 2012, , 365-389.		2
105	Structureâ€retention relationship study of polyoxygenated steroids. Journal of Separation Science, 2012, 35, 2693-2698.	1.3	8
106	The synthesis, spectroscopic, X-ray characterization and inÂvitro cytotoxic testing results of activity of five new trans-platinum(IV) complexes with functionalized pyridines. European Journal of Medicinal Chemistry, 2012, 55, 214-219.	2.6	16
107	Cytotoxic Effects of Glass Ionomer Cements on Human Dental Pulp Stem Cells Correlate with Fluoride Release. Medicinal Chemistry, 2012, 8, 40-45.	0.7	53
108	Acidâ€“base equilibria of the aqua adducts of Ru(II) arene complexes with functionalised pyridines. Journal of the Iranian Chemical Society, 2012, 9, 7-12.	1.2	3

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109	Characterisation of Serbian unifloral honeys according to their physicochemical parameters. Food Chemistry, 2012, 132, 2060-2064.	4.2	87
110	Picolinate ruthenium(II)â€“arene complex with in vitro antiproliferative and antimetastatic properties: Comparison to a series of ruthenium(II)â€“arene complexes with similar structure. Journal of Inorganic Biochemistry, 2012, 108, 53-61.	1.5	45
111	2D TLC separation of phenols by use of RP-18 silica plates with aqueous and non-aqueous mobile phases. Journal of Planar Chromatography - Modern TLC, 2011, 24, 93-98.	0.6	4
112	Kinetics and mechanism of the reactions of Ru(II)â€“arene complex with some biologically relevant ligands. Polyhedron, 2011, 30, 2339-2344.	1.0	15
113	Quantitative structureâ€“retention relationship of new Nâ€substituted 2â€alkylideneâ€4â€oxothiazolidines. Journal of Separation Science, 2011, 34, 2397-2404.	1.3	20
114	ESTIMATION OF LIPOPHILICITY OF N-SUBSTITUTED 2-ALKYLIDENE-4-OXOTHIAZOLIDINES BY MEANS OF REVERSED-PHASE THIN-LAYER CHROMATOGRAPHY. Journal of Liquid Chromatography and Related Technologies, 2011, 34, 791-804.	0.5	7
115	X-ray structure and cytotoxic activity of a picolinate ruthenium(II)-arene complex. Journal of the Serbian Chemical Society, 2011, 76, 53-61.	0.4	23
116	RP-TLC Quantitative Retention-Property Relationships Studies of Some Schiff Base Ligands and Their Complexes. Chromatographia, 2010, 72, 545-549.	0.7	4
117	Determination of the soilâ€“water partition coefficients (logKOC) of some mono- and poly-substituted phenols by reversed-phase thin-layer chromatography. Chemosphere, 2010, 81, 299-305.	4.2	14
118	Structureâ€“retention relationship study of arylpiperazines by linear multivariate modeling. Journal of Separation Science, 2010, 33, 2619-2628.	1.3	18
119	Ruthenium(II)â€“arene complexes with functionalized pyridines: Synthesis, characterization and cytotoxic activity. European Journal of Medicinal Chemistry, 2010, 45, 1051-1058.	2.6	74
120	Prediction of the retention of Î²-diketonato complexes in TLC systems on silica gel by quantitative structure-retention relationships. Journal of the Serbian Chemical Society, 2010, 75, 513-521.	0.4	2
121	Normal-phase thin-layer chromatography of some angiotensin converting enzyme (ACE) inhibitors and their metabolites. Journal of the Serbian Chemical Society, 2009, 74, 677-688.	0.4	16
122	TLC retention behavior of brodifacoum, bromadiolone, and coumatetralyl and their impurities on different adsorbents. Journal of Planar Chromatography - Modern TLC, 2009, 22, 333-343.	0.6	2
123	Acid-base equilibria of the Zn(II) and Fe(III) complexes with condensation products of 2-acetylpyridine and the dihydrazide of oxalic and malonic acid. Journal of the Serbian Chemical Society, 2009, 74, 269-277.	0.4	1
124	Lipophilicity of some guaianolides isolated from two endemic subspecies of Amphoricarpos neumayeri (Asteraceae) from Montenegro. Biomedical Chromatography, 2009, 23, 250-256.	0.8	19
125	Novel trans-dichloridoplatinum(II) complexes with 3- and 4-acetylpyridine: Synthesis, characterization, DFT calculations and cytotoxicity. European Journal of Medicinal Chemistry, 2009, 44, 1921-1925.	2.6	24
126	Hydrophilic-interaction planar chromatography of some water-soluble Co(III) complexes on different adsorbents. Journal of Planar Chromatography - Modern TLC, 2009, 22, 249-253.	0.6	12

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127	Relationships between structure, retention and biological activity of some Schiff base ligands and their complexes. Biomedical Chromatography, 2008, 22, 379-386.	0.8	23
128	An Approximate Linear Solvation Energy Relationships Model Based on Snyderâ€™s Selectivity Parameters. Chromatographic Behavior of Some 1-Aralkyl-4-Arylpiperazines. Chromatographia, 2008, 68, 453-458.	0.7	2
129	Quantitative Structure-Retention Relationships of Mixed Tris-Î²-Diketonato Complexes on Polyacrylonitrile Sorbent. Chromatographia, 2008, 68, 797-802.	0.7	3
130	Structureâ€“retention relationship study of diastereomeric (Z)â€•and (E)â€2â€alkylideneâ€4â€•oxothiazolidines. Journal of Separation Science, 2007, 30, 2241-2248.	1.3	12
131	Reversed-phase thin-layer chromatography of some angiotensin converting enzyme (ACE) inhibitors and their active metabolites. Journal of the Serbian Chemical Society, 2006, 71, 621-628.	0.4	15
132	Evaluation of the lipophilicity of some 1-arylpiperazines by planar chromatography. Journal of Planar Chromatography - Modern TLC, 2005, 18, 358-363.	0.6	6
133	Salting-out thin-layer chromatography of some macrolide antibiotics. Journal of Planar Chromatography - Modern TLC, 2005, 18, 415-418.	0.6	19
134	Examination of the hydrophobicity of ACE inhibitors and their active metabolites by salting-out thin-layer chromatography. Journal of Planar Chromatography - Modern TLC, 2005, 18, 98-103.	0.6	17
135	Estimation of the hydrophobicity of tris-Î²-diketonato complexes from reversed-phase thin-layer chromatographic data. Journal of Planar Chromatography - Modern TLC, 2005, 18, 344-348.	0.6	4
136	Interpretation of the mechanisms of chromatographic separation on CN-silica. Part II. TLC of some phenols. Journal of Planar Chromatography - Modern TLC, 2004, 17, 9-13.	0.6	7
137	The effect of the electronegativity of donor atoms in coordinatedÎ²-diketonato ligands on the chromatographic behavior of metal complexes. Journal of Planar Chromatography - Modern TLC, 2004, 17, 250-254.	0.6	4
138	Planar chromatography of some 1-arylpiperazines behaving as dopaminergic ligands. Journal of Planar Chromatography - Modern TLC, 2004, 17, 255-260.	0.6	4
139	Reversed-phase thin-layer chromatography of stereodefined 2-alkylidene-4-oxothiazolidines and 1,2-dithioles. Journal of Planar Chromatography - Modern TLC, 2004, 17, 323-327.	0.6	6
140	The effect of the structure of mixed tetraoxanes on their chromatographic behavior on different adsorbents. Journal of Planar Chromatography - Modern TLC, 2004, 17, 342-349.	0.6	3
141	The synthesis and characterization of complexes of zinc(II), cadmium(II), platinum(II) and palladium(II) with potassium 3-dithiocarboxy-3-aza-5-amino-pentanoate. Journal of the Serbian Chemical Society, 2004, 69, 137-144.	0.4	15
142	Synthesis and characterization of zinc(II), palladium(II) and platinum(II) complexes with 2â€™-[1-(2-pyridinyl)- ethylidene]oxamohydrazide: The crystal structure of biss2'-[1-(2-pyridinyl)ethylidene]oxa. Journal of the Serbian Chemical Society, 2004, 69, 651-660.	0.4	20
143	Salting-out thin-layer chromatography of several myorelaxants. Journal of Planar Chromatography - Modern TLC, 2003, 16, 144-146.	0.6	10
144	Reversed-phase thin-layer chromatography of some foodstuff dyes. Journal of Planar Chromatography - Modern TLC, 2003, 16, 276-279.	0.6	11

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145	The effect of the substituents ofÎ²-ketoiminato ligand of copper(II) and nickel(II) complexes on their retention on thin layers of polyacrylonitrile. Journal of Planar Chromatography - Modern TLC, 2003, 16, 412-416.	0.6	7
146	Estimation of the hydrophobicity of antimycotic compounds by planar chromatography. Journal of Planar Chromatography - Modern TLC, 2002, 15, 414-417.	0.6	15
147	The retention behavior of some cholic acid derivatives on different adsorbents. Journal of Planar Chromatography - Modern TLC, 2002, 15, 299-305.	0.6	17
148	Interpretation of the mechanisms of chromatographic separation on CN-silica. Part I: TLC of metal complexes. Journal of Planar Chromatography - Modern TLC, 2002, 15, 341-344.	0.6	5
149	Thin-layer chromatography of several antihypertensive drugs from the group of angiotensin converting enzyme inhibitors. Journal of the Serbian Chemical Society, 2001, 66, 39-44.	0.4	5
150	Thin-layer chromatography of mixed tris-Î²-diketonato metal complexes on polyacrylonitrile sorbent. Journal of Chromatography A, 1999, 847, 303-307.	1.8	11
151	CORRELATION BETWEEN THE COMPOSITION AND STRUCTURE OF TRANSITION METAL COMPLEXES AND THEIR RF VALUES OBTAINED BY PLANAR CHROMATOGRAPHY. , 1993, , 143-181.		2
152	Thin-layer chromatography on polyacrylonitrile. Journal of Chromatography A, 1989, 481, 465-470.	1.8	16
153	Nutritional and techno-functional properties of monofloral bee-collected sunflower (Helianthus) Tj ETQq1 1 0.784314 rgBT /Overlock	1.0	5
154	Polyphenolic and Chemical Profiles of Honey From the Tara Mountain in Serbia. Frontiers in Nutrition, 0, 9, .	1.6	15
155	Polyphenolics and Chemical Profiles of Domestic Norwegian Apple (Malus Ã— domestica Borkh.) Cultivars. Frontiers in Nutrition, 0, 9, .	1.6	11