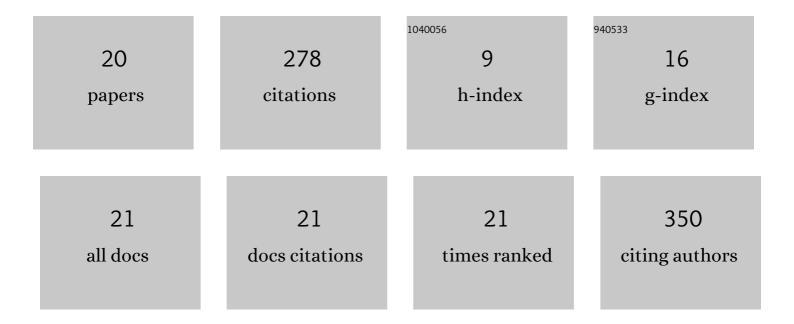
## Natalija Velić

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5086498/publications.pdf

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Ναταιμα Μειιät

#	Article	IF	CITATIONS
1	Arsenite and arsenate sorption by hydrous ferric oxide/polymeric material. Desalination, 2008, 229, 1-9.	8.2	64
2	Adsorptive removal of nitrate from wastewater using modified lignocellulosic waste material. Journal of Molecular Liquids, 2019, 285, 535-544.	4.9	33
3	From Waste to Biosorbent: Removal of Congo Red from Water by Waste Wood Biomass. Water (Switzerland), 2021, 13, 279.	2.7	29
4	Lignocellulosic Materials as Dye Adsorbents: Adsorption of Methylene Blue and Congo Red on Brewers' Spent Grain. Croatica Chemica Acta, 2018, 91, .	0.4	26
5	Contamination of malt barley and wheat by Fusarium graminearum and Fusarium culmorum from the crop years 2001–2003 in eastern Croatia. Microbiological Research, 2005, 160, 353-359.	5.3	21
6	Waste Management in the Agri-Food Industry: The Conversion of Eggshells, Spent Coffee Grounds, and Brown Onion Skins into Carriers for Lipase Immobilization. Foods, 2022, 11, 409.	4.3	16
7	Assessment of Bioactive Phenolic Compounds and Antioxidant Activity of Blackberry Wines. Foods, 2020, 9, 1623.	4.3	14
8	The production of fruit wines – a review. Croatian Journal of Food Science and Technology, 2018, 10, 279-290.	0.3	11
9	Modified Hazelnut Shells as a Novel Adsorbent for the Removal of Nitrate from Wastewater. Water (Switzerland), 2022, 14, 816.	2.7	11
10	Valorisation of Waste Wood Biomass as Biosorbent for the Removal of Synthetic Dye Methylene Blue from Aqueous Solutions. South-East European Forestry, 2018, 9, .	0.4	9
11	A survey of total β-glucan content in Croatian barley varieties. Cereal Research Communications, 2016, 44, 650-657.	1.6	8
12	Chemical Constituents of Fruit Wines as Descriptors of their Nutritional, Sensorial and Health-Related Properties. , 0, , .		8
13	Blackberry wines mineral and heavy metal content determination after dry ashing: multivariate data analysis as a tool for fruit wine quality control. International Journal of Food Sciences and Nutrition, 2016, 67, 514-523.	2.8	7
14	Modified Grape Seeds: A Promising Alternative for Nitrate Removal from Water. Materials, 2021, 14, 4791.	2.9	5
15	A survey ofFusarium graminearumand deoxynivalenol contamination of malt barley from the crop year 2004 in eastern Croatia. Cereal Research Communications, 2007, 35, 1293-1296.	1.6	4
16	Evaluation of Quercetin Content, Colour and Selected Physico-Chemical Quality Parameters of Croatian Blackberry Wines. Polish Journal of Food and Nutrition Sciences, 2017, 67, 75-83.	1.7	3
17	THE REMEDIATION OF AGRICULTURAL LAND CONTAMINATED BY HEAVY METALS. Poljoprivreda, 2020, 26, 30-42.	0.5	3
18	Application of Date-Palm Fibres for the Wastewater Treatment. Sustainable Agriculture Reviews, 2019, , 179-191.	1.1	2

#	Article	IF	CITATIONS
19	Polyphenolic content, antioxidant activity and metal composition of traditional blackberry products. Croatian Journal of Food Science and Technology, 2021, 13, 236-245.	0.3	1
20	Screening of new fungal isolates for synthetic dyes decolourisation ability. Journal of Biotechnology, 2017, 256, S59.	3.8	0