

Anton Ivancic

List of Publications by Year in descending order

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66
papers

2,068
citations

257101

24
h-index

253896

43
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all docs

66
docs citations

66
times ranked

2711
citing authors

#	ARTICLE	IF	CITATIONS
1	Composition of Sugars, Organic Acids, and Total Phenolics in 25 Wild or Cultivated Berry Species. <i>Journal of Food Science</i> , 2012, 77, C1064-70.	1.5	361
2	HPLC-MSn identification and quantification of flavonol glycosides in 28 wild and cultivated berry species. <i>Food Chemistry</i> , 2012, 135, 2138-2146.	4.2	181
3	A comparison of fruit quality parameters of wild bilberry (<i>Vaccinium myrtillus</i> L.) growing at different locations. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 776-785.	1.7	89
4	Investigation of Anthocyanin Profile of Four Elderberry Species and Interspecific Hybrids. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5573-5580.	2.4	78
5	Changes in fruit quality parameters of four <i>Ribes</i> species during ripening. <i>Food Chemistry</i> , 2015, 173, 363-374.	4.2	65
6	The higher the better? Differences in phenolics and cyanogenic glycosides in <i>Sambucus nigra</i> leaves, flowers and berries from different altitudes. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2623-2632.	1.7	64
7	Comparison of major taste compounds and antioxidative properties of fruits and flowers of different <i>Sambucus</i> species and interspecific hybrids. <i>Food Chemistry</i> , 2016, 200, 134-140.	4.2	63
8	Traditional Elderflower Beverages: A Rich Source of Phenolic Compounds with High Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1477-1487.	2.4	62
9	HPLC-MSn identification and quantification of phenolic compounds in hazelnut kernels, oil and bagasse pellets. <i>Food Research International</i> , 2014, 64, 783-789.	2.9	53
10	Fruit Phenolic Composition of Different Elderberry Species and Hybrids. <i>Journal of Food Science</i> , 2015, 80, C2180-90.	1.5	52
11	The response of phenolic compounds in grapes of the variety "Chardonnay" (<i>Vitis vinifera</i> L.) to the infection by phytoplasma Bois noir. <i>European Journal of Plant Pathology</i> , 2012, 133, 965-974.	0.8	51
12	Wild <i>Prunus</i> Fruit Species as a Rich Source of Bioactive Compounds. <i>Journal of Food Science</i> , 2016, 81, C1928-37.	1.5	50
13	Comparison of phenolic profiles and antioxidant properties of European <i>Fagopyrum esculentum</i> cultivars. <i>Food Chemistry</i> , 2015, 185, 41-47.	4.2	49
14	Alteration of the Content of Primary and Secondary Metabolites in Strawberry Fruit by <i>Colletotrichum nymphaeae</i> Infection. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5987-5995.	2.4	45
15	Transition of phenolics and cyanogenic glycosides from apricot and cherry fruit kernels into liqueur. <i>Food Chemistry</i> , 2016, 203, 483-490.	4.2	42
16	Frost decreases content of sugars, ascorbic acid and some quercetin glycosides but stimulates selected carotenes in <i>Rosa canina</i> hips. <i>Journal of Plant Physiology</i> , 2015, 178, 55-63.	1.6	40
17	Variation of mineral composition in different parts of taro (<i>Colocasia esculenta</i>) corms. <i>Food Chemistry</i> , 2015, 170, 37-46.	4.2	35
18	Biochemical response of grapevine variety "Chardonnay" (<i>Vitis vinifera</i> L.) to infection with grapevine yellows (Bois noir). <i>European Journal of Plant Pathology</i> , 2012, 134, 231-237.	0.8	34

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19	Individual phenolic response and peroxidase activity in peel of differently sun-exposed apples in the period favorable for sunburn occurrence. <i>Journal of Plant Physiology</i> , 2014, 171, 1706-1712.	1.6	34
20	Sugar and phenol content in apple with or without watercore. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2845-2850.	1.7	32
21	Bioactive Components and Antioxidant Capacity of Fruits from Nine <i>Sorbus</i> Genotypes. <i>Journal of Food Science</i> , 2017, 82, 647-658.	1.5	30
22	Blue honeysuckle (<i>Lonicera caerulea</i> subsp. <i>edulis</i> (Turcz. ex) Tj ETQq0 0 0 rgBT /Overlock 10 Tf . <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3333-3342.	1.7	30
23	Do optimally ripe blackberries contain the highest levels of metabolites?. <i>Food Chemistry</i> , 2017, 215, 41-49.	4.2	29
24	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. <i>Food Chemistry</i> , 2018, 252, 349-355.	4.2	29
25	Influence of deficit irrigation on strawberry (<i>Fragaria</i> – <i>ananassa</i> Duch.) fruit quality. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 849-857.	1.7	28
26	A wild "albino" bilberry (<i>Vaccinium myrtillus</i> L.) from Slovenia shows three bottlenecks in the anthocyanin pathway and significant differences in the expression of several regulatory genes compared to the common blue berry type. <i>PLoS ONE</i> , 2017, 12, e0190246.	1.1	28
27	Fresh from the Ornamental Garden: Hips of Selected Rose Cultivars Rich in Phytonutrients. <i>Journal of Food Science</i> , 2016, 81, C369-79.	1.5	24
28	Fruit Seeds of the <i>Rosaceae</i> Family: A Waste, New Life, or a Danger to Human Health?. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10621-10629.	2.4	23
29	Which Plant Part of Purple Coneflower (<i>Echinacea purpurea</i> (L.) Moench) Should be Used for Tea and Which for Tincture?. <i>Journal of Medicinal Food</i> , 2019, 22, 102-108.	0.8	23
30	Red Walnut: Characterization of the Phenolic Profiles, Activities and Gene Expression of Selected Enzymes Related to the Phenylpropanoid Pathway in Pellicle during Walnut Development. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2742-2748.	2.4	22
31	Detailed chemical composition of juice from autochthonous pomegranate genotypes (<i>Punica</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf . <i>Journal of Food Science</i> , 2019, 84, 102-110.	4.2	22
32	White versus blue: Does the wild "albino" bilberry (<i>Vaccinium myrtillus</i> L.) differ in fruit quality compared to the blue one?. <i>Food Chemistry</i> , 2016, 211, 876-882.	4.2	19
33	The impact of food processing on the phenolic content in products made from juneberry (<i>Amelanchier lamarckii</i>) fruits. <i>Journal of Food Science</i> , 2020, 85, 386-393.	1.5	19
34	Polyphenol metabolism in differently colored cultivars of red currant (<i>Ribes rubrum</i> L.) through fruit ripening. <i>Planta</i> , 2017, 246, 217-226.	1.6	17
35	The rare orange-red colored <i>Euphorbia pulcherrima</i> cultivar "Harvest Orange" shows a nonsense mutation in a flavonoid 3-hydroxylase allele expressed in the bracts. <i>BMC Plant Biology</i> , 2018, 18, 216.	1.6	16
36	Phenolic Responses to Esca-Associated Fungi in Differently Decayed Grapevine Woods from Different Trunk Parts of "Cabernet Sauvignon". <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6615-6624.	2.4	15

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37	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian <i>Prunus avium</i> varieties. <i>Food Chemistry</i> , 2015, 173, 935-942.	4.2	13
38	Traditional rose liqueur – A pink delight rich in phenolics. <i>Food Chemistry</i> , 2019, 272, 434-440.	4.2	13
39	Changes in the Phenolic Compounds of Hop (<i>Humulus lupulus</i> L.) Induced by Infection with <i>Verticillium nonalfalfae</i> , the Causal Agent of Hop Verticillium Wilt. <i>Plants</i> , 2020, 9, 841.	1.6	13
40	Fruit Quality Characteristics and Biochemical Composition of Fully Ripe Blackberries Harvested at Different Times. <i>Foods</i> , 2021, 10, 1581.	1.9	13
41	The impact of canopy managements on grape and wine composition of cv. –Istrian Malvasia–™ (<i>Vitis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.7	11
42	The Distribution of Minerals in Crucial Plant Parts of Various Elderberry (<i>Sambucus</i> spp.) Interspecific Hybrids. <i>Plants</i> , 2021, 10, 653.	1.6	11
43	Composition of Phenolic Compounds, Cyanogenic Glycosides, Organic Acids and Sugars in Fruits of Black Cherry (<i>Prunus serotina</i> Ehrh.). <i>Forests</i> , 2021, 12, 762.	0.9	11
44	Are Processed Bilberry Products a Good Source of Phenolics?. <i>Journal of Food Science</i> , 2018, 83, 1856-1861.	1.5	10
45	Foliage identification of different autochthonous common cyclamen genotypes (<i>Cyclamen) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf</i>	1.7	9
46	The impact of scald development on phenylpropanoid metabolism based on phenol content, enzyme activity, and gene expression analysis. <i>Horticulture Environment and Biotechnology</i> , 2020, 61, 849-858.	0.7	9
47	Physiological and Biochemical Responses of Ungrafted and Grafted Bell Pepper Plants (<i>Capsicum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf</i>	1.6	9
48	Development and Optimisation of Solid-Phase Extraction of Extractable and Bound Phenolic Acids in Spelt (<i>Triticum spelta</i> L.) Seeds. <i>Antioxidants</i> , 2021, 10, 1085.	2.2	9
49	Salicylic and Methyl Salicylic Acid Affect Quality and Phenolic Profile of Apple Fruits Three Weeks before the Harvest. <i>Plants</i> , 2021, 10, 1807.	1.6	9
50	Polyphenol gene expression and changes in anthocyanins and polyphenols in the skin of –Braeburn–™ apples after the autumn application of prohexadione-calcium. <i>Plant Growth Regulation</i> , 2013, 71, 225-233.	1.8	8
51	Biochemical composition of different table grape cultivars produced in Slovenia. <i>Journal of Horticultural Science and Biotechnology</i> , 2019, 94, 368-377.	0.9	8
52	<i>Colletotrichum lindemuthianum</i> infection causes changes in phenolic content of French green bean pods. <i>Scientia Horticulturae</i> , 2014, 170, 211-218.	1.7	7
53	Salicylate Treatment Affects Fruit Quality and Also Alters the Composition of Metabolites in Strawberries. <i>Horticulturae</i> , 2021, 7, 400.	1.2	7
54	Biopotential of Underutilized Rosaceae Inflorescences: LC-DAD-MS Phytochemical Profiles Associated with Antioxidant, Antidiabetic, Anti-Inflammatory and Antiproliferative Activity In Vitro. <i>Plants</i> , 2022, 11, 271.	1.6	6

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55	LCâ€“DADâ€“MS Phenolic Characterisation of Six Invasive Plant Species in Croatia and Determination of Their Antimicrobial and Cytotoxic Activity. <i>Plants</i> , 2022, 11, 596.	1.6	6
56	Double maturation raisonn�e: the impact of on�vine berry dehydration on the berry and wine composition of Merlot (<i>Vitis vinifera</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4835-4846.	1.7	5
57	Changes in beneficial bioactive compounds in eight traditional herbal liqueurs during a one�month maceration process. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 343-353.	1.7	5
58	The impact of drying on bioactive compounds of blue honeysuckle berries (<i>Lonicera caerulea</i> L.). <i>Journal of Food Science</i> , 2021, 92, 1010-1016.	0.3	5
59	Antioxidant Activity of Elderberry Fruits during Maturation. <i>Agriculture (Switzerland)</i> , 2021, 11, 555.	1.4	5
60	Phenolic composition of leaf and flower extracts of black cherry (<i>Prunus serotina</i> Ehrh.). <i>Annals of Forest Science</i> , 2021, 78, 1.	0.8	5
61	<i>Dittrichia viscosa</i> : Native-Non Native Invader. <i>Diversity</i> , 2021, 13, 380.	0.7	3
62	Effect of Spring Frost Damage on Apple Fruit (<i>Malus domestica</i> Borkh.) Inner Quality at Harvest. <i>Agriculture (Switzerland)</i> , 2022, 12, 14.	1.4	3
63	Determination of Raspberry Cultivar Authenticity Based on Multiplexed Microsatellite Fingerprinting. <i>International Journal of Fruit Science</i> , 2021, 21, 1018-1029.	1.2	1
64	Tracing the remnants of medieval raspberries using molecular markers. <i>Plant Genetic Resources: Characterisation and Utilisation</i> , 2016, 14, 149-156.	0.4	0
65	Evaluation of bioactive constituents in European bladdernut (<i>Staphylea pinnata</i> L.) seed kernels. <i>Journal of Food Composition and Analysis</i> , 2019, 78, 33-41.	1.9	0
66	Elderberry (<i>Sambucus</i> spp.) interspecific hybridization and its impact on fruit oxalates. <i>Plant Breeding</i> , 2020, 139, 811-820.	1.0	0