Anton Ivancic

List of Publications by Citations

63 papers	1,425 citations	20 h-index	36 g-index
66 ext. papers	1,749 ext. citations	4.6 avg, IF	4.77 L-index

#	Paper	IF	Citations
63	Composition of sugars, organic acids, and total phenolics in 25 wild or cultivated berry species. *Journal of Food Science*, **2012**, 77, C1064-70	3.4	273
62	HPLC-MSn identification and quantification of flavonol glycosides in 28 wild and cultivated berry species. *Food Chemistry*, **2012**, 135, 2138-46	8.5	151
61	A comparison of fruit quality parameters of wild bilberry (Vaccinium myrtillus L.) growing at different locations. *Journal of the Science of Food and Agriculture*, **2015**, 95, 776-85	4.3	64
60	Investigation of anthocyanin profile of four elderberry species and interspecific hybrids. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5573-80	5.7	55
59	Traditional elderflower beverages: a rich source of phenolic compounds with high antioxidant activity. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1477-87	5.7	48
58	Changes in fruit quality parameters of four Ribes species during ripening. *Food Chemistry*, **2015**, 173, 363-74	8.5	44
57	HPLC-MS identification and quantification of phenolic compounds in hazelnut kernels, oil and bagasse pellets. *Food Research International*, **2014**, 64, 783-789	7	43
56	Comparison of phenolic profiles and antioxidant properties of European Fagopyrum esculentum cultivars. *Food Chemistry*, **2015**, 185, 41-7	8.5	42
55	The higher the better? Differences in phenolics and cyanogenic glycosides in Sambucus nigra leaves, flowers and berries from different altitudes. *Journal of the Science of Food and Agriculture*, **2017**, 97, 2623-2632	4.3	42
54	Fruit Phenolic Composition of Different Elderberry Species and Hybrids. *Journal of Food Science*, **2015**, 80, C2180-90	3.4	42
53	Comparison of major taste compounds and antioxidative properties of fruits and flowers of different Sambucus species and interspecific hybrids. *Food Chemistry*, **2016**, 200, 134-40	8.5	38
52	Wild Prunus Fruit Species as a Rich Source of Bioactive Compounds. *Journal of Food Science*, **2016**, 81, C1928-37	3.4	37
51	The response of phenolic compounds in grapes of the variety Chardonnay (Vitis vinifera L.) to the infection by phytoplasma Bois noir. *European Journal of Plant Pathology*, **2012**, 133, 965-974	2.1	35
50	Alteration of the content of primary and secondary metabolites in strawberry fruit by Colletotrichum nymphaeae infection. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5987-95	5.7	35
49	Transition of phenolics and cyanogenic glycosides from apricot and cherry fruit kernels into liqueur. *Food Chemistry*, **2016**, 203, 483-490	8.5	30
48	Biochemical response of grapevine variety Chardonnay (Vitis vinifera L.) to infection with grapevine yellows (Bois noir). *European Journal of Plant Pathology*, **2012**, 134, 231-237	2.1	29
47	Individual phenolic response and peroxidase activity in peel of differently sun-exposed apples in the period favorable for sunburn occurrence. *Journal of Plant Physiology*, **2014**, 171, 1706-12	3.6	28

46	Frost decreases content of sugars, ascorbic acid and some quercetin glycosides but stimulates selected carotenes in Rosa canina hips. *Journal of Plant Physiology*, **2015**, 178, 55-63	3.6	25
45	Blue honeysuckle (Lonicera caerulea subsp. edulis (Turcz. ex Herder) Hult□n.) berries and changes in their ingredients across different locations. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3333-3342	4.3	23
44	Do optimally ripe blackberries contain the highest levels of metabolites?. *Food Chemistry*, **2017**, 215, 41-9	8.5	20
43	Variation of mineral composition in different parts of taro (Colocasia esculenta) corms. *Food Chemistry*, **2015**, 170, 37-46	8.5	18
42	Fresh from the Ornamental Garden: Hips of Selected Rose Cultivars Rich in Phytonutrients. *Journal of Food Science*, **2016**, 81, C369-79	3.4	18
41	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. *Food Chemistry*, **2018**, 252, 349-355	8.5	17
40	Sugar and phenol content in apple with or without watercore. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2845-50	4.3	17
39	A wild 'albino' bilberry (Vaccinium myrtillus 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. *PLoS ONE*, **2017**, 12, e0190246	3.7	16
38	Influence of deficit irrigation on strawberry (Fragaria □ananassa Duch.) fruit quality. *Journal of the Science of Food and Agriculture*, **2017**, 97, 849-857	4.3	15
37	Bioactive Components and Antioxidant Capacity of Fruits from Nine Sorbus Genotypes. *Journal of Food Science*, **2017**, 82, 647-658	3.4	15
36	Red Walnut: Characterization of the Phenolic Profiles, Activities and Gene Expression of Selected Enzymes Related to the Phenylpropanoid Pathway in Pellicle during Walnut Development. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 2742-2748	5.7	15
35	White versus blue: Does the wild 'albino' bilberry (Vaccinium myrtillus L.) differ in fruit quality compared to the blue one?. *Food Chemistry*, **2016**, 211, 876-82	8.5	14
34	Which Plant Part of Purple Coneflower (Echinacea purpurea (L.) Moench) Should be Used for Tea and Which for Tincture?. *Journal of Medicinal Food*, **2019**, 22, 102-108	2.8	14
33	Fruit Seeds of the Rosaceae Family: A Waste, New Life, or a Danger to Human Health?. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 10621-10629	5.7	13
32	Polyphenol metabolism in differently colored cultivars of red currant (Ribes rubrum L.) through fruit ripening. *Planta*, **2017**, 246, 217-226	4.7	12
31	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian Prunus avium varieties. *Food Chemistry*, **2015**, 173, 935-42	8.5	12
30	Detailed chemical composition of juice from autochthonous pomegranate genotypes (Punica granatum L.) grown in different locations in Montenegro. *Food Chemistry*, **2020**, 330, 127261	8.5	9
29	The impact of canopy managements on grape and wine composition of cv. 'Istrian Malvasia' (Vitis vinifera L.). *Journal of the Science of Food and Agriculture*, **2016**, 96, 4724-4735	4.3	9

28	Traditional rose liqueur - A pink delight rich in phenolics. *Food Chemistry*, **2019**, 272, 434-440	8.5	9
27	Phenolic Responses to Esca-Associated Fungi in Differently Decayed Grapevine Woods from Different Trunk Parts of 'Cabernet Sauvignon'. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6615-6624	3.7	9
26	The impact of food processing on the phenolic content in products made from juneberry (Amelanchier lamarckii) fruits. *Journal of Food Science*, **2020**, 85, 386-393	3.4	8
25	Polyphenol gene expression and changes in anthocyanins and polyphenols in the skin of Braeburn apples after the autumn application of prohexadione-calcium. *Plant Growth Regulation*, **2013**, 71, 225-233	3.2	8
24	The rare orange-red colored Euphorbia pulcherrima cultivar 'Harvest Orange' shows a nonsense mutation in a flavonoid 3'-hydroxylase allele expressed in the bracts. *BMC Plant Biology*, **2018**, 18, 216	5.3	8
23	Are Processed Bilberry Products a Good Source of Phenolics?. *Journal of Food Science*, **2018**, 83, 1856-1861	3.4	7
22	Colletotrichum lindemuthianum infection causes changes in phenolic content of French green bean pods. *Scientia Horticulturae*, **2014**, 170, 211-218	4.1	6
21	Double maturation raisonnée: the impact of on-vine berry dehydration on the berry and wine composition of Merlot (Vitis vinifera L.). *Journal of the Science of Food and Agriculture*, **2017**, 97, 4835-4846	4.3	5
20	Changes in the Phenolic Compounds of Hop (L.) Induced by Infection with , the Causal Agent of Hop Wilt. *Plants*, **2020**, 9,	4.5	5
19	Biochemical composition of different table grape cultivars produced in Slovenia. *Journal of Horticultural Science and Biotechnology*, **2019**, 94, 368-377	1.9	5
18	Foliage identification of different autochtonous common cyclamen genotypes (Cyclamen purpurascens Mill.) using various biochemical parameters. *Scientia Horticulturae*, **2014**, 173, 37-44	4.1	5
17	The Distribution of Minerals in Crucial Plant Parts of Various Elderberry (spp.) Interspecific Hybrids. *Plants*, **2021**, 10,	4.5	4
16	The impact of scald development on phenylpropanoid metabolism based on phenol content, enzyme activity, and gene expression analysis. *Horticulture Environment and Biotechnology*, **2020**, 61, 849-858	2	3
15	Composition of Phenolic Compounds, Cyanogenic Glycosides, Organic Acids and Sugars in Fruits of Black Cherry (Prunus serotina Ehrh.). *Forests*, **2021**, 12, 762	2.8	3
14	The impact of drying on bioactive compounds of blue honeysuckle berries (Lonicera caerulea var. edulis Turcz. ex Herder). *Acta Botanica Croatica*, **2020**, 79, 68-77	0.8	3
13	Phenolic composition of leaf and flower extracts of black cherry (Prunus serotina Ehrh.). *Annals of Forest Science*, **2021**, 78, 1	3.1	3
12	Salicylate Treatment Affects Fruit Quality and Also Alters the Composition of Metabolites in Strawberries. *Horticulturae*, **2021**, 7, 400	2.5	2
11	Antioxidant Activity of Elderberry Fruits during Maturation. *Agriculture (Switzerland)*, **2021**, 11, 555	3	2

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10	Development and Optimisation of Solid-Phase Extraction of Extractable and Bound Phenolic Acids in Spelt (L.) Seeds. *Antioxidants*, **2021**, 10,	7.1	2
9	Changes in beneficial bioactive compounds in eight traditional herbal liqueurs during a one-month maceration process. *Journal of the Science of Food and Agriculture*, **2020**, 100, 343-353	4.3	2
8	Salicylic and Methyl Salicylic Acid Affect Quality and Phenolic Profile of Apple Fruits Three Weeks before the Harvest. *Plants*, **2021**, 10,	4.5	2
7	Biopotential of Underutilized Inflorescences: LC-DAD-MS Phytochemical Profiles Associated with Antioxidant, Antidiabetic, Anti-Inflammatory and Antiproliferative Activity .. *Plants*, **2022**, 11,	4.5	1
6	Dittrichia viscosa: Native-Non Native Invader. *Diversity*, **2021**, 13, 380	2.5	0
5	Effect of Spring Frost Damage on Apple Fruit (Malus domestica Borkh.) Inner Quality at Harvest. *Agriculture (Switzerland)*, **2022**, 12, 14	3	0
4	Evaluation of bioactive constituents in European bladdernut (Staphylea pinnata L.) seed kernels. *Journal of Food Composition and Analysis*, **2019**, 78, 33-41	4.1	
3	Elderberry (Sambucus spp.) interspecific hybridization and its impact on fruit oxalates. *Plant Breeding*, **2020**, 139, 811-820	2.4	
2	Tracing the remnants of medieval raspberries using molecular markers. *Plant Genetic Resources: Characterisation and Utilisation*, **2016**, 14, 149-156	1	
1	Determination of Raspberry Cultivar Authenticity Based on Multiplexed Microsatellite Fingerprinting. *International Journal of Fruit Science*, **2021**, 21, 1018-1029	1.2	