

# Anton Ivancic

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Biopotential of Underutilized Inflorescences: LC-DAD-MS Phytochemical Profiles Associated with Antioxidant, Antidiabetic, Anti-Inflammatory and Antiproliferative Activity .. <i>Plants</i> , <b>2022</b> , 11,	4.5	1
62	Effect of Spring Frost Damage on Apple Fruit ( <i>Malus domestica</i> Borkh.) Inner Quality at Harvest. <i>Agriculture (Switzerland)</i> , <b>2022</b> , 12, 14	3	0
61	Salicylate Treatment Affects Fruit Quality and Also Alters the Composition of Metabolites in Strawberries. <i>Horticulturae</i> , <b>2021</b> , 7, 400	2.5	2
60	The Distribution of Minerals in Crucial Plant Parts of Various Elderberry ( spp.) Interspecific Hybrids. <i>Plants</i> , <b>2021</b> , 10,	4.5	4
59	Antioxidant Activity of Elderberry Fruits during Maturation. <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 555	3	2
58	Composition of Phenolic Compounds, Cyanogenic Glycosides, Organic Acids and Sugars in Fruits of Black Cherry ( <i>Prunus serotina</i> Ehrh.). <i>Forests</i> , <b>2021</b> , 12, 762	2.8	3
57	Development and Optimisation of Solid-Phase Extraction of Extractable and Bound Phenolic Acids in Spelt ( <i>L.</i> ) Seeds. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	2
56	Determination of Raspberry Cultivar Authenticity Based on Multiplexed Microsatellite Fingerprinting. <i>International Journal of Fruit Science</i> , <b>2021</b> , 21, 1018-1029	1.2	
55	Phenolic composition of leaf and flower extracts of black cherry ( <i>Prunus serotina</i> Ehrh.). <i>Annals of Forest Science</i> , <b>2021</b> , 78, 1	3.1	3
54	Salicylic and Methyl Salicylic Acid Affect Quality and Phenolic Profile of Apple Fruits Three Weeks before the Harvest. <i>Plants</i> , <b>2021</b> , 10,	4.5	2
53	<i>Dittrichia viscosa</i> : Native-Non Native Invader. <i>Diversity</i> , <b>2021</b> , 13, 380	2.5	0
52	Detailed chemical composition of juice from autochthonous pomegranate genotypes ( <i>Punica granatum</i> L.) grown in different locations in Montenegro. <i>Food Chemistry</i> , <b>2020</b> , 330, 127261	8.5	9
51	Changes in the Phenolic Compounds of Hop ( <i>L.</i> ) Induced by Infection with , the Causal Agent of Hop Wilt. <i>Plants</i> , <b>2020</b> , 9,	4.5	5
50	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> , <b>2020</b> , 85, 386-393	3.4	8
49	Elderberry ( <i>Sambucus</i> spp.) interspecific hybridization and its impact on fruit oxalates. <i>Plant Breeding</i> , <b>2020</b> , 139, 811-820	2.4	
48	The impact of scald development on phenylpropanoid metabolism based on phenol content, enzyme activity, and gene expression analysis. <i>Horticulture Environment and Biotechnology</i> , <b>2020</b> , 61, 849-858	2	3
47	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> , <b>2020</b> , 100, 343-353	4.3	2

46	The impact of drying on bioactive compounds of blue honeysuckle berries ( <i>Lonicera caerulea</i> var. <i>edulis</i> Turcz. ex Herder). <i>Acta Botanica Croatica</i> , <b>2020</b> , 79, 68-77	0.8	3
45	Evaluation of bioactive constituents in European bladdernut ( <i>Staphylea pinnata</i> L.) seed kernels. <i>Journal of Food Composition and Analysis</i> , <b>2019</b> , 78, 33-41	4.1	
44	Biochemical composition of different table grape cultivars produced in Slovenia. <i>Journal of Horticultural Science and Biotechnology</i> , <b>2019</b> , 94, 368-377	1.9	5
43	Traditional rose liqueur - A pink delight rich in phenolics. <i>Food Chemistry</i> , <b>2019</b> , 272, 434-440	8.5	9
42	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> , <b>2019</b> , 22, 102-108	2.8	14
41	Changes in phenolic profiles of red-colored pellicle walnut and hazelnut kernel during ripening. <i>Food Chemistry</i> , <b>2018</b> , 252, 349-355	8.5	17
40	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> , <b>2018</b> , 66, 2742-2748	5.7	15
39	Blue honeysuckle ( <i>Lonicera caerulea</i> subsp. <i>edulis</i> (Turcz. ex Herder) Hultb.) berries and changes in their ingredients across different locations. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3333-3342	4.3	23
38	Are Processed Bilberry Products a Good Source of Phenolics?. <i>Journal of Food Science</i> , <b>2018</b> , 83, 1856-1861	6.1	7
37	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> , <b>2018</b> , 18, 216	5.3	8
36	Influence of deficit irrigation on strawberry ( <i>Fragaria × ananassa</i> Duch.) fruit quality. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 849-857	4.3	15
35	Bioactive Components and Antioxidant Capacity of Fruits from Nine <i>Sorbus</i> Genotypes. <i>Journal of Food Science</i> , <b>2017</b> , 82, 647-658	3.4	15
34	Double maturation raisonné: 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> , <b>2017</b> , 97, 4835-4846	4.3	5
33	Polyphenol metabolism in differently colored cultivars of red currant ( <i>Ribes rubrum</i> L.) through fruit ripening. <i>Planta</i> , <b>2017</b> , 246, 217-226	4.7	12
32	Fruit Seeds of the Rosaceae Family: A Waste, New Life, or a Danger to Human Health?. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 10621-10629	5.7	13
31	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> , <b>2017</b> , 65, 6615-6624	5.7	9
30	Do optimally ripe blackberries contain the highest levels of metabolites?. <i>Food Chemistry</i> , <b>2017</b> , 215, 41-9	8.5	20
29	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> , <b>2017</b> , 97, 2623-2632	4.3	42

28	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> , <b>2017</b> , 12, e0190246	3.7	16
27	Sugar and phenol content in apple with or without watercore. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2845-50	4.3	17
26	The impact of canopy managements on grape and wine composition of cv. 'Istrian Malvasia' ( <i>Vitis vinifera</i> L.). <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 4724-4735	4.3	9
25	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> , <b>2016</b> , 200, 134-40	8.5	38
24	Transition of phenolics and cyanogenic glycosides from apricot and cherry fruit kernels into liqueur. <i>Food Chemistry</i> , <b>2016</b> , 203, 483-490	8.5	30
23	Fresh from the Ornamental Garden: Hips of Selected Rose Cultivars Rich in Phytonutrients. <i>Journal of Food Science</i> , <b>2016</b> , 81, C369-79	3.4	18
22	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> , <b>2016</b> , 211, 876-82	8.5	14
21	Tracing the remnants of medieval raspberries using molecular markers. <i>Plant Genetic Resources: Characterisation and Utilisation</i> , <b>2016</b> , 14, 149-156	1	
20	Wild <i>Prunus</i> Fruit Species as a Rich Source of Bioactive Compounds. <i>Journal of Food Science</i> , <b>2016</b> , 81, C1928-37	3.4	37
19	High concentrations of anthocyanins in genuine cherry-juice of old local Austrian <i>Prunus avium</i> varieties. <i>Food Chemistry</i> , <b>2015</b> , 173, 935-42	8.5	12
18	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> , <b>2015</b> , 178, 55-63	3.6	25
17	Comparison of phenolic profiles and antioxidant properties of European <i>Fagopyrum esculentum</i> cultivars. <i>Food Chemistry</i> , <b>2015</b> , 185, 41-7	8.5	42
16	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> , <b>2015</b> , 95, 776-85	4.3	64
15	Changes in fruit quality parameters of four <i>Ribes</i> species during ripening. <i>Food Chemistry</i> , <b>2015</b> , 173, 363-74	8.5	44
14	Variation of mineral composition in different parts of taro ( <i>Colocasia esculenta</i> ) corms. <i>Food Chemistry</i> , <b>2015</b> , 170, 37-46	8.5	18
13	Fruit Phenolic Composition of Different Elderberry Species and Hybrids. <i>Journal of Food Science</i> , <b>2015</b> , 80, C2180-90	3.4	42
12	Traditional elderflower beverages: a rich source of phenolic compounds with high antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1477-87	5.7	48
11	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> , <b>2014</b> , 171, 1706-12	3.6	28

10	Colletotrichum lindemuthianum infection causes changes in phenolic content of French green bean pods. <i>Scientia Horticulturae</i> , <b>2014</b> , 170, 211-218	4.1	6
9	Investigation of anthocyanin profile of four elderberry species and interspecific hybrids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 5573-80	5.7	55
8	Foliage identification of different autochthonous common cyclamen genotypes ( <i>Cyclamen purpurascens</i> Mill.) using various biochemical parameters. <i>Scientia Horticulturae</i> , <b>2014</b> , 173, 37-44	4.1	5
7	HPLC-MS identification and quantification of phenolic compounds in hazelnut kernels, oil and bagasse pellets. <i>Food Research International</i> , <b>2014</b> , 64, 783-789	7	43
6	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> , <b>2013</b> , 71, 225-233	3.2	8
5	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> , <b>2013</b> , 61, 5987-95	5.7	35
4	Composition of sugars, organic acids, and total phenolics in 25 wild or cultivated berry species. <i>Journal of Food Science</i> , <b>2012</b> , 77, C1064-70	3.4	273
3	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> , <b>2012</b> , 134, 231-237	2.1	29
2	HPLC-MSn identification and quantification of flavonol glycosides in 28 wild and cultivated berry species. <i>Food Chemistry</i> , <b>2012</b> , 135, 2138-46	8.5	151
1	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> , <b>2012</b> , 133, 965-974	2.1	35