

# Jurislav BabiÄ

## List of Publications by Year in descending order

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Version: 2024-02-01

58  
papers

1,078  
citations

430874

18  
h-index

434195

31  
g-index

58  
all docs

58  
docs citations

58  
times ranked

1391  
citing authors

#	ARTICLE	IF	CITATIONS
1	Starch Modification by Organic Acids and Their Derivatives: A Review. <i>Molecules</i> , 2015, 20, 19554-19570.	3.8	125
2	Cocoa Shell: A By-Product with Great Potential for Wide Application. <i>Molecules</i> , 2018, 23, 1404.	3.8	88
3	Bioactive Profile of Various <i>Salvia officinalis</i> L. Preparations. <i>Plants</i> , 2019, 8, 55.	3.5	81
4	The Chemistry behind Chocolate Production. <i>Molecules</i> , 2019, 24, 3163.	3.8	58
5	Resolving the problem of poor expansion in corn extrudates enriched with food industry by-products. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 517-524.	5.6	56
6	Green Extraction Methods for Extraction of Polyphenolic Compounds from Blueberry Pomace. <i>Foods</i> , 2020, 9, 1521.	4.3	52
7	Isolation of starch from two wheat varieties and their modification with epichlorohydrin. <i>Carbohydrate Polymers</i> , 2010, 81, 76-82.	10.2	46
8	Influence of spelt flour addition on properties of extruded products based on corn grits. <i>Journal of Food Engineering</i> , 2016, 172, 31-37.	5.2	44
9	Optimization of Ultrasound-Assisted Extraction of Some Bioactive Compounds from Tobacco Waste. <i>Molecules</i> , 2019, 24, 1611.	3.8	39
10	Simultaneous Determination of Acrylamide and Hydroxymethylfurfural in Extruded Products by LC-MS/MS Method. <i>Molecules</i> , 2019, 24, 1971.	3.8	36
11	STABILITY OF ANTHOCYANINS, PHENOLS AND FREE RADICAL SCAVENGING ACTIVITY THROUGH SUGAR ADDITION DURING FROZEN STORAGE OF BLACKBERRIES. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 1-11.	2.0	31
12	Influence of dried Hokkaido pumpkin and ascorbic acid addition on chemical properties and colour of corn extrudates. <i>Food Chemistry</i> , 2015, 183, 136-143.	8.2	31
13	Cocoa husk application in the enrichment of extruded snack products. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13866.	2.0	27
14	Cocoa Polyphenols: Can We Consider Cocoa and Chocolate as Potential Functional Food?. <i>Journal of Chemistry</i> , 2013, 2013, 1-7.	1.9	25
15	Difficulties with Use of Cocoa Bean Shell in Food Production and High Voltage Electrical Discharge as a Possible Solution. <i>Sustainability</i> , 2020, 12, 3981.	3.2	25
16	Sustainable Green Procedure for Extraction of Hesperidin from Selected Croatian Mandarin Peels. <i>Processes</i> , 2019, 7, 469.	2.8	23
17	Environmentally Friendly Approach to Knoevenagel Condensation of Rhodanine in Choline Chloride: Urea Deep Eutectic Solvent and QSAR Studies on Their Antioxidant Activity. <i>Molecules</i> , 2018, 23, 1897.	3.8	21
18	Deep Eutectic Solvents as Convenient Media for Synthesis of Novel Coumarinyl Schiff Bases and Their QSAR Studies. <i>Molecules</i> , 2017, 22, 1482.	3.8	19

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19	Rheological Properties of Milk Chocolates as Influenced by Milk Powder Type, Emulsifier, and Cocoa Butter Equivalent Additions. <i>International Journal of Food Properties</i> , 2015, 18, 1568-1574.	3.0	18
20	Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. <i>Foods</i> , 2020, 9, 810.	4.3	18
21	Impact of high-voltage electric discharge treatment on cocoa shell phenolic components and methylxanthines. <i>Journal of Food Process Engineering</i> , 2020, 43, e13057.	2.9	15
22	Modification of wheat starch with succinic acid/acetanhydride and azelaic acid/acetanhydride mixtures. II. Chemical and physical properties. <i>Journal of Food Science and Technology</i> , 2014, 51, 1463-1472.	2.8	14
23	High-Voltage Electric Discharge Extraction of Bioactive Compounds from the Cocoa Bean Shell. <i>Chemical and Biochemical Engineering Quarterly</i> , 2019, 33, 271-280.	0.9	14
24	Fullerol C60(OH) <sub>24</sub> Nanoparticles Affect Secondary Metabolite Profile of Important Foodborne Mycotoxigenic Fungi In Vitro. <i>Toxins</i> , 2020, 12, 213.	3.4	13
25	Food Industry By-Products as Raw Materials in the Production of Value-Added Corn Snack Products. <i>Foods</i> , 2021, 10, 946.	4.3	13
26	Mycotoxins Biocontrol Methods for Healthier Crops and Stored Products. <i>Journal of Fungi (Basel)</i> , 2021, 7, 107043.	3.5	13
27	5-Hydroxymethylfurfural and acrylamide content of cocoa shell treated with high voltage electrical discharge. <i>Food Control</i> , 2020, 110, 107043.	5.5	12
28	Cocoa Shell as a Step Forward to Functional Chocolatesâ€”Bioactive Components in Chocolates with Different Composition. <i>Molecules</i> , 2020, 25, 5470.	3.8	12
29	Penicillium expansum Impact and Patulin Accumulation on Conventional and Traditional Apple Cultivars. <i>Toxins</i> , 2021, 13, 703.	3.4	12
30	Application of supercritical carbon dioxide extrusion in food processing technology. <i>Hemijska Industrija</i> , 2017, 71, 127-134.	0.7	10
31	Nutritionally improved third generation snacks produced by supercritical CO <sub>2</sub> extrusion I. Physical and sensory properties. <i>Journal of Food Process Engineering</i> , 2019, 42, e12961.	2.9	9
32	Comparative Evaluation of Bioactive Compounds and Volatile Profile of White Cabbages. <i>Molecules</i> , 2020, 25, 3696.	3.8	9
33	Fusarium Head Blight Infestation in Relation to Winter Wheat End-Use Qualityâ€”A Three-Year Study. <i>Agronomy</i> , 2021, 11, 1648.	3.0	9
34	Effect of Addition of Fibres and Polyphenols on Properties of Chocolate â€” A Review. <i>Food Reviews International</i> , 2021, 37, 225-243.	8.4	8
35	Fusarium Secondary Metabolite Content in Naturally Produced and Artificially Provoked FHB Pressure in Winter Wheat. <i>Agronomy</i> , 2021, 11, 2239.	3.0	8
36	Regulated Mycotoxin Occurrence and Co-Occurrence in Croatian Cereals. <i>Toxins</i> , 2022, 14, 112.	3.4	7

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37	Properties of Potato Starch Roasted with Apple Distillery Wastewater. <i>Polymers</i> , 2020, 12, 1668.	4.5	6
38	Influence Of Trehalose Addition On Instrumental Textural Properties Of Strawberry Pastes. <i>International Journal of Food Properties</i> , 2008, 11, 646-655.	3.0	5
39	Physical Properties of Chocolates Enriched with Untreated Cocoa Bean Shells and Cocoa Bean Shells Treated with High-Voltage Electrical Discharge. <i>Sustainability</i> , 2021, 13, 2620.	3.2	5
40	Development and Validation of an UHPLC-MS/MS Method for the Simultaneous Determination of 11 EU-Regulated Mycotoxins in Selected Cereals. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022, 8, 665.	3.5	5
41	Properties of Extruded Snacks Prepared from Corn and Carrot Powder with Ascorbic Acid Addition. <i>Processes</i> , 2021, 9, 1367.	2.8	3
42	Effect of high-voltage electrical discharge treatment on multi-element content in cocoa shell and chocolates with cocoa shell. <i>LWT - Food Science and Technology</i> , 2022, 155, 112944.	5.2	3
43	The Influence of Fermenting Yeast on the Sensory Properties of GraÅševina Wine. <i>Foods</i> , 2021, 10, 2752.	4.3	2
44	Changes in Volatile Compounds during Grape Brandy Production from â€Cabernet Sauvignonâ€™ and â€Syrahâ€™ Grape Varieties. <i>Processes</i> , 2022, 10, 988.	2.8	2
45	Aroma profile and sensory quality of honey brandy produced by the fermentation process with immobilized yeast cells. <i>Poljoprivreda</i> , 2018, 24, 34-42.	0.5	1
46	Utjecaj sastojaka i homogenizacije na reoloÅška svojstva salatne majoneze s kaÅšjom banane. <i>Meso</i> , 2019, 21, 177-179.	0.1	1
47	Starches Modified by Combination of Phosphorylation and High-Voltage Electrical Discharge (HVED) Treatment. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 79-88.	1.7	1
48	Phosphorylation of Maize Starch Enhanced with High-Voltage Electrical Discharge (HVED) Instead of Thermal Treatment. <i>Polymers</i> , 2021, 13, 3231.	4.5	1
49	Potato Starch Extrusion and Roasting with Apple Distillery Wastewater as a New Method for Resistant Starch Production. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9169.	2.5	1
50	Valorization of cocoa shell: Impact of high voltage electrical discharge and drying technology on properties of cocoa shell. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	1
51	Utjecaj tehnologije fermentacije imobiliziranim kvascima na prisutnost biogenih amina u pjenuÅšcu. <i>Glasnik ZaÅštite Bilja</i> , 2017, 40, 12-16.	0.1	0
52	MikrobioloÅška kvaliteta kakaove ljuÅske. <i>Glasnik ZaÅštite Bilja</i> , 2019, 42, 22-27.	0.1	0
53	Utjecaj vrste meda i homogenizacije na reoloÅška svojstva majoneze. <i>Meso</i> , 2021, 23, 146-154.	0.1	0
54	Food Safety System in Croatia. <i>NATO Science for Peace and Security Series C: Environmental Security</i> , 2012, , 11-24.	0.2	0

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55	Influence of the operating parameters on the flux during microfiltration of the steepwater in the starch industry. <i>Acta Periodica Technologica</i> , 2012, , 225-235.	0.2	0
56	Utjecaj dodatka antioksidanasa na oksidacijsku stabilnost goveÄ‘eg loja. <i>Meso</i> , 2019, 21, 52-61.	0.1	0
57	Stability of Chocolates Enriched with Cocoa Shell during Storage. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
58	Influence of Extrusion on Functional Properties of Flour from Selected Wheat and Barley Cultivars Grown in Croatia. <i>Poljoprivreda</i> , 2022, 28, 39-45.	0.5	0