Jurislav BabiÄ

List of Publications by Year in descending order

58 papers	1,078 citations	430754 18 h-index	434063 31 g-index
58 all docs	58 docs citations	58 times ranked	1391 citing authors

#	Article	IF	Citations
1	Effect of high-voltage electrical discharge treatment on multi-element content in cocoa shell and chocolates with cocoa shell. LWT - Food Science and Technology, 2022, 155, 112944.	2.5	3
2	Regulated Mycotoxin Occurrence and Co-Occurrence in Croatian Cereals. Toxins, 2022, 14, 112.	1.5	7
3	Changes in Volatile Compounds during Grape Brandy Production from â€˜Cabernet Sauvignonâ€™ and â€˜Syrahâ€™ Grape Varieties. Processes, 2022, 10, 988.	1.3	2
4	Development and Validation of an UHPLC-MS/MS Method for the Simultaneous Determination of 11 EU-Regulated Mycotoxins in Selected Cereals. Journal of Fungi (Basel, Switzerland), 2022, 8, 665.	1.5	5
5	Influence of Extrusion on Functional Properties of Flour from Selected Wheat and Barley Cultivars Grown in Croatia. Poljoprivreda, 2022, 28, 39-45.	0.2	0
6	Effect of Addition of Fibres and Polyphenols on Properties of Chocolate â€“ A Review. Food Reviews International, 2021, 37, 225-243.	4.3	8
7	Starches Modified by Combination of Phosphorylation and High-Voltage Electrical Discharge (HVED) Treatment. Polish Journal of Food and Nutrition Sciences, 2021, , 79-88.	0.6	1
8	Physical Properties of Chocolates Enriched with Untreated Cocoa Bean Shells and Cocoa Bean Shells Treated with High-Voltage Electrical Discharge. Sustainability, 2021, 13, 2620.	1.6	5
9	Food Industry By-Products as Raw Materials in the Production of Value-Added Corn Snack Products. Foods, 2021, 10, 946.	1.9	13
10	Mycotoxins Biocontrol Methods for Healthier Crops and Stored Products. Journal of Fungi (Basel,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.5	13
11	Properties of Extruded Snacks Prepared from Corn and Carrot Powder with Ascorbic Acid Addition. Processes, 2021, 9, 1367.	1.3	3
12	Fusarium Head Blight Infestation in Relation to Winter Wheat End-Use Qualityâ€”A Three-Year Study. Agronomy, 2021, 11, 1648.	1.3	9
13	Phosphorylation of Maize Starch Enhanced with High-Voltage Electrical Discharge (HVED) Instead of Thermal Treatment. Polymers, 2021, 13, 3231.	2.0	1
14	Utjecaj vrste meda i homogenizacije na reoloÅ¡ka svojstva majoneze. Meso, 2021, 23, 146-154.	0.1	0
15	Penicillium expansum Impact and Patulin Accumulation on Conventional and Traditional Apple Cultivars. Toxins, 2021, 13, 703.	1.5	12
16	Potato Starch Extrusion and Roasting with Apple Distillery Wastewater as a New Method for Resistant Starch Production. Applied Sciences (Switzerland), 2021, 11, 9169.	1.3	1
17	Fusarium Secondary Metabolite Content in Naturally Produced and Artificially Provoked FHB Pressure in Winter Wheat. Agronomy, 2021, 11, 2239.	1.3	8
18	The Influence of Fermenting Yeast on the Sensory Properties of GraÅ¡evina Wine. Foods, 2021, 10, 2752.	1.9	2

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19	Impact of highâ€voltage electric discharge treatment on cocoa shell phenolic components and methylxanthines. Journal of Food Process Engineering, 2020, 43, e13057.	1.5	15
20	5-Hydroxymethylfurfural and acrylamide content of cocoa shell treated with high voltage electrical discharge. Food Control, 2020, 110, 107043.	2.8	12
21	Cocoa Shell as a Step Forward to Functional Chocolatesâ€"Bioactive Components in Chocolates with Different Composition. Molecules, 2020, 25, 5470.	1.7	12
22	Properties of Potato Starch Roasted with Apple Distillery Wastewater. Polymers, 2020, 12, 1668.	2.0	6
23	Green Extraction Methods for Extraction of Polyphenolic Compounds from Blueberry Pomace. Foods, 2020, 9, 1521.	1.9	52
24	Comparative Evaluation of Bioactive Compounds and Volatile Profile of White Cabbages. Molecules, 2020, 25, 3696.	1.7	9
25	Difficulties with Use of Cocoa Bean Shell in Food Production and High Voltage Electrical Discharge as a Possible Solution. Sustainability, 2020, 12, 3981.	1.6	25
26	Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. Foods, 2020, 9, 810.	1.9	18
27	Fullerol C60(OH)24 Nanoparticles Affect Secondary Metabolite Profile of Important Foodborne Mycotoxigenic Fungi In Vitro. Toxins, 2020, 12, 213.	1.5	13
28	Stability of Chocolates Enriched with Cocoa Shell during Storage. Proceedings (mdpi), 2020, 70, .	0.2	0
29	High-Voltage Electric Discharge Extraction of Bioactive Compounds from the Cocoa Bean Shell. Chemical and Biochemical Engineering Quarterly, 2019, 33, 271-280.	0.5	14
30	Sustainable Green Procedure for Extraction of Hesperidin from Selected Croatian Mandarin Peels. Processes, 2019, 7, 469.	1.3	23
31	The Chemistry behind Chocolate Production. Molecules, 2019, 24, 3163.	1.7	58
32	Simultaneous Determination of Acrylamide and Hydroxymethylfurfural in Extruded Products by LC-MS/MS Method. Molecules, 2019, 24, 1971.	1.7	36
33	MikrobioloÅ¡ka kvaliteta kakaove ljuske. Glasnik ZaÅ¡tite Bilja, 2019, 42, 22-27.	0.1	0
34	Optimization of Ultrasound-Assisted Extraction of Some Bioactive Compounds from Tobacco Waste. Molecules, 2019, 24, 1611.	1.7	39
35	Bioactive Profile of Various Salvia officinalis L. Preparations. Plants, 2019, 8, 55.	1.6	81
36	Utjecaj sastojaka i homogenizacije na reoloÅ¡ka svojstva salatne majoneze s kaÅ¡om banane. Meso, 2019, 21, 177-179.	0.1	1

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37	Cocoa husk application in the enrichment of extruded snack products. Journal of Food Processing and Preservation, 2019, 43, e13866.	0.9	27
38	Nutritionally improved third generation snacks produced by supercritical CO₂ extrusion I. Physical and sensory properties. Journal of Food Process Engineering, 2019, 42, e12961.	1.5	9
39	Utjecaj dodatka antioksidanasa na oksidacijsku stabilnost goveÄ‘eg loja. Meso, 2019, 21, 52-61.	0.1	0
40	Aroma profile and sensory quality of honey brandy produced by the fermentation process with immobilized yeast cells. Poljoprivreda, 2018, 24, 34-42.	0.2	1
41	Cocoa Shell: A By-Product with Great Potential for Wide Application. Molecules, 2018, 23, 1404.	1.7	88
42	Resolving the problem of poor expansion in corn extrudates enriched with food industry by-products. Innovative Food Science and Emerging Technologies, 2018, 47, 517-524.	2.7	56
43	Environmentally Friendly Approach to Knoevenagel Condensation of Rhodanine in Choline Chloride: Urea Deep Eutectic Solvent and QSAR Studies on Their Antioxidant Activity. Molecules, 2018, 23, 1897.	1.7	21
44	Utjecaj tehnologije fermentacije imobiliziranim kvascima na prisutnost biogenih amina u pjenuÅ¡cu. Glasnik ZaÅ¡tite Bilja, 2017, 40, 12-16.	0.1	0
45	Deep Eutectic Solvents as Convenient Media for Synthesis of Novel Coumarinyl Schiff Bases and Their QSAR Studies. Molecules, 2017, 22, 1482.	1.7	19
46	Application of supercritical carbon dioxide extrusion in food processing technology. Hemijska Industrija, 2017, 71, 127-134.	0.3	10
47	Influence of spelt flour addition on properties of extruded products based on corn grits. Journal of Food Engineering, 2016, 172, 31-37.	2.7	44
48	Starch Modification by Organic Acids and Their Derivatives: A Review. Molecules, 2015, 20, 19554-19570.	1.7	125
49	Rheological Properties of Milk Chocolates as Influenced by Milk Powder Type, Emulsifier, and Cocoa Butter Equivalent Additions. International Journal of Food Properties, 2015, 18, 1568-1574.	1.3	18
50	Influence of dried Hokkaido pumpkin and ascorbic acid addition on chemical properties and colour of corn extrudates. Food Chemistry, 2015, 183, 136-143.	4.2	31
51	Modification of wheat starch with succinic acid/acetanhydride and azelaic acid/acetanhydride mixtures. II. Chemical and physical properties. Journal of Food Science and Technology, 2014, 51, 1463-1472.	1.4	14
52	Cocoa Polyphenols: Can We Consider Cocoa and Chocolate as Potential Functional Food?. Journal of Chemistry, 2013, 2013, 1-7.	0.9	25
53	Food Safety System in Croatia. NATO Science for Peace and Security Series C: Environmental Security, 2012, , 11-24.	0.1	0
54	Influence of the operating parameters on the flux during microfiltration of the steepwater in the starch industry. Acta Periodica Technologica, 2012, , 225-235.	0.5	0

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55	Isolation of starch from two wheat varieties and their modification with epichlorohydrin. Carbohydrate Polymers, 2010, 81, 76-82.	5.1	46
56	STABILITY OF ANTHOCYANINS, PHENOLS AND FREE RADICAL SCAVENGING ACTIVITY THROUGH SUGAR ADDITION DURING FROZEN STORAGE OF BLACKBERRIES. Journal of Food Processing and Preservation, 2009, 33, 1-11.	0.9	31
57	Influence Of Trehalose Addition On Instrumental Textural Properties Of Strawberry Pastes. International Journal of Food Properties, 2008, 11, 646-655.	1.3	5
58	Valorization of cocoa shell: Impact of high voltage electrical discharge and drying technology on properties of cocoa shell. Journal of Food Processing and Preservation, 0, , .	0.9	1