Miroljub B Barac

List of Publications by Year
in descending order

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72 papers	2,043 citations	257450 24 h-index	254184 43 g-index
73 all docs	73 docs citations	73 times ranked	2480 citing authors

#	Article	IF	Citations
1	Profile and Functional Properties of Seed Proteins from Six Pea (Pisum sativum) Genotypes. International Journal of Molecular Sciences, 2010, 11, 4973-4990.	4.1	231
2	Characterization of Proteins from Grain of Different Bread and Durum Wheat Genotypes. International Journal of Molecular Sciences, 2011, 12, 5878-5894.	4.1	137
3	The Application of Pollen as a Functional Food and Feed Ingredientâ€"The Present and Perspectives. Biomolecules, 2020, 10, 84.	4.0	92
4	Techno-functional properties of pea (Pisum sativum) protein isolates: A review. Acta Periodica Technologica, 2015, , 1-18.	0.2	83
5	Comparative study of the functional properties of three legume seed isolates: adzuki, pea and soy bean. Journal of Food Science and Technology, 2015, 52, 2779-2787.	2.8	80
6	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. LWT - Food Science and Technology, 2015, 62, 301-309.	5.2	75
7	Functional Properties of Pea (Pisum sativum, L.) Protein Isolates Modified with Chymosin. International Journal of Molecular Sciences, 2011, 12, 8372-8387.	4.1	72
8	In vitro digestion of meat- and cereal-based food matrix enriched with grape extracts: How are polyphenol composition, bioaccessibility and antioxidant activity affected?. Food Chemistry, 2019, 284, 28-44.	8.2	71
9	SDS-PAGE Analysis of Soluble Proteins in Reconstituted Milk Exposed to Different Heat Treatments. Sensors, 2007, 7, 371-383.	3.8	66
10	Assessment of Soy Genotype and Processing Method on Quality of Soybean Tofu. Journal of Agricultural and Food Chemistry, 2011, 59, 7368-7376.	5.2	63
11	Soy protein modification: A review. Acta Periodica Technologica, 2004, , 3-16.	0.2	57
12	Functional properties of protein hydrolysates from pea (Pisum sativum, L) seeds. International Journal of Food Science and Technology, 2012, 47, 1457-1467.	2.7	56
13	Heat induced caseinâ€"whey protein interactions at natural pH of milk: A comparison between caprine and bovine milk. Small Ruminant Research, 2012, 108, 77-86.	1.2	53
14	Effects of isolation, enzymatic hydrolysis, heating, hydratation and Maillard reaction on the antioxidant capacity of cereal and legume proteins. Food Research International, 2012, 49, 1-6.	6.2	51
15	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. LWT - Food Science and Technology, 2021, 138, 110739.	5.2	50
16	Color Changes of UHT Milk During Storage. Sensors, 2008, 8, 5961-5974.	3.8	45
17	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. Toxins, 2019, 11, 64.	3.4	43
18	Qualitative and quantitative analysis of bovine milk adulteration in caprine and ovine milks using native-PAGE. Food Chemistry, 2011, 125, 1443-1449.	8.2	39

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19	Bioactive Proteins and Energy Value of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. Journal of Agricultural and Food Chemistry, 2013, 61, 9210-9219.	5.2	38
20	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Aboveâ€Ground Vegetative Parts and Flower of Three Iris Species. Chemistry and Biodiversity, 2019, 16, e1800565.	2.1	34
21	Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. Food Chemistry, 2021, 351, 129310.	8.2	34
22	The influence of genotypic variation in protein composition on emulsifying properties of soy proteins. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 667-672.	1.9	33
23	Composition of Proteins in Okara as a Byproduct in Hydrothermal Processing of Soy Milk. Journal of Agricultural and Food Chemistry, 2012, 60, 9221-9228.	5.2	32
24	Spectroscopic Characteristics of Highly Selective Manganese Catalysis in Acqueous Polyurethane Systems. Sensors, 2006, 6, 1708-1720.	3.8	28
25	Effect of Limited Hydrolysis on Traditional Soy Protein Concentrate. Sensors, 2006, 6, 1087-1101.	3.8	26
26	Effect of pH on heat-induced casein-whey protein interactions: A comparison between caprine milk and bovine milk. International Dairy Journal, 2014, 39, 178-183.	3.0	25
27	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. Sensors, 2007, 7, 67-74.	3.8	24
28	Mineral Elements, Lipoxygenase Activity, and Antioxidant Capacity of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. Journal of Agricultural and Food Chemistry, 2014, 62, 9017-9023.	5.2	23
29	Characterization of proteins from kernel of different soybean varieties. Journal of the Science of Food and Agriculture, 2011, 91, 60-67.	3.5	22
30	Physical, Chemical, Microbiological and Sensory Characteristics of a Probiotic Beverage Produced from Different Mixtures of Cow's Milk and Soy Beverage by Lactobacillus acidophilus La5 and Yoghurt Culture. Food Technology and Biotechnology, 2019, 57, 461-467.	2.1	21
31	The fatty acid and triacylglycerol profiles of conventionally and organically produced grains of maize, spelt and buckwheat. Journal of Cereal Science, 2019, 90, 102845.	3.7	20
32	Protein profiles and total antioxidant capacity of waterâ€soluble and waterâ€insoluble fractions of white brined goat cheese at different stages of ripening. International Journal of Food Science and Technology, 2016, 51, 1140-1149.	2.7	19
33	Protein profiles and total antioxidant capacity of water soluble and insoluble protein fractions of white cow cheese at different stage of ripening. Mljekarstvo, 2016, 66, 187-197.	0.6	18
34	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. Journal of Apicultural Research, 2017, 56, 13-20.	1.5	18
35	White cheeses as a potential source of bioactive peptides. Mljekarstvo, 2017, , 3-16.	0.6	18
36	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. LWT - Food Science and Technology, 2020, 126, 109309.	5.2	18

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37	The Effect of In Vitro Digestion on Antioxidant, ACE-Inhibitory and Antimicrobial Potentials of Traditional Serbian White-Brined Cheeses. Foods, 2019, 8, 94.	4.3	16
38	Effects of enzyme activities during steeping and sprouting on the solubility and composition of proteins, their bioactivity and relationship with the bread making quality of wheat flour. Food and Function, 2016, 7, 4323-4331.	4.6	15
39	Fatty acid profiles and mineral content of Serbian traditional white brined cheeses. Mljekarstvo, 2018, , 37-45.	0.6	15
40	The Influence of Milk Type on the Proteolysis and Antioxidant Capacity of White-Brined Cheese Manufactured from High-Heat-Treated Milk Pretreated with Chymosin. Foods, 2019, 8, 128.	4.3	14
41	Preliminary investigation of mineral content of pollen collected from different Serbian maize hybrids â€“ is there any potential nutritional value?. Journal of the Science of Food and Agriculture, 2017, 97, 2803-2809.	3.5	12
42	Protein composition in tofu of corrected quality. Acta Periodica Technologica, 2010, , 77-86.	0.2	12
43	Genetic variability of albumin-globulin content, and lipoxygenase, peroxidase activities among bread and durum wheat genotypes. Genetika, 2011, 43, 503-516.	0.4	11
44	The polypeptide composition, structural properties and antioxidant capacity of gluten proteins of diverse bread and durum wheat varieties, and their relationship to the rheological performance of dough. International Journal of Food Science and Technology, 2015, 50, 2236-2245.	2.7	11
45	Skimmed Goatâ€™s Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. Biomolecules, 2021, 11, 965.	4.0	11
46	Biologically active components of soybeans and soy protein products: A review. Acta Periodica Technologica, 2005, , 155-168.	0.2	11
47	Grape seed flour of different grape pomaces: Fatty acid profile, soluble sugar profile and nutritional value. Journal of the Serbian Chemical Society, 2020, 85, 305-319.	0.8	11
48	Effects of the Acrylic Polyol Structure and the Selectivity of the Employed Catalyst on the Performance of Two-component Aqueous Polyurethane Coatings. Sensors, 2007, 7, 308-318.	3.8	10
49	Physical-Mechanical Properties of Nitrodopes Affected by Ultra-Violet Radiation. Sensors, 2007, 7, 2139-2156.	3.8	10
50	The distributions of major whey proteins in acid wheys obtained from caprine/bovine and ovine/bovine milk mixtures. International Dairy Journal, 2011, 21, 831-838.	3.0	10
51	Distribution of Î²-amylase and lipoxygenase in soy protein products obtained during tofu production. Hemijska Industrija, 2017, 71, 119-126.	0.7	8
52	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. Acta Periodica Technologica, 2004, , 49-57.	0.2	7
53	Thermal Stability of Aqueous Polyurethanes Depending on the Applied Catalysts. Sensors, 2006, 6, 1697-1707.	3.8	5
54	Characteristics of autochthonous production of Sjenica cheese at Sjenica-Pester plateau region. Biotechnology in Animal Husbandry, 2004, 20, 131-139.	0.3	5

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55	Common Cocklebur (<i>Xanthium strumarium</i>) Response to Nicosulfuron. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, 186-191.	1.1	4
56	Energy value and bioactive proteins of inulinâ€enriched tofu produced by hydrothermal process with chymosinâ€pepsin rennet. International Journal of Food Science and Technology, 2021, 56, 5560-5568.	2.7	4
57	About the mode of incorporation of silanol-terminated polysiloxanes into butylene terephthalate-b-dimethylsiloxane copolymers. Reactive and Functional Polymers, 2008, 68, 851-860.	4.1	3
58	The effect of in vitro digestion on antioxidant properties of water-soluble and insoluble protein fractions of traditional Serbian white- brined cheeses. Mljekarstvo, 2020, 70, 253-265.	0.6	3
59	Effect of Ripening in Brine and Vacuum on Protein, Fatty Acid and Mineral Profiles, and Antioxidant Potential of Reduced-Fat White Cheese. Food Technology and Biotechnology, 2021, 59, 44-55.	2.1	3
60	Comparison of sugars, lipids and phenolics content in the grains of organically and conventionally grown soybean in Serbia. Zemdirbyste, 2021, 108, 51-56.	0.8	3
61	Fresh cheese production on the basis of milk-protein coaggregates. Biotechnology in Animal Husbandry, 2004, 20, 119-129.	0.3	3
62	Heat-Induced Caseinâ€“Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?. Food Engineering Series, 2016, , 163-175.	0.7	2
63	Trypsin inhibitor content and activity of soaking water whey as waste in soy milk processing. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2021, 56, 292-296.	1.5	2
64	Functional properties of cow's milk and soy drinks prepared by fermentation with probiotic and yoghurt bacteria. Food Science and Technology, 0, 42, .	1.7	2
65	The influence of different kind of milk on quality of Sjenica cheese and Sjenica type cheeses made by autohthonous technology. Biotechnology in Animal Husbandry, 2004, 20, 109-118.	0.3	1
66	The influence of soybean genotypes and HTC processing method on trypsin inhibitor activity of soymilk. Journal of Agricultural Sciences (Belgrade), 2016, 61, 271-279.	0.3	1
67	Cholesterol content in meat of some Cyprinidae. Journal of Agricultural Sciences (Belgrade), 2002, 47, 179-187.	0.3	1
68	Influence of various coagulation factors on chemical composition of sera gained by centrifugation from casein gel. Journal of Agricultural Sciences (Belgrade), 2004, 49, 219-232.	0.3	1
69	Content and Nutritional Value of Selected Biogenic Elements in Monofloral Sunflower Bee-Collected Pollen from Serbia. IFMBE Proceedings, 2020, , 211-217.	0.3	1
70	Influence of curd particles drying temperature on the composition of curd made of milk in which co aggregates were formed. Journal of Agricultural Sciences (Belgrade), 2004, 49, 65-73.	0.3	0
71	Characterization of alkali-modified soy protein concentrate. Acta Periodica Technologica, 2005, , 11-22.	0.2	0
72	Chemical and sensory characteristics of Svrljig white cheese. Biotechnology in Animal Husbandry, 2005, 21, 369-373.	0.3	0