

# Miroljub B Barac

## List of Publications by Year in descending order

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72  
papers

2,043  
citations

257357

24  
h-index

254106

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 ( <i>Pisum sativum</i> ) Genotypes. International Journal of Molecular Sciences, 2010, 11, 4973-4990.	1.8	231
2	Characterization of Proteins from Grain of Different Bread and Durum Wheat Genotypes. International Journal of Molecular Sciences, 2011, 12, 5878-5894.	1.8	137
3	The Application of Pollen as a Functional Food and Feed Ingredient—The Present and Perspectives. Biomolecules, 2020, 10, 84.	1.8	92
4	Techno-functional properties of pea ( <i>Pisum sativum</i> ) protein isolates: A review. Acta Periodica Technologica, 2015, , 1-18.	0.5	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.	1.4	80
6	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. LWT - Food Science and Technology, 2015, 62, 301-309.	2.5	75
7	Functional Properties of Pea ( <i>Pisum sativum</i> , L.) Protein Isolates Modified with Chymosin. International Journal of Molecular Sciences, 2011, 12, 8372-8387.	1.8	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.	4.2	71
9	SDS-PAGE Analysis of Soluble Proteins in Reconstituted Milk Exposed to Different Heat Treatments. Sensors, 2007, 7, 371-383.	2.1	66
10	Assessment of Soy Genotype and Processing Method on Quality of Soybean Tofu. Journal of Agricultural and Food Chemistry, 2011, 59, 7368-7376.	2.4	63
11	Soy protein modification: A review. Acta Periodica Technologica, 2004, , 3-16.	0.5	57
12	Functional properties of protein hydrolysates from pea ( <i>Pisum sativum</i> ) seeds. International Journal of Food Science and Technology, 2012, 47, 1457-1467.	1.3	56
13	Heat induced casein—whey protein interactions at natural pH of milk: A comparison between caprine and bovine milk. Small Ruminant Research, 2012, 108, 77-86.	0.6	53
14	Effects of isolation, enzymatic hydrolysis, heating, hydration and Maillard reaction on the antioxidant capacity of cereal and legume proteins. Food Research International, 2012, 49, 1-6.	2.9	51
15	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. LWT - Food Science and Technology, 2021, 138, 110739.	2.5	50
16	Color Changes of UHT Milk During Storage. Sensors, 2008, 8, 5961-5974.	2.1	45
17	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. Toxins, 2019, 11, 64.	1.5	43
18	Qualitative and quantitative analysis of bovine milk adulteration in caprine and ovine milks using native-PAGE. Food Chemistry, 2011, 125, 1443-1449.	4.2	39

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19	Bioactive Proteins and Energy Value of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9210-9219.	2.4	38
20	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Above-ground Vegetative Parts and Flower of Three <i>Iris</i> Species. <i>Chemistry and Biodiversity</i> , 2019, 16, e1800565.	1.0	34
21	Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. <i>Food Chemistry</i> , 2021, 351, 129310.	4.2	34
22	The influence of genotypic variation in protein composition on emulsifying properties of soy proteins. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2005, 82, 667-672.	0.8	33
23	Composition of Proteins in Okara as a Byproduct in Hydrothermal Processing of Soy Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9221-9228.	2.4	32
24	Spectroscopic Characteristics of Highly Selective Manganese Catalysis in Aqueous Polyurethane Systems. <i>Sensors</i> , 2006, 6, 1708-1720.	2.1	28
25	Effect of Limited Hydrolysis on Traditional Soy Protein Concentrate. <i>Sensors</i> , 2006, 6, 1087-1101.	2.1	26
26	Effect of pH on heat-induced casein-whey protein interactions: A comparison between caprine milk and bovine milk. <i>International Dairy Journal</i> , 2014, 39, 178-183.	1.5	25
27	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. <i>Sensors</i> , 2007, 7, 67-74.	2.1	24
28	Mineral Elements, Lipoxygenase Activity, and Antioxidant Capacity of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9017-9023.	2.4	23
29	Characterization of proteins from kernel of different soybean varieties. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 60-67.	1.7	22
30	Physical, Chemical, Microbiological and Sensory Characteristics of a Probiotic Beverage Produced from Different Mixtures of Cow's Milk and Soy Beverage by <i>Lactobacillus acidophilus</i> La5 and Yoghurt Culture. <i>Food Technology and Biotechnology</i> , 2019, 57, 461-467.	0.9	21
31	The fatty acid and triacylglycerol profiles of conventionally and organically produced grains of maize, spelt and buckwheat. <i>Journal of Cereal Science</i> , 2019, 90, 102845.	1.8	20
32	Protein profiles and total antioxidant capacity of water-soluble and water-insoluble fractions of white brined goat cheese at different stages of ripening. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1140-1149.	1.3	19
33	Protein profiles and total antioxidant capacity of water soluble and insoluble protein fractions of white cow cheese at different stage of ripening. <i>Mljekarstvo</i> , 2016, 66, 187-197.	0.2	18
34	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. <i>Journal of Apicultural Research</i> , 2017, 56, 13-20.	0.7	18
35	White cheeses as a potential source of bioactive peptides. <i>Mljekarstvo</i> , 2017, , 3-16.	0.2	18
36	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. <i>LWT - Food Science and Technology</i> , 2020, 126, 109309.	2.5	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. <i>Foods</i> , 2019, 8, 94.	1.9	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. <i>Food and Function</i> , 2016, 7, 4323-4331.	2.1	15
39	Fatty acid profiles and mineral content of Serbian traditional white brined cheeses. <i>Mljekarstvo</i> , 2018, , 37-45.	0.2	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. <i>Foods</i> , 2019, 8, 128.	1.9	14
41	Preliminary investigation of mineral content of pollen collected from different Serbian maize hybrids " is there any potential nutritional value?. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2803-2809.	1.7	12
42	Protein composition in tofu of corrected quality. <i>Acta Periodica Technologica</i> , 2010, , 77-86.	0.5	12
43	Genetic variability of albumin-globulin content, and lipoxygenase, peroxidase activities among bread and durum wheat genotypes. <i>Genetika</i> , 2011, 43, 503-516.	0.1	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. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2236-2245.	1.3	11
45	Skimmed Goat's Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. <i>Biomolecules</i> , 2021, 11, 965.	1.8	11
46	Biologically active components of soybeans and soy protein products: A review. <i>Acta Periodica Technologica</i> , 2005, , 155-168.	0.5	11
47	Grape seed flour of different grape pomaces: Fatty acid profile, soluble sugar profile and nutritional value. <i>Journal of the Serbian Chemical Society</i> , 2020, 85, 305-319.	0.4	11
48	Effects of the Acrylic Polyol Structure and the Selectivity of the Employed Catalyst on the Performance of Two-component Aqueous Polyurethane Coatings. <i>Sensors</i> , 2007, 7, 308-318.	2.1	10
49	Physical-Mechanical Properties of Nitrodopes Affected by Ultra-Violet Radiation. <i>Sensors</i> , 2007, 7, 2139-2156.	2.1	10
50	The distributions of major whey proteins in acid wheys obtained from caprine/bovine and ovine/bovine milk mixtures. <i>International Dairy Journal</i> , 2011, 21, 831-838.	1.5	10
51	Distribution of $\beta$ -amylase and lipoxygenase in soy protein products obtained during tofu production. <i>Hemijska Industrija</i> , 2017, 71, 119-126.	0.3	8
52	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. <i>Acta Periodica Technologica</i> , 2004, , 49-57.	0.5	7
53	Thermal Stability of Aqueous Polyurethanes Depending on the Applied Catalysts. <i>Sensors</i> , 2006, 6, 1697-1707.	2.1	5
54	Characteristics of autochthonous production of Sjenica cheese at Sjenica-Pester plateau region. <i>Biotechnology in Animal Husbandry</i> , 2004, 20, 131-139.	0.5	5

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55	Common Cocklebur (&lt;i>Xanthium strumarium&lt;/i>) Response to Nicosulfuron. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015, 43, 186-191.	0.5	4
56	Energy value and bioactive proteins of inulin-enriched tofu produced by hydrothermal process with chymosin-pepsin rennet. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5560-5568.	1.3	4
57	About the mode of incorporation of silanol-terminated polysiloxanes into butylene terephthalate-b-dimethylsiloxane copolymers. <i>Reactive and Functional Polymers</i> , 2008, 68, 851-860.	2.0	3
58	The effect of in vitro digestion on antioxidant properties of water-soluble and insoluble protein fractions of traditional Serbian white- brined cheeses. <i>Mljekarstvo</i> , 2020, 70, 253-265.	0.2	3
59	Effect of Ripening in Brine and Vacuum on Protein, Fatty Acid and Mineral Profiles, and Antioxidant Potential of Reduced-Fat White Cheese. <i>Food Technology and Biotechnology</i> , 2021, 59, 44-55.	0.9	3
60	Comparison of sugars, lipids and phenolics content in the grains of organically and conventionally grown soybean in Serbia. <i>Zemdirbyste</i> , 2021, 108, 51-56.	0.3	3
61	Fresh cheese production on the basis of milk-protein coaggregates. <i>Biotechnology in Animal Husbandry</i> , 2004, 20, 119-129.	0.5	3
62	Heat-Induced Casein-Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?. <i>Food Engineering Series</i> , 2016, , 163-175.	0.3	2
63	Trypsin inhibitor content and activity of soaking water whey as waste in soy milk processing. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2021, 56, 292-296.	0.7	2
64	Functional properties of cow's milk and soy drinks prepared by fermentation with probiotic and yoghurt bacteria. <i>Food Science and Technology</i> , 0, 42, .	0.8	2
65	The influence of different kind of milk on quality of Sjenica cheese and Sjenica type cheeses made by autothonous technology. <i>Biotechnology in Animal Husbandry</i> , 2004, 20, 109-118.	0.5	1
66	The influence of soybean genotypes and HTC processing method on trypsin inhibitor activity of soymilk. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2016, 61, 271-279.	0.1	1
67	Cholesterol content in meat of some Cyprinidae. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2002, 47, 179-187.	0.1	1
68	Influence of various coagulation factors on chemical composition of sera gained by centrifugation from casein gel. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2004, 49, 219-232.	0.1	1
69	Content and Nutritional Value of Selected Biogenic Elements in Monofloral Sunflower Bee-Collected Pollen from Serbia. <i>IFMBE Proceedings</i> , 2020, , 211-217.	0.2	1
70	Influence of curd particles drying temperature on the composition of curd made of milk in which co aggregates were formed. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2004, 49, 65-73.	0.1	0
71	Characterization of alkali-modified soy protein concentrate. <i>Acta Periodica Technologica</i> , 2005, , 11-22.	0.5	0
72	Chemical and sensory characteristics of Svrlijig white cheese. <i>Biotechnology in Animal Husbandry</i> , 2005, 21, 369-373.	0.5	0