

Miroljub B Barac

List of Publications by Citations

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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.

71
papers

1,343
citations

21
h-index

35
g-index

73
ext. papers

1,657
ext. citations

3
avg. IF

4.54
L-index

#	Paper	IF	Citations
71	Profile and functional properties of seed proteins from six pea (<i>Pisum sativum</i>) genotypes. <i>International Journal of Molecular Sciences</i> , 2010 , 11, 4973-90	6.3	159
70	Characterization of proteins from grain of different bread and durum wheat genotypes. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 5878-94	6.3	96
69	Functional properties of pea (<i>Pisum sativum</i> , L.) protein isolates modified with chymosin. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 8372-87	6.3	57
68	Comparative study of the functional properties of three legume seed isolates: adzuki, pea and soy bean. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2779-87	3.3	56
67	SDS-PAGE Analysis of Soluble Proteins in Reconstituted Milk Exposed to Different Heat Treatments. <i>Sensors</i> , 2007 , 7, 371-383	3.8	55
66	Techno-functional properties of pea (<i>Pisum sativum</i>) protein isolates: A review. <i>Acta Periodica Technologica</i> , 2015 , 1-18	0.8	54
65	The Application of Pollen as a Functional Food and Feed Ingredient-The Present and Perspectives. <i>Biomolecules</i> , 2020 , 10,	5.9	53
64	In vitro digestion of meat- and cereal-based food matrix enriched with grape extracts: How are polyphenol composition, bioaccessibility and antioxidant activity affected?. <i>Food Chemistry</i> , 2019 , 284, 28-44	8.5	45
63	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. <i>LWT - Food Science and Technology</i> , 2015 , 62, 301-309	5.4	43
62	Assessment of soy genotype and processing method on quality of soybean tofu. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7368-76	5.7	43
61	Soy protein modification: A review. <i>Acta Periodica Technologica</i> , 2004 , 3-16	0.8	40
60	Effects of isolation, enzymatic hydrolysis, heating, hydration and Maillard reaction on the antioxidant capacity of cereal and legume proteins. <i>Food Research International</i> , 2012 , 49, 1-6	7	36
59	Heat induced casein/whey protein interactions at natural pH of milk: A comparison between caprine and bovine milk. <i>Small Ruminant Research</i> , 2012 , 108, 77-86	1.7	36
58	Functional properties of protein hydrolysates from pea (<i>Pisum sativum</i> , L) seeds. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1457-1467	3.8	35
57	Color Changes of UHT Milk During Storage. <i>Sensors</i> , 2008 , 8, 5961-5974	3.8	33
56	Qualitative and quantitative analysis of bovine milk adulteration in caprine and ovine milks using native-PAGE. <i>Food Chemistry</i> , 2011 , 125, 1443-1449	8.5	30
55	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, 9210-9	5.7	25

54	Composition of proteins in okara as a byproduct in hydrothermal processing of soy milk. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9221-8	5.7	24
53	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	1.8	24
52	Spectroscopic Characteristics of Highly Selective Manganese Catalysis in Aqueous Polyurethane Systems. <i>Sensors</i> , 2006 , 6, 1708-1720	3.8	21
51	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Above-Ground Vegetative Parts and Flower of Three Iris Species. <i>Chemistry and Biodiversity</i> , 2019 , 16, e1800565	2.5	21
50	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. <i>Toxins</i> , 2019 , 11,	4.9	19
49	Effect of Limited Hydrolysis on Traditional Soy Protein Concentrate. <i>Sensors</i> , 2006 , 6, 1087-1101	3.8	19
48	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	3.5	18
47	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. <i>Sensors</i> , 2007 , 7, 67-74	3.8	18
46	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, 9017-23	5.7	17
45	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	0.5	16
44	White cheeses as a potential source of bioactive peptides. <i>Mljekarstvo</i> , 2017 , 3-16	0.5	15
43	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110739	5.4	15
42	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	3.8	14
41	Characterization of proteins from kernel of different soybean varieties. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 60-7	4.3	14
40	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	3.8	14
39	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	8.5	14
38	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. <i>Journal of Apicultural Research</i> , 2017 , 56, 13-20	2	13
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,	4.9	10

36	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	6.1	10
35	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	4.3	10
34	Genetic variability of albumin-globulin content, and lipoxygenase, peroxidase activities among bread and durum wheat genotypes. <i>Genetika</i> , 2011 , 43, 503-516	0.6	10
33	Physical-Mechanical Properties of Nitrodopes Affected by Ultra-Violet Radiation. <i>Sensors</i> , 2007 , 7, 2139-2156	3.856	9
32	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	3.8	8
31	Protein composition in tofu of corrected quality. <i>Acta Periodica Technologica</i> , 2010 , 77-86	0.8	8
30	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	3.5	7
29	Physical, Chemical, Microbiological and Sensory Characteristics of a Probiotic Beverage Produced from Different Mixtures of Cow's Milk and Soy Beverage by La5 and Yoghurt Culture. <i>Food Technology and Biotechnology</i> , 2019 , 57, 461-471	2.1	7
28	Biologically active components of soybeans and soy protein products: A review. <i>Acta Periodica Technologica</i> , 2005 , 155-168	0.8	7
27	Fatty acid profiles and mineral content of Serbian traditional white brined cheeses. <i>Mljekarstvo</i> , 2018 , 37-45	0.5	7
26	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109309	5.4	6
25	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,	4.9	5
24	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	3.8	5
23	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. <i>Acta Periodica Technologica</i> , 2004 , 49-57	0.8	5
22	Characteristics of autochthonous production of Sjenica cheese at Sjenica-Pester plateau region. <i>Biotechnology in Animal Husbandry</i> , 2004 , 20, 131-139	0.3	4
21	Distribution of α -amylase and lipoxygenase in soy protein products obtained during tofu production. <i>Hemijaska Industrija</i> , 2017 , 71, 119-126	0.6	4
20	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	0.9	4
19	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	4.6	3

18	Thermal Stability of Aqueous Polyurethanes Depending on the Applied Catalysts. <i>Sensors</i> , 2006 , 6, 1697-1807	3.807	3
17	Fresh cheese production on the basis of milk-protein coaggregates. <i>Biotechnology in Animal Husbandry</i> , 2004 , 20, 119-129	0.3	3
16	Skimmed Goat's Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. <i>Biomolecules</i> , 2021 , 11,	5.9	3
15	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	0.5	2
14	Common Cocklebur (<i>Xanthium strumarium</i>) Response to Nicosulfuron. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015 , 43, 186-191	1.2	2
13	Heat-Induced Casein/Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?. <i>Food Engineering Series</i> , 2016 , 163-175	0.5	1
12	The influence of different kind of milk on quality of Sjenica cheese and Sjenica type cheeses made by autohtonous technology. <i>Biotechnology in Animal Husbandry</i> , 2004 , 20, 109-118	0.3	1
11	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
10	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
9	Effect of Ripening in Brine and in a 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 ^{2.1}	2.1	1
8	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	2.2	1
7	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	1.1	0
6	Cholesterol content in meat of some Cyprinidae. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2002 , 47, 179-187	0.1	
5	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	
4	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	
3	Characterization of alkali-modified soy protein concentrate. <i>Acta Periodica Technologica</i> , 2005 , 11-22	0.8	
2	Chemical and sensory characteristics of Svrlijig white cheese. <i>Biotechnology in Animal Husbandry</i> , 2005 , 21, 369-373	0.3	
1	The Effect of Cow Milk and Soy Beverage Ratio, Probiotic Culture and Fruit Concentrates on the Qualitative Aspects of Fermented Beverages 2022 , 146-156		

