Miroljub B Barac

List of Publications by Year in Descending Order

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	The Effect of Cow's Milk and Soy Beverage Ratio, Probiotic Culture and Fruit Concentrates on the Qualitative Aspects of Fermented Beverages **2022**, 146-156		
70	Skimmed Goat's Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. *Biomolecules*, **2021**, 11,	5.9	3
69	Phenolic compounds and biopotential of grape pomace extracts from Prokupac red grape variety. *LWT - Food Science and Technology*, **2021**, 138, 110739	5.4	15
68	Effect of Ripening in Brine and in a 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	1
67	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	2.2	1
66	Comparison of sugars, lipids and phenolics content in the grains of organically and conventionally grown soybean in Serbia. *Zemdirbyste*, **2021**, 108, 51-56	1.1	0
65	Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. *Food Chemistry*, **2021**, 351, 129310	8.5	14
64	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	0.5	2
63	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. *LWT - Food Science and Technology*, **2020**, 126, 109309	5.4	6
62	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	0.9	4
61	Content and Nutritional Value of Selected Biogenic Elements in Monofloral Sunflower Bee-Collected Pollen from Serbia. *IFMBE Proceedings*, **2020**, 211-217	0.2	1
60	The Application of Pollen as a Functional Food and Feed Ingredient-The Present and Perspectives. *Biomolecules*, **2020**, 10,	5.9	53
59	Mycotoxins and Mycotoxin Producing Fungi in Pollen: Review. *Toxins*, **2019**, 11,	4.9	19
58	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	8.5	45
57	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,	4.9	5
56	The Effect of In Vitro Digestion on Antioxidant, ACE-Inhibitory and Antimicrobial Potentials of Traditional Serbian White-Brined Cheeses. *Foods*, **2019**, 8,	4.9	10
55	The fatty acid and triacylglycerol profiles of conventionally and organically produced grains of maize, spelt and buckwheat. *Journal of Cereal Science*, **2019**, 90, 102845	3.8	14

54	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. *Food Technology and Biotechnology*, **2019**, 57, 461-471	2.1	7
53	Phytochemical Analysis and Total Antioxidant Capacity of Rhizome, Above-Ground Vegetative Parts and Flower of Three Iris Species. *Chemistry and Biodiversity*, **2019**, 16, e1800565	2.5	21
52	Fatty acid profiles and mineral content of Serbian traditional white brined cheeses. *Mljekarstvo*, **2018**, 37-45	0.5	7
51	Mold/aflatoxin contamination of honey bee collected pollen from different Serbian regions. *Journal of Apicultural Research*, **2017**, 56, 13-20	2	13
50	White cheeses as a potential source of bioactive peptides. *Mljekarstvo*, **2017**, 3-16	0.5	15
49	Preliminary investigation of mineral content of pollen collected from different Serbian maize hybrids - is there any potential nutritional value?. *Journal of the Science of Food and Agriculture*, **2017**, 97, 2803-2809	4.3	10
48	Distribution of □amylase and lipoxygenase in soy protein products obtained during tofu production. *Hemijska Industrija*, **2017**, 71, 119-126	0.6	4
47	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	6.1	10
46	Heat-Induced Casein□Whey Protein Interactions in Caprine Milk: Whether Are Similar to Bovine Milk?. *Food Engineering Series*, **2016**, 163-175	0.5	1
45	The influence of soybean genotypes and HTC processing method on trypsin inhibitor activity of soymilk. *Journal of Agricultural Sciences (Belgrade)*, **2016**, 61, 271-279	0.1	1
44	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	0.5	16
43	Protein profiles and total antioxidant capacity of water-soluble and water-insoluble fractions of white brined goat cheese at different stages of ripening. *International Journal of Food Science and Technology*, **2016**, 51, 1140-1149	3.8	14
42	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. *LWT - Food Science and Technology*, **2015**, 62, 301-309	5.4	43
41	Comparative study of the functional properties of three legume seed isolates: adzuki, pea and soy bean. *Journal of Food Science and Technology*, **2015**, 52, 2779-87	3.3	56
40	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	3.8	8
39	Techno-functional properties of pea (Pisum sativum) protein isolates: A review. *Acta Periodica Technologica*, **2015**, 1-18	0.8	54
38	Common Cocklebur (Xanthium strumarium) Response to Nicosulfuron. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2015**, 43, 186-191	1.2	2
37	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	3.5	18

36	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, 9017-23	5.7	17
35	Bioactive proteins and energy value of okara as a byproduct in hydrothermal processing of soy milk. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9210-9	5.7	25
34	Functional properties of protein hydrolysates from pea (Pisum sativum, L) seeds. *International Journal of Food Science and Technology*, **2012**, 47, 1457-1467	3.8	35
33	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	7	36
32	Composition of proteins in okara as a byproduct in hydrothermal processing of soy milk. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 9221-8	5.7	24
31	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	1.7	36
30	Functional properties of pea (Pisum sativum, L.) protein isolates modified with chymosin. *International Journal of Molecular Sciences*, **2011**, 12, 8372-87	6.3	57
29	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	3.5	7
28	Genetic variability of albumin-globulin content, and lipoxygenase, peroxidase activities among bread and durum wheat genotypes. *Genetika*, **2011**, 43, 503-516	0.6	10
27	Characterization of proteins from kernel of different soybean varieties. *Journal of the Science of Food and Agriculture*, **2011**, 91, 60-7	4.3	14
26	Assessment of soy genotype and processing method on quality of soybean tofu. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7368-76	5.7	43
25	Qualitative and quantitative analysis of bovine milk adulteration in caprine and ovine milks using native-PAGE. *Food Chemistry*, **2011**, 125, 1443-1449	8.5	30
24	Characterization of proteins from grain of different bread and durum wheat genotypes. *International Journal of Molecular Sciences*, **2011**, 12, 5878-94	6.3	96
23	Profile and functional properties of seed proteins from six pea (Pisum sativum) genotypes. *International Journal of Molecular Sciences*, **2010**, 11, 4973-90	6.3	159
22	Protein composition in tofu of corrected quality. *Acta Periodica Technologica*, **2010**, 77-86	0.8	8
21	Color Changes of UHT Milk During Storage. *Sensors*, **2008**, 8, 5961-5974	3.8	33
20	About the mode of incorporation of silanol-terminated polysiloxanes into butylene terephthalate-b-dimethylsiloxane copolymers. *Reactive and Functional Polymers*, **2008**, 68, 851-860	4.6	3
19	SDS-PAGE Analysis of Soluble Proteins in Reconstituted Milk Exposed to Different Heat Treatments. *Sensors*, **2007**, 7, 371-383	3.8	55

18	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	5
17	Physical-Mechanical Properties of Nitrodopes Affected by Ultra-Violet Radiation. *Sensors*, **2007**, 7, 2139-2156	3.8	9
16	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. *Sensors*, **2007**, 7, 67-74	3.8	18
15	Effect of Limited Hydrolysis on Traditional Soy Protein Concentrate. *Sensors*, **2006**, 6, 1087-1101	3.8	19
14	Spectroscopic Characteristics of Highly Selective Manganese Catalysis in Acqueous Polyurethane Systems. *Sensors*, **2006**, 6, 1708-1720	3.8	21
13	Thermal Stability of Aqueous Polyurethanes Depending on the Applied Catalysts. *Sensors*, **2006**, 6, 1697-1707	3.8	3
12	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	1.8	24
11	Biologically active components of soybeans and soy protein products: A review. *Acta Periodica Technologica*, **2005**, 155-168	0.8	7
10	Characterization of alkali-modified soy protein concentrate. *Acta Periodica Technologica*, **2005**, 11-22	0.8	
9	Chemical and sensory characteristics of Svrljig white cheese. *Biotechnology in Animal Husbandry*, **2005**, 21, 369-373	0.3	
8	Soy protein modification: A review. *Acta Periodica Technologica*, **2004**, 3-16	0.8	40
7	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. *Acta Periodica Technologica*, **2004**, 49-57	0.8	5
6	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
5	Fresh cheese production on the basis of milk-protein coaggregates. *Biotechnology in Animal Husbandry*, **2004**, 20, 119-129	0.3	3
4	Characteristics of autochthonous production of Sjenica cheese at Sjenica-Pester plateau region. *Biotechnology in Animal Husbandry*, **2004**, 20, 131-139	0.3	4
3	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	0.1	
2	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	0.1	
1	Cholesterol content in meat of some Cyprinidae. *Journal of Agricultural Sciences (Belgrade)*, **2002**, 47, 179-187	0.1	