

Jasmina Vitas

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

188
citations

1478505

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1281871

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docs citations

13
times ranked

223
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Certain production variables and antimicrobial activity of novel winery effluent based kombucha. <i>LWT - Food Science and Technology</i> , 2022, 154, 112726. | 5.2 | 6 |
| 2 | Valorization of winery effluent using kombucha culture. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14627. | 2.0 | 15 |
| 3 | In vitro assessment of bioaccessibility of the antioxidant activity of kombucha beverages after gastric and intestinal digestion. <i>Food and Feed Research</i> , 2020, 47, 33-42. | 0.5 | 3 |
| 4 | Influence of process temperature on ethanol content in kombucha products obtained by fermentation of fluted must effluent. <i>Acta Periodica Technologica</i> , 2019, , 311-315. | 0.2 | 3 |
| 5 | Incorporation of essential oils into biopolymer films based on pumpkin oil cake in order to improve their antioxidant activity. <i>Journal on Processing and Energy in Agriculture</i> , 2019, 23, 162-166. | 0.4 | 2 |
| 6 | Antioxidative activity of pumpkin oil cake based biopolymer films obtained by different filtration process. <i>Journal on Processing and Energy in Agriculture</i> , 2019, 23, 14-18. | 0.4 | 0 |
| 7 | Chemical composition and biological activity of novel types of kombucha beverages with yarrow. <i>Journal of Functional Foods</i> , 2018, 44, 95-102. | 3.4 | 80 |
| 8 | Chromatographic lipophilicity and pharmacokinetic behavior of some newly synthesized styryl lactone stereoisomers. <i>Acta Periodica Technologica</i> , 2017, , 197-209. | 0.2 | 0 |
| 9 | Antiproliferative and antioxidative effects of novel hydrazone derivatives bearing coumarin and chromene moiety. <i>Medicinal Chemistry Research</i> , 2016, 25, 2082-2092. | 2.4 | 23 |
| 10 | Chemometric approach to texture profile analysis of kombucha fermented milk products. <i>Journal of Food Science and Technology</i> , 2015, 52, 5968-5974. | 2.8 | 10 |
| 11 | The antioxidant activity of kombucha fermented milk products with stinging nettle and winter savory. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2013, 19, 129-139. | 0.7 | 38 |
| 12 | Physical and textural characteristics of fermented milk products obtained by kombucha inoculums with herbal teas. <i>Acta Periodica Technologica</i> , 2012, , 51-59. | 0.2 | 1 |
| 13 | Influence of fermentation temperature on the content of fatty acids in low energy milk-based kombucha products. <i>Acta Periodica Technologica</i> , 2011, , 81-90. | 0.2 | 7 |