Drago Å ubariÄ

List of Publications by Year
in descending order

21	268	1039880 9	940416 16
papers	citations	h-index	g-index

21	21	21	257
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Lipoxygenase Inhibition by Plant Extracts. Biomolecules, 2021, 11, 152.	1.8	57
2	Carbohydratesâ€"Key Players in Tobacco Aroma Formation and Quality Determination. Molecules, 2020, 25, 1734.	1.7	49
3	Green Extraction Techniques for Obtaining Bioactive Compounds from Mandarin Peel (Citrus unshiu) Tj ETQq1 1 0.784314 rgBT /Ove	1.9	42
4	Difficulties with Use of Cocoa Bean Shell in Food Production and High Voltage Electrical Discharge as a Possible Solution. Sustainability, 2020, 12, 3981.	1.6	25
5	Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. Foods, 2020, 9, 810.	1.9	18
6	Food Industry By-Products as Raw Materials in the Production of Value-Added Corn Snack Products. Foods, 2021, 10, 946.	1.9	13
7	Less Polar Compounds and Targeted Antioxidant Potential (In Vitro and In Vivo) of Codium adhaerens C. Agardh 1822. Pharmaceuticals, 2021, 14, 944.	1.7	13
8	Cocoa Shell as a Step Forward to Functional Chocolatesâ€"Bioactive Components in Chocolates with Different Composition. Molecules, 2020, 25, 5470.	1.7	12
9	Comparative Evaluation of Bioactive Compounds and Volatile Profile of White Cabbages. Molecules, 2020, 25, 3696.	1.7	9
10	Effect of Addition of Fibres and Polyphenols on Properties of Chocolate â€“ A Review. Food Reviews International, 2021, 37, 225-243.	4.3	8
11	White Chocolate with Resistant Starch: Impact on Physical Properties, Dietary Fiber Content and Sensory Characteristics. Molecules, 2021, 26, 5908.	1.7	8
12	Physical Properties of Chocolates Enriched with Untreated Cocoa Bean Shells and Cocoa Bean Shells Treated with High-Voltage Electrical Discharge. Sustainability, 2021, 13, 2620.	1.6	5
13	Properties of Extruded Snacks Prepared from Corn and Carrot Powder with Ascorbic Acid Addition. Processes, 2021, 9, 1367.	1.3	3
14	Food Industry By-Products as a Sources of Phytochemical Compounds. Foods, 2022, 11, 1724.	1.9	3
15	Changes in Volatile Compounds during Grape Brandy Production from â€˜Cabernet Sauvignonâ€™ and â€˜Syrahâ€™ Grape Varieties. Processes, 2022, 10, 988.	1.3	2
16	Phosphorylation of Maize Starch Enhanced with High-Voltage Electrical Discharge (HVED) Instead of Thermal Treatment. Polymers, 2021, 13, 3231.	2.0	1
17	ReoloÅ¡ke karakteristike majoneze s mjeÅ¡avinom suncokretovog i lanenog ulja. Meso, 2020, 22, 209-217.	0.1	0
18	Utjecaj dodatka antioksidanasa na oksidacijsku stabilnost masti jazavca. Meso, 2020, 22, 46-55.	0.1	0

#	Article	IF	Citations
19	Utjecaj vrste meda i homogenizacije na reoloÅ¡ka svojstva majoneze. Meso, 2021, 23, 146-154.	0.1	0
20	Stability of Chocolates Enriched with Cocoa Shell during Storage. Proceedings (mdpi), 2020, 70, .	0.2	0
21	Influence of Extrusion on Functional Properties of Flour from Selected Wheat and Barley Cultivars Grown in Croatia. Poljoprivreda, 2022, 28, 39-45.	0.2	0