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List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Changes in Volatile Compounds during Grape Brandy Production from Cabernet Sauvignon and Syrah Grape Varieties. Processes, 2022, 10, 988.	1.3	2
2	Food Industry By-Products as a Sources of Phytochemical Compounds. Foods, 2022, 11, 1724.	1.9	3
3	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
4	Effect of Addition of Fibres and Polyphenols on Properties of Chocolate – A Review. Food Reviews International, 2021, 37, 225-243.	4.3	8
5	Lipoxygenase Inhibition by Plant Extracts. Biomolecules, 2021, 11, 152.	1.8	57
6	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
7	Food Industry By-Products as Raw Materials in the Production of Value-Added Corn Snack Products. Foods, 2021, 10, 946.	1.9	13
8	Green Extraction Techniques for Obtaining Bioactive Compounds from Mandarin Peel (Citrus unshiu) Tj ETQq0 0 0 rBT /Overlock 10 Tf	1.9	42
9	Properties of Extruded Snacks Prepared from Corn and Carrot Powder with Ascorbic Acid Addition. Processes, 2021, 9, 1367.	1.3	3
10	Phosphorylation of Maize Starch Enhanced with High-Voltage Electrical Discharge (HVED) Instead of Thermal Treatment. Polymers, 2021, 13, 3231.	2.0	1
11	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
12	White Chocolate with Resistant Starch: Impact on Physical Properties, Dietary Fiber Content and Sensory Characteristics. Molecules, 2021, 26, 5908.	1.7	8
13	Utjecaj vrste meda i homogenizacije na reološka svojstva majoneze. Meso, 2021, 23, 146-154.	0.1	0
14	Cocoa Shell as a Step Forward to Functional Chocolates – Bioactive Components in Chocolates with Different Composition. Molecules, 2020, 25, 5470.	1.7	12
15	Reološke karakteristike majoneze s mješavinom suncokretovog i lanenog ulja. Meso, 2020, 22, 209-217.	0.1	0
16	Utjecaj dodatka antioksidanasa na oksidacijsku stabilnost masti jazavca. Meso, 2020, 22, 46-55.	0.1	0
17	Comparative Evaluation of Bioactive Compounds and Volatile Profile of White Cabbages. Molecules, 2020, 25, 3696.	1.7	9
18	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

#	ARTICLE	IF	CITATIONS
19	Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. Foods, 2020, 9, 810.	1.9	18
20	CarbohydratesĀ”Key Players in Tobacco Aroma Formation and Quality Determination. Molecules, 2020, 25, 1734.	1.7	49
21	Stability of Chocolates Enriched with Cocoa Shell during Storage. Proceedings (mdpi), 2020, 70, .	0.2	0