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List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

390
citations

933447

10
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996975

15
g-index

18
all docs

18
docs citations

18
times ranked

478
citing authors

#	ARTICLE	IF	CITATIONS
1	Noncovalent interactions of bovine $\hat{\alpha}$ -lactalbumin with green tea polyphenol, epigallocatechin-3-gallate. <i>Food Hydrocolloids</i> , 2016, 61, 241-250.	10.7	106
2	Digestion by pepsin releases biologically active chromopeptides from C-phycoerythrin, a blue-colored biliprotein of microalga <i>Spirulina</i> . <i>Journal of Proteomics</i> , 2016, 147, 132-139.	2.4	47
3	Stabilization of Human Serum Albumin by the Binding of Phycocyanobilin, a Bioactive Chromophore of Blue-Green Alga <i>Spirulina</i> : Molecular Dynamics and Experimental Study. <i>PLoS ONE</i> , 2016, 11, e0167973.	2.5	35
4	Antioxidative capacity and binding affinity of the complex of green tea catechin and beta-lactoglobulin glycosylated by the Maillard reaction. <i>Food Chemistry</i> , 2017, 232, 744-752.	8.2	35
5	Characterization and effects of binding of food-derived bioactive phycocyanobilin to bovine serum albumin. <i>Food Chemistry</i> , 2018, 239, 1090-1099.	8.2	32
6	Phycocyanobilin, a bioactive tetrapyrrolic compound of blue-green alga <i>Spirulina</i> , binds with high affinity and competes with bilirubin for binding on human serum albumin. <i>RSC Advances</i> , 2015, 5, 61787-61798.	3.6	28
7	<i>Spirulina</i> Phycobiliproteins as Food Components and Complements. , 0, , .		27
8	Characterisation and the effects of bilirubin binding to human fibrinogen. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 74-79.	7.5	14
9	Phycocyanobilin-modified $\hat{\alpha}$ -lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. <i>Food Hydrocolloids</i> , 2022, 123, 107169.	10.7	13
10	Structural changes of fibrinogen as a consequence of cirrhosis. <i>Thrombosis Research</i> , 2018, 166, 43-49.	1.7	11
11	Stabilization of apo $\hat{\alpha}$ -lactalbumin by binding of epigallocatechin-3-gallate: Experimental and molecular dynamics study. <i>Food Chemistry</i> , 2019, 278, 388-395.	8.2	10
12	Covalent binding of food-derived blue pigment phycocyanobilin to bovine $\hat{\alpha}$ -lactoglobulin under physiological conditions. <i>Food Chemistry</i> , 2018, 269, 43-52.	8.2	9
13	Probing the stability of the food colourant R-phycoerythrin from dried Nori flakes. <i>Food Chemistry</i> , 2022, 374, 131780.	8.2	9
14	Nutraceutical phycocyanobilin binding to catalase protects the pigment from oxidation without affecting catalytic activity. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 251, 119483.	3.9	5
15	Redox properties of transitional milk from mothers of preterm infants. <i>Journal of Paediatrics and Child Health</i> , 2018, 54, 160-164.	0.8	4
16	Physicochemical characterisation of dihydro-alpha-lipoic acid interaction with human serum albumin by multi-spectroscopic and molecular modelling approaches. <i>Journal of the Serbian Chemical Society</i> , 2021, 86, 795-807.	0.8	3
17	Analytical Protocols in Phycobiliproteins Analysis. , 2020, , 179-201.		2
18	Delivery of Epigallocatechin-3-Gallate by Bovine Alpha-Lactalbumin Based on Their Non-covalent Interactions. , 2019, , 118-124.		0