Simeon L MiniÄ

List of Publications by Year
in descending order

18	390	933447 10	996975 15
papers	citations	h-index	g-index

18	18	18	478
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phycocyanobilin-modified Î²-lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. Food Hydrocolloids, 2022, 123, 107169.	10.7	13
2	Probing the stability of the food colourant R-phycoerythrin from dried Nori flakes. Food Chemistry, 2022, 374, 131780.	8.2	9
3	Nutraceutical phycocyanobilin binding to catalase protects the pigment from oxidation without affecting catalytic activity. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 251, 119483.	3.9	5
4	Physicochemical characterisation of dihydro-alpha-lipoic acid interaction with human serum albumin by multi-spectroscopic and molecular modelling approaches. Journal of the Serbian Chemical Society, 2021, 86, 795-807.	0.8	3
5	Analytical Protocols in Phycobiliproteins Analysis. , 2020, , 179-201.		2
6	Delivery of Epigalocatechin-3-Gallate by Bovine Alpha-Lactalbumin Based onÂTheir Non-covalent Interactions. , 2019, , 118-124.		0
7	Characterisation and the effects of bilirubin binding to human fibrinogen. International Journal of Biological Macromolecules, 2019, 128, 74-79.	7.5	14
8	Stabilization of apo Î±-lactalbumin by binding of epigallocatechin-3-gallate: Experimental and molecular dynamics study. Food Chemistry, 2019, 278, 388-395.	8.2	10
9	Structural changes of fibrinogen as a consequence of cirrhosis. Thrombosis Research, 2018, 166, 43-49.	1.7	11
10	Characterization and effects of binding of food-derived bioactive phycocyanobilin to bovine serum albumin. Food Chemistry, 2018, 239, 1090-1099.	8.2	32
11	Redox properties of transitional milk from mothers of preterm infants. Journal of Paediatrics and Child Health, 2018, 54, 160-164.	0.8	4
12	Covalent binding of food-derived blue pigment phycocyanobilin to bovine Î²-lactoglobulin under physiological conditions. Food Chemistry, 2018, 269, 43-52.	8.2	9
13	Antioxidative capacity and binding affinity of the complex of green tea catechin and beta-lactoglobulin glycated by the Maillard reaction. Food Chemistry, 2017, 232, 744-752.	8.2	35
14	Stabilization of Human Serum Albumin by the Binding of Phycocyanobilin, a Bioactive Chromophore of Blue-Green Alga Spirulina: Molecular Dynamics and Experimental Study. PLoS ONE, 2016, 11, e0167973.	2.5	35
15	Digestion by pepsin releases biologically active chromopeptides from C-phycocyanin, a blue-colored biliprotein of microalga Spirulina. Journal of Proteomics, 2016, 147, 132-139.	2.4	47
16	Noncovalent interactions of bovine Î±-lactalbumin with green tea polyphenol, epigalocatechin-3-gallate. Food Hydrocolloids, 2016, 61, 241-250.	10.7	106
17	Phycocyanobilin, a bioactive tetrapyrrolic compound of blue-green alga Spirulina, binds with high affinity and competes with bilirubin for binding on human serum albumin. RSC Advances, 2015, 5, 61787-61798.	3.6	28
18	Spirulina Phycobiliproteins as Food Components and Complements. , 0, , .		27