

Tamara DapÄeviÄ-HadnaÄ‘ev

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

323
citations

1478505

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1588992

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g-index

11
all docs

11
docs citations

11
times ranked

334
citing authors

#	ARTICLE	IF	CITATIONS
1	Hempseed meal protein isolates prepared by different isolation techniques. Part I. physicochemical properties. Food Hydrocolloids, 2018, 79, 526-533.	10.7	128
2	Emulsifying properties of hemp proteins: Effect of isolation technique. Food Hydrocolloids, 2019, 89, 912-920.	10.7	56
3	Hempseed meal protein isolates prepared by different isolation techniques. Part II. gelation properties at different ionic strengths. Food Hydrocolloids, 2018, 81, 481-489.	10.7	40
4	Fiber concentrates from raspberry and blueberry pomace in gluten-free cookie formulation: Effect on dough rheology and cookie baking properties. Journal of Texture Studies, 2019, 50, 124-130.	2.5	38
5	Swelling kinetics and rheological behaviour of microwave synthesized poly(acrylamide-co-acrylic) hydrogels. Polymer Bulletin, 2020, 77, 2089-2110.	2.1	22
6	The properties of conventionally and microwave synthesized poly(acrylamide-co-acrylic acid) hydrogels. Polymer Bulletin, 2020, 77, 2089-2110.	3.3	20
7	Effect of Sourdough and Whey Protein Addition on the Technological and Nutritive Characteristics of Sponge Cake. Foods, 2022, 11, 1992.	4.3	7
8	Processing strategies to improve the breadmaking potential of whole-grain wheat and non-wheat flours. Foods, 2022, 2, 1.		6
9	Functional and Bioactive Properties of Hemp Proteins. Sustainable Agriculture Reviews, 2020, , 239-263.	1.1	5
10	Rheological behavior of emmer, spelt and khorasan flours. Journal of Food Processing and Preservation, 2022, 46, e15873.	2.0	1
11	Molecular and Supramolecular Structural Ordering of Wheat Starch-OXA Modified Waxy Maize Starch Mixtures During Storage. Starch/Stärke, 2019, 71, 1800225.	2.1	0