

# Tamara DapÄeviÄ-HadnaÄ‘ev

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/584960/publications.pdf>

Version: 2024-02-01

11  
papers

323  
citations

1478505

6  
h-index

1588992

8  
g-index

11  
all docs

11  
docs citations

11  
times ranked

334  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rheological behavior of emmer, spelt and khorasan flours. Journal of Food Processing and Preservation, 2022, 46, e15873.	2.0	1
2	Processing strategies to improve the breadmaking potential of whole-grain wheat and non-wheat flours. , 2022, 2, 1.		6
3	Effect of Sourdough and Whey Protein Addition on the Technological and Nutritive Characteristics of Sponge Cake. Foods, 2022, 11, 1992.	4.3	7
4	Swelling kinetics and rheological behaviour of microwave synthesized poly(acrylamide-co-acrylic) Tj ETQq0 0 0 rgBT/Overlock, 10 Tf 50 6	2.1	22
5	The properties of conventionally and microwave synthesized poly(acrylamide-co-acrylic acid) hydrogels. Polymer Bulletin, 2020, 77, 2089-2110.	3.3	20
6	Functional and Bioactive Properties of Hemp Proteins. Sustainable Agriculture Reviews, 2020, , 239-263.	1.1	5
7	Molecular and Supraâ€Molecular Structural Ordering of Wheat Starchâ€™OSA Modified Waxy Maize Starch Mixtures During Storage. Starch/Staerke, 2019, 71, 1800225.	2.1	0
8	Emulsifying properties of hemp proteins: Effect of isolation technique. Food Hydrocolloids, 2019, 89, 912-920.	10.7	56
9	Fiber concentrates from raspberry and blueberry pomace in glutenâ€™free cookie formulation: Effect on dough rheology and cookie baking properties. Journal of Texture Studies, 2019, 50, 124-130.	2.5	38
10	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
11	Hempseed meal protein isolates prepared by different isolation techniques. Part I. physicochemical properties. Food Hydrocolloids, 2018, 79, 526-533.	10.7	128