

# Bojana BalanÄ•

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6156826/publications.pdf>

Version: 2024-02-01

22  
papers

879  
citations

840585

11  
h-index

794469

19  
g-index

23  
all docs

23  
docs citations

23  
times ranked

1371  
citing authors

#	ARTICLE	IF	CITATIONS
1	Trends in Encapsulation Technologies for Delivery of Food Bioactive Compounds. <i>Food Engineering Reviews</i> , 2015, 7, 452-490.	3.1	316
2	Resveratrol loaded liposomes produced by different techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 181-189.	2.7	145
3	Comparative Effects of Cholesterol and $\beta$ -sitosterol on the Liposome Membrane Characteristics. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800039.	1.0	67
4	Novel resveratrol delivery systems based on alginate-sucrose and alginate-chitosan microbeads containing liposomes. <i>Food Hydrocolloids</i> , 2016, 61, 832-842.	5.6	65
5	Calcium-Alginate-Inulin Microbeads as Carriers for Aqueous Carqueja Extract. <i>Journal of Food Science</i> , 2016, 81, E65-75.	1.5	49
6	Encapsulation of resveratrol into Ca-alginate submicron particles. <i>Journal of Food Engineering</i> , 2015, 167, 196-203.	2.7	42
7	PVA Cryogel as model hydrogel for iontophoretic transdermal drug delivery investigations. Comparison with PAA/PVA and PAA/PVP interpenetrating networks. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 180, 441-448.	2.5	41
8	Influence of ultrasound probe treatment time and protease type on functional and physicochemical characteristics of egg white protein hydrolysates. <i>Poultry Science</i> , 2018, 97, 2218-2229.	1.5	34
9	Resveratrol-loaded liposomes: Interaction of resveratrol with phospholipids. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1615-1626.	1.0	31
10	Thermal, morphological, and mechanical properties of ethyl vanillin immobilized in polyvinyl alcohol by electrospinning process. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 118, 661-668.	2.0	23
11	Effect of gentisic acid on the structural-functional properties of liposomes incorporating $\beta$ -sitosterol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110422.	2.5	12
12	Mechanical properties of composites based on unsaturated polyester resins obtained by chemical recycling of poly(ethylene terephthalate). <i>Hemijaska Industrija</i> , 2013, 67, 913-922.	0.3	12
13	Composition-property relationship of polyurethane networks based on polycaprolactone diol. <i>Polymer Bulletin</i> , 2021, 78, 7103-7128.	1.7	11
14	Evaluation of the impact of critical quality attributes and critical process parameters on quality and stability of parenteral nutrition nanoemulsions. <i>Journal of Drug Delivery Science and Technology</i> , 2017, 39, 341-347.	1.4	8
15	Diffusion of polyphenols from alginate, alginate/chitosan, and alginate/inulin particles. <i>Journal of Food Process Engineering</i> , 2019, 42, e13043.	1.5	8
16	Electrostatic extrusion as a dispersion technique for encapsulation of cells and bioactive compounds. <i>Hemijaska Industrija</i> , 2012, 66, 505-517.	0.3	5
17	Novel approaches in nanoencapsulation of aromas and flavors. , 2016, , 363-419.		4
18	Production and characterization of liposomes with encapsulated bioactive soy protein hydrolysate. <i>Hemijaska Industrija</i> , 2020, 74, 327-339.	0.3	2

#	ARTICLE	IF	CITATIONS
19	An experimental study of mechanical properties and heat transfer of acrylic composites with structural and surface modified Al <sub>2</sub> O <sub>3</sub> particles. Science of Sintering, 2020, 52, 457-467.	0.5	2
20	Comparative Effects of Span 20 and Span 40 on Liposomes Release Properties. International Journal of Food Engineering, 2017, 13, .	0.7	1
21	Encapsulation of resveratrol in spherical particles of food grade hydrogels. Food and Feed Research, 2017, 44, 23-29.	0.2	0
22	Matrix resistance stress reductionâ€™ prerequisite for achieving higher concentration of immobilized cells. , 2019, , 281-306.		0