Biljana V VuceliÄ-RadoviÄ

List of Publications by Year
in descending order

26 papers	634 citations	840776 11 h-index	580821 25 g-index
26 all docs	26 docs citations	26 times ranked	816 citing authors

#	Article	IF	Citations
1	Agronomical and nutritional evaluation of quinoa seeds (Chenopodium quinoa Willd.) as an ingredient in bread formulations. Journal of Cereal Science, 2012, 55, 132-138.	3.7	217
2	Partial root-zone drying increases WUE, N and antioxidant content in field potatoes. European Journal of Agronomy, 2010, 33, 124-131.	4.1	70
3	Assessment of Soy Genotype and Processing Method on Quality of Soybean Tofu. Journal of Agricultural and Food Chemistry, 2011, 59, 7368-7376.	5.2	63
4	Bioactive Proteins and Energy Value of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. Journal of Agricultural and Food Chemistry, 2013, 61, 9210-9219.	5.2	38
5	The influence of genotypic variation in protein composition on emulsifying properties of soy proteins. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 667-672.	1.9	33
6	Composition of Proteins in Okara as a Byproduct in Hydrothermal Processing of Soy Milk. Journal of Agricultural and Food Chemistry, 2012, 60, 9221-9228.	5.2	32
7	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. Sensors, 2007, 7, 67-74.	3.8	24
8	Mineral Elements, Lipoxygenase Activity, and Antioxidant Capacity of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. Journal of Agricultural and Food Chemistry, 2014, 62, 9017-9023.	5.2	23
9	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. LWT - Food Science and Technology, 2020, 126, 109309.	5.2	18
10	Functional food: Rare herbs, seeds and vegetable oils as sources of flavors and phytosterols. Journal of Agricultural Sciences (Belgrade), 2009, 54, 81-94.	0.3	13
11	Buckwheat and quinoa seeds as supplements in wheat bread production. Hemijska Industrija, 2013, 67, 115-121.	0.7	12
12	Protein composition in tofu of corrected quality. Acta Periodica Technologica, 2010, , 77-86.	0.2	12
13	DEFICIT IRRIGATION TECHNIQUE FOR REDUCING WATER USE OF TOMATO UNDER POLYTUNNEL CONDITIONS. Journal of Central European Agriculture, 2011, 12, 590-600.	0.6	12
14	Growth and Proteomic Analysis of Tomato Fruit Under Partial Root-Zone Drying. OMICS A Journal of Integrative Biology, 2012, 16, 343-356.	2.0	11
15	Performance of different Bradyrhizobium strains in root nodule symbiosis under drought stress. Acta Physiologiae Plantarum, 2019, 41, 1.	2.1	10
16	Evaluation of the nutritional quality of wheat bread prepared with quinoa, buckwheat and pumpkin seed blends. Journal of Agricultural Sciences (Belgrade), 2014, 59, 319-328.	0.3	8
17	Distribution of Î²-amylase and lipoxygenase in soy protein products obtained during tofu production. Hemijska Industrija, 2017, 71, 119-126.	0.7	8
18	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. Acta Periodica Technologica, 2004, , 49-57.	0.2	7

#	Article	IF	Citations
19	Osmotic stress tolerance, PGP traits and RAPD analysis of Bradyrhizobium japonicum strains. Genetika, 2013, 45, 75-86.	0.4	7
20	Energy value and bioactive proteins of inulinâ€enriched tofu produced by hydrothermal process with chymosinâ€pepsin rennet. International Journal of Food Science and Technology, 2021, 56, 5560-5568.	2.7	4
21	Water-soluble carbohydrates accumulation in peduncle of wheat and its relationship to morpho-anatomical and productive traits. Zemdirbyste, 2017, 104, 165-172.	0.8	4
22	Influence of extraction method on protein profile of soybeans. Hemijska Industrija, 2013, 67, 687-694.	0.7	4
23	The extraction of antioxidative compounds from rusks enriched with millet flour (Panicum miliaceum) Tj ETQq1 1 0.784314 rgBT /Ove	0.8	2
24	The influence of soybean genotypes and HTC processing method on trypsin inhibitor activity of soymilk. Journal of Agricultural Sciences (Belgrade), 2016, 61, 271-279.	0.3	1
25	Sources, nutritional and health values of Ï‰-3 and Ï‰-6 fatty acids. Journal of Agricultural Sciences (Belgrade), 2008, 53, 203-213.	0.3	1
26	A biochemical and proteomic approach to the analysis of tomato mutant fruit growth. Botanica Serbica, 2021, 45, 71-85.	1.0	0