

# Biljana V VuceliÄ-RadoviÄ

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6165911/publications.pdf>

Version: 2024-02-01

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	A biochemical and proteomic approach to the analysis of tomato mutant fruit growth. <i>Botanica Serbica</i> , 2021, 45, 71-85.	1.0	0
2	Energy value and bioactive proteins of inulin-enriched tofu produced by hydrothermal process with chymosin-pepsin rennet. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5560-5568.	2.7	4
3	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. <i>LWT - Food Science and Technology</i> , 2020, 126, 109309.	5.2	18
4	Performance of different <i>Bradyrhizobium</i> strains in root nodule symbiosis under drought stress. <i>Acta Physiologiae Plantarum</i> , 2019, 41, 1.	2.1	10
5	The extraction of antioxidative compounds from rusks enriched with millet flour ( <i>Panicum miliaceum</i> ) Tj ETQq1 1 0,784314 rgBT /Ove	0.8	2
6	Water-soluble carbohydrates accumulation in peduncle of wheat and its relationship to morpho-anatomical and productive traits. <i>Zemdirbyste</i> , 2017, 104, 165-172.	0.8	4
7	Distribution of $\alpha$ -amylase and lipoxygenase in soy protein products obtained during tofu production. <i>Hemijska Industrija</i> , 2017, 71, 119-126.	0.7	8
8	The influence of soybean genotypes and HTC processing method on trypsin inhibitor activity of soymilk. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2016, 61, 271-279.	0.3	1
9	Evaluation of the nutritional quality of wheat bread prepared with quinoa, buckwheat and pumpkin seed blends. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2014, 59, 319-328.	0.3	8
10	Mineral Elements, Lipoxygenase Activity, and Antioxidant Capacity of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9017-9023.	5.2	23
11	Bioactive Proteins and Energy Value of Okara as a Byproduct in Hydrothermal Processing of Soy Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9210-9219.	5.2	38
12	Buckwheat and quinoa seeds as supplements in wheat bread production. <i>Hemijska Industrija</i> , 2013, 67, 115-121.	0.7	12
13	Osmotic stress tolerance, PGP traits and RAPD analysis of <i>Bradyrhizobium japonicum</i> strains. <i>Genetika</i> , 2013, 45, 75-86.	0.4	7
14	Influence of extraction method on protein profile of soybeans. <i>Hemijska Industrija</i> , 2013, 67, 687-694.	0.7	4
15	Growth and Proteomic Analysis of Tomato Fruit Under Partial Root-Zone Drying. <i>OMICS A Journal of Integrative Biology</i> , 2012, 16, 343-356.	2.0	11
16	Composition of Proteins in Okara as a Byproduct in Hydrothermal Processing of Soy Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9221-9228.	5.2	32
17	Agronomical and nutritional evaluation of quinoa seeds ( <i>Chenopodium quinoa</i> Willd.) as an ingredient in bread formulations. <i>Journal of Cereal Science</i> , 2012, 55, 132-138.	3.7	217
18	Assessment of Soy Genotype and Processing Method on Quality of Soybean Tofu. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7368-7376.	5.2	63

#	ARTICLE	IF	CITATIONS
19	DEFICIT IRRIGATION TECHNIQUE FOR REDUCING WATER USE OF TOMATO UNDER POLYTUNNEL CONDITIONS. Journal of Central European Agriculture, 2011, 12, 590-600.	0.6	12
20	Partial root-zone drying increases WUE, N and antioxidant content in field potatoes. European Journal of Agronomy, 2010, 33, 124-131.	4.1	70
21	Protein composition in tofu of corrected quality. Acta Periodica Technologica, 2010, , 77-86.	0.2	12
22	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
23	Sources, nutritional and health values of Ĩ‰-3 and Ĩ‰-6 fatty acids. Journal of Agricultural Sciences (Belgrade), 2008, 53, 203-213.	0.3	1
24	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. Sensors, 2007, 7, 67-74.	3.8	24
25	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
26	The effect of autoclaving on soluble protein composition and trypsin inhibitor activity of cracked soybeans. Acta Periodica Technologica, 2004, , 49-57.	0.2	7