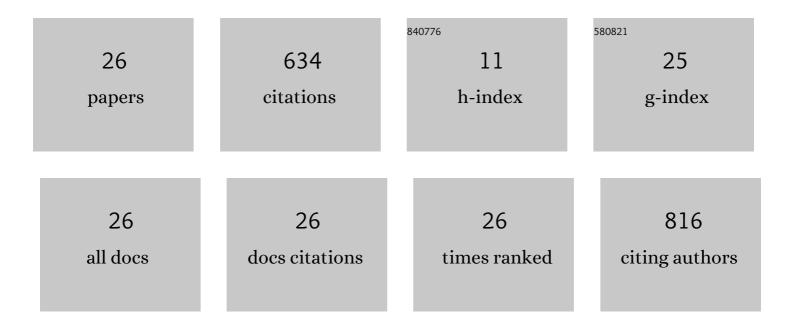
Biljana V VucelićRadović

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	A biochemical and proteomic approach to the analysis of tomato mutant fruit growth. Botanica Serbica, 2021, 45, 71-85.	1.0	0
2	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
3	Protein composition and textural properties of inulin-enriched tofu produced by hydrothermal process. LWT - Food Science and Technology, 2020, 126, 109309.	5.2	18
4	Performance of different Bradyrhizobium strains in root nodule symbiosis under drought stress. Acta Physiologiae Plantarum, 2019, 41, 1.	2.1	10
5	The extraction of antioxidative compounds from rusks enriched with millet flour (Panicum miliaceum) Tj ETQq1 1	0,784314	rgBT /Overlo
6	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
7	Distribution of β-amylase and lipoxygenase in soy protein products obtained during tofu production. Hemijska Industrija, 2017, 71, 119-126.	0.7	8
8	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
9	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
10	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
11	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
12	Buckwheat and quinoa seeds as supplements in wheat bread production. Hemijska Industrija, 2013, 67, 115-121.	0.7	12
13	Osmotic stress tolerance, PGP traits and RAPD analysis of Bradyrhizobium japonicum strains. Genetika, 2013, 45, 75-86.	0.4	7
14	Influence of extraction method on protein profile of soybeans. Hemijska Industrija, 2013, 67, 687-694.	0.7	4
15	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
16	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
17	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
18	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

#	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 ï‰-3 and ï‰-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