Nemanja Teslic

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6328666/publications.pdf

Version: 2024-02-01

36	743	586496	620720
papers	citations	16 h-index	26 g-index

36	36	36	977
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Simultaneous Hydrolysis of Ellagitannins and Extraction of Ellagic Acid from Defatted Raspberry Seeds Using Natural Deep Eutectic Solvents (NADES). Antioxidants, 2022, 11, 254.	2.2	15
2	Sustainable Extractions for Maximizing Content of Antioxidant Phytochemicals from Black and Red Currants. Foods, 2022, 11, 325.	1.9	11
3	Textural, Color and Sensory Features of Spelt Wholegrain Snack Enriched with Betaine. Foods, 2022, 11, 475.	1.9	7
4	Natural Deep Eutectic Solvent (NADES) Extraction Improves Polyphenol Yield and Antioxidant Activity of Wild Thyme (Thymus serpyllum L.) Extracts. Molecules, 2022, 27, 1508.	1.7	29
5	Communicating Function and Co-Creating Healthy Food: Designing a Functional Food Product Together with Consumers. Foods, 2022, 11, 961.	1.9	8
6	Lipid Extracts Obtained by Supercritical Fluid Extraction and Their Application in Meat Products. Antioxidants, 2022, 11, 716.	2.2	4
7	Polyphenols Recovery from Thymus serpyllum Industrial Waste Using Microwave-Assisted Extractionâ€“Comparative RSM and ANN Approach for Process Optimization. Foods, 2022, 11, 1184.	1.9	8
8	From agricultural waste to antioxidant-rich extracts: Green techniques in extraction of polyphenols from sugar beet leaves. Sustainable Chemistry and Pharmacy, 2022, 28, 100728.	1.6	10
9	Conventional versus novel extraction techniques for wheat germ oil recovery: multi-response optimization of supercritical fluid extraction. Separation Science and Technology, 2021, 56, 1546-1561.	1.3	6
10	Antioxidant and enzyme-inhibitory activity of peppermint extracts and essential oils obtained by conventional and emerging extraction techniques. Food Chemistry, 2021, 338, 127724.	4.2	67
11	Application of different techniques on stone fruit (Prunusspp.) drying and assessment of physical, chemical and biological properties: Characterization of dried fruit properties. Journal of Food Processing and Preservation, 2021, 45, e15158.	0.9	6
12	Extraction of bioactive compounds and essential oils from herbs using green technologies. , 2021, , 233-262.		4
13	Pressurized-Liquid Extraction as an Efficient Method for Valorization of Thymus serpyllum Herbal Dust towards Sustainable Production of Antioxidants. Molecules, 2021, 26, 2548.	1.7	17
14	Extraction of Peppermint Essential Oils and Lipophilic Compounds: Assessment of Process Kinetics and Environmental Impacts with Multiple Techniques. Molecules, 2021, 26, 2879.	1.7	26
15	Supercritical Fluid Extraction Kinetics of Cherry Seed Oil: Kinetics Modeling and ANN Optimization. Foods, 2021, 10, 1513.	1.9	15
16	Optimization of antioxidants recovery from wild thyme (Thymus serpyllum L.) by ultrasound-assisted extraction: Multi-response approach. Journal of Applied Research on Medicinal and Aromatic Plants, 2021, 24, 100333.	0.9	12
17	Supercritical fluid extraction of raspberry seed oil: Experiments and modelling. Journal of Supercritical Fluids, 2020, 157, 104687.	1.6	44
18	Valorization of red raspberry (Rubus idaeus L.) seeds as a source of health beneficial compounds: Extraction by different methods. Journal of Food Processing and Preservation, 2020, 44, e14744.	0.9	9

#	Article	IF	Citations
19	Innovative and Conventional Valorizations of Grape Seeds from Winery By-Products as Sustainable Source of Lipophilic Antioxidants. Antioxidants, 2020, 9, 568.	2.2	45
20	Recovery of high-content Ï‰â€“3 fatty acid oil from raspberry (Rubus idaeus L.) seeds: Chemical composition and functional quality. LWT - Food Science and Technology, 2020, 130, 109627.	2.5	20
21	Prediction of the GC-MS retention time for terpenoids detected in sage (Salvia officinalis L.) essential oil using QSRR approach. Journal of the Serbian Chemical Society, 2020, 85, 9-23.	0.4	2
22	Extraction kinetics modeling of wheat germ oil supercritical fluid extraction. Journal of Food Processing and Preservation, 2019, 43, e14098.	0.9	15
23	Suitability of the Cyclic Voltammetry Measurements and DPPHâ€¢ Spectrophotometric Assay to Determine the Antioxidant Capacity of Food-Grade Oenological Tannins. Molecules, 2019, 24, 2925.	1.7	30
24	Defatted wheat germ as source of polyphenolsâ€”Optimization of microwave-assisted extraction by RSM and ANN approach. Chemical Engineering and Processing: Process Intensification, 2019, 143, 107634.	1.8	40
25	Future climatic suitability of the Emilia-Romagna (Italy) region for grape production. Regional Environmental Change, 2019, 19, 599-614.	1.4	17
26	Fast Analysis of Total Polyphenol Content and Antioxidant Activity in Wines and Oenological Tannins Using a Flow Injection System with Tandem Diode Array and Electrochemical Detections. Food Analytical Methods, 2019, 12, 347-354.	1.3	11
27	Physico-chemical properties of corn-based snack fortified with raspberry seeds. Food and Feed Research, 2019, 46, 61-71.	0.2	1
28	Utilization of â€˜early green harvestâ€™ and non-Saccharomyces cerevisiae yeasts as a combined approach to face climate change in winemaking. European Food Research and Technology, 2018, 244, 1301-1311.	1.6	7
29	Climate change trends, grape production, and potential alcohol concentration in wine from the â€œRomagna Sangioveseâ€•appellation area (Italy). Theoretical and Applied Climatology, 2018, 131, 793-803.	1.3	23
30	Chemical profile and antioxidant activity of sage herbal dust extracts obtained by supercritical fluid extraction. Industrial Crops and Products, 2018, 120, 305-312.	2.5	45
31	Utilization of sage by-products as raw material for antioxidants recoveryâ€”Ultrasound versus microwave-assisted extraction. Industrial Crops and Products, 2017, 99, 49-59.	2.5	70
32	Analytical profiling of food-grade extracts from grape (Vitis vinifera sp.) seeds and skins, green tea () Tj ETQq0 0 0 rgBT /Overlock 10 Tf and spectrophotometric methods. Journal of Food Composition and Analysis, 2017, 59, 95-104.	1.9	39
33	Rapid assessment of red wine compositional parameters by means of a new Waveguide Vector Spectrometer. LWT - Food Science and Technology, 2017, 84, 433-440.	2.5	5
34	Sage processing from by-product to high quality powder: I. Bioactive potential. Industrial Crops and Products, 2017, 107, 81-89.	2.5	39
35	Climatic shifts in high quality wine production areas, Emilia Romagna, Italy, 1961-2015. Climate Research, 2017, 73, 195-206.	0.4	10
36	Antioxidant activity of commercial food grade tannins exemplified in a wine model. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1761-1774.	1.1	26