

Aleksandra VojvodiÄ Cebin

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

369
citations

933447

10
h-index

794594

19
g-index

25
all docs

25
docs citations

25
times ranked

552
citing authors

#	ARTICLE	IF	CITATIONS
1	Structuring new alginate network aimed for delivery of dandelion (<i>Taraxacum officinale</i> L.) polyphenols using ionic gelation and new filler materials. <i>Food Research International</i> , 2018, 111, 244-255.	6.2	53
2	Compositional evaluation of selected agro-industrial wastes as valuable sources for the recovery of complex carbohydrates. <i>Food Research International</i> , 2016, 89, 565-573.	6.2	39
3	Nettle (<i>Urtica dioica</i> L.) extracts as functional ingredients for production of chocolates with improved bioactive composition and sensory properties. <i>Journal of Food Science and Technology</i> , 2015, 52, 7723-7734.	2.8	33
4	Valorization of Banana and Red Beetroot Peels: Determination of Basic Macrocomponent Composition, Application of Novel Extraction Methodology and Assessment of Biological Activity In Vitro. <i>Sustainability</i> , 2020, 12, 4539.	3.2	33
5	Comparative evaluation of CO ₂ drying as an alternative drying technique of basil (<i>Ocimum basilicum</i>) Tj ETQq1 1 0,784314 rgBT /Ovele	6.2	32
6	The Potential of Combined Emulsification and Spray Drying Techniques for Encapsulation of Polyphenols from Rosemary (<i>Rosmarinus officinalis</i> L.) Leaves. <i>Food Technology and Biotechnology</i> , 2018, 56, 494-505.	2.1	25
7	Polysaccharides and Antioxidants from Culinary-Medicinal White Button Mushroom, <i>Agaricus bisporus</i> (Agaricomycetes), Waste Biomass. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 797-808.	1.5	25
8	Consumer acceptability of liquorice root (<i>Glycyrrhiza glabra</i> L.) as an alternative sweetener and correlation with its bioactive content and biological activity. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 53-66.	2.8	17
9	Challenges in confectionery industry: Development and storage stability of innovative white tea-based candies. <i>Journal of Food Science</i> , 2020, 85, 2060-2068.	3.1	15
10	Novel Approach for the Development of Functional Goat Milk-based Beverages Using Medicinal Plant Extracts in Combination with High Intensity Ultrasound Treatment. <i>Food Technology and Biotechnology</i> , 2017, 55, 484-495.	2.1	12
11	Development, Characterization and Incorporation of Alginate-Plant Protein Covered Liposomes Containing Ground Ivy (<i>Glechoma hederacea</i> L.) Extract into Candies. <i>Foods</i> , 2022, 11, 1816.	4.3	12
12	Development and Validation of HPLC-DAD Method with Pre-Column PMP Derivatization for Monomeric Profile Analysis of Polysaccharides from Agro-Industrial Wastes. <i>Polymers</i> , 2022, 14, 544.	4.5	10
13	Antioxidative potential of different coffee substitute brews affected by milk addition. <i>European Food Research and Technology</i> , 2015, 241, 115-125.	3.3	9
14	Physico-chemical, bioactive, and sensory assessment of white tea-based candies during 4-months storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14628.	2.0	9
15	Microencapsulation of Dandelion (<i>Taraxacum officinale</i> L.) Leaf Extract by Spray Drying. <i>Food Technology and Biotechnology</i> , 2022, 60, 237-252.	2.1	8
16	Formulating blackberry leaf mixtures for preparation of infusions with plant derived sources of sweeteners. <i>Food Chemistry</i> , 2014, 151, 385-393.	8.2	6
17	Formulation and characterization of liposomal encapsulated systems of bioactive ingredients from traditional plant mountain germander (<i>Teucrium montanum</i> L.) for the incorporation into coffee drinks. <i>Food Chemistry</i> , 2022, 370, 131257.	8.2	6
18	Optimization of heat-, microwave-assisted and subcritical water extraction of phenolic compounds from ground ivy (<i>Glechoma hederacea</i> L.) using response surface methodology. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2021, 25, 100346.	1.5	6

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19	Antioxidant and Sensory Assessment of Innovative Coffee Blends of Reduced Caffeine Content. <i>Molecules</i> , 2022, 27, 448.	3.8	6
20	Development and characterisation of functional cocoa (<i>Theobroma cacao</i> L.)-based edible films. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1326-1335.	2.7	4
21	Comprehensive Study of Traditional Plant Ground Ivy (<i>Glechoma hederacea</i> L.) Grown in Croatia in Terms of Nutritional and Bioactive Composition. <i>Foods</i> , 2022, 11, 658.	4.3	4
22	The multiple-response modeling of heat-assisted, microwave-assisted and subcritical water extraction on selected phenolics from traditional plant species <i>Teucrium montanum</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2022, 52, 809-822.	1.9	2
23	Extraction of bioactive compounds from different types of tea by high hydrostatic pressure. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15751.	2.0	1
24	An insight into the chemical composition of ground ivy (<i>Glechoma hederacea</i> L.) by means of macrocomponent analysis and fractionation of phenolic compounds. <i>Hrvatski Åesopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , 2021, 15, .	0.2	1
25	The assesement of bioactive potential and sensory acceptability of coffee and its byproducts- cascara and silverskin. <i>Hrvatski Åesopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , 2021, 16, 35-40.	0.2	1