Jovana S KojiÄ‡

List of Publications by Year
in descending order

23 papers	272 citations	1040056 9 h-index	940533 16 g-index
23 all docs	23 docs citations	23 times ranked	322 citing authors

#	Article	IF	Citations
1	Chicory (Cichorium intybus L.) as a food ingredient â€" Nutritional composition, bioactivity, safety, and health claims: A review. Food Chemistry, 2021, 336, 127676.	8.2	103
2	Betaine in Cereal Grains and Grain-Based Products. Foods, 2018, 7, 49.	4.3	37
3	Kinetic modelling of ultrasound-assisted extraction of phenolics from cereal brans. Ultrasonics Sonochemistry, 2021, 79, 105761.	8.2	23
4	Multiobjective process optimization for betaine enriched spelt flour based extrudates. Journal of Food Process Engineering, 2019, 42, e12942.	2.9	18
5	Analysis of betaine levels in cereals, pseudocereals and their products. Journal of Functional Foods, 2017, 37, 157-163.	3.4	15
6	The effect of storage temperature and water activity on aflatoxin B 1 accumulation in hullâ€less and hulled spelt grains. Journal of the Science of Food and Agriculture, 2019, 99, 3703-3710.	3.5	12
7	Bioprocessing of Wheat and Amaranth Bran for the Reduction of Fructan Levels and Application in 3D-Printed Snacks. Foods, 2022, 11, 1649.	4.3	11
8	Quality and Sensory Profile of Durum Wheat Pasta Enriched with Carrot Waste Encapsulates. Foods, 2022, 11, 1130.	4.3	10
9	Blending performance of the coupled Ross static mixer and vertical feed mixer - Discrete element model approach. Powder Technology, 2020, 375, 20-27.	4.2	9
10	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.	2.0	9
11	A business model in agricultural production in Serbia, developing towards sustainability. Ekonomika Poljoprivrede (1979), 2019, 66, 437-456.	0.7	7
12	Textural, Color and Sensory Features of Spelt Wholegrain Snack Enriched with Betaine. Foods, 2022, 11, 475.	4.3	7
13	Inulin Determination by an Improved HPLC-ELSD Method. Food Analytical Methods, 0, , 1.	2.6	4
14	Classification of Cereal Flour by Gas Chromatography â€" Mass Spectrometry (GC-MS) Liposoluble Fingerprints and Automated Machine Learning. Analytical Letters, 2022, 55, 2220-2226.	1.8	4
15	Shelf life stability of osmodehydrated white cabbage: PCA analysis. Journal on Processing and Energy in Agriculture, 2021, 25, 24-27.	0.4	1
16	Extraction kinetics modeling of amaranth seed oil supercritical fluid extraction. Journal on Processing and Energy in Agriculture, 2021, 25, 69-73.	0.4	1
17	The rheological properties of wheat dough containing zeolite residue. Chemical Industry and Chemical Engineering Quarterly, 2020, 26, 377-384.	0.7	1
18	Numerical study of the hydrodynamics and mass transfer in the external loop airlift reactor. Chemical Industry and Chemical Engineering Quarterly, 2022, 28, 225-235.	0.7	0

#	Article	IF	Citations
19	The effect of extrusion cooking on resistant starch formation in rice flour snack enriched with chicory root. Journal on Processing and Energy in Agriculture, 2021, 25, 47-51.	0.4	0
20	Modelling of extrusion process for evaluation of spelt wholegrain snack expansion. Journal on Processing and Energy in Agriculture, 2021, 25, 43-46.	0.4	0
21	The effect of different pretreatments on betaine separation. Food and Feed Research, 2018, 45, 179-185.	0.5	0
22	Betaine content in buckwheat enriched wholegrain wheat pasta. Acta Periodica Technologica, 2019, , 197-203.	0.2	0
23	Utilization of Amaranthus spp. grains in food. Food and Feed Research, 2022, , 14-14.	0.5	0