

Jovana S KojiÄ

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

272
citations

1040056

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23
all docs

23
docs citations

23
times ranked

322
citing authors

#	ARTICLE	IF	CITATIONS
1	Numerical study of the hydrodynamics and mass transfer in the external loop airlift reactor. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2022, 28, 225-235.	0.7	0
2	Textural, Color and Sensory Features of Spelt Wholegrain Snack Enriched with Betaine. <i>Foods</i> , 2022, 11, 475.	4.3	7
3	Classification of Cereal Flour by Gas Chromatography â€“ Mass Spectrometry (GC-MS) Liposoluble Fingerprints and Automated Machine Learning. <i>Analytical Letters</i> , 2022, 55, 2220-2226.	1.8	4
4	Quality and Sensory Profile of Durum Wheat Pasta Enriched with Carrot Waste Encapsulates. <i>Foods</i> , 2022, 11, 1130.	4.3	10
5	Bioprocessing of Wheat and Amaranth Bran for the Reduction of Fructan Levels and Application in 3D-Printed Snacks. <i>Foods</i> , 2022, 11, 1649.	4.3	11
6	Utilization of <i>Amaranthus</i> spp. grains in food. <i>Food and Feed Research</i> , 2022, , 14-14.	0.5	0
7	Chicory (<i>Cichorium intybus</i> L.) as a food ingredient â€“ Nutritional composition, bioactivity, safety, and health claims: A review. <i>Food Chemistry</i> , 2021, 336, 127676.	8.2	103
8	The effect of extrusion cooking on resistant starch formation in rice flour snack enriched with chicory root. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 47-51.	0.4	0
9	Shelf life stability of osmodehydrated white cabbage: PCA analysis. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 24-27.	0.4	1
10	Kinetic modelling of ultrasound-assisted extraction of phenolics from cereal brans. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105761.	8.2	23
11	Modelling of extrusion process for evaluation of spelt wholegrain snack expansion. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 43-46.	0.4	0
12	Extraction kinetics modeling of amaranth seed oil supercritical fluid extraction. <i>Journal on Processing and Energy in Agriculture</i> , 2021, 25, 69-73.	0.4	1
13	Blending performance of the coupled Ross static mixer and vertical feed mixer - Discrete element model approach. <i>Powder Technology</i> , 2020, 375, 20-27.	4.2	9
14	Valorization of red raspberry (<i>Rubus idaeus</i> L.) seeds as a source of health beneficial compounds: Extraction by different methods. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14744.	2.0	9
15	The rheological properties of wheat dough containing zeolite residue. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2020, 26, 377-384.	0.7	1
16	The effect of storage temperature and water activity on aflatoxin B 1 accumulation in hullâ€less and hulled spelt grains. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3703-3710.	3.5	12
17	Multiobjective process optimization for betaine enriched spelt flour based extrudates. <i>Journal of Food Process Engineering</i> , 2019, 42, e12942.	2.9	18
18	A business model in agricultural production in Serbia, developing towards sustainability. <i>Ekonomika Poljoprivrede (1979)</i> , 2019, 66, 437-456.	0.7	7

#	ARTICLE	IF	CITATIONS
19	Betaine content in buckwheat enriched wholegrain wheat pasta. Acta Periodica Technologica, 2019, , 197-203.	0.2	0
20	Betaine in Cereal Grains and Grain-Based Products. Foods, 2018, 7, 49.	4.3	37
21	The effect of different pretreatments on betaine separation. Food and Feed Research, 2018, 45, 179-185.	0.5	0
22	Analysis of betaine levels in cereals, pseudocereals and their products. Journal of Functional Foods, 2017, 37, 157-163.	3.4	15
23	Inulin Determination by an Improved HPLC-ELSD Method. Food Analytical Methods, 0, , 1.	2.6	4