

Viktor A NedoviÄ

List of Publications by Year in descending order

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104
papers

4,343
citations

117625

34
h-index

114465

63
g-index

105
all docs

105
docs citations

105
times ranked

5142
citing authors

#	ARTICLE	IF	CITATIONS
1	An overview of encapsulation technologies for food applications. <i>Procedia Food Science</i> , 2011, 1, 1806-1815.	0.6	614
2	Trends in Encapsulation Technologies for Delivery of Food Bioactive Compounds. <i>Food Engineering Reviews</i> , 2015, 7, 452-490.	5.9	316
3	Antioxidant edible films based on chitosan and starch containing polyphenols from thyme extracts. <i>Carbohydrate Polymers</i> , 2017, 157, 1153-1161.	10.2	228
4	Encapsulation of polyphenolic antioxidants from medicinal plant extracts in alginate-chitosan system enhanced with ascorbic acid by electrostatic extrusion. <i>Food Research International</i> , 2011, 44, 1094-1101.	6.2	198
5	Resveratrol loaded liposomes produced by different techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 181-189.	5.6	145
6	Encapsulation of thyme (<i>Thymus serpyllum</i> L.) aqueous extract in calcium alginate beads. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 685-696.	3.5	134
7	Comparison of different technologies for alginate beads production. <i>Chemical Papers</i> , 2008, 62, .	2.2	113
8	Primary beer fermentation by immobilised yeast—a review on flavour formation and control strategies. <i>Journal of Chemical Technology and Biotechnology</i> , 2006, 81, 1353-1367.	3.2	97
9	Application of Polyphenol-Loaded Nanoparticles in Food Industry. <i>Nanomaterials</i> , 2019, 9, 1629.	4.1	95
10	Effect of the Controlled High-Intensity Ultrasound on Improving Functionality and Structural Changes of Egg White Proteins. <i>Food and Bioprocess Technology</i> , 2017, 10, 1224-1239.	4.7	92
11	Electrostatic generation of alginate microbeads loaded with brewing yeast. <i>Process Biochemistry</i> , 2001, 37, 17-22.	3.7	86
12	Microencapsulation of Flavors in Carnauba Wax. <i>Sensors</i> , 2010, 10, 901-912.	3.8	84
13	Chitosan microbeads for encapsulation of thyme (<i>Thymus serpyllum</i> L.) polyphenols. <i>Carbohydrate Polymers</i> , 2014, 111, 901-907.	10.2	69
14	Protein-reinforced and chitosan-pectin coated alginate microparticles for delivery of flavan-3-ol antioxidants and caffeine from green tea extract. <i>Food Hydrocolloids</i> , 2015, 51, 361-374.	10.7	68
15	Comparative Effects of Cholesterol and β -sitosterol on the Liposome Membrane Characteristics. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800039.	1.5	67
16	Novel resveratrol delivery systems based on alginate-sucrose and alginate-chitosan microbeads containing liposomes. <i>Food Hydrocolloids</i> , 2016, 61, 832-842.	10.7	65
17	Encapsulation of non-dewaxed propolis by freeze-drying and spray-drying using gum Arabic, maltodextrin and inulin as coating materials. <i>Food and Bioproducts Processing</i> , 2019, 116, 196-211.	3.6	64
18	Immobilization of yeast cells in PVA particles for beer fermentation. <i>Process Biochemistry</i> , 2007, 42, 1348-1351.	3.7	60

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19	Encapsulation of <i>Lactobacillus casei</i> ATCC 393 in alginate capsules for probiotic fermented milk production. <i>LWT - Food Science and Technology</i> , 2019, 116, 108501.	5.2	60
20	Characterization of sodium alginate/d-limonene emulsions and respective calcium alginate/d-limonene beads produced by electrostatic extrusion. <i>Food Hydrocolloids</i> , 2015, 45, 111-123.	10.7	59
21	Bioavailability and Bioactivity of Encapsulated Phenolics and Carotenoids Isolated from Red Pepper Waste. <i>Molecules</i> , 2019, 24, 2837.	3.8	54
22	Aroma formation by immobilized yeast cells in fermentation processes. <i>Yeast</i> , 2014, 32, n/a-n/a.	1.7	52
23	Efficiency Assessment of Natural Biopolymers as Encapsulants of Green Tea (<i>Camellia sinensis</i> L.) Bioactive Compounds by Spray Drying. <i>Food and Bioprocess Technology</i> , 2015, 8, 2444-2460.	4.7	52
24	Polyphenolic Content and Antioxidant Capacity in Fruits of Plum (<i>Prunus</i>) by Air Drying. <i>Journal of Food Quality</i> , 2013, 36, 229-237.	2.6	51
25	Calcium Alginate Inulin Microbeads as Carriers for Aqueous Carqueja Extract. <i>Journal of Food Science</i> , 2016, 81, E65-75.	3.1	49
26	Physicochemical, Antioxidant and Antimicrobial Properties of Electrospun Poly(ϵ -caprolactone) Films Containing a Solid Dispersion of Sage (<i>Salvia officinalis</i> L.) Extract. <i>Nanomaterials</i> , 2019, 9, 270.	4.1	48
27	Application of Electrostatic Extrusion for Flavour Encapsulation and Controlled Release. <i>Sensors</i> , 2008, 8, 1488-1496.	3.8	46
28	Application of encapsulated natural bioactive compounds from red pepper waste in yogurt. <i>Journal of Microencapsulation</i> , 2019, 36, 704-714.	2.8	44
29	Limonene encapsulation in alginate/poly (vinyl alcohol). <i>Procedia Food Science</i> , 2011, 1, 1816-1820.	0.6	43
30	Effects of different carrier materials on physicochemical properties of microencapsulated grape skin extract. <i>Journal of Food Science and Technology</i> , 2017, 54, 3411-3420.	2.8	43
31	New concept of fortified yogurt formulation with encapsulated carrot waste extract. <i>LWT - Food Science and Technology</i> , 2021, 138, 110732.	5.2	43
32	Encapsulation of resveratrol into Ca-alginate submicron particles. <i>Journal of Food Engineering</i> , 2015, 167, 196-203.	5.2	42
33	Characterisation of peppermint (<i>Mentha piperita</i> L.) essential oil encapsulates. <i>Journal of Microencapsulation</i> , 2019, 36, 109-119.	2.8	41
34	Protection of probiotic microorganisms by microencapsulation. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2007, 13, 169-174.	0.7	39
35	Microencapsulation of probiotic starter culture in protein-carbohydrate carriers using spray and freeze-drying processes: Implementation in whey-based beverages. <i>Journal of Food Engineering</i> , 2022, 321, 110948.	5.2	37
36	Microencapsulation of anthocyanin-rich black soybean coat extract by spray drying using maltodextrin, gum Arabic and skimmed milk powder. <i>Journal of Microencapsulation</i> , 2017, 34, 475-487.	2.8	36

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37	Encapsulation of Probiotics for use in Food Products. , 2010, , 269-302.		34
38	Chokeberry polyphenols preservation using spray drying: effect of encapsulation using maltodextrin and skimmed milk on their recovery following <i>in vitro</i> digestion. Journal of Microencapsulation, 2019, 36, 693-703.	2.8	34
39	Polyphenol bioaccessibility and antioxidant properties of <i>in vitro</i> digested spray-dried thermally-treated skimmed goat milk enriched with pollen. Food Chemistry, 2021, 351, 129310.	8.2	34
40	Characterization, Antioxidant and Antibacterial Activity of Essential Oils and Their Encapsulation into Biodegradable Material Followed by Freeze Drying. Food Technology and Biotechnology, 2019, 57, 282-289.	2.1	34
41	Fermentation characteristics of novel <i>Coriolus versicolor</i> and <i>Lentinus edodes</i> kombucha beverages and immunomodulatory potential of their polysaccharide extracts. Food Chemistry, 2021, 342, 128344.	8.2	32
42	Resveratrol-loaded liposomes: Interaction of resveratrol with phospholipids. European Journal of Lipid Science and Technology, 2015, 117, 1615-1626.	1.5	31
43	Effect of different fermentation parameters on bioethanol production from corn meal hydrolyzates by free and immobilized cells of <i>Saccharomyces cerevisiae</i> var. <i>ellipsoideus</i> . Journal of Chemical Technology and Biotechnology, 2009, 84, 497-503.	3.2	28
44	Encapsulation of carrot waste extract by freeze and spray drying techniques: An optimization study. LWT - Food Science and Technology, 2021, 138, 110696.	5.2	28
45	Entrapment of ethyl vanillin in calcium alginate and calcium alginate/poly(vinyl alcohol) beads. Chemical Papers, 2013, 67, .	2.2	27
46	Advances in batch culture fermented <i>Coriolus versicolor</i> medicinal mushroom for the production of antibacterial compounds. Innovative Food Science and Emerging Technologies, 2016, 34, 1-8.	5.6	27
47	Advantages of supercritical fluid extraction for recovery of squalene from wine lees. Journal of Supercritical Fluids, 2016, 107, 560-565.	3.2	25
48	Investigations of cell immobilization in alginate: rheological and electrostatic extrusion studies. Journal of Chemical Technology and Biotechnology, 2006, 81, 505-510.	3.2	24
49	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. Sensors, 2007, 7, 67-74.	3.8	24
50	Novel Kombucha Beverage from Lingzhi or Reishi Medicinal Mushroom, <i>Ganoderma lucidum</i> , with Antibacterial and Antioxidant Effects. International Journal of Medicinal Mushrooms, 2018, 20, 243-258.	1.5	24
51	Thermal, morphological, and mechanical properties of ethyl vanillin immobilized in polyvinyl alcohol by electrospinning process. Journal of Thermal Analysis and Calorimetry, 2014, 118, 661-668.	3.6	23
52	Structural changes of Ca-alginate beads caused by immobilized yeast cell growth. Biochemical Engineering Journal, 2015, 103, 32-38.	3.6	23
53	Encapsulation Systems in the Food Industry. Food Engineering Series, 2013, , 229-253.	0.7	21
54	Chemometric evaluation of binary mixtures of alginate and polysaccharide biopolymers as carriers for microencapsulation of green tea polyphenols. International Journal of Food Properties, 2017, 20, 1971-1986.	3.0	21

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55	Freeze vs. Spray Drying for Dry Wild Thyme (<i>Thymus serpyllum</i> L.) Extract Formulations: The Impact of Gelatin as a Coating Material. <i>Molecules</i> , 2021, 26, 3933.	3.8	21
56	Ca-alginate hydrogel mechanical transformationsâ€™The influence on yeast cell growth dynamics. <i>Journal of Biotechnology</i> , 2007, 129, 446-452.	3.8	20
57	Erythrocyte membranes from slaughterhouse blood as potential drug vehicles: Isolation by gradual hypotonic hemolysis and biochemical and morphological characterization. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 122, 250-259.	5.0	20
58	Immobilization of <i>Lactobacillus rhamnosus</i> in polyvinyl alcohol/calcium alginate matrix for production of lactic acid. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 315-322.	3.4	20
59	Investigation of Ca-alginate hydrogel rheological behaviour in conjunction with immobilized yeast cell growth dynamics. <i>Journal of Microencapsulation</i> , 2007, 24, 420-429.	2.8	19
60	Seleniumâ€™enriched <i>Coriolus versicolor</i> mushroom biomass: potential novel food supplement with improved selenium bioavailability. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5122-5130.	3.5	19
61	Behavior of the surviving population of <i>Lactobacillus plantarum</i> 564 upon the application of pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 93-98.	5.6	18
62	Chitosan crosslinked microparticles with encapsulated polyphenols: Water sorption and release properties. <i>Journal of Biomaterials Applications</i> , 2015, 30, 618-631.	2.4	18
63	The utilisation of grapeseed oil in improving the quality of dry fermented sausages. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2356-2363.	2.7	17
64	The Structuring of Sage (<i>Salvia officinalis</i> L.) Extract-Incorporating Edible Zein-Based Materials with Antioxidant and Antibacterial Functionality by Solvent Casting versus Electrospinning. <i>Foods</i> , 2022, 11, 390.	4.3	17
65	The Influence of Wheat Malt Quality on Final Attenuation Limit of Wort. <i>Fermentation</i> , 2019, 5, 89.	3.0	16
66	Synergistic effect of three encapsulated strains of probiotic bacteria on quality parameters of chocolates with different composition. <i>Journal of Functional Foods</i> , 2017, 38, 329-337.	3.4	14
67	Design and characterization of whey protein nanocarriers for thyme essential oil encapsulation obtained by freeze-drying. <i>Food Chemistry</i> , 2022, 386, 132749.	8.2	13
68	Effect of genticic acid on the structural-functional properties of liposomes incorporating Î²-sitosterol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110422.	5.0	12
69	Encapsulation of <i>Lactobacillus rhamnosus</i> in Polyvinyl Alcohol for the production of L-(+)-Lactic Acid. <i>Process Biochemistry</i> , 2021, 100, 149-160.	3.7	12
70	Application of gum Arabic in the production of spray-dried chokeberry polyphenols, microparticles characterisation and in vitro digestion method. <i>Lekovite Sirovine</i> , 2018, , 9-16.	0.2	12
71	Encapsulation Technologies for Food Industry. <i>Food Engineering Series</i> , 2016, , 329-382.	0.7	11
72	Skimmed Goatâ€™s Milk Powder Enriched with Grape Pomace Seed Extract: Phenolics and Protein Characterization and Antioxidant Properties. <i>Biomolecules</i> , 2021, 11, 965.	4.0	11

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73	Valorization potential of <i>Plantago major</i> L. solid waste remaining after industrial tincture production: Insight into the chemical composition and bioactive properties. <i>Waste and Biomass Valorization</i> , 2022, 13, 1639-1651.	3.4	10
74	Trans- and cis-resveratrol concentration in wines produced in Serbia. <i>Journal of the Serbian Chemical Society</i> , 2008, 73, 1027-1037.	0.8	9
75	Influences of freeze-drying vs. encapsulation with soy and whey proteins on gastrointestinal stability and antioxidant activity of Mediterranean aromatic herbs. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1582-1596.	2.7	9
76	Modification of functional quality of beer by using microencapsulated green tea (<i>Camellia sinensis</i> L.) and <i>Ganoderma</i> mushroom (<i>Ganoderma lucidum</i> L.) bioactive compounds. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2017, 23, 457-471.	0.7	9
77	Encapsulation technologies for polyphenol-loaded microparticles in food industry. , 2019, , 335-367.		8
78	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
79	Raspberry wine fermentation with suspended and immobilized yeast cells of two strains of <i>Saccharomyces cerevisiae</i> . <i>Yeast</i> , 2015, 32, 271-9.	1.7	8
80	Biointerface dynamics – Multi scale modeling considerations. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 132, 236-245.	5.0	7
81	Production of bioactive selenium enriched crude exopolysaccharides via selenourea and sodium selenite bioconversion using <i>Trametes versicolor</i> . <i>Food Bioscience</i> , 2021, 42, 101046.	4.4	7
82	Turkey Tail Medicinal Mushroom, <i>Trametes versicolor</i> (Agaricomycetes), Crude Exopolysaccharides with Antioxidative Activity. <i>International Journal of Medicinal Mushrooms</i> , 2020, 22, 885-895.	1.5	6
83	Maltose-mediated long-term stabilization of freeze- and spray- dried forms of bovine and porcine hemoglobin. <i>Journal of the Serbian Chemical Society</i> , 2019, 84, 1105-1117.	0.8	6
84	Current state and prospects of biotechnology in Central and Eastern European countries. Part II: new and preaccession EU countries (CRO, RO, B&H, SRB). <i>Critical Reviews in Biotechnology</i> , 2019, 39, 137-155.	9.0	5
85	Electrostatic extrusion as a dispersion technique for encapsulation of cells and bioactive compounds. <i>Hemijaska Industrija</i> , 2012, 66, 505-517.	0.7	5
86	Raspberry and blackberry pomaces as potential sources of bioactive compounds. <i>Ukrainian Food Journal</i> , 2016, 5, 485-491.	0.4	5
87	Novel approaches in nanoencapsulation of aromas and flavors. , 2016, , 363-419.		4
88	Influence of different concentrations of Zn-carbonate phase on physical-chemical properties of antimicrobial agar composite films. <i>Materials Letters</i> , 2019, 255, 126572.	2.6	4
89	Nanoscale nutrient delivery systems. , 2017, , 87-139.		3
90	Encapsulation technology of lactic acid bacteria in food fermentation. , 2022, , 319-347.		3

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91	Fluorescence analysis of liposomal membranes permeability. <i>Tehnika</i> , 2019, 74, 493-498.	0.2	2
92	The Influence of Fermenting Yeast on the Sensory Properties of GraÅŕjevina Wine. <i>Foods</i> , 2021, 10, 2752.	4.3	2
93	<i>Coriolus versicolor</i> Mushroom Grown on Selenium-Rich Zeolite Tuff as a Potential Novel Food Supplement. <i>Food Technology and Biotechnology</i> , 2021, 60, 67-79.	2.1	2
94	In focus: immobilization editorial. <i>Journal of Chemical Technology and Biotechnology</i> , 2006, 81, 483-484.	3.2	1
95	Essential oil/alginate microcapsules; obtaining and applying. <i>Immunopathologia Persa</i> , 2019, 5, e04-e04.	0.9	1
96	Effects of cell addition on immobilization by electrostatic droplet generation. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2005, 11, 79-84.	0.7	0
97	Modern encapsulation processes in food technology. <i>Hrana I Ishrana</i> , 2014, 55, 7-12.	0.2	0
98	An application of classical and instrumental methods of analysis in quality control of beer. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2015, 60, 477-503.	0.3	0
99	Determination of cations and metals in samples of beer and raw materials for beer production by ion chromatography (IC) and atomic absorption spectrophotometry (AAS) methods. <i>Materials Protection</i> , 2015, 56, 510-521.	0.9	0
100	Gelatin as a carrier system for delivery of polyphenols compounds. <i>Tehnika</i> , 2017, 72, 633-639.	0.2	0
101	Encapsulation of resveratrol in spherical particles of food grade hydrogels. <i>Food and Feed Research</i> , 2017, 44, 23-29.	0.5	0
102	Encapsulation of bioactive compounds derived from fruit processing by-products. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2018, 63, 113-137.	0.3	0
103	Matrix resistance stress reductionâ€”prerequisite for achieving higher concentration of immobilized cells. , 2019, , 281-306.		0
104	Microencapsulated biofertilizer formulation: product development and effect on growth of green pepper seedlings. <i>Spanish Journal of Agricultural Research</i> , 2022, 20, e0803.	0.6	0