

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	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
2	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
3	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
4	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
5	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
6	Encapsulation technology of lactic acid bacteria in food fermentation. , 2022, , 319-347.		3
7	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
8	Influences of freeze-drying and spray-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
9	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
10	Fermentation characteristics of novel <i>Coriolus versicolor</i> and <i>Lentinus edodes</i> kombucha beverages and immunomodulatory potential of their polysaccharide extracts. <i>Food Chemistry</i> , 2021, 342, 128344.	8.2	32
11	New concept of fortified yogurt formulation with encapsulated carrot waste extract. <i>LWT - Food Science and Technology</i> , 2021, 138, 110732.	5.2	43
12	Encapsulation of carrot waste extract by freeze and spray drying techniques: An optimization study. <i>LWT - Food Science and Technology</i> , 2021, 138, 110696.	5.2	28
13	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
14	Skimmed Goat'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
15	Polyphenol bioaccessibility and antioxidant properties of in vitro digested spray-dried thermally-treated skimmed goat milk enriched with pollen. <i>Food Chemistry</i> , 2021, 351, 129310.	8.2	34
16	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
17	The Influence of Fermenting Yeast on the Sensory Properties of Građevina Wine. <i>Foods</i> , 2021, 10, 2752.	4.3	2
18	<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

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19	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
20	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
21	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
22	Bioavailability and Bioactivity of Encapsulated Phenolics and Carotenoids Isolated from Red Pepper Waste. <i>Molecules</i> , 2019, 24, 2837.	3.8	54
23	Effect of genticic acid on the structural-functional properties of liposomes incorporating β -sitosterol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110422.	5.0	12
24	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
25	Application of encapsulated natural bioactive compounds from red pepper waste in yogurt. <i>Journal of Microencapsulation</i> , 2019, 36, 704-714.	2.8	44
26	The Influence of Wheat Malt Quality on Final Attenuation Limit of Wort. <i>Fermentation</i> , 2019, 5, 89.	3.0	16
27	Chokeberry polyphenols preservation using spray drying: effect of encapsulation using maltodextrin and skimmed milk on their recovery following <i>in vitro</i> digestion. <i>Journal of Microencapsulation</i> , 2019, 36, 693-703.	2.8	34
28	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
29	Selenium-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
30	Characterisation of peppermint (<i>Mentha piperita</i> L.) essential oil encapsulates. <i>Journal of Microencapsulation</i> , 2019, 36, 109-119.	2.8	41
31	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
32	Encapsulation technologies for polyphenol-loaded microparticles in food industry. , 2019, , 335-367.		8
33	Application of Polyphenol-Loaded Nanoparticles in Food Industry. <i>Nanomaterials</i> , 2019, 9, 1629.	4.1	95
34	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
35	Essential oil/alginate microcapsules; obtaining and applying. <i>Immunopathologia Persa</i> , 2019, 5, e04-e04.	0.9	1
36	Characterization, Antioxidant and Antibacterial Activity of Essential Oils and Their Encapsulation into Biodegradable Material Followed by Freeze Drying. <i>Food Technology and Biotechnology</i> , 2019, 57, 282-289.	2.1	34

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37	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
38	Fluorescence analysis of liposomal membranes permeability. <i>Tehnika</i> , 2019, 74, 493-498.	0.2	2
39	Matrix resistance stress reduction“ prerequisite for achieving higher concentration of immobilized cells. , 2019, , 281-306.		0
40	Comparative Effects of Cholesterol and Î²â€štosterol on the Liposome Membrane Characteristics. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800039.	1.5	67
41	Novel Kombucha Beverage from Lingzhi or Reishi Medicinal Mushroom, <i>Ganoderma lucidum</i> , with Antibacterial and Antioxidant Effects. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 243-258.	1.5	24
42	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
43	Encapsulation of bioactive compounds derived from fruit processing by-products. <i>Journal of Agricultural Sciences (Belgrade)</i> , 2018, 63, 113-137.	0.3	0
44	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
45	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
46	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
47	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
48	Antioxidant edible films based on chitosan and starch containing polyphenols from thyme extracts. <i>Carbohydrate Polymers</i> , 2017, 157, 1153-1161.	10.2	228
49	Chemometric evaluation of binary mixtures of alginate and polysaccharide biopolymers as carriers for microencapsulation of green tea polyphenols. <i>International Journal of Food Properties</i> , 2017, 20, 1971-1986.	3.0	21
50	Nanoscale nutrient delivery systems. , 2017, , 87-139.		3
51	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
52	Gelatin as a carrier system for delivery of polyphenols compounds. <i>Tehnika</i> , 2017, 72, 633-639.	0.2	0
53	Encapsulation of resveratrol in spherical particles of food grade hydrogels. <i>Food and Feed Research</i> , 2017, 44, 23-29.	0.5	0
54	Calcium“Alginate“Inulin Microbeads as Carriers for Aqueous Carqueja Extract. <i>Journal of Food Science</i> , 2016, 81, E65-75.	3.1	49

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55	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
56	Novel approaches in nanoencapsulation of aromas and flavors. , 2016, , 363-419.		4
57	Advances in batch culture fermented <i>Coriolus versicolor</i> medicinal mushroom for the production of antibacterial compounds. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 1-8.	5.6	27
58	Encapsulation Technologies for Food Industry. <i>Food Engineering Series</i> , 2016, , 329-382.	0.7	11
59	Advantages of supercritical fluid extraction for recovery of squalene from wine lees. <i>Journal of Supercritical Fluids</i> , 2016, 107, 560-565.	3.2	25
60	Raspberry and blackberry pomaces as potential sources of bioactive compounds. <i>Ukrainian Food Journal</i> , 2016, 5, 485-491.	0.4	5
61	Biointerface dynamics â€“ Multi scale modeling considerations. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 132, 236-245.	5.0	7
62	Trends in Encapsulation Technologies for Delivery of Food Bioactive Compounds. <i>Food Engineering Reviews</i> , 2015, 7, 452-490.	5.9	316
63	Resveratrolâ€loaded liposomes: Interaction of resveratrol with phospholipids. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1615-1626.	1.5	31
64	Structural changes of Ca-alginate beads caused by immobilized yeast cell growth. <i>Biochemical Engineering Journal</i> , 2015, 103, 32-38.	3.6	23
65	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
66	Encapsulation of resveratrol into Ca-alginate submicron particles. <i>Journal of Food Engineering</i> , 2015, 167, 196-203.	5.2	42
67	Chitosan crosslinked microparticles with encapsulated polyphenols: Water sorption and release properties. <i>Journal of Biomaterials Applications</i> , 2015, 30, 618-631.	2.4	18
68	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
69	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
70	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
71	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
72	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

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73	Thermal, morphological, and mechanical properties of ethyl vanillin immobilized in polyvinyl alcohol by electrospinning process. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 118, 661-668.	3.6	23
74	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
75	Aroma formation by immobilized yeast cells in fermentation processes. <i>Yeast</i> , 2014, 32, n/a-n/a.	1.7	52
76	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
77	Chitosan microbeads for encapsulation of thyme (<i>Thymus serpyllum</i> L.) polyphenols. <i>Carbohydrate Polymers</i> , 2014, 111, 901-907.	10.2	69
78	Modern encapsulation processes in food technology. <i>Hrana I Ishrana</i> , 2014, 55, 7-12.	0.2	0
79	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
80	Encapsulation Systems in the Food Industry. <i>Food Engineering Series</i> , 2013, , 229-253.	0.7	21
81	Entrapment of ethyl vanillin in calcium alginate and calcium alginate/poly(vinyl alcohol) beads. <i>Chemical Papers</i> , 2013, 67, .	2.2	27
82	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
83	Resveratrol loaded liposomes produced by different techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 181-189.	5.6	145
84	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
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	Limonene encapsulation in alginate/poly (vinyl alcohol). <i>Procedia Food Science</i> , 2011, 1, 1816-1820.	0.6	43
87	An overview of encapsulation technologies for food applications. <i>Procedia Food Science</i> , 2011, 1, 1806-1815.	0.6	614
88	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
89	Encapsulation of Probiotics for use in Food Products. , 2010, , 269-302.		34
90	Microencapsulation of Flavors in Carnauba Wax. <i>Sensors</i> , 2010, 10, 901-912.	3.8	84

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91	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
92	Comparison of different technologies for alginate beads production. Chemical Papers, 2008, 62, .	2.2	113
93	Trans- and cis-resveratrol concentration in wines produced in Serbia. Journal of the Serbian Chemical Society, 2008, 73, 1027-1037.	0.8	9
94	Application of Electrostatic Extrusion â€“ Flavour Encapsulation and Controlled Release. Sensors, 2008, 8, 1488-1496.	3.8	46
95	Investigation of Ca-alginate hydrogel rheological behaviour in conjunction with immobilized yeast cell growth dynamics. Journal of Microencapsulation, 2007, 24, 420-429.	2.8	19
96	Influence of Different Genotypes on Trypsin Inhibitor Levels and Activity in Soybeans. Sensors, 2007, 7, 67-74.	3.8	24
97	Ca-alginate hydrogel mechanical transformationsâ€”The influence on yeast cell growth dynamics. Journal of Biotechnology, 2007, 129, 446-452.	3.8	20
98	Immobilization of yeast cells in PVA particles for beer fermentation. Process Biochemistry, 2007, 42, 1348-1351.	3.7	60
99	Protection of probiotic microorganisms by microencapsulation. Chemical Industry and Chemical Engineering Quarterly, 2007, 13, 169-174.	0.7	39
100	Investigations of cell immobilization in alginate: rheological and electrostatic extrusion studies. Journal of Chemical Technology and Biotechnology, 2006, 81, 505-510.	3.2	24
101	In focus: immobilization editorial. Journal of Chemical Technology and Biotechnology, 2006, 81, 483-484.	3.2	1
102	Primary beer fermentation by immobilised yeastâ€”a review on flavour formation and control strategies. Journal of Chemical Technology and Biotechnology, 2006, 81, 1353-1367.	3.2	97
103	Effects of cell addition on immobilization by electrostatic droplet generation. Chemical Industry and Chemical Engineering Quarterly, 2005, 11, 79-84.	0.7	0
104	Electrostatic generation of alginate microbeads loaded with brewing yeast. Process Biochemistry, 2001, 37, 17-22.	3.7	86