

BlaÅ¾ CigiÄ

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

800
citations

471061

17
h-index

500791

28
g-index

31
all docs

31
docs citations

31
times ranked

1197
citing authors

#	ARTICLE	IF	CITATIONS
1	Reduction of dehydroascorbic acid at low pH. <i>Journal of Proteomics</i> , 2007, 70, 767-772.	2.4	66
2	Liposomal stabilization of ascorbic acid in model systems and in food matrices. <i>LWT - Food Science and Technology</i> , 2012, 45, 43-49.	2.5	60
3	Location of the binding site for chloride ion activation of cathepsin C. <i>FEBS Journal</i> , 1999, 264, 944-951.	0.2	59
4	Relevance and Standardization of <i>In Vitro</i> Antioxidant Assays: ABTS, DPPH, and Folin-Ciocalteu. <i>Journal of Chemistry</i> , 2018, 2018, 1-9.	0.9	58
5	LC-MS analysis of phenolic compounds and antioxidant activity of buckwheat at different stages of malting. <i>Food Chemistry</i> , 2016, 210, 9-17.	4.2	48
6	DPPH assay of vegetable oils and model antioxidants in protic and aprotic solvents. <i>Talanta</i> , 2013, 109, 13-19.	2.9	46
7	Postharvest light-emitting diode irradiation of sweet cherries (<i>Prunus avium</i> L.) promotes accumulation of anthocyanins. <i>Postharvest Biology and Technology</i> , 2019, 148, 192-199.	2.9	39
8	Stoichiometry and heterogeneity of the pro-region chain in tetrameric human cathepsin C. <i>BBA - Proteins and Proteomics</i> , 1998, 1382, 143-150.	2.1	36
9	How To Motivate Students To Study before They Enter the Lab. <i>Journal of Chemical Education</i> , 2006, 83, 1094.	1.1	34
10	The Methodology Applied in DPPH, ABTS and Folin-Ciocalteu Assays Has a Large Influence on the Determined Antioxidant Potential. <i>Acta Chimica Slovenica</i> , 2017, 64, 491-499.	0.2	34
11	The Residual Pro-Part of Cathepsin C Fulfills the Criteria Required for an Intramolecular Chaperone in Folding and Stabilizing the Human Proenzyme. <i>Biochemistry</i> , 2000, 39, 12382-12390.	1.2	33
12	Correlation of Basic Oil Quality Indices and Electrical Properties of Model Vegetable Oil Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11355-11362.	2.4	31
13	Contribution of SO ₂ to antioxidant potential of white wine. <i>Food Chemistry</i> , 2015, 174, 147-153.	4.2	31
14	Influence of Yellow Light-Emitting Diodes at 590 nm on Storage of Apple, Tomato and Bell Pepper Fruit. <i>Food Technology and Biotechnology</i> , 2016, 54, 228-235.	0.9	26
15	Difference in the Attitude of Students and Employees of the University of Ljubljana towards Work from Home and Online Education: Lessons from COVID-19 Pandemic. <i>Sustainability</i> , 2021, 13, 5118.	1.6	26
16	Stability and transformation of products formed from dimeric dehydroascorbic acid at low pH. <i>Food Chemistry</i> , 2011, 129, 965-973.	4.2	20
17	Postharvest flavonol and anthocyanin accumulation in three apple cultivars in response to blue-light-emitting diode light. <i>Scientia Horticulturae</i> , 2019, 257, 108711.	1.7	20
18	Optimization of growth for the hyperthermophilic archaeon <i>Aeropyrum pernix</i> on a small-batch scale. <i>Canadian Journal of Microbiology</i> , 2005, 51, 805-809.	0.8	19

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19	Germinated Buckwheat: Effects of Dehulling on Phenolics Profile and Antioxidant Activity of Buckwheat Seeds. <i>Foods</i> , 2021, 10, 740.	1.9	19
20	Accumulation of Agmatine, Spermidine, and Spermine in Sprouts and Microgreens of Alfalfa, Fenugreek, Lentil, and Daikon Radish. <i>Foods</i> , 2020, 9, 547.	1.9	18
21	Influence of Solvent Composition on Antioxidant Potential of Model Polyphenols and Red Wines Determined with 2,2-Diphenyl-1-picrylhydrazyl. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12282-12288.	2.4	13
22	A quantitative technique for determining proteases and their substrate specificities and pH optima in crude enzyme extracts. <i>Analytical Biochemistry</i> , 2009, 388, 56-62.	1.1	10
23	Influence of metal ions and phospholipids on electrical properties: A case study on pumpkin seed oil. <i>Food Control</i> , 2015, 54, 287-293.	2.8	10
24	The response of aminopeptidases of <i>Phaseolus vulgaris</i> to drought depends on the developmental stage of the leaves. <i>Plant Physiology and Biochemistry</i> , 2016, 109, 326-336.	2.8	9
25	Competitive Inhibition of Cathepsin C by Guanidinium Ions and Reexamination of Substrate Inhibition. <i>Biochemical and Biophysical Research Communications</i> , 1999, 258, 6-10.	1.0	8
26	Rapid Estimation of Tocopherol Content in Linseed and Sunflower Oils-Reactivity and Assay. <i>Molecules</i> , 2015, 20, 14777-14790.	1.7	8
27	Rapid weight loss among elite-level judo athletes: methods and nutrition in relation to competition performance. <i>Journal of the International Society of Sports Nutrition</i> , 2022, 19, 380-396.	1.7	7
28	Preparation of Î²-D-glucan and antioxidant-rich fractions by stone milling of hull-less barley. <i>International Journal of Food Science and Technology</i> , 2020, 55, 681-689.	1.3	5
29	Accumulation and Transformation of Biogenic Amines and Gamma-Aminobutyric Acid (GABA) in Chickpea Sourdough. <i>Foods</i> , 2021, 10, 2840.	1.9	5
30	Mechanical Stress Results in Immediate Accumulation of Glucosinolates in Fresh-Cut Cabbage. <i>Journal of Chemistry</i> , 2015, 2015, 1-7.	0.9	1
31	Bioactive Compounds from Food Byproducts. <i>Journal of Food Quality</i> , 2019, 2019, 1-2.	1.4	1