BlaÅ¾ CigiÄ

List of Publications by Year
in descending order

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	Rapid weight loss among elite-level judo athletes: methods and nutrition in relation to competition performance. Journal of the International Society of Sports Nutrition, 2022, 19, 380-396.	1.7	7
2	Germinated Buckwheat: Effects of Dehulling on Phenolics Profile and Antioxidant Activity of Buckwheat Seeds. Foods, 2021, 10, 740.	1.9	19
3	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. Sustainability, 2021, 13, 5118.	1.6	26
4	Accumulation and Transformation of Biogenic Amines and Gamma-Aminobutyric Acid (GABA) in Chickpea Sourdough. Foods, 2021, 10, 2840.	1.9	5
5	Preparation of Î²â€glucan and antioxidantâ€rich fractions by stone milling of hullâ€less barley. International Journal of Food Science and Technology, 2020, 55, 681-689.	1.3	5
6	Accumulation of Agmatine, Spermidine, and Spermine in Sprouts and Microgreens of Alfalfa, Fenugreek, Lentil, and Daikon Radish. Foods, 2020, 9, 547.	1.9	18
7	Postharvest flavonol and anthocyanin accumulation in three apple cultivars in response to blue-light-emitting diode light. Scientia Horticulturae, 2019, 257, 108711.	1.7	20
8	Bioactive Compounds from Food Byproducts. Journal of Food Quality, 2019, 2019, 1-2.	1.4	1
9	Postharvest light-emitting diode irradiation of sweet cherries (Prunus avium L.) promotes accumulation of anthocyanins. Postharvest Biology and Technology, 2019, 148, 192-199.	2.9	39
10	Relevance and Standardization of In Vitro Antioxidant Assays: ABTS, DPPH, and Folinâ€“Ciocalteu. Journal of Chemistry, 2018, 2018, 1-9.	0.9	58
11	The Methodology Applied in DPPH, ABTS and Folin-Ciocalteau Assays Has a Large Influence on the Determined Antioxidant Potential. Acta Chimica Slovenica, 2017, 64, 491-499.	0.2	34
12	Influence of Yellow Light-Emitting Diodes at 590 nm on Storage of Apple, Tomato and Bell Pepper Fruit. Food Technology and Biotechnology, 2016, 54, 228-235.	0.9	26
13	LCâ€“MS analysis of phenolic compounds and antioxidant activity of buckwheat at different stages of malting. Food Chemistry, 2016, 210, 9-17.	4.2	48
14	The response of aminopeptidases of Phaseolus vulgaris to drought depends on the developmental stage of the leaves. Plant Physiology and Biochemistry, 2016, 109, 326-336.	2.8	9
15	Rapid Estimation of Tocopherol Content in Linseed and Sunflower Oils-Reactivity and Assay. Molecules, 2015, 20, 14777-14790.	1.7	8
16	Mechanical Stress Results in Immediate Accumulation of Glucosinolates in Fresh-Cut Cabbage. Journal of Chemistry, 2015, 2015, 1-7.	0.9	1
17	Influence of metal ions and phospholipids on electrical properties: A case study on pumpkin seed oil. Food Control, 2015, 54, 287-293.	2.8	10
18	Contribution of SO2 to antioxidant potential of white wine. Food Chemistry, 2015, 174, 147-153.	4.2	31

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19	Correlation of Basic Oil Quality Indices and Electrical Properties of Model Vegetable Oil Systems. Journal of Agricultural and Food Chemistry, 2013, 61, 11355-11362.	2.4	31
20	DPPH assay of vegetable oils and model antioxidants in protic and aprotic solvents. Talanta, 2013, 109, 13-19.	2.9	46
21	Influence of Solvent Composition on Antioxidant Potential of Model Polyphenols and Red Wines Determined with 2,2-Diphenyl-1-picrylhydrazyl. Journal of Agricultural and Food Chemistry, 2012, 60, 12282-12288.	2.4	13
22	Liposomal stabilization of ascorbic acid in model systems and in food matrices. LWT - Food Science and Technology, 2012, 45, 43-49.	2.5	60
23	Stability and transformation of products formed from dimeric dehydroascorbic acid at low pH. Food Chemistry, 2011, 129, 965-973.	4.2	20
24	A quantitative technique for determining proteases and their substrate specificities and pH optima in crude enzyme extracts. Analytical Biochemistry, 2009, 388, 56-62.	1.1	10
25	Reduction of dehydroascorbic acid at low pH. Journal of Proteomics, 2007, 70, 767-772.	2.4	66
26	How To Motivate Students To Study before They Enter the Lab. Journal of Chemical Education, 2006, 83, 1094.	1.1	34
27	Optimization of growth for the hyperthermophilic archaeon Aeropyrum pernix on a small-batch scale. Canadian Journal of Microbiology, 2005, 51, 805-809.	0.8	19
28	The Residual Pro-Part of Cathepsin C Fulfills the Criteria Required for an Intramolecular Chaperone in Folding and Stabilizing the Human Proenzyme. Biochemistry, 2000, 39, 12382-12390.	1.2	33
29	Location of the binding site for chloride ion activation of cathepsin C. FEBS Journal, 1999, 264, 944-951.	0.2	59
30	Competitive Inhibition of Cathepsin C by Guanidinium Ions and Reexamination of Substrate Inhibition. Biochemical and Biophysical Research Communications, 1999, 258, 6-10.	1.0	8
31	Stoichiometry and heterogeneity of the pro-region chain in tetrameric human cathepsin C. BBA - Proteins and Proteomics, 1998, 1382, 143-150.	2.1	36