

# Dajana V VukiÄ

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7069935/publications.pdf>

Version: 2024-02-01

12  
papers

110  
citations

1684188

5  
h-index

1372567

10  
g-index

12  
all docs

12  
docs citations

12  
times ranked

156  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidative capacity of fresh kombucha cheese fortified with sage herbal dust and its preparations. <i>Journal of Food Science and Technology</i> , 2022, 59, 2274-2283.	2.8	8
2	The application of kombucha inoculum as an innovative starter culture in fresh cheese production. <i>LWT - Food Science and Technology</i> , 2021, 151, 112142.	5.2	8
3	In vitro antitumor activity, ADME-Tox and 3D-QSAR of synthesized and selected natural styryl lactones. <i>Computational Biology and Chemistry</i> , 2019, 83, 107112.	2.3	6
4	Toward steroidal anticancer drugs: Non-parametric and 3D-QSAR modeling of 17-picolyl and 17-picolinylidene androstanes with antiproliferative activity on breast adenocarcinoma cells. <i>Journal of Molecular Graphics and Modelling</i> , 2019, 87, 240-249.	2.4	3
5	The effect of non-conventional starter culture on lipid nutritional quality of fermented dairy products. <i>Acta Periodica Technologica</i> , 2019, , 324-331.	0.2	1
6	Comparison characteristics of fresh cheese made with kombucha inoculum and traditional starter. <i>Acta Periodica Technologica</i> , 2019, , 86-92.	0.2	0
7	Modeling of rheological characteristics of the fermented dairy products obtained by novel and traditional starter cultures. <i>Journal of Food Science and Technology</i> , 2018, 55, 2180-2188.	2.8	10
8	In silico identification of milk antihypertensive di- and tripeptides involved in angiotensin Iâ€™converting enzyme inhibitory activity. <i>Nutrition Research</i> , 2017, 46, 22-30.	2.9	26
9	Content of sugar, organic acids and ethanol in fermented milk beverages obtained with different types of kombucha inoculum. <i>Acta Periodica Technologica</i> , 2017, , 109-116.	0.2	4
10	Improvement of physicochemical and rheological properties of kombucha fermented milk products by addition of transglutaminase and whey protein concentrate. <i>Acta Periodica Technologica</i> , 2016, , 11-18.	0.2	1
11	Homology modelling and docking analysis of L-lactate dehydrogenase from <i>Streptococcus thermophilus</i> . <i>Acta Periodica Technologica</i> , 2016, , 241-248.	0.2	0
12	The biological activity of fermented dairy products obtained by kombucha and conventional starter cultures during storage. <i>Journal of Functional Foods</i> , 2014, 10, 336-345.	3.4	43