

# Å<sup>1/2</sup>eljka PerÅuriÄ

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7202607/publications.pdf>

Version: 2024-02-01

19  
papers

309  
citations

932766

10  
h-index

887659

17  
g-index

19  
all docs

19  
docs citations

19  
times ranked

504  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of triacylglycerol analysis by MALDI-TOF/MS, fatty acid analysis by GC-MS and non-selective analysis by NIRS in combination with chemometrics for determination of extra virgin olive oil geographical origin. A case study. <i>LWT - Food Science and Technology</i> , 2018, 95, 326-332.	2.5	50
2	Targeted and untargeted LC-MS polyphenolic profiling and chemometric analysis of propolis from different regions of Croatia. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 165, 162-172.	1.4	42
3	Assessment of the Biological Activity and Phenolic Composition of Ethanol Extracts of Pomegranate ( <i>Punica granatum L.</i> ) Peels. <i>Molecules</i> , 2020, 25, 5916.	1.7	27
4	Evaluation of MALDI-TOF/MS Technology in Olive Oil Adulteration. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 749-757.	0.8	24
5	A comparative study of the chemical composition, biological and multivariate analysis of <i>Crotalaria retusa L.</i> stem barks, fruits, and flowers obtained via different extraction protocols. <i>South African Journal of Botany</i> , 2020, 128, 101-108.	1.2	20
6	Characterization of phenolic and triacylglycerol compounds in the olive oil by-product pectin and assay of its antioxidant and enzyme inhibition activity. <i>LWT - Food Science and Technology</i> , 2020, 125, 109225.	2.5	19
7	Bioactives from Bee Products and Accompanying Extracellular Vesicles as Novel Bioactive Components for Wound Healing. <i>Molecules</i> , 2021, 26, 3770.	1.7	18
8	Use of Foodomics for Control of Food Processing and Assessing of Food Safety. <i>Advances in Food and Nutrition Research</i> , 2017, 81, 187-229.	1.5	17
9	Novel Antiretroviral Structures from Marine Organisms. <i>Molecules</i> , 2019, 24, 3486.	1.7	17
10	Newly marketed seed oils. What we can learn from the current status of authentication of edible oils. <i>Food Control</i> , 2021, 130, 108349.	2.8	13
11	Fighting Cancer with Bacteria and Their Toxins. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12980.	1.8	12
12	MALDI-SpiralTOF technology for assessment of triacylglycerols in Croatian olive oils. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500375.	1.0	11
13	Novel insights into the biopharmaceutical potential, comparative phytochemical analysis and multivariate analysis of different extracts of shea butter tree - <i>Vitellaria paradoxa C. F. Gaertn.</i> <i>Process Biochemistry</i> , 2020, 98, 65-75.	1.8	11
14	Polyphenol-Based Design of Functional Olive Leaf Infusions. <i>Food Technology and Biotechnology</i> , 2019, 57, 171-182.	0.9	11
15	LC-QQQ and LC-QTOF MS methods for comprehensive detection of potential allergens in various propolis extracts. <i>European Food Research and Technology</i> , 2019, 245, 1981-1995.	1.6	7
16	Metabolite characterization, antioxidant, anti-proliferative and enzyme inhibitory activities of <i>Lophira lanceolata</i> Tiegh. ex Keay extracts. <i>Industrial Crops and Products</i> , 2020, 158, 112982.	2.5	5
17	Detection of Microbial Toxins by -Omics Methods. , 2017, , 485-506.		3
18	From the Autochthonous Grape Varieties of the Kastav Region (Croatia) to the Belica Wine. <i>Food Technology and Biotechnology</i> , 2021, 60, 11-20.	0.9	2

#	ARTICLE	IF	CITATIONS
19	Nutraceuticals and Metastasis Development. Molecules, 2020, 25, 2222.	1.7	0