Jasmina Petreska Stanoeva

List of Publications by Year
in descending order

36 papers	887 citations	430754 18 h-index	477173 29 g-index
36 all docs	36 docs citations	36 times ranked	1457 citing authors

#	Article	IF	Citations
1	Comparison of Different Extraction Solvent Mixtures for Characterization of Phenolic Compounds in Strawberries. Journal of Agricultural and Food Chemistry, 2011, 59, 5272-5278.	2.4	93
2	Polyphenolic characterization and chromatographic methods for fast assessment of culinary Salvia species from South East Europe. Journal of Chromatography A, 2013, 1282, 38-45.	1.8	71
3	Calcium Binding and Transport by Coenzyme Q. Journal of the American Chemical Society, 2011, 133, 9293-9303.	6.6	64
4	Potential bioactive phenolics of Macedonian Sideritis species used for medicinal â€œMountain Teaâ€• Food Chemistry, 2011, 125, 13-20.	4.2	57
5	Phenolic profile and biological activity of Hypericum perforatum L.: Can roots be considered as a new source of natural compounds?. South African Journal of Botany, 2018, 117, 301-310.	1.2	47
6	Hydroxylated derivatives of dimethoxy-1,4-benzoquinone as redox switchable earth-alkaline metal ligands and radical scavengers. Scientific Reports, 2013, 3, 1865.	1.6	40
7	Identification and quantification of phenolic compounds in Hypericum perforatum L. transgenic shoots. Acta Physiologiae Plantarum, 2014, 36, 2555-2569.	1.0	33
8	Phenolic Compounds of Mountain Tea from the Balkans: LC/DAD/ESI/MSⁿ Profile and Content. Natural Product Communications, 2011, 6, 1934578X1100600.	0.2	32
9	Chemical characterization of Centaurium erythrea L. and its effects on carbohydrate and lipid metabolism in experimental diabetes. Journal of Ethnopharmacology, 2014, 152, 71-77.	2.0	32
10	Phenolic Profile of Dark-Grown and Photoperiod-ExposedHypericum perforatumL. Hairy Root Cultures. Scientific World Journal, The, 2013, 2013, 1-9.	0.8	31
11	Secondary metabolite production in Hypericum perforatum L. cell suspensions upon elicitation with fungal mycelia from Aspergillus flavus. Archives of Biological Sciences, 2012, 64, 113-121.	0.2	30
12	Phenolics and mineral content in bilberry and bog bilberry from Macedonia. International Journal of Food Properties, 2017, 20, S863-S883.	1.3	30
13	Chemotaxonomic contribution to the Sideritis species dilemma on the Balkans. Biochemical Systematics and Ecology, 2015, 61, 477-487.	0.6	29
14	Hairy roots of Hypericum perforatum L.: a promising system for xanthone production. Open Life Sciences, 2013, 8, 1010-1022.	0.6	26
15	Production of phenolic compounds, antioxidant and antimicrobial activities in hairy root and shoot cultures of Hypericum perforatum L.. Plant Cell, Tissue and Organ Culture, 2017, 128, 589-605.	1.2	26
16	Agrobacterium enhances xanthone production in Hypericum perforatum cell suspensions. Plant Growth Regulation, 2015, 76, 199-210.	1.8	25
17	Assay of Urinary Excretion of Polyphenols after Ingestion of a Cup of Mountain Tea (Sideritis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 10488-10497.	2.4	24
18	Flavonoids and Other Phenolic Compounds in Needles ofPinus peuceand Other Pine Species from the Macedonian Flora. Natural Product Communications, 2015, 10, 1934578X1501000.	0.2	21

#	Article	IF	Citations
19	Callus cultures of Hypericum perforatum L. a novel and efficient source for xanthone production. Plant Cell, Tissue and Organ Culture, 2016, 125, 309-319.	1.2	21
20	NMR Profiling of North Macedonian and Bulgarian Honeys for Detection of Botanical and Geographical Origin. Molecules, 2020, 25, 4687.	1.7	16
21	Evaluation of the ion trap MS performance for quantification of flavonoids and comparison to UV detection. Journal of Mass Spectrometry, 2012, 47, 1395-1406.	0.7	15
22	Polyphenols in Representative Teucrium Species in the Flora of R. Macedonia: LC/DAD/ESI-MSⁿ Profile and Content. Natural Product Communications, 2014, 9, 1934578X1400900.	0.2	15
23	Characterization of the Polyphenolic Profiles of Peel, Flesh and Leaves of Malus domestica Cultivars Using UHPLC-DAD-HESI-MSⁿ. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	14
24	State of antioxidant systems and phenolic compoundsâ€™ production in Hypericum perforatum L. hairy roots. Acta Physiologiae Plantarum, 2019, 41, 1.	1.0	14
25	Chemical Characterization and Antioxidant Activity of Mountain Pine (Pinus mugo Turra, Pinaceae) from Republic of Macedonia. Records of Natural Products, 2018, 13, 50-63.	1.3	14
26	Resource assessment and economic potential of bilberries (Vaccinium myrtillus and Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46	2.5	12
27	Different structures give similar vibrational spectra: The case of OHâ^’ in aqueous solution. Journal of Chemical Physics, 2013, 138, 064503.	1.2	11
28	New insights into the chemistry of Coenzyme Q-0: A voltammetric and spectroscopic study. Bioelectrochemistry, 2016, 111, 100-108.	2.4	7
29	Strategy for optimized use of LC-MS for determination of the polyphenolic profiles of apple peel, flesh and leaves. Arabian Journal of Chemistry, 2019, 12, 5180-5186.	2.3	7
30	Identification and quantification of phenolic compounds in pomegranate juices from eight Macedonian cultivars. Macedonian Journal of Chemistry and Chemical Engineering, 2019, 38, 149.	0.2	7
31	Comparison of the Effect of Acids in Solvent Mixtures for Extraction of Phenolic Compounds From Aronia melanocarpa. Natural Product Communications, 2020, 15, 1934578X2093467.	0.2	6
32	Characterization of urinary bioactive phenolic metabolites excreted after consumption of a cup of mountain tea (Sideritis scardica) using liquid chromatography â€“ tandem mass spectrometry. Macedonian Journal of Chemistry and Chemical Engineering, 2012, 31, 229.	0.2	6
33	Assessment of Distribution and Diversity of Pyrrolizidine Alkaloids in the Most Prevalent Boraginaceae Species in Macedonia. Chemistry and Biodiversity, 2022, 19, .	1.0	6
34	LC/DAD/MSⁿ and ICP-AES Assay and Correlations between Phenolic Compounds and Toxic Metals in Endemic Thymus alsarensis from the Thallium Enriched Allchar Locality. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	5
35	HPLC-DAD-ESI/MS Monitoring of Stilbenes Content in Vranac Red Wines Produced with Traditional and Modern Fermentation Methods. Macedonian Journal of Chemistry and Chemical Engineering, 2020, 39, 49.	0.2	0
36	Comparison between Bulgarian and Macedonian propolis: chemical composition and plant origin. Makedonsko Farmacevtski Bilten, 2020, 66, 11-14.	0.0	0