Kristian Pastor

List of Publications by Year
in descending order

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26	203	1040056	1199594
papers	citations	9	12
		h-index	g-index

27	27	27	148
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of Deep Eutectic Solvents for the Extraction of Rutin and Rosmarinic Acid from Satureja montana L. and Evaluation of the Extracts Antiradical Activity. Plants, 2020, 9, 153.	3.5	21
2	Rapid Method for Small Grain and Corn Flour Authentication Using GC/Elâ€“MS and Multivariate Analysis. Food Analytical Methods, 2016, 9, 443-450.	2.6	19
3	Authentication of Cereal Flours by Multivariate Analysis of GCâ€“MS Data. Chromatographia, 2016, 79, 1387-1393.	1.3	16
4	Discriminating cereal and pseudocereal species using a binary system of GC/MS data: A pattern recognition approach. Journal of the Serbian Chemical Society, 2018, 83, 317-329.	0.8	15
5	Characterization of Fatty Acids in Cereals and Oilseeds from the Republic of Serbia by Gas Chromatography â€“ Mass Spectrometry (GC/MS) with Chemometrics. Analytical Letters, 2020, 53, 1177-1189.	1.8	14
6	Multivariate analysis of water quality parameters in Lake Palic, Serbia. Environmental Monitoring and Assessment, 2021, 193, 410.	2.7	14
7	Binary Simple Sugar Profiling in Corn and Small Grain Flour Authentication Using GC/EI-qMS Approach. Chromatographia, 2016, 79, 1553-1559.	1.3	13
8	A rapid dicrimination of wheat, walnut and hazelnut flour samples using chemometric algorithms on GC/MS data. Journal of Food Measurement and Characterization, 2019, 13, 2961-2969.	3.2	12
9	A Review of Adulteration Versus Authentication of Flour. , 2019, , 21-35.		11
10	Bioprocessing of Wheat and Amaranth Bran for the Reduction of Fructan Levels and Application in 3D-Printed Snacks. Foods, 2022, 11, 1649.	4.3	11
11	Gas chromatography - mass spectrometry system applied to determine botanical origin of various types of edible vegetable oils. Journal of the Serbian Chemical Society, 2019, 84, 1017-1025.	0.8	9
12	Gas Chromatography in Food Authentication. , 0, , .		7
13	Supercritical Carbon Dioxide Extraction of Allium ursinum : Impact of Temperature and Pressure on the Extracts Chemical Profile. Chemistry and Biodiversity, 2021, 18, e2100058.	2.1	6
14	Rapid detection of olive oil blends using a paper-based portable microfluidic platform. Food Control, 2021, 124, 107888.	5.5	5
15	Multivariate Analysis of Water Quality Measurements on the Danube River. Water (Switzerland), 2021, 13, 3634.	2.7	5
16	The chemistry behind amaranth grains. Journal of Nutritional Health & Food Engineering, 2018, 8, .	0.5	4
17	Classification of Cereal Flour by Gas Chromatography â€“ Mass Spectrometry (GC-MS) Liposoluble Fingerprints and Automated Machine Learning. Analytical Letters, 2022, 55, 2220-2226.	1.8	4
18	A New Challenge in Food Authenticity: Application of a Novel Mathematical Model for Rapid Quantification of Vegetable Oil Blends by Gas Chromatography â€“ Mass Spectrometry (GC-MS). Analytical Letters, 0, , 1-12.	1.8	4

#	Article	IF	Citations
19	New challenge in the lipophilicity determination and separation of biologically active 16,17-secoesterone derivatives by HPLC â€“ Use of pentafluorophenyl-propyl column. Journal of Liquid Chromatography and Related Technologies, 2020, 43, 106-117.	1.0	3
20	The content of buckwheat flour in wheat bread. Acta Periodica Technologica, 2014, , 79-87.	0.2	3
21	Determination of the presence of buckwheat flour in bread by the analysis of minor fatty acid methyl esters. Advanced Technologies, 2015, 4, 86-92.	0.4	3
22	Fatty acid profile changes in Ricotta-filled pastry during storage investigated by a GC/MS-ANOVA. Chemical Industry and Chemical Engineering Quarterly, 2018, 24, 149-155.	0.7	1
23	Feasibility study of separation and purification of bile acid derivatives by HPLC on C18 and F5 columns. Steroids, 2022, 186, 109074.	1.8	1
24	Lipid and sugar profiles of various barley cultivars (Hordeum vulgare). Acta Periodica Technologica, 2015, , 65-75.	0.2	0
25	Authenticity of Lipid and Sugar Profiles of Various Buckwheat Cultivars Investigated by GC-MS System and Multivariate Analysis. Food Science and Technology (United States), 2015, 3, 42-47.	0.3	0
26	Relationship between GC/EI-qMS disaccharide profiles and corresponding genomes of wheat, rye and triticale cultivars. Ratarstvo I Povrtarstvo, 2017, 54, 73-78.	0.5	0