

# Tomislav Bosiljkov

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/797027/publications.pdf>

Version: 2024-02-01

12  
papers

387  
citations

933447

10  
h-index

1281871

11  
g-index

13  
all docs

13  
docs citations

13  
times ranked

591  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. <i>Food Chemistry</i> , 2019, 279, 150-161.	8.2	114
2	Ultrasound-Assisted Infrared Drying of Pear Slices: Textural Issues. <i>Journal of Food Process Engineering</i> , 2013, 36, 397-406.	2.9	54
3	Comparison of Two pH Responsive Color Changing Bio-Based Films Containing Wasted Fruit Pomace as a Source of Colorants. <i>Journal of Food Science</i> , 2019, 84, 2490-2498.	3.1	38
4	Valorisation of Tomato Peel Waste as a Sustainable Source for Pectin, Polyphenols and Fatty Acids Recovery Using Sequential Extraction. <i>Waste and Biomass Valorization</i> , 2020, 11, 4593-4611.	3.4	37
5	A comparative study of ultrasound-, microwave-, and microreactor-assisted imidazolium-based ionic liquid synthesis. <i>Green Processing and Synthesis</i> , 2013, 2, 579-590.	3.4	36
6	Insight into High-Hydrostatic Pressure Extraction of Polyphenols from Tomato Peel Waste. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 427-433.	3.2	29
7	Influence of Whey Protein Addition and Feed Moisture Content on Chosen Physicochemical Properties of Directly Expanded Corn Extrudates. <i>Food and Bioprocess Technology</i> , 2011, 4, 1296-1306.	4.7	26
8	High-power ultrasound altered the polyphenolic content and antioxidant capacity in cloudy apple juice during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14023.	2.0	20
9	Novel Approach for the Development of Functional Goat Milk-based Beverages Using Medicinal Plant Extracts in Combination with High Intensity Ultrasound Treatment. <i>Food Technology and Biotechnology</i> , 2017, 55, 484-495.	2.1	12
10	Non-Thermal Ultrasonic Extraction of Polyphenolic Compounds from Red Wine Lees. <i>Foods</i> , 2020, 9, 472.	4.3	11
11	Influence of Carob Flour and Carob Bean Gum on Rheological Properties of Cocoa and Carob Pastry Fillings. <i>Foods</i> , 2019, 8, 66.	4.3	9
12	The optimisation of biscuit formulation with grape and aronia pomace powders as cocoa substitutes. <i>Hrvatski Āesopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , 2020, 15, 38-44.	0.2	1