Ivana GeneraliÄ MekiniÄ

List of Publications by Year
in descending order

33 papers	1,395 citations	393982 19 h-index	414034 32 g-index
33 all docs	33 docs citations	33 times ranked	2277 citing authors

#	Article	IF	Citations
1	Polyphenolic profile, antioxidant properties and antimicrobial activity of grape skin extracts of 14 Vitis vinifera varieties grown in Dalmatia (Croatia). Food Chemistry, 2010, 119, 715-723.	4.2	320
2	Phenolic Content of Brown Algae (Pheophyceae) Species: Extraction, Identification, and Quantification. Biomolecules, 2019, 9, 244.	1.8	148
3	Phenolic Profile, Antioxidant Capacity, and Antimicrobial Activity of Leaf Extracts from SixVitis viniferaL. Varieties. International Journal of Food Properties, 2013, 16, 45-60.	1.3	134
4	Investigation of the potential synergistic effect of resveratrol with other phenolic compounds: A case of binary phenolic mixtures. Journal of Food Composition and Analysis, 2015, 38, 13-18.	1.9	86
5	Seasonal Variations of Phenolic Compounds and Biological Properties in Sage (Salvia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	1.0	63
6	Isothiocyanates: cholinesterase inhibiting, antioxidant, and anti-inflammatory activity. Journal of Enzyme Inhibition and Medicinal Chemistry, 2018, 33, 577-582.	2.5	60
7	Cardiovascular effects in vitro of aqueous extract of wild strawberry (Fragaria vesca, L.) leaves. Phytomedicine, 2009, 16, 462-469.	2.3	46
8	Sea fennel (Crithmum maritimum L.): phytochemical profile, antioxidative, cholinesterase inhibitory and vasodilatory activity. Journal of Food Science and Technology, 2016, 53, 3104-3112.	1.4	45
9	Production and Refinement of Omega-3 Rich Oils from Processing By-Products of Farmed Fish Species. Foods, 2019, 8, 125.	1.9	42
10	Production and characterization of crude oils from seafood processing by-products. Food Bioscience, 2020, 33, 100484.	2.0	36
11	Influence of the vegetation period on sea fennel, Crithmum maritimum L. (Apiaceae), phenolic composition, antioxidant and anticholinesterase activities. Industrial Crops and Products, 2018, 124, 947-953.	2.5	35
12	Influence of the phenophase on the phenolic profile and antioxidant properties of Dalmatian sage. Food Chemistry, 2011, 127, 427-433.	4.2	34
13	Antioxidant and Vasodilatory Effects of Blackberry and Grape Wines. Journal of Medicinal Food, 2012, 15, 315-321.	0.8	33
14	Interactions of resveratrol with other phenolics and activity against foodâ€borne pathogens. Food Science and Nutrition, 2019, 7, 2312-2318.	1.5	33
15	High Quality Oil Extracted from Sardine Byâ€Products as an Alternative to Whole Sardines: Production and Refining. European Journal of Lipid Science and Technology, 2019, 121, 1800513.	1.0	32
16	Antioxidant and Antimicrobial Potential of Phenolic Metabolites from Traditionally Used Mediterranean Herbs and Spices. Foods, 2019, 8, 579.	1.9	30
17	Variations in the Composition, Antioxidant and Antimicrobial Activities of Cystoseira compressa during Seasonal Growth. Marine Drugs, 2022, 20, 64.	2.2	29
18	Astaxanthin from Crustaceans and Their Byproducts: A Bioactive Metabolite Candidate for Therapeutic Application. Marine Drugs, 2022, 20, 206.	2.2	27

#	Article	IF	Citations
19	Stability of Rosmarinic Acid in Aqueous Extracts from Different Lamiaceae Species after in vitro Digestion with Human Gastrointestinal Enzymes. Food Technology and Biotechnology, 2016, 54, 97-102.	0.9	24
20	Bunias erucago L.: Glucosinolate Profile and In Vitro Biological Potential. Molecules, 2019, 24, 741.	1.7	19
21	Bioactive Phenolic Metabolites from Adriatic Brown Algae Dictyota dichotoma and Padina pavonica (Dictyotaceae). Foods, 2021, 10, 1187.	1.9	19
22	Phenolic Acids Profile, Antioxidant and Antibacterial Activity of Chamomile, Common Yarrow and Immortelle (Asteraceae). Natural Product Communications, 2014, 9, 1934578X1400901.	0.2	15
23	Effects of oxidation and browning of macerated white wine on its antioxidant and direct vasodilatory activity. Journal of Functional Foods, 2019, 59, 138-147.	1.6	15
24	Phenolic acids profile, antioxidant and antibacterial activity of chamomile, common yarrow and immortelle (Asteraceae). Natural Product Communications, 2014, 9, 1745-8.	0.2	13
25	Molecular characterization of Dalmatian cultivars and the influence of the olive fruit harvest period on chemical profile, sensory characteristics and oil oxidative stability. European Food Research and Technology, 2018, 244, 281-289.	1.6	10
26	Antioxidative/acetylcholinesterase inhibitory activity of some Asteraceae plants. Natural Product Communications, 2013, 8, 471-4.	0.2	10
27	Effect of winemaking on phenolic profile, colour components and antioxidants in Crljenak kaÅ¡telanski (sin. Zinfandel, Primitivo, Tribidrag) wine. Journal of Food Science and Technology, 2019, 56, 1841-1853.	1.4	9
28	Abiotic factors during a one-year vegetation period affect sage phenolic metabolites, antioxidants and antimicrobials. Industrial Crops and Products, 2019, 141, 111741.	2.5	8
29	Seasonal Changes in Essential Oil Constituents of Cystoseira compressa: First Report. Molecules, 2021, 26, 6649.	1.7	6
30	The Effect of Selected Herb Extracts on Oxidative Stability of Vegetable Oils. Croatica Chemica Acta, 2019, 92, 331-336.	0.1	5
31	Insight into the Presence of Stilbenes in Medicinal Plants Traditionally Used in Croatian Folk Medicine. Natural Product Communications, 2016, 11, 1934578X1601100.	0.2	4
32	Effect of Enzyme-Assisted Vinification on Wine Phenolics, Colour Components, and Antioxidant Capacity. Polish Journal of Food and Nutrition Sciences, 0, , 113-123.	0.6	3
33	GA4+7 PLUS BENZYLADENINE IN COMBINATION WITH SUCROSE IMPROVES POSTHARVEST LEAF AND INFLORESCENCE QUALITY IN Lilium â€˜Alma Ataâ€™. Acta Scientiarum Polonorum, Hortorum Cultus, 2018, 17, 29-40.	0.3	2