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	Variations in the Composition, Antioxidant and Antimicrobial Activities of Cystoseira compressa during Seasonal Growth. Marine Drugs, 2022, 20, 64.	2.2	29
2	Astaxanthin from Crustaceans and Their Byproducts: A Bioactive Metabolite Candidate for Therapeutic Application. Marine Drugs, 2022, 20, 206.	2.2	27
3	Bioactive Phenolic Metabolites from Adriatic Brown Algae Dictyota dichotoma and Padina pavonica (Dictyotaceae). Foods, 2021, 10, 1187.	1.9	19
4	Seasonal Changes in Essential Oil Constituents of Cystoseira compressa: First Report. Molecules, 2021, 26, 6649.	1.7	6
5	Production and characterization of crude oils from seafood processing by-products. Food Bioscience, 2020, 33, 100484.	2.0	36
6	Interactions of resveratrol with other phenolics and activity against foodâ€borne pathogens. Food Science and Nutrition, 2019, 7, 2312-2318.	1.5	33
7	Phenolic Content of Brown Algae (Pheophyceae) Species: Extraction, Identification, and Quantification. Biomolecules, 2019, 9, 244.	1.8	148
8	The Effect of Selected Herb Extracts on Oxidative Stability of Vegetable Oils. Croatica Chemica Acta, 2019, 92, 331-336.	0.1	5
9	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
10	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
11	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
12	Production and Refinement of Omega-3 Rich Oils from Processing By-Products of Farmed Fish Species. Foods, 2019, 8, 125.	1.9	42
13	Bunias erucago L.: Glucosinolate Profile and In Vitro Biological Potential. Molecules, 2019, 24, 741.	1.7	19
14	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
15	Antioxidant and Antimicrobial Potential of Phenolic Metabolites from Traditionally Used Mediterranean Herbs and Spices. Foods, 2019, 8, 579.	1.9	30
16	Isothiocyanates: cholinesterase inhibiting, antioxidant, and anti-inflammatory activity. Journal of Enzyme Inhibition and Medicinal Chemistry, 2018, 33, 577-582.	2.5	60
17	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
18	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

#	Article	IF	Citations
19	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
20	Insight into the Presence of Stilbenes in Medicinal Plants Traditionally Used in Croatian Folk Medicine. Natural Product Communications, 2016, 11, 1934578X1601100.	0.2	4
21	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
22	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
23	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
24	Phenolic Acids Profile, Antioxidant and Antibacterial Activity of Chamomile, Common Yarrow and Immortelle (Asteraceae). Natural Product Communications, 2014, 9, 1934578X1400901.	0.2	15
25	Phenolic acids profile, antioxidant and antibacterial activity of chamomile, common yarrow and immortelle (Asteraceae). Natural Product Communications, 2014, 9, 1745-8.	0.2	13
26	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
27	Antioxidative/acetylcholinesterase inhibitory activity of some Asteraceae plants. Natural Product Communications, 2013, 8, 471-4.	0.2	10
28	Antioxidant and Vasodilatory Effects of Blackberry and Grape Wines. Journal of Medicinal Food, 2012, 15, 315-321.	0.8	33
29	Seasonal Variations of Phenolic Compounds and Biological Properties in Sage (Salvia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	1.0	63
30	Influence of the phenophase on the phenolic profile and antioxidant properties of Dalmatian sage. Food Chemistry, 2011, 127, 427-433.	4.2	34
31	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
32	Cardiovascular effects in vitro of aqueous extract of wild strawberry (Fragaria vesca, L.) leaves. Phytomedicine, 2009, 16, 462-469.	2.3	46
33	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