

Jelena FilipoviÄ

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

219
citations

1162889

8
h-index

1125617

13
g-index

36
all docs

36
docs citations

36
times ranked

260
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of yeast extract enrichment on fermentative activity of <i>Saccharomyces cerevisiae</i> and technological properties of spelt bread. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2022, 28, 57-66.	0.4	1
2	Modeling convective thin-layer drying of carrot slices and quality parameters. <i>Thermal Science</i> , 2022, 26, 2187-2198.	0.5	3
3	Addition of Combinedly Dehydrated Peach to the Cookiesâ€™ Technological Quality Testing and Optimization. <i>Foods</i> , 2022, 11, 1258.	1.9	9
4	Physico-Chemical, Textural and Sensory Evaluation of Spelt Muffins Supplemented with Apple Powder Enriched with Sugar Beet Molasses. <i>Foods</i> , 2022, 11, 1750.	1.9	7
5	Celery Root Phenols Content, Antioxidant Capacities and Their Correlations after Osmotic Dehydration in Molasses. <i>Foods</i> , 2022, 11, 1945.	1.9	5
6	Chemical, antioxidative, and sensory characteristics of wheat bread partially substituted with black chokeberry (<i>Aronia melanocarpa</i> L.) powder. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	5
7	Storage time effect on inoculated, osmodehydrated chicken meat microbiological and chemical characteristics. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2021, , 11-11.	0.4	1
8	The effects of solution type temperature and time on antioxidant capacity of osmotically dried celery leaves. <i>Thermal Science</i> , 2021, 25, 1759-1770.	0.5	7
9	The functional food production: Application of stinging nettle leaves and its extracts in the baking of a bread. <i>Food Chemistry</i> , 2020, 312, 126091.	4.2	32
10	The effect of yeast extract addition on bread quality parameters. <i>Journal of the Serbian Chemical Society</i> , 2020, 85, 737-750.	0.4	9
11	Functional food as a way to improve nutrition and develop tourism. <i>Ekonomija Teorija I Praksa</i> , 2020, 13, 1-10.	0.1	0
12	The effects of the osmotic dehydration parameters on reduction of selected microorganisms on chicken meat. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14144.	0.9	5
13	Modelling energy savings in chicken meat osmotic dehydration process. <i>E3S Web of Conferences</i> , 2019, 104, 01005.	0.2	1
14	Contribution of Osmotically Dehydrated Wild Garlic on Biscuits' Quality Parameters. <i>Periodica Polytechnica: Chemical Engineering</i> , 2019, 63, 499-507.	0.5	2
15	Impact of drying temperatures on the quality of corn flakes with functional components. <i>Journal on Processing and Energy in Agriculture</i> , 2018, 22, 101-103.	0.3	0
16	The Effects of Technological Parameters on Chicken Meat Osmotic Dehydration Process Efficiency. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13116.	0.9	12
17	The possibility of increasing the antioxidant activity of celery root during osmotic treatment. <i>Journal of the Serbian Chemical Society</i> , 2017, 82, 253-265.	0.4	7
18	Effect of sesame flour and eggs on technology and nutritive quality of spelt pasta. <i>Journal of the Serbian Chemical Society</i> , 2017, 82, 1097-1109.	0.4	1

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19	Functional properties of spelt pasta with flaxseed. <i>Hrana I Ishrana</i> , 2017, 58, 35-38.	0.2	0
20	Spelt pasta with increased content of functional componets. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2017, 23, 349-356.	0.4	2
21	Flakes product supplemented with sunflower and dry residues of wild oregano. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2017, 23, 229-236.	0.4	1
22	Improving the nutritive characteristics of corn flakes enriched with functional components. <i>Hemijaska Industrija</i> , 2017, 71, 495-502.	0.3	0
23	Application of two rheological methods for flour testing to predict pasta quality. <i>Acta Periodica Technologica</i> , 2017, , 85-93.	0.5	1
24	Determination of essential and toxic elements in products of milling wheat. <i>Hemijaska Industrija</i> , 2016, 70, 707-715.	0.3	4
25	Physical and sensory properties of corn flakes with added dry residue of wild oregano distillation. <i>Journal of the Serbian Chemical Society</i> , 2016, 81, 1013-1024.	0.4	7
26	Optimisation of amylase and xylanase addition in dependance of white flour amylase activity. <i>Hemijaska Industrija</i> , 2016, 70, 673-683.	0.3	2
27	The effects of 1%-3 fatty acids and inulin addition to spelt pasta quality. <i>LWT - Food Science and Technology</i> , 2015, 63, 43-51.	2.5	33
28	Quality of spelt pasta enriched with eggs and identification of eggs using 13C MAS NMR spectroscopy. <i>Hemijaska Industrija</i> , 2015, 69, 59-65.	0.3	2
29	The content of essential and toxic elements in wheat bran and flour. <i>Hemijaska Industrija</i> , 2015, 69, 417-423.	0.3	5
30	Spelt pasta with inulin as a functional food. <i>Acta Periodica Technologica</i> , 2015, , 37-44.	0.5	2
31	Optimization of Spelt Pasta Composition, Regarding Inulin Hpx Content and Eggs Quantity. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2014, 2, 167-173.	0.1	8
32	The effect of quantity of added eggs on whole meal pasta quality. <i>Acta Periodica Technologica</i> , 2014, , 23-31.	0.5	1
33	Mathematical approach to assessing spelt cultivars (<i>Triticum aestivum</i> subsp.) Tj ETQq1 1 0,784314 rgBT /Ove	1.3	12
34	Fibres in the dough influencing freezing and thawing kinetics. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1-6.	1.3	7
35	The effects of commercial fibres on frozen bread dough. <i>Journal of the Serbian Chemical Society</i> , 2010, 75, 195-207.	0.4	16
36	The behavior of different fibers at bread dough freezing. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2008, 14, 257-259.	0.4	9