Jelena FilipoviÄ

List of Publications by Year
in descending order

36 papers	219 citations	1163117 8 h-index	1125743 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 Saccharomyces cerevisiae and technological properties of spelt bread. Chemical Industry and Chemical Engineering Quarterly, 2022, 28, 57-66.	0.7	1
2	Modeling convective thin-layer drying of carrot slices and quality parameters. Thermal Science, 2022, 26, 2187-2198.	1.1	3
3	Addition of Combinedly Dehydrated Peach to the Cookiesâ€"Technological Quality Testing and Optimization. Foods, 2022, 11, 1258.	4.3	9
4	Physico-Chemical, Textural and Sensory Evaluation of Spelt Muffins Supplemented with Apple Powder Enriched with Sugar Beet Molasses. Foods, 2022, 11, 1750.	4.3	7
5	Celery Root Phenols Content, Antioxidant Capacities and Their Correlations after Osmotic Dehydration in Molasses. Foods, 2022, 11, 1945.	4.3	5
6	Chemical, antioxidative, and sensory characteristics of wheat bread partially substituted with black chokeberry (Aronia melanocarpa L.) powder. Journal of Food Processing and Preservation, 2021, 45, .	2.0	5
7	Storage time effect on inoculated, osmodehydrated chicken meat microbiological and chemical characteristics. Chemical Industry and Chemical Engineering Quarterly, 2021, , 11-11.	0.7	1
8	The effects of solution type temperature and time on antioxidant capacity of osmotically dried celery leaves. Thermal Science, 2021, 25, 1759-1770.	1.1	7
9	The functional food production: Application of stinging nettle leaves and its extracts in the baking of a bread. Food Chemistry, 2020, 312, 126091.	8.2	32
10	The effect of yeast extract addition on bread quality parameters. Journal of the Serbian Chemical Society, 2020, 85, 737-750.	0.8	9
11	Functional food as a way to improve nutrition and develop tourism. Ekonomija Teorija I Praksa, 2020, 13, 1-10.	0.4	0
12	The effects of the osmotic dehydration parameters on reduction of selected microorganisms on chicken meat. Journal of Food Processing and Preservation, 2019, 43, e14144.	2.0	5
13	Modelling energy savings in chicken meat osmotic dehydration process. E3S Web of Conferences, 2019, 104, 01005.	0.5	1
14	Contribution of Osmotically Dehydrated Wild Garlic onÂBiscuits' Quality Parameters. Periodica Polytechnica: Chemical Engineering, 2019, 63, 499-507.	1.1	2
15	Impact of drying temperatures on the quality of corn flakes with functional components. Journal on Processing and Energy in Agriculture, 2018, 22, 101-103.	0.4	0
16	The Effects of Technological Parameters on Chicken Meat Osmotic Dehydration Process Efficiency. Journal of Food Processing and Preservation, 2017, 41, e13116.	2.0	12
17	The possibility of increasing the antioxidant activity of celery root during osmotic treatment. Journal of the Serbian Chemical Society, 2017, 82, 253-265.	0.8	7
18	Effect of sesame flour and eggs on technology and nutritive quality of spelt pasta. Journal of the Serbian Chemical Society, 2017, 82, 1097-1109.	0.8	1

#	Article	IF	Citations
19	Functional properties of spelt pasta with flaxseed. Hrana I Ishrana, 2017, 58, 35-38.	0.2	0
20	Spelt pasta with increased content of functional componets. Chemical Industry and Chemical Engineering Quarterly, 2017, 23, 349-356.	0.7	2
21	Flakes product supplemented with sunflower and dry residues of wild oregano. Chemical Industry and Chemical Engineering Quarterly, 2017, 23, 229-236.	0.7	1
22	Improving the nutritive characteristics of corn flakes enriched with functional components. Hemijska Industrija, 2017, 71, 495-502.	0.7	0
23	Application of two rheological methods for flour testing to predict pasta quality. Acta Periodica Technologica, 2017, , 85-93.	0.2	1
24	Determination of essential and toxic elements in products of milling wheat. Hemijska Industrija, 2016, 70, 707-715.	0.7	4
25	Physical and sensory properties of corn flakes with added dry residue of wild oregano distillation. Journal of the Serbian Chemical Society, 2016, 81, 1013-1024.	0.8	7
26	Optimisation of amylase and xylanase addition in dependance of white flour amylase activity. Hemijska Industrija, 2016, 70, 673-683.	0.7	2
27	The effects of Ï‰-3 fatty acids and inulin addition to spelt pasta quality. LWT - Food Science and Technology, 2015, 63, 43-51.	5.2	33
28	Quality of spelt pasta enriched with eggs and identification of eggs using 13C MAS NMR spectroscopy. Hemijska Industrija, 2015, 69, 59-65.	0.7	2
29	The content of essential and toxic elements in wheat bran and flour. Hemijska Industrija, 2015, 69, 417-423.	0.7	5
30	Spelt pasta with inulin as a functional food. Acta Periodica Technologica, 2015, , 37-44.	0.2	2
31	Optimization of Spelt Pasta Composition, Regarding Inulin Hpx Content and Eggs Quantity. Journal of Food and Nutrition Research (Newark, Del), 2014, 2, 167-173.	0.3	8
32	The effect of quantity of added eggs on whole meal pasta quality. Acta Periodica Technologica, 2014, , 23-31.	0.2	1
33	Mathematical approach to assessing spelt cultivars (<scp>T</scp>riticum aestivum subsp.) Tj ETQq1 1 0.784314 rgBT /Ove	2.7	12
34	Fibres in the dough influencing freezing and thawing kinetics. International Journal of Food Science and Technology, 2010, 45, 1-6.	2.7	7
35	The effects of commercial fibres on frozen bread dough. Journal of the Serbian Chemical Society, 2010, 75, 195-207.	0.8	16
36	The behavior of different fibers at bread dough freezing. Chemical Industry and Chemical Engineering Quarterly, 2008, 14, 257-259.	0.7	9