

Danijela Å eremet

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8123094/publications.pdf>

Version: 2024-02-01

16
papers

135
citations

1478458

6
h-index

1281846

11
g-index

16
all docs

16
docs citations

16
times ranked

139
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of Banana and Red Beetroot Peels: Determination of Basic Macrocomponent Composition, Application of Novel Extraction Methodology and Assessment of Biological Activity In Vitro. Sustainability, 2020, 12, 4539.	3.2	33
2	Waste streams in onion production: Bioactive compounds, quercetin and use of antimicrobial and antioxidative properties. Waste Management, 2021, 126, 476-486.	7.4	28
3	Challenges in confectionery industry: Development and storage stability of innovative white tea-based candies. Journal of Food Science, 2020, 85, 2060-2068.	3.1	15
4	Development, Characterization and Incorporation of Alginate-Plant Protein Covered Liposomes Containing Ground Ivy (<i>Glechoma hederacea</i> L.) Extract into Candies. Foods, 2022, 11, 1816.	4.3	12
5	Physicochemical, bioactive, and sensory assessment of white tea-based candies during 4-months storage. Journal of Food Processing and Preservation, 2020, 44, e14628.	2.0	9
6	Free radical detection in water after processing by means of high voltage electrical discharges and high power ultrasound. Journal of Food Processing and Preservation, 2021, 45, e15176.	2.0	6
7	Formulation and characterization of liposomal encapsulated systems of bioactive ingredients from traditional plant mountain germander (<i>Teucrium montanum</i> L.) for the incorporation into coffee drinks. Food Chemistry, 2022, 370, 131257.	8.2	6
8	Optimization of heat-, microwave-assisted and subcritical water extraction of phenolic compounds from ground ivy (<i>Glechoma hederacea</i> L.) using response surface methodology. Journal of Applied Research on Medicinal and Aromatic Plants, 2021, 25, 100346.	1.5	6
9	Antioxidant and Sensory Assessment of Innovative Coffee Blends of Reduced Caffeine Content. Molecules, 2022, 27, 448.	3.8	6
10	Development and characterisation of functional cocoa (<i>Theobroma cacao</i> L.)-based edible films. International Journal of Food Science and Technology, 2020, 55, 1326-1335.	2.7	4
11	Comprehensive Study of Traditional Plant Ground Ivy (<i>Glechoma hederacea</i> L.) Grown in Croatia in Terms of Nutritional and Bioactive Composition. Foods, 2022, 11, 658.	4.3	4
12	The multiple-response modeling of heat-assisted, microwave-assisted and subcritical water extraction on selected phenolics from traditional plant species <i>Teucrium montanum</i> . Preparative Biochemistry and Biotechnology, 2022, 52, 809-822.	1.9	2
13	Extraction of bioactive compounds from different types of tea by high hydrostatic pressure. Journal of Food Processing and Preservation, 2021, 45, e15751.	2.0	1
14	Impact of heat-assisted HVED plasma treatment on quality of apple juice. Hrvatski Aeosopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam, 2021, 15, .	0.2	1
15	An insight into the chemical composition of ground ivy (<i>Glechoma hederacea</i> L.) by means of macrocomponent analysis and fractionation of phenolic compounds. Hrvatski Aeosopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam, 2021, 15, .	0.2	1
16	The assesement of bioactive potential and sensory acceptability of coffee and its byproducts- cascara and silverskin. Hrvatski Aeosopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam, 2021, 16, 35-40.	0.2	1