

# Danijela Seremet

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

12  
papers

38  
citations

3  
h-index

5  
g-index

16  
ext. papers

85  
ext. citations

3.3  
avg, IF

1.77  
L-index

#	Paper	IF	Citations
12	Valorization of Banana and Red Beetroot Peels: Determination of Basic Macrocomponent Composition, Application of Novel Extraction Methodology and Assessment of Biological Activity In Vitro. <i>Sustainability</i> , <b>2020</b> , 12, 4539	3.6	18
11	Waste streams in onion production: Bioactive compounds, quercetin and use of antimicrobial and antioxidative properties. <i>Waste Management</i> , <b>2021</b> , 126, 476-486	8.6	5
10	Challenges in confectionery industry: Development and storage stability of innovative white tea-based candies. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2060-2068	3.4	4
9	Physico-chemical, bioactive, and sensory assessment of white tea-based candies during 4-months storage. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14628	2.1	3
8	Development and characterisation of functional cocoa ( <i>Theobroma cacao</i> L.)-based edible films. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1326-1335	3.8	2
7	Free radical detection in water after processing by means of high voltage electrical discharges and high power ultrasound. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15176	2.1	2
6	Impact of heat-assisted HVED plasma treatment on quality of apple juice. <i>Hrvatski časopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , <b>2021</b> , 15,	0.2	1
5	Extraction of bioactive compounds from different types of tea by high hydrostatic pressure. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15751	2.1	1
4	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. <i>Food Chemistry</i> , <b>2022</b> , 370, 131257	8.5	1
3	Optimization of heat-, microwave-assisted and subcritical water extraction of phenolic compounds from ground ivy ( <i>Glechoma hederacea</i> L.) using response surface methodology. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , <b>2021</b> , 25, 100346	2.6	0
2	The assesement of bioactive potential and sensory acceptability of coffee and its byproducts-cascara and silverskin. <i>Hrvatski časopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , <b>2021</b> , 16, 35-40	0.2	
1	The multiple-response modeling of heat-assisted, microwave-assisted and subcritical water extraction on selected phenolics from traditional plant species. <i>Preparative Biochemistry and Biotechnology</i> , <b>2021</b> , 1-14	2.4	