

Maja Benkovic

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	The quality and shelf life of biscuits with cryo-ground proso millet and buckwheat by-products. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15532.	2.0	4
2	The effect of cryogrinding and size separation on bioactive profile of buckwheat hulls. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1911-1919.	2.7	4
3	Application of NIRs coupled with PLS and ANN modelling to predict average droplet size in oil-in-water emulsions prepared with different microfluidic devices. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 270, 120860.	3.9	10
4	Enhancement of the Green Extraction of Bioactive Molecules from <i>Olea europaea</i> Leaves. <i>Separations</i> , 2022, 9, 33.	2.4	4
5	Application of Optimization and Modeling for the Composting Process Enhancement. <i>Processes</i> , 2022, 10, 229.	2.8	8
6	Evaluation of the Adsorption and Desorption Dynamics of Beet Juice Red Dye on Alginate Microbeads. <i>Gels</i> , 2022, 8, 13.	4.5	3
7	Development of ANN models based on combined UV-vis-NIR spectra for rapid quantification of physical and chemical properties of industrial hemp extracts. <i>Phytochemical Analysis</i> , 2021, 32, 326-338.	2.4	12
8	Microwave-assisted extraction of phenolic compounds from <i>Cannabis sativa</i> L.: optimization and kinetics study. <i>Separation Science and Technology</i> , 2021, 56, 2047-2060.	2.5	23
9	The power of microsystem technology in the food industry – “Going small makes it better”. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102613.	5.6	9
10	Analysis of the Adsorption and Release Processes of Bioactives from Lamiaceae Plant Extracts on Alginate Microbeads. <i>Food and Bioprocess Technology</i> , 2021, 14, 1216-1230.	4.7	8
11	The Effect of Micromixer Geometry on the Diameters of Emulsion Droplets: NIR Spectroscopy and Artificial Neural Networks Modeling. <i>Engineering Proceedings</i> , 2021, 4, .	0.4	0
12	Detection of honey adulteration – The potential of UV-VIS and NIR spectroscopy coupled with multivariate analysis. <i>LWT - Food Science and Technology</i> , 2021, 145, 111316.	5.2	32
13	Rapid quantification of dissolved solids and bioactives in dried root vegetable extracts using near infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 261, 120074.	3.9	9
14	Bioactives Functionalization and Interactions. , 2021, , 307-336.		0
15	278 – Planning of gluten free diet using nutritional systems biology approach. , 2021, , .		0
16	Application of multivariate regression and artificial neural network modelling for prediction of physical and chemical properties of medicinal plants aqueous extracts. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2020, 16, 100229.	1.5	9
17	Storage stability, micronisation, and application of nutrient-dense fraction of proso millet bran in gluten-free bread. <i>Journal of Cereal Science</i> , 2020, 91, 102864.	3.7	30
18	Effects of drying on physical and chemical properties of root vegetables: Artificial neural network modelling. <i>Food and Bioprocess Processing</i> , 2020, 119, 148-160.	3.6	20

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19	In vitro digestion of the bioactives originating from the Lamiaceae family herbal teas: A kinetic and PLS modeling study. <i>Journal of Food Biochemistry</i> , 2020, 44, e13233.	2.9	2
20	Development of continuously operated aqueous two-phase microextraction process using natural deep eutectic solvents. <i>Separation and Purification Technology</i> , 2020, 244, 116746.	7.9	16
21	Optimization of the foam mat drying process for production of cocoa powder enriched with peppermint extract. <i>LWT - Food Science and Technology</i> , 2019, 115, 108440.	5.2	16
22	Influence of Carob Flour and Carob Bean Gum on Rheological Properties of Cocoa and Carob Pastry Fillings. <i>Foods</i> , 2019, 8, 66.	4.3	9
23	Development of Near Infrared Spectroscopy Models for Quantitative Prediction of the Content of Bioactive Compounds in Olive Leaves. <i>Chemical and Biochemical Engineering Quarterly</i> , 2019, 32, 535-543.	0.9	18
24	Applicability of Foam Mat Drying Process for Production of Instant Cocoa Powder Enriched with Lavender Extract. <i>Food Technology and Biotechnology</i> , 2019, 57, 159-170.	2.1	20
25	Physical, chemical and sensory properties of instant cocoa powder enriched with industrial hemp extract (<i>Cannabis sativa</i> L.). <i>Journal on Processing and Energy in Agriculture</i> , 2019, 23, 19-23.	0.4	3
26	The estimation of kinetic parameters of the solid-liquid extraction process of the lavender flower (<i>Lavandula x hybrida</i> L.). <i>Croatian Journal of Food Science and Technology</i> , 2018, 10, 64-72.	0.3	7
27	Application of NIR spectroscopy in gluten detection as a cross-contaminant in food. <i>Hrvatski Åasopis Za Prehrambenu Tehnologiju Biotehnologiju I Nutricionizam</i> , 2018, 13, 120-127.	0.2	2
28	Optimizing bioactive compounds extraction from different medicinal plants and prediction through nonlinear and linear models. <i>Industrial Crops and Products</i> , 2018, 126, 449-458.	5.2	36
29	Production of cocoa and carob-based drink powders by foam mat drying. <i>Journal of Food Process Engineering</i> , 2018, 41, e12825.	2.9	12
30	Regression Models for Description of Roasted Ground Coffee Powder Color Change during Secondary Shelf-Life as Related to Storage Conditions and Packaging Material. <i>Beverages</i> , 2018, 4, 16.	2.8	9
31	Multi-criteria Decision Analysis: Linear and Non-linear Optimization of Aqueous Herbal Extracts. <i>Multiple Criteria Decision Making</i> , 2018, , 167-184.	0.8	0
32	Flow properties and chemical composition of carob (<i>Ceratonia siliqua</i> L.) flours as related to particle size and seed presence. <i>Food Research International</i> , 2017, 100, 211-218.	6.2	35
33	Integrated approach for bioactive quality evaluation of medicinal plant extracts using HPLC-DAD, spectrophotometric, near infrared spectroscopy and chemometric techniques. <i>International Journal of Food Properties</i> , 2017, 20, S2463-S2480.	3.0	25
34	Assessment of Drying Characteristics and Texture in Relation with Micromorphological Traits of Carob Pods and Seeds (<i>Ceratonia siliqua</i> L.). <i>Food Technology and Biotechnology</i> , 2016, 54, 432-440.	2.1	9
35	Kinetics and thermodynamics of the solid-liquid extraction process of total polyphenols, antioxidants and extraction yield from Asteraceae plants. <i>Industrial Crops and Products</i> , 2016, 91, 205-214.	5.2	76
36	Classification and Processing Optimization of Barley Milk Production Using NIR Spectroscopy, Particle Size, and Total Dissolved Solids Analysis. <i>Journal of Chemistry</i> , 2015, 2015, 1-7.	1.9	9

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37	Artificial neural network modelling of changes in physical and chemical properties of cocoa powder mixtures during agglomeration. <i>LWT - Food Science and Technology</i> , 2015, 64, 140-148.	5.2	24
38	Fortification of instant coffee beverages – influence of functional ingredients, packaging material and storage time on physical properties of newly formulated, enriched instant coffee powders. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2607-2618.	3.5	5
39	Physical Properties of Non-Agglomerated Cocoa Drink Powder Mixtures Containing Various Types of Sugar and Sweetener. <i>Food and Bioprocess Technology</i> , 2013, 6, 1044-1058.	4.7	18
40	Flow Properties of Commonly Used Food Powders and Their Mixtures. <i>Food and Bioprocess Technology</i> , 2013, 6, 2525-2537.	4.7	28
41	Assessment of powder flow characteristics in incoherent soup concentrates. <i>Advanced Powder Technology</i> , 2012, 23, 620-631.	4.1	32
42	Innovative formulations of chocolates enriched with plant polyphenols from <i>Rubus idaeus</i> L. leaves and characterization of their physical, bioactive and sensory properties. <i>Food Research International</i> , 2012, 48, 820-830.	6.2	55
43	Physical Properties and Bioactive Constituents of Powdered Mixtures and Drinks Prepared with Cocoa and Various Sweeteners. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7187-7195.	5.2	26