

Ivana T KarabegoviÄ

List of Publications by Year in descending order

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893
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#	ARTICLE	IF	CITATIONS
1	Characterization of free and insoluble-bound phenolics of chia (<i>Salvia hispanica</i> L.) seeds. <i>Natural Product Research</i> , 2022, 36, 385-389.	1.0	6
2	Pre-Fermentative Cold Maceration and Native Non-Saccharomyces Yeasts as a Tool to Enhance Aroma and Sensory Attributes of Chardonnay Wine. <i>Horticulturae</i> , 2022, 8, 212.	1.2	7
3	Oenological Characterization of Native <i>Hanseniaspora uvarum</i> Strains. <i>Fermentation</i> , 2022, 8, 92.	1.4	7
4	Insight into the Aroma Profile and Sensory Characteristics of "Prokupac"™ Red Wine Aromatised with Medicinal Herbs. <i>Horticulturae</i> , 2022, 8, 277.	1.2	1
5	Microencapsulated biofertilizer formulation: product development and effect on growth of green pepper seedlings. <i>Spanish Journal of Agricultural Research</i> , 2022, 20, e0803.	0.3	0
6	Native Non-Saccharomyces Yeasts as a Tool to Produce Distinctive and Diverse Tamjanika Grape Wines. <i>Foods</i> , 2022, 11, 1935.	1.9	4
7	The wild raspberry in Serbia: An ethnobotanical study. <i>Botanica Serbica</i> , 2021, 45, 107-117.	0.4	2
8	Fermentative Potential of Native Yeast <i>Candida famata</i> for Prokupac Grape Must Fermentation. <i>Agriculture (Switzerland)</i> , 2021, 11, 358.	1.4	7
9	Potential of non-Saccharomyces yeast for improving the aroma and sensory profile of Prokupac red wine. <i>Oeno One</i> , 2021, 55, 181-195.	0.7	10
10	Influence of the Isolation Method to the Composition and Antimicrobial and Antioxidative Activity of Winter Savory (<i>Satureja montana</i> L.) Essential Oil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 386-399.	0.7	7
11	Pumpkin fruit (<i>Cucurbita pepo</i> L.) as a source of phytochemicals useful in food and pharmaceutical industries. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4596-4607.	1.6	2
12	Valorization of Winery Waste: Prokupac Grape Seed as a Source of Nutritionally Valuable Oil. <i>Agronomy</i> , 2021, 11, 1864.	1.3	1
13	Enhancing lipid extraction from green microalgae <i>Chlorella</i> sp. using a deep eutectic solvent pretreatment. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2021, 27, 313-317.	0.4	6
14	Nettle (<i>Urtica dioica</i> L.) seeds as a source of free and bound phenolics: The antioxidant, antimicrobial activity and the composition. <i>Advanced Technologies</i> , 2020, 9, 13-20.	0.2	1
15	The identification of volatile aroma compounds from local fruit based spirits using a headspace solid-phase microextraction technique coupled with the gas chromatography-mass spectrometry. <i>Advanced Technologies</i> , 2020, 9, 19-28.	0.2	6
16	<i>Bacillus subtilis</i> NCIM2063 batch cultivation: The influence of the substrate concentration and oxygen transfer rate on the biomass yield. <i>Advanced Technologies</i> , 2020, 9, 44-49.	0.2	2
17	<i>Bacillus</i> based microbial formulations: Optimization of the production process. <i>Hemijaska Industrija</i> , 2019, 73, 169-182.	0.3	25
18	Total polyphenols from <i>Solanum retroflexum</i> Dun. fruit: extraction and optimization by response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1772-1778.	1.6	3

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19	Aronia leaves at the end of harvest season â€” Promising source of phenolic compounds, macro- and microelements. <i>Scientia Horticulturae</i> , 2018, 239, 17-25.	1.7	13
20	Direct ultrasound-assisted extraction and characterization of phenolic compounds from fresh houseleek (<i>Sempervivum marmoreum</i> L.) leaves. <i>Hemijaska Industrija</i> , 2018, 72, 13-21.	0.3	5
21	Microbial fertilizers: A comprehensive review of current findings and future perspectives. <i>Spanish Journal of Agricultural Research</i> , 2018, 16, e09R01.	0.3	94
22	The comparative study on the composition of acylglycerols and fatty acids in celery, parsnip and black radish roots. <i>Advanced Technologies</i> , 2018, 7, 28-34.	0.2	2
23	The kinetics of alcoholic fermentation, phenolic content, antioxidant and antimicrobial activity of the wine obtained from Plovdiva grape with the addition of aromatic herbs. <i>Advanced Technologies</i> , 2018, 7, 11-18.	0.2	2
24	RSM approach for modeling and optimization of microwave-assisted extraction of chokeberry. <i>Advanced Technologies</i> , 2018, 7, 11-19.	0.2	3
25	Legislation in production of gelled products. <i>Hrana I Ishrana</i> , 2017, 58, 12-18.	0.2	0
26	The antioxidant activity and the composition of free and bound phenolic acids in dough of wheat flour enriched by <i>Bioletus edulis</i> after mixing and thermal processing. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2019-2025.	1.3	10
27	Optimization of microwave-assisted extraction of total polyphenolic compounds from chokeberries by response surface methodology and artificial neural network. <i>Separation and Purification Technology</i> , 2016, 160, 89-97.	3.9	121
28	A Characterization of Content, Composition and Scavenging Capacity of Phenolic Compounds in Parsnip Roots of Various Weight. <i>Natural Product Communications</i> , 2014, 9, 1934578X1400900.	0.2	5
29	The effect of different extraction techniques on the composition and antioxidant activity of cherry laurel (<i>Prunus laurocerasus</i>) leaf and fruit extracts. <i>Industrial Crops and Products</i> , 2014, 54, 142-148.	2.5	98
30	Optimization of Microwave-Assisted Extraction of Cherry Laurel Fruit. <i>Separation Science and Technology</i> , 2014, 49, 416-423.	1.3	25
31	Optimization of microwave-assisted extraction and characterization of phenolic compounds in cherry laurel (<i>Prunus laurocerasus</i>) leaves. <i>Separation and Purification Technology</i> , 2013, 120, 429-436.	3.9	62
32	Antioxidant activity, the content of total phenols and flavonoids in the ethanol extracts of <i>Mentha longifolia</i> (L.) Hudson dried by the use of different techniques. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2012, 18, 411-420.	0.4	28
33	Comparison of Antioxidant and Antimicrobial Activities of Methanolic Extracts of the <i>Artemisia</i> sp. Recovered by Different Extraction Techniques. <i>Chinese Journal of Chemical Engineering</i> , 2011, 19, 504-511.	1.7	63
34	Comparison of antioxidant and antimicrobial activities of extracts obtained from <i>Salvia glutinosa</i> L. and <i>Salvia officinalis</i> L.. <i>Hemijaska Industrija</i> , 2011, 65, 599-605.	0.3	20
35	The effect of thermal processing on the content and antioxidant capacity of free and bound phenolics of cookies enriched by nettle (<i>Urtica dioica</i> L.) seed flour and extract. <i>Food Science and Technology</i> , 0, 42, .	0.8	6