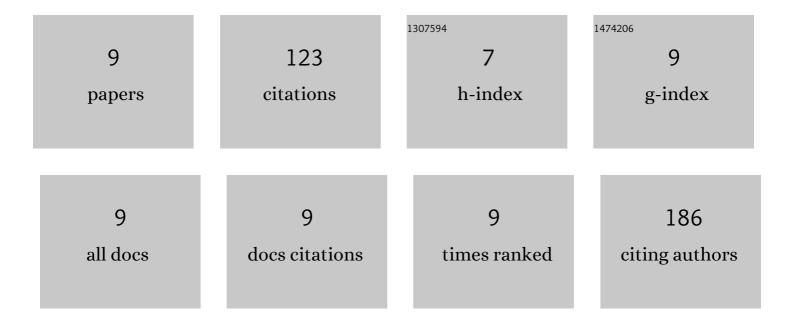
## Sanja KostadinovićVeliÄkovska

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8331080/publications.pdf Version: 2024-02-01



Sanja Kostadinović

#	Article	IF	CITATIONS
1	Quality evaluation of coldâ€pressed edible oils from Macedonia. European Journal of Lipid Science and Technology, 2015, 117, 2023-2035.	1.5	42
2	Bioactive compounds and "in vitro―antioxidant activity of some traditional and non-traditional cold-pressed edible oils from Macedonia. Journal of Food Science and Technology, 2018, 55, 1614-1623.	2.8	18
3	Selection of 80 newly isolated autochthonous yeast strains from the TikveÅ <sub>i</sub> region of Macedonia and their impact on the quality of red wines produced from Vranec and Cabernet Sauvignon grape varieties. Food Chemistry, 2017, 216, 309-315.	8.2	15
4	Bioactive Phenolic Compounds from Lingonberry (Vaccinium vitis-idaea L.): Extraction, Chemical Characterization, Fractionation and Cellular Antioxidant Activity. Antioxidants, 2022, 11, 467.	5.1	13
5	Accumulation of Phenolic Compounds and Antioxidant Capacity during Berry Development in Black â€ĩsabel' Grape (Vitis vinifera L. x Vitis labrusca L.). Molecules, 2020, 25, 3845.	3.8	9
6	The impact of some wine-making practices on the quality of Vranec red wines from Macedonia produced by the newly-selected local strain "F-78― Food Chemistry, 2016, 194, 1123-1131.	8.2	8
7	Electrochemical Determination of Antioxidant Capacity of Traditional Homemade Fruit Vinegars Produced with Double Spontaneous Fermentation. Microorganisms, 2021, 9, 1946.	3.6	8
8	Effect of bioactive compounds on antiradical and antimicrobial activity of extracts and cold-pressed edible oils from nutty fruits from Macedonia. Journal of Food Measurement and Characterization, 2018, 12, 2545-2552.	3.2	5
9	Influence of Autochthonous and Commercial Yeast Strains on Fermentation and Quality of Wines Produced from Vranec and Cabernet Sauvignon Grape Varieties from TikveÅ; Wine-Growing Region, Republic of North Macedonia. Applied Sciences (Switzerland), 2021, 11, 6135.	2.5	5