

# Jasna Bertoncelj

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8587210/publications.pdf>

Version: 2024-02-01

14  
papers

263  
citations

1307366

7  
h-index

1281743

11  
g-index

14  
all docs

14  
docs citations

14  
times ranked

416  
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of EDXRF elemental fingerprinting for discrimination of botanical and geographical origin of Slovenian bee pollen. <i>X-Ray Spectrometry</i> , 2022, 51, 186-197.	0.9	5
2	Trans fatty acids in frequently consumed products from Serbian and Slovenian market. <i>Central European Journal of Public Health</i> , 2022, 30, 51-57.	0.4	0
3	Development of low-fat chicken bologna sausages enriched with inulin, oat fibre or psyllium. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1818-1828.	1.3	14
4	Difference in the Attitude of Students and Employees of the University of Ljubljana towards Work from Home and Online Education: Lessons from COVID-19 Pandemic. <i>Sustainability</i> , 2021, 13, 5118.	1.6	26
5	Inadequate Intake of Dietary Fibre in Adolescents, Adults, and Elderlies: Results of Slovenian Representative Sl. Menu Study. <i>Nutrients</i> , 2021, 13, 3826.	1.7	21
6	Preparation of Î-glucan and antioxidant-rich fractions by stone milling of hull-less barley. <i>International Journal of Food Science and Technology</i> , 2020, 55, 681-689.	1.3	5
7	The importance of bee products in human nutrition. <i>Acta Agriculturae Slovenica</i> , 2020, 115, .	0.2	1
8	Yolk colour of eggs from different housing systems. <i>Meso</i> , 2019, 21, 378-385.	0.1	2
9	Carbohydrate composition of Slovenian bee pollens. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1880-1888.	1.3	22
10	Data on Composition of Slovenian Food. , 2018, , .		0
11	Functional and Nutritional Properties of Different Types of Slovenian Honey. , 2016, , 323-338.		4
12	The Slovenian food composition database. <i>Food Chemistry</i> , 2013, 140, 495-499.	4.2	29
13	Characterisation of Slovenian honeys on the basis of sensory and physicochemical analysis with a chemometric approach. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1661-1671.	1.3	38
14	LC-DAD-ESI/MS analysis of flavonoids and abscisic acid with chemometric approach for the classification of Slovenian honey. <i>Food Chemistry</i> , 2011, 127, 296-302.	4.2	96