

Olivera AuragiÄ

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

608
citations

840776

11
h-index

642732

23
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28
all docs

28
docs citations

28
times ranked

927
citing authors

#	ARTICLE	IF	CITATIONS
1	Occurrence and estimation of aflatoxin M1 exposure in milk in Serbia. <i>Food Control</i> , 2014, 38, 41-46.	5.5	128
2	Decontamination of Mycotoxin-Contaminated Feedstuffs and Compound Feed. <i>Toxins</i> , 2019, 11, 617.	3.4	116
3	Anti-biofilm activities of essential oils rich in carvacrol and thymol against <i>Salmonella</i> Enteritidis. <i>Biofouling</i> , 2019, 35, 361-375.	2.2	85
4	Importance of feed structure (particle size) and feed form (mash vs. pellets) in pig nutrition – A review. <i>Animal Feed Science and Technology</i> , 2017, 233, 133-144.	2.2	52
5	Phenolic Compounds Contained in Little-known Wild Fruits as Antiadhesive Agents Against the Beverage-Spoiling Bacteria <i>Asaia</i> spp.. <i>Molecules</i> , 2017, 22, 1256.	3.8	38
6	Aflatoxins in maize harvested in the Republic of Serbia over the period 2012–2016. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2018, 11, 246-255.	2.8	34
7	Reduce, Reuse, Recycle for Food Waste: A Second Life for Fresh-Cut Leafy Salad Crops in Animal Diets. <i>Animals</i> , 2020, 10, 1082.	2.3	28
8	Plant food by-products as feed: Characteristics, possibilities, environmental benefits, and negative sides. <i>Food Reviews International</i> , 2019, 35, 363-389.	8.4	16
9	Soybean Molasses in Animal Nutrition. <i>Animals</i> , 2021, 11, 514.	2.3	13
10	Dietary inclusion of <i>Artemisia absinthium</i> for management of growth performance, antioxidative status and quality of chicken meat. , 0, 79, .		12
11	Influence of grinding method and grinding intensity of corn on mill energy consumption and pellet quality. <i>Hemijaska Industrija</i> , 2016, 70, 67-72.	0.7	12
12	Physical traits and nutritional quality of selected Serbian maize genotypes differing in kernel hardness and colour. <i>Food and Feed Research</i> , 2019, 46, 51-59.	0.5	11
13	The joint mixing action of the static pre-mixer and the rotating drum mixer – Discrete element method approach. <i>Advanced Powder Technology</i> , 2018, 29, 1734-1741.	4.1	9
14	Fatty Acid Composition and β -Carotene Content in Egg Yolk of Laying Hens Fed with Linseed, Paprika and Marigold. <i>Contemporary Agriculture</i> , 2016, 65, 15-22.	0.4	8
15	Effect of garlic, black pepper and hot red pepper on productive performances and blood lipid profile of broiler chickens. , 0, , .		8
16	Impact of variability in protein content of sunflower meal on the extrusion process and physical quality of the extruded salmonid feed. <i>Journal of Food Process Engineering</i> , 2021, 44, e13640.	2.9	7
17	Comparison of Nutritional Profiles of Super Worm (<i>Zophobas morio</i>) and Yellow Mealworm (<i>Tenebrio molitor</i>) as Alternative Feeds Used in Animal Husbandry: Is Super Worm Superior?. <i>Animals</i> , 2022, 12, 1277.	2.3	5
18	Management of blood lipid profile and oxidative status in Holstein and Simmental dairy cows during lactation. <i>Mljekarstvo</i> , 2019, 69, 116-124.	0.6	4

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19	Comparison of two dry fractionation processes for protein enrichment of sunflower meal. Food and Feed Research, 2019, 46, 209-217.	0.5	4
20	A rapid spectrophotometric method for determination of thiobarbituric acid reactive substances in rainbow trout feed. Food and Feed Research, 2020, 47, 43-53.	0.5	4
21	By-products of the oil industry as sources of amino acids in feed. Food and Feed Research, 2020, 47, 131-137.	0.5	4
22	Starch composition related to physical traits in maize kernel. Journal on Processing and Energy in Agriculture, 2021, 25, 78-81.	0.4	3
23	Application of soybean oil and glycerol in animal feed production, ANN model. Acta Periodica Technologica, 2019, , 51-58.	0.2	3
24	Precision of laboratory methods based on protein solubility in quality control of heat treated feedstuffs. Hemijska Industrija, 2012, 66, 53-57.	0.7	3
25	Impact of Microwave Thermal Processing on Major Grain Quality Traits of Linseed (Linum usitatissimum) Tj ETQq1 1 0.784314 rgBT /Over 3.2 1	0.784314	3
26	Determining the degree of powder homogeneity using PC-based program. Hemijska Industrija, 2010, 64, 431-437.	0.7	0
27	Detoxification of linseed-sunflower meal co-extrudate: Process prediction. Food and Feed Research, 2018, 45, 193-201.	0.5	0
28	Determination of protein oxidation in aquaculture feed. Food and Feed Research, 2021, 48, 175-184.	0.5	0