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List of Publications by Year in descending order

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Version: 2024-02-01

53
papers

2,458
citations

236833

25
h-index

206029

48
g-index

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all docs

53
docs citations

53
times ranked

4074
citing authors

#	ARTICLE	IF	CITATIONS
1	Anthelmintic Properties of Essential Oils to Control Gastrointestinal Nematodes in Sheepâ€”In Vitro and In Vivo Studies. <i>Veterinary Sciences</i> , 2022, 9, 93.	0.6	22
2	Comparison study between popular brands of coffee, tea and red wine regarding polyphenols content and antioxidant activity. , 2022, 1, 100030.		12
3	Comprehensive study of <i>Anthriscus sylvestris</i> lignans. <i>Phytochemistry</i> , 2021, 192, 112958.	1.4	12
4	HPLCâ€”MS/MS profiling of wild-growing scentless chamomile. <i>Acta Chromatographica</i> , 2020, 32, 86-94.	0.7	17
5	Preliminary Survey of <i>Alternaria</i> Toxins Reduction during Fermentation of Whole Wheat Dough. <i>Microorganisms</i> , 2020, 8, 303.	1.6	5
6	In vitro ovicidal activity of two chemotypes of the yarrow (<i>Achillea millefolium</i> L.) essential oil against sheep gastrointestinal nematodes. <i>Archives of Veterinary Medicine</i> , 2020, 13, 59-76.	0.1	1
7	The Fate of <i>Alternaria</i> Toxins in the Wheat-Processing Chain. , 2019, , 37-51.		1
8	Effect of Wheat Milling Process on the Distribution of <i>Alternaria</i> Toxins. <i>Toxins</i> , 2019, 11, 139.	1.5	19
9	Investigation of the chemical composition and biological activity of edible grapevine (<i>Vitis vinifera</i> L.) leaf varieties. <i>Food Chemistry</i> , 2019, 286, 686-695.	4.2	35
10	Effect of Atmospheric Cold Plasma Treatments on Reduction of <i>Alternaria</i> Toxins Content in Wheat Flour. <i>Toxins</i> , 2019, 11, 704.	1.5	17
11	Stability of <i>Alternaria</i> toxins during bread-making process. <i>Food and Feed Research</i> , 2019, 46, 73-81.	0.2	4
12	Photocatalytic decomposition of selected biologically active compounds in environmental waters using TiO ₂ /polyaniline nanocomposites: Kinetics, toxicity and intermediates assessment. <i>Environmental Pollution</i> , 2018, 239, 457-465.	3.7	35
13	The occurrence of selected xenobiotics in the Danube river via LC-MS/MS. <i>Environmental Science and Pollution Research</i> , 2018, 25, 11074-11083.	2.7	17
14	Chemical characterization, antioxidant, genotoxic and in vitro cytotoxic activity assessment of <i>Juniperus communis</i> var. <i>saxatilis</i> . <i>Food and Chemical Toxicology</i> , 2018, 112, 118-125.	1.8	31
15	Antioxidant and anti-inflammatory activities of quercetin and its derivatives. <i>Journal of Functional Foods</i> , 2018, 40, 68-75.	1.6	522
16	Solvent selection for efficient extraction of bioactive compounds from grape pomace. <i>Industrial Crops and Products</i> , 2018, 111, 379-390.	2.5	127
17	The influence of low temperature and diapause phase on sugar and polyol content in the European corn borer <i>Ostrinia nubilalis</i> (Hbn.). <i>Journal of Insect Physiology</i> , 2018, 109, 107-113.	0.9	23
18	Heavy metal accumulation in vegetable species and health risk assessment in Serbia. <i>Environmental Monitoring and Assessment</i> , 2018, 190, 459.	1.3	51

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19	Chemical Composition and Immuno-Modulatory Effects of <i>Urtica dioica</i> L. (Stinging Nettle) Extracts. <i>Phytotherapy Research</i> , 2017, 31, 1183-1191.	2.8	34
20	Polyphenolic profile, antioxidant and neuroprotective potency of grape juices and wines from Fruškogora region (Serbia). <i>International Journal of Food Properties</i> , 2017, 20, S2552-S2568.	1.3	19
21	Determination of residues of sulfonylurea herbicides in soil by using microwave-assisted extraction and high performance liquid chromatographic method. <i>Hemijaska Industrija</i> , 2017, 71, 289-298.	0.3	7
22	Binary and Tertiary Mixtures of <i>Satureja hortensis</i> and <i>Origanum vulgare</i> Essential Oils as Potent Antimicrobial Agents Against <i>Helicobacter pylori</i> . <i>Phytotherapy Research</i> , 2016, 30, 476-484.	2.8	58
23	Possibility of <i>Alternaria</i> toxins reduction by extrusion processing of whole wheat flour. <i>Food Chemistry</i> , 2016, 213, 784-790.	4.2	26
24	Advanced oxidation processes for the removal of [bmim][Sal] third generation ionic liquids: effect of water matrices and intermediates identification. <i>RSC Advances</i> , 2016, 6, 52826-52837.	1.7	19
25	Essential Oils as Powerful Antioxidants: Misconception or Scientific Fact?. <i>ACS Symposium Series</i> , 2016, , 187-208.	0.5	18
26	Phenolic profile, antioxidant and anti-inflammatory potential of herb and root extracts of seven selected legumes. <i>Industrial Crops and Products</i> , 2016, 83, 641-653.	2.5	51
27	Optimization of extraction conditions for secondary biomolecules from various plant species. <i>Hemijaska Industrija</i> , 2016, 70, 473-483.	0.3	17
28	<i>Alternaria</i> toxins in wheat from the Autonomous Province of Vojvodina, Serbia: a preliminary survey. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 1-10.	1.1	19
29	Efficient removal of sulcotriione and its formulated compound Tangenta® in aqueous TiO ₂ suspension: Stability, photoproducts assessment and toxicity. <i>Chemosphere</i> , 2015, 138, 988-994.	4.2	19
30	Essential Oil of <i>Eucalyptus Gunnii</i> Hook. As a Novel Source of Antioxidant, Antimutagenic and Antibacterial Agents. <i>Molecules</i> , 2014, 19, 19007-19020.	1.7	18
31	Quantitative determination of plant phenolics in <i>Urtica dioica</i> extracts by high-performance liquid chromatography coupled with tandem mass spectrometric detection. <i>Food Chemistry</i> , 2014, 143, 48-53.	4.2	157
32	Phytochemical composition and antioxidant, anti-inflammatory and antimicrobial activities of <i>Juniperus macrocarpa</i> Sibth. et Sm.. <i>Journal of Functional Foods</i> , 2014, 7, 257-268.	1.6	47
33	Kinetics and the mechanism of the photocatalytic degradation of mesotrione in aqueous suspension and toxicity of its degradation mixtures. <i>Journal of Molecular Catalysis A</i> , 2014, 392, 67-75.	4.8	28
34	Chemical characterisation and biological effects of <i>Juniperus foetidissima</i> Willd. 1806. <i>LWT - Food Science and Technology</i> , 2013, 53, 530-539.	2.5	41
35	Phenolic profile, antioxidant, anti-inflammatory and cytotoxic activities of small yellow onion (<i>Allium flavum</i> L. subsp. <i>flavum</i> , Alliaceae). <i>LWT - Food Science and Technology</i> , 2013, 54, 139-146.	2.5	58
36	Photocatalytic degradation of the herbicide clomazone in natural water using TiO ₂ : Kinetics, mechanism, and toxicity of degradation products. <i>Chemosphere</i> , 2013, 93, 166-171.	4.2	35

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37	EFFECTS OF ESSENTIAL OIL FORMULATIONS ON THE ADULT INSECT TRIBOLIUM CASTANEUM (HERBST) (COL.) Tj ETOq1 1 0,784314	0.3	14
38	Characterization of sirodesmins isolated from the phytopathogenic fungus <i>Leptosphaeria maculans</i> . Journal of the Serbian Chemical Society, 2012, 77, 1363-1379.	0.4	6
39	Spectroscopic monitoring of photocatalytic degradation of the insecticide acetamiprid and its degradation product 6-chloronicotinic acid on TiO ₂ catalyst. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2012, 47, 1919-1929.	0.9	20
40	Phenolic profile, antioxidant, anti-inflammatory and cytotoxic activities of endemic <i>Plantago reniformis</i> G. Beck. Food Research International, 2012, 49, 501-507.	2.9	23
41	Comparative analysis of phenolic profile, antioxidant, anti-inflammatory and cytotoxic activity of two closely-related Plantain species: <i>Plantago altissima</i> L. and <i>Plantago lanceolata</i> L.. LWT - Food Science and Technology, 2012, 47, 64-70.	2.5	90
42	Photocatalytic Degradation of Herbicide Quinmerac in Various Types of Natural Water. Water, Air, and Soil Pollution, 2012, 223, 3009-3020.	1.1	17
43	Antioxidant activity relationship of phenolic compounds in <i>Hypericum perforatum</i> L.. Chemistry Central Journal, 2011, 5, 34.	2.6	87
44	<i>Juniperus sibirica</i> Burgsdorf. as a novel source of antioxidant and anti-inflammatory agents. Food Chemistry, 2011, 124, 850-856.	4.2	76
45	Liquid chromatography/tandem mass spectrometry study of anti-inflammatory activity of Plantain (<i>Plantago</i> L.) species. Journal of Pharmaceutical and Biomedical Analysis, 2010, 52, 701-706.	1.4	49
46	Essential Oil of <i>Myrtus communis</i> L. as a Potential Antioxidant and Antimutagenic Agents. Molecules, 2010, 15, 2759-2770.	1.7	139
47	Variation of essential oil composition of <i>Eucalyptus camaldulensis</i> (myrtaceae) from the Montenegro coastline. Acta Periodica Technologica, 2010, , 151-158.	0.5	16
48	Photodegradation of clopyralid in TiO ₂ suspensions: Identification of intermediates and reaction pathways. Journal of Hazardous Materials, 2009, 168, 94-101.	6.5	68
49	Effect-directed analysis of contaminated sediment from the wastewater canal in Pancevo industrial area, Serbia. Chemosphere, 2009, 77, 907-913.	4.2	37
50	Plantain (<i>Plantago</i> L.) Species as Novel Sources of Flavonoid Antioxidants. Journal of Agricultural and Food Chemistry, 2009, 57, 9268-9273.	2.4	113
51	Phenolic Compounds in Field Horsetail (<i>Equisetum arvense</i> L.) as Natural Antioxidants. Molecules, 2008, 13, 1455-1464.	1.7	77
52	Comparative Assessment of the Photocatalytic Efficiency of TiO ₂ Wackherr in the Removal of Clopyralid from Various Types of Water. , 0, , .		1
53	Bioactivity and chemical profiling of the <i>Juniperus excelsa</i> , which support its usage as a food preservative and nutraceutical. International Journal of Food Properties, 0, , 1-12.	1.3	3