## Mirjana Radomirovic

List of Publications by Year in descending order

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1162367 1199166 12 153 8 12 citations g-index h-index papers 12 12 12 207 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Characterization and effects of binding of food-derived bioactive phycocyanobilin to bovine serum albumin. Food Chemistry, 2018, 239, 1090-1099.	4.2	32
2	Expression, purification and immunological characterization of recombinant nucleocapsid protein fragment from SARS-CoV-2. Virology, 2021, 557, 15-22.	1.1	20
3	Role of Resveratrol in Prevention and Control of Cardiovascular Disorders and Cardiovascular Complications Related to COVID-19 Disease: Mode of Action and Approaches Explored to Increase Its Bioavailability. Molecules, 2021, 26, 2834.	1.7	14
4	Maillard reaction products formation and antioxidative power of spray dried camel milk powders increases with the inlet temperature of drying. LWT - Food Science and Technology, 2021, 143, 111091.	2.5	14
5	Molecular Mechanisms of Possible Action of Phenolic Compounds in COVID-19 Protection and Prevention. International Journal of Molecular Sciences, 2021, 22, 12385.	1.8	14
6	Phycocyanobilin-modified $\hat{l}^2$ -lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. Food Hydrocolloids, 2022, 123, 107169.	5.6	13
7	Stabilization of apo $\hat{l}$ ±-lactalbumin by binding of epigallocatechin-3-gallate: Experimental and molecular dynamics study. Food Chemistry, 2019, 278, 388-395.	4.2	10
8	Covalent binding of food-derived blue pigment phycocyanobilin to bovine $\hat{l}^2$ -lactoglobulin under physiological conditions. Food Chemistry, 2018, 269, 43-52.	4.2	9
9	Fibrinogen Increases Resveratrol Solubility and Prevents it from Oxidation. Foods, 2020, 9, 780.	1.9	8
10	The interactions of the ruthenium(II)-cymene complexes with lysozyme and cytochrome c. Journal of Biological Inorganic Chemistry, 2020, 25, 253-265.	1.1	8
11	Alpha-Gal on the Protein Surface Hampers Transcytosis through the Caco-2 Monolayer. International Journal of Molecular Sciences, 2020, 21, 5742.	1.8	6
12	Application of Ion Exchange and Adsorption Techniques for Separation of Whey Proteins from Bovine Milk. Current Analytical Chemistry, 2021, 18, 341-359.	0.6	5