Mirjana Radomirovic

List of Publications by Year
in descending order

12	153	1163117 8	1199594 12
papers	citations	h-index	g-index

12	12	12	207
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phycocyanobilin-modified Î²-lactoglobulin exhibits increased antioxidant properties and stability to digestion and heating. Food Hydrocolloids, 2022, 123, 107169.	10.7	13
2	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.	3.8	14
3	Expression, purification and immunological characterization of recombinant nucleocapsid protein fragment from SARS-CoV-2. Virology, 2021, 557, 15-22.	2.4	20
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.	5.2	14
5	Application of Ion Exchange and Adsorption Techniques for Separation of Whey Proteins from Bovine Milk. Current Analytical Chemistry, 2021, 18, 341-359.	1.2	5
6	Molecular Mechanisms of Possible Action of Phenolic Compounds in COVID-19 Protection and Prevention. International Journal of Molecular Sciences, 2021, 22, 12385.	4.1	14
7	Alpha-Gal on the Protein Surface Hampers Transcytosis through the Caco-2 Monolayer. International Journal of Molecular Sciences, 2020, 21, 5742.	4.1	6
8	Fibrinogen Increases Resveratrol Solubility and Prevents it from Oxidation. Foods, 2020, 9, 780.	4.3	8
9	The interactions of the ruthenium(II)-cymene complexes with lysozyme and cytochrome c. Journal of Biological Inorganic Chemistry, 2020, 25, 253-265.	2.6	8
10	Stabilization of apo Î±-lactalbumin by binding of epigallocatechin-3-gallate: Experimental and molecular dynamics study. Food Chemistry, 2019, 278, 388-395.	8.2	10
11	Characterization and effects of binding of food-derived bioactive phycocyanobilin to bovine serum albumin. Food Chemistry, 2018, 239, 1090-1099.	8.2	32
12	Covalent binding of food-derived blue pigment phycocyanobilin to bovine Î²-lactoglobulin under physiological conditions. Food Chemistry, 2018, 269, 43-52.	8.2	9