

# Mirjana Radomirovic

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8953126/publications.pdf>

Version: 2024-02-01

12  
papers

153  
citations

1162889

8  
h-index

1199470

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

207  
citing authors

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