ÄurÄ‘ica AÄkar

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9219743/publications.pdf

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49	897	516215	476904
papers	citations	16	29
		h-index	g-index

49	49	49	1150
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Starch Modification by Organic Acids and Their Derivatives: A Review. Molecules, 2015, 20, 19554-19570.	1.7	125
2	Cocoa Shell: A By-Product with Great Potential for Wide Application. Molecules, 2018, 23, 1404.	1.7	88
3	The Chemistry behind Chocolate Production. Molecules, 2019, 24, 3163.	1.7	58
4	Resolving the problem of poor expansion in corn extrudates enriched with food industry by-products. Innovative Food Science and Emerging Technologies, 2018, 47, 517-524.	2.7	56
5	Carbohydratesâ€"Key Players in Tobacco Aroma Formation and Quality Determination. Molecules, 2020, 25, 1734.	1.7	49
6	Isolation of starch from two wheat varieties and their modification with epichlorohydrin. Carbohydrate Polymers, 2010, 81, 76-82.	5.1	46
7	Influence of spelt flour addition on properties of extruded products based on corn grits. Journal of Food Engineering, 2016, 172, 31-37.	2.7	44
8	Simultaneous Determination of Acrylamide and Hydroxymethylfurfural in Extruded Products by LC-MS/MS Method. Molecules, 2019, 24, 1971.	1.7	36
9	Nonthermal methods for starch modificationâ€"A review. Journal of Food Processing and Preservation, 2019, 43, e14242.	0.9	34
10	Influence of dried Hokkaido pumpkin and ascorbic acid addition on chemical properties and colour of corn extrudates. Food Chemistry, 2015, 183, 136-143.	4.2	31
11	Cocoa husk application in the enrichment of extruded snack products. Journal of Food Processing and Preservation, 2019, 43, e13866.	0.9	27
12	Cocoa Polyphenols: Can We Consider Cocoa and Chocolate as Potential Functional Food?. Journal of Chemistry, 2013, 2013, 1-7.	0.9	25
13	Difficulties with Use of Cocoa Bean Shell in Food Production and High Voltage Electrical Discharge as a Possible Solution. Sustainability, 2020, 12, 3981.	1.6	25
14	Rheological Properties of Milk Chocolates as Influenced by Milk Powder Type, Emulsifier, and Cocoa Butter Equivalent Additions. International Journal of Food Properties, 2015, 18, 1568-1574.	1.3	18
15	Influence of chestnut flour addition on quality characteristics of pasta made on extruder and minipress. Czech Journal of Food Sciences, 2016, 34, 166-172.	0.6	18
16	Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. Foods, 2020, 9, 810.	1.9	18
17	Modification of wheat starch with succinic acid/acetic anhydride and azelaic acid/acetic anhydride mixtures I. Thermophysical and pasting properties. Journal of Food Science and Technology, 2014, 51, 2616-2623.	1.4	16
18	Impact of highâ€voltage electric discharge treatment on cocoa shell phenolic components and methylxanthines. Journal of Food Process Engineering, 2020, 43, e13057.	1.5	15

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19	Modification of wheat starch with succinic acid/acetanhydride and azelaic acid/acetanhydride mixtures. II. Chemical and physical properties. Journal of Food Science and Technology, 2014, 51, 1463-1472.	1.4	14
20	High-Voltage Electric Discharge Extraction of Bioactive Compounds from the Cocoa Bean Shell. Chemical and Biochemical Engineering Quarterly, 2019, 33, 271-280.	0.5	14
21	Food Industry By-Products as Raw Materials in the Production of Value-Added Corn Snack Products. Foods, 2021, 10, 946.	1.9	13
22	5-Hydroxymethylfurfural and acrylamide content of cocoa shell treated with high voltage electrical discharge. Food Control, 2020, 110, 107043.	2.8	12
23	Cocoa Shell as a Step Forward to Functional Chocolatesâ€"Bioactive Components in Chocolates with Different Composition. Molecules, 2020, 25, 5470.	1.7	12
24	Hazelnut oil production using pressing and supercritical CO2 extraction. Hemijska Industrija, 2016, 70, 359-366.	0.3	11
25	Nutritionally improved third generation snacks produced by supercritical CO₂ extrusion I. Physical and sensory properties. Journal of Food Process Engineering, 2019, 42, e12961.	1.5	9
26	Comparative Evaluation of Bioactive Compounds and Volatile Profile of White Cabbages. Molecules, 2020, 25, 3696.	1.7	9
27	Encapsulated sour cherry pomace extract: Effect on the colour and rheology of cookie dough. Food Science and Technology International, 2019, 25, 130-140.	1.1	8
28	Effect of Addition of Fibres and Polyphenols on Properties of Chocolate â€“ A Review. Food Reviews International, 2021, 37, 225-243.	4.3	8
29	White Chocolate with Resistant Starch: Impact on Physical Properties, Dietary Fiber Content and Sensory Characteristics. Molecules, 2021, 26, 5908.	1.7	8
30	Physico-chemical Properties of Corn Extrudates Enriched with Tomato Powder and Ascorbic Acid. Chemical and Biochemical Engineering Quarterly, 2015, 29, 335-342.	0.5	7
31	Physicochemical properties and antioxidant capacity of bee pollen collected in Tuzla Canton (B&H). Journal of Central European Agriculture, 2020, 21, 42-50.	0.3	7
32	Properties of Potato Starch Roasted with Apple Distillery Wastewater. Polymers, 2020, 12, 1668.	2.0	6
33	IMPACT OF THE FERMENTATION PROCESS WITH IMMOBILIZED YEAST CELLS ON THE AROMA PROFILE AND SENSORY QUALITY OF DISTILLATES PRODUCED FROM TWO FIG (Ficus carica L.) CULTIVARS. Poljoprivreda, 2017, 23, 49-55.	0.2	6
34	Physical Properties of Chocolates Enriched with Untreated Cocoa Bean Shells and Cocoa Bean Shells Treated with High-Voltage Electrical Discharge. Sustainability, 2021, 13, 2620.	1.6	5
35	Microstructure and cooking quality of barley-enriched pasta produced at different process parameters. Foods and Raw Materials, 2018, 6, 281-290.	0.8	5
36	Properties of Extruded Snacks Prepared from Corn and Carrot Powder with Ascorbic Acid Addition. Processes, 2021, 9, 1367.	1.3	3

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37	Effect of high-voltage electrical discharge treatment on multi-element content in cocoa shell and chocolates with cocoa shell. LWT - Food Science and Technology, 2022, 155, 112944.	2.5	3
38	Variability of amylose and amylopectin in winter wheat and selection for special purposes. Poljoprivreda, 2015, 21, 22-27.	0.2	1
39	Aroma profile and sensory quality of honey brandy produced by the fermentation process with immobilized yeast cells. Poljoprivreda, 2018, 24, 34-42.	0.2	1
40	Textural and sensory characteristics of extruded snacks prepared from corn and carrot powder with ascorbic acid addition. Poljoprivreda, 2018, 24, 52-58.	0.2	1
41	Starches Modified by Combination of Phosphorylation and High-Voltage Electrical Discharge (HVED) Treatment. Polish Journal of Food and Nutrition Sciences, 2021, , 79-88.	0.6	1
42	Sustainable Food Processing. Sustainability, 2021, 13, 9628.	1.6	1
43	Phosphorylation of Maize Starch Enhanced with High-Voltage Electrical Discharge (HVED) Instead of Thermal Treatment. Polymers, 2021, 13, 3231.	2.0	1
44	Potato Starch Extrusion and Roasting with Apple Distillery Wastewater as a New Method for Resistant Starch Production. Applied Sciences (Switzerland), 2021, 11, 9169.	1.3	1
45	Valorization of cocoa shell: Impact of high voltage electrical discharge and drying technology on properties of cocoa shell. Journal of Food Processing and Preservation, 0, , .	0.9	1
46	Utjecaj tehnologije fermentacije imobiliziranim kvascima na prisutnost biogenih amina u pjenuÅ¡cu. Glasnik ZaÅ¡tite Bilja, 2017, 40, 12-16.	0.1	0
47	MikrobioloÅ¡ka kvaliteta kakaove ljuske. Glasnik ZaÅ¡tite Bilja, 2019, 42, 22-27.	0.1	0
48	Stability of Chocolates Enriched with Cocoa Shell during Storage. Proceedings (mdpi), 2020, 70, .	0.2	0
49	Influence of Extrusion on Functional Properties of Flour from Selected Wheat and Barley Cultivars Grown in Croatia. Poljoprivreda, 2022, 28, 39-45.	0.2	0