

ÄurÄ'ica AÄkar

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Effect of high-voltage electrical discharge treatment on multi-element content in cocoa shell and chocolates with cocoa shell. <i>LWT - Food Science and Technology</i> , 2022, 155, 112944.	2.5	3
2	Influence of Extrusion on Functional Properties of Flour from Selected Wheat and Barley Cultivars Grown in Croatia. <i>Poljoprivreda</i> , 2022, 28, 39-45.	0.2	0
3	Effect of Addition of Fibres and Polyphenols on Properties of Chocolate – A Review. <i>Food Reviews International</i> , 2021, 37, 225-243.	4.3	8
4	Starches Modified by Combination of Phosphorylation and High-Voltage Electrical Discharge (HVED) Treatment. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 79-88.	0.6	1
5	Physical Properties of Chocolates Enriched with Untreated Cocoa Bean Shells and Cocoa Bean Shells Treated with High-Voltage Electrical Discharge. <i>Sustainability</i> , 2021, 13, 2620.	1.6	5
6	Food Industry By-Products as Raw Materials in the Production of Value-Added Corn Snack Products. <i>Foods</i> , 2021, 10, 946.	1.9	13
7	Properties of Extruded Snacks Prepared from Corn and Carrot Powder with Ascorbic Acid Addition. <i>Processes</i> , 2021, 9, 1367.	1.3	3
8	Sustainable Food Processing. <i>Sustainability</i> , 2021, 13, 9628.	1.6	1
9	Phosphorylation of Maize Starch Enhanced with High-Voltage Electrical Discharge (HVED) Instead of Thermal Treatment. <i>Polymers</i> , 2021, 13, 3231.	2.0	1
10	White Chocolate with Resistant Starch: Impact on Physical Properties, Dietary Fiber Content and Sensory Characteristics. <i>Molecules</i> , 2021, 26, 5908.	1.7	8
11	Potato Starch Extrusion and Roasting with Apple Distillery Wastewater as a New Method for Resistant Starch Production. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9169.	1.3	1
12	Impact of high-voltage electric discharge treatment on cocoa shell phenolic components and methylxanthines. <i>Journal of Food Process Engineering</i> , 2020, 43, e13057.	1.5	15
13	5-Hydroxymethylfurfural and acrylamide content of cocoa shell treated with high voltage electrical discharge. <i>Food Control</i> , 2020, 110, 107043.	2.8	12
14	Cocoa Shell as a Step Forward to Functional Chocolates – Bioactive Components in Chocolates with Different Composition. <i>Molecules</i> , 2020, 25, 5470.	1.7	12
15	Properties of Potato Starch Roasted with Apple Distillery Wastewater. <i>Polymers</i> , 2020, 12, 1668.	2.0	6
16	Physicochemical properties and antioxidant capacity of bee pollen collected in Tuzla Canton (B&H). <i>Journal of Central European Agriculture</i> , 2020, 21, 42-50.	0.3	7
17	Comparative Evaluation of Bioactive Compounds and Volatile Profile of White Cabbages. <i>Molecules</i> , 2020, 25, 3696.	1.7	9
18	Difficulties with Use of Cocoa Bean Shell in Food Production and High Voltage Electrical Discharge as a Possible Solution. <i>Sustainability</i> , 2020, 12, 3981.	1.6	25

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19	Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. <i>Foods</i> , 2020, 9, 810.	1.9	18
20	Carbohydratesâ€™ Key Players in Tobacco Aroma Formation and Quality Determination. <i>Molecules</i> , 2020, 25, 1734.	1.7	49
21	Stability of Chocolates Enriched with Cocoa Shell during Storage. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
22	High-Voltage Electric Discharge Extraction of Bioactive Compounds from the Cocoa Bean Shell. <i>Chemical and Biochemical Engineering Quarterly</i> , 2019, 33, 271-280.	0.5	14
23	Nonthermal methods for starch modificationâ€™A review. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14242.	0.9	34
24	The Chemistry behind Chocolate Production. <i>Molecules</i> , 2019, 24, 3163.	1.7	58
25	Simultaneous Determination of Acrylamide and Hydroxymethylfurfural in Extruded Products by LC-MS/MS Method. <i>Molecules</i> , 2019, 24, 1971.	1.7	36
26	MikrobioloÅ¼ka kvaliteta kakaove ljuske. <i>Glasnik ZaÅ¼tite Bilja</i> , 2019, 42, 22-27.	0.1	0
27	Cocoa husk application in the enrichment of extruded snack products. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13866.	0.9	27
28	Nutritionally improved third generation snacks produced by supercritical CO ₂ extrusion I. Physical and sensory properties. <i>Journal of Food Process Engineering</i> , 2019, 42, e12961.	1.5	9
29	Encapsulated sour cherry pomace extract: Effect on the colour and rheology of cookie dough. <i>Food Science and Technology International</i> , 2019, 25, 130-140.	1.1	8
30	Aroma profile and sensory quality of honey brandy produced by the fermentation process with immobilized yeast cells. <i>Poljoprivreda</i> , 2018, 24, 34-42.	0.2	1
31	Textural and sensory characteristics of extruded snacks prepared from corn and carrot powder with ascorbic acid addition. <i>Poljoprivreda</i> , 2018, 24, 52-58.	0.2	1
32	Cocoa Shell: A By-Product with Great Potential for Wide Application. <i>Molecules</i> , 2018, 23, 1404.	1.7	88
33	Resolving the problem of poor expansion in corn extrudates enriched with food industry by-products. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 517-524.	2.7	56
34	Microstructure and cooking quality of barley-enriched pasta produced at different process parameters. <i>Foods and Raw Materials</i> , 2018, 6, 281-290.	0.8	5
35	Utjecaj tehnologije fermentacije imobiliziranim kvascima na prisutnost biogenih amina u pjenuÅ¼cu. <i>Glasnik ZaÅ¼tite Bilja</i> , 2017, 40, 12-16.	0.1	0
36	IMPACT OF THE FERMENTATION PROCESS WITH IMMOBILIZED YEAST CELLS ON THE AROMA PROFILE AND SENSORY QUALITY OF DISTILLATES PRODUCED FROM TWO FIG (<i>Ficus carica</i> L.) CULTIVARS. <i>Poljoprivreda</i> , 2017, 23, 49-55.	0.2	6

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37	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
38	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
39	Hazelnut oil production using pressing and supercritical CO2 extraction. Hemijska Industrija, 2016, 70, 359-366.	0.3	11
40	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
41	Variability of amylose and amylopectin in winter wheat and selection for special purposes. Poljoprivreda, 2015, 21, 22-27.	0.2	1
42	Starch Modification by Organic Acids and Their Derivatives: A Review. Molecules, 2015, 20, 19554-19570.	1.7	125
43	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
44	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
45	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
46	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
47	Cocoa Polyphenols: Can We Consider Cocoa and Chocolate as Potential Functional Food?. Journal of Chemistry, 2013, 2013, 1-7.	0.9	25
48	Isolation of starch from two wheat varieties and their modification with epichlorohydrin. Carbohydrate Polymers, 2010, 81, 76-82.	5.1	46
49	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