

Senka S VidoviÄ

List of Publications by Year in descending order

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94
papers

2,646
citations

201674

27
h-index

214800

47
g-index

95
all docs

95
docs citations

95
times ranked

3036
citing authors

#	ARTICLE	IF	CITATIONS
1	New perspective in extraction of plant biologically active compounds by green solvents. Food and Bioproducts Processing, 2018, 109, 52-73.	3.6	264
2	Modeling and optimization of ultrasound-assisted extraction of polyphenolic compounds from Aronia melanocarpa by-products from filter-tea factory. Ultrasonics Sonochemistry, 2015, 23, 360-368.	8.2	158
3	Optimization of ultrasound-assisted extraction of bioactive compounds from wild garlic (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 133	8.2	133
4	Supercritical CO2 extraction of hemp (<i>Cannabis sativa</i> L.) seed oil. Industrial Crops and Products, 2015, 76, 472-478.	5.2	111
5	Maltodextrin as a carrier of health benefit compounds in <i>Satureja montana</i> dry powder extract obtained by spray drying technique. Powder Technology, 2014, 258, 209-215.	4.2	100
6	<i>Scenedesmus obliquus</i> microalga-based biorefinery "from brewery effluent to bioactive compounds, biofuels and biofertilizers" aiming at a circular bioeconomy. Biofuels, Bioproducts and Biorefining, 2019, 13, 1169-1186.	3.7	81
7	Optimization of subcritical water extraction of antioxidants from <i>Coriandrum sativum</i> seeds by response surface methodology. Journal of Supercritical Fluids, 2014, 95, 560-566.	3.2	74
8	Utilization of sage by-products as raw material for antioxidants recovery "Ultrasound versus microwave-assisted extraction. Industrial Crops and Products, 2017, 99, 49-59.	5.2	70
9	Effects of supercritical CO2 extraction parameters on soybean oil yield. Food and Bioproducts Processing, 2012, 90, 693-699.	3.6	68
10	Optimization of frozen sour cherries vacuum drying process. Food Chemistry, 2013, 136, 55-63.	8.2	68
11	Isolation of coriander (<i>Coriandrum sativum</i> L.) essential oil by green extractions versus traditional techniques. Journal of Supercritical Fluids, 2015, 99, 23-28.	3.2	68
12	Subcritical water extraction of sage (<i>Salvia officinalis</i> L.) by-products "Process optimization by response surface methodology. Journal of Supercritical Fluids, 2016, 116, 36-45.	3.2	66
13	Free radical scavenging activity, total phenolic and flavonoid contents of mulberry (<i>Morus</i> spp. L.) Tj ETQq1 1 0.784314 rgBT /Overlock 62	0.7	62
14	Subcritical water extraction of wild garlic (<i>Allium ursinum</i> L.) and process optimization by response surface methodology. Journal of Supercritical Fluids, 2017, 128, 79-88.	3.2	53
15	Chemical characterization of polyphenols and volatile fraction of coriander (<i>Coriandrum sativum</i> L.) extracts obtained by subcritical water extraction. Industrial Crops and Products, 2016, 87, 54-63.	5.2	50
16	Biological activities and chemical composition of <i>Morus</i> leaves extracts obtained by maceration and supercritical fluid extraction. Journal of Supercritical Fluids, 2016, 117, 50-58.	3.2	46
17	Antioxidant Properties of Selected Boletus Mushrooms. Food Biophysics, 2010, 5, 49-58.	3.0	45
18	Sage processing from by-product to high quality powder: I. Bioactive potential. Industrial Crops and Products, 2017, 107, 81-89.	5.2	39

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19	Microwave-Assisted extraction of cannabinoids and antioxidants from <i>Cannabis sativa</i> aerial parts and process modeling. <i>Journal of Chemical Technology and Biotechnology</i> , 2020, 95, 831-839.	3.2	39
20	Optimization of <i>Satureja montana</i> subcritical water extraction process and chemical characterization of volatile fraction of extracts. <i>Journal of Supercritical Fluids</i> , 2017, 120, 86-94.	3.2	38
21	Optimization of Microwave-Assisted Extraction of Polyphenolic Compounds from <i>Ocimum basilicum</i> by Response Surface Methodology. <i>Food Analytical Methods</i> , 2017, 10, 2270-2280.	2.6	37
22	Recycling of filter tea industry by-products: Application of subcritical water extraction for recovery of bioactive compounds from <i>A. uva-ursi</i> herbal dust. <i>Journal of Supercritical Fluids</i> , 2017, 121, 1-9.	3.2	36
23	Chemical composition and antioxidant properties of <i>Ocimum basilicum</i> L. extracts obtained by supercritical carbon dioxide extraction: Drug exhausting method. <i>Journal of Supercritical Fluids</i> , 2016, 109, 20-25.	3.2	35
24	Optimization of microwave-assisted extraction (MAE) of coriander phenolic antioxidants—response surface methodology approach. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4613-4622.	3.5	34
25	Original article: Supercritical CO ₂ extraction of soybean oil: process optimisation and triacylglycerol composition. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1939-1946.	2.7	31
26	Winter savory: Supercritical carbon dioxide extraction and mathematical modeling of extraction process. <i>Journal of Supercritical Fluids</i> , 2016, 117, 89-97.	3.2	31
27	Extraction kinetics and ANN simulation of supercritical fluid extraction of sage herbal dust. <i>Journal of Supercritical Fluids</i> , 2017, 130, 327-336.	3.2	30
28	Recycling of filter tea industry by-products: Production of <i>A. millefolium</i> powder using spray drying technique. <i>Industrial Crops and Products</i> , 2016, 80, 197-206.	5.2	27
29	Effect of extraction solvent on total polyphenols content and antioxidant activity of <i>Cannabis sativa</i> L.. <i>Lekovite Sirovine</i> , 2018, , 17-21.	0.2	27
30	Extraction of Fatty Acids from <i>Boletus edulis</i> by Subcritical and Supercritical Carbon Dioxide. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1189-1196.	1.9	25
31	Influence of pre-treatments on yield, chemical composition and antioxidant activity of <i>Satureja montana</i> extracts obtained by supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2014, 95, 468-473.	3.2	25
32	Supercritical CO ₂ Extraction of <i>Lavandula angustifolia</i> Mill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. <i>Phytochemical Analysis</i> , 2017, 28, 558-566.	2.4	25
33	Characterisation of volatiles in dried white varieties figs (<i>Ficus carica</i> L.). <i>Journal of Food Science and Technology</i> , 2014, 51, 1837-1846.	2.8	24
34	Fractionation of non-polar compounds of basil (<i>Ocimum basilicum</i> L.) by supercritical fluid extraction (SFE). <i>Journal of Supercritical Fluids</i> , 2014, 86, 85-90.	3.2	24
35	Protective Effects of the Mushroom <i>Lactarius deterrimus</i> Extract on Systemic Oxidative Stress and Pancreatic Islets in Streptozotocin-Induced Diabetic Rats. <i>Journal of Diabetes Research</i> , 2015, 2015, 1-10.	2.3	22
36	Screening of changes in content of health benefit compounds, antioxidant activity and microbiological status of medicinal plants during the production of herbal filter tea. <i>Industrial Crops and Products</i> , 2013, 50, 338-345.	5.2	21

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37	Application of Deep Eutectic Solvents for the Extraction of Rutin and Rosmarinic Acid from <i>Satureja montana</i> L. and Evaluation of the Extracts Antiradical Activity. <i>Plants</i> , 2020, 9, 153.	3.5	21
38	Effect of Type and Concentration of Carrier Material on the Encapsulation of Pomegranate Peel Using Spray Drying Method. <i>Foods</i> , 2021, 10, 1968.	4.3	21
39	Chemometric guidelines for selection of cultivation conditions influencing the antioxidant potential of beetroot extracts. <i>Computers and Electronics in Agriculture</i> , 2015, 118, 332-339.	7.7	20
40	Comparative Study of Subcritical Water and Microwave-Assisted Extraction Techniques Impact on the Phenolic Compounds and 5-Hydroxymethylfurfural Content in Pomegranate Peel. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 553-560.	3.2	20
41	Mathematical Modeling of <i>Ocimum basilicum</i> L. Supercritical CO ₂ Extraction. <i>Chemical Engineering and Technology</i> , 2014, 37, 2123-2128.	1.5	19
42	Mathematical modelling of soybean oil solubility in supercritical carbon dioxide. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1031-1037.	2.7	17
43	Production of Bio-Functional Protein through Revalorization of Apricot Kernel Cake. <i>Foods</i> , 2019, 8, 318.	4.3	17
44	Drying of shiitake mushrooms in a vacuum dryer and optimization of the process by response surface methodology (RSM). <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 425-433.	3.2	16
45	Solid-liquid and high-pressure (liquid and supercritical carbon dioxide) extraction of <i>Echinacea purpurea</i> L. <i>Journal of Supercritical Fluids</i> , 2017, 119, 159-168.	3.2	16
46	Subcritical water hydrolysis of sugar beet pulp towards production of monosaccharide fraction. <i>Industrial Crops and Products</i> , 2018, 115, 32-39.	5.2	16
47	Valorization of Yarrow (<i>Achillea millefolium</i> L.) By-Product through Application of Subcritical Water Extraction. <i>Molecules</i> , 2020, 25, 1878.	3.8	16
48	Extraction of Minor Compounds (Chlorophylls and Carotenoids) from Yarrow "Rose Hip Mixtures by Traditional versus Green Technique. <i>Journal of Food Process Engineering</i> , 2016, 39, 418-424.	2.9	15
49	Microwave-assisted extraction of wild apple fruit dust "production of polyphenol-rich extracts from filter tea factory by-products. <i>Journal of Food Process Engineering</i> , 2017, 40, e12508.	2.9	15
50	An Approach to Value Cocoa Bean By-Product Based on Subcritical Water Extraction and Spray Drying Using Different Carriers. <i>Sustainability</i> , 2020, 12, 2174.	3.2	15
51	Chemometric analysis of tocopherols content in soybean oil obtained by supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2012, 72, 305-311.	3.2	14
52	Aronia Berry Processing by Spray Drying. <i>Food Technology and Biotechnology</i> , 2019, 57, 513-524.	2.1	14
53	Solubility and kinetics of soybean oil and fatty acids in supercritical CO ₂ . <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 644-651.	1.5	13
54	Effect of supercritical CO ₂ extraction process parameters on oil yield and pigment content from by-product hemp cake. <i>International Journal of Food Science and Technology</i> , 2016, 51, 885-893.	2.7	13

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55	Fatty Acid Profiles of Four Wild Mushrooms and Their Potential Benefits for Hypertension Treatment. <i>Journal of Medicinal Food</i> , 2011, 14, 1330-1337.	1.5	12
56	Determination of extraction conditions of Ginkgo biloba L. leaves by supercritical CO ₂ using response surface methodology. <i>Hemijaska Industrija</i> , 2011, 65, 147-157.	0.7	12
57	Spray Drying of a Subcritical Extract Using Marrubium vulgare as a Method of Choice for Obtaining High Quality Powder. <i>Pharmaceutics</i> , 2019, 11, 523.	4.5	12
58	Application of conventional and high-pressure extraction techniques for the isolation of bioactive compounds from the aerial part of hemp (<i>Cannabis sativa</i> L.) assortment Helena. <i>Industrial Crops and Products</i> , 2021, 171, 113908.	5.2	12
59	Subcritical Water for Recovery of Polyphenols from Comfrey Root and Biological Activities of Extracts. <i>Acta Chimica Slovenica</i> , 2019, 66, 473-783.	0.6	12
60	Comparative Study of the Essential Oil and Hydrosol Composition of Sweet Wormwood (<i>Artemisia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.1	12
61	SC-CO ₂ extraction of <i>Vitex agnus-castus</i> L. fruits: The influence of pressure, temperature and water presoaking on the yield and GC-MS profiles of the extracts in comparison to the essential oil composition. <i>Journal of Supercritical Fluids</i> , 2017, 123, 50-57.	3.2	11
62	Evaluation of Anticancer Activity of <i>Satureja montana</i> Supercritical and Spray-Dried Extracts on Ehrlich's Ascites Carcinoma Bearing Mice. <i>Plants</i> , 2020, 9, 1532.	3.5	11
63	Carbon dioxide supercritical fluid extracts from yarrow and rose hip herbal dust as valuable source of aromatic and lipophilic compounds. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 22, 100494.	3.3	11
64	Essential oil and extract of coriander (<i>Coriandrum sativum</i> L.). <i>Acta Periodica Technologica</i> , 2011, , 281-288.	0.2	11
65	Optimization of the <i>Ocimum basilicum</i> L. extraction process regarding the antioxidant activity. <i>Acta Periodica Technologica</i> , 2012, , 315-323.	0.2	10
66	Optimization of <i>Satureja montana</i> Extraction Process Considering Phenolic Antioxidants and Antioxidant Activity. <i>Separation Science and Technology</i> , 2014, 49, 2066-2072.	2.5	9
67	Process Optimization of <i>Cantharellus cibarius</i> Mushrooms Vacuum Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12822.	2.0	8
68	Development of green extraction process to produce antioxidant-rich extracts from purple coneflower. <i>Separation Science and Technology</i> , 2019, 54, 1174-1181.	2.5	8
69	Sequential valorisation of microalgae biomass grown in pig manure treatment photobioreactors. <i>Algal Research</i> , 2020, 50, 101972.	4.6	8
70	Green approach for the valorization of microalgae <i>Tetradismus obliquus</i> . <i>Sustainable Chemistry and Pharmacy</i> , 2021, 24, 100556.	3.3	8
71	Comparative Chemical Profiling of Underexploited <i>Arctostaphylos uva-ursi</i> L. Herbal Dust Extracts Obtained by Conventional, Ultrasound-Assisted and Subcritical Water Extractions. <i>Waste and Biomass Valorization</i> , 2022, 13, 4147-4155.	3.4	8
72	Optimization: Microwave irradiation effect on polyphenolic compounds extraction from winter savory (<i>Satureja montana</i> L.). <i>Separation Science and Technology</i> , 2017, 52, 1377-1386.	2.5	7

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73	Artificial neural network modeling of the antioxidant activity of lettuce submitted to different postharvest conditions. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13878.	2.0	7
74	Plum oil cake protein isolate: A potential source of bioactive peptides. <i>Food and Feed Research</i> , 2019, 46, 171-178.	0.5	7
75	Clavaria Mushrooms and Extracts: Investigation on Valuable Components and Antioxidant Properties. <i>International Journal of Food Properties</i> , 2014, 17, 2072-2081.	3.0	6
76	Apple. , 2020, , 17-42.		6
77	Recovery of Antioxidant Compounds from Aronia Filter Tea Factory by "Product: Novel Versus Conventional Extraction Approaches. <i>Acta Chimica Slovenica</i> , 2018, 65, 438-447.	0.6	6
78	Antibacterial Potential of <i>Allium ursinum</i> Extract Prepared by the Green Extraction Method. <i>Microorganisms</i> , 2022, 10, 1358.	3.6	6
79	New guidelines for prediction of antioxidant activity of <i>Lactuca sativa</i> L. varieties based on phytochemicals content and multivariate chemometrics. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13355.	2.0	5
80	Subcritical and Supercritical Extraction in Food By-product and Food Waste Valorization. , 2021, , 705-721.		5
81	Basil (<i>Ocimum basilicum</i> L.) essential oil and extracts obtained by supercritical fluid extraction. <i>Acta Periodica Technologica</i> , 2015, , 259-269.	0.2	5
82	Kinetics and modeling of the extraction of flax seed oil (<i>Linum usitatissimum</i> L.) by supercritical carbon dioxide. <i>Hemijaska Industrija</i> , 2008, 62, 283-292.	0.7	5
83	Biorefining of filter tea factory by products: Classical and ultrasound-assisted extraction of bioactive compounds from wild apple fruit dust. <i>Journal of Food Process Engineering</i> , 2017, 40, e12572.	2.9	4
84	Extraction of sweet wormwood (<i>Artemisia annua</i> L.) by supercritical carbon dioxide. <i>Lekovite Sirovine</i> , 2020, , 22-36.	0.2	4
85	The antioxidant properties of polypore mushroom <i>Daedaleopsis confragosa</i> . <i>Open Life Sciences</i> , 2011, 6, 575-582.	1.4	3
86	Comparative analysis of the essential oils of three Lamiaceae species obtained by conventional and microwave-assisted hydrodistillation. <i>Journal on Processing and Energy in Agriculture</i> , 2018, 22, 174-179.	0.4	3
87	HPLC Retention Behavior of Triacylglycerols Extracted from Soybean Oil by Supercritical CO ₂ . <i>Croatica Chimica Acta</i> , 2014, 87, 261-269.	0.4	2
88	Assessment of antioxidant and hepatoprotective potential of <i>Satureja montana</i> extracts against CCl ₄ induced liver damage. <i>Lekovite Sirovine</i> , 2019, , 5-10.	0.2	2
89	Potential of vinegar as extractio solvent: can we use it for herbal preparation?. , 2021, , .		0
90	Determination of optimal parameters of basil supercritical fluid extraction by response surface methodology. <i>Acta Periodica Technologica</i> , 2016, , 193-203.	0.2	0

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91	Influence of process parameters on supercritical carbon dioxide extraction of cannabidiol from Cannabis sativa L. aerial parts. , 2020, , .		0
92	Optimization of bioactive compounds of horehound extracts obtained using ultrasound and microwave assisted extraction. , 2020, , .		0
93	Intensification of anthocyanin extraction from Sambucus nigra fruits using ultrasonic probe. , 2022, , .		0
94	Can we turn Arctostaphylos uva-ursi L. tea factory waste into herbal extracts for pharmaceutical formulations?. , 2022, , .		0