

Senka S VidoviÄ

List of Publications by Year in descending order

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94
papers

2,646
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201674

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95
times ranked

3036
citing authors

#	ARTICLE	IF	CITATIONS
1	Intensification of anthocyanin extraction from <i>Sambucus nigra</i> fruits using ultrasonic probe. , 2022, , .		0
2	Can we turn <i>Arctostaphylos uva-ursi</i> L. tea factory waste into herbal extracts for pharmaceutical formulations?. , 2022, , .		0
3	Comparative Study of the Essential Oil and Hydrosol Composition of Sweet Wormwood (<i>Artemisia</i>) Tj ETQq1 1 0.784314 rgbT /Ov	2.1	12
4	Comparative Chemical Profiling of Underexploited <i>Arctostaphylos uva-ursi</i> L. Herbal Dust Extracts Obtained by Conventional, Ultrasound-Assisted and Subcritical Water Extractions. Waste and Biomass Valorization, 2022, 13, 4147-4155.	3.4	8
5	Antibacterial Potential of <i>Allium ursinum</i> Extract Prepared by the Green Extraction Method. Microorganisms, 2022, 10, 1358.	3.6	6
6	Subcritical and Supercritical Extraction in Food By-product and Food Waste Valorization. , 2021, , 705-721.		5
7	Potential of vinegar as extraction solvent: can we use it for herbal preparation?. , 2021, , .		0
8	Effect of Type and Concentration of Carrier Material on the Encapsulation of Pomegranate Peel Using Spray Drying Method. Foods, 2021, 10, 1968.	4.3	21
9	Carbon dioxide supercritical fluid extracts from yarrow and rose hip herbal dust as valuable source of aromatic and lipophilic compounds. Sustainable Chemistry and Pharmacy, 2021, 22, 100494.	3.3	11
10	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. Industrial Crops and Products, 2021, 171, 113908.	5.2	12
11	Green approach for the valorization of microalgae <i>Tetrademus obliquus</i> . Sustainable Chemistry and Pharmacy, 2021, 24, 100556.	3.3	8
12	Microwave-assisted extraction of cannabinoids and antioxidants from <i>Cannabis sativa</i> aerial parts and process modeling. Journal of Chemical Technology and Biotechnology, 2020, 95, 831-839.	3.2	39
13	Apple. , 2020, , 17-42.		6
14	Evaluation of Anticancer Activity of <i>Satureja montana</i> Supercritical and Spray-Dried Extracts on Ehrlich's Ascites Carcinoma Bearing Mice. Plants, 2020, 9, 1532.	3.5	11
15	Comparative Study of Subcritical Water and Microwave-Assisted Extraction Techniques Impact on the Phenolic Compounds and 5-Hydroxymethylfurfural Content in Pomegranate Peel. Plant Foods for Human Nutrition, 2020, 75, 553-560.	3.2	20
16	Sequential valorisation of microalgae biomass grown in pig manure treatment photobioreactors. Algal Research, 2020, 50, 101972.	4.6	8
17	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. Plants, 2020, 9, 153.	3.5	21
18	An Approach to Value Cocoa Bean By-Product Based on Subcritical Water Extraction and Spray Drying Using Different Carriers. Sustainability, 2020, 12, 2174.	3.2	15

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19	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
20	Influence of process parameters on supercritical carbon dioxide extraction of cannabidiol from <i>Cannabis sativa</i> L. aerial parts. , 2020, , .		0
21	Extraction of sweet wormwood (<i>Artemisia annua</i> L.) by supercritical carbon dioxide. <i>Lekovite Sirovine</i> , 2020, , 22-36.	0.2	4
22	Optimization of bioactive compounds of horehound extracts obtained using ultrasound and microwave assisted extraction. , 2020, , .		0
23	Production of Bio-Functional Protein through Revalorization of Apricot Kernel Cake. <i>Foods</i> , 2019, 8, 318.	4.3	17
24	<i>Scenedesmus obliquus</i> microalga-based biorefinery " from brewery effluent to bioactive compounds, biofuels and biofertilizers " aiming at a circular bioeconomy. <i>Biofuels, Bioproducts and Biorefining</i> , 2019, 13, 1169-1186.	3.7	81
25	Spray Drying of a Subcritical Extract Using <i>Marrubium vulgare</i> as a Method of Choice for Obtaining High Quality Powder. <i>Pharmaceutics</i> , 2019, 11, 523.	4.5	12
26	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
27	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
28	Aronia Berry Processing by Spray Drying. <i>Food Technology and Biotechnology</i> , 2019, 57, 513-524.	2.1	14
29	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
30	Plum oil cake protein isolate: A potential source of bioactive peptides. <i>Food and Feed Research</i> , 2019, 46, 171-178.	0.5	7
31	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
32	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
33	New perspective in extraction of plant biologically active compounds by green solvents. <i>Food and Bioproducts Processing</i> , 2018, 109, 52-73.	3.6	264
34	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
35	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
36	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

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37	Effect of extraction solvent on total polyphenols content and antioxidant activity of Cannabis sativa L.. Lekovite Sirovine, 2018, , 17-21.	0.2	27
38	Optimization of Microwave-Assisted Extraction of Polyphenolic Compounds from Ocimum basilicum by Response Surface Methodology. Food Analytical Methods, 2017, 10, 2270-2280.	2.6	37
39	Utilization of sage by-products as raw material for antioxidants recoveryâ€”Ultrasound versus microwave-assisted extraction. Industrial Crops and Products, 2017, 99, 49-59.	5.2	70
40	Optimization: Microwave irradiation effect on polyphenolic compounds extraction from winter savory (<i>Satureja montana</i> L.). Separation Science and Technology, 2017, 52, 1377-1386.	2.5	7
41	Recycling of filter tea industry by-products: Application of subcritical water extraction for recovery of bioactive compounds from A. uva-ursi herbal dust. Journal of Supercritical Fluids, 2017, 121, 1-9.	3.2	36
42	Subcritical water extraction of wild garlic (Allium ursinum L.) and process optimization by response surface methodology. Journal of Supercritical Fluids, 2017, 128, 79-88.	3.2	53
43	Biorefining of filter tea factory byâ€”products: Classical and ultrasoundâ€”assisted extraction of bioactive compounds from wild apple fruit dust. Journal of Food Process Engineering, 2017, 40, e12572.	2.9	4
44	Sage processing from by-product to high quality powder: I. Bioactive potential. Industrial Crops and Products, 2017, 107, 81-89.	5.2	39
45	SC-CO ₂ extraction of Vitex agnus-castus L. fruits: The influence of pressure, temperature and water presoaking on the yield and GCâ€”MS profiles of the extracts in comparison to the essential oil composition. Journal of Supercritical Fluids, 2017, 123, 50-57.	3.2	11
46	Microwaveâ€”assisted extraction of wild apple fruit dustâ€”production of polyphenolâ€”rich extracts from filter tea factory byâ€”products. Journal of Food Process Engineering, 2017, 40, e12508.	2.9	15
47	Supercritical CO ₂ Extraction of <i>Lavandula angustifolia</i> Mill. Flowers: Optimisation of Oxygenated Monoterpenes, Coumarin and Herniarin Content. Phytochemical Analysis, 2017, 28, 558-566.	2.4	25
48	Extraction kinetics and ANN simulation of supercritical fluid extraction of sage herbal dust. Journal of Supercritical Fluids, 2017, 130, 327-336.	3.2	30
49	Optimization of Satureja montana subcritical water extraction process and chemical characterization of volatile fraction of extracts. Journal of Supercritical Fluids, 2017, 120, 86-94.	3.2	38
50	Process Optimization of Chanterelle (<i>Cantharellus cibarius</i>) Mushrooms Vacuum Drying. Journal of Food Processing and Preservation, 2017, 41, e12822.	2.0	8
51	Solid-liquid and high-pressure (liquid and supercritical carbon dioxide) extraction of Echinacea purpurea L.. Journal of Supercritical Fluids, 2017, 119, 159-168.	3.2	16
52	Extraction of Minor Compounds (Chlorophylls and Carotenoids) from Yarrowâ€”Rose Hip Mixtures by Traditional versus Green Technique. Journal of Food Process Engineering, 2016, 39, 418-424.	2.9	15
53	Optimization of microwaveâ€”assisted extraction (<scp>MAE</scp>) of coriander phenolic antioxidantsâ€”response surface methodology approach. Journal of the Science of Food and Agriculture, 2016, 96, 4613-4622.	3.5	34
54	Chemical characterization of polyphenols and volatile fraction of coriander (Coriandrum sativum L.) extracts obtained by subcritical water extraction. Industrial Crops and Products, 2016, 87, 54-63.	5.2	50

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55	Subcritical water extraction of sage (<i>Salvia officinalis</i> L.) by-productsâ€”Process optimization by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2016, 116, 36-45.	3.2	66
56	Biological activities and chemical composition of <i>Morus</i> leaves extracts obtained by maceration and supercritical fluid extraction. <i>Journal of Supercritical Fluids</i> , 2016, 117, 50-58.	3.2	46
57	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
58	Effect of supercritical <sc>CO</sc>₂ extraction process parameters on oil yield and pigment content from byâ€”product hemp cake. <i>International Journal of Food Science and Technology</i> , 2016, 51, 885-893.	2.7	13
59	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
60	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
61	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
62	Optimization of ultrasound-assisted extraction of bioactive compounds from wild garlic (<i>Allium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	8.2	133
63	Determination of optimal parameters of basil supercritical fluid extraction by response surface methodology. <i>Acta Periodica Technologica</i> , 2016, , 193-203.	0.2	0
64	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
65	Isolation of coriander (<i>Coriandrum sativum</i> L.) essential oil by green extractions versus traditional techniques. <i>Journal of Supercritical Fluids</i> , 2015, 99, 23-28.	3.2	68
66	Supercritical CO2 extraction of hemp (<i>Cannabis sativa</i> L.) seed oil. <i>Industrial Crops and Products</i> , 2015, 76, 472-478.	5.2	111
67	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
68	Modeling and optimization of ultrasound-assisted extraction of polyphenolic compounds from <i>Aronia melanocarpa</i> by-products from filter-tea factory. <i>Ultrasonics Sonochemistry</i> , 2015, 23, 360-368.	8.2	158
69	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
70	Optimization of Satureja montana Extraction Process Considering Phenolic Antioxidants and Antioxidant Activity. <i>Separation Science and Technology</i> , 2014, 49, 2066-2072.	2.5	9
71	HPLC Retention Behavior of Triacylglycerols Extracted from Soybean Oil by Supercritical CO2. <i>Croatica Chemica Acta</i> , 2014, 87, 261-269.	0.4	2
72	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

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73	Maltodextrin as a carrier of health benefit compounds in <i>Satureja montana</i> dry powder extract obtained by spray drying technique. <i>Powder Technology</i> , 2014, 258, 209-215.	4.2	100
74	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
75	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
76	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
77	Optimization of subcritical water extraction of antioxidants from <i>Coriandrum sativum</i> seeds by response surface methodology. <i>Journal of Supercritical Fluids</i> , 2014, 95, 560-566.	3.2	74
78	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
79	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
80	Optimization of frozen sour cherries vacuum drying process. <i>Food Chemistry</i> , 2013, 136, 55-63.	8.2	68
81	Free radical scavenging activity, total phenolic and flavonoid contents of mulberry (<i>Morus</i> spp. L.). <i>Tj ETQq1 1 0.784314 rgBT /Overlo</i>	0.7	62
82	Effects of supercritical CO ₂ extraction parameters on soybean oil yield. <i>Food and Bioproducts Processing</i> , 2012, 90, 693-699.	3.6	68
83	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
84	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
85	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
86	Determination of extraction conditions of <i>Ginkgo biloba</i> L. leaves by supercritical CO ₂ using response surface methodology. <i>Hemijaska Industrija</i> , 2011, 65, 147-157.	0.7	12
87	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
88	The antioxidant properties of polypore mushroom <i>Daedaleopsis confragosa</i> . <i>Open Life Sciences</i> , 2011, 6, 575-582.	1.4	3
89	Extraction of Fatty Acids from <i>Boletus edulis</i> by Subcritical and Supercritical Carbon Dioxide. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1189-1196.	1.9	25
90	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

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91	Essential oil and extract of coriander (<i>Coriandrum sativum</i> L.). <i>Acta Periodica Technologica</i> , 2011, , 281-288.	0.2	11
92	Antioxidant Properties of Selected <i>Boletus</i> Mushrooms. <i>Food Biophysics</i> , 2010, 5, 49-58.	3.0	45
93	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
94	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