

Ivana Flanjak

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

294
citations

840776

11
h-index

940533

16
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27
all docs

27
docs citations

27
times ranked

372
citing authors

#	ARTICLE	IF	CITATIONS
1	The Chemistry behind Chocolate Production. <i>Molecules</i> , 2019, 24, 3163.	3.8	58
2	Characterisation of selected Croatian honey types based on the combination of antioxidant capacity, quality parameters, and chemometrics. <i>European Food Research and Technology</i> , 2016, 242, 467-475.	3.3	36
3	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.	3.2	25
4	Croatian produced unifloral honey characterized according to the protein and proline content and enzyme activities. <i>Journal of Apicultural Science</i> , 2016, 60, 39-48.	0.4	22
5	Does High Voltage Electrical Discharge Treatment Induce Changes in Tannin and Fiber Properties of Cocoa Shell?. <i>Foods</i> , 2020, 9, 810.	4.3	18
6	Impact of high-voltage electric discharge treatment on cocoa shell phenolic components and methylxanthines. <i>Journal of Food Process Engineering</i> , 2020, 43, e13057.	2.9	15
7	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
8	Characterization of Croatian honeys by Right-Angle Fluorescence Spectroscopy and Chemometrics. <i>Food Analytical Methods</i> , 2018, 11, 824-838.	2.6	14
9	Less Polar Compounds and Targeted Antioxidant Potential (In Vitro and In Vivo) of <i>Codium adhaerens</i> C. Agardh 1822. <i>Pharmaceuticals</i> , 2021, 14, 944.	3.8	13
10	5-Hydroxymethylfurfural and acrylamide content of cocoa shell treated with high voltage electrical discharge. <i>Food Control</i> , 2020, 110, 107043.	5.5	12
11	Cocoa Shell as a Step Forward to Functional Chocolates – Bioactive Components in Chocolates with Different Composition. <i>Molecules</i> , 2020, 25, 5470.	3.8	12
12	Characterization of Croatian Rape (<i>Brassica sp.</i>) Honey by Pollen Spectrum, Physicochemical Characteristics, and Multielement analysis by ICP-OES. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 881-888.	1.5	8
13	Effect of Addition of Fibres and Polyphenols on Properties of Chocolate – A Review. <i>Food Reviews International</i> , 2021, 37, 225-243.	8.4	8
14	Bioprospecting of Coralline Red Alga <i>Amphiroa rigida</i> J.V. Lamouroux: Volatiles, Fatty Acids and Pigments. <i>Molecules</i> , 2021, 26, 520.	3.8	8
15	Production of biodiesel by <i>Burkholderia cepacia</i> lipase as a function of process parameters. <i>Biotechnology Progress</i> , 2021, 37, e3109.	2.6	6
16	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.	3.2	5
17	Optimization of MAE for the Separation of Nicotine and Phenolics from Tobacco Waste by Using the Response Surface Methodology Approach. <i>Molecules</i> , 2021, 26, 4363.	3.8	4
18	Physicochemical characteristics of Croatian royal jelly. <i>Croatian Journal of Food Science and Technology</i> , 2019, 11, 266-271.	0.3	3

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19	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.	5.2	3
20	EFFECT OF PROCESSING AND STORAGE ON SAGE (<i>SALVIA OFFICINALIS</i> L.) HONEY QUALITY. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 0, , e3375.	0.8	3
21	Changes in Volatile Compounds during Grape Brandy Production from Cabernet Sauvignon™ and Syrah™ Grape Varieties. <i>Processes</i> , 2022, 10, 988.	2.8	2
22	Comparison between the quantity and quality of honey bee venom collected in the front and inside of the hive. <i>Journal of Apicultural Research</i> , 0, , 1-6.	1.5	1
23	Valorization of cocoa shell: Impact of high voltage electrical discharge and drying technology on properties of cocoa shell. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	1
24	Mikrobiološka kvaliteta kakaove ljuške. <i>Glasnik Zaštite Bilja</i> , 2019, 42, 22-27.	0.1	0
25	Stability of Chocolates Enriched with Cocoa Shell during Storage. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0