Veljko S KrstonoÅ¡iÄ

List of Publications by Year
in descending order

		489802	445137
36	1,136	18	33
papers	citations	h-index	g-index

36	36	36	1687
all docs	docs citations	times ranked	citing authors

#	ARTICLE	IF	CITATIONS
1	Immortelle essential oil-based ointment improves wound healing in a diabetic rat model. Biomedicine and Pharmacotherapy, 2022, 150, 112941.	2.5	13
2	Small deformation rheological behaviour of wheat gluten - octenyl succinyl modified corn starches mixtures. Journal of Cereal Science, 2021, 97, 103150.	1.8	2
3	Polyglycerol Ester-Based Low Energy Nanoemulsions with Red Raspberry Seed Oil and Fruit Extracts: Formulation Development toward Effective In Vitro/In Vivo Bioperformance. Nanomaterials, 2021, 11, 217.	1.9	14
4	The interactions in ternary system made of xanthan gum, Carbopol 940 and anionic/nonionic surfactant. Journal of Molecular Liquids, 2021, , 117696.	2.3	2
5	Rheology, structure, and sensory perception of hydrocolloids. , 2021, , 23-47.		8
6	Modeling the rheological properties of four commercially available composite core build-up materials. Polymers and Polymer Composites, 2020, , 096739112095136.	1.0	7
7	Influence of Poloxamer 407 on Surface Properties of Aqueous Solutions of Polysorbate Surfactants. Journal of Surfactants and Detergents, 2020, 23, 595-602.	1.0	4
8	Low-energy nanoemulsions as carriers for red raspberry seed oil: Formulation approach based on Raman spectroscopy and textural analysis, physicochemical properties, stability and in vitroÂantioxidant/ biological activity. PLoS ONE, 2020, 15, e0230993.	1.1	17
9	Physico-chemical characterization of protein stabilized oil-in-water emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 602, 125045.	2.3	22
10	Application of different techniques in the determination of xanthan gum-SDS and xanthan gum-Tween 80 interaction. Food Hydrocolloids, 2019, 87, 108-118.	5.6	63
11	Emulsifying properties of hemp proteins: Effect of isolation technique. Food Hydrocolloids, 2019, 89, 912-920.	5.6	56
12	Impact of different sugar and cocoa powder particle sizes on crystallization of fat used for the production of confectionery products. Journal of Food Processing and Preservation, 2018, 42, e13848.	0.9	13
13	Synergism and antagonism in mixed monolayers: Brij S20/poloxamer 407 and Triton X-100/poloxamer 407 mixtures. Fluid Phase Equilibria, 2018, 473, 220-225.	1.4	8
14	Properties of poloxamer 407 and polysorbate mixed micelles: Influence of polysorbate hydrophobic chain. Journal of Industrial and Engineering Chemistry, 2017, 47, 194-201.	2.9	24
15	The 21st century - the role of the pharmacist in the healthcare. Medicinski Pregled, 2017, 70, 365-370.	0.1	1
16	Feasibility of a Natural Surfactant as a Stabilizer for Cosmetics with Liposome-Encapsulated Plant Stem Cells: Pre-Formulation and Formulation Through Stability Studies. Tenside, Surfactants, Detergents, 2016, 53, 214-226.	0.5	7
17	Functionality of OSA starch stabilized emulsions as fat replacers in cookies. Journal of Food Engineering, 2015, 167, 133-138.	2.7	32
18	Viscoelastic properties of uncured resin composites: Dynamic oscillatory shear test and fractional derivative model. Dental Materials, 2015, 31, 1003-1009.	1.6	11

#	ARTICLE	IF	CITATIONS
19	Insight into the Interaction Between CarbopolÂ® 940 and Ionic/Nonionic Surfactant. Journal of Surfactants and Detergents, 2015, 18, 505-516.	1.0	23
20	Influence of xanthan gum on oil-in-water emulsion characteristics stabilized by OSA starch. Food Hydrocolloids, 2015, 45, 9-17.	5.6	116
21	Possibility of the Production of Functional Lowâ€Fat Food Spread of Hullâ€Less Pumpkin Seed Flour from Rheological and Textural Aspect. Journal of Texture Studies, 2014, 45, 324-333.	1.1	12
22	Physicochemical Characterization and in vivo Skin Performance of a Novel Alkyl Polyglucoside Emulsifier in Natural Cosmetic Cream-Bases. Tenside, Surfactants, Detergents, 2014, 51, 133-145.	0.5	4
23	Effect of Small Change in Oil Phase Composition on Rheological and Textural Properties of w/o Emulsion. Journal of Texture Studies, 2013, 44, 34-44.	1.1	34
24	Physico-chemical properties of bile salt-Tween 80 mixed micelles in the viewpoint of regular solution theory. Chemical Engineering Science, 2013, 98, 195-202.	1.9	18
25	Influence of oil phase concentration on droplet size distribution and stability of oilâ€inâ€water emulsions. European Journal of Lipid Science and Technology, 2013, 115, 313-321.	1.0	69
26	A model of the viscoelastic behavior of flowable resin composites prior to setting. Dental Materials, 2013, 29, 929-934.	1.6	33
27	Influence of sodium dodecyl sulphate concentration on disperse and rheological characteristics of oil-in-water emulsions stabilized by OSA starch-SDS mixtures. Journal of the Serbian Chemical Society, 2012, 77, 83-94.	0.4	15
28	Interactions between Sodium Cholate or Sodium Deoxycholate and Nonionic Surfactant (Tween 20 or) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.8	56
29	Physicochemical characteristics and stability of oil-in-water emulsions stabilized by OSA starch. Food Hydrocolloids, 2012, 29, 185-192.	5.6	136
30	Conductometric study of sodium dodecyl sulfate - nonionic surfactant (Triton X-100, Tween 20, Tween) Tj ETQq0 0 0 rgBT /Overlock 10	0.3	50
31	THE IMPACT OF MALTODEXTRINâ€BASED FAT MIMETICS ON RHEOLOGICAL AND TEXTURAL CHARACTERISTICS OF EDIBLE VEGETABLE FAT. Journal of Texture Studies, 2011, 42, 404-411.	1.1	24
32	Interactions between selected bile salts and Triton X-100 or sodium lauryl ether sulfate. Chemistry Central Journal, 2011, 5, 89.	2.6	29
33	Micellar properties of OSA starch and interaction with xanthan gum in aqueous solution. Food Hydrocolloids, 2011, 25, 361-367.	5.6	64
34	Rheological characterization of corn starch isolated by alkali method. Food Hydrocolloids, 2010, 24, 172-177.	5.6	43
35	Effects of xanthan gum on physicochemical properties and stability of corn oil-in-water emulsions stabilized by polyoxyethylene (20) sorbitan monooleate. Food Hydrocolloids, 2009, 23, 2212-2218.	5.6	95
36	Colloid Characteristics and Emulsifying Properties of OSA Starches. , 2008, , 48-56.		11