

Etelka Dimic

List of Publications by Year in descending order

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11
papers

95
citations

1684188
5
h-index

1372567
10
g-index

11
all docs

11
docs citations

11
times ranked

169
citing authors

#	ARTICLE	IF	CITATIONS
1	Blackberry (<i>Rubus fruticosus</i> L.) and raspberry (<i>Rubus idaeus</i> L.) seed oils extracted from dried press pomace after longterm frozen storage of berries can be used as functional food ingredients. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1015-1024.	1.5	35
2	Characteristics of blackberry and raspberry seeds and oils. <i>Acta Periodica Technologica</i> , 2012, , 1-9.	0.2	23
3	Optimization of the texture of fat-based spread containing hull-less pumpkin (<i>Cucurbita pepo</i> L.) seed press-cake. <i>Acta Periodica Technologica</i> , 2011, , 131-143.	0.2	12
4	Influence of impurities and hull content in material for pressing on sensory quality cold-pressed sunflower oil. <i>Acta Periodica Technologica</i> , 2010, , 69-76.	0.2	6
5	Change of sensory characteristics and some quality parameters of mixed milk and cocoa spreads during storage up to 180 days. <i>Hemijska Industrija</i> , 2013, 67, 781-793.	0.7	6
6	Investigation of activated Al-pillared clay efficiency in vegetable oil purification. <i>Acta Periodica Technologica</i> , 2004, , 31-36.	0.2	4
7	Soybean oil bleaching by Al-pillared montmorillonite. <i>Acta Periodica Technologica</i> , 2002, , 27-34.	0.2	3
8	Effect of seed quality on oxidative stability of cold-pressed sunflower oil. <i>Hemijska Industrija</i> , 2015, 69, 175-184.	0.7	3
9	Impact of the seed storage time on the quality of cold-pressed sunflower oil. <i>Acta Periodica Technologica</i> , 2014, , 67-77.	0.2	2
10	Sensory evaluation of commercial fat spreads based on oilseeds and walnut. <i>Acta Periodica Technologica</i> , 2013, , 21-30.	0.2	1
11	The use of glycohydrolase in the processing of hull-less seed variety of pumpkin in the relation to enhanced protein extraction. <i>Acta Periodica Technologica</i> , 2006, , 163-170.	0.2	0