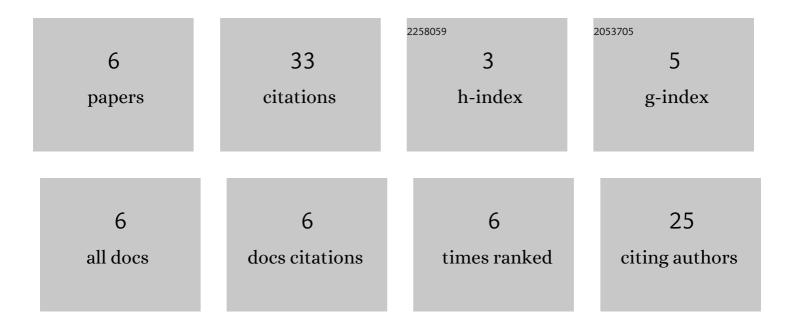
Ana Radulovic

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9632013/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Rheological and textural properties of goat's milk setâ€ŧype yoghurt as affected by heat treatment, transglutaminase addition and storage. Journal of the Science of Food and Agriculture, 2021, 101, 5898-5906.	3.5	10
2	Autochthonous Enterococcus durans PFMI565 and Lactococcus lactis subsp. lactis BGBU1–4 in Bio-Control of Listeria monocytogenes in Ultrafiltered Cheese. Foods, 2021, 10, 1448.	4.3	9
3	Sodium Reduction by Partial and Total Replacement of NaCl with KCl in Serbian White Brined Cheese. Foods, 2022, 11, 374.	4.3	5
4	Probiotic yogurt and cheese from ultrafiltered milk: Sensory quality and viability of freeâ€living and spray dried Lactiplantibacillus plantarum 564 and Lactiplantibacillus plantarum 299v. Journal of Food Processing and Preservation, 2021, 45, e15713.	2.0	4
5	Food safety at home: Serbian students. British Food Journal, 2021, 123, 3689-3703.	2.9	3
6	Rheology of buffalo milk rennet coagulation and gels affected by coagulation temperature, CaCl2, pH and milk heat treatment. International Dairy Journal, 2021, 121, 105122.	3.0	2