

Mladen Milos

List of Publications by Year in descending order

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51
papers

4,233
citations

201674

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214800

47
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52
docs citations

52
times ranked

5781
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of Different Methods of Isolation on Volatile Composition of <i>Artemisia annua</i> L.. International Journal of Analytical Chemistry, 2018, 2018, 1-6.	1.0	17
2	<i>In vitro</i> and <i>in vivo</i> antitumour effects of phenylboronic acid against mouse mammary adenocarcinoma 4T1 and squamous carcinoma SCCVII cells. Journal of Enzyme Inhibition and Medicinal Chemistry, 2017, 32, 1299-1304.	5.2	13
3	Robust Nonlinear Regression in Enzyme Kinetic Parameters Estimation. Journal of Chemistry, 2017, 2017, 1-12.	1.9	17
4	Inhibition of Horseradish Peroxidase Activity by Boroxine Derivative, Dipotassium-trioxohydroxytetrafluorotriborate $K_2[B_3O_3F_4OH]$. Journal of Chemistry, 2017, 2017, 1-7.	1.9	13
5	Advantages of an Electrochemical Method Compared to the Spectrophotometric Kinetic Study of Peroxidase Inhibition by Boroxine Derivative. Molecules, 2017, 22, 1120.	3.8	44
6	Quantum Chemical and Biochemical Study on Antioxidant Properties of Halogenated Boroxine $K_2[B_3O_3F_4OH]$. Croatica Chemica Acta, 2017, 90, .	0.4	2
7	Sea fennel (<i>Crithmum maritimum</i> L.): phytochemical profile, antioxidative, cholinesterase inhibitory and vasodilatory activity. Journal of Food Science and Technology, 2016, 53, 3104-3112.	2.8	45
8	Impact of calcium ion on cytotoxic effect of the boroxine derivative, $K_2[B_3O_3F_4OH]$. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 70-74.	5.2	14
9	Effects of dipotassium-trioxohydroxytetrafluorotriborate, $K_2[B_3O_3F_4OH]$, on cell viability and gene expression of common human cancer drug targets in a melanoma cell line. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 999-1004.	5.2	10
10	<i>In vitro</i> and <i>in vivo</i> antitumor activity of the halogenated boroxine dipotassium-trioxohydroxytetrafluorotriborate ($K_2[B_3O_3F_4OH]$). Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 30, 354-359.	5.2	17
11	Dipotassium-trioxohydroxytetrafluorotriborate, $K_2[B_3O_3F_4OH]$, is a potent inhibitor of human carbonic anhydrases. Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 30, 341-344.	5.2	29
12	A study of the inhibition of catalase by dipotassium trioxohydroxytetrafluorotriborate $K_2[B_3O_3F_4OH]$. Journal of Enzyme Inhibition and Medicinal Chemistry, 2014, 29, 744-748.	5.2	25
13	<i>Campanula portenschlagiana</i> Roem. et Schult.: Chemical and Antimicrobial Activities. Chemistry and Biodiversity, 2013, 10, 1072-1080.	2.1	3
14	Chemical Composition of <i>Hypericum richeri</i> subsp. <i>grisebachii</i> Essential Oil from Croatia. Natural Product Communications, 2013, 8, 1934578X1300800.	0.5	0
15	Screening for acetylcholinesterase inhibition and antioxidant activity of selected plants from Croatia. Natural Product Research, 2012, 26, 1703-1707.	1.8	14
16	Phytochemical Profiles of Volatile Constituents from <i>Centaurea ragusina</i> Leaves and Flowers and their Antimicrobial Effects. Natural Product Communications, 2012, 7, 1934578X1200700.	0.5	7
17	Investigation of antioxidant synergisms and antagonisms among thymol, carvacrol, thymoquinone and p-cymene in a model system using the Briggsâ€Rauscher oscillating reaction. Food Chemistry, 2012, 131, 296-299.	8.2	66
18	Molecular and chemical characterization of the most widespread <i>Ocimum</i> species. Plant Systematics and Evolution, 2011, 294, 253-262.	0.9	54

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19	Chemical Composition and Antimicrobial Activity of the Essential Oil of Endemic Dalmatian Black Pine (<i>Pinus nigra</i> ssp. <i>dalmatica</i>). Chemistry and Biodiversity, 2011, 8, 540-547.	2.1	26
20	Chemical Characterization and Genetic Relationships among <i>Ocimum basilicum</i> L. Cultivars. Chemistry and Biodiversity, 2011, 8, 1978-1989.	2.1	44
21	Composition and antibacterial activities of essential oils of seven <i>Ocimum</i> taxa. Food Chemistry, 2010, 119, 196-201.	8.2	185
22	Polyphenolic profile, antioxidant properties and antimicrobial activity of grape skin extracts of 14 <i>Vitis vinifera</i> varieties grown in Dalmatia (Croatia). Food Chemistry, 2010, 119, 715-723.	8.2	320
23	COMPARISON OF CHEMICAL COMPOSITION AND ANTIOXIDANT ACTIVITY OF GLYCOSIDICALLY BOUND AND FREE VOLATILES FROM CLOVE (<i>EUGENIA CARYOPHYLLATA</i> THUNB.). Journal of Food Biochemistry, 2010, 34, 129-141.	2.9	30
24	Antioxidant activity versus cytotoxic and nuclear factor kappa B regulatory activities on HT-29 cells by natural fruit juices. European Food Research and Technology, 2009, 228, 417-424.	3.3	24
25	Comparison of Chemical Composition and Free Radical Scavenging Ability of Glycosidically Bound and Free Volatiles from Bosnian Pine (<i>Pinus heldreichii</i> Christ. var. <i>leucodermis</i>). Molecules, 2007, 12, 283-289.	3.8	13
26	The effects of essential oils and aqueous tea infusions of oregano (<i>Origanum vulgare</i> L. spp. <i>hirtum</i>), thyme (<i>Thymus vulgaris</i> L.) and wild thyme (<i>Thymus serpyllum</i> L.) on the copper-induced oxidation of human low-density lipoproteins. International Journal of Food Sciences and Nutrition, 2007, 58, 87-93.	2.8	53
27	In Vitro acetylcholinesterase inhibitory properties of thymol, carvacrol and their derivatives thymoquinone and thymohydroquinone. Phytotherapy Research, 2007, 21, 259-261.	5.8	232
28	Effect of the environmental conditions on essential oil profile in two Dinaric <i>Salvia</i> species: <i>S. brachyodon</i> Vandas and <i>S. officinalis</i> L.. Biochemical Systematics and Ecology, 2007, 35, 473-478.	1.3	60
29	The Impact of the Locality Altitudes and Stages of Development on the Volatile Constituents of <i>Salvia officinalis</i> L. from Bosnia and Herzegovina. Journal of Essential Oil Research, 2006, 18, 178-180.	2.7	29
30	Screening of 70 medicinal plant extracts for antioxidant capacity and total phenols. Food Chemistry, 2006, 94, 550-557.	8.2	797
31	Inhibition of lard oxidation by fractions of different essential oils. Grasas Y Aceites, 2005, 56, .	0.9	31
32	Use of different methods for testing antioxidative activity of oregano essential oil. Food Chemistry, 2004, 85, 633-640.	8.2	790
33	Antioxidant effectiveness of selected wines in comparison with (+)-catechin. Food Chemistry, 2004, 86, 593-600.	8.2	250
34	Chemical variability of <i>Artemisia vulgaris</i> L. essential oils originated from the Mediterranean area of France and Croatia. Flavour and Fragrance Journal, 2003, 18, 436-440.	2.6	49
35	Chemical composition and antioxidant test of free and glycosidically bound volatile compounds of savory (<i>Satureja montana</i> L. subsp. <i>montana</i>) from Croatia. Molecular Nutrition and Food Research, 2003, 47, 236-237.	0.0	10
36	Chemical Composition of the Essential Oil of <i>Sequoiadendron giganteum</i> (Lindl.) Buchh. Cultivated in Croatia. Journal of Essential Oil Research, 2003, 15, 36-38.	2.7	5

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37	Chemical Composition and In Vitro Evaluation of Antioxidant Effect of Free Volatile Compounds From <i>Satureja montana</i> L.. Free Radical Research, 2003, 37, 673-679.	3.3	89
38	Composition and Antimicrobial Activity of the Essential Oil of <i>Artemisia absinthium</i> from Croatia and France. <i>Planta Medica</i> , 2003, 69, 158-161.	1.3	108
39	Seasonal Variation in Essential Oil Compositions of <i>Cupressus sempervirens</i> L.. <i>Journal of Essential Oil Research</i> , 2002, 14, 222-223.	2.7	25
40	The impact of both the season of collection and drying on the volatile constituents of <i>Origanum vulgare</i> L. ssp. <i>hirtum</i> grown wild in Croatia. <i>International Journal of Food Science and Technology</i> , 2001, 36, 649-654.	2.7	116
41	A comparative study of biomimetic oxidation of oregano essential oil by H ₂ O ₂ or KHSO ₅ catalyzed by Fe (III) meso-tetraphenylporphyrin or Fe (III) phthalocyanine. <i>Applied Catalysis A: General</i> , 2001, 216, 157-161.	4.3	23
42	Localities and seasonal variations in the chemical composition of essential oils of <i>Satureja montana</i> L. and <i>S. cuneifolia</i> Ten. <i>Flavour and Fragrance Journal</i> , 2001, 16, 157-160.	2.6	87
43	Chemical composition and antioxidant effect of glycosidically bound volatile compounds from oregano (<i>Origanum vulgare</i> L. ssp. <i>hirtum</i>). <i>Food Chemistry</i> , 2000, 71, 79-83.	8.2	193
44	Gas chromatography mass spectral analysis of free and glycosidically bound volatile compounds from <i>Juniperus oxycedrus</i> L. growing wild in Croatia. <i>Food Chemistry</i> , 2000, 68, 333-338.	8.2	38
45	Thermodynamics of cation binding to Nereis sarcoplasmic calcium-binding protein. Direct binding studies, microcalorimetry and conformational changes. <i>FEBS Journal</i> , 1992, 208, 133-138.	0.2	14
46	Evidence for four capital and six auxiliary cation-binding sites on calmodulin: Divalent cation interactions monitored by direct binding and microcalorimetry. <i>Journal of Inorganic Biochemistry</i> , 1989, 36, 11-25.	3.5	41
47	Calcium-proton and calcium-magnesium antagonisms in calmodulin: microcalorimetric and potentiometric analyses. <i>Biochemistry</i> , 1986, 25, 6279-6287.	2.5	91
48	Thermodynamics of the binding of calcium and strontium to bovine $\hat{\alpha}$ -lactalbumin. <i>FEBS Letters</i> , 1985, 190, 77-80.	2.8	27
49	EVALUATION OF THE ANTIOXIDANT ACTIVITY OF ESSENTIAL OILS FROM CAPER (<i>CAPPARIS SPINOSA</i>) AND SEA FENNEL (<i>CRITHMUM MARITIMUM</i>) BY DIFFERENT METHODS. <i>Journal of Food Biochemistry</i> , 0, 34, 286-302.	2.9	43
50	STUDY OF KINETIC PARAMETERS AND POSSIBLE INHIBITORY EFFECT ON THE TYROSINASE OF THE HALOGENATED BOROXINE DIPOTASSIUM TRIOXOHYDROXYTETRAFLUOROTRIBORATE K ₂ [B ₃ O ₃ F ₄ OH]. <i>CBU International Conference Proceedings</i> , 0, 4, 700-705.	0.0	0
51	DETERMINATION OF ANTIOXIDANT CAPACITY OF SELECTED BOROXINES. <i>CBU International Conference Proceedings</i> , 0, 5, 1159-1163.	0.0	0