Darko Preiner

List of Publications by Year
in descending order

45	357	840585 11	887953 17
papers	citations	h-index	g-index

47	47	47	516
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recovery of flavonoids from grape skins by enzyme-assisted extraction. Separation Science and Technology, 2016, 51, 255-268.	1.3	35
2	Grapevine as a Rich Source of Polyphenolic Compounds. Molecules, 2020, 25, 5604.	1.7	31
3	Genetic Diversity, Population Structure, and Parentage Analysis of Croatian Grapevine Germplasm. Genes, 2020, 11, 737.	1.0	29
4	Organic acids profiles of the most important Dalmatian native grapevine (V. vinifera L.) cultivars. Journal of Food Composition and Analysis, 2013, 32, 162-168.	1.9	25
5	Multiâ€response optimisation of ultrasoundâ€assisted extraction for recovery of flavonoids from red grape skins using response surface methodology. Phytochemical Analysis, 2016, 27, 13-22.	1.2	24
6	Volatile Profile Characterization of Croatian Commercial Sparkling Wines. Molecules, 2020, 25, 4349.	1.7	19
7	Discrimination of genetic and geographical groups of grape varieties (Vitis vinifera L.) based on their polyphenolic profiles. Journal of Food Composition and Analysis, 2021, 102, 104062.	1.9	18
8	Solid-liquid extraction of phenolics from red grape skins. Acta Chimica Slovenica, 2016, 63, 287-297.	0.2	15
9	Optimization of SPME-Arrow-GC/MS Method for Determination of Free and Bound Volatile Organic Compounds from Grape Skins. Molecules, 2021, 26, 7409.	1.7	13
10	Performance of grapevine grown on reclaimed Mediterranean karst land: Appearance and duration of high temperature events and effects of irrigation. Agricultural Water Management, 2020, 236, 106166.	2.4	12
11	Effect of Different Reducing Agents on Aromatic Compounds, Antioxidant and Chromatic Properties of Sauvignon Blanc Wine. Foods, 2020, 9, 996.	1.9	11
12	Impact of Commercial Yeasts on Phenolic Profile of Plavac Mali Wines from Croatia. Fermentation, 2021, 7, 92.	1.4	11
13	APPLICATION OF STANDARD METHODS FOR THE GRAPEVINE (VITIS VINIFERA L.) PHENOTYPIC DIVERSITY EXPLORATION: PHENOLOGICAL TRAITS. Acta Horticulturae, 2014, , 253-260.	0.1	10
14	Polyphenolic Composition of the Berry Skin of Six Fungus-Resistant Red Grapevine Varieties. International Journal of Food Properties, 2016, 19, 1809-1824.	1.3	9
15	Effect of freezing and different thawing methods on the content of polyphenolic compounds of red grape skins. Journal of Food Processing and Preservation, 2018, 42, e13550.	0.9	9
16	Detection, Transmission, and Characterization of Grapevine Virus H in Croatia. Pathogens, 2021, 10, 1578.	1.2	9
17	Cultivar Identity, Intravarietal Variation, and Health Status of Native Grapevine Varieties in Croatia and Montenegro. American Journal of Enology and Viticulture, 2015, 66, 531-541.	0.9	8
18	Stability of polyphenolic extracts from red grape skins after thermal treatments. Chemical Papers, 2019, 73, 195-203.	1.0	8

#	Article	IF	Citations
19	Distribution of nine viruses in Croatian autochthonous grapevine (Vitis vinifera L.) cultivars from Dalmatian region included in clonal selection. Journal of Central European Agriculture, 2019, 20, 262-273.	0.3	8
20	Screening of Croatian Native Grapevine Varieties for Susceptibility to Plasmopara viticola Using Leaf Disc Bioassay, Chlorophyll Fluorescence, and Multispectral Imaging. Plants, 2021, 10, 661.	1.6	7
21	Grapevine yellows affecting the Croatian indigenous grapevine cultivar Grk. Acta Botanica Croatica, 2013, 72, 287-294.	0.3	6
22	Intravarietal Agronomic Variability in Croatian NativeVitis viniferaL. Cultivar Grk with Female Flower and Seedless Berries. American Journal of Enology and Viticulture, 2012, 63, 291-295.	0.9	5
23	Effect of Proline Pretreatment on Grapevine Shoot-Tip Response to a Droplet-Vitrification Protocol. American Journal of Plant Sciences, 2013, 04, 2414-2417.	0.3	5
24	Influence of L. thermotolerans and S. cerevisiae Commercial Yeast Sequential Inoculation on Aroma Composition of Red Wines (Cv Trnjak, Babic, Blatina and Frankovka). Fermentation, 2021, 7, 4.	1.4	5
25	Extraction Methods of Polyphenol From Grapes: Extractions of Grape Polyphenols. , 2019, , 151-167.		4
26	A Simple Method for the Determination of Polyphenolic Compounds from Grapevine Leaves. Separations, 2022, 9, 24.	1.1	4
27	In vitro introduction of healthy and virus-infected genotypes of native Croatian grapevine cultivars. Open Life Sciences, 2014, 9, 1087-1098.	0.6	3
28	Effect of different drying methods on the content of polyphenolic compounds of red grape skins. Journal of Central European Agriculture, 2021, 22, 429-442.	0.3	2
29	Cryopreservation Protocols for Grapevine Shoot Tips. , 2018, , .		1
30	Use of Remote sensing technology to assess grapevine quality. , 2019, , .		1
31	IstraÅ¾ivanja unutarsortne varijabilnosti vinove loze u Hrvatskoj i klonska selekcija. Radovi Zavoda Za Znanstveni I UmjetniÄki Rad U PoÅ¾egi, 2016, 5, 1-11.	0.0	1
32	Influence of leaf removal and reflective mulch on phenolic composition of white wines. Oeno One, 2015, 49, 183.	0.7	1
33	Leaf Polyphenolic Profile as a Determinant of Croatian Native Grapevine Varietiesâ€™ Susceptibility to Plasmopara viticola. Frontiers in Plant Science, 2022, 13, 836318.	1.7	1
34	Ampelografska evaluacija klonskih kandidata sorte 'GraÅ¡evina bijela' (Vitis vinifera L.) u uvjetima vinogorja Zagreb. Glasnik ZaÅ¡tite Bilja, 2021, 44, 34-38.	0.1	1
35	REMAP AS A TOOL FOR PRELIMINARY GRAPEVINE ACCESSION SCREENING. Acta Horticulturae, 2010, , 155-159.	0.1	0
36	ESTIMATE OF INTRAVARIETAL GENETIC VARIATION AS A PREREQUISITE FOR SUCCESSFUL CLONAL SELECTION IN GRAPEVINE. Acta Horticulturae, 2015, , 105-111.	0.1	0

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37	Aromatski profil pjenuÅ¡avih vina ZagrebaÄke Å¾upanije. Glasnik ZaÅ¡tite Bilja, 2019, 42, 104-110.	0.1	0
38	In vitro synthesis of grapevine (Vitis vinifera L.) intraspecific chimeras using meristematic bulk tissue grafting. Scientia Horticulturae, 2019, 246, 965-970.	1.7	0
39	UÄinak sekvencijalne fermentacije s kvascima Lachancea thermotelerans i Torulaspora delbrueckii na kemijski sastav vina Â´Malvazija istarskaÂ´. Glasnik ZaÅ¡tite Bilja, 2021, 44, 56-66.	0.1	0
40	Cultivar and Phenological Stage Effects on the Success of In Vitro Meristem Culture and GLRaV-3 Elimination of Croatian Autochthonous Grapevine Cultivars. Agronomy, 2021, 11, 1395.	1.3	0
41	Gospodarske i enoloÅ¡ke karakteristike otpornih sorata loza (Vitis sp.) u uvjetima ZagrebaÄkog vinogorja. Radovi Zavoda Za Znanstveni I UmjetniÄki Rad U PoÅ¾egi, 2016, 5, 25-38.	0.0	0
42	Promjene sastava i sadrÅ¾aja polifenolnih spojeva u listovima crnih sorata tijekom pojedinih fenofaza. Agronomski Glasnik, 2021, 82, 271-280.	0.1	0
43	Usporedba klasiÄnog i in vitro razmnoÅ¾avanja vinove loze. Glasnik ZaÅ¡tite Bilja, 2021, 44, 24-32.	0.1	0
44	Utjecaj inaktivnih kvasaca na polifenolni sastav groÅ¾Ä‘a sorte Plavina. Glasnik ZaÅ¡tite Bilja, 2021, 44, 68-74.	0.1	0
45	Virus and Virus-like Pathogens in the Grapevine Virus Collection of Croatian Autochthonous Grapevine Cultivars. Plants, 2022, 11, 1485.	1.6	0