

Dan C Vodnar

List of Publications by Year in descending order

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189
papers

7,046
citations

53751

45
h-index

88593

70
g-index

192
all docs

192
docs citations

192
times ranked

7771
citing authors

#	ARTICLE	IF	CITATIONS
1	The Use of Chitosan, Alginate, and Pectin in the Biomedical and Food Sector—Biocompatibility, Bioadhesiveness, and Biodegradability. <i>Polymers</i> , 2019, 11, 1837.	2.0	327
2	Whole Grains and Phenolic Acids: A Review on Bioactivity, Functionality, Health Benefits and Bioavailability. <i>Nutrients</i> , 2018, 10, 1615.	1.7	272
3	Gut <i>Prevotella</i> as a possible biomarker of diet and its eubiotic versus dysbiotic roles: a comprehensive literature review. <i>British Journal of Nutrition</i> , 2019, 122, 131-140.	1.2	204
4	Effects of solid-state fermentation with two filamentous fungi on the total phenolic contents, flavonoids, antioxidant activities and lipid fractions of plum fruit (<i>Prunus domestica</i> L.) by-products. <i>Food Chemistry</i> , 2016, 209, 27-36.	4.2	157
5	Functional constituents of wild and cultivated Goji (<i>L. barbarum</i> L.) leaves: phytochemical characterization, biological profile, and computational studies. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2017, 32, 153-168.	2.5	151
6	Bioactive potential of fruit and vegetable wastes. <i>Advances in Food and Nutrition Research</i> , 2020, 91, 157-225.	1.5	146
7	Bioactive Compounds Extracted from Tomato Processing by-Products as a Source of Valuable Nutrients. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 268-277.	1.4	136
8	Polyphenolic Content, Antioxidant and Antimicrobial Activities of <i>Lycium barbarum</i> L. and <i>Lycium chinense</i> Mill. Leaves. <i>Molecules</i> , 2014, 19, 10056-10073.	1.7	134
9	Chitosan Coating Applications in Probiotic Microencapsulation. <i>Coatings</i> , 2019, 9, 194.	1.2	120
10	Antibacterial and Antioxidant Activities of ZnO Nanoparticles Synthesized Using Extracts of <i>Allium sativum</i> , <i>Rosmarinus officinalis</i> and <i>Ocimum basilicum</i> . <i>Acta Metallurgica Sinica (English Letters)</i> , 2016, 29, 228-236.	1.5	115
11	Polyphenols—Gut Microbiota Interrelationship: A Transition to a New Generation of Prebiotics. <i>Nutrients</i> , 2022, 14, 137.	1.7	111
12	Identification of the bioactive compounds and antioxidant, antimutagenic and antimicrobial activities of thermally processed agro-industrial waste. <i>Food Chemistry</i> , 2017, 231, 131-140.	4.2	102
13	Hydroxycinnamic acids and human health: recent advances. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 483-499.	1.7	96
14	Comparative Studies on Polyphenolic Composition, Antioxidant and Antimicrobial Activities of <i>Schisandra chinensis</i> Leaves and Fruits. <i>Molecules</i> , 2014, 19, 15162-15179.	1.7	95
15	Phenolic compounds, flavonoids, lipids and antioxidant potential of apricot (<i>Prunus armeniaca</i> L.) pomace fermented by two filamentous fungal strains in solid state system. <i>Chemistry Central Journal</i> , 2017, 11, 92.	2.6	93
16	Bee Collected Pollen and Bee Bread: Bioactive Constituents and Health Benefits. <i>Antioxidants</i> , 2019, 8, 568.	2.2	92
17	Biomass-Derived Production of Itaconic Acid as a Building Block in Specialty Polymers. <i>Polymers</i> , 2019, 11, 1035.	2.0	88
18	UHPLC-QTOF-MS analysis of bioactive constituents from two Romanian Goji (<i>Lycium barbarum</i> L.) berries cultivars and their antioxidant, enzyme inhibitory, and real-time cytotoxicological evaluation. <i>Food and Chemical Toxicology</i> , 2018, 115, 414-424.	1.8	86

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19	Bio-vanillin: Towards a sustainable industrial production. Trends in Food Science and Technology, 2021, 109, 579-592.	7.8	82
20	Active Packaging—Poly(Vinyl Alcohol) Films Enriched with Tomato By-Products Extract. Coatings, 2020, 10, 141.	1.2	81
21	Thermal Processing for the Release of Phenolic Compounds from Wheat and Oat Bran. Biomolecules, 2020, 10, 21.	1.8	80
22	Probiotics, Prebiotics, and Synbiotics: Implications and Beneficial Effects against Irritable Bowel Syndrome. Nutrients, 2021, 13, 2112.	1.7	80
23	Guts Imbalance Imbalances the Brain: A Review of Gut Microbiota Association With Neurological and Psychiatric Disorders. Frontiers in Medicine, 2022, 9, 813204.	1.2	80
24	Total Phenolic Contents, Antioxidant Activities, and Lipid Fractions from Berry Pomaces Obtained by Solid-State Fermentation of Two <i>Sambucus</i> Species with <i>Aspergillus niger</i> . Journal of Agricultural and Food Chemistry, 2015, 63, 3489-3500.	2.4	78
25	Iron Supplementation Influence on the Gut Microbiota and Probiotic Intake Effect in Iron Deficiency—A Literature-Based Review. Nutrients, 2020, 12, 1993.	1.7	76
26	Cerium Oxide Nanoparticles and Their Efficient Antibacterial Application In Vitro against Gram-Positive and Gram-Negative Pathogens. Nanomaterials, 2020, 10, 1614.	1.9	74
27	Influence of the extraction solvent on phenolic content, antioxidant, antimicrobial and antimutagenic activities of brewers' spent grain. Journal of Cereal Science, 2018, 80, 180-187.	1.8	71
28	Edible Films and Coatings Functionalization by Probiotic Incorporation: A Review. Polymers, 2020, 12, 12.	2.0	70
29	Screening of Ten Tomato Varieties Processing Waste for Bioactive Components and Their Related Antioxidant and Antimicrobial Activities. Antioxidants, 2019, 8, 292.	2.2	69
30	Protein-Based Films and Coatings for Food Industry Applications. Polymers, 2021, 13, 769.	2.0	68
31	Solid-State Yeast Fermented Wheat and Oat Bran as A Route for Delivery of Antioxidants. Antioxidants, 2019, 8, 372.	2.2	66
32	Single Cell Protein: A Potential Substitute in Human and Animal Nutrition. Sustainability, 2021, 13, 9284.	1.6	66
33	Coronavirus Disease (COVID-19) Caused by (SARS-CoV-2) Infections: A Real Challenge for Human Gut Microbiota. Frontiers in Cellular and Infection Microbiology, 2020, 10, 575559.	1.8	63
34	Gut microbiota and old age: Modulating factors and interventions for healthy longevity. Experimental Gerontology, 2020, 141, 111095.	1.2	61
35	Antimicrobial and Antioxidant Activities and Phenolic Profile of <i>Eucalyptus globulus</i> Labill. and <i>Corymbia ficifolia</i> (F. Muell.) K.D. Hill & L.A.S. Johnson Leaves. Molecules, 2015, 20, 4720-4734.	1.7	57
36	Antimicrobial and antioxidant properties of tomato processing byproducts and their correlation with the biochemical composition. LWT - Food Science and Technology, 2019, 116, 108558.	2.5	55

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37	Formulation and Characterization of Antimicrobial Edible Films Based on Whey Protein Isolate and Tarragon Essential Oil. <i>Polymers</i> , 2020, 12, 1748.	2.0	55
38	Microalgae as sources of omega-3 polyunsaturated fatty acids: Biotechnological aspects. <i>Algal Research</i> , 2021, 58, 102410.	2.4	55
39	Spray drying and storage of probiotic-enriched almond milk: probiotic survival and physicochemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3697-3708.	1.7	54
40	Chemical Composition and Biological Activities of the Nord-West Romanian Wild Bilberry (<i>Vaccinium</i>) Tj ETQq0 0 0,rgBT /Overlock 10 Tf	2.2	51
41	Evaluation of the Bioactive Compounds Found in Tomato Seed Oil and Tomato Peels Influenced by Industrial Heat Treatments. <i>Foods</i> , 2021, 10, 110.	1.9	51
42	Liberation and recovery of phenolic antioxidants and lipids in chokeberry (<i>Aronia melanocarpa</i>) pomace by solid-state bioprocessing using <i>Aspergillus niger</i> and <i>Rhizopus oligosporus</i> strains. <i>LWT - Food Science and Technology</i> , 2018, 87, 241-249.	2.5	50
43	Phytochemical Analysis, Antioxidant and Antimicrobial Activities of <i>Helichrysum arenarium</i> (L.) Moench. and <i>Antennaria dioica</i> (L.) Gaertn. Flowers. <i>Molecules</i> , 2018, 23, 409.	1.7	49
44	Recent advances in the biotechnological production of erythritol and mannitol. <i>Critical Reviews in Biotechnology</i> , 2020, 40, 608-622.	5.1	49
45	Monofloral Honeys as a Potential Source of Natural Antioxidants, Minerals and Medicine. <i>Antioxidants</i> , 2021, 10, 1023.	2.2	49
46	Phytochemical Characterization of <i>Veronica officinalis</i> L., <i>V. teucrium</i> L. and <i>V. orchidea</i> Crantz from Romania and Their Antioxidant and Antimicrobial Properties. <i>International Journal of Molecular Sciences</i> , 2015, 16, 21109-21127.	1.8	48
47	Edible Films and Coatings for Fresh Fish Packaging: Focus on Quality Changes and Shelf-life Extension. <i>Coatings</i> , 2018, 8, 366.	1.2	48
48	Gut microbiota and aging-A focus on centenarians. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2020, 1866, 165765.	1.8	45
49	Green tea increases the survival yield of Bifidobacteria in simulated gastrointestinal environment and during refrigerated conditions. <i>Chemistry Central Journal</i> , 2012, 6, 61.	2.6	43
50	Biological and Chemical Insights of Beech (<i>Fagus sylvatica</i> L.) Bark: A Source of Bioactive Compounds with Functional Properties. <i>Antioxidants</i> , 2019, 8, 417.	2.2	43
51	Bioactive and biocompatible copper containing glass-ceramics with remarkable antibacterial properties and high cell viability designed for future in vivo trials. <i>Biomaterials Science</i> , 2016, 4, 1252-1265.	2.6	42
52	Lipid Classes and Fatty Acid Regiodistribution in Triacylglycerols of Seed Oils of Two <i>Sambucus</i> Species (<i>S. nigra</i> L. and <i>S. ebulus</i> L.). <i>Molecules</i> , 2013, 18, 11768-11782.	1.7	41
53	Phytochemical Composition, Antioxidant, Antimicrobial and in Vivo Anti-inflammatory Activity of Traditionally Used Romanian <i>Ajuga laxmannii</i> (Murray) Benth. (â€œNoblemanâ€™s Beardâ€™â€™ Barba ÅžmpÄfratulâ€™i). <i>Frontiers in Pharmacology</i> , 2018, 9, 7.		41
54	Walnut (<i>Juglans regia</i> L.) Septum: Assessment of Bioactive Molecules and In Vitro Biological Effects. <i>Molecules</i> , 2020, 25, 2187.	1.7	41

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55	The effect of crude glycerol impurities on 1,3-propanediol biosynthesis by <i>Klebsiella pneumoniae</i> DSMZ 2026. <i>Renewable Energy</i> , 2020, 153, 1418-1427.	4.3	41
56	Exploitation of Lactic Acid Bacteria and Baker's Yeast as Single or Multiple Starter Cultures of Wheat Flour Dough Enriched with Soy Flour. <i>Biomolecules</i> , 2020, 10, 778.	1.8	39
57	3D Food Printing: Principles of Obtaining Digitally-Designed Nourishment. <i>Nutrients</i> , 2021, 13, 3617.	1.7	39
58	Antibacterial Evaluation and Virtual Screening of New Thiazolyl-Triazole Schiff Bases as Potential DNA-Gyrase Inhibitors. <i>International Journal of Molecular Sciences</i> , 2018, 19, 222.	1.8	38
59	Medicinal Plants and Natural Products Used in Cataract Management. <i>Frontiers in Pharmacology</i> , 2019, 10, 466.	1.6	38
60	Simultaneous enrichment of grape pomace with ω -3-linolenic acid and carotenoids by solid-state fermentation with <i>Zygomycetes</i> fungi and antioxidant potential of the bioprocessed substrates. <i>Food Chemistry</i> , 2020, 310, 125927.	4.2	38
61	Selenium enriched green tea increase stability of <i>Lactobacillus casei</i> and <i>Lactobacillus plantarum</i> in chitosan coated alginate microcapsules during exposure to simulated gastrointestinal and refrigerated conditions. <i>LWT - Food Science and Technology</i> , 2014, 57, 406-411.	2.5	37
62	Poly(vinyl alcohol)-Based Biofilms Plasticized with Polyols and Colored with Pigments Extracted from Tomato By-Products. <i>Polymers</i> , 2020, 12, 532.	2.0	37
63	Morphology, FTIR fingerprint and survivability of encapsulated lactic bacteria (<i>Streptococcus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock juice and intestinal juice. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2345-2351.	1.3	36
64	Applicability of Agro-Industrial By-Products in Intelligent Food Packaging. <i>Coatings</i> , 2020, 10, 550.	1.2	36
65	Chemical Constituents and Biologic Activities of Sage Species: A Comparison between <i>Salvia officinalis</i> L., <i>S. glutinosa</i> L. and <i>S. transsylvanica</i> (Schur ex Griseb. & Schenk) Schur. <i>Antioxidants</i> , 2020, 9, 480.	2.2	36
66	Recent Advances in Biotechnological Itaconic Acid Production, and Application for a Sustainable Approach. <i>Polymers</i> , 2021, 13, 3574.	2.0	36
67	Synthesis of 2-phenylamino-thiazole derivatives as antimicrobial agents. <i>Journal of Saudi Chemical Society</i> , 2017, 21, 861-868.	2.4	35
68	Comparative Phytochemical Profile, Antioxidant, Antimicrobial and In Vivo Anti-Inflammatory Activity of Different Extracts of Traditionally Used Romanian <i>Ajuga genevensis</i> L. and <i>A. reptans</i> L. (Lamiaceae). <i>Molecules</i> , 2019, 24, 1597.	1.7	35
69	Utilization of biodiesel derived-glycerol for 1,3-PD and citric acid production. <i>Microbial Cell Factories</i> , 2017, 16, 190.	1.9	34
70	L (+)-lactic acid production by pellet-form <i>Rhizopus oryzae</i> NRRL 395 on biodiesel crude glycerol. <i>Microbial Cell Factories</i> , 2013, 12, 92.	1.9	33
71	Polyphenols from <i>Lycium barbarum</i> (Goji) Fruit European Cultivars at Different Maturation Steps: Extraction, HPLC-DAD Analyses, and Biological Evaluation. <i>Antioxidants</i> , 2019, 8, 562.	2.2	33
72	Quinoa Sourdough Fermented with <i>Lactobacillus plantarum</i> ATCC 8014 Designed for Gluten-Free Muffins: A Powerful Tool to Enhance Bioactive Compounds. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7140.	1.3	33

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73	Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015, 43, 196-203.	0.5	32
74	Characterization and Discrimination of Gram-Positive Bacteria Using Raman Spectroscopy with the Aid of Principal Component Analysis. <i>Nanomaterials</i> , 2017, 7, 248.	1.9	32
75	Insights on Health and Food Applications of Equus asinus (Donkey) Milk Bioactive Proteins and Peptides—An Overview. <i>Foods</i> , 2020, 9, 1302.	1.9	32
76	Inhibition of <i>Listeria monocytogenes</i> ATCC 19115 on ham steak by tea bioactive compounds incorporated into chitosan-coated plastic films. <i>Chemistry Central Journal</i> , 2012, 6, 74.	2.6	31
77	Effects of Whey Protein Isolate-Based Film Incorporated with Tarragon Essential Oil on the Quality and Shelf-Life of Refrigerated Brook Trout. <i>Foods</i> , 2021, 10, 401.	1.9	31
78	Bioaccessibility of microencapsulated carotenoids, recovered from tomato processing industrial by-products, using in vitro digestion model. <i>LWT - Food Science and Technology</i> , 2021, 152, 112285.	2.5	31
79	Monitoring lactic acid concentrations by infrared spectroscopy: A new developed method for <i>Lactobacillus</i> fermenting media with potential food applications. <i>Acta Alimentaria</i> , 2017, 46, 420-427.	0.3	30
80	Soybean Interaction with Engineered Nanomaterials: A Literature Review of Recent Data. <i>Nanomaterials</i> , 2019, 9, 1248.	1.9	30
81	Ketoconazole- <i>p</i> -aminobenzoic Acid Cocrystal: Revival of an Old Drug by Crystal Engineering. <i>Molecular Pharmaceutics</i> , 2020, 17, 919-932.	2.3	30
82	Physicochemical Effects of <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i> Cocultures on Soy—Wheat Flour Dough Fermentation. <i>Foods</i> , 2020, 9, 1894.	1.9	30
83	Integration of Solid State and Submerged Fermentations for the Valorization of Organic Municipal Solid Waste. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 766.	1.5	30
84	Lactic Acid Production by <i>Lactobacillus paracasei</i> 168 in Discontinuous Fermentation Using Lucerne Green Juice as Nutrient Substitute. <i>Chemical Engineering and Technology</i> , 2010, 33, 468-474.	0.9	29
85	Antimicrobial Efficiency of Edible Films in Food Industry. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015, 43, 302-312.	0.5	29
86	<i>Solidago graminifolia</i> L. Salisb. (Asteraceae) as a Valuable Source of Bioactive Polyphenols: HPLC Profile, In Vitro Antioxidant and Antimicrobial Potential. <i>Molecules</i> , 2019, 24, 2666.	1.7	29
87	Biodiesel-Derived Glycerol Obtained from Renewable Biomass—A Suitable Substrate for the Growth of <i>Candida zeylanoides</i> Yeast Strain ATCC 20367. <i>Microorganisms</i> , 2019, 7, 265.	1.6	29
88	Design and Synthesis of Novel 1,3-Thiazole and 2-Hydrazinyl-1,3-Thiazole Derivatives as Anti-Candida Agents: In Vitro Antifungal Screening, Molecular Docking Study, and Spectroscopic Investigation of their Binding Interaction with Bovine Serum Albumin. <i>Molecules</i> , 2019, 24, 3435.	1.7	29
89	Design, Synthesis and Antifungal Activity Evaluation of New Thiazolin-4-ones as Potential Lanosterol 14 α -Demethylase Inhibitors. <i>International Journal of Molecular Sciences</i> , 2017, 18, 177.	1.8	28
90	Valorification of crude glycerol for pure fractions of docosahexaenoic acid and β -carotene production by using <i>Schizochytrium limacinum</i> and <i>Blakeslea trispora</i> . <i>Microbial Cell Factories</i> , 2018, 17, 97.	1.9	28

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91	The Chemical and Biological Profiles of Leaves from Commercial Blueberry Varieties. <i>Plants</i> , 2020, 9, 1193.	1.6	28
92	Nanocarriers for Sustainable Active Packaging: An Overview during and Post COVID-19. <i>Coatings</i> , 2022, 12, 102.	1.2	28
93	Awareness, Knowledge, and Interest about Prebiotics—A Study among Romanian Consumers. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 1208.	1.2	28
94	Sensory Profile and Acceptability of HydroSOSustainable Almonds. <i>Foods</i> , 2019, 8, 64.	1.9	27
95	New Thiazolyl-triazole Schiff Bases: Synthesis and Evaluation of the Anti-Candida Potential. <i>Molecules</i> , 2016, 21, 1595.	1.7	26
96	Apple Pomace as a Sustainable Substrate in Sourdough Fermentation. <i>Frontiers in Microbiology</i> , 2021, 12, 742020.	1.5	26
97	The silver influence on the structure and antibacterial properties of the bioactive 10B2O3-30Na2O-60P2O2 glass. <i>Journal of Non-Crystalline Solids</i> , 2014, 402, 182-186.	1.5	25
98	The influence of different polymers on viability of <i>Bifidobacterium lactis</i> 300b during encapsulation, freeze-drying and storage. <i>Journal of Food Science and Technology</i> , 2015, 52, 4146-4155.	1.4	25
99	The physicochemical properties of five vegetable oils exposed at high temperature for a short-time-interval. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104305.	1.9	25
100	Gas-Chromatographic Analysis of Major Volatile Compounds Found in Traditional Fruit Brandies from Transylvania, Romania. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2011, 39, 109.	0.5	24
101	Antioxidant, Antimicrobial Effects and Phenolic Profile of <i>Lycium barbarum</i> L. Flowers. <i>Molecules</i> , 2015, 20, 15060-15071.	1.7	24
102	Liquid Phase and Microwave-Assisted Extractions for Multicomponent Phenolic Pattern Determination of Five Romanian Galium Species Coupled with Bioassays. <i>Molecules</i> , 2019, 24, 1226.	1.7	24
103	Characterization of a Sea Buckthorn Extract and Its Effect on Free and Encapsulated <i>Lactobacillus casei</i> . <i>International Journal of Molecular Sciences</i> , 2017, 18, 2513.	1.8	23
104	<i>Klebsiella pneumoniae</i> —A Useful Pathogenic Strain for Biotechnological Purposes: Diols Biosynthesis under Controlled and Uncontrolled pH Levels. <i>Pathogens</i> , 2019, 8, 293.	1.2	23
105	Carbohydrate metabolic conversions to lactic acid and volatile derivatives, as influenced by <i>Lactobacillus plantarum</i> ATCC 8014 and <i>Lactobacillus casei</i> ATCC 393 efficiency during <i>in vitro</i> and sourdough fermentation. <i>European Food Research and Technology</i> , 2013, 237, 679-689.	1.6	22
106	In Vitro Transcriptome Response to a Mixture of Lactobacilli Strains in Intestinal Porcine Epithelial Cell Line. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1923.	1.8	22
107	Carotenoid Recovery from Tomato Processing By-Products through Green Chemistry. <i>Molecules</i> , 2022, 27, 3771.	1.7	22
108	A Novel Thiazolyl Schiff Base: Antibacterial and Antifungal Effects and <i>In Vitro</i> Oxidative Stress Modulation on Human Endothelial Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-11.	1.9	21

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109	Design and Development of Oleoresins Rich in Carotenoids Coated Microbeads. <i>Coatings</i> , 2019, 9, 235.	1.2	20
110	Optimized Ultrasound-Assisted Enzymatic Extraction of Phenolic Compounds from <i>Rosa canina</i> L. Pseudo-Fruits (Rosehip) and Their Biological Activity. <i>Antioxidants</i> , 2022, 11, 1123.	2.2	20
111	Monitoring Lactic Acid Fermentation in Media Containing Dandelion (<i>Taraxacum officinale</i>) by FTIR Spectroscopy. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2012, 40, 65.	0.5	19
112	<i>L. plantarum</i> ATCC 8014 Entrapment with Prebiotics and Lucerne Green Juice and Their Behavior in Simulated Gastrointestinal Conditions. <i>Journal of Food Process Engineering</i> , 2016, 39, 433-441.	1.5	19
113	Nutrient and Sensory Metabolites Profiling of <i>Averrhoa carambola</i> L. (Starfruit) in the Context of Its Origin and Ripening Stage by GC/MS and Chemometric Analysis. <i>Molecules</i> , 2020, 25, 2423.	1.7	19
114	Gut Microbiota, Obesity and Bariatric Surgery: Current Knowledge and Future Perspectives. <i>Current Pharmaceutical Design</i> , 2019, 25, 2038-2050.	0.9	19
115	Chemical Profile, Cytotoxic Activity and Oxidative Stress Reduction of Different <i>Syringa vulgaris</i> L. Extracts. <i>Molecules</i> , 2021, 26, 3104.	1.7	18
116	Microencapsulation and Bioaccessibility of Phenolic Compounds of <i>Vaccinium</i> Leaf Extracts. <i>Antioxidants</i> , 2022, 11, 674.	2.2	18
117	Chemical and Enzymatic Synthesis of Biobased Xylo-Oligosaccharides and Fermentable Sugars from Wheat Straw for Food Applications. <i>Polymers</i> , 2022, 14, 1336.	2.0	18
118	Isolated Microorganisms for Bioconversion of Biodiesel-Derived Glycerol Into 1,3-Propanediol. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017, 74, 43.	0.1	17
119	Electrospun Nanosystems Based on PHBV and ZnO for Ecological Food Packaging. <i>Polymers</i> , 2021, 13, 2123.	2.0	17
120	Biotechnological Processes Simulating the Natural Fermentation Process of Bee Bread and Therapeutic Properties—An Overview. <i>Frontiers in Nutrition</i> , 2022, 9, 871896.	1.6	17
121	Inhibitory Potential Of <i>Lactobacillus plantarum</i> on <i>Escherichia coli</i> . <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017, 74, 99.	0.1	16
122	Antioxidant activity and antibacterial evaluation of new thiazolin-4-one derivatives as potential tryptophanyl-tRNA synthetase inhibitors. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2019, 34, 898-908.	2.5	16
123	Influence of Buckwheat and Buckwheat Sprouts Flours on the Nutritional and Textural Parameters of Wheat Buns. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7969.	1.3	16
124	A Review: The Probiotic Bacteria Viability under Different Conditions. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, 55.	0.1	15
125	Characterization of Grape and Apple Peel Wastes™ Bioactive Compounds and Their Increased Bioavailability After Exposure to Thermal Process. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017, 74, 80.	0.1	15
126	A New Generation of Probiotic Functional Beverages Using Bioactive Compounds From Agro-Industrial Waste. , 2019, , 483-528.		15

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127	Effect of Medicago sativa Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. Foods, 2021, 10, 928.	1.9	15
128	The effect of 100–200 nm ZnO and TiO ₂ nanoparticles on the in vitro-grown soybean plants. Colloids and Surfaces B: Biointerfaces, 2022, 216, 112536.	2.5	15
129	Valorization of Rose Hip (Rosa canina) Puree Co-Product in Enriched Corn Extrudates. Foods, 2021, 10, 2787.	1.9	14
130	Assessment of Physicochemical and Rheological Properties of Xylo-Oligosaccharides and Glucose-Enriched Doughs Fermented with BB-12. Biology, 2022, 11, 553.	1.3	14
131	3,5-Disubstituted Thiazolidine-2,4-Diones: Design, Microwave-Assisted Synthesis, Antifungal Activity, and ADMET Screening. SLAS Discovery, 2018, 23, 807-814.	1.4	13
132	An Overview of Gut Microbiota and Colon Diseases with a Focus on Adenomatous Colon Polyps. International Journal of Molecular Sciences, 2020, 21, 7359.	1.8	13
133	Novel 2,4-Disubstituted-1,3-Thiazole Derivatives: Synthesis, Anti-Candida Activity Evaluation and Interaction with Bovine Serum Albumine. Molecules, 2020, 25, 1079.	1.7	13
134	Chemical and sensorial characterization of spray dried hydroSOSustainable almond milk. Journal of the Science of Food and Agriculture, 2021, 101, 1372-1381.	1.7	13
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