Dan C Vodnar

List of Publications by Citations

174 papers	3,726 citations	30 h-index	49 g-index
192 ext. papers	5,351 ext. citations	4.4 avg, IF	6.5 L-index

#	Paper	IF	Citations
174	Whole Grains and Phenolic Acids: A Review on Bioactivity, Functionality, Health Benefits and Bioavailability. *Nutrients*, **2018**, 10,	6.7	165
173	The Use of Chitosan, Alginate, and Pectin in the Biomedical and Food Sector-Biocompatibility, Bioadhesiveness, and Biodegradability. *Polymers*, **2019**, 11,	4.5	164
172	Effects of solid-state fermentation with two filamentous fungi on the total phenolic contents, flavonoids, antioxidant activities and lipid fractions of plum fruit (Prunus domestica L.) by-products. *Food Chemistry*, **2016**, 209, 27-36	8.5	113
171	Functional constituents of wild and cultivated Goji (L. barbarum L.) leaves: phytochemical characterization, biological profile, and computational studies. *Journal of Enzyme Inhibition and Medicinal Chemistry*, **2017**, 32, 153-168	5.6	109
170	Polyphenolic content, antioxidant and antimicrobial activities of Lycium barbarum L. and Lycium chinense Mill. leaves. *Molecules*, **2014**, 19, 10056-73	4.8	106
169	Gut as a possible biomarker of diet and its eubiotic versus dysbiotic roles: a comprehensive literature review. *British Journal of Nutrition*, **2019**, 122, 131-140	3.6	84
168	Bioactive Compounds Extracted from Tomato Processing by-Products as a Source of Valuable Nutrients. *Plant Foods for Human Nutrition*, **2018**, 73, 268-277	3.9	81
167	Comparative studies on polyphenolic composition, antioxidant and antimicrobial activities of Schisandra chinensis leaves and fruits. *Molecules*, **2014**, 19, 15162-79	4.8	77
166	Antibacterial and Antioxidant Activities of ZnO Nanoparticles Synthesized Using Extracts of Allium sativum, Rosmarinus officinalis and Ocimum basilicum. *Acta Metallurgica Sinica (English Letters)*, **2016**, 29, 228-236	2.5	72
165	Identification of the bioactive compounds and antioxidant, antimutagenic and antimicrobial activities of thermally processed agro-industrial waste. *Food Chemistry*, **2017**, 231, 131-140	8.5	71
164	Bioactive potential of fruit and vegetable wastes. *Advances in Food and Nutrition Research*, **2020**, 91, 157-225	6	70
163	Phenolic compounds, flavonoids, lipids and antioxidant potential of apricot (Prunus armeniaca L.) pomace fermented by two filamentous fungal strains in solid state system. *Chemistry Central Journal*, **2017**, 11, 92		63
162	Total phenolic contents, antioxidant activities, and lipid fractions from berry pomaces obtained by solid-state fermentation of two Sambucus species with Aspergillus niger. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3489-500	5.7	58
161	Chitosan Coating Applications in Probiotic Microencapsulation. *Coatings*, **2019**, 9, 194	2.9	56
160	UHPLC-QTOF-MS analysis of bioactive constituents from two Romanian Goji (Lycium barbarum L.) berries cultivars and their antioxidant, enzyme inhibitory, and real-time cytotoxicological evaluation. *Food and Chemical Toxicology*, **2018**, 115, 414-424	4.7	54
159	Hydroxycinnamic acids and human health: recent advances. *Journal of the Science of Food and Agriculture*, **2020**, 100, 483-499	4.3	52
158	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	3.8	49

157	Biomass-Derived Production of Itaconic Acid as a Building Block in Specialty Polymers. *Polymers*, **2019**, 11,	4.5	46
156	Bee Collected Pollen and Bee Bread: Bioactive Constituents and Health Benefits. *Antioxidants*, **2019**, 8,	7.1	45
155	Active Packaging Poly(Vinyl Alcohol) Films Enriched with Tomato By-Products Extract. *Coatings*, **2020**, 10, 141	2.9	43
154	Antimicrobial and antioxidant activities and phenolic profile of Eucalyptus globulus Labill. and Corymbia ficifolia (F. Muell.) K.D. Hill & L.A.S. Johnson leaves. *Molecules*, **2015**, 20, 4720-34	4.8	42
153	Liberation and recovery of phenolic antioxidants and lipids in chokeberry (Aronia melanocarpa) pomace by solid-state bioprocessing using Aspergillus niger and Rhizopus oligosporus strains. *LWT - Food Science and Technology*, **2018**, 87, 241-249	5.4	39
152	Thermal Processing for the Release of Phenolic Compounds from Wheat and Oat Bran. *Biomolecules*, **2019**, 10,	5.9	39
151	Solid-State Yeast Fermented Wheat and Oat Bran as A Route for Delivery of Antioxidants. *Antioxidants*, **2019**, 8,	7.1	37
150	Antimicrobial and antioxidant properties of tomato processing byproducts and their correlation with the biochemical composition. *LWT - Food Science and Technology*, **2019**, 116, 108558	5.4	36
149	Screening of Ten Tomato Varieties Processing Waste for Bioactive Components and Their Related Antioxidant and Antimicrobial Activities. *Antioxidants*, **2019**, 8,	7.1	35
148	Iron Supplementation Influence on the Gut Microbiota and Probiotic Intake Effect in Iron Deficiency-A Literature-Based Review. *Nutrients*, **2020**, 12,	6.7	33
147	Lipid classes and fatty acid regiodistribution in triacylglycerols of seed oils of two Sambucus species (S. nigra L. and S. ebulus L.). *Molecules*, **2013**, 18, 11768-82	4.8	33
146	Bioactive and biocompatible copper containing glass-ceramics with remarkable antibacterial properties and high cell viability designed for future in vivo trials. *Biomaterials Science*, **2016**, 4, 1252-65	7.4	32
145	Green tea increases the survival yield of Bifidobacteria in simulated gastrointestinal environment and during refrigerated conditions. *Chemistry Central Journal*, **2012**, 6, 61		30
144	Edible Films and Coatings Functionalization by Probiotic Incorporation: A Review. *Polymers*, **2019**, 12,	4.5	30
143	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	5.9	29
142	Antibacterial Evaluation and Virtual Screening of New Thiazolyl-Triazole Schiff Bases as Potential DNA-Gyrase Inhibitors. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	29
141	Selenium enriched green tea increase stability of Lactobacillus casei and Lactobacillus plantarum in chitosan coated alginate microcapsules during exposure to simulated gastrointestinal and refrigerated conditions. *LWT - Food Science and Technology*, **2014**, 57, 406-411	5.4	29
140	Edible Films and Coatings for Fresh Fish Packaging: Focus on Quality Changes and Shelf-life Extension. *Coatings*, **2018**, 8, 366	2.9	29

139	Utilization of biodiesel derived-glycerol for 1,3-PD and citric acid production. *Microbial Cell Factories*, **2017**, 16, 190	6.4	28
138	Gut microbiota and old age: Modulating factors and interventions for healthy longevity. *Experimental Gerontology*, **2020**, 141, 111095	4.5	28
137	Bio-vanillin: Towards a sustainable industrial production. *Trends in Food Science and Technology*, **2021**, 109, 579-592	15.3	28
136	Synthesis of 2-phenylamino-thiazole derivatives as antimicrobial agents. *Journal of Saudi Chemical Society*, **2017**, 21, 861-868	4.3	27
135	Spray drying and storage of probiotic-enriched almond milk: probiotic survival and physicochemical properties. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3697-3708	4.3	27
134	L (+)-lactic acid production by pellet-form Rhizopus oryzae NRRL 395 on biodiesel crude glycerol. *Microbial Cell Factories*, **2013**, 12, 92	6.4	27
133	Lactic Acid Production by Lactobacillus paracasei 168 in Discontinuous Fermentation Using Lucerne Green Juice as Nutrient Substitute. *Chemical Engineering and Technology*, **2010**, 33, 468-474	2	26
132	Polyphenols-Gut Microbiota Interrelationship: A Transition to a New Generation of Prebiotics.. *Nutrients*, **2021**, 14,	6.7	26
131	Formulation and Characterization of Antimicrobial Edible Films Based on Whey Protein Isolate and Tarragon Essential Oil. *Polymers*, **2020**, 12,	4.5	26
130	Design, Synthesis and Antifungal Activity Evaluation of New Thiazolin-4-ones as Potential Lanosterol 14□-Demethylase Inhibitors. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	25
129	Phytochemical Characterization of Veronica officinalis L., V. teucrium L. and V. orchidea Crantz from Romania and Their Antioxidant and Antimicrobial Properties. *International Journal of Molecular Sciences*, **2015**, 16, 21109-27	6.3	25
128	Morphology, FTIR fingerprint and survivability of encapsulated lactic bacteria (Streptococcus thermophilus and Lactobacillus delbrueckii subsp. bulgaricus) in simulated gastric juice and intestinal juice. *International Journal of Food Science and Technology*, **2010**, 45, 2345-2351	3.8	25
127	Cerium Oxide Nanoparticles and Their Efficient Antibacterial Application against Gram-Positive and Gram-Negative Pathogens. *Nanomaterials*, **2020**, 10,	5.4	25
126	Monitoring lactic acid concentrations by infrared spectroscopy: A new developed method for Lactobacillus fermenting media with potential food applications. *Acta Alimentaria*, **2017**, 46, 420-427	1	24
125	Simultaneous enrichment of grape pomace with □-linolenic acid and carotenoids by solid-state fermentation with Zygomycetes fungi and antioxidant potential of the bioprocessed substrates. *Food Chemistry*, **2020**, 310, 125927	8.5	24
124	Evaluation of the Bioactive Compounds Found in Tomato Seed Oil and Tomato Peels Influenced by Industrial Heat Treatments. *Foods*, **2021**, 10,	4.9	24
123	The effect of crude glycerol impurities on 1,3-propanediol biosynthesis by Klebsiella pneumoniae DSMZ 2026. *Renewable Energy*, **2020**, 153, 1418-1427	8.1	23
122	Poly(vinyl alcohol)-Based Biofilms Plasticized with Polyols and Colored with Pigments Extracted from Tomato By-Products. *Polymers*, **2020**, 12,	4.5	23

121	Characterization and Discrimination of Gram-Positive Bacteria Using Raman Spectroscopy with the Aid of Principal Component Analysis. *Nanomaterials*, **2017**, 7,	5.4	23
120	The influence of different polymers on viability of Bifidobacterium lactis 300b during encapsulation, freeze-drying and storage. *Journal of Food Science and Technology*, **2015**, 52, 4146-55	3.3	23
119	Exploitation of Lactic Acid Bacteria and Baker's Yeast as Single or Multiple Starter Cultures of Wheat Flour Dough Enriched with Soy Flour. *Biomolecules*, **2020**, 10,	5.9	23
118	Biological and Chemical Insights of Beech (L.) Bark: A Source of Bioactive Compounds with Functional Properties. *Antioxidants*, **2019**, 8,	7.1	22
117	Phytochemical Composition, Antioxidant, Antimicrobial and Anti-inflammatory Activity of Traditionally Used Romanian (Murray) Benth. ("Nobleman's Beard" - Barba împăratului). *Frontiers in Pharmacology*, **2018**, 9, 7	5.6	22
116	Inhibition of Listeria monocytogenes ATCC 19115 on ham steak by tea bioactive compounds incorporated into chitosan-coated plastic films. *Chemistry Central Journal*, **2012**, 6, 74		22
115	New Thiazolyl-triazole Schiff Bases: Synthesis and Evaluation of the Anti-Candida Potential. *Molecules*, **2016**, 21,	4.8	22
114	Recent advances in the biotechnological production of erythritol and mannitol. *Critical Reviews in Biotechnology*, **2020**, 40, 608-622	9.4	22
113	Valorification of crude glycerol for pure fractions of docosahexaenoic acid and β-carotene production by using Schizochytrium limacinum and Blakeslea trispora. *Microbial Cell Factories*, **2018**, 17, 97	6.4	21
112	Phytochemical Analysis, Antioxidant and Antimicrobial Activities of Helichrysum arenarium (L.) Moench. and Antennaria dioica (L.) Gaertn. Flowers. *Molecules*, **2018**, 23,	4.8	21
111	The silver influence on the structure and antibacterial properties of the bioactive 10B2O3· 30Na2O·60P2O2 glass. *Journal of Non-Crystalline Solids*, **2014**, 402, 182-186	3.9	21
110	Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2015**, 43, 196-203	1.2	21
109	Chemical Composition and Biological Activities of the Nord-West Romanian Wild Bilberry L. and Lingonberry L. Leaves. *Antioxidants*, **2020**, 9,	7.1	20
108	Antimicrobial Efficiency of Edible Films in Food Industry. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2015**, 43, 302-312	1.2	20
107	Protein-Based Films and Coatings for Food Industry Applications. *Polymers*, **2021**, 13,	4.5	20
106	Probiotics, Prebiotics, and Synbiotics: Implications and Beneficial Effects against Irritable Bowel Syndrome. *Nutrients*, **2021**, 13,	6.7	20
105	Biodiesel-Derived Glycerol Obtained from Renewable Biomass-A Suitable Substrate for the Growth of Yeast Strain ATCC 20367. *Microorganisms*, **2019**, 7,	4.9	19
104	In Vitro Transcriptome Response to a Mixture of Strains in Intestinal Porcine Epithelial Cell Line. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	18

103	Soybean Interaction with Engineered Nanomaterials: A Literature Review of Recent Data. *Nanomaterials*, **2019**, 9,	5.4	17
102	Design and Development of Oleoresins Rich in Carotenoids Coated Microbeads. *Coatings*, **2019**, 9, 235	2.9	17
101	Sensory Profile and Acceptability of HydroSOStainable Almonds. *Foods*, **2019**, 8,	4.9	17
100	Applicability of Agro-Industrial By-Products in Intelligent Food Packaging. *Coatings*, **2020**, 10, 550	2.9	17
99	Gut microbiota and aging-A focus on centenarians. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **2020**, 1866, 165765	6.9	17
98	Design and Synthesis of Novel 1,3-Thiazole and 2-Hydrazinyl-1,3-Thiazole Derivatives as Anti-Agents: In Vitro Antifungal Screening, Molecular Docking Study, and Spectroscopic Investigation of their Binding Interaction with Bovine Serum Albumin. *Molecules*, **2019**, 24,	4.8	16
97	Medicinal Plants and Natural Products Used in Cataract Management. *Frontiers in Pharmacology*, **2019**, 10, 466	5.6	16
96	Comparative Phytochemical Profile, Antioxidant, Antimicrobial and Anti-Inflammatory Activity of Different Extracts of Traditionally Used Romanian L. and L. (Lamiaceae). *Molecules*, **2019**, 24,	4.8	16
95	Liquid Phase and Microwave-Assisted Extractions for Multicomponent Phenolic Pattern Determination of Five Romanian Galium Species Coupled with Bioassays. *Molecules*, **2019**, 24,	4.8	16
94	Chemical Constituents and Biologic Activities of Sage Species: A Comparison between L., L. and. *Antioxidants*, **2020**, 9,	7.1	16
93	Carbohydrate metabolic conversions to lactic acid and volatile derivatives, as influenced by Lactobacillus plantarum ATCC 8014 and Lactobacillus casei ATCC 393 efficiency during in vitro and sourdough fermentation. *European Food Research and Technology*, **2013**, 237, 679-689	3.4	16
92	Antioxidant, Antimicrobial Effects and Phenolic Profile of Lycium barbarum L. Flowers. *Molecules*, **2015**, 20, 15060-71	4.8	16
91	Gas-Chromatographic Analysis of Major Volatile Compounds Found in Traditional Fruit Brandies from Transylvania, Romania. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2011**, 39, 109	1.2	16
90	Polyphenols from (Goji) Fruit European Cultivars at Different Maturation Steps: Extraction, HPLC-DAD Analyses, and Biological Evaluation. *Antioxidants*, **2019**, 8,	7.1	16
89	Quinoa Sourdough Fermented with Lactobacillus plantarum ATCC 8014 Designed for Gluten-Free Muffins: A Powerful Tool to Enhance Bioactive Compounds. *Applied Sciences (Switzerland)*, **2020**, 10, 7140	2.6	15
88	L. plantarum ATCC 8014 Entrapment with Prebiotics and Lucerne Green Juice and Their Behavior in Simulated Gastrointestinal Conditions. *Journal of Food Process Engineering*, **2016**, 39, 433-441	2.4	15
87	The Chemical and Biological Profiles of Leaves from Commercial Blueberry Varieties. *Plants*, **2020**, 9,	4.5	15
86	Monofloral Honeys as a Potential Source of Natural Antioxidants, Minerals and Medicine. *Antioxidants*, **2021**, 10,	7.1	15

85	-A Useful Pathogenic Strain for Biotechnological Purposes: Diols Biosynthesis under Controlled and Uncontrolled pH Levels. *Pathogens*, **2019**, 8,	4.5	15
84	Isolated Microorganisms for Bioconversion of Biodiesel-Derived Glycerol Into 1,3-Propanediol. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2017**, 74, 43	0.8	14
83	Inhibitory Potential Of Lactobacillus Plantarum on Escherichia Coli. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2017**, 74, 99	0.8	14
82	Monitoring Lactic Acid Fermentation in Media Containing Dandelion (Taraxacum officinale) by FTIR Spectroscopy. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2012**, 40, 65	1.2	14
81	Ketoconazole--aminobenzoic Acid Cocrystal: Revival of an Old Drug by Crystal Engineering. *Molecular Pharmaceutics*, **2020**, 17, 919-932	5.6	14
80	Single Cell Protein: A Potential Substitute in Human and Animal Nutrition. *Sustainability*, **2021**, 13, 9284	3.6	14
79	L. Salisb. () as a Valuable Source of Bioactive Polyphenols: HPLC Profile, In Vitro Antioxidant and Antimicrobial Potential. *Molecules*, **2019**, 24,	4.8	13
78	Characterization of a Sea Buckthorn Extract and Its Effect on Free and Encapsulated Lactobacillus casei. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	13
77	Physicochemical Effects of and Cocultures on Soy-Wheat Flour Dough Fermentation. *Foods*, **2020**, 9,	4.9	13
76	Bioaccessibility of microencapsulated carotenoids, recovered from tomato processing industrial by-products, using in vitro digestion model. *LWT - Food Science and Technology*, **2021**, 152, 112285	5.4	13
75	Walnut (L.) Septum: Assessment of Bioactive Molecules and In Vitro Biological Effects. *Molecules*, **2020**, 25,	4.8	12
74	A Novel Thiazolyl Schiff Base: Antibacterial and Antifungal Effects and Oxidative Stress Modulation on Human Endothelial Cells. *Oxidative Medicine and Cellular Longevity*, **2019**, 2019, 1607903	6.7	12
73	Characterization of Grape and Apple Peel Wastes Bioactive Compounds and Their Increased Bioavailability After Exposure to Thermal Process. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2017**, 74, 80	0.8	11
72	Gut Microbiota, Obesity and Bariatric Surgery: Current Knowledge and Future Perspectives. *Current Pharmaceutical Design*, **2019**, 25, 2038-2050	3.3	10
71	A Review: The Probiotic Bacteria Viability under Different Conditions. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2016**, 73, 55	0.8	10
70	Microalgae as sources of omega-3 polyunsaturated fatty acids: Biotechnological aspects. *Algal Research*, **2021**, 58, 102410	5	10
69	3,5-Disubstituted Thiazolidine-2,4-Diones: Design, Microwave-Assisted Synthesis, Antifungal Activity, and ADMET Screening. *SLAS Discovery*, **2018**, 23, 807-814	3.4	9
68	Phenolic Content and Their Antioxidant Activity in Various Berries Cultivated in Romania. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2015**, 72,	0.8	9

67	Insights on Health and Food Applications of (Donkey) Milk Bioactive Proteins and Peptides-An Overview. *Foods*, **2020**, 9,	4.9	9
66	Chemical and sensorial characterization of spray dried hydroSOStainable almond milk. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1372-1381	4.3	9
65	Guts Imbalance Imbalances the Brain: A Review of Gut Microbiota Association With Neurological and Psychiatric Disorders.. *Frontiers in Medicine*, **2022**, 9, 813204	4.9	9
64	Nutrient and Sensory Metabolites Profiling of L. (Starfruit) in the Context of Its Origin and Ripening Stage by GC/MS and Chemometric Analysis. *Molecules*, **2020**, 25,	4.8	8
63	A New Generation of Probiotic Functional Beverages Using Bioactive Compounds From Agro-Industrial Waste **2019**, 483-528		8
62	Antimicrobial Efficiency of Edible Films in Food Industry. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2015**, 43,	1.2	8
61	Recent Advances in Biotechnological Itaconic Acid Production, and Application for a Sustainable Approach. *Polymers*, **2021**, 13,	4.5	8
60	3D Food Printing: Principles of Obtaining Digitally-Designed Nourishment. *Nutrients*, **2021**, 13,	6.7	8
59	Electrospun Nanosystems Based on PHBV and ZnO for Ecological Food Packaging. *Polymers*, **2021**, 13,	4.5	8
58	Effects of Whey Protein Isolate-Based Film Incorporated with Tarragon Essential Oil on the Quality and Shelf-Life of Refrigerated Brook Trout. *Foods*, **2021**, 10,	4.9	8
57	Sustainability of the Legal Endowments of Water in Almond Trees and a New Generation of High Quality Hydrosustainable Almonds. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2018**, 75, 97	0.8	8
56	Antioxidant activity and antibacterial evaluation of new thiazolin-4-one derivatives as potential tryptophanyl-tRNA synthetase inhibitors. *Journal of Enzyme Inhibition and Medicinal Chemistry*, **2019**, 34, 898-908	5.6	7
55	Prebiotics and Dairy Applications **2019**, 247-277		7
54	Nanocarriers for Sustainable Active Packaging: An Overview during and Post COVID-19. *Coatings*, **2022**, 12, 102	2.9	7
53	Integration of Solid State and Submerged Fermentations for the Valorization of Organic Municipal Solid Waste. *Journal of Fungi (Basel, Switzerland)*, **2021**, 7,	5.6	7
52	Novel 2,4-Disubstituted-1,3-Thiazole Derivatives: Synthesis, Anti- Activity Evaluation and Interaction with Bovine Serum Albumine. *Molecules*, **2020**, 25,	4.8	6
51	Fractional-Order Models for Biochemical Processes. *Fractal and Fractional*, **2020**, 4, 12	3	6
50	The impact of copper oxide nanoparticles on the structure and applicability of bioactive glasses. *Journal of Sol-Gel Science and Technology*, **2019**, 91, 634-643	2.3	6

49	Insights into the effect of gold nanospheres, nanotriangles and spherical nanocages on the structural, morphological and biological properties of bioactive glasses. *Journal of Non-Crystalline Solids*, **2019**, 522, 119552	3.9	6
48	Enhanced antibacterial activity of zinc oxide nanoparticles synthesized using Petroselinum crispum extracts **2015**,		6
47	Apple Pomace as a Sustainable Substrate in Sourdough Fermentation.. *Frontiers in Microbiology*, **2021**, 12, 742020	5.7	6
46	The physicochemical properties of five vegetable oils exposed at high temperature for a short-time-interval. *Journal of Food Composition and Analysis*, **2022**, 106, 104305	4.1	6
45	Effect of Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. *Foods*, **2021**, 10,	4.9	6
44	Chemical Profile, Cytotoxic Activity and Oxidative Stress Reduction of Different L. Extracts. *Molecules*, **2021**, 26,	4.8	6
43	Modeling tool using neural networks for L(+)-lactic acid production by pellet-form Rhizopus oryzae NRRL 395 on biodiesel crude glycerol. *Chemistry Central Journal*, **2018**, 12, 124		6
42	Removal of bacteria, viruses, and other microbial entities by means of nanoparticles **2020**, 465-491		5
41	Effect of Glycerol, as Cryoprotectant in the Encapsulation and Freeze Drying of Microspheres Containing Probiotic Cells. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2015**, 72,	0.8	5
40	Antibacterial and antifungal activity of endodontic intracanal medications. *Medicine and Pharmacy Reports*, **2017**, 90, 344-347	1.5	5
39	Effect on Nutritional and Functional Characteristics by Encapsulating Powder in Enriched Corn Extrudates. *Foods*, **2021**, 10,	4.9	5
38	An Overview of Gut Microbiota and Colon Diseases with a Focus on Adenomatous Colon Polyps. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	5
37	Separation and Purification of Biogenic 1,3-Propanediol from Fermented Glycerol through Flocculation and Strong Acidic Ion-Exchange Resin. *Biomolecules*, **2020**, 10,	5.9	5
36	Detection of the Species of Origin for Pork, Chicken and Beef in Meat Food Products by Real-Time PCR. *Safety*, **2019**, 5, 83	1.7	5
35	A Novel Series of Acylhydrazones as Potential Anti- Agents: Design, Synthesis, Biological Evaluation and In Silico Studies. *Molecules*, **2019**, 24,	4.8	5
34	Sterilization protocol for porous dental implants made by Selective Laser Melting. *Medicine and Pharmacy Reports*, **2018**, 91, 452-457	1.5	5
33	Structural investigation of V2O5P2O5K2O glass system with antibacterial potential. *Bulletin of Materials Science*, **2016**, 39, 697-702	1.7	4
32	Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, **2015**, 43,	1.2	4

31	Warfarin-Capped Gold Nanoparticles: Synthesis, Cytotoxicity, and Cellular Uptake. *Molecules*, **2019**, 24,	4.8	4
30	Microencapsulation and Bioaccessibility of Phenolic Compounds of Leaf Extracts.. *Antioxidants*, **2022**, 11,	7.1	4
29	Bioactive Labels for Fresh Fruits and Vegetables. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2013**, 70, 75	0.8	3
28	Awareness, Knowledge, and Interest about Prebiotics-A Study among Romanian Consumers.. *International Journal of Environmental Research and Public Health*, **2022**, 19,	4.6	3
27	Antibacterial coating on biocomposites for cranio-facial reconstruction. *Medicine and Pharmacy Reports*, **2016**, 89, 430-4	1.5	3
26	Study of Bifidobacterium Lactic 300b Survival during Encapsulation, Coating and Freeze Drying Process and the Release in Alkaline Media. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Agriculture*, **2012**, 69,	0	3
25	Physico-Chemical, Nutritional, and Sensory Evaluation of Two New Commercial Tomato Hybrids and Their Parental Lines. *Plants*, **2021**, 10,	4.5	3
24	Influence of Buckwheat and Buckwheat Sprouts Flours on the Nutritional and Textural Parameters of Wheat Buns. *Applied Sciences (Switzerland)*, **2020**, 10, 7969	2.6	3
23	Composites based on silicate bioactive glasses and silver iodide microcrystals for tissue engineering applications. *Journal of Non-Crystalline Solids*, **2020**, 547, 120293	3.9	3
22	Optimization of the drying process of autumn fruits rich in antioxidants: a study focusing on rosehip (L.) and sea buckthorn ((L.) A. Nelson) and their bioactive properties. *Food and Function*, **2021**, 12, 3939-3953	6.1	3
21	Mathematical Modeling and Optimization of Lactobacillus Species Single and Co-Culture Fermentation Processes in Wheat and Soy Dough Mixtures. *Frontiers in Bioengineering and Biotechnology*,10,	5.8	3
20	Valorization of Rose Hip () Puree Co-Product in Enriched Corn Extrudates. *Foods*, **2021**, 10,	4.9	2
19	Evaluation of Non-Encapsulated and Microencapsulated Lactic Acid Bacteria. *Applied Sciences (Switzerland)*, **2021**, 11, 9867	2.6	2
18	Pro and prebiotics foods that modulate human health **2019**, 283-313		2
17	Phytochemical Characterization of Taxus baccata L. Aril with Emphasis on Evaluation of the Antiproliferative and Pro-Apoptotic Activity of Rhodoxanthin. *Antioxidants*, **2022**, 11, 1039	7.1	2
16	The Molecular Restructuring of Classical Desserts by Using Food Industry By-Products. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, **2017**, 74, 58	0.8	1
15	Microencapsulation: Probiotics **2015**, 685-696		1
14	Innovative Sources **2019**, 235-265		1

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