

Dan C Vodnar

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Nanocarriers for Sustainable Active Packaging: An Overview during and Post COVID-19. <i>Coatings</i> , 2022 , 12, 102	2.9	7
173	Awareness, Knowledge, and Interest about Prebiotics-A Study among Romanian Consumers.. <i>International Journal of Environmental Research and Public Health</i> , 2022 , 19,	4.6	3
172	Influence of different silver species on the structure of bioactive silicate glasses. <i>Journal of Non-Crystalline Solids</i> , 2022 , 583, 121498	3.9	0
171	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	4.1	6
170	Microencapsulation and Bioaccessibility of Phenolic Compounds of Leaf Extracts.. <i>Antioxidants</i> , 2022 , 11,	7.1	4
169	Screening, optimization and characterization of exopolysaccharides produced by novel strains isolated from Moroccan raw donkey milk.. <i>Food Chemistry: X</i> , 2022 , 14, 100305	4.7	0
168	The first study of probiotic properties and biological activities of lactic acid bacteria isolated from Bat guano from Er-rachidia, Morocco. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113224	5.4	0
167	Guts Imbalance Imbalances the Brain: A Review of Gut Microbiota Association With Neurological and Psychiatric Disorders.. <i>Frontiers in Medicine</i> , 2022 , 9, 813204	4.9	9
166	The effect of 100-200nm ZnO and TiO nanoparticles on the in vitro-grown soybean plants.. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022 , 216, 112536	6	0
165	Biotechnological Processes Simulating the Natural Fermentation Process of Bee Bread and Therapeutic Properties-An Overview.. <i>Frontiers in Nutrition</i> , 2022 , 9, 871896	6.2	0
164	Phytochemical Characterization of <i>Taxus baccata</i> L. Aril with Emphasis on Evaluation of the Antiproliferative and Pro-Apoptotic Activity of Rhodoxanthin. <i>Antioxidants</i> , 2022 , 11, 1039	7.1	2
163	Analysis of Physico-Chemical and Organoleptic Fruit Parameters Relevant for Tomato Quality. <i>Agronomy</i> , 2022 , 12, 1232	3.6	1
162	Micropropagation of <i>Vaccinium corymbosum</i> L.: An Alternative Procedure for the Production of Secondary Metabolites. <i>Horticulturae</i> , 2022 , 8, 480	2.5	1
161	Apple Pomace as a Sustainable Substrate in Sourdough Fermentation.. <i>Frontiers in Microbiology</i> , 2021 , 12, 742020	5.7	6
160	Polyphenols-Gut Microbiota Interrelationship: A Transition to a New Generation of Prebiotics.. <i>Nutrients</i> , 2021 , 14,	6.7	26
159	Physico-Chemical, Nutritional, and Sensory Evaluation of Two New Commercial Tomato Hybrids and Their Parental Lines. <i>Plants</i> , 2021 , 10,	4.5	3
158	Valorization of Rose Hip () Puree Co-Product in Enriched Corn Extrudates. <i>Foods</i> , 2021 , 10,	4.9	2

157	Recent Advances in Biotechnological Itaconic Acid Production, and Application for a Sustainable Approach. <i>Polymers</i> , 2021 , 13,	4.5	8
156	Evaluation of Non-Encapsulated and Microencapsulated Lactic Acid Bacteria. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 9867	2.6	2
155	Effect on Nutritional and Functional Characteristics by Encapsulating Powder in Enriched Corn Extrudates. <i>Foods</i> , 2021 , 10,	4.9	5
154	3D Food Printing: Principles of Obtaining Digitally-Designed Nourishment. <i>Nutrients</i> , 2021 , 13,	6.7	8
153	The Importance of Atmospheric Microbial Contamination Control in Dental Offices: Raised Awareness Caused by the SARS-CoV-2 Pandemic. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 2359	2.6	1
152	Bio-vanillin: Towards a sustainable industrial production. <i>Trends in Food Science and Technology</i> , 2021 , 109, 579-592	15.3	28
151	Protein-Based Films and Coatings for Food Industry Applications. <i>Polymers</i> , 2021 , 13,	4.5	20
150	Effect of Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. <i>Foods</i> , 2021 , 10,	4.9	6
149	Chemical Profile, Cytotoxic Activity and Oxidative Stress Reduction of Different L. Extracts. <i>Molecules</i> , 2021 , 26,	4.8	6
148	Monofloral Honeys as a Potential Source of Natural Antioxidants, Minerals and Medicine. <i>Antioxidants</i> , 2021 , 10,	7.1	15
147	Probiotics, Prebiotics, and Synbiotics: Implications and Beneficial Effects against Irritable Bowel Syndrome. <i>Nutrients</i> , 2021 , 13,	6.7	20
146	Electrospun Nanosystems Based on PHBV and ZnO for Ecological Food Packaging. <i>Polymers</i> , 2021 , 13,	4.5	8
145	Chemical and sensorial characterization of spray dried hydroSOSustainable almond milk. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1372-1381	4.3	9
144	Food processing by-products and molecular gastronomy 2021 , 137-163		0
143	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,	4.9	8
142	Single Cell Protein: A Potential Substitute in Human and Animal Nutrition. <i>Sustainability</i> , 2021 , 13, 9284	3.6	14
141	Integration of Solid State and Submerged Fermentations for the Valorization of Organic Municipal Solid Waste. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	7
140	Microalgae as sources of omega-3 polyunsaturated fatty acids: Biotechnological aspects. <i>Algal Research</i> , 2021 , 58, 102410	5	10

139	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	5.4	13
138	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. <i>Food and Function</i> , 2021 , 12, 3939-3953	6.1	3
137	Evaluation of the Bioactive Compounds Found in Tomato Seed Oil and Tomato Peels Influenced by Industrial Heat Treatments. <i>Foods</i> , 2021 , 10,	4.9	24
136	Coronavirus Disease (COVID-19) Caused by (SARS-CoV-2) Infections: A Real Challenge for Human Gut Microbiota. <i>Frontiers in Cellular and Infection Microbiology</i> , 2020 , 10, 575559	5.9	29
135	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	2.6	15
134	Walnut (L.) Septum: Assessment of Bioactive Molecules and In Vitro Biological Effects. <i>Molecules</i> , 2020 , 25,	4.8	12
133	Nutrient and Sensory Metabolites Profiling of L. (Starfruit) in the Context of Its Origin and Ripening Stage by GC/MS and Chemometric Analysis. <i>Molecules</i> , 2020 , 25,	4.8	8
132	Applicability of Agro-Industrial By-Products in Intelligent Food Packaging. <i>Coatings</i> , 2020 , 10, 550	2.9	17
131	Chemical Constituents and Biologic Activities of Sage Species: A Comparison between L., L. and. <i>Antioxidants</i> , 2020 , 9,	7.1	16
130	Chemical Composition and Biological Activities of the Nord-West Romanian Wild Bilberry L. and Lingonberry L. Leaves. <i>Antioxidants</i> , 2020 , 9,	7.1	20
129	Gut microbiota and aging-A focus on centenarians. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2020 , 1866, 165765	6.9	17
128	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	8.1	23
127	Removal of bacteria, viruses, and other microbial entities by means of nanoparticles 2020 , 465-491		5
126	Novel 2,4-Disubstituted-1,3-Thiazole Derivatives: Synthesis, Anti- Activity Evaluation and Interaction with Bovine Serum Albumine. <i>Molecules</i> , 2020 , 25,	4.8	6
125	Poly(vinyl alcohol)-Based Biofilms Plasticized with Polyols and Colored with Pigments Extracted from Tomato By-Products. <i>Polymers</i> , 2020 , 12,	4.5	23
124	Iron Supplementation Influence on the Gut Microbiota and Probiotic Intake Effect in Iron Deficiency-A Literature-Based Review. <i>Nutrients</i> , 2020 , 12,	6.7	33
123	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	4.3	27
122	Fractional-Order Models for Biochemical Processes. <i>Fractal and Fractional</i> , 2020 , 4, 12	3	6

121	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,	5.9	23
120	Active Packaging Poly(Vinyl Alcohol) Films Enriched with Tomato By-Products Extract. <i>Coatings</i> , 2020 , 10, 141	2.9	43
119	Hydroxycinnamic acids and human health: recent advances. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 483-499	4.3	52
118	Simultaneous enrichment of grape pomace with γ -linolenic acid and carotenoids by solid-state fermentation with Zygomycetes fungi and antioxidant potential of the bioprocessed substrates. <i>Food Chemistry</i> , 2020 , 310, 125927	8.5	24
117	Gut microbiota and old age: Modulating factors and interventions for healthy longevity. <i>Experimental Gerontology</i> , 2020 , 141, 111095	4.5	28
116	An Overview of Gut Microbiota and Colon Diseases with a Focus on Adenomatous Colon Polyps. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	5
115	The Chemical and Biological Profiles of Leaves from Commercial Blueberry Varieties. <i>Plants</i> , 2020 , 9,	4.5	15
114	Ketoconazole--aminobenzoic Acid Cocrystal: Revival of an Old Drug by Crystal Engineering. <i>Molecular Pharmaceutics</i> , 2020 , 17, 919-932	5.6	14
113	Separation and Purification of Biogenic 1,3-Propanediol from Fermented Glycerol through Flocculation and Strong Acidic Ion-Exchange Resin. <i>Biomolecules</i> , 2020 , 10,	5.9	5
112	Ultrasound-assisted Strecker synthesis of novel 2-(hetero)aryl-2-(arylamino)acetonitrile derivatives. <i>Beilstein Journal of Organic Chemistry</i> , 2020 , 16, 2929-2936	2.5	
111	Influence of Buckwheat and Buckwheat Sprouts Flours on the Nutritional and Textural Parameters of Wheat Buns. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 7969	2.6	3
110	Formulation and Characterization of Antimicrobial Edible Films Based on Whey Protein Isolate and Tarragon Essential Oil. <i>Polymers</i> , 2020 , 12,	4.5	26
109	Composites based on silicate bioactive glasses and silver iodide microcrystals for tissue engineering applications. <i>Journal of Non-Crystalline Solids</i> , 2020 , 547, 120293	3.9	3
108	Cerium Oxide Nanoparticles and Their Efficient Antibacterial Application against Gram-Positive and Gram-Negative Pathogens. <i>Nanomaterials</i> , 2020 , 10,	5.4	25
107	Insights on Health and Food Applications of (Donkey) Milk Bioactive Proteins and Peptides-An Overview. <i>Foods</i> , 2020 , 9,	4.9	9
106	Physicochemical Effects of and Cocultures on Soy-Wheat Flour Dough Fermentation. <i>Foods</i> , 2020 , 9,	4.9	13
105	Bioactive potential of fruit and vegetable wastes. <i>Advances in Food and Nutrition Research</i> , 2020 , 91, 157-225	6	70
104	Recent advances in the biotechnological production of erythritol and mannitol. <i>Critical Reviews in Biotechnology</i> , 2020 , 40, 608-622	9.4	22

103	Screening of Ten Tomato Varieties Processing Waste for Bioactive Components and Their Related Antioxidant and Antimicrobial Activities. <i>Antioxidants</i> , 2019 , 8,	7.1	35
102	Solid-State Yeast Fermented Wheat and Oat Bran as A Route for Delivery of Antioxidants. <i>Antioxidants</i> , 2019 , 8,	7.1	37
101	Soybean Interaction with Engineered Nanomaterials: A Literature Review of Recent Data. <i>Nanomaterials</i> , 2019 , 9,	5.4	17
100	Biological and Chemical Insights of Beech (L.) Bark: A Source of Bioactive Compounds with Functional Properties. <i>Antioxidants</i> , 2019 , 8,	7.1	22
99	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. <i>Molecules</i> , 2019 , 24,	4.8	16
98	Medicinal Plants and Natural Products Used in Cataract Management. <i>Frontiers in Pharmacology</i> , 2019 , 10, 466	5.6	16
97	Biomass-Derived Production of Itaconic Acid as a Building Block in Specialty Polymers. <i>Polymers</i> , 2019 , 11,	4.5	46
96	Design and Development of Oleoresins Rich in Carotenoids Coated Microbeads. <i>Coatings</i> , 2019 , 9, 235	2.9	17
95	Comparative Phytochemical Profile, Antioxidant, Antimicrobial and Anti-Inflammatory Activity of Different Extracts of Traditionally Used Romanian L. and L. (Lamiaceae). <i>Molecules</i> , 2019 , 24,	4.8	16
94	Sensory Profile and Acceptability of HydroSOSustainable Almonds. <i>Foods</i> , 2019 , 8,	4.9	17
93	Chitosan Coating Applications in Probiotic Microencapsulation. <i>Coatings</i> , 2019 , 9, 194	2.9	56
92	Gut 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	3.6	84
91	Liquid Phase and Microwave-Assisted Extractions for Multicomponent Phenolic Pattern Determination of Five Romanian Galium Species Coupled with Bioassays. <i>Molecules</i> , 2019 , 24,	4.8	16
90	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	5.6	7
89	A New Generation of Probiotic Functional Beverages Using Bioactive Compounds From Agro-Industrial Waste 2019 , 483-528		8
88	L. Salisb. () as a Valuable Source of Bioactive Polyphenols: HPLC Profile, In Vitro Antioxidant and Antimicrobial Potential. <i>Molecules</i> , 2019 , 24,	4.8	13
87	The impact of copper oxide nanoparticles on the structure and applicability of bioactive glasses. <i>Journal of Sol-Gel Science and Technology</i> , 2019 , 91, 634-643	2.3	6
86	Prebiotics and Dairy Applications 2019 , 247-277		7

85	Insights into the effect of gold nanospheres, nanotriangles and spherical nanocages on the structural, morphological and biological properties of bioactive glasses. <i>Journal of Non-Crystalline Solids</i> , 2019 , 522, 119552	3.9	6
84	A Novel Thiazolyl Schiff Base: Antibacterial and Antifungal Effects and Oxidative Stress Modulation on Human Endothelial Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 1607903	6.7	12
83	Antimicrobial and antioxidant properties of tomato processing byproducts and their correlation with the biochemical composition. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108558	5.4	36
82	Biodiesel-Derived Glycerol Obtained from Renewable Biomass-A Suitable Substrate for the Growth of Yeast Strain ATCC 20367. <i>Microorganisms</i> , 2019 , 7,	4.9	19
81	Gut Microbiota, Obesity and Bariatric Surgery: Current Knowledge and Future Perspectives. <i>Current Pharmaceutical Design</i> , 2019 , 25, 2038-2050	3.3	10
80	Innovative Sources 2019 , 235-265		1
79	Pro and prebiotics foods that modulate human health 2019 , 283-313		2
78	Thermal Processing for the Release of Phenolic Compounds from Wheat and Oat Bran. <i>Biomolecules</i> , 2019 , 10,	5.9	39
77	Edible Films and Coatings Functionalization by Probiotic Incorporation: A Review. <i>Polymers</i> , 2019 , 12,	4.5	30
76	Polyphenols from (Goji) Fruit European Cultivars at Different Maturation Steps: Extraction, HPLC-DAD Analyses, and Biological Evaluation. <i>Antioxidants</i> , 2019 , 8,	7.1	16
75	Warfarin-Capped Gold Nanoparticles: Synthesis, Cytotoxicity, and Cellular Uptake. <i>Molecules</i> , 2019 , 24,	4.8	4
74	The Use of Chitosan, Alginate, and Pectin in the Biomedical and Food Sector-Biocompatibility, Bioadhesiveness, and Biodegradability. <i>Polymers</i> , 2019 , 11,	4.5	164
73	Bee Collected Pollen and Bee Bread: Bioactive Constituents and Health Benefits. <i>Antioxidants</i> , 2019 , 8,	7.1	45
72	-A Useful Pathogenic Strain for Biotechnological Purposes: Diols Biosynthesis under Controlled and Uncontrolled pH Levels. <i>Pathogens</i> , 2019 , 8,	4.5	15
71	Detection of the Species of Origin for Pork, Chicken and Beef in Meat Food Products by Real-Time PCR. <i>Safety</i> , 2019 , 5, 83	1.7	5
70	A Novel Series of Acylhydrazones as Potential Anti- Agents: Design, Synthesis, Biological Evaluation and In Silico Studies. <i>Molecules</i> , 2019 , 24,	4.8	5
69	Influence of the extraction solvent on phenolic content, antioxidant, antimicrobial and antimutagenic activities of brewers spent grain. <i>Journal of Cereal Science</i> , 2018 , 80, 180-187	3.8	49
68	3,5-Disubstituted Thiazolidine-2,4-Diones: Design, Microwave-Assisted Synthesis, Antifungal Activity, and ADMET Screening. <i>SLAS Discovery</i> , 2018 , 23, 807-814	3.4	9

67	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	4.7	54
66	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	5.4	39
65	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	6.4	21
64	Phytochemical Composition, Antioxidant, Antimicrobial and Anti-inflammatory Activity of Traditionally Used Romanian (Murray) Benth. ("Nobleman's Beard" - Barba Țipăatului). <i>Frontiers in Pharmacology</i> , 2018 , 9, 7	5.6	22
63	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,	6.3	29
62	In Vitro Transcriptome Response to a Mixture of Strains in Intestinal Porcine Epithelial Cell Line. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	18
61	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,	4.8	21
60	Sterilization protocol for porous dental implants made by Selective Laser Melting. <i>Medicine and Pharmacy Reports</i> , 2018 , 91, 452-457	1.5	5
59	Sustainability of the Legal Endowments of Water in Almond Trees and a New Generation of High Quality Hydrosustainable Almonds. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2018 , 75, 97	0.8	8
58	Modeling tool using neural networks for L(+)-lactic acid production by pellet-form <i>Rhizopus oryzae</i> NRRL 395 on biodiesel crude glycerol. <i>Chemistry Central Journal</i> , 2018 , 12, 124		6
57	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	3.9	81
56	Whole Grains and Phenolic Acids: A Review on Bioactivity, Functionality, Health Benefits and Bioavailability. <i>Nutrients</i> , 2018 , 10,	6.7	165
55	Edible Films and Coatings for Fresh Fish Packaging: Focus on Quality Changes and Shelf-life Extension. <i>Coatings</i> , 2018 , 8, 366	2.9	29
54	Synthesis of novel thiazolyl-phenyl-thiazole derivatives as promising anti-Candida agents. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2018 , 31, 2085-2090	0.4	1
53	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	5.6	109
52	Synthesis of 2-phenylamino-thiazole derivatives as antimicrobial agents. <i>Journal of Saudi Chemical Society</i> , 2017 , 21, 861-868	4.3	27
51	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	8.5	71
50	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		63

49	Utilization of biodiesel derived-glycerol for 1,3-PD and citric acid production. <i>Microbial Cell Factories</i> , 2017 , 16, 190	6.4	28
48	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	0.8	14
47	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	0.8	11
46	The Molecular Restructuring of Classical Desserts by Using Food Industry By-Products. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017 , 74, 58	0.8	1
45	Inhibitory Potential Of Lactobacillus Plantarum on Escherichia Coli. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017 , 74, 99	0.8	14
44	Monitoring lactic acid concentrations by infrared spectroscopy: A new developed method for Lactobacillus fermenting media with potential food applications. <i>Acta Alimentaria</i> , 2017 , 46, 420-427	1	24
43	Characterization of a Sea Buckthorn Extract and Its Effect on Free and Encapsulated Lactobacillus casei. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	13
42	Characterization and Discrimination of Gram-Positive Bacteria Using Raman Spectroscopy with the Aid of Principal Component Analysis. <i>Nanomaterials</i> , 2017 , 7,	5.4	23
41	Design, Synthesis and Antifungal Activity Evaluation of New Thiazolin-4-ones as Potential Lanosterol 14 β -Demethylase Inhibitors. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	25
40	Antibacterial and antifungal activity of endodontic intracanal medications. <i>Medicine and Pharmacy Reports</i> , 2017 , 90, 344-347	1.5	5
39	Structural investigation of V2O5/B2O5/K2O glass system with antibacterial potential. <i>Bulletin of Materials Science</i> , 2016 , 39, 697-702	1.7	4
38	L. plantarum 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	2.4	15
37	Antibacterial and Antioxidant Activities of ZnO Nanoparticles Synthesized Using Extracts of Allium sativum, Rosmarinus officinalis and Ocimum basilicum. <i>Acta Metallurgica Sinica (English Letters)</i> , 2016 , 29, 228-236	2.5	72
36	Antibacterial coating on biocomposites for cranio-facial reconstruction. <i>Medicine and Pharmacy Reports</i> , 2016 , 89, 430-4	1.5	3
35	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	0.8	10
34	New Thiazolyl-triazole Schiff Bases: Synthesis and Evaluation of the Anti-Candida Potential. <i>Molecules</i> , 2016 , 21,	4.8	22
33	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, 1252-65	7.4	32
32	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	8.5	113

31	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. <i>Molecules</i> , 2015 , 20, 4720-34	4.8	42
30	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> . <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3489-500	5.7	58
29	Microencapsulation: Probiotics 2015 , 685-696		1
28	Enhanced antibacterial activity of zinc oxide nanoparticles synthesized using <i>Petroselinum crispum</i> extracts 2015 ,		6
27	Antimicrobial Efficiency of Edible Films in Food Industry. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015 , 43, 302-312	1.2	20
26	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	1.2	21
25	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, 21109-27	6.3	25
24	Antioxidant, Antimicrobial Effects and Phenolic Profile of <i>Lycium barbarum</i> L. Flowers. <i>Molecules</i> , 2015 , 20, 15060-71	4.8	16
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