

Ana Leahu

List of Publications by Year in descending order

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12
papers

239
citations

1307594

7
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

340
citing authors

#	ARTICLE	IF	CITATIONS
1	Heavy Metals Profile in Honey as a Potential Indicator of Botanical and Geographical Origin. International Journal of Food Properties, 2016, 19, 1825-1836.	3.0	76
2	Multi-Element Composition of Honey as a Suitable Tool for Its Authenticity Analysis. Polish Journal of Food and Nutrition Sciences, 2015, 65, 93-100.	1.7	45
3	Development of a model for food waste composting. Environmental Science and Pollution Research, 2019, 26, 4056-4069.	5.3	32
4	Chemical Composition and Temperature Influence on the Rheological Behaviour of Honeys. International Journal of Food Properties, 2014, 17, 2228-2240.	3.0	25
5	Monitoring of Fruit and Vegetable Waste Composting Process: Relationship between Microorganisms and Physico-Chemical Parameters. Processes, 2020, 8, 302.	2.8	21
6	HEAVY METALS CONTAMINATION LEVELS IN PROCESSED MEAT MARKETED IN ROMANIA. Environmental Engineering and Management Journal, 2014, 13, 2411-2415.	0.6	12
7	Physico-Chemical and Sensory Quality of Oven-Dried and Dehydrator-Dried Apples of the Starkrimson, Golden Delicious and Florina Cultivars. Applied Sciences (Switzerland), 2022, 12, 2350.	2.5	12
8	Determination of essential and toxic elements, ascorbic acid content and color of different leaves in two cabbage varieties. Analele Universit��ii Ovidius Constan��a: Seria Chimie, 2018, 29, 110-116.	0.9	5
9	Optimization of Total Monomeric Anthocyanin (TMA) and Total Phenolic Content (TPC) Extractions from Red Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i> f. <i>rubra</i>): Response Surface Methodology versus Artificial Neural Network. International Journal of Food Engineering, 2017, 13, .	1.5	4
10	Analytical characterization of some pasteurized apple juices during storage. Analele Universit��ii Ovidius Constan��a: Seria Chimie, 2015, 26, 7-11.	0.9	3
11	Physico-chemical and sensory quality of pasteurized apple juices extracted by blender and cold pressing juicer. Analele Universit��ii Ovidius Constan��a: Seria Chimie, 2022, 33, 84-93.	0.9	3
12	Evaluation of the antioxidant activity of some types of red and white wines. Analele Universitatii Ovidius Constanta - Seria Chimie, 2014, 25, 65-70.	0.1	1