

# Ana Leahu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2462035/publications.pdf>

Version: 2024-02-01

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