

# Lavinia Florina CĂlinoiu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2489593/publications.pdf>

Version: 2024-02-01

26  
papers

1,332  
citations

567281

15  
h-index

713466

21  
g-index

28  
all docs

28  
docs citations

28  
times ranked

1505  
citing authors

#	ARTICLE	IF	CITATIONS
1	Whole Grains and Phenolic Acids: A Review on Bioactivity, Functionality, Health Benefits and Bioavailability. <i>Nutrients</i> , 2018, 10, 1615.	4.1	272
2	Bioactive potential of fruit and vegetable wastes. <i>Advances in Food and Nutrition Research</i> , 2020, 91, 157-225.	3.0	146
3	Chitosan Coating Applications in Probiotic Microencapsulation. <i>Coatings</i> , 2019, 9, 194.	2.6	120
4	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.	8.2	102
5	Bio-vanillin: Towards a sustainable industrial production. <i>Trends in Food Science and Technology</i> , 2021, 109, 579-592.	15.1	82
6	Active Packaging—Poly(Vinyl Alcohol) Films Enriched with Tomato By-Products Extract. <i>Coatings</i> , 2020, 10, 141.	2.6	81
7	Thermal Processing for the Release of Phenolic Compounds from Wheat and Oat Bran. <i>Biomolecules</i> , 2020, 10, 21.	4.0	80
8	Probiotics, Prebiotics, and Synbiotics: Implications and Beneficial Effects against Irritable Bowel Syndrome. <i>Nutrients</i> , 2021, 13, 2112.	4.1	80
9	Solid-State Yeast Fermented Wheat and Oat Bran as A Route for Delivery of Antioxidants. <i>Antioxidants</i> , 2019, 8, 372.	5.1	66
10	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.	3.9	63
11	Chemical Composition and Biological Activities of the Nord-West Romanian Wild Bilberry ( <i>Vaccinium</i> ) Tj ETQq1 1 0,784314 rgBT /Overd 5.1 51	5.1	51
12	Poly(vinyl alcohol)-Based Biofilms Plasticized with Polyols and Colored with Pigments Extracted from Tomato By-Products. <i>Polymers</i> , 2020, 12, 532.	4.5	37
13	The Chemical and Biological Profiles of Leaves from Commercial Blueberry Varieties. <i>Plants</i> , 2020, 9, 1193.	3.5	28
14	Microencapsulation and Bioaccessibility of Phenolic Compounds of <i>Vaccinium</i> Leaf Extracts. <i>Antioxidants</i> , 2022, 11, 674.	5.1	18
15	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
16	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
17	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
18	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

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19	A New Generation of Probiotic Functional Beverages Using Bioactive Compounds From Agro-Industrial Waste. , 2019, , 483-528.		15
20	Removal of bacteria, viruses, and other microbial entities by means of nanoparticles. , 2020, , 465-491.		10
21	Personalised nutritional powder for elderly developed in OPTIFEL European Project. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 149.	0.1	5
22	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.	0.1	4
23	Micropropagation of <i>Vaccinium corymbosum</i> L.: An Alternative Procedure for the Production of Secondary Metabolites. Horticulturae, 2022, 8, 480.	2.8	4
24	Food processing by-products and molecular gastronomy. , 2021, , 137-163.		1
25	Innovative Sources. , 2019, , 235-265.		1
26	OFTIFEL PERSONALIZED NUTRITIONAL CALCULATOR. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 151.	0.1	0