

Lavinia Florina CÄlinoiu

List of Publications by Year in descending order

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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	Microencapsulation and Bioaccessibility of Phenolic Compounds of Vaccinium Leaf Extracts. <i>Antioxidants</i> , 2022, 11, 674.	5.1	18
2	Micropropagation of <i>Vaccinium corymbosum</i> L.: An Alternative Procedure for the Production of Secondary Metabolites. <i>Horticulturae</i> , 2022, 8, 480.	2.8	4
3	Food processing by-products and molecular gastronomy. , 2021, , 137-163.		1
4	Bio-vanillin: Towards a sustainable industrial production. <i>Trends in Food Science and Technology</i> , 2021, 109, 579-592.	15.1	82
5	Probiotics, Prebiotics, and Synbiotics: Implications and Beneficial Effects against Irritable Bowel Syndrome. <i>Nutrients</i> , 2021, 13, 2112.	4.1	80
6	Bioactive potential of fruit and vegetable wastes. <i>Advances in Food and Nutrition Research</i> , 2020, 91, 157-225.	3.0	146
7	Thermal Processing for the Release of Phenolic Compounds from Wheat and Oat Bran. <i>Biomolecules</i> , 2020, 10, 21.	4.0	80
8	The Chemical and Biological Profiles of Leaves from Commercial Blueberry Varieties. <i>Plants</i> , 2020, 9, 1193.	3.5	28
9	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
10	Chemical Composition and Biological Activities of the Nord-West Romanian Wild Bilberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.1	51
11	Removal of bacteria, viruses, and other microbial entities by means of nanoparticles. , 2020, , 465-491.		10
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	Active Packaging“Poly(Vinyl Alcohol) Films Enriched with Tomato By-Products Extract. <i>Coatings</i> , 2020, 10, 141.	2.6	81
14	A New Generation of Probiotic Functional Beverages Using Bioactive Compounds From Agro-Industrial Waste. , 2019, , 483-528.		15
15	Solid-State Yeast Fermented Wheat and Oat Bran as A Route for Delivery of Antioxidants. <i>Antioxidants</i> , 2019, 8, 372.	5.1	66
16	Chitosan Coating Applications in Probiotic Microencapsulation. <i>Coatings</i> , 2019, 9, 194.	2.6	120
17	Innovative Sources. , 2019, , 235-265.		1
18	Whole Grains and Phenolic Acids: A Review on Bioactivity, Functionality, Health Benefits and Bioavailability. <i>Nutrients</i> , 2018, 10, 1615.	4.1	272

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	Characterization of Grape and Apple Peel Wastesâ€™ 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
22	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.	0.1	4
23	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
24	OPTIFEL PERSONALIZED NUTRITIONAL CALCULATOR. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, 151.	0.1	0
25	Personalised nutritional powder for elderly developed in OPTIFEL European Project. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, 149.	0.1	5
26	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