Elena Enachi

List of Publications by Year
in descending order

33 papers	482 citations	687363 13 h-index	752698 20 g-index
33 all docs	33 docs citations	33 times ranked	502 citing authors

#	Article	IF	Citations
1	Functional evaluation of microencapsulated anthocyanins from sour cherries skins extract in whey proteins isolate. LWT - Food Science and Technology, 2018, 95, 129-134.	5.2	73
2	Thermal Degradation Kinetics of Anthocyanins Extracted from Purple Maize Flour Extract and the Effect of Heating on Selected Biological Functionality. Foods, 2020, 9, 1593.	4.3	39
3	Probing the Functionality of Bioactives from Eggplant Peel Extracts Through Extraction and Microencapsulation in Different Polymers and Whey Protein Hydrolysates. Food and Bioprocess Technology, 2019, 12, 1316-1329.	4.7	32
4	Fluorescence spectroscopy and molecular modeling of anthocyanins binding to bovine lactoferrin peptides. Food Chemistry, 2020, 318, 126508.	8.2	30
5	Optimization of ultrasound assisted extraction of phenolic compounds from cornelian cherry fruits using response surface methodology. CYTA - Journal of Food, 2019, 17, 814-823.	1.9	27
6	Co-Microencapsulation of Anthocyanins from Black Currant Extract and Lactic Acid Bacteria in Biopolymeric Matrices. Molecules, 2020, 25, 1700.	3.8	24
7	Microencapsulation of bioactive compounds from cornelian cherry fruits using different biopolymers with soy proteins. Food Bioscience, 2021, 41, 101032.	4.4	24
8	New Functional Ingredients Based on Microencapsulation of Aqueous Anthocyanin-Rich Extracts Derived from Black Rice (Oryza sativa L.). Molecules, 2019, 24, 3389.	3.8	21
9	Eggplant Peels as a Valuable Source of Anthocyanins: Extraction, Thermal Stability and Biological Activities. Plants, 2021, 10, 577.	3.5	21
10	Improvement of Quality Properties and Shelf Life Stability of New Formulated Muffins Based on Black Rice. Molecules, 2018, 23, 3047.	3.8	17
11	Value-Added Pastry Cream Enriched with Microencapsulated Bioactive Compounds from Eggplant (Solanum melongena L.) Peel. Antioxidants, 2020, 9, 351.	5.1	17
12	Co-Microencapsulation of Anthocyanins from Cornelian Cherry Fruits and Lactic Acid Bacteria in Biopolymeric Matrices by Freeze-Drying: Evidences on Functional Properties and Applications in Food. Polymers, 2020, 12, 906.	4.5	16
13	Three Types of Beetroot Products Enriched with Lactic Acid Bacteria. Foods, 2020, 9, 786.	4.3	15
14	Microencapsulation of Red Grape Juice by Freeze drying and Application in Jelly Formulation. Food Technology and Biotechnology, 2020, 58, 20-28.	2.1	13
15	Fostering Lavender as a Source for Valuable Bioactives for Food and Pharmaceutical Applications through Extraction and Microencapsulation. Molecules, 2020, 25, 5001.	3.8	12
16	Extraction andÂcharacterizationÂof bioactive compounds from eggplant peel usingÂultrasound â€“ assisted extraction. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2019, 43, 40-53.	0.3	12
17	Cross-Linked Microencapsulation of CO2 Supercritical Extracted Oleoresins from Sea Buckthorn: Evidence of Targeted Functionality and Stability. Molecules, 2020, 25, 2442.	3.8	11
18	Thyme Antimicrobial Effect in Edible Films with High Pressure Thermally Treated Whey Protein Concentrate. Foods, 2020, 9, 855.	4.3	9

#	Article	IF	Citations
19	Supercritical CO2 Extraction and Microencapsulation of Lycopene-Enriched Oleoresins from Tomato Peels: Evidence on Antiproliferative and Cytocompatibility Activities. Antioxidants, 2021, 10, 222.	5.1	9
20	Onion (Allium cepa L.) peel extracts characterization by conventional and modern methods. International Journal of Food Engineering, 2021, 17, 485-493.	1.5	9
21	Value-added salad dressing enriched with red onion skin anthocyanins entrapped in different biopolymers. Food Chemistry: X, 2022, 15, 100374.	4.3	9
22	Whey Protein Isolate-Xylose Maillard-Based Conjugates with Tailored Microencapsulation Capacity of Flavonoids from Yellow Onions Skins. Antioxidants, 2021, 10, 1708.	5.1	8
23	Bioactiveâ€™s Characterization, Biological Activities, and In Silico Studies of Red Onion (Allium cepa L.) Skin Extracts. Plants, 2021, 10, 2330.	3.5	8
24	Co-Microencapsulated Black Rice Anthocyanins and Lactic Acid Bacteria: Evidence on Powders Profile and In Vitro Digestion. Molecules, 2021, 26, 2579.	3.8	5
25	Impact of Wall Materials on Physico-Chemical Properties and Stability of Eggplant Peels Anthocyanin Hydrogels. Inventions, 2021, 6, 47.	2.5	5
26	Insights of Sea Buckthorn Extractâ€™s Encapsulation by Coacervation Technique. Inventions, 2021, 6, 59.	2.5	4
27	Advanced Composites Based on Sea Buckthorn Carotenoids for Mayonnaise Enrichment. Polymers, 2022, 14, 548.	4.5	4
28	Multifunctional Ingredient from Aqueous Flavonoidic Extract of Yellow Onion Skins with Cytocompatibility and Cell Proliferation Properties. Applied Sciences (Switzerland), 2021, 11, 7243.	2.5	3
29	Recovery of bioactive compounds from red onion skins using conventional solvent extraction and microwave assisted extraction. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2020, 44, 104-126.	0.3	2
30	Development and characterization of added value appetizer biscuits based on black rice flour. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2021, 45, 48-61.	0.3	2
31	Whey Proteins Isolate-Based Biopolymeric Combinations to Microencapsulate Supercritical Fluid Extracted Oleoresins from Sea Buckthorn Pomace. Pharmaceuticals, 2021, 14, 1217.	3.8	1
32	Designing glutenâ€free, anthocyaninsâ€enriched cookies on scientific basis. International Journal of Food Science and Technology, 2022, 57, 4726-4735.	2.7	0
33	Development of an innovative frozen dairy product fortified with carrot extract. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2021, 45, 77-95.	0.3	0