

Elena Enachi

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

482
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686830

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times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Functional evaluation of microencapsulated anthocyanins from sour cherries skins extract in whey proteins isolate. <i>LWT - Food Science and Technology</i> , 2018, 95, 129-134.	2.5	73
2	Thermal Degradation Kinetics of Anthocyanins Extracted from Purple Maize Flour Extract and the Effect of Heating on Selected Biological Functionality. <i>Foods</i> , 2020, 9, 1593.	1.9	39
3	Probing the Functionality of Bioactives from Eggplant Peel Extracts Through Extraction and Microencapsulation in Different Polymers and Whey Protein Hydrolysates. <i>Food and Bioprocess Technology</i> , 2019, 12, 1316-1329.	2.6	32
4	Fluorescence spectroscopy and molecular modeling of anthocyanins binding to bovine lactoferrin peptides. <i>Food Chemistry</i> , 2020, 318, 126508.	4.2	30
5	Optimization of ultrasound assisted extraction of phenolic compounds from cornelian cherry fruits using response surface methodology. <i>CYTA - Journal of Food</i> , 2019, 17, 814-823.	0.9	27
6	Co-Microencapsulation of Anthocyanins from Black Currant Extract and Lactic Acid Bacteria in Biopolymeric Matrices. <i>Molecules</i> , 2020, 25, 1700.	1.7	24
7	Microencapsulation of bioactive compounds from cornelian cherry fruits using different biopolymers with soy proteins. <i>Food Bioscience</i> , 2021, 41, 101032.	2.0	24
8	New Functional Ingredients Based on Microencapsulation of Aqueous Anthocyanin-Rich Extracts Derived from Black Rice (<i>Oryza sativa</i> L.). <i>Molecules</i> , 2019, 24, 3389.	1.7	21
9	Eggplant Peels as a Valuable Source of Anthocyanins: Extraction, Thermal Stability and Biological Activities. <i>Plants</i> , 2021, 10, 577.	1.6	21
10	Improvement of Quality Properties and Shelf Life Stability of New Formulated Muffins Based on Black Rice. <i>Molecules</i> , 2018, 23, 3047.	1.7	17
11	Value-Added Pastry Cream Enriched with Microencapsulated Bioactive Compounds from Eggplant (<i>Solanum melongena</i> L.) Peel. <i>Antioxidants</i> , 2020, 9, 351.	2.2	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. <i>Polymers</i> , 2020, 12, 906.	2.0	16
13	Three Types of Beetroot Products Enriched with Lactic Acid Bacteria. <i>Foods</i> , 2020, 9, 786.	1.9	15
14	Microencapsulation of Red Grape Juice by Freeze drying and Application in Jelly Formulation. <i>Food Technology and Biotechnology</i> , 2020, 58, 20-28.	0.9	13
15	Fostering Lavender as a Source for Valuable Bioactives for Food and Pharmaceutical Applications through Extraction and Microencapsulation. <i>Molecules</i> , 2020, 25, 5001.	1.7	12
16	Extraction and characterization of bioactive compounds from eggplant peel using ultrasound assisted extraction. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2019, 43, 40-53.	0.1	12
17	Cross-Linked Microencapsulation of CO ₂ Supercritical Extracted Oleoresins from Sea Buckthorn: Evidence of Targeted Functionality and Stability. <i>Molecules</i> , 2020, 25, 2442.	1.7	11
18	Thyme Antimicrobial Effect in Edible Films with High Pressure Thermally Treated Whey Protein Concentrate. <i>Foods</i> , 2020, 9, 855.	1.9	9

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19	Supercritical CO ₂ Extraction and Microencapsulation of Lycopene-Enriched Oleoresins from Tomato Peels: Evidence on Antiproliferative and Cytocompatibility Activities. <i>Antioxidants</i> , 2021, 10, 222.	2.2	9
20	Onion (<i>Allium cepa</i> L.) peel extracts characterization by conventional and modern methods. <i>International Journal of Food Engineering</i> , 2021, 17, 485-493.	0.7	9
21	Value-added salad dressing enriched with red onion skin anthocyanins entrapped in different biopolymers. <i>Food Chemistry: X</i> , 2022, 15, 100374.	1.8	9
22	Whey Protein Isolate-Xylose Maillard-Based Conjugates with Tailored Microencapsulation Capacity of Flavonoids from Yellow Onions Skins. <i>Antioxidants</i> , 2021, 10, 1708.	2.2	8
23	Bioactive™s Characterization, Biological Activities, and In Silico Studies of Red Onion (<i>Allium cepa</i> L.) Skin Extracts. <i>Plants</i> , 2021, 10, 2330.	1.6	8
24	Co-Microencapsulated Black Rice Anthocyanins and Lactic Acid Bacteria: Evidence on Powders Profile and In Vitro Digestion. <i>Molecules</i> , 2021, 26, 2579.	1.7	5
25	Impact of Wall Materials on Physico-Chemical Properties and Stability of Eggplant Peels Anthocyanin Hydrogels. <i>Inventions</i> , 2021, 6, 47.	1.3	5
26	Insights of Sea Buckthorn Extract™s Encapsulation by Coacervation Technique. <i>Inventions</i> , 2021, 6, 59.	1.3	4
27	Advanced Composites Based on Sea Buckthorn Carotenoids for Mayonnaise Enrichment. <i>Polymers</i> , 2022, 14, 548.	2.0	4
28	Multifunctional Ingredient from Aqueous Flavonoidic Extract of Yellow Onion Skins with Cytocompatibility and Cell Proliferation Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7243.	1.3	3
29	Recovery of bioactive compounds from red onion skins using conventional solvent extraction and microwave assisted extraction. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2020, 44, 104-126.	0.1	2
30	Development and characterization of added value appetizer biscuits based on black rice flour. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2021, 45, 48-61.	0.1	2
31	Whey Proteins Isolate-Based Biopolymeric Combinations to Microencapsulate Supercritical Fluid Extracted Oleoresins from Sea Buckthorn Pomace. <i>Pharmaceutics</i> , 2021, 14, 1217.	1.7	1
32	Designing gluten-free, anthocyanins-enriched cookies on scientific basis. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4726-4735.	1.3	0
33	Development of an innovative frozen dairy product fortified with carrot extract. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2021, 45, 77-95.	0.1	0