

Claudia Cimpoiu

List of Publications by Year in descending order

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49
papers

856
citations

687363

13
h-index

501196

28
g-index

50
all docs

50
docs citations

50
times ranked

1167
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of total phenolic, flavonoids, anthocyanins and tannins content in Romanian red wines: Prediction of antioxidant activities and classification of wines using artificial neural networks. <i>Food Chemistry</i> , 2014, 150, 113-118.	8.2	148
2	Application of a newly developed and validated high-performance thin-layer chromatographic method to control honey adulteration. <i>Journal of Chromatography A</i> , 2013, 1272, 132-135.	3.7	81
3	Determination of the floral origin of some Romanian honeys on the basis of physical and biochemical properties. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 100, 149-154.	3.9	79
4	Antioxidant activity prediction and classification of some teas using artificial neural networks. <i>Food Chemistry</i> , 2011, 127, 1323-1328.	8.2	69
5	Degradation Kinetics of Anthocyanins from European Cranberrybush (<i>Viburnum opulus</i> L.) Fruit Extracts. Effects of Temperature, pH and Storage Solvent. <i>Molecules</i> , 2012, 17, 11655-11666.	3.8	67
6	Analysis of Some Natural Antioxidants by Thin-Layer Chromatography and High Performance Thin-Layer Chromatography. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2006, 29, 1125-1142.	1.0	42
7	Analysis of some steroids by thin-layer chromatography using optimum mobile phases. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 633-637.	2.8	32
8	Separation, identification and quantitative determination of free amino acids from plant extracts. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 1998, 18, 319-323.	2.8	30
9	Thin Layer Chromatography for the Analysis of Vitamins and Their Derivatives. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2007, 30, 701-728.	1.0	24
10	Validated HPTLC fingerprinting and antioxidant activity evaluation of twenty-seven Romanian red wines. <i>Journal of Food Composition and Analysis</i> , 2015, 41, 174-180.	3.9	22
11	Separation and Identification of Eight Hydrophilic Vitamins Using a New TLC Method and Raman Spectroscopy. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2005, 28, 2551-2559.	1.0	19
12	The Influence of in Vitro Gastrointestinal Digestion of Brassica oleracea Florets on the Antioxidant Activity and Chlorophyll, Carotenoid and Phenolic Content. <i>Antioxidants</i> , 2019, 8, 212.	5.1	17
13	Chemo-mapping and biochemical-modulatory and antioxidant/prooxidant effect of Galium verum extract during acute restraint and dark stress in female rats. <i>PLoS ONE</i> , 2018, 13, e0200022.	2.5	14
14	Qualitative and Quantitative Analysis by Hyphenated (HP)TLC-FTIR Technique. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2005, 28, 1203-1213.	1.0	13
15	Simultaneous determination of methylxanthines in different types of tea by a newly developed and validated TLC method. <i>Journal of Separation Science</i> , 2010, 33, 3794-3799.	2.5	13
16	Comparative evaluation of antioxidant activity using 1,1-diphenyl-2-picrylhydrazyl and 2,2'-azino-bis(3-ethylbenzothiazoline-6-sulphonic acid) methods. <i>Journal of Planar Chromatography - Modern TLC</i> , 2016, 29, 306-309.	1.2	12
17	Total phenolics, anthocyanins, antioxidant and pro-oxidant activity of some red fruits teas. <i>Acta Chimica Slovenica</i> , 2016, 63, 213-219.	0.6	12
18	Isotopic Oxygen Ratios and Trace Metal Determination in Some Romanian Commercial Wines. <i>Analytical Letters</i> , 2014, 47, 641-653.	1.8	11

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19	Thin-layer chromatography applied in quality assessment of beverages derived from fruits. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2017, 40, 239-246.	1.0	10
20	Antioxidant Content of Three Different Varieties of Wine Grapes. <i>Biotechnology and Biotechnological Equipment</i> , 2011, 25, 2217-2221.	1.3	9
21	Monitoring the origin of wine by reversed-phase thin-layer chromatography. <i>Journal of Planar Chromatography - Modern TLC</i> , 2007, 20, 407-410.	1.2	9
22	The Influence of the Variety, Vineyard, and Vintage on the Romanian White Wines Quality. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-10.	1.6	8
23	Identification and quantification of tocopherols in vegetable oils by thin-layer chromatography. <i>Journal of Planar Chromatography - Modern TLC</i> , 2008, 21, 213-215.	1.2	7
24	The Analysis of Different Factors Affecting the Red Wines Antioxidant Content. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2011, 39, 159.	1.1	7
25	Thin-layer chromatography with stationary phase gradient as a method for separation of water-soluble vitamins. <i>Journal of Chromatography A</i> , 2012, 1223, 142-146.	3.7	7
26	Characterization of Romanian Wines by Gas Chromatography–Mass Spectrometry. <i>Analytical Letters</i> , 2015, 48, 1099-1116.	1.8	7
27	The Forensic Analysis of Pigments from Some Inks by HPTLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2015, 38, 1109-1112.	1.0	7
28	Study of the Antioxidant Property Variation of Cornelian Cherry Fruits during Storage Using HPTLC and Spectrophotometric Assays. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-5.	1.6	7
29	Sweeteners from Different Lingonberry Jams Influence on Bioaccessibility of Vitamin C, Anthocyanins and Antioxidant Capacity under In Vitro Gastrointestinal Digestion. <i>Antioxidants</i> , 2022, 11, 442.	5.1	7
30	Determination of the antioxidant activity of juices by thin-layer chromatography. <i>Journal of Planar Chromatography - Modern TLC</i> , 2010, 23, 14-17.	1.2	6
31	EVALUATION AND AUTHENTICATION OF RED FRUITS TEAS BY HIGH PERFORMANCE THIN-LAYER CHROMATOGRAPHIC FINGERPRINTING. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2014, 37, 1644-1653.	1.0	6
32	Thin-layer chromatography in spices analysis. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2018, 41, 282-300.	1.0	6
33	Effect of in vitro simulated gastrointestinal digestion on some nutritional characteristics of several dried fruits. <i>Food Chemistry</i> , 2022, 385, 132713.	8.2	6
34	Quantitative Thin Layer Chromatography Analysis by Photodensitometry. <i>Reviews in Analytical Chemistry</i> , 2002, 21, .	3.2	5
35	Identification of New Phthalazine Derivatives by HPTLC–FTIR and Characterization of Their Separation Using Some Molecular Properties. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2003, 26, 2687-2696.	1.0	5
36	HPTLC fingerprinting: A useful tool for white wines authentication. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2016, 39, 303-307.	1.0	5

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37	Evaluation of various biological activities of natural compounds by TLC/HPTLC. Journal of Liquid Chromatography and Related Technologies, 2020, 43, 305-318.	1.0	5
38	Mobile Phase Optimization in Thin Layer Chromatography (TLC). Reviews in Analytical Chemistry, 1997, 16, .	3.2	4
39	Statistical Assessment of Solvent Mixture Models Used for Separation of Biological Active Compounds. Molecules, 2008, 13, 1617-1639.	3.8	4
40	Identification and quantification of some pesticide metabolites from vegetables by GC-TOF-MS and LC-MS-QQQ. Studia Universitatis Babes-Bolyai Chemia, 2017, 62, 19-34.	0.2	4
41	Separation of N-alkyl phenothiazine sulfones by HPTLC using an optimum mobile phase. Journal of Pharmaceutical and Biomedical Analysis, 2002, 28, 385-389.	2.8	3
42	Trends in analysis of vegetables by high performance TLC. Journal of Liquid Chromatography and Related Technologies, 2019, 42, 249-257.	1.0	3
43	Modeling of thin-layer chromatographic separation of androstane isomers. Journal of Planar Chromatography - Modern TLC, 2007, 20, 91-94.	1.2	1
44	Trace metal concentration and human health risk assessment in distilled alcoholic beverages in Romania. Studia Universitatis Babes-Bolyai Chemia, 2019, 64, 157-176.	0.2	1
45	High-performance thin-layer chromatography evaluation of the counterfeiting of vanilla flavoring. Journal of Planar Chromatography - Modern TLC, 2022, 35, 281-285.	1.2	1
46	SEPARATION AND IDENTIFICATION OF SOME NITROXIDIC DERIVATIVES OF NICOTINIC ACID AND ISO-NICOTINIC ACID BY HPTLC COUPLED WITH ELECTRONIC PARAMAGNETIC RESONANCE (EPR). Journal of Liquid Chromatography and Related Technologies, 2002, 25, 1515-1520.	1.0	0
47	Analysis of Antioxidant Compounds in Different Types of Tea. , 2013, , 79-89.		0
48	HPTLC Hyphenated with FTIR: Principles, Instrumentation and Qualitative Analysis and Quantitation. , 2011, , 385-394.		0
49	Multi-element composition of red and white wines from Bujoru, Smulti and Oancea wine center, Romania. Studia Universitatis Babes-Bolyai Chemia, 2018, 63, 113-128.	0.2	0