Zorita Sconta

List of Publications by Year
in descending order

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77 papers	2,222 citations	236612 25 h-index	233125 45 g-index
79 all docs	79 docs citations	79 times ranked	2977 citing authors

#	Article	IF	Citations
1	Anthocyanins: Factors Affecting Their Stability and Degradation. Antioxidants, 2021, 10, 1967.	2.2	179
2	Antiproliferative and Antioxidant Properties of Anthocyanin Rich Extracts from Blueberry and Blackcurrant Juice. International Journal of Molecular Sciences, 2015, 16, 2352-2365.	1.8	158
3	Anthocyanin determination in blueberry extracts from various cultivars and their antiproliferative and apoptotic properties in B16-F10 metastatic murine melanoma cells. Phytochemistry, 2013, 95, 436-444.	1.4	135
4	Comparative Polyphenolic Content and Antioxidant Activities of Some Wild and Cultivated Blueberries from Romania. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2011, 39, 70.	0.5	112
5	Volatile profile, fatty acids composition and total phenolics content of brewers' spent grain by-product with potential use in the development of new functional foods. Journal of Cereal Science, 2015, 64, 34-42.	1.8	99
6	Available technologies on improving the stability of polyphenols in food processing. Food Frontiers, 2021, 2, 109-139.	3.7	98
7	Antioxidant Activities of Chokeberry Extracts and the Cytotoxic Action of Their Anthocyanin Fraction on HeLa Human Cervical Tumor Cells. Journal of Medicinal Food, 2012, 15, 700-706.	0.8	83
8	Cannabidiolâ€"from Plant to Human Body: A Promising Bioactive Molecule with Multi-Target Effects in Cancer. International Journal of Molecular Sciences, 2019, 20, 5905.	1.8	81
9	Cerium Oxide Nanoparticles and Their Efficient Antibacterial Application In Vitro against Gram-Positive and Gram-Negative Pathogens. Nanomaterials, 2020, 10, 1614.	1.9	74
10	Influence of the extraction solvent on phenolic content, antioxidant, antimicrobial and antimutagenic activities of brewersâ€™ spent grain. Journal of Cereal Science, 2018, 80, 180-187.	1.8	71
11	Screening of Ten Tomato Varieties Processing Waste for Bioactive Components and Their Related Antioxidant and Antimicrobial Activities. Antioxidants, 2019, 8, 292.	2.2	69
12	A Recent Insight Regarding the Phytochemistry and Bioactivity of Origanum vulgare L. Essential Oil. International Journal of Molecular Sciences, 2020, 21, 9653.	1.8	64
13	Phytochemical Characterization of Five Edible Purple-Reddish Vegetables: Anthocyanins, Flavonoids, and Phenolic Acid Derivatives. Molecules, 2019, 24, 1536.	1.7	63
14	Antimicrobial and antioxidant properties of tomato processing byproducts and their correlation with the biochemical composition. LWT - Food Science and Technology, 2019, 116, 108558.	2.5	55
15	Innovative and Sustainable Technologies to Enhance the Oxidative Stability of Vegetable Oils. Sustainability, 2022, 14, 849.	1.6	51
16	Liberation and recovery of phenolic antioxidants and lipids in chokeberry (Aronia melanocarpa) pomace by solid-state bioprocessing using Aspergillus niger and Rhizopus oligosporus strains. LWT - Food Science and Technology, 2018, 87, 241-249.	2.5	50
17	Evaluation of bioactive compounds-loaded chitosan films as a novel and potential diabetic wound dressing material. Reactive and Functional Polymers, 2019, 145, 104369.	2.0	46
18	Bioactive Compounds and Volatile Profiles of Five Transylvanian Wild Edible Mushrooms. Molecules, 2018, 23, 3272.	1.7	45

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19	Assessment of PEG and BSA-PEG gold nanoparticles cellular interaction. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 532, 70-76.	2.3	44
20	Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention. Biomedicines, 2020, 8, 336.	1.4	44
21	Effect of Pasteurization and Shelf Life on the Physicochemical Properties of Physalis (P) Tj ETQq1 1 0.784314 rgBT /Overlock 1	0.9	43
22	Chokeberry Anthocyanin Extract as PancreaticÎ²-Cell Protectors in Two Models of Induced Oxidative Stress. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-10.	1.9	42
23	HPLC/PDAâ€“ESI/MS Identification of Phenolic Acids, Flavonol Glycosides and Antioxidant Potential in Blueberry, Blackberry, Raspberries and Cranberries. Journal of Food and Nutrition Research (Newark,) Tj ETQq1 1 0.784314 rgBT /Over	1.8	38
24	Phytochemical Characterization of Commercial Processed Blueberry, Blackberry, Blackcurrant, Cranberry, and Raspberry and Their Antioxidant Activity. Antioxidants, 2019, 8, 540.	2.2	35
25	Melanoma Inhibition by Anthocyanins Is Associated with the Reduction of Oxidative Stress Biomarkers and Changes in Mitochondrial Membrane Potential. Plant Foods for Human Nutrition, 2017, 72, 404-410.	1.4	32
26	Antiproliferative and Apoptotic Potential of Cyanidin-Based Anthocyanins on Melanoma Cells. International Journal of Molecular Sciences, 2017, 18, 0949.	1.8	26
27	Elemental Composition, Antioxidant and Antibacterial Properties of Some Wild Edible Mushrooms from Romania. Agronomy, 2020, 10, 1972.	1.3	25
28	Novel Delivery Systems of Polyphenols and Their Potential Health Benefits. Pharmaceuticals, 2021, 14, 946.	1.7	25
29	Extraction and Characterization of Phenolic Compounds from Rose Hip (<i>Rosa canina</i>) Tj ETQq1 1 0.784314 rgBT /Over Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, 349-354.	0.5	23
30	Time-Dependent Degradation of Polyphenols from Thermally-Processed Berries and Their In Vitro Antiproliferative Effects against Melanoma. Molecules, 2018, 23, 2534.	1.7	19
31	Cereal Processing By-Products as Rich Sources of Phenolic Compounds and Their Potential Bioactivities. Nutrients, 2021, 13, 3934.	1.7	19
32	Biological Evaluation of Black Chokeberry Extract Free and Embedded in Two Mesoporous Silica-Type Matrices. Pharmaceutics, 2020, 12, 838.	2.0	17
33	Recent Advances in Phenolic Metabolites and Skin Cancer. International Journal of Molecular Sciences, 2021, 22, 9707.	1.8	16
34	Chemical Structure, Sources and Role of Bioactive Flavonoids in Cancer Prevention: A Review. Plants, 2022, 11, 1117.	1.6	16
35	The Involvement of Natural Polyphenols in the Chemoprevention of Cervical Cancer. International Journal of Molecular Sciences, 2021, 22, 8812.	1.8	15
36	Phytochemical Profile, Antioxidant and Wound Healing Potential of Three Artemisia Species: In Vitro and In Ovo Evaluation. Applied Sciences (Switzerland), 2022, 12, 1359.	1.3	15

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37	Comparative efficiency of different solvents for the anthocyanins extraction from chokeberries and black carrots, to preserve their antioxidant activity. Chemical Papers, 2021, 75, 813-822.	1.0	14
38	An Overview of Gut Microbiota and Colon Diseases with a Focus on Adenomatous Colon Polyps. International Journal of Molecular Sciences, 2020, 21, 7359.	1.8	13
39	Phenolic Content and Their Antioxidant Activity in Various Berries Cultivated in Romania. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	12
40	New insights regarding the selectivity and the uptake potential of nanoceria by human cells. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 532, 132-139.	2.3	10
41	Salivia Officinalis L. and Verbascum Phlomoides L. Chemical, Antimicrobial, Antioxidant and Antitumor Investigations. Revista De Chimie (discontinued), 2018, 69, 365-370.	0.2	10
42	Antimicrobial activity, in vitro anticancer effect (MCF-7 breast cancer cell line), antiangiogenic and immunomodulatory potentials of Populus nigraÂL. buds extract. BMC Complementary Medicine and Therapies, 2022, 22, 74.	1.2	10
43	Carotenoids, Tocopherols and Antioxidant Activity of Lipophilic Extracts from Sea Buckthorn Berries (Hippophae rhamnoides), Apricot Pulp and Apricot Kernel (Prunus armeniaca). Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	9
44	Antioxidant Compounds Recovered from Food Wastes. , 2017, , .		9
45	Influence of extraction pre-treatments on some phytochemicals and biological activity of Transylvanian cranberries (Vaccinium vitis-idea L.). LWT - Food Science and Technology, 2019, 102, 385-392.	2.5	9
46	Effect of Glycerol, as Cryoprotectant in the Encapsulation and Freeze Drying of Microspheres Containing Probiotic Cells. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	8
47	FT-IR Studies of Cerium Oxide Nanoparticles and Natural Zeolite Materials. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	7
48	Preliminary Discrimination of Butter Adulteration by ATR-FTIR Spectroscopy. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	7
49	Botanical Therapeutics (Part II): Antimicrobial and In Vitro Anticancer Activity against MCF7 Human Breast Cancer Cells of Chamomile, Parsley and Celery Alcoholic Extracts. Anti-Cancer Agents in Medicinal Chemistry, 2020, 21, 187-200.	0.9	7
50	Comparative Phenolic Fingerprint and LC-ESI+QTOF-MS Composition of Oregano and Rosemary Hydrophilic Extracts in Relation to their Antibacterial Effect. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	6
51	Pharmacologically Active Plant-Derived Natural Products. , 2018, , 49-64.		6
52	Warfarin-Capped Gold Nanoparticles: Synthesis, Cytotoxicity, and Cellular Uptake. Molecules, 2019, 24, 4145.	1.7	6
53	Biochemical profile, selective cytotoxicity and molecular effects of Calendula officinalis extracts on breast cancer cell lines. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2020, 48, 24-39.	0.5	6
54	Extracts of the Wild Potato Species Solanum chacoense on Breast Cancer Cells: Biochemical Characterization, In Vitro Selective Cytotoxicity and Molecular Effects. Nutrition and Cancer, 2021, 73, 630-641.	0.9	6

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55	Inorganic Element Determination of Romanian Populus nigra L. Buds Extract and In Vitro Antiproliferative and Pro-Apoptotic Evaluation on A549 Human Lung Cancer Cell Line. Pharmaceutics, 2021, 13, 986.	2.0	5
56	Biologically Active Extracts from Different Medicinal Plants Tested as Potential Additives against Bee Pathogens. Antibiotics, 2021, 10, 960.	1.5	5
57	An in vitro Evaluation of Apigenin and Apigenin-7-O-glucoside Against HeLa Human Cervical Cancer Cell Line. Revista De Chimie (discontinued), 2020, 71, 140-144.	0.2	5
58	Preliminary Discrimination of Cheese Adulteration by FT-IR Spectroscopy. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	4
59	Toxicological Evaluation of Some Essential Oils Obtained from Selected Romania Lamiaceae Species in Complex with Hydroxypropyl - gamma-cyclodextrin. Revista De Chimie (discontinued), 2019, 70, 3703-3707.	0.2	4
60	Phytochemical Composition and Antioxidant Activity of Various Grain Amaranth Cultivars. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2019, 47, 1153-1160.	0.5	3
61	Photothermal property assessment of gold nanoparticle assemblies obtained by hydroxylamine reduction. Colloid and Polymer Science, 2020, 298, 1369-1377.	1.0	2
62	Characterization of Flax and Hemp Using Spectrometric Methods. Applied Sciences (Switzerland), 2021, 11, 8341.	1.3	2
63	Simple and fast procedure to incorporate doxorubicine in small unilamellar liposomes: effects on liposome size and zeta potential. Studia Universitatis Babes-Bolyai Chemia, 2019, 64, 181-192.	0.1	2
64	Molecular and phytochemical characterization of F1 Streptocarpus hybrids and antioxidant potential of their flower extracts. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2020, 48, 1341-1356.	0.5	2
65	Evaluation of Antiproliferative Potential of Cerium Oxide Nanoparticles on HeLa Human Cervical Tumor Cell. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	1
66	Rapid, non-destructive determination of butter adulteration by means of photopyroelectric (PPE) calorimetry. Journal of Thermal Analysis and Calorimetry, 2017, 127, 1193-1200.	2.0	1
67	In Vitro Culture as a Stressful Factor Triggers Changes in Polyphenols, Flavonoids and Antioxidant Activity in Somatic Hybrids between Solanum tuberosum and S. bulbocastanum and their Respective Parents. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2017, 45, 75-81.	0.5	1
68	"Comparative characterization of somatic hybrids of solanum bulbocastanum + s. Tuberosum Cv. â€˜rasantâ€™ with their parents in relation to biochemical responses to wound stress and trichome composition ". Studia Universitatis Babes-Bolyai Chemia, 2020, 65, 133-148.	0.1	1
69	Extraction and Characterization of Phenolic Compounds from Rose Hip (<i>Rosa canina</i>) Tj ETQq1 1 0.784314 rgBT /Ov Botanicae Horti Agrobotanici Cluj-Napoca, 2015, 43, .	0.5	1
70	Anthocyanins, carotenoids and antioxidant activity of coloured commercially available juices. Studia Universitatis Babes-Bolyai Chemia, 2019, 64, 111-126.	0.1	1
71	High-purity Anthocyanins Isolation using Solid Phase Extraction Tehniques. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, .	0.1	0
72	In vitro antimicrobial activity of Aronia melanocarpa extract against clinical isolates from wild birds captured in Danube Delta Biosphere Reserve. Journal of Biotechnology, 2016, 231, S106.	1.9	0

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73	Antibacterial effect of methanolic extract of Aronia melanocarpa against Salmonella typhimurium strains isolated from wild birds. Journal of Biotechnology, 2017, 256, S106.	1.9	0
74	Antiproliferative Activity of Anthocyanins Pure Extracts from Mulberries and Raspberries on HeLa and A2780 Human Cancer Cell Lines. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2018, 75, 156.	0.1	0
75	Effects of Extraction Solvents on the Quantification of Free Amino Acids in Lyophilised Brewerâ€™s Yeast. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2018, 75, 53.	0.1	0
76	Resveratrol Modulates Oxidative Status in Rose Bengal Photosensitized Retinal Pigment Epithelial Cells. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2018, 75, 61.	0.1	0
77	PHENOLIC COMPOUNDS OF CABERNET SAUVIGNON RED WINE ASSORTMENT FROM DRAGASANI AREA. Natural Resources and Sustainable Development, 2020, 10, 20-27.	0.1	0