

Daniela D Borda

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

546
citations

567281

15
h-index

713466

21
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47
all docs

47
docs citations

47
times ranked

615
citing authors

#	ARTICLE	IF	CITATIONS
1	Kitchen layouts and consumers' food hygiene practices: Ergonomics versus safety. <i>Food Control</i> , 2022, 131, 108433.	5.5	15
2	Efficacy of Two Stabilizers in Nanoemulsions with Whey Proteins and Thyme Essential Oil as Edible Coatings for Zucchini. <i>Membranes</i> , 2022, 12, 326.	3.0	6
3	Pasteurised eggs - A food safety solution against Salmonella backed by sensorial analysis of dishes traditionally containing raw or undercooked eggs. <i>International Journal of Gastronomy and Food Science</i> , 2022, 28, 100547.	3.0	5
4	Food safety knowledge, food shopping attitude and safety kitchen practices among Romanian consumers: A structural modelling approach. <i>Food Control</i> , 2021, 120, 107545.	5.5	23
5	Romanian consumers' food safety knowledge, awareness on certified labelled food and trust in information sources. <i>Food Control</i> , 2021, 120, 107544.	5.5	20
6	High-pressure processing-induced transcriptome response during recovery of <i>Listeria monocytogenes</i> . <i>BMC Genomics</i> , 2021, 22, 117.	2.8	18
7	Analysis of temporal gene regulation of <i>Listeria monocytogenes</i> revealed distinct regulatory response modes after exposure to high pressure processing. <i>BMC Genomics</i> , 2021, 22, 266.	2.8	5
8	The complete genome sequence of <i>Listeria monocytogenes</i> strain S2542 and expression of selected genes under high-pressure processing. <i>BMC Research Notes</i> , 2021, 14, 137.	1.4	1
9	<i>Salmonella</i> in eggs: From shopping to consumption—A review providing an evidence-based analysis of risk factors. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2716-2741.	11.7	37
10	Microencapsulation of bioactive compounds from cornelian cherry fruits using different biopolymers with soy proteins. <i>Food Bioscience</i> , 2021, 41, 101032.	4.4	24
11	Consumer practices and prevalence of <i>Campylobacter</i> , <i>Salmonella</i> and norovirus in kitchens from six European countries. <i>International Journal of Food Microbiology</i> , 2021, 347, 109172.	4.7	29
12	Efficacy of Removing Bacteria and Organic Dirt from Hands—A Study Based on Bioluminescence Measurements for Evaluation of Hand Hygiene When Cooking. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 8828.	2.6	1
13	Data on European kitchen layouts belonging to vulnerable consumers (elderly people and young) Tj ETQq1 1 0.784314 rgBT /Overlock 107362.	1.0	1
14	Quality and Stability Equivalence of High Pressure and/or Thermal Treatments in Peach—Strawberry Puree. A Multicriteria Study. <i>Foods</i> , 2021, 10, 2580.	4.3	2
15	Involvement of lytic enzymes and secondary metabolites produced by <i>Trichoderma</i> spp. in the biological control of <i>Pythium myriotylum</i> . <i>International Microbiology</i> , 2020, 23, 179-188.	2.4	20
16	Using tactile cold perceptions as an indicator of food safety—a hazardous choice. <i>Food Control</i> , 2020, 111, 107069.	5.5	5
17	Time-temperature profiles and <i>Listeria monocytogenes</i> presence in refrigerators from households with vulnerable consumers. <i>Food Control</i> , 2020, 111, 107078.	5.5	23
18	Thyme Antimicrobial Effect in Edible Films with High Pressure Thermally Treated Whey Protein Concentrate. <i>Foods</i> , 2020, 9, 855.	4.3	9

#	ARTICLE	IF	CITATIONS
19	Comparative Study of the Bioactive Properties and Elemental Composition of Red Clover (<i>Trifolium</i>) Tj ETQq1 1 0.784314 rgBT /Overl 2020, 10, 7249.	2.5	19
20	Comparison of the Polyphenolic Profile of <i>Medicago sativa</i> L. and <i>Trifolium pratense</i> L. Sprouts in Different Germination Stages Using the UHPLC-Q Exactive Hybrid Quadrupole Orbitrap High-Resolution Mass Spectrometry. <i>Molecules</i> , 2020, 25, 2321.	3.8	27
21	Cross-Linked Microencapsulation of CO ₂ Supercritical Extracted Oleoresins from Sea Buckthorn: Evidence of Targeted Functionality and Stability. <i>Molecules</i> , 2020, 25, 2442.	3.8	11
22	Structural changes induced by high pressure processing in Bambara bean proteins at different pH. <i>LWT - Food Science and Technology</i> , 2020, 124, 109187.	5.2	12
23	Antifungal residues analysis in various Romanian honey samples analysis by high resolution mass spectrometry. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2020, 55, 484-494.	1.5	9
24	Assessment of <i>L. Monocytogenes</i> cellsâ€™ capacity to recover in cucumber juice after high pressure treatment. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2020, 44, 45-57.	0.3	0
25	A consumer's perspective on the active role of online media endorsement of food integrity by connecting the actors involved. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2020, 44, 137-158.	0.3	0
26	Characterization of the biofilm phenotype of a <i>Listeria monocytogenes</i> mutant deficient in agr peptide sensing. <i>MicrobiologyOpen</i> , 2019, 8, e00826.	3.0	20
27	Study on the changes induced by the Pressure-Assisted Thermal Processing (PATP) in polymer films used as packaging by the meat industry. <i>IOP Conference Series: Materials Science and Engineering</i> , 2019, 485, 012007.	0.6	1
28	Advances in Designing Starter Cultures for the Dairy and Cheese-Making Industry and Protecting Them Against Bacteriophages. , 2019, , 93-118.		0
29	Mildâ€™thermal and high pressure processing inactivation kinetics of polyphenol oxidase from peach puree. <i>Journal of Food Process Engineering</i> , 2018, 41, e12871.	2.9	15
30	Flexible Packaging Structures for High-Pressure Thermal Processing (HPTP). , 2017, , .		4
31	High-Pressure Processing of Seafood. , 2017, , 71-100.		1
32	The Impact of Water Activity on Storage Stability of a Newly Reformulated Salami A pilot scale study. <i>Revista De Chimie (discontinued)</i> , 2017, 68, 763-767.	0.4	1
33	Contribution of high pressure and thyme extract to control <i>Listeria monocytogenes</i> in fresh cheese - A hurdle approach. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 7-14.	5.6	26
34	Dynamics of <i>Listeria monocytogenes</i> colonisation in a newly-opened meat processing facility. <i>Meat Science</i> , 2016, 113, 26-34.	5.5	33
35	ALLELOPATHIC POTENTIAL OF THE <i>Ranunculus rionii</i> LAGGER AND <i>Ceratophyllum demersum</i> L. EXTRACTS AGAINST MICROBIAL AND MICROALGAL CULTURES. <i>Environmental Engineering and Management Journal</i> , 2016, 15, 473-480.	0.6	2
36	Phytochemical Screening: Antioxidant and Antibacterial Properties of <i>Potamogeton&/i> Species in Order to Obtain Valuable Feed Additives. <i>Journal of Oleo Science</i> , 2015, 64, 1111-1123.	1.4	11

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37	The added value of thermally assisted high pressure processing in obtaining probiotic yogurt from cow & goat milk. <i>Journal of Biotechnology</i> , 2015, 208, S47.	3.8	1
38	Food safety practices in European TV cooking shows. <i>British Food Journal</i> , 2014, 116, 1652-1666.	2.9	19
39	Decontamination of egg shells using ultraviolet light treatment. <i>World's Poultry Science Journal</i> , 2014, 70, 265-278.	3.0	25
40	Mathematical modelling of <i>Aspergillus ochraceus</i> inactivation with supercritical carbon dioxide – A kinetic study. <i>Food and Bioproducts Processing</i> , 2014, 92, 369-375.	3.6	13
41	Safety Models: HACCP and Risk Assessment. , 2007, , 225-238.		1
42	High Pressure Thermal Inactivation Kinetics of a Plasmin System. <i>Journal of Dairy Science</i> , 2004, 87, 2351-2358.	3.4	24
43	Mathematical Models for Combined High Pressure and Thermal Plasmin Inactivation Kinetics in Two Model Systems. <i>Journal of Dairy Science</i> , 2004, 87, 4042-4049.	3.4	11
44	Biofilms Formed by Pathogens in Food and Food Processing Environments. , 0, , .		10