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List of Publications by Year in descending order

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749
citing authors

#	ARTICLE	IF	CITATIONS
1	Inclusion complex of (α)-linalool and β-cyclodextrin. Journal of Thermal Analysis and Calorimetry, 2014, 115, 2429-2437.	2.0	96
2	A review on thermal analyses of cyclodextrins and cyclodextrin complexes. Environmental Chemistry Letters, 2019, 17, 349-373.	8.3	81
3	Thermal stability of the linoleic acid/α- and β-cyclodextrin complexes. Food Chemistry, 2006, 99, 500-508.	4.2	73
4	Water content of flavonoid/cyclodextrin nanoparticles: Relationship with the structural descriptors of biologically active compounds. Food Chemistry, 2012, 132, 1651-1659.	4.2	48
5	Water content of natural cyclodextrins and their essential oil complexes: A comparative study between Karl Fischer titration and thermal methods. Food Chemistry, 2012, 132, 1741-1748.	4.2	48
6	Thermal and oxidative stability of the Ocimum basilicum L. essential oil/β-cyclodextrin supramolecular system. Beilstein Journal of Organic Chemistry, 2014, 10, 2809-2820.	1.3	36
7	Thermal and oxidative stability of Atlantic salmon oil (Salmo salar L.) and complexation with β-cyclodextrin. Beilstein Journal of Organic Chemistry, 2016, 12, 179-191.	1.3	31
8	Nano-encapsulation competitiveness of omega-3 fatty acids and correlations of thermal analysis and Karl Fischer water titration for European anchovy (Engraulis encrasicolus L.) oil/β-cyclodextrin complexes. LWT - Food Science and Technology, 2016, 68, 135-144.	2.5	24
9	Complexation of Danube common nase (Chondrostoma nasus L.) oil by β-cyclodextrin and 2-hydroxypropyl-β-cyclodextrin. Food Chemistry, 2020, 303, 125419.	4.2	24
10	Cyclodextrins as encapsulation material for flavors and aroma. , 2016, , 127-192.		20
11	Structure-property relationships on recrystallized β-cyclodextrin solvates: A focus on X-ray diffractometry, FTIR and thermal analyses. Carbohydrate Polymers, 2021, 265, 118079.	5.1	20
12	Fatty acid profile of Romanian common bean (Phaseolus vulgaris L.) lipid fractions and their complexation ability by β-cyclodextrin. PLoS ONE, 2019, 14, e0225474.	1.1	18
13	Bioactive microparticles (10): thermal and oxidative stability of nicotine and its complex with β-cyclodextrin. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2010, 68, 155-164.	1.6	17
14	Differentiation of rye and wheat flour as well as mixtures by using the kinetics of Karl Fischer water titration. Food Chemistry, 2016, 195, 49-55.	4.2	16
15	Moisture evaluation of β-cyclodextrin/fish oils complexes by thermal analyses: A data review on common barbel (Barbus barbus L.), Pontic shad (Alosa immaculata Bennett), European wels catfish (Tj ETQq1 1 0,784314 rgBT /Ovairl 13) 2017, 236, 49-58.	4.2	15
16	Surface water and strong-bonded water in cyclodextrins: a Karl Fischer titration approach. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 75, 297-302.	1.6	12
17	Bionanomaterials: Thermal Stability of the Oleic Acid / alpha- and beta-cyclodextrin Complexes. Revista De Chimie (discontinued), 2008, 59, .	0.2	11
18	Karl Fischer Water Titration Principal Component Analysis Approach on Wheat Flour. Food Analytical Methods, 2014, 7, 1353-1358.	1.3	10

#	ARTICLE	IF	CITATIONS
19	Capsicum annum extracts/ β -cyclodextrin complexes. Journal of Thermal Analysis and Calorimetry, 2015, 120, 603-615.	2.0	8
20	Comparative study of <i>Juniperus communis</i> and <i>Juniperus virginiana</i> essential oils: TLC and GC analysis. Journal of Planar Chromatography - Modern TLC, 2011, 24, 130-135.	0.6	6
21	Thermal Analyses of Cyclodextrin Complexes. Environmental Chemistry for A Sustainable World, 2018, , 155-221.	0.3	6
22	Antioxidant Activity and Discrimination of Organic Apples (<i>Malus domestica</i> Borkh.) Cultivated in the Western Region of Romania: A DPPH \cdot Kinetics PCA Approach. Plants, 2021, 10, 1957.	1.6	6
23	Karl Fischer Water Titration Principal Component Analysis Approach on Bread Products. Applied Sciences (Switzerland), 2020, 10, 6518.	1.3	5
24	Fatty Acid Profile of Lipid Fractions of Mangalitza (<i>Sus scrofa domestica</i>) from Northern Romania: A GC-MS-PCA Approach. Foods, 2021, 10, 242.	1.9	5
25	Bionanomaterials: Synthesis, Physico-Chemical and Multivariate Analyses of the Dicotyledonatae and Pinatae Essential Oil/ β -cyclodextrin Nanoparticles. Revista De Chimie (discontinued), 2008, 59, .	0.2	5
26	Titanocene / cyclodextrin supramolecular systems: a theoretical approach. Chemistry Central Journal, 2012, 6, 129.	2.6	4
27	Berberis vulgaris extract/ β -cyclodextrin complex increases protection of hepatic cells via suppression of apoptosis and lipogenesis pathways. Experimental and Therapeutic Medicine, 2017, 13, 2143-2150.	0.8	4
28	Substantivity of azoic coupling components α -azotols. Dyes and Pigments, 1999, 40, 235-241.	2.0	3
29	Bioactive Nanoparticles The Complexation of Odorant Compounds with α - and β -Cyclodextrin. Revista De Chimie (discontinued), 2008, 59, 149-153.	0.2	3
30	Substantivity of anthraquinone vat dyes. Coloration Technology, 2000, 116, 48-51.	0.7	2
31	Multivariate Statistical Analysis Regarding the Formulation of Oxicam-Based Pharmaceutical Hydrogels. Revista De Chimie (discontinued), 2017, 68, 726-731.	0.2	1
32	WATER The leitmotif of the EuroFoodWater conferences. Food Chemistry, 2020, 309, 125744.	4.2	0