Daniel I Hadaruga

List of Publications by Year
in descending order

32	656	687220 13	580701 25
papers	citations	h-index	g-index

32	32	32	749
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fatty Acid Profile of Lipid Fractions of Mangalitza (Sus scrofa domesticus) from Northern Romania: A GC-MS-PCA Approach. Foods, 2021, 10, 242.	1.9	5
2	Structure-property relationships on recrystallized Î²-cyclodextrin solvates: A focus on X-ray diffractometry, FTIR and thermal analyses. Carbohydrate Polymers, 2021, 265, 118079.	5.1	20
3	Antioxidant Activity and Discrimination of Organic Apples (Malus domestica Borkh.) Cultivated in the Western Region of Romania: A DPPHÂ· Kineticsâ€“PCA Approach. Plants, 2021, 10, 1957.	1.6	6
4	Complexation of Danube common nase (Chondrostoma nasus L.) oil by Î²-cyclodextrin and 2-hydroxypropyl-Î²-cyclodextrin. Food Chemistry, 2020, 303, 125419.	4.2	24
5	WATER â€“ The â€œleitmotifâ€•of the EuroFoodWater conferences. Food Chemistry, 2020, 309, 125744.	4.2	0
6	Karl Fischer Water Titrationâ€”Principal Component Analysis Approach on Bread Products. Applied Sciences (Switzerland), 2020, 10, 6518.	1.3	5
7	Fatty acid profile of Romanianâ€™s common bean (Phaseolus vulgaris L.) lipid fractions and their complexation ability by Î²-cyclodextrin. PLoS ONE, 2019, 14, e0225474.	1.1	18
8	A review on thermal analyses of cyclodextrins and cyclodextrin complexes. Environmental Chemistry Letters, 2019, 17, 349-373.	8.3	81
9	Thermal Analyses of Cyclodextrin Complexes. Environmental Chemistry for A Sustainable World, 2018, , 155-221.	0.3	6
10	Berberis vulgaris extract/Î²-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
11	Moisture evaluation of Î²-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 /Ov 2017, 236, 49-58.	4.2	13
12	Multivariate Statistical Analysis Regarding the Formulation of Oxicam-Based Pharmaceutical Hydrogels. Revista De Chimie (discontinued), 2017, 68, 726-731.	0.2	1
13	Thermal and oxidative stability of Atlantic salmon oil (Salmo salar L.) and complexation with Î²-cyclodextrin. Beilstein Journal of Organic Chemistry, 2016, 12, 179-191.	1.3	31
14	Cyclodextrins as encapsulation material for flavors and aroma. , 2016, , 127-192.		20
15	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/Î²-cyclodextrin complexes. LWT - Food Science and Technology, 2016, 68, 135-144.	2.5	24
16	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
17	Capsicum annuum extracts/Î²-cyclodextrin complexes. Journal of Thermal Analysis and Calorimetry, 2015, 120, 603-615.	2.0	8
18	Thermal and oxidative stability of the Ocimum basilicum L. essential oil/Î²-cyclodextrin supramolecular system. Beilstein Journal of Organic Chemistry, 2014, 10, 2809-2820.	1.3	36

#	ARTICLE	IF	CITATIONS
19	Inclusion complex of (â^')-linalool and Î²-cyclodextrin. Journal of Thermal Analysis and Calorimetry, 2014, 115, 2429-2437.	2.0	96
20	Karl Fischer Water Titrationâ^'Principal Component Analysis Approach on Wheat Flour. Food Analytical Methods, 2014, 7, 1353-1358.	1.3	10
21	â€œSurface waterâ€•and â€œstrong-bonded waterâ€•in cyclodextrins: a Karl Fischer titration approach. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 75, 297-302.	1.6	12
22	Titanocene / cyclodextrin supramolecular systems: a theoretical approach. Chemistry Central Journal, 2012, 6, 129.	2.6	4
23	Water content of flavonoid/cyclodextrin nanoparticles: Relationship with the structural descriptors of biologically active compounds. Food Chemistry, 2012, 132, 1651-1659.	4.2	48
24	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
25	Comparative study ofJuniperus communisandJuniperus virginianaessential oils: TLC and GC analysis. Journal of Planar Chromatography - Modern TLC, 2011, 24, 130-135.	0.6	6
26	Bioactive microparticles (10): thermal and oxidative stability of nicotine and its complex with Î²-cyclodextrin. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2010, 68, 155-164.	1.6	17
27	Bioactive Nanoparticles The Complexation of Odorant Compounds with a-and b-Cyclodextrin. Revista De Chimie (discontinued), 2008, 59, 149-153.	0.2	3
28	Bionanomaterials: Synthesis, Physico-Chemical and Multivariate Analyses of the Dicotyledonatae and Pinatae Essential Oil/ beta - cyclodextrin Nanoparticles. Revista De Chimie (discontinued), 2008, 59, .	0.2	5
29	Bionanomaterials: Thermal Stability of the Oleic Acid / alpha- and beta-cyclodextrin Complexes. Revista De Chimie (discontinued), 2008, 59, .	0.2	11
30	Thermal stability of the linoleic acid/Î±- and Î²-cyclodextrin complexes. Food Chemistry, 2006, 99, 500-508.	4.2	73
31	Substantivity of anthraquinone vat dyes. Coloration Technology, 2000, 116, 48-51.	0.7	2
32	Substantivity of azoic coupling components â€œazotolsâ€• Dyes and Pigments, 1999, 40, 235-241.	2.0	3