Vasilica Barbu

List of Publications by Year in descending order

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45 papers	726 citations	471061 17 h-index	580395 25 g-index
45 all docs	45 docs citations	45 times ranked	873 citing authors

#	Article	IF	Citations
1	Functional evaluation of microencapsulated anthocyanins from sour cherries skins extract in whey proteins isolate. LWT - Food Science and Technology, 2018, 95, 129-134.	2.5	73
2	Microencapsulation of Anthocyanins from Grape Skins by Whey Protein Isolates and Different Polymers. Food and Bioprocess Technology, 2017, 10, 1715-1726.	2.6	47
3	Valorizations of carotenoids from sea buckthorn extract by microencapsulation and formulation of value-added food products. Journal of Food Engineering, 2018, 219, 16-24.	2.7	44
4	A bottom-up approach for encapsulation of sour cherries anthocyanins by using Î²-lactoglobulin as matrices. Journal of Food Engineering, 2017, 210, 83-90.	2.7	37
5	Probing the Functionality of Bioactives from Eggplant Peel Extracts Through Extraction and Microencapsulation in Different Polymers and Whey Protein Hydrolysates. Food and Bioprocess Technology, 2019, 12, 1316-1329.	2.6	32
6	Investigations on binding mechanism of bioactives from elderberry (Sambucus nigra L.) by whey proteins for efficient microencapsulation. Journal of Food Engineering, 2018, 223, 197-207.	2.7	31
7	Widen the functionality of flavonoids from yellow onion skins through extraction and microencapsulation in whey proteins hydrolysates and different polymers. Journal of Food Engineering, 2019, 251, 29-35.	2.7	30
8	Encapsulation of carotenoids from sea buckthorn extracted by CO2 supercritical fluids method within whey proteins isolates matrices. Innovative Food Science and Emerging Technologies, 2017, 42, 120-129.	2.7	27
9	Characterization of Biofilms Formed by Foodborne Methicillin-Resistant Staphylococcus aureus. Frontiers in Microbiology, 2018, 9, 3004.	1.5	27
10	Development of several hybrid drying methods used to obtain red beetroot powder. Food Chemistry, 2020, 310, 125637.	4.2	27
11	Co-Microencapsulation of Anthocyanins from Black Currant Extract and Lactic Acid Bacteria in Biopolymeric Matrices. Molecules, 2020, 25, 1700.	1.7	24
12	Microencapsulation of bioactive compounds from cornelian cherry fruits using different biopolymers with soy proteins. Food Bioscience, 2021, 41, 101032.	2.0	24
13	Antifungal, Antitumoral and Antioxidant Potential of the Danube Delta Nymphaea alba Extracts. Antibiotics, 2020, 9, 7.	1.5	22
14	New Functional Ingredients Based on Microencapsulation of Aqueous Anthocyanin-Rich Extracts Derived from Black Rice (Oryza sativa L.). Molecules, 2019, 24, 3389.	1.7	21
15	Valorizations of Sweet Cherries Skins Phytochemicals by Extraction, Microencapsulation and Development of Value-Added Food Products. Foods, 2019, 8, 188.	1.9	20
16	Interactions of flavonoids from yellow onion skins with whey proteins: Mechanisms of binding and microencapsulation with different combinations of polymers. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 215, 158-167.	2.0	20
17	Functional Enhancement of Bioactives from Black Beans and Lactic Acid Bacteria into an Innovative Food Ingredient by Comicroencapsulation. Food and Bioprocess Technology, 2020, 13, 978-987.	2.6	20
18	Transglutaminase mediated microencapsulation of sea buckthorn supercritical CO2 extract in whey protein isolate and valorization in highly value added food products. Food Chemistry, 2018, 262, 30-38.	4.2	17

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19	Improvement of Quality Properties and Shelf Life Stability of New Formulated Muffins Based on Black Rice. Molecules, 2018, 23, 3047.	1.7	17
20	Value-Added Pastry Cream Enriched with Microencapsulated Bioactive Compounds from Eggplant (Solanum melongena L.) Peel. Antioxidants, 2020, 9, 351.	2.2	17
21	Co-Microencapsulation of Anthocyanins from Cornelian Cherry Fruits and Lactic Acid Bacteria in Biopolymeric Matrices by Freeze-Drying: Evidences on Functional Properties and Applications in Food. Polymers, 2020, 12, 906.	2.0	16
22	Three Types of Beetroot Products Enriched with Lactic Acid Bacteria. Foods, 2020, 9, 786.	1.9	15
23	Principal component analysis of some parameters used for lycopene extraction from tomatoes. Acta Alimentaria, 2015, 44, 473-481.	0.3	14
24	Microencapsulation of Red Grape Juice by Freeze drying and Application in Jelly Formulation. Food Technology and Biotechnology, 2020, 58, 20-28.	0.9	13
25	Fostering Lavender as a Source for Valuable Bioactives for Food and Pharmaceutical Applications through Extraction and Microencapsulation. Molecules, 2020, 25, 5001.	1.7	12
26	Cross-Linked Microencapsulation of CO2 Supercritical Extracted Oleoresins from Sea Buckthorn: Evidence of Targeted Functionality and Stability. Molecules, 2020, 25, 2442.	1.7	11
27	Combination of freeze drying and molecular inclusion techniques improves the bioaccessibility of microencapsulated anthocyanins from black rice (Oryza sativa L.) and lavender (Lavandula) Tj ETQq1 1 0.784314 rgBT /Ove Technology. 2020, 55, 3585-3594.	1.3	10
28	Supercritical CO2 Extraction and Microencapsulation of Lycopene-Enriched Oleoresins from Tomato Peels: Evidence on Antiproliferative and Cytocompatibility Activities. Antioxidants, 2021, 10, 222.	2.2	9
29	Whey Protein Isolate-Xylose Maillard-Based Conjugates with Tailored Microencapsulation Capacity of Flavonoids from Yellow Onions Skins. Antioxidants, 2021, 10, 1708.	2.2	8
30	Tailoring the Functional Potential of Red Beet PurÃ©es by Inoculation with Lactic Acid Bacteria and Drying. Foods, 2020, 9, 1611.	1.9	7
31	Co-Microencapsulated Black Rice Anthocyanins and Lactic Acid Bacteria: Evidence on Powders Profile and In Vitro Digestion. Molecules, 2021, 26, 2579.	1.7	5
32	Impact of Wall Materials on Physico-Chemical Properties and Stability of Eggplant Peels Anthocyanin Hydrogels. Inventions, 2021, 6, 47.	1.3	5
33	Insights of Sea Buckthorn Extractâ€™s Encapsulation by Coacervation Technique. Inventions, 2021, 6, 59.	1.3	4
34	Advanced Composites Based on Sea Buckthorn Carotenoids for Mayonnaise Enrichment. Polymers, 2022, 14, 548.	2.0	4
35	A Complex Characterization of Pumpkin and Quince Purees Obtained by a Combination of Freezing and Conventional Cooking. Foods, 2022, 11, 2038.	1.9	4
36	Î²-lactoglobulin and its thermolysin derived hydrolysates on regulating selected biological functions of onion skin flavonoids through microencapsulation. CYTA - Journal of Food, 2021, 19, 127-136.	0.9	3

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37	Three Types of Red Beetroot and Sour Cherry Based Marmalades with Enhanced Functional Properties. Molecules, 2020, 25, 5090.	1.7	2
38	Whole-Cells of Yarrowia lipolytica Applied in â€œOne Potâ€•Indolizine Biosynthesis. Catalysts, 2020, 10, 629.	1.6	2
39	Stage evaluation of cell growth in yeast culture through image processing. , 2016, , .		1
40	Freeze-drying microencapsulation of anthocyanins from sour cherries in the Î²-lactoglobulin matrices. Journal of Biotechnology, 2017, 256, S63-S64.	1.9	1
41	Novel Hybrid Drying Methods, Preceded by Different Pretreatments, Used to Obtain Pumpkin (Cucurbita Maxima) Powder. , 2020, , 198-212.		1
42	Whey Proteins Isolate-Based Biopolymeric Combinations to Microencapsulate Supercritical Fluid Extracted Oleoresins from Sea Buckthorn Pomace. Pharmaceuticals, 2021, 14, 1217.	1.7	1
43	The Effect of Sodium Total Substitution on the Quality Characteristics of Green Pickled Tomatoes (Solanum lycopersicum L.). Molecules, 2022, 27, 1609.	1.7	1
44	Impact of Ohmic and Microwave Heating Processes in Obtaining Carrot Purees. , 2020, , 160-173.		0
45	Development of an innovative frozen dairy product fortified with carrot extract. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2021, 45, 77-95.	0.1	0