Mircea Oroian

List of Publications by Year
in descending order

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62 papers	2,643 citations	201674 27 h-index	189892 50 g-index
62 all docs	62 docs citations	62 times ranked	3079 citing authors

#	Article	IF	Citations
1	Antioxidants: Characterization, natural sources, extraction and analysis. Food Research International, 2015, 74, 10-36.	6.2	399
2	Extraction, purification and characterization of pectin from alternative sources with potential technological applications. Food Research International, 2018, 113, 327-350.	6.2	208
3	Optimization of ultrasound-assisted extraction of total monomeric anthocyanin (TMA) and total phenolic content (TPC) from eggplant (Solanum melongena L.) peel. Ultrasonics Sonochemistry, 2016, 31, 637-646.	8.2	179
4	Blue and Red LED Illumination Improves Growth and Bioactive Compounds Contents in Acyanic and Cyanic Ocimum basilicum L. Microgreens. Molecules, 2017, 22, 2111.	3.8	147
5	Antioxidant Activity, Total Phenolic Content, Individual Phenolics and Physicochemical Parameters Suitability for Romanian Honey Authentication. Foods, 2020, 9, 306.	4.3	113
6	Physicochemical properties of pectin from Malus domestica â€˜FÄƒlticeniâ€™ apple pomace as affected by non-conventional extraction techniques. Food Hydrocolloids, 2020, 100, 105383.	10.7	101
7	Honey authentication based on physicochemical parameters and phenolic compounds. Computers and Electronics in Agriculture, 2017, 138, 148-156.	7.7	85
8	Influence of ultrasonic amplitude, temperature, time and solvent concentration on bioactive compounds extraction from propolis. Ultrasonics Sonochemistry, 2020, 64, 105021.	8.2	80
9	Heavy Metals Profile in Honey as a Potential Indicator of Botanical and Geographical Origin. International Journal of Food Properties, 2016, 19, 1825-1836.	3.0	76
10	The Potential of Grape Pomace Varieties as a Dietary Source of Pectic Substances. Foods, 2021, 10, 867.	4.3	69
11	Comparative evaluation of maceration, microwave and ultrasonic-assisted extraction of phenolic compounds from propolis. Journal of Food Science and Technology, 2020, 57, 70-78.	2.8	67
12	Honey Adulteration Detection Using Raman Spectroscopy. Food Analytical Methods, 2018, 11, 959-968.	2.6	66
13	Physicochemical and Rheological Properties of Romanian Honeys. Food Biophysics, 2012, 7, 296-307.	3.0	49
14	Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures. Journal of Food Engineering, 2013, 119, 167-172.	5.2	49
15	Multi-Element Composition of Honey as a Suitable Tool for Its Authenticity Analysis. Polish Journal of Food and Nutrition Sciences, 2015, 65, 93-100.	1.7	45
16	Optimization of Pectin Enzymatic Extraction from Malus domestica â€˜FÄƒlticeniâ€™ Apple Pomace with Celluclast 1.5L. Molecules, 2019, 24, 2158.	3.8	45
17	Ultrasound-Assisted Extraction of Polyphenols from Crude Pollen. Antioxidants, 2020, 9, 322.	5.1	45
18	Rheological Aspects of Spanish Honeys. Food and Bioprocess Technology, 2013, 6, 228-241.	4.7	42

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19	Ultrasound-Assisted Extraction of Pectin from Malus domestica â€˜FÄƒlticeniâ€™ Apple Pomace. Processes, 2019, 7, 488.	2.8	41
20	Honey adulteration detection: voltammetric eâ€tongue versus official methods for physicochemical parameter determination. Journal of the Science of Food and Agriculture, 2018, 98, 4304-4311.	3.5	40
21	Bee Bread: Physicochemical Characterization and Phenolic Content Extraction Optimization. Foods, 2020, 9, 1358.	4.3	39
22	Microwave vs. conventional extraction of pectin from Malus domestica â€˜FÄƒlticeniâ€™ pomace and its potential use in hydrocolloid-based films. Food Hydrocolloids, 2021, 121, 107026.	10.7	33
23	A Viscoelastic Model for Honeys Using the Timeâ€“Temperature Superposition Principle (TTSP). Food and Bioprocess Technology, 2013, 6, 2251-2260.	4.7	32
24	Acrylamide in Romanian food using HPLC-UV and a health risk assessment. Food Additives and Contaminants: Part B Surveillance, 2015, 8, 136-141.	2.8	32
25	Classification of unifloral honeys using multivariate analysis. Journal of Essential Oil Research, 2015, 27, 533-544.	2.7	32
26	Total Monomeric Anthocyanin, Total Phenolic Content and Antioxidant Activity of Extracts from Eggplant (<scp>S</scp>olanum Melongenaâ€¦<scp>L</scp>.) Peel Using Ultrasonic Treatments. Journal of Food Process Engineering, 2017, 40, e12312.	2.9	31
27	Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra. Journal of Food Composition and Analysis, 2021, 102, 104021.	3.9	30
28	Detection of honey adulterated with agave, corn, inverted sugar, maple and rice syrups using FTIR analysis. Food Control, 2021, 130, 108266.	5.5	30
29	Influence of temperature, frequency and moisture content on honey viscoelastic parameters â€“ Neural networks and adaptive neuro-fuzzy inference system prediction. LWT - Food Science and Technology, 2015, 63, 1309-1316.	5.2	28
30	Correlations between density, viscosity, surface tension and ultrasonic velocity of different mono- and di-saccharides. Journal of Molecular Liquids, 2015, 207, 145-151.	4.9	28
31	Physicochemical and rheological characterization of honey from Mozambique. LWT - Food Science and Technology, 2017, 86, 108-115.	5.2	27
32	Romanian honey authentication using voltammetric electronic tongue. Correlation of voltammetric data with physico-chemical parameters and phenolic compounds. Computers and Electronics in Agriculture, 2019, 157, 371-379.	7.7	26
33	Chemical Composition and Temperature Influence on the Rheological Behaviour of Honeys. International Journal of Food Properties, 2014, 17, 2228-2240.	3.0	25
34	Prediction of Pasting Properties of Dough from Mixolab Measurements Using Artificial Neuronal Networks. Foods, 2019, 8, 447.	4.3	23
35	Patulin in apple juices from the Romanian market. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 147-150.	2.8	21
36	Rheological analysis of honeydew honey adulterated with glucose, fructose, inverted sugar, hydrolysed inulin syrup and malt wort. LWT - Food Science and Technology, 2018, 95, 1-8.	5.2	21

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37	Botanical authentication of honeys based on Raman spectra. Journal of Food Measurement and Characterization, 2018, 12, 545-554.	3.2	21
38	Authentication of Romanian honeys based on physicochemical properties, texture and chemometric. Journal of Food Science and Technology, 2017, 54, 4240-4250.	2.8	18
39	Romanian honey authentication based on physico-chemical parameters and chemometrics. Journal of Food Measurement and Characterization, 2017, 11, 719-725.	3.2	16
40	Kinetic Improvement of Bioactive Compounds Extraction from Red Grape (Vitis vinifera Moldova) Pomace by Ultrasonic Treatment. Foods, 2019, 8, 353.	4.3	15
41	Voltammetric E-Tongue for Honey Adulteration Detection. Sensors, 2021, 21, 5059.	3.8	15
42	The Influence of Extraction Conditions on the Yield and Physico-Chemical Parameters of Pectin from Grape Pomace. Polymers, 2022, 14, 1378.	4.5	15
43	Antioxidant, Cytotoxic, and Rheological Properties of Canola Oil Extract of Usnea barbata (L.) Weber ex F.H. Wigg from CÄƒlimani Mountains, Romania. Plants, 2022, 11, 854.	3.5	14
44	Chemical composition and temperature influence on honey texture properties. Journal of Food Science and Technology, 2016, 53, 431-440.	2.8	13
45	Honey authentication using rheological and physicochemical properties. Journal of Food Science and Technology, 2018, 55, 4711-4718.	2.8	13
46	Raspberry, Rape, Thyme, Sunflower and Mint Honeys Authentication Using Voltammetric Tongue. Sensors, 2020, 20, 2565.	3.8	12
47	The influence of osmotic treatment assisted by ultrasound on the physico-chemical characteristics of blueberries (Vaccinium myrtillus L.). Ultrasonics, 2021, 110, 106298.	3.9	12
48	Rheological Properties of Honey from Burkina Faso: Loss Modulus and Complex Viscosity Modeling. International Journal of Food Properties, 2016, 19, 2575-2586.	3.0	11
49	The temperature hydration kinetics of Lens culinaris. Journal of the Saudi Society of Agricultural Sciences, 2017, 16, 250-256.	1.9	11
50	Rheological behavior of honey adulterated with agave, maple, corn, rice and inverted sugar syrups. Scientific Reports, 2021, 11, 23408.	3.3	10
51	Amaranth Seed Polyphenol, Fatty Acid and Amino Acid Profile. Applied Sciences (Switzerland), 2022, 12, 2181.	2.5	9
52	Advances in the Characterization of Usnea barbata (L.) Weber ex F.H. Wigg from CÄƒlimani Mountains, Romania. Applied Sciences (Switzerland), 2022, 12, 4234.	2.5	7
53	Evaluation of strawberry texture in close relation with their anisotropy. International Journal of Food Properties, 2017, 20, 247-259.	3.0	6
54	Optimization of Total Monomeric Anthocyanin (TMA) and Total Phenolic Content (TPC) Extractions from Red Cabbage (Brassica oleracea var. capitata f. rubra): Response Surface Methodology versus Artificial Neural Network. International Journal of Food Engineering, 2017, 13, .	1.5	4

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55	Influence of Adulteration Agents on Physico-Chemical and Spectral Profile of Different Honey Types. International Journal of Electrical Energy, 2018, , 66-70.	0.4	4
56	Analytical characterization of some pasteurized apple juices during storage. Analele UniversitÄƒÈ›ii Ovidius ConstanÈ›a: Seria Chimie, 2015, 26, 7-11.	0.9	3
57	Oat Yogurts Enriched with Synbiotic Microcapsules: Physicochemical, Microbiological, Textural and Rheological Properties during Storage. Foods, 2022, 11, 940.	4.3	3
58	Evaluation of acrylamide levels in cereal products from the Romanian market during the 2017 and 2018 period. The EuroBiotech Journal, 2020, 4, 127-133.	1.0	2
59	Evaluation of the rheological properties of the dough and the characteristics of the bread with the addition of purple potato. Analele UniversitÄƒÈ›ii Ovidius ConstanÈ›a: Seria Chimie, 2021, 32, 125-131.	0.9	2
60	Study on toxic metal levels in commercial marine organisms from Romanian market. Analele Universitatii Ovidius Constanta - Seria Chimie, 2014, 25, 59-64.	0.1	1
61	Evaluation of the antioxidant activity of some types of red and white wines. Analele Universitatii Ovidius Constanta - Seria Chimie, 2014, 25, 65-70.	0.1	1
62	Quality Characteristics of Yogurt with Different Levels of Cranberries Powder Addition of Different Particle Sizes. Journal of Culinary Science and Technology, 2023, 21, 1005-1017.	1.4	1