

Mircea Oroian

List of Publications by Year in descending order

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62
papers

2,643
citations

201674

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times ranked

3079
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality Characteristics of Yogurt with Different Levels of Cranberries Powder Addition of Different Particle Sizes. <i>Journal of Culinary Science and Technology</i> , 2023, 21, 1005-1017.	1.4	1
2	Amaranth Seed Polyphenol, Fatty Acid and Amino Acid Profile. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2181.	2.5	9
3	Antioxidant, Cytotoxic, and Rheological Properties of Canola Oil Extract of <i>Usnea barbata</i> (L.) Weber ex F.H. Wigg from Căflimani Mountains, Romania. <i>Plants</i> , 2022, 11, 854.	3.5	14
4	The Influence of Extraction Conditions on the Yield and Physico-Chemical Parameters of Pectin from Grape Pomace. <i>Polymers</i> , 2022, 14, 1378.	4.5	15
5	Oat Yogurts Enriched with Synbiotic Microcapsules: Physicochemical, Microbiological, Textural and Rheological Properties during Storage. <i>Foods</i> , 2022, 11, 940.	4.3	3
6	Advances in the Characterization of <i>Usnea barbata</i> (L.) Weber ex F.H. Wigg from Căflimani Mountains, Romania. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4234.	2.5	7
7	The influence of osmotic treatment assisted by ultrasound on the physico-chemical characteristics of blueberries (<i>Vaccinium myrtillus</i> L.). <i>Ultrasonics</i> , 2021, 110, 106298.	3.9	12
8	The Potential of Grape Pomace Varieties as a Dietary Source of Pectic Substances. <i>Foods</i> , 2021, 10, 867.	4.3	69
9	Voltammetric E-Tongue for Honey Adulteration Detection. <i>Sensors</i> , 2021, 21, 5059.	3.8	15
10	Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104021.	3.9	30
11	Detection of honey adulterated with agave, corn, inverted sugar, maple and rice syrups using FTIR analysis. <i>Food Control</i> , 2021, 130, 108266.	5.5	30
12	Microwave vs. conventional extraction of pectin from <i>Malus domestica</i> "Fălticeni"™ pomace and its potential use in hydrocolloid-based films. <i>Food Hydrocolloids</i> , 2021, 121, 107026.	10.7	33
13	Rheological behavior of honey adulterated with agave, maple, corn, rice and inverted sugar syrups. <i>Scientific Reports</i> , 2021, 11, 23408.	3.3	10
14	Evaluation of the rheological properties of the dough and the characteristics of the bread with the addition of purple potato. <i>Analele Universității Ovidius Constanța: Seria Chimie</i> , 2021, 32, 125-131.	0.9	2
15	Physicochemical properties of pectin from <i>Malus domestica</i> "Fălticeni"™ apple pomace as affected by non-conventional extraction techniques. <i>Food Hydrocolloids</i> , 2020, 100, 105383.	10.7	101
16	Comparative evaluation of maceration, microwave and ultrasonic-assisted extraction of phenolic compounds from propolis. <i>Journal of Food Science and Technology</i> , 2020, 57, 70-78.	2.8	67
17	Bee Bread: Physicochemical Characterization and Phenolic Content Extraction Optimization. <i>Foods</i> , 2020, 9, 1358.	4.3	39
18	Raspberry, Rape, Thyme, Sunflower and Mint Honeys Authentication Using Voltammetric Tongue. <i>Sensors</i> , 2020, 20, 2565.	3.8	12

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19	Antioxidant Activity, Total Phenolic Content, Individual Phenolics and Physicochemical Parameters Suitability for Romanian Honey Authentication. <i>Foods</i> , 2020, 9, 306.	4.3	113
20	Influence of ultrasonic amplitude, temperature, time and solvent concentration on bioactive compounds extraction from propolis. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105021.	8.2	80
21	Ultrasound-Assisted Extraction of Polyphenols from Crude Pollen. <i>Antioxidants</i> , 2020, 9, 322.	5.1	45
22	Evaluation of acrylamide levels in cereal products from the Romanian market during the 2017 and 2018 period. <i>The EuroBiotech Journal</i> , 2020, 4, 127-133.	1.0	2
23	Prediction of Pasting Properties of Dough from Mixolab Measurements Using Artificial Neuronal Networks. <i>Foods</i> , 2019, 8, 447.	4.3	23
24	Kinetic Improvement of Bioactive Compounds Extraction from Red Grape (<i>Vitis vinifera</i> Moldova) Pomace by Ultrasonic Treatment. <i>Foods</i> , 2019, 8, 353.	4.3	15
25	Ultrasound-Assisted Extraction of Pectin from <i>Malus domestica</i> "Fălțiceni"™ Apple Pomace. <i>Processes</i> , 2019, 7, 488.	2.8	41
26	Optimization of Pectin Enzymatic Extraction from <i>Malus domestica</i> "Fălțiceni"™ Apple Pomace with Celluclast 1.5L. <i>Molecules</i> , 2019, 24, 2158.	3.8	45
27	Romanian honey authentication using voltammetric electronic tongue. Correlation of voltammetric data with physico-chemical parameters and phenolic compounds. <i>Computers and Electronics in Agriculture</i> , 2019, 157, 371-379.	7.7	26
28	Rheological analysis of honeydew honey adulterated with glucose, fructose, inverted sugar, hydrolysed inulin syrup and malt wort. <i>LWT - Food Science and Technology</i> , 2018, 95, 1-8.	5.2	21
29	Honey adulteration detection: voltammetric "tongue" versus official methods for physicochemical parameter determination. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4304-4311.	3.5	40
30	Botanical authentication of honeys based on Raman spectra. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 545-554.	3.2	21
31	Honey Adulteration Detection Using Raman Spectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 959-968.	2.6	66
32	Honey authentication using rheological and physicochemical properties. <i>Journal of Food Science and Technology</i> , 2018, 55, 4711-4718.	2.8	13
33	Extraction, purification and characterization of pectin from alternative sources with potential technological applications. <i>Food Research International</i> , 2018, 113, 327-350.	6.2	208
34	Influence of Adulteration Agents on Physico-Chemical and Spectral Profile of Different Honey Types. <i>International Journal of Electrical Energy</i> , 2018, , 66-70.	0.4	4
35	The temperature hydration kinetics of <i>Lens culinaris</i> . <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2017, 16, 250-256.	1.9	11
36	Evaluation of strawberry texture in close relation with their anisotropy. <i>International Journal of Food Properties</i> , 2017, 20, 247-259.	3.0	6

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37	Total Monomeric Anthocyanin, Total Phenolic Content and Antioxidant Activity of Extracts from Eggplant (<i>Solanum Melongena</i>) Peel Using Ultrasonic Treatments. <i>Journal of Food Process Engineering</i> , 2017, 40, e12312.	2.9	31
38	Optimization of Total Monomeric Anthocyanin (TMA) and Total Phenolic Content (TPC) Extractions from Red Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i> f. <i>rubra</i>): Response Surface Methodology versus Artificial Neural Network. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	4
39	Honey authentication based on physicochemical parameters and phenolic compounds. <i>Computers and Electronics in Agriculture</i> , 2017, 138, 148-156.	7.7	85
40	Authentication of Romanian honeys based on physicochemical properties, texture and chemometric. <i>Journal of Food Science and Technology</i> , 2017, 54, 4240-4250.	2.8	18
41	Physicochemical and rheological characterization of honey from Mozambique. <i>LWT - Food Science and Technology</i> , 2017, 86, 108-115.	5.2	27
42	Romanian honey authentication based on physico-chemical parameters and chemometrics. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 719-725.	3.2	16
43	Blue and Red LED Illumination Improves Growth and Bioactive Compounds Contents in Cyanic and Cyanic <i>Ocimum basilicum</i> L. <i>Microgreens. Molecules</i> , 2017, 22, 2111.	3.8	147
44	Heavy Metals Profile in Honey as a Potential Indicator of Botanical and Geographical Origin. <i>International Journal of Food Properties</i> , 2016, 19, 1825-1836.	3.0	76
45	Rheological Properties of Honey from Burkina Faso: Loss Modulus and Complex Viscosity Modeling. <i>International Journal of Food Properties</i> , 2016, 19, 2575-2586.	3.0	11
46	Optimization of ultrasound-assisted extraction of total monomeric anthocyanin (TMA) and total phenolic content (TPC) from eggplant (<i>Solanum melongena</i> L.) peel. <i>Ultrasonics Sonochemistry</i> , 2016, 31, 637-646.	8.2	179
47	Chemical composition and temperature influence on honey texture properties. <i>Journal of Food Science and Technology</i> , 2016, 53, 431-440.	2.8	13
48	Analytical characterization of some pasteurized apple juices during storage. <i>Analele UniversitÄƒii Ovidius ConstanÈƒa: Seria Chimie</i> , 2015, 26, 7-11.	0.9	3
49	Influence of temperature, frequency and moisture content on honey viscoelastic parameters – Neural networks and adaptive neuro-fuzzy inference system prediction. <i>LWT - Food Science and Technology</i> , 2015, 63, 1309-1316.	5.2	28
50	Correlations between density, viscosity, surface tension and ultrasonic velocity of different mono- and di-saccharides. <i>Journal of Molecular Liquids</i> , 2015, 207, 145-151.	4.9	28
51	Multi-Element Composition of Honey as a Suitable Tool for Its Authenticity Analysis. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 93-100.	1.7	45
52	Acrylamide in Romanian food using HPLC-UV and a health risk assessment. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2015, 8, 136-141.	2.8	32
53	Antioxidants: Characterization, natural sources, extraction and analysis. <i>Food Research International</i> , 2015, 74, 10-36.	6.2	399
54	Classification of unifloral honeys using multivariate analysis. <i>Journal of Essential Oil Research</i> , 2015, 27, 533-544.	2.7	32

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55	Chemical Composition and Temperature Influence on the Rheological Behaviour of Honeys. International Journal of Food Properties, 2014, 17, 2228-2240.	3.0	25
56	Patulin in apple juices from the Romanian market. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 147-150.	2.8	21
57	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
58	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
59	A Viscoelastic Model for Honeys Using the Time-Temperature Superposition Principle (TTSP). Food and Bioprocess Technology, 2013, 6, 2251-2260.	4.7	32
60	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
61	Rheological Aspects of Spanish Honeys. Food and Bioprocess Technology, 2013, 6, 228-241.	4.7	42
62	Physicochemical and Rheological Properties of Romanian Honeys. Food Biophysics, 2012, 7, 296-307.	3.0	49