

Cristina Anamaria Semeniuc

List of Publications by Year in descending order

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Version: 2024-02-01

34
papers

614
citations

686830

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h-index

610482

24
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all docs

34
docs citations

34
times ranked

835
citing authors

#	ARTICLE	IF	CITATIONS
1	Antibacterial activity and interactions of plant essential oil combinations against Gram-positive and Gram-negative bacteria. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 403-408.	0.9	170
2	Formulation and Characterization of Antimicrobial Edible Films Based on Whey Protein Isolate and Tarragon Essential Oil. <i>Polymers</i> , 2020, 12, 1748.	2.0	55
3	Edible Films and Coatings for Fresh Fish Packaging: Focus on Quality Changes and Shelf-life Extension. <i>Coatings</i> , 2018, 8, 366.	1.2	48
4	Bioactive Compounds and Volatile Profiles of Five Transylvanian Wild Edible Mushrooms. <i>Molecules</i> , 2018, 23, 3272.	1.7	45
5	Chemometric Comparison and Classification of Some Essential Oils Extracted from Plants Belonging to Apiaceae and Lamiaceae Families Based on Their Chemical Composition and Biological Activities. <i>Molecules</i> , 2018, 23, 2261.	1.7	45
6	Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015, 43, 196-203.	0.5	32
7	Effects of Whey Protein Isolate-Based Film Incorporated with Tarragon Essential Oil on the Quality and Shelf-Life of Refrigerated Brook Trout. <i>Foods</i> , 2021, 10, 401.	1.9	31
8	Elemental Composition, Antioxidant and Antibacterial Properties of Some Wild Edible Mushrooms from Romania. <i>Agronomy</i> , 2020, 10, 1972.	1.3	25
9	Utilization of brewer's spent grain and mushrooms in fortification of smoked sausages. <i>Food Science and Technology</i> , 2017, 37, 315-320.	0.8	22
10	Thiobarbituric acid reactive substances in flavoured phytosterol-enriched drinking yogurts during storage: formation and matrix interferences. <i>European Food Research and Technology</i> , 2016, 242, 431-439.	1.6	21
11	Changes in Physicochemical and Microbiological Properties, Fatty Acid and Volatile Compound Profiles of Apuseni Cheese during Ripening. <i>Foods</i> , 2021, 10, 258.	1.9	15
12	Comparison of Different Extraction Solvents for Characterization of Antioxidant Potential and Polyphenolic Composition in <i>Boletus edulis</i> and <i>Cantharellus cibarius</i> Mushrooms from Romania. <i>Molecules</i> , 2021, 26, 7508.	1.7	15
13	Characterization of pine bud syrup and its effect on physicochemical and sensory properties of kefir. <i>CYTA - Journal of Food</i> , 2016, 14, 213-218.	0.9	13
14	Implementation of an Analytical Method for Spectrophotometric Evaluation of Total Phenolic Content in Essential Oils. <i>Molecules</i> , 2022, 27, 1345.	1.7	13
15	Evaluation of Structural Behavior in the Process Dynamics of Oleogel-Based Tender Dough Products. <i>Gels</i> , 2022, 8, 317.	2.1	13
16	Stability of flavoured phytosterol-enriched drinking yogurts during storage as affected by different packaging materials. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2782-2787.	1.7	12
17	Influence of extraction pre-treatments on some phytochemicals and biological activity of Transylvanian cranberries (<i>Vaccinium vitis-idea</i> L.). <i>LWT - Food Science and Technology</i> , 2019, 102, 385-392.	2.5	9
18	Characterization of essential oils extracted from different aromatic plants by FTIR spectroscopy. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017, 74, 37.	0.1	8

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19	Changes in lipid composition and oxidative status during ripening of Gouda-type cheese as influenced by addition of lavender flower powder. <i>International Dairy Journal</i> , 2022, 133, 105427.	1.5	6
20	Total Phenolic Content and Antioxidant Capacity of Radish as Influenced by the Variety and Vegetative Stage. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	5
21	Influence of Pollen, Chia Seeds and Cranberries Addition on the Physical and Probiotics Characteristics of Yogurt. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	2
22	Oxidative and hydrolytic stability of alimentary poultry fats under refrigeration and freezing. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1795-1798.	1.0	2
23	Evaluation the Sensory and Probiotics Properties of the Yogurt Supplemented with Carrot Juice. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	1
24	Physicochemical and Sensory Properties of Whey Cheese with Pine Nuts. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	1
25	Characterization of Romanian Craft Beers Based on Chemical Composition and Microbiological Analysis. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, .	0.1	1
26	Aloe vera gel microcapsules and essential oils of thyme and oregano incorporated in spreadable goat cheese: impact on its microbiological, physicochemical, and sensory characteristics during storage. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2021, 49, 12001.	0.5	1
27	The Physicochemical Quality of Traditional Burduf Cheese. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 137.	0.1	1
28	Oxidative Stability of Avocado and Peanut Oils Under Different Heating Temperatures. <i>Revista De Chimie (discontinued)</i> , 2022, 73, 1-8.	0.2	1
29	Development and Evaluation of Antimicrobial Edible Films Based on Whey Protein Isolate and Incorporated with Tarragon Essential Oil. , 2021, 6, .		1
30	Assessment of Physicochemical and Microbiological Quality of Seafood. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 60.	0.1	0
31	Identification and Prevalence of Escherichia coli and Escherichia coli O157: H7 in Foods. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 139.	0.1	0
32	Formulation and Physicochemical Evaluation of Frozen Snacks Based on Whey Protein Isolate and Skimmed Milk. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017, 74, 102.	0.1	0
33	Characterization of a Potential Isozyme Laccase from <i>Trametes polyzona</i> MPS1-3 and its Contribution to Palm Oil Mill Effluent Treatment. <i>Current Microbiology</i> , 2021, 78, 3246-3257.	1.0	0
34	The Manufacturing Process and Quality Control of a Holland Type Cheese. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 147.	0.1	0