

Florina Dranca

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

1,051
citations

623574

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940416

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16
docs citations

16
times ranked

1257
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction, purification and characterization of pectin from alternative sources with potential technological applications. <i>Food Research International</i> , 2018, 113, 327-350.	2.9	208
2	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.	3.8	179
3	Antioxidant Activity, Total Phenolic Content, Individual Phenolics and Physicochemical Parameters Suitability for Romanian Honey Authentication. <i>Foods</i> , 2020, 9, 306.	1.9	113
4	Physicochemical properties of pectin from <i>Malus domestica</i> "Fălțiceni"™ apple pomace as affected by non-conventional extraction techniques. <i>Food Hydrocolloids</i> , 2020, 100, 105383.	5.6	101
5	Influence of ultrasonic amplitude, temperature, time and solvent concentration on bioactive compounds extraction from propolis. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105021.	3.8	80
6	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.	1.4	67
7	Optimization of Pectin Enzymatic Extraction from <i>Malus domestica</i> "Fălțiceni"™ Apple Pomace with Celluclast 1.5L. <i>Molecules</i> , 2019, 24, 2158.	1.7	45
8	Ultrasound-Assisted Extraction of Polyphenols from Crude Pollen. <i>Antioxidants</i> , 2020, 9, 322.	2.2	45
9	Ultrasound-Assisted Extraction of Pectin from <i>Malus domestica</i> "Fălțiceni"™ Apple Pomace. <i>Processes</i> , 2019, 7, 488.	1.3	41
10	Bee Bread: Physicochemical Characterization and Phenolic Content Extraction Optimization. <i>Foods</i> , 2020, 9, 1358.	1.9	39
11	Microwave vs. conventional extraction of pectin from <i>Malus domestica</i> "Fălțiceni"™ pomace and its potential use in hydrocolloid-based films. <i>Food Hydrocolloids</i> , 2021, 121, 107026.	5.6	33
12	Total Monomeric Anthocyanin, Total Phenolic Content and Antioxidant Activity of Extracts from Eggplant (<i>Solanum Melongena</i> L.) Peel Using Ultrasonic Treatments. <i>Journal of Food Process Engineering</i> , 2017, 40, e12312.	1.5	31
13	Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104021.	1.9	30
14	Kinetic Improvement of Bioactive Compounds Extraction from Red Grape (<i>Vitis vinifera</i> Moldova) Pomace by Ultrasonic Treatment. <i>Foods</i> , 2019, 8, 353.	1.9	15
15	Raspberry, Rape, Thyme, Sunflower and Mint Honeys Authentication Using Voltammetric Tongue. <i>Sensors</i> , 2020, 20, 2565.	2.1	12
16	Advanced Characterization of Monofloral Honeys from Romania. <i>Agriculture (Switzerland)</i> , 2022, 12, 526.	1.4	12