

Florina Dranca

List of Publications by Year in descending order

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16
papers

1,051
citations

623574

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docs citations

16
times ranked

1257
citing authors

#	ARTICLE	IF	CITATIONS
1	Advanced Characterization of Monofloral Honeys from Romania. Agriculture (Switzerland), 2022, 12, 526.	1.4	12
2	Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra. Journal of Food Composition and Analysis, 2021, 102, 104021.	1.9	30
3	Microwave vs. conventional extraction of pectin from Malus domestica "Fălticeni"™ pomace and its potential use in hydrocolloid-based films. Food Hydrocolloids, 2021, 121, 107026.	5.6	33
4	Physicochemical properties of pectin from Malus domestica "Fălticeni"™ apple pomace as affected by non-conventional extraction techniques. Food Hydrocolloids, 2020, 100, 105383.	5.6	101
5	Comparative evaluation of maceration, microwave and ultrasonic-assisted extraction of phenolic compounds from propolis. Journal of Food Science and Technology, 2020, 57, 70-78.	1.4	67
6	Bee Bread: Physicochemical Characterization and Phenolic Content Extraction Optimization. Foods, 2020, 9, 1358.	1.9	39
7	Raspberry, Rape, Thyme, Sunflower and Mint Honeys Authentication Using Voltammetric Tongue. Sensors, 2020, 20, 2565.	2.1	12
8	Antioxidant Activity, Total Phenolic Content, Individual Phenolics and Physicochemical Parameters Suitability for Romanian Honey Authentication. Foods, 2020, 9, 306.	1.9	113
9	Influence of ultrasonic amplitude, temperature, time and solvent concentration on bioactive compounds extraction from propolis. Ultrasonics Sonochemistry, 2020, 64, 105021.	3.8	80
10	Ultrasound-Assisted Extraction of Polyphenols from Crude Pollen. Antioxidants, 2020, 9, 322.	2.2	45
11	Kinetic Improvement of Bioactive Compounds Extraction from Red Grape (Vitis vinifera Moldova) Pomace by Ultrasonic Treatment. Foods, 2019, 8, 353.	1.9	15
12	Ultrasound-Assisted Extraction of Pectin from Malus domestica "Fălticeni"™ Apple Pomace. Processes, 2019, 7, 488.	1.3	41
13	Optimization of Pectin Enzymatic Extraction from Malus domestica "Fălticeni"™ Apple Pomace with Celluclast 1.5L. Molecules, 2019, 24, 2158.	1.7	45
14	Extraction, purification and characterization of pectin from alternative sources with potential technological applications. Food Research International, 2018, 113, 327-350.	2.9	208
15	Total Monomeric Anthocyanin, Total Phenolic Content and Antioxidant Activity of Extracts from Eggplant (Solanum Melongena L.) Peel Using Ultrasonic Treatments. Journal of Food Process Engineering, 2017, 40, e12312.	1.5	31
16	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.	3.8	179