

# Sonia AncuÅ£a Socaci

## List of Publications by Year in descending order

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105  
papers

1,728  
citations

304743

22  
h-index

330143

37  
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105  
all docs

105  
docs citations

105  
times ranked

2185  
citing authors

#	ARTICLE	IF	CITATIONS
1	Macroalgae—A Sustainable Source of Chemical Compounds with Biological Activities. <i>Nutrients</i> , 2020, 12, 3085.	4.1	115
2	Predominant and Secondary Pollen Botanical Origins Influence the Carotenoid and Fatty Acid Profile in Fresh Honeybee-Collected Pollen. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6306-6316.	5.2	100
3	Volatile profile, fatty acids composition and total phenolics content of brewers' spent grain by-product with potential use in the development of new functional foods. <i>Journal of Cereal Science</i> , 2015, 64, 34-42.	3.7	99
4	Iron Supplementation Influence on the Gut Microbiota and Probiotic Intake Effect in Iron Deficiency—A Literature-Based Review. <i>Nutrients</i> , 2020, 12, 1993.	4.1	76
5	Influence of the extraction solvent on phenolic content, antioxidant, antimicrobial and antimutagenic activities of brewers' spent grain. <i>Journal of Cereal Science</i> , 2018, 80, 180-187.	3.7	71
6	Edible Films and Coatings Functionalization by Probiotic Incorporation: A Review. <i>Polymers</i> , 2020, 12, 12.	4.5	70
7	Protein-Based Films and Coatings for Food Industry Applications. <i>Polymers</i> , 2021, 13, 769.	4.5	68
8	Phytochemical Characterization of Five Edible Purple-Reddish Vegetables: Anthocyanins, Flavonoids, and Phenolic Acid Derivatives. <i>Molecules</i> , 2019, 24, 1536.	3.8	63
9	Formulation and Characterization of Antimicrobial Edible Films Based on Whey Protein Isolate and Tarragon Essential Oil. <i>Polymers</i> , 2020, 12, 1748.	4.5	55
10	Glucosinolates Profile and Antioxidant Capacity of Romanian Brassica Vegetables Obtained by Organic and Conventional Agricultural Practices. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 313-321.	3.2	52
11	In-tube Extraction and GC-MS Analysis of Volatile Components from Wild and Cultivated sea buckthorn ( <i>Hippophae rhamnoides</i> L. ssp. <i>Carpatica</i> ) Berry Varieties and Juice. <i>Phytochemical Analysis</i> , 2013, 24, 319-328.	2.4	50
12	Bioactive Compounds and Volatile Profiles of Five Transylvanian Wild Edible Mushrooms. <i>Molecules</i> , 2018, 23, 3272.	3.8	45
13	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.	3.8	45
14	Chemometric Discrimination of Different Tomato Cultivars Based on Their Volatile Fingerprint in Relation to Lycopene and Total Phenolics Content. <i>Phytochemical Analysis</i> , 2014, 25, 161-169.	2.4	41
15	Phytochemical Characterization of Commercial Processed Blueberry, Blackberry, Blackcurrant, Cranberry, and Raspberry and Their Antioxidant Activity. <i>Antioxidants</i> , 2019, 8, 540.	5.1	35
16	Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. <i>Sustainability</i> , 2021, 13, 150.	3.2	32
17	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.	4.3	31
18	Exploitation of Brewing Industry Wastes to Produce Functional Ingredients. , 0, , .		30

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19	Folic acid, minerals, amino-acids, fatty acids and volatile compounds of green and red lentils. Folic acid content optimization in wheat-lentils composite flours. <i>Chemistry Central Journal</i> , 2018, 12, 88.	2.6	27
20	<i>Nigella Sativa</i> ™s Anti-Inflammatory and Antioxidative Effects in Experimental Inflammation. <i>Antioxidants</i> , 2020, 9, 921.	5.1	27
21	Volatile and phenolic profiles of traditional Romanian apple brandy after rapid ageing with different wood chips. <i>Food Chemistry</i> , 2020, 320, 126643.	8.2	27
22	Elemental Composition, Antioxidant and Antibacterial Properties of Some Wild Edible Mushrooms from Romania. <i>Agronomy</i> , 2020, 10, 1972.	3.0	25
23	Novel Delivery Systems of Polyphenols and Their Potential Health Benefits. <i>Pharmaceuticals</i> , 2021, 14, 946.	3.8	25
24	Textural and Sensory Features Changes of Gluten Free Muffins Based on Rice Sourdough Fermented with <i>Lactobacillus spicheri</i> DSM 15429. <i>Foods</i> , 2020, 9, 363.	4.3	24
25	Carbohydrate metabolic conversions to lactic acid and volatile derivatives, as influenced by <i>Lactobacillus plantarum</i> ATCC 8014 and <i>Lactobacillus casei</i> ATCC 393 efficiency during in vitro and sourdough fermentation. <i>European Food Research and Technology</i> , 2013, 237, 679-689.	3.3	22
26	Utilization of brewer™s spent grain and mushrooms in fortification of smoked sausages. <i>Food Science and Technology</i> , 2017, 37, 315-320.	1.7	22
27	Attenuated Total Reflectance-Fourier Transform Infrared Spectroscopy (ATR-FTIR) Coupled with Chemometrics, to Control the Botanical Authenticity and Quality of Cold-Pressed Functional Oils Commercialized in Romania. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8695.	2.5	21
28	Nutritional, Sensory, Texture Properties and Volatile Compounds Profile of Biscuits with Roasted Flaxseed Flour Partially Substituting for Wheat Flour. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4791.	2.5	21
29	Quality Characteristics and Volatile Profile of Macarons Modified with Walnut Oilcake By-Product. <i>Molecules</i> , 2020, 25, 2214.	3.8	20
30	Cereal Processing By-Products as Rich Sources of Phenolic Compounds and Their Potential Bioactivities. <i>Nutrients</i> , 2021, 13, 3934.	4.1	19
31	Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects. <i>Plants</i> , 2021, 10, 2504.	3.5	19
32	Evaluation of the Antioxidant Activity of <i>Nigella sativa</i> L. and <i>Allium ursinum</i> Extracts in a Cellular Model of Doxorubicin-Induced Cardiotoxicity. <i>Molecules</i> , 2020, 25, 5259.	3.8	17
33	Food Wastes as Valuable Sources of Bioactive Molecules. , 0, , .		15
34	Fatty Acids, Volatile and Sensory Profile of Multigrain Biscuits Enriched with Spent Malt Rootles. <i>Molecules</i> , 2020, 25, 442.	3.8	15
35	Changes in Physicochemical and Microbiological Properties, Fatty Acid and Volatile Compound Profiles of Apuseni Cheese during Ripening. <i>Foods</i> , 2021, 10, 258.	4.3	15
36	Effect of <i>Medicago sativa</i> Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. <i>Foods</i> , 2021, 10, 928.	4.3	15

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37	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.	3.8	15
38	Use of Pseudocereals Preferment Made with Aromatic Yeast Strains for Enhancing Wheat Bread Quality. <i>Foods</i> , 2019, 8, 443.	4.3	14
39	The Impact of Insect Flour on Sourdough Fermentation-Fatty Acids, Amino-Acids, Minerals and Volatile Profile. <i>Insects</i> , 2022, 13, 576.	2.2	14
40	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.	1.9	13
41	Chemical Composition and Bioactive Compounds of Some Wild Edible Mushrooms. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017, 74, 1.	0.1	12
42	Fostering Lavender as a Source for Valuable Bioactives for Food and Pharmaceutical Applications through Extraction and Microencapsulation. <i>Molecules</i> , 2020, 25, 5001.	3.8	12
43	Carotenoids, Fatty Acids, and Volatile Compounds in Apricot Cultivars from Romania—A Chemometric Approach. <i>Antioxidants</i> , 2020, 9, 562.	5.1	12
44	Impact of protein metabolic conversion and volatile derivatives on gluten-free muffins made with quinoa sourdough. <i>CYTA - Journal of Food</i> , 2019, 17, 744-753.	1.9	11
45	Characterisation of hop varieties grown in Romania based on their contents of bitter acids by HPLC in combination with chemometrics approach. <i>Czech Journal of Food Sciences</i> , 2015, 33, 148-155.	1.2	10
46	Comparative Protective Effect of <i>Nigella sativa</i> Oil and <i>Vitis vinifera</i> Seed Oil in an Experimental Model of Isoproterenol-Induced Acute Myocardial Ischemia in Rats. <i>Molecules</i> , 2021, 26, 3221.	3.8	10
47	Antioxidant Compounds Recovered from Food Wastes. , 2017, , .		9
48	Prebiotics and Dairy Applications. , 2019, , 247-277.		9
49	Physico-Chemical, Nutritional, and Sensory Evaluation of Two New Commercial Tomato Hybrids and Their Parental Lines. <i>Plants</i> , 2021, 10, 2480.	3.5	9
50	Determination of Volatiles in Hops from Romania by Solid Phase Fiber Microextraction and Gas Chromatography—Mass Spectrometry. <i>Analytical Letters</i> , 2016, 49, 477-487.	1.8	7
51	Analysis of Fatty Acids, Amino Acids and Volatile Profile of Apple By-Products by Gas Chromatography-Mass Spectrometry. <i>Molecules</i> , 2022, 27, 1987.	3.8	7
52	Phytochemical Content and Antioxidant Activity of <i>Malus domestica</i> Borkh Peel Extracts. <i>Molecules</i> , 2021, 26, 7636.	3.8	7
53	Total Phenolic, Flavonoids and Antioxidant Capacity of Some Medicinal and Aromatic Plants. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, .	0.1	6
54	Tomato Waste as a Source of Biologically Active Compounds. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2019, 76, 85-88.	0.1	6

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55	Extracts of the Wild Potato Species <i>Solanum chacoense</i> on Breast Cancer Cells: Biochemical Characterization, In Vitro Selective Cytotoxicity and Molecular Effects. <i>Nutrition and Cancer</i> , 2021, 73, 630-641.	2.0	6
56	Volatile Compounds and Sensory Evaluation of Spreadable Creams Based on Roasted Sunflower Kernels and Cocoa or Carob Powder. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, .	0.1	5
57	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
58	Determination of Antioxidant Capacity and Antimicrobial Activity of Selected <i>Salvia</i> Species. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, .	0.1	5
59	Determination of Volatile Markers from Magnum Hops in Beer by In-Tube Extraction and Gas Chromatography-Mass Spectrometry. <i>Analytical Letters</i> , 2018, 51, 2967-2980.	1.8	5
60	Determination of Total Phenolics, Flavonoids and Antioxidant Capacity of Methanolic Extracts of Some Brassica Seeds. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, .	0.1	4
61	Determination of Total Phenolics, Antioxidant Capacity and Antimicrobial Activity of Selected Aromatic Spices. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	4
62	Evaluation of Antioxidant Activity and Phenolic Content in Different <i>Salvia officinalis</i> L. Extracts. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	4
63	The Content in Bioactive Compounds of Different Brewers' Spent Grain Aqueous Extracts. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, 143.	0.1	4
64	Phytochemical Profile of Eight Categories of Functional Edible Oils: A Metabolomic Approach Based on Chromatography Coupled with Mass Spectrometry. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1933.	2.5	4
65	Studies on Total Polyphenols Content and Antioxidant Activity of Methanolic Extracts from Selected <i>Salvia</i> Species. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	3
66	Influence of Pasteurization on Total Phenols Content and Antioxidant Capacity of <i>Prunus persica</i> L. Juices. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017, 45, 553-560.	1.1	3
67	The Effect of Pasteurization Time on Phytochemical Composition and Antioxidant Capacity of Two Apple Cultivars Juices. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2018, 75, 67.	0.1	3
68	Introduction in Functional Components for Membrane Separations. , 2019, , 31-77.		3
69	Evaluation of biochemical and microbiological changes occurring in fresh cheese with essential oils during storage time. <i>Studia Universitatis Babeş-Bolyai Chemia</i> , 2019, 64, 527-537.	0.2	3
70	Antioxidant and Antimicrobial Properties of the Fir Buds Syrup. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, 77.	0.1	2
71	Physicochemical Properties and Sensory Evaluation of Jelly Candy Made from Carrots and Strawberries. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	2
72	Thermal Stability Study of the Grape Seeds Extracts in the Aqueous Solutions. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	2

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73	Introductory Chapter: From Waste to New Resources. , 0, , .		2
74	Biochemical and Histo-Anatomical Responses of <i>Lavandula angustifolia</i> Mill. to Spruce and Beech Bark Extracts Application. <i>Plants</i> , 2020, 9, 859.	3.5	2
75	Effects of Beech Bark Extract in the Sage ( <i>Salvia Officinalis</i> L.) Plant Growth and Volatile Oil Profile. <i>Agronomy</i> , 2020, 10, 676.	3.0	2
76	Pro and prebiotics foods that modulate human health. , 2019, , 283-313.		2
77	Evaluation of Biofunctional Compounds Content from Brewed Coffee. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, .	0.1	2
78	Volatile Compounds Profile During Storage of Jonathan, Starkrimson and Golden Delicious Apple Varieties. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, .	0.1	2
79	Revaluation of Waste Yeast from Beer Production. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 118.	0.1	1
80	The Dynamic Of Essential Oil Accumulation In Hop Cones During 2012 Year. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 141.	0.1	1
81	Polarimetric Determination of Starch in Raw Materials and Discharged Waste from Beer Production. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 70.	0.1	1
82	Evaluation of Extraction Methods for the Analysis of Carotenoids for Different Vegetable Matrix. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 145.	0.1	1
83	Physicochemical and Sensory Characteristics of Meat Specialties Prepared with Mixtures of Spices. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, .	0.1	1
84	Study on Influence of Different Types of Meat on the Quality of Meat Products. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	1
85	Studies on Functional Yogurt with Added Inulin as Prebiotic Fiber. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	1
86	Biosynthesis and Accumulation of Sulphur Compounds in White Radish During the First Three Days of Sprouting. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	1
87	Development of functional beverage from wheat grass juice. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, 155.	0.1	1
88	Alfalfa Leaf Powder and its Potential Utilisation in Raw Vegan Chocolate. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2019, 76, 76-79.	0.1	1
89	Characterization of Black and Green Tea from Local Market. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2013, 70, 149.	0.1	1
90	Development and Evaluation of Antimicrobial Edible Films Based on Whey Protein Isolate and Incorporated with Tarragon Essential Oil. , 2021, 6, .		1

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91	Quality and Sensorial Characteristics of Chocolate Bar with Natural Dyes. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	0
92	Study Regarding the Production and Characterization of Rose Petal Jam Enriched with Saint John's Wort ( <i>Hypericum Perforatum</i> ) Essential Oil. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, 11.	0.1	0
93	Characterization of Three Lamiaceae Plants from Local Market. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	0
94	Quality and Sensorial Characteristics of Raw-Vegan Bars. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
95	Characterization of Volatile Components from H <sup>1</sup> / <sub>4</sub> ller Bitterer Hop Variety Using In-Tube Extraction GC-MS Analysis. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
96	Evaluation of Bioactive Compounds from Flowers and Fruits of Black Elder ( <i>Sambucus Nigra</i> L.). Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
97	Evaluation of Polyphenol Content and Antioxidant Properties of some Fruit Seeds. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
98	Evaluation of Physicochemical and Microbiological Parameters of Smoked Sausages. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
99	Determination of Wine Aroma Compounds by Head Space $\infty$ In Tube Extraction $\infty$ Technique and Gas Chromatography (HS-ITEX-GC/MS). Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
100	Comparative Evaluation of Biofunctional Compounds Content from Different Herbal Infusions. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
101	STUDY REGARDING THE USE OF SALVIA OFFICINALIS ESSENTIAL OIL IN FOOD PRODUCTS WITH A HIGH FAT CONTENT (MAYONNAISE). Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 171.	0.1	0
102	Evaluation of Physicochemical Properties and Antioxidant Capacity of Pepper Sauce with <i>Allium ursinum</i> L.. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, .	0.1	0
103	Development of Novel Added-Value Products, Using Brewers Spent Grain as Ingredient. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2019, 76, 80-84.	0.1	0
104	Total Content of Carotenoids in Corn Landraces and Their Potential Health Applications. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	0
105	Health-promoting activities and bioavailability of bioactive compounds from functional foods. , 2022, , 17-31.		0