

Sonia AncuÅ£a Socaci

List of Publications by Year in descending order

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105
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105
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105
docs citations

105
times ranked

2185
citing authors

#	ARTICLE	IF	CITATIONS
1	Health-promoting activities and bioavailability of bioactive compounds from functional foods. , 2022, , 17-31.		0
2	Phytochemical Profile of Eight Categories of Functional Edible Oils: A Metabolomic Approach Based on Chromatography Coupled with Mass Spectrometry. Applied Sciences (Switzerland), 2022, 12, 1933.	2.5	4
3	Analysis of Fatty Acids, Amino Acids and Volatile Profile of Apple By-Products by Gas Chromatography-Mass Spectrometry. Molecules, 2022, 27, 1987.	3.8	7
4	The Impact of Insect Flour on Sourdough Fermentation-Fatty Acids, Amino-Acids, Minerals and Volatile Profile. Insects, 2022, 13, 576.	2.2	14
5	Extracts of the Wild Potato Species Solanum chacoense on Breast Cancer Cells: Biochemical Characterization, In Vitro Selective Cytotoxicity and Molecular Effects. Nutrition and Cancer, 2021, 73, 630-641.	2.0	6
6	Changes in Physicochemical and Microbiological Properties, Fatty Acid and Volatile Compound Profiles of Apuseni Cheese during Ripening. Foods, 2021, 10, 258.	4.3	15
7	Effects of Whey Protein Isolate-Based Film Incorporated with Tarragon Essential Oil on the Quality and Shelf-Life of Refrigerated Brook Trout. Foods, 2021, 10, 401.	4.3	31
8	Protein-Based Films and Coatings for Food Industry Applications. Polymers, 2021, 13, 769.	4.5	68
9	Effect of Medicago sativa Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates. Foods, 2021, 10, 928.	4.3	15
10	Nutritional, Sensory, Texture Properties and Volatile Compounds Profile of Biscuits with Roasted Flaxseed Flour Partially Substituting for Wheat Flour. Applied Sciences (Switzerland), 2021, 11, 4791.	2.5	21
11	Comparative Protective Effect of Nigella sativa Oil and Vitis vinifera Seed Oil in an Experimental Model of Isoproterenol-Induced Acute Myocardial Ischemia in Rats. Molecules, 2021, 26, 3221.	3.8	10
12	Novel Delivery Systems of Polyphenols and Their Potential Health Benefits. Pharmaceuticals, 2021, 14, 946.	3.8	25
13	Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. Sustainability, 2021, 13, 150.	3.2	32
14	Cereal Processing By-Products as Rich Sources of Phenolic Compounds and Their Potential Bioactivities. Nutrients, 2021, 13, 3934.	4.1	19
15	Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects. Plants, 2021, 10, 2504.	3.5	19
16	Physico-Chemical, Nutritional, and Sensory Evaluation of Two New Commercial Tomato Hybrids and Their Parental Lines. Plants, 2021, 10, 2480.	3.5	9
17	Comparison of Different Extraction Solvents for Characterization of Antioxidant Potential and Polyphenolic Composition in Boletus edulis and Cantharellus cibarius Mushrooms from Romania. Molecules, 2021, 26, 7508.	3.8	15
18	Development and Evaluation of Antimicrobial Edible Films Based on Whey Protein Isolate and Incorporated with Tarragon Essential Oil. , 2021, 6, .		1

#	ARTICLE	IF	CITATIONS
19	Phytochemical Content and Antioxidant Activity of <i>Malus domestica</i> Borkh Peel Extracts. <i>Molecules</i> , 2021, 26, 7636.	3.8	7
20	Edible Films and Coatings Functionalization by Probiotic Incorporation: A Review. <i>Polymers</i> , 2020, 12, 12.	4.5	70
21	<i>Nigella Sativa</i> ™s Anti-Inflammatory and Antioxidative Effects in Experimental Inflammation. <i>Antioxidants</i> , 2020, 9, 921.	5.1	27
22	Macroalgae™A Sustainable Source of Chemical Compounds with Biological Activities. <i>Nutrients</i> , 2020, 12, 3085.	4.1	115
23	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
24	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
25	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
26	Elemental Composition, Antioxidant and Antibacterial Properties of Some Wild Edible Mushrooms from Romania. <i>Agronomy</i> , 2020, 10, 1972.	3.0	25
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	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
29	Quality Characteristics and Volatile Profile of Macarons Modified with Walnut Oilcake By-Product. <i>Molecules</i> , 2020, 25, 2214.	3.8	20
30	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
31	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
32	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
33	Carotenoids, Fatty Acids, and Volatile Compounds in Apricot Cultivars from Romania™A Chemometric Approach. <i>Antioxidants</i> , 2020, 9, 562.	5.1	12
34	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
35	Fatty Acids, Volatile and Sensory Profile of Multigrain Biscuits Enriched with Spent Malt Rootles. <i>Molecules</i> , 2020, 25, 442.	3.8	15
36	Prebiotics and Dairy Applications. , 2019, , 247-277.		9

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37	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
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	Phytochemical Characterization of Five Edible Purple-Reddish Vegetables: Anthocyanins, Flavonoids, and Phenolic Acid Derivatives. <i>Molecules</i> , 2019, 24, 1536.	3.8	63
40	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
41	Phytochemical Characterization of Commercial Processed Blueberry, Blackberry, Blackcurrant, Cranberry, and Raspberry and Their Antioxidant Activity. <i>Antioxidants</i> , 2019, 8, 540.	5.1	35
42	Development of Novel Added-Value Products, Using Brewers Spent Grain as Ingredient. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2019, 76, 80-84.	0.1	0
43	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
44	Introduction in Functional Components for Membrane Separations. , 2019, , 31-77.		3
45	Pro and prebiotics foods that modulate human health. , 2019, , 283-313.		2
46	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
47	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
48	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
49	Bioactive Compounds and Volatile Profiles of Five Transylvanian Wild Edible Mushrooms. <i>Molecules</i> , 2018, 23, 3272.	3.8	45
50	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
51	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
52	Determination of Volatile Markers from Magnum Hops in Beer by In-Tube Extraction™ Gas Chromatography™ Mass Spectrometry. <i>Analytical Letters</i> , 2018, 51, 2967-2980.	1.8	5
53	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
54	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

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55	Chemical Composition and Bioactive Compounds of Some Wild Edible Mushrooms. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2017, 74, 1.	0.1	12
56	Antioxidant Compounds Recovered from Food Wastes. , 2017, , .		9
57	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
58	Determination of Antioxidant Capacity and Antimicrobial Activity of Selected Salvia Species. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, .	0.1	5
59	Development of functional beverage from wheat grass juice. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 155.	0.1	1
60	The Content in Bioactive Compounds of Different Brewers' Spent Grain Aqueous Extracts. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 143.	0.1	4
61	Evaluation of Physicochemical Properties and Antioxidant Capacity of Pepper Sauce with Allium ursinum L.. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, .	0.1	0
62	Characterization of pine bud syrup and its effect on physicochemical and sensory properties of kefir. CYTA - Journal of Food, 2016, 14, 213-218.	1.9	13
63	Determination of Volatiles in Hops from Romania by Solid Phase Fiber Microextraction and Gas Chromatography-Mass Spectrometry. Analytical Letters, 2016, 49, 477-487.	1.8	7
64	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
65	Physicochemical Properties and Sensory Evaluation of Jelly Candy Made from Carrots and Strawberries. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	2
66	Characterization of Volatile Components from Haller 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
67	Studies on Total Polyphenols Content and Antioxidant Activity of Methanolic Extracts from Selected Salvia Species. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	3
68	Evaluation of Bioactive Compounds from Flowers and Fruits of Black Elder (Sambucus Nigra L.). Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
69	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
70	Total Phenolic Content and Antioxidant Capacity of Radish as Influenced by the Variety and Vegetative Stage. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	5
71	Study on Influence of Different Types of Meat on the Quality of Meat Products. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	1
72	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

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73	Studies on Functional Yogurt with Added Inulin as Prebiotic Fiber. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	1
74	Biosynthesis and Accumulation of Sulphur Compounds in White Radish During the First Three Days of Sprouting. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	1
75	Thermal Stability Study of the Grape Seeds Extracts in the Aqueous Solutions. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	2
76	Determination of Total Phenolics, Antioxidant Capacity and Antimicrobial Activity of Selected Aromatic Spices. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	4
77	Determination of Wine Aroma Compounds by Head Space $\text{in Tube Extraction}$ 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
78	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
79	Evaluation of Antioxidant Activity and Phenolic Content in Different <i>Salvia officinalis</i> L. Extracts. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	4
80	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. Journal of Cereal Science, 2015, 64, 34-42.	3.7	99
81	Characterisation of hop varieties grown in Romania based on their contents of bitter acids by HPLC in combination with chemometrics approach. Czech Journal of Food Sciences, 2015, 33, 148-155.	1.2	10
82	Determination of Total Phenolics, Flavonoids and Antioxidant Capacity of Methanolic Extracts of Some Brassica Seeds. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	4
83	Total Phenolic, Flavonoids and Antioxidant Capacity of Some Medicinal and Aromatic Plants. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	6
84	Antioxidant and Antimicrobial Properties of the Fir Buds Syrup. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, 77.	0.1	2
85	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
86	Physicochemical and Sensory Characteristics of Meat Specialties Prepared with Mixtures of Spices. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	1
87	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
88	Volatile Compounds and Sensory Evaluation of Spreadable Creams Based on Roasted Sunflower Kernels and Cocoa or Carob Powder. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	5
89	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
90	Chemometric Discrimination of Different Tomato Cultivars Based on Their Volatile Fingerprint in Relation to Lycopene and Total Phenolics Content. Phytochemical Analysis, 2014, 25, 161-169.	2.4	41

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91	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
92	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
93	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
94	Total Content of Carotenoids in Corn Landraces and Their Potential Health Applications. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2014, 71, .	0.1	0
95	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
96	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
97	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
98	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
99	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
100	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
101	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
102	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
103	Exploitation of Brewing Industry Wastes to Produce Functional Ingredients. , 0, , .		30
104	Food Wastes as Valuable Sources of Bioactive Molecules. , 0, , .		15
105	Introductory Chapter: From Waste to New Resources. , 0, , .		2