Diana Roxana Pelinescu

List of Publications by Year in descending order

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Version: 2024-02-01

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30 30 30 634 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Characterization of some bacteriocins produced by lactic acid bacteria isolated from fermented foods. World Journal of Microbiology and Biotechnology, 2014, 30, 2459-2469.	3.6	60
2	Induction of pro-inflammatory gene expression by Escherichia coli and mycotoxin zearalenone contamination and protection by a Lactobacillus mixture in porcine IPEC-1 cells. Toxicon, 2015, 97, 53-63.	1.6	34
3	Modulation of virulence and antibiotic susceptibility of enteropathogenic Escherichia coli strains by Enterococcus faecium probiotic strain culture fractions. Anaerobe, 2011, 17, 448-451.	2.1	31
4	An In Vitro Study of the Influence of Curcuma longa Extracts on the Microbiota Modulation Process, In Patients with Hypertension. Pharmaceutics, 2019, 11, 191.	4.5	31
5	Comparative Fingerprinting of the Human Microbiota in Diabetes and Cardiovascular Disease. Journal of Medicinal Food, 2016, 19, 1188-1195.	1.5	30
6	Treatment with some anti-inflammatory drugs reduces germ tube formation in Candida albicans strains. Brazilian Journal of Microbiology, 2014, 45, 1379-1383.	2.0	24
7	Altered in Vitro Metabolomic Response of the Human Microbiota to Sweeteners. Genes, 2019, 10, 535.	2.4	22
8	Bioavailability and Bioactivities of Polyphenols Eco Extracts from Coffee Grounds after In Vitro Digestion. Foods, 2020, 9, 1281.	4.3	17
9	Probiotic Strains Influence on Infant Microbiota in the In Vitro Colonic Fermentation Model GIS1. Indian Journal of Microbiology, 2015, 55, 423-429.	2.7	13
10	Therapeutic Properties of Edible Mushrooms and Herbal Teas in Gut Microbiota Modulation. Microorganisms, 2021, 9, 1262.	3.6	13
11	Study of PROBAC product influence on infant microbiota in a single-chamber colonic fermentation model GIS1. Annals of Microbiology, 2013, 63, 1029-1038.	2.6	12
12	Effects of mushroom consumption on the microbiota of different target groups – Impact of polyphenolic composition and mitigation on the microbiome fingerprint. LWT - Food Science and Technology, 2017, 85, 262-268.	5.2	10
13	Influence of Various Carbon Sources on Growth and Biomass Accumulation of Some Lactic Acid Bacteria Strains. Revista De Chimie (discontinued), 2019, 70, 2434-2438.	0.4	10
14	Self-assembled zinc oxide hierarchical structures with enhanced antibacterial properties from stacked chain-like zinc oxalate compounds. Journal of Colloid and Interface Science, 2019, 552, 258-270.	9.4	9
15	Assessment the Activity of Some Enzymes and Antibiotic Substances Sensitivity on Pathogenic Bacteria Species. Revista De Chimie (discontinued), 2018, 68, 3015-3021.	0.4	9
16	Effect of the Yeast and Bacteria Biomass on the Microbiota in the Rumen. Pakistan Journal of Biological Sciences, 2008, 11, 2217-2223.	0.5	8
17	Antioxidative Effects of Phenolic Compounds of Mushroom Mycelia in Simulated Regions of the Human Colon, In Vitro Study. Polish Journal of Food and Nutrition Sciences, 2018, 68, 83-90.	1.7	7
18	Study of PROEXO product influence on infant microbiota in an in vitro colonic fermentation system. Annals of Microbiology, 2015, 65, 1189-1193.	2.6	6

#	Article	IF	CITATIONS
19	Study of probiotic strains viability from PROBAC product in a single chamber gastrointestinal tract simulator. Food Science and Biotechnology, 2012, 21, 979-985.	2.6	5
20	AnIn VitroEvaluation of Antioxidant and Colonic Microbial Profile Levels following Mushroom Consumption. BioMed Research International, 2013, 2013, 1-9.	1.9	5
21	Current Solutions for the Interception of Quorum Sensing in Staphylococcus aureus. Current Organic Chemistry, 2013, 17, 97-104.	1.6	5
22	Class I and II Bacteriocins: Structure, Biosynthesis and Drug Delivery Systems for the Improvement of their Antimicrobial Activity. Current Proteomics, 2014, 11, 121-127.	0.3	5
23	Influence of the culture medium composition on the exopolysaccharides synthesis byStreptococcussp. IL5 strain. Acta Alimentaria, 2012, 41, 118-125.	0.7	3
24	Flow Cytometry Based Method for Evaluation of Biodegradative Potential of Pseudomonas fluorescens. Agriculture and Agricultural Science Procedia, 2015, 6, 567-578.	0.6	2
25	Ultrastructural Changes of Candida albicans Species Induced by the Presence of Sodium Diclofenac. Revista De Chimie (discontinued), 2017, 68, 2566-2569.	0.4	2
26	Phenotypic and genotypic assessment of Lactobacillus plantarum influence on Candida albicans fluconazole resistance. Annals of Microbiology, 2016, 66, 817-823.	2.6	1
27	Screening of lactic acid bacteria strains with biotechnological properties, isolated from traditional Romanian fermented foods. Journal of Biotechnology, 2018, 280, S60-S61.	3.8	O
28	Screening of lactic acid bacteria from spontaneously fermented products of Romania. Romanian Biotechnological Letters, 2019, 24, 254-260.	0.5	0