

Liana Salanta

List of Publications by Year in descending order

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papers

327
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1162367

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44
all docs

44
docs citations

44
times ranked

306
citing authors

#	ARTICLE	IF	CITATIONS
1	Non-Alcoholic and Craft Beer Production and Challenges. Processes, 2020, 8, 1382.	1.3	70
2	Current Functionality and Potential Improvements of Non-Alcoholic Fermented Cereal Beverages. Foods, 2020, 9, 1031.	1.9	56
3	Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. Sustainability, 2021, 13, 150.	1.6	32
4	Functionality of Special Beer Processes and Potential Health Benefits. Processes, 2020, 8, 1613.	1.3	28
5	An Overview of the Factors Influencing Apple Cider Sensory and Microbial Quality from Raw Materials to Emerging Processing Technologies. Processes, 2021, 9, 502.	1.3	25
6	Quality Characteristics and Volatile Profile of Macarons Modified with Walnut Oilcake By-Product. Molecules, 2020, 25, 2214.	1.7	20
7	Strategies to Improve the Potential Functionality of Fruit-Based Fermented Beverages. Plants, 2021, 10, 2263.	1.6	13
8	Plants of the Spontaneous Flora with Beneficial Action in the Management of Diabetes, Hepatic Disorders, and Cardiovascular Disease. Plants, 2021, 10, 216.	1.6	12
9	Valuable Food Molecules with Potential Benefits for Human Health. , 0, , .		8
10	Determination of Volatiles in Hops from Romania by Solid Phase Fiber Microextraction and Gas Chromatography–Mass Spectrometry. Analytical Letters, 2016, 49, 477-487.	1.0	7
11	Influence of Different Growth Conditions on the Kefir Grains Production, used in the Kefiran Synthesis. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	5
12	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
13	The Alcoholic Beverage Consumption Preference of University Students: a Preliminary Romanian Case Study. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, .	0.1	5
14	Drinking Behavior, Taste Preferences and Special Beer Perception among Romanian University Students: A Qualitative Assessment Research. International Journal of Environmental Research and Public Health, 2021, 18, 3307.	1.2	5
15	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
16	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
17	Risk Factors Associated with Alcohol Consumption Among Romanian University Students- Preliminary Research. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2018, 75, 86.	0.1	4
18	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

#	ARTICLE	IF	CITATIONS
19	Use of Essential Oils from Citrus sinensis in the Development of New Type of Yogurt. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, .	0.1	3
20	Comparison of Ferments in the Process of Functional Beverage Making. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2018, 75, 90.	0.1	3
21	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
22	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
23	Influence of Pollen, Chia Seeds and Cranberries Addition on the Physical and Probiotics Characteristics of Yogurt. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	2
24	Effect Of Incorporation Of Sunflower Seed Flour On The Chemical And Sensory Characteristics Of Cracker Biscuits. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2017, 74, 95.	0.1	2
25	Polarimetric Determination of Starch in Raw Materials and Discharged Waste from Beer Production. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2013, 70, 70.	0.1	1
26	Improving the Chemical and Sensory Characteristics of Goat Cheese by the Addition of Cranberry. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	1
27	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
28	Evaluation the Sensory and Probiotics Properties of the Yogurt Supplemented with Carrot Juice. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	1
29	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
30	The Effect of Extraction Conditions on the Barrier and Mechanical Properties of Kefiran Films. Coatings, 2021, 11, 602.	1.2	1
31	Characterization of Black and Green Tea from Local Market. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2013, 70, 149.	0.1	1
32	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
33	Studies on Valorification of Hot Pepper Powder in the Technology of Jelly Candy Products. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2014, 71, .	0.1	0
34	Physicochemical Characteristic of Malt Vinegar with Spices. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
35	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
36	Characterization of Volatile Components from HÅ1/4ller 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

#	ARTICLE	IF	CITATIONS
37	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
38	Sensory Analysis of a New Generation of Probiotic Drinks with Functional Gastrointestinal Health Impact. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
39	Jam Processing on Concord Grapes Variety Polyphenols and Antioxidant Capacity. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	0
40	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
41	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
42	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
43	The Evaluation of the Sensory and Microbiological Properties of the Yogurt Supplemented with <i>Achillea melifolium</i> and <i>Solanum muricatum</i> . Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2018, 75, 93.	0.1	0
44	Use of Rice and Soy Flour in Obtaining Assortment "Pogăcele with Cracklings". Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 153.	0.1	0