

Liana Salanta

List of Publications by Year in descending order

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306
citing authors

#	ARTICLE	IF	CITATIONS
1	Plants of the Spontaneous Flora with Beneficial Action in the Management of Diabetes, Hepatic Disorders, and Cardiovascular Disease. <i>Plants</i> , 2021, 10, 216.	1.6	12
2	Drinking Behavior, Taste Preferences and Special Beer Perception among Romanian University Students: A Qualitative Assessment Research. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 3307.	1.2	5
3	An Overview of the Factors Influencing Apple Cider Sensory and Microbial Quality from Raw Materials to Emerging Processing Technologies. <i>Processes</i> , 2021, 9, 502.	1.3	25
4	The Effect of Extraction Conditions on the Barrier and Mechanical Properties of Kefiran Films. <i>Coatings</i> , 2021, 11, 602.	1.2	1
5	Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. <i>Sustainability</i> , 2021, 13, 150.	1.6	32
6	Strategies to Improve the Potential Functionality of Fruit-Based Fermented Beverages. <i>Plants</i> , 2021, 10, 2263.	1.6	13
7	Non-Alcoholic and Craft Beer Production and Challenges. <i>Processes</i> , 2020, 8, 1382.	1.3	70
8	Current Functionality and Potential Improvements of Non-Alcoholic Fermented Cereal Beverages. <i>Foods</i> , 2020, 9, 1031.	1.9	56
9	Functionality of Special Beer Processes and Potential Health Benefits. <i>Processes</i> , 2020, 8, 1613.	1.3	28
10	Quality Characteristics and Volatile Profile of Macarons Modified with Walnut Oilcake By-Product. <i>Molecules</i> , 2020, 25, 2214.	1.7	20
11	Comparison of Ferments in the Process of Functional Beverage Making. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2018, 75, 90.	0.1	3
12	The Evaluation of the Sensory and Microbiological Properties of the Yogurt Supplemented with <i>Achillea melifolium</i> and <i>Solanum muricatum</i> . <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2018, 75, 93.	0.1	0
13	Risk Factors Associated with Alcohol Consumption Among Romanian University Students- Preliminary Research. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2018, 75, 86.	0.1	4
14	Effect Of Incorporation Of Sunflower Seed Flour On The Chemical And Sensory Characteristics Of Cracker Biscuits. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2017, 74, 95.	0.1	2
15	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
16	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
17	The Alcoholic Beverage Consumption Preference of University Students: a Preliminary Romanian Case Study. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, .	0.1	5
18	Use of Essential Oils from <i>Citrus sinensis</i> in the Development of New Type of Yogurt. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, .	0.1	3

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19	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
20	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
21	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
22	Use of Rice and Soy Flour in Obtaining Assortment "Pogăfcele with Cracklings". Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 153.	0.1	0
23	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
24	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
25	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
26	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
27	Studies on Total Polyphenols Content and Antioxidant Activity of Methanolic Extracts from Selected <i>Salvia</i> Species. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2015, 72, .	0.1	3
28	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
29	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
30	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
31	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
32	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
33	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
34	Determination of Wine Aroma Compounds by Head Space 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
35	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
36	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

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	Valuable Food Molecules with Potential Benefits for Human Health. , 0, , .		8