

# Vlad Dinu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9135537/publications.pdf>

Version: 2024-02-01

16  
papers

183  
citations

1163117

8  
h-index

1125743

13  
g-index

16  
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16  
docs citations

16  
times ranked

179  
citing authors

#	ARTICLE	IF	CITATIONS
1	The antibiotic vancomycin induces complexation and aggregation of gastrointestinal and submaxillary mucins. <i>Scientific Reports</i> , 2020, 10, 960.	3.3	23
2	Hydrodynamics of the VanA-type VanS histidine kinase: an extended solution conformation and first evidence for interactions with vancomycin. <i>Scientific Reports</i> , 2017, 7, 46180.	3.3	22
3	Policy, toxicology and physicochemical considerations on the inhalation of high concentrations of food flavour. <i>Npj Science of Food</i> , 2020, 4, 15.	5.5	18
4	Full hydrodynamic reversibility of the weak dimerization of vancomycin and elucidation of its interaction with VanS monomers at clinical concentration. <i>Scientific Reports</i> , 2017, 7, 12697.	3.3	17
5	Mucin immobilization in calcium alginate: A possible mucus mimetic tool for evaluating mucoadhesion and retention of flavour. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 831-836.	7.5	12
6	Understanding the lost functionality of ethanol in non-alcoholic beer using sensory evaluation, aroma release and molecular hydrodynamics. <i>Scientific Reports</i> , 2020, 10, 20855.	3.3	12
7	Polysaccharide valproates: Structure - property relationships in solution. <i>Carbohydrate Polymers</i> , 2020, 246, 116652.	10.2	12
8	Submaxillary Mucin: its Effect on Aroma Release from Acidic Drinks and New Insight into the Effect of Aroma Compounds on its Macromolecular Integrity. <i>Food Biophysics</i> , 2019, 14, 278-286.	3.0	11
9	A simple cell-alignment protocol for sedimentation velocity analytical ultracentrifugation to complement mechanical and optical alignment procedures. <i>European Biophysics Journal</i> , 2018, 47, 809-813.	2.2	10
10	Analytical ultracentrifugation in saliva research: Impact of green tea astringency and its significance on the in-vivo aroma release. <i>Scientific Reports</i> , 2018, 8, 13350.	3.3	8
11	An enzymatically controlled mucoadhesive system for enhancing flavour during food oral processing. <i>Npj Science of Food</i> , 2019, 3, 11.	5.5	8
12	Quantifying the concentration dependence of sedimentation coefficients for globular macromolecules: a continuing age-old problem. <i>Biophysical Reviews</i> , 2021, 13, 273-288.	3.2	8
13	Flavour compounds affect protein structure: The effect of methyl anthranilate on bovine serum albumin conformation. <i>Food Chemistry</i> , 2022, 388, 133013.	8.2	8
14	Probing the effect of aroma compounds on the hydrodynamic properties of mucin glycoproteins. <i>European Biophysics Journal</i> , 2020, 49, 799-808.	2.2	7
15	Use of the Extended Fujita method for representing the molecular weight and molecular weight distributions of native and processed oat beta-glucans. <i>Scientific Reports</i> , 2018, 8, 11809.	3.3	4
16	Exploration of temperature and shelf-life dependency of the therapeutically available Insulin Detemir. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2020, 152, 340-347.	4.3	3