Vlad Dinu

List of Publications by Year
in descending order

16	183	1163117 8	1125743 13
papers	citations	h-index	g-index

16	16	16	179
all docs	docs citations	times ranked	citing authors

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