

Ersilia C Alexa

List of Publications by Year in descending order

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Version: 2024-02-01

57
papers

1,130
citations

411340

20
h-index

488211

31
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59
all docs

59
docs citations

59
times ranked

1646
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effect of the Use of Essential Oils in the Feed of Bee Families on Honey Chemical Composition and Antimicrobial Activity. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1094.	1.3	4
2	Hazelnuts (<i>Corylus avellana</i> L.) from Spontaneous Flora of the West Part of Romania: A Source of Nutrients for Locals. <i>Agronomy</i> , 2022, 12, 214.	1.3	5
3	Study on the Sustainability Potential of Thyme, Oregano, and Coriander Essential Oils Used as Vapours for Antifungal Protection of Wheat and Wheat Products. <i>Sustainability</i> , 2022, 14, 4298.	1.6	9
4	Diversity of Monofloral Honey Based on the Antimicrobial and Antioxidant Potential. <i>Antibiotics</i> , 2022, 11, 595.	1.5	9
5	The Impact of Insect Flour on Sourdough Fermentation-Fatty Acids, Amino-Acids, Minerals and Volatile Profile. <i>Insects</i> , 2022, 13, 576.	1.0	14
6	Chemical Composition, Antioxidant and Antimicrobial Activity of Some Types of Honey from Banat Region, Romania. <i>Molecules</i> , 2022, 27, 4179.	1.7	9
7	Lupin (<i>Lupinus</i> spp.)-Fortified Bread: A Sustainable, Nutritionally, Functionally, and Technologically Valuable Solution for Bakery. <i>Foods</i> , 2022, 11, 2067.	1.9	21
8	An Innovative Approach to Assess the Ecotoxicological Risks of Soil Exposed to Solid Waste. <i>Sustainability</i> , 2021, 13, 6141.	1.6	3
9	Phytochemical Profile and Microbiological Activity of Some Plants Belonging to the Fabaceae Family. <i>Antibiotics</i> , 2021, 10, 662.	1.5	22
10	Advanced Characterization of Hemp Flour (<i>Cannabis sativa</i> L.) from Dacia Secuieni and Zenit Varieties, Compared to Wheat Flour. <i>Plants</i> , 2021, 10, 1237.	1.6	15
11	Hemp (<i>Cannabis sativa</i> L.) Flour-Based Wheat Bread as Fortified Bakery Product. <i>Plants</i> , 2021, 10, 1558.	1.6	19
12	Antimicrobial Potential and Phytochemical Profile of Wild and Cultivated Populations of Thyme (<i>Thymus</i> sp.) Growing in Western Romania. <i>Plants</i> , 2021, 10, 1833.	1.6	10
13	Variation of Polyphenol Content and Antioxidant Activity in Some Bilberry (<i>Vaccinium myrtillus</i> L.) Populations from Romania. <i>Agronomy</i> , 2021, 11, 2557.	1.3	19
14	Chili and Sweet Pepper Seed Oil Used as a Natural Antioxidant to Improve the Thermo-Oxidative Stability of Sunflower Oil. <i>Agronomy</i> , 2021, 11, 2579.	1.3	9
15	Sea Buckthorn and Grape Extract Might Be Helpful and Sustainable Phyto-Resources as Associated Hypolipidemic Agents—Preliminary Study. <i>Sustainability</i> , 2020, 12, 9297.	1.6	5
16	Nutritional, Antioxidant, Antimicrobial, and Toxicological Profile of Two Innovative Types of Vegan, Sugar-Free Chocolate. <i>Foods</i> , 2020, 9, 1844.	1.9	10
17	Strategies to Improve the Thermo-Oxidative Stability of Sunflower Oil by Exploiting the Antioxidant Potential of Blueberries Processing Byproducts. <i>Molecules</i> , 2020, 25, 5688.	1.7	20
18	Quality Characteristics and Volatile Profile of Macarons Modified with Walnut Oilcake By-Product. <i>Molecules</i> , 2020, 25, 2214.	1.7	20

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19	Phytochemical and Biological Screening of <i>Oenothera biennis</i> L. Hydroalcoholic Extract. <i>Biomolecules</i> , 2020, 10, 818.	1.8	27
20	Fatty Acids, Volatile and Sensory Profile of Multigrain Biscuits Enriched with Spent Malt Rootles. <i>Molecules</i> , 2020, 25, 442.	1.7	15
21	An Overview of Effects Induced by Pasteurization and High-Power Ultrasound Treatment on the Quality of Red Grape Juice. <i>Molecules</i> , 2020, 25, 1669.	1.7	34
22	Assessment of Mint, Basil, and Lavender Essential Oil Vapor-Phase in Antifungal Protection and Lemon Fruit Quality. <i>Molecules</i> , 2020, 25, 1831.	1.7	23
23	Protein structure of the venom in nine species of snake: from bio-compounds to possible healing agents. <i>Brazilian Journal of Medical and Biological Research</i> , 2020, 53, e9001.	0.7	6
24	A comparative study on the biological activity of essential oil and total hydro-alcoholic extract of <i>Satureja hortensis</i> L.. <i>Experimental and Therapeutic Medicine</i> , 2019, 18, 932-942.	0.8	14
25	<p>Evaluation of essential oil obtained from Mentha—piperita L. against multidrug-resistant strains</p>. <i>Infection and Drug Resistance</i> , 2019, Volume 12, 2905-2914.	1.1	41
26	Identification of Resveratrol as Bioactive Compound of Propolis from Western Romania and Characterization of Phenolic Profile and Antioxidant Activity of Ethanolic Extracts. <i>Molecules</i> , 2019, 24, 3368.	1.7	26
27	Exploring Ecological Alternatives for Crop Protection Using <i>Coriandrum sativum</i> Essential Oil. <i>Molecules</i> , 2019, 24, 2040.	1.7	21
28	Phytochemical Characterization and Evaluation of the Antimicrobial, Antiproliferative and Pro-Apoptotic Potential of <i>Ephedra alata</i> Decne. Hydroalcoholic Extract against the MCF-7 Breast Cancer Cell Line. <i>Molecules</i> , 2019, 24, 13.	1.7	63
29	Formulation and Characterization of Polyurethane Microstructures with Propolis Extract. <i>Materiale Plastice</i> , 2019, 56, 321-323.	0.4	1
30	Phytochemical screening and biological activity of Lamiaceae family plant extracts. <i>Experimental and Therapeutic Medicine</i> , 2018, 15, 1863-1870.	0.8	33
31	Natural Compounds in the Chemoprevention of Malignant Melanoma. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2018, 18, 631-644.	0.9	15
32	Botanical Therapeutics: Phytochemical Screening and Biological Assessment of Chamomile, Parsley and Celery Extracts against A375 Human Melanoma and Dendritic Cells. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3624.	1.8	30
33	Chemical Composition and Antimicrobial Potential of <i>Satureja hortensis</i> L. in Fresh Cow Cheese. <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	1.4	11
34	Folic acid, minerals, amino-acids, fatty acids and volatile compounds of green and red lentils. Folic acid content optimization in wheat-lentils composite flours. <i>Chemistry Central Journal</i> , 2018, 12, 88.	2.6	27
35	Phytochemical Screening and Biological Activity of <i>Mentha—piperita</i> L. and <i>Lavandula angustifolia</i> Mill. Extracts. <i>Analytical Cellular Pathology</i> , 2018, 2018, 1-7.	0.7	24
36	Synergistic Antifungal, Allelopathic and Anti-Proliferative Potential of <i>Salvia officinalis</i> L., and <i>Thymus vulgaris</i> L. Essential Oils. <i>Molecules</i> , 2018, 23, 185.	1.7	40

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37	Chemical composition and antioxidant activity of some apricot varieties at different ripening stages. Chilean Journal of Agricultural Research, 2018, 78, 266-275.	0.4	17
38	BIO-CHEMICAL PROPERTIES OF FOENICULUM VULGARE ESSENTIAL OIL. , 2018, , .		0
39	CHEMICAL COMPOSITION AND IN VITRO ANTIFUNGAL ACTIVITY OF ORIGANUM VULGARE PLANTS AND ESSENTIAL OIL FROM WEST SIDE OF ROMANIA. , 2018, , .		0
40	ANETHUM GRAVEOLENS - AN IMPORTANT SOURCE OF ANTIOXIDANT COMPOUNDS FOR FOOD INDUSTRY. , 2018, , .		2
41	EVALUATION OF FOENICULUM VULGARE AS AN ANTIMICROBIAL AGENT IN WHEY CHEESES. , 2018, , .		0
42	Total phenolic content, FTIR analysis, and antiproliferative evaluation of lupin seeds harvest from western Romania. Annals of Agricultural and Environmental Medicine, 2017, 24, 726-731.	0.5	9
43	Study on the Influence of Soil and Fertilization on Amino Acid Content in Oil Linen. Revista De Chimie (discontinued), 2017, 68, 776-780.	0.2	2
44	SUCCESSIVE TRANSESTERIFICATION OF 2,5-DIACETYL β -D-GLUCOPYRANOSIDE IN TWO STAGES WITH HYDROCARBON CHAIN IN THE PROCESS FOR OBTAINING OF D-GLUCITOL. , 2017, , .		0
45	IMPROVING THE FUNCTIONAL AND SENSORY PROPERTIES OF BISCUITS BY ADDITION OF GRAPE POMACE. , 2017, , .		0
46	Germinated and Ungerminated Seeds Extract from Two <i>Lupinus</i> Species: Biological Compounds Characterization and In Vitro and In Vivo Evaluations. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-8.	0.5	11
47	Minerals and Amino Acids in Peach (<i>Prunus persica</i> L.) Cultivars and Hybrids Belonging to World Germoplasm Collection in the Conditions of West Romania. Agriculture and Agricultural Science Procedia, 2015, 6, 145-150.	0.6	13
48	Application of QuEChERS - High Performance Liquid Chromatography with Postcolumn Fluorescence Derivatization (HPLC-FLD) method to analyze Eprinomectin B1a residues from a pour-on conditioning in bovine edible tissues. Open Chemistry, 2015, 13, .	1.0	1
49	Use of ATR-FTIR spectroscopy to detect the changes in extra virgin olive oil by adulteration with soybean oil and high temperature heat treatment. Open Chemistry, 2015, 13, .	1.0	83
50	Study on chemical composition and antifungal activity of essential oils obtained from representative species belonging to the Lamiaceae family. Plant, Soil and Environment, 2015, 61, 297-302.	1.0	7
51	Assessing the effects of different pectins addition on color quality and antioxidant properties of blackberry jam. Chemistry Central Journal, 2013, 7, 121.	2.6	29
52	The occurrence of mycotoxins in wheat from western Romania and histopathological impact as effect of feed intake. Chemistry Central Journal, 2013, 7, 99.	2.6	31
53	Assessment of inhibitory potential of essential oils on natural mycoflora and <i>Fusarium</i> mycotoxins production in wheat. Chemistry Central Journal, 2013, 7, 32.	2.6	61
54	Mycoflora and Ochratoxin A Control in Wheat Grain Using Natural Extracts Obtained from Wine Industry By-Products. International Journal of Molecular Sciences, 2012, 13, 4949-4967.	1.8	13

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55	Physico-chemical comparison of betulinic acid, betulin and birch bark extract and <i>in vitro</i> investigation of their cytotoxic effects towards skin epidermoid carcinoma (A431), breast carcinoma (MCF7) and cervix adenocarcinoma (HeLa) cell lines. <i>Natural Product Research</i> , 2012, 26, 968-974.	1.0	56
56	Nutritive quality of romanian hemp varieties (<i>Cannabis sativa</i> L.) with special focus on oil and metal contents of seeds. <i>Chemistry Central Journal</i> , 2012, 6, 122.	2.6	89
57	Tracking antioxidant properties and color changes in low-sugar bilberry jam as effect of processing, storage and pectin concentration. <i>Chemistry Central Journal</i> , 2012, 6, 4.	2.6	32