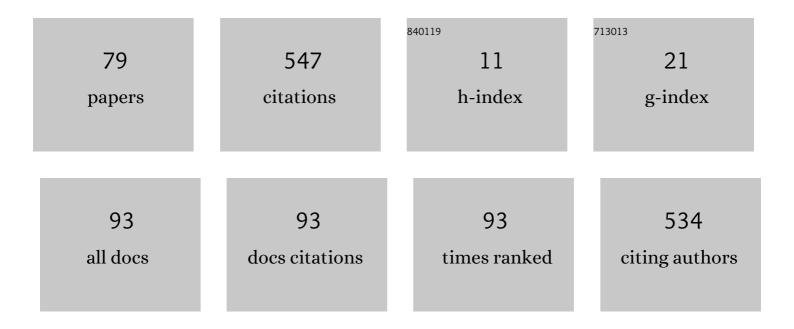
## Corina Zugravu

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Recent developments in the risk assessment of chemicals in food and their potential impact on the safety assessment of substances used in food contact materials. EFSA Journal, 2016, 14, 4357.	0.9	74
2	Exposure assessment of food enzymes. EFSA Journal, 2016, 14, e04581.	0.9	73
3	A statement on the developmental immunotoxicity of bisphenol A (BPA): answer to the question from the Dutch Ministry of Health, Welfare and Sport. EFSA Journal, 2016, 14, e04580.	0.9	65
4	Note for Guidance For the Preparation of an Application for the Safety Assessment of a Substance to be used in Plastic Food Contact Materials. EFSA Journal, 2008, 6, 21r.	0.9	43
5	Safety assessment of the substance zinc oxide, nanoparticles, for use in food contact materials. EFSA Journal, 2016, 14, 4408.	0.9	39
6	Dark Chocolate: To Eat or Not to Eat? A Review. Journal of AOAC INTERNATIONAL, 2019, 102, 1388-1396.	0.7	17
7	Adiponectin and Asthma: Knowns, Unknowns and Controversies. International Journal of Molecular Sciences, 2021, 22, 8971.	1.8	14
8	Antioxidants in Hops: Bioavailability, Health Effects and Perspectives for New Products. Antioxidants, 2022, 11, 241.	2.2	13
9	Safety assessment of the substance montmorillonite clay modified by dimethyldialkyl(C16 18)ammonium chloride for use in food contact materials. EFSA Journal, 2015, 13, 4285.	0.9	11
10	Scientific Opinion on Flavouring Group Evaluation 208 Revision 2 (FGE.208Rev2): Consideration of genotoxicity data on alicyclic aldehydes with α,βâ€unsaturation in ring/sideâ€chain and precursors from chemical subgroup 2.2Âof FGE.19. EFSA Journal, 2017, 15, e04766.	0.9	11
11	Dark Chocolate: To Eat or Not to Eat? A Review. Journal of AOAC INTERNATIONAL, 2019, 102, 1388-1396.	0.7	11
12	Determination of Acrylamide in Selected Foods from the Romanian Market. Foods, 2021, 10, 2110.	1.9	11
13	The Influence of Perinatal Education on Breastfeeding Decision and Duration. International Journal of Child Health and Nutrition, 2018, 7, 74-81.	0.0	11
14	Impact of obesity on the prognosis of hypertensive disorders in pregnancy. Experimental and Therapeutic Medicine, 2020, 20, 2423-2428.	0.8	11
15	Nutritional Considerations in Preventing Muscle Atrophy. Advances in Experimental Medicine and Biology, 2018, 1088, 497-528.	0.8	10
16	Knowledge, Attitudes and Practices Regarding Antibiotic Use and Antibiotic Resistance: A Latent Class Analysis of a Romanian Population. International Journal of Environmental Research and Public Health, 2022, 19, 7263.	1.2	9
17	Scientific Opinion on Flavouring Group Evaluation 213, Revision 2 (FGE.213Rev2): Consideration of genotoxic potential for î±,βâ€unsaturated alicyclic ketones and precursors from chemical subgroup 2.7 of FGE.19. EFSA Journal, 2015, 13, 4244.	0.9	6
18	Safety assessment of the substance αâ€ŧocopherol acetate for use in food contact materials. EFSA Journal, 2016, 14, 4412.	0.9	6

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19	Scientific Opinion on Flavouring Group Evaluation 99 Revision 1 (FGE.99Rev1): Consideration of furanone derivatives evaluated by the JECFA (63rd, 65th and 69th meetings). EFSA Journal, 2015, 13, 4286.	0.9	5
20	Scientific opinion of Flavouring Group Evaluation 205 Revision 1 (FGE.205Rev1): consideration of genotoxicity data on representatives for 13 α,βâ€unsaturated aliphatic ketones with terminal double bonds and precursors from chemical subgroup 1.2.2 of FGE.19. EFSA Journal, 2016, 14, e04535.	0.9	5
21	Scientific Opinion on Flavouring Group Evaluation 63, Revision 3 (FGE.63Rev3): aliphatic secondary alcohols, ketones and related esters evaluated by JECFA (59th and 69th meetings) structurally related to saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branchedâ€chain carboxylic acids evaluated by EFSA in FGE.07Rev4.	0.9	5
22	Scientific Opinion on Flavouring Group Evaluation 226 Revision 1 (FGE.226Rev1): consideration of genotoxicity data on one α,βâ€unsaturated aldehyde from chemical subgroup 1.1.1(b) of FGE.19. EFSA Journal, 2017, 15, e04847.	0.9	5
23	Scientific Opinion on Flavouring Group Evaluation 49, Revision 1 (FGE.49Rev1): xanthine alkaloids from the priority list. EFSA Journal, 2017, 15, e04729.	0.9	5
24	Inherited thrombophilia is significantly associated with severe preeclampsia. Experimental and Therapeutic Medicine, 2021, 21, 261.	0.8	5
25	Efficacy of supplementation with methylcobalamin and cyancobalamin in maintaining the level of serum holotranscobalamin in a group of plantâ€ʿbased diet (vegan) adults. Experimental and Therapeutic Medicine, 2021, 22, 993.	0.8	5
26	Dietary behavior during pregnancy. Experimental and Therapeutic Medicine, 2020, 20, 2460-2464.	0.8	5
27	Smoking Obstructive Sleep Apnea: Arguments for a Distinctive Phenotype and a Personalized Intervention. Journal of Personalized Medicine, 2022, 12, 293.	1.1	5
28	Coronasomnia in Employees without a Direct Contact with COVID-19 Infected Patients in Their Workplace. Healthcare (Switzerland), 2022, 10, 1194.	1.0	5
29	Safety assessment of the active substances citric acid and sodium hydrogen carbonate for use in active food contact materials. EFSA Journal, 2016, 14, e04529.	0.9	4
30	Scientific Opinion on Flavouring Group Evaluation 7, Revision 5 (FGE.07Rev5): saturated and unsaturated aliphatic secondary alcohols, ketones and esters of secondary alcohols and saturated linear or branched hain carboxylic acids from chemical group 5. EFSA Journal, 2017, 15, e04725.	0.9	4
31	Safety assessment of the substance †Tungsten Oxide' for use in food contact materials. EFSA Journal, 2017, 15, e04661.	0.9	4
32	Scientific Opinion on Flavouring Group Evaluation 57, Revision 1 (FGE.57Rev1): consideration of isopulegone and three flavouring substances evaluated by JECFA (55thÂmeeting). EFSA Journal, 2017, 15, e04727.	0.9	4
33	Romanian knowledge and attitudes regarding dietary fibers. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, 123.	0.1	3
34	Success rate of methotrexate in the conservative treatment of tubal ectopic pregnancies. Experimental and Therapeutic Medicine, 2021, 23, 150.	0.8	3
35	Phytotherapy in obstetrics – therapeutic indications, limits, and dangers. Journal of Medicine and Life, 2021, 14, 748-755.	0.4	3
36	Safety assessment of the substance 2,4â€diâ€tertâ€amylphenol, impurity and hydrolysis product of the substance phosphorous acid, mixed 2,4â€bis(1,1â€dimethylpropyl)phenyl and 4â€(1,1â€dimethylpropyl)phenyl triesters, for use in food contact materials. EFSA Journal, 2015, 13, 4242.	0.9	2

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37	Scientific Opinion on Flavouring Group Evaluation 75, Revision 1 (FGE.75Rev1): Consideration of tetrahydrofuran derivatives evaluated by JECFA (63rd meeting) structurally related to tetrahydrofuran derivatives evaluated by EFSA in FGE.33 (2008). EFSA Journal, 2016, 14, 4335.	0.9	2
38	Safety assessment of the process â€~EREMA Recycling (MPR, Basic and Advanced technologies)', used to recycle post onsumer PET into food contact materials. EFSA Journal, 2017, 15, e04842.	0.9	2
39	Scientific Opinion of Flavouring Group Evaluation 500 (FGE.500): rum ether. EFSA Journal, 2017, 15, e04897.	0.9	2
40	VITAMIN D FROM FOOD AND SUPPLEMENT INTAKE IN PREGNANCY. A PILOT STUDY. Farmacia, 2020, 68, 150-154.	0.1	2
41	Influence of pemphigoid gestationis on pregnancy outcome: A case report and review of the literature. Experimental and Therapeutic Medicine, 2021, 23, 23.	0.8	2
42	The Effect of Plant-Based Nutrition Diets on Plasma Lipids Profile—A Study Case in Romania. Sustainability, 2022, 14, 1008.	1.6	2
43	SEXUAL MATURATION AMONGST ADOLESCENTS FROMMURES COUNTY. Acta Endocrinologica, 2010, 6, 57-72.	0.1	1
44	Scientific Opinion on Flavouring Group Evaluation 9, Revision 6 (FGE.09Rev6): Secondary alicyclic saturated and unsaturated alcohols, ketones and esters containing secondary alicyclic alcohols from chemical group 8 and 30, and an ester of a phenol derivative from chemical group 25. EFSA Journal, 2015, 13, 4243.	0.9	1
45	Identification of the substances from the Carcinogenic Potency Database (CPDB) which are of particular concern even if ingested at doses below 0.0025 μg/kg body weight per day. EFSA Journal, 2016, 14, 4407.	0.9	1
46	Safety assessment of the active substance potassium metabisulfite, for use in active food contact materials. EFSA Journal, 2016, 14, e04465.	0.9	1
47	Safety assessment of the substance 2,3,3,4,4,5,5-heptafluoro-1-pentene, for use in food contact materials. EFSA Journal, 2016, 14, e04582.	0.9	1
48	Scientific opinion on Flavouring Group Evaluation 400 (FGE.400): 3â€{1â€{(3,5â€dimethylisoxazolâ€4â€yl)methyl)â€1Hâ€pyrazolâ€4â€yl)â€1â€{3â€hydroxybenzyl)imidazolidin 2016, 14, e04334.	eâ <b>€0,4</b> â€d	lione. EFSA Jou
49	Safety assessment of the active substance polyacrylic acid, sodium salt, crossâ€linked, for use in active food contact materials. EFSA Journal, 2016, 14, e04533.	0.9	1
50	Safety assessment of the active substance polyacrylic acid, sodium salt, crossâ€linked, for use in active food contact materials. EFSA Journal, 2016, 14, e04462.	0.9	1
51	Flavouring Group Evaluation 51, Revision 2 (FGE.51Rev2): Consideration of alicyclic ketones and secondary alcohols and related esters evaluated by JECFA (59th meeting) structurally related to alicyclic ketones secondary alcohols and related esters in FGE.09Rev6 (2015). EFSA Journal, 2016, 14, 4338.	0.9	1
52	Safety assessment of the substance basic copper (II) carbonate for use in intelligent food contact materials. EFSA Journal, 2016, 14, e04537.	0.9	1
53	Safety assessment of the process â€~Pokas Arcadian Recycle Ltd' used to recycle polypropylene (PP) and high-density polyethylene (HDPE) articles for use as food contact material. EFSA Journal, 2016, 14, e04583.	0.9	1
54	Safety assessment of the substance diethyl[[3,5â€bis(1,1â€dimethylethyl)â€4â€hydroxyphenyl]methyl]phosphonate, for use in food contact materials. EFSA Journal, 2016, 14, e04536.	0.9	1

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55	Safety assessment of the substance ground sunflower seed hulls, for use in food contact materials. EFSA Journal, 2016, 14, e04534.	0.9	1
56	Scientific Opinion of Flavouring Group Evaluation 407 (FGE.407): 4â€aminoâ€5â€(3â€(isopropylamino)â€2,2â€dimethylâ€3â€oxopropoxy)â€2â€methylquinolineâ€3â€carboxylic 2017, 15, e04660.	a <b>cid</b> a EFS/	A Jøurnal,
57	Safety evaluation of the food enzyme βâ€amylase from genetically modified BacillusÂlicheniformis strain NZYMâ€JA. EFSA Journal, 2017, 15, e04896.	0.9	1
58	Safety assessment of the process †Veroniki Ecogrup SRL', based on Starlinger Decon technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04900.	0.9	1
59	Safety evaluation of the food enzyme βâ€∎mylase obtained from barley (HordeumÂvulgare). EFSA Journal, 2017, 15, e04756.	0.9	1
60	Safety assessment of the process â€~PEGRAâ€V', based on Starlinger IV+® technology, used to recycle post onsumer PET into food contact materials. EFSA Journal, 2017, 15, e04899.	0.9	1
61	Safety assessment of the substance 1,2,3,4â€ŧetrahydronaphthaleneâ€2,6â€dicarboxylic acid, dimethyl ester for use in food contact materials. EFSA Journal, 2017, 15, e04840.	0.9	1
62	Scientific Opinion on Flavouring Group Evaluation 302 (FGE.302): Nâ€(2â€methylcyclohexyl)â€2,3,4,5,6â€pentafluoroâ€benzamide from Chemical Group 30. EFSA Journal, 2017, 1 e04726.	.50.9	1
63	Safety assessment of the process â€~Mäkische Faser', based on NGR technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04898.	0.9	1
64	Central obesity and beer consumption. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2020, 44, 110-124.	0.1	1
65	Changes in attitudes towards food environment in Romania. Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology, 2021, 45, 168-179.	0.1	1
66	Safety assessment of the substance (butadiene, styrene, methyl methacrylate, butyl acrylate) copolymer crossâ€linked with divinylbenzene or 1,3â€butanediol dimethacrylate for use in food contact materials. EFSA Journal, 2016, 14, e04637.	0.9	0
67	Safety assessment of the mixture of methylâ€branched and linear C14–C18 alkanamides, derived from fatty acids, for use in food contact materials. EFSA Journal, 2017, 15, e04724.	0.9	0
68	Safety evaluation of the food enzyme endoâ€1,4â€Î²â€xylanase from genetically modified Aspergillus niger strain XYL. EFSA Journal, 2017, 15, e04755.	0.9	0
69	Safety evaluation of the food enzyme βâ€∎mylase obtained from soybean (GlycineÂmax). EFSA Journal, 2017, 15, e04757.	0.9	0
70	Safety assessment of the process â€~4PET', based on EREMA Basic technology, used to recycle post onsumer PET into food contact materials. EFSA Journal, 2017, 15, e04845.	0.9	0
71	Safety evaluation of the food enzyme pullulanase from genetically modified Bacillus subtilis strain NZYMâ€AK. EFSA Journal, 2017, 15, e04895.	0.9	0
72	Safety assessment of the process â€~Coexpan Deutschland', based on EREMA Basic technology, used to recycle post onsumer PET into food contact materials. EFSA Journal, 2017, 15, e04846.	0.9	0

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73	Safety assessment of the substance phosphorous acid, mixed 2,4â€bis(1,1â€dimethylpropyl)phenyl and 4â€(1,1â€dimethylpropyl)phenyl triesters for use in food contact materials. EFSA Journal, 2017, 15, e04841.	0.9	0
74	Safety assessment of the process â€~Plastienvase', based on EREMA Basic technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04843.	0.9	0
75	Safety assessment of the process â€~Alimpet', based on EREMA MPR technology, used to recycle postâ€consumer PET into food contact materials. EFSA Journal, 2017, 15, e04844.	0.9	0
76	Safety assessment of the process â€~Coexpan Montonate', based on Starlinger Decon technology, used to recycle post onsumer PET into food contact materials. EFSA Journal, 2017, 15, e04848.	0.9	0
77	Safety evaluation of a βâ€∎mylase food enzyme obtained from wheat (Triticum spp.). EFSA Journal, 2017, 15, e04754.	0.9	Ο
78	Safety assessment of the substance dimethyl carbonate for use in food contact materials. EFSA Journal, 2017, 15, e04901.	0.9	0
79	Relationship Between Intermittent Hypoxia,Nocturnal Voiding and Sleep Related Breathing Disorders. Revista De Chimie (discontinued), 2019, 70, 1539-1543.	0.2	0