Luminita David

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8906542/publications.pdf

Version: 2024-02-01

35 1,195 18 34 g-index

35 35 35 35 35 1861

times ranked

citing authors

docs citations

all docs

#	Article	IF	CITATIONS
1	Green synthesis, characterization and anti-inflammatory activity of silver nanoparticles using European black elderberry fruits extract. Colloids and Surfaces B: Biointerfaces, 2014, 122, 767-777.	5.0	176
2	Green Synthesis of Biogenic Silver Nanoparticles for Efficient Catalytic Removal of Harmful Organic Dyes. Nanomaterials, 2020, 10, 202.	4.1	122
3	A green approach to phytomediated synthesis of silver nanoparticles using Sambucus nigra L. fruits extract and their antioxidant activity. Journal of Molecular Liquids, 2016, 221, 271-278.	4.9	110
4	In vitro and in vivo anti-inflammatory properties of green synthesized silver nanoparticles using Viburnum opulus L. fruits extract. Materials Science and Engineering C, 2017, 79, 720-727.	7.3	80
5	Antioxidant activity of Cornelian cherry (Cornus mas L.) fruits extract and the in vivo evaluation of its anti-inflammatory effects. Journal of Functional Foods, 2016, 26, 77-87.	3.4	75
6	UV-light mediated green synthesis of silver and gold nanoparticles using Cornelian cherry fruit extract and their comparative effects in experimental inflammation. Journal of Photochemistry and Photobiology B: Biology, 2019, 191, 26-37.	3.8	68
7	Degradation Kinetics of Anthocyanins from European Cranberrybush (Viburnum opulus L.) Fruit Extracts. Effects of Temperature, pH and Storage Solvent. Molecules, 2012, 17, 11655-11666.	3.8	67
8	The effect of Sambucus nigra L. extract and phytosinthesized gold nanoparticles on diabetic rats. Colloids and Surfaces B: Biointerfaces, 2017, 150, 192-200.	5.0	65
9	Effects of In Vitro Gastrointestinal Digestion on the Antioxidant Capacity and Anthocyanin Content of Cornelian Cherry Fruit Extract. Antioxidants, 2019, 8, 114.	5.1	53
10	Biosynthesis of Silver Nanoparticles Using Ligustrum Ovalifolium Fruits and Their Cytotoxic Effects. Nanomaterials, 2018, 8, 627.	4.1	37
11	Influence of Temperature and Preserving Agents on the Stability of Cornelian Cherries Anthocyanins. Molecules, 2014, 19, 8177-8188.	3.8	34
12	Hepatoprotective effects of silymarin coated gold nanoparticles in experimental cholestasis. Materials Science and Engineering C, 2020, 115, 111117.	7.3	34
13	The effects of silver nanoparticles on behavior, apoptosis and nitro-oxidative stress in offspring Wistar rats. Nanomedicine, 2017, 12, 1455-1473.	3.3	29
14	Modulatory effects of Cornus sanguinea L. mediated green synthesized silver nanoparticles on oxidative stress, COX-2/NOS2 and NFkB/pNFkB expressions in experimental inflammation in Wistar rats. Materials Science and Engineering C, 2020, 110, 110709.	7.3	29
15	New nanomaterials for the improvement of psoriatic lesions. Journal of Materials Chemistry B, 2013, 1, 3152.	5.8	26
16	Effects of silver and gold nanoparticles phytosynthesized with <i>Cornus mas</i> extract on oral dysplastic human cells. Nanomedicine, 2020, 15, 55-75.	3.3	25
17	Effects of silver nanoparticles functionalized with <i>Cornus mas</i> L. extract on architecture and apoptosis in rat testicle. Nanomedicine, 2019, 14, 275-299.	3.3	24
18	Comparative evaluation by scanning confocal Raman spectroscopy and transmission electron microscopy of therapeutic effects of noble metal nanoparticles in experimental acute inflammation. RSC Advances, 2015, 5, 67435-67448.	3.6	22

#	Article	IF	Citations
19	Gold Nanoparticles Synthesized with a Polyphenols-Rich Extract from Cornelian Cherry (<i>Cornus) Tj ETQq$1\ 1$</i>	0.784314 2.7	rgBT/Overlo
20	Biosynthesis of silver nanoparticles using Sambucus nigra L. fruit extract for targeting cell death in oral dysplastic cells. Materials Science and Engineering C, 2021, 123, 111974.	7.3	16
21	The impact of silver nanoparticles phytosynthesized with Viburnum opulus L. extract on the ultrastrastructure and cell death in the testis of offspring rats. Food and Chemical Toxicology, 2021, 150, 112053.	3.6	13
22	Influence of Different Sweeteners on the Stability of Anthocyanins from Cornelian Cherry Juice. Foods, 2020, 9, 1266.	4.3	12
23	Total phenolics, anthocyanins, antioxidant and pro-oxidant activity of some red fruits teas. Acta Chimica Slovenica, 2016, 63, 213-219.	0.6	12
24	Neurobehavioral and Ultrastructural Changes Induced by Phytosynthesized Silver-Nanoparticle Toxicity in an In Vivo Rat Model. Nanomaterials, 2022, 12, 58.	4.1	9
25	Study of the Antioxidant Property Variation of Cornelian Cherry Fruits during Storage Using HPTLC and Spectrophotometric Assays. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-5.	1.6	7
26	EVALUATION AND AUTHENTICATION OF RED FRUITS TEAS BY HIGH PERFORMANCE THIN-LAYER CHROMATOGRAPHIC FINGERPRINTING. Journal of Liquid Chromatography and Related Technologies, 2014, 37, 1644-1653.	1.0	6
27	Bioactive Flavonoids from Cornus mas L. Fruits. Mini-Reviews in Organic Chemistry, 2017, 14, .	1.3	6
28	Effects of Gold Nanoparticles Functionalized with Bioactive Compounds from Cornus mas Fruit on Aorta Ultrastructural and Biochemical Changes in Rats on a Hyperlipid Dietâ€"A Preliminary Study. Antioxidants, 2022, 11, 1343.	5.1	5
29	The in vivo modulatory effects of Cornus mas extract on photodynamic therapy in experimental tumors. Photodiagnosis and Photodynamic Therapy, 2020, 30, 101656.	2.6	4
30	"Geläder―macrocycles: Synthesis, chirality and racemisation barriers. Tetrahedron Letters, 2019, 60, 335-340.	1.4	3
31	Impact of Thermal Treatment on the Antioxidant Activity of Cornelian Cherries Extract. Studia Universitatis Babes-Bolyai Chemia, 2017, 62, 311-317.	0.2	3
32	<i>Viburnum opulus</i> fruit extract-capped gold nanoparticles attenuated oxidative stress and acute inflammation in carrageenan-induced paw edema model. Green Chemistry Letters and Reviews, 2022, 15, 320-336.	4.7	3
33	Synthesis, Stereochemistry and Ring-Chain Tautomerism of Some New Bis(1,3-perhydrooxazin-2-yl)benzene Derivatives. Letters in Organic Chemistry, 2011, 8, 16-21.	0.5	2
34	Effect of some antioxidant food additives on the degradation of cornelian cherry anthocyanins. Studia Universitatis Babes-Bolyai Chemia, 2020, 65, 83-92.	0.2	1
35	"Degradation kinetics of anthocyanins during heat treatment of wild blackthorn (Prunus spinosa l.) fruits extract ". Studia Universitatis Babes-Bolyai Chemia, 2019, 64, 401-410.	0.2	1