

Lista de lucrări științifice publicate

Articole științifice relevante pentru realizările profesionale proprii

1. **Dranca, F., Vargas, M., & Oroian, M., 2020.** Physicochemical properties of pectin from *Malus domestica* „Fălticeni” apple pomace as affected by non-conventional extraction techniques. *Food Hydrocolloids*, 100, 105383, DOI: 10.1016/j.foodhyd.2019.105383 (factor de impact **7.053**)
<https://www.sciencedirect.com/science/article/pii/S0268005X19311828>
2. Oroian, M., Ursachi, F., & **Dranca, F., 2020.** Ultrasound-assisted extraction of polyphenols from crude pollen. *Antioxidants*, 9(4), 322, DOI: 10.3390/antiox9040322 (factor de impact **5.014**)
<https://www.mdpi.com/2076-3921/9/4/322>
3. Oroian, M., Ursachi, F., & **Dranca, F., 2020.** Influence of ultrasonic amplitude, temperature, time and solvent concentration on bioactive compounds extraction from propolis. *Ultrasonics Sonochemistry*, 105021, DOI: 10.1016/j.ultsonch.2020.105021 (factor de impact **6.513**)
<https://www.sciencedirect.com/science/article/abs/pii/S1350417719318656>
4. **Dranca, F. & Oroian, M., 2019.** Ultrasound-assisted extraction of pectin from *Malus domestica* „Fălticeni” apple pomace. *Processes*, 7(8), 488, DOI: 10.3390/pr7080488 (factor de impact **1.963**)
<https://www.mdpi.com/2227-9717/7/8/488>
5. **Dranca, F. & Oroian, M., 2019.** Optimization of pectin enzymatic extraction from *Malus domestica* ‘Fălticeni’ apple pomace with Celluclast 1.5L. *Molecules*, 24(11), 2158, DOI: doi.org/10.3390/molecules24112158 (factor de impact **3.098**)
<https://www.mdpi.com/1420-3049/24/11/2158>
6. **Dranca, F. & Oroian, M., 2018.** Extraction, purification and characterization of pectin from alternative sources with potential technological applications. *Food Research International*, 113, 327-350 (factor de impact **3.520**)
<https://www.sciencedirect.com/science/article/pii/S0963996918305192>
7. **Dranca, F. & Oroian, M., 2017.** Total monomeric anthocyanin, total phenolic content and antioxidant activity of extracts from eggplant (*Solanum melongena* L.) peel using ultrasonic treatments. *Journal of Food Process Engineering*, 40(1), DOI: doi.org/10.1111/jfpe.12312 (factor de impact **1.37**)
<http://onlinelibrary.wiley.com/doi/10.1111/jfpe.12312/full>
8. **Dranca, F. & Oroian, M., 2016.** Optimization of ultrasound-assisted extraction of total monomeric anthocyanin (TMA) and total phenolic content (TPC) from eggplant (*Solanum*

melongena L.) peel. *Ultrasonics Sonochemistry*, 31, 637-646 (factor de impact 4.556)
<http://www.sciencedirect.com/science/article/pii/S1350417715300742>

Teză de doctorat

Dranca, F., 2019. Cercetări și contribuții privind extracția și caracterizarea fibrelor solubile din tescovina de mere, Editura Universității “Ștefan cel Mare” Suceava, Suceava, România.

Articole publicate în reviste indexate ISI Web of Knowledge

1. **Dranca, F.**, Ursachi, F., & Oroian, M., 2020. Bee bread: Physicochemical characterization and phenolic content extraction optimization, *Foods*, 9(10), 1358, DOI: 10.3390/foods9101358 (factor de impact 4.092)
<https://www.mdpi.com/2304-8158/9/10/1358>
2. Pauliuc, D., **Dranca, F.**, & Oroian, M., 2020. Raspberry, rape, thyme, sunflower and mint honeys authentication using voltammetric tongue. *Sensors*, 20, 2565, DOI: 10.3390/s20092565 (factor de impact 3.275)
<https://www.mdpi.com/1424-8220/20/9/2565>
3. Oroian, M., Ursachi, F., & **Dranca, F.**, 2020. Ultrasound-assisted extraction of polyphenols from crude pollen. *Antioxidants*, 9(4), 322, DOI: 10.3390/antiox9040322 (factor de impact 5.014)
<https://www.mdpi.com/2076-3921/9/4/322>
4. Pauliuc, D., **Dranca, F.**, & Oroian, M., 2020. Antioxidant activity, total phenolic content, individual phenolics and physicochemical parameters suitability for Romanian honey authentication. *Foods*, 9(3), 306, DOI: 10.3390/foods9030306 (factor de impact 4.092)
<https://www.mdpi.com/2304-8158/9/3/306>
5. Oroian, M., Ursachi, F., & **Dranca, F.**, 2020. Influence of ultrasonic amplitude, temperature, time and solvent concentration on bioactive compounds extraction from propolis. *Ultrasonics Sonochemistry*, 105021, DOI: 10.1016/j.ultsonch.2020.105021 (factor de impact 6.513)
<https://www.sciencedirect.com/science/article/abs/pii/S1350417719318656>
6. Oroian, M., **Dranca, F.**, & Ursachi, F., 2020. Comparative evaluation of maceration, microwave and ultrasonic-assisted extraction of phenolic compounds from propolis. *Journal of Food Science and Technology*, 57, 70-78, DOI: 10.1007/s13197-019-04031-x (factor de impact 1.946)
<https://link.springer.com/article/10.1007/s13197-019-04031-x>
7. **Dranca, F.**, Vargas, M., & Oroian, M., 2020. Physicochemical properties of pectin from *Malus domestica* „Fălticeni” apple pomace as affected by non-conventional extraction techniques. *Food*

- Hydrocolloids*, 100, 105383, DOI: 10.1016/j.foodhyd.2019.105383 (factor de impact 7.053)
<https://www.sciencedirect.com/science/article/pii/S0268005X19311828>
8. **Dranca, F. & Oroian, M.**, 2019. Kinetic improvement of bioactive compounds extraction from red grape (*Vitis vinifera* Moldova) pomace by ultrasonic treatment. *Foods*, 8(8), 353, DOI: 10.3390/foods8080353 (factor de impact 3.001)
<https://www.mdpi.com/2304-8158/8/8/353>
 9. **Dranca, F. & Oroian, M.**, 2019. Ultrasound-assisted extraction of pectin from *Malus domestica* „Fălticeni” apple pomace. *Processes*, 7(8), 488, DOI: 10.3390/pr7080488 (factor de impact 1.963)
<https://www.mdpi.com/2227-9717/7/8/488>
 10. **Dranca, F. & Oroian, M.**, 2019. Optimization of pectin enzymatic extraction from *Malus domestica* ‘Fălticeni’ apple pomace with Celluclast 1.5L. *Molecules*, 24(11), 2158, DOI: doi.org/10.3390/molecules24112158 (factor de impact 3.098)
<https://www.mdpi.com/1420-3049/24/11/2158>
 11. **Dranca, F. & Oroian, M.**, 2018. Extraction, purification and characterization of pectin from alternative sources with potential technological applications. *Food Research International*, 113, 327-350 (factor de impact 3.520)
<https://www.sciencedirect.com/science/article/pii/S0963996918305192>
 12. **Dranca, F. & Oroian, M.**, 2017. Total monomeric anthocyanin, total phenolic content and antioxidant activity of extracts from eggplant (*Solanum melongena* L.) peel using ultrasonic treatments. *Journal of Food Process Engineering*, 40(1), DOI: doi.org/10.1111/jfpe.12312 (factor de impact 1.37)
<http://onlinelibrary.wiley.com/wol1/doi/10.1111/jfpe.12312/full>
 13. **Dranca, F. & Oroian, M.**, 2016. Optimization of ultrasound-assisted extraction of total monomeric anthocyanin (TMA) and total phenolic content (TPC) from eggplant (*Solanum melongena* L.) peel. *Ultrasonics Sonochemistry*, 31, 637-646 (factor de impact 4.556)
<http://www.sciencedirect.com/science/article/pii/S1350417715300742>

Articole publicate în reviste indexate în Baze de Date Internaționale (BDI)

1. Pauliuc, D., Ciursa, P., **Dranca, F.**, Ropciuc, S., & Oroian, M. 2020. Tilia honey's fructose, glucose and sucrose content prediction using FT-IR spectra with partial least squares regression. *Food and Environment Safety Journal*, 19(4), 260-266
2. **Dranca, F. & Oroian, M.** 2019. Optimization of sequential ultrasound-assisted extraction – heating treatment to obtain pectin from *Malus domestica* ‘Fălticeni’ pomace. *Food and*

Environment Safety Journal, 18(2), 82-88

<http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/640>

3. **Dranca, F. & Oroian, M.** 2018. Effect of acid type and particle size on the yield and purity of apple (*Malus domestica* 'Fălticeni') pomace pectin. *Food and Environment Safety Journal*, 17(2), 246-251

<http://fia.usv.ro/fiajournal/index.php/FENS/article/viewFile/586/555>

4. **Dranca, F. & Oroian, M.**, 2013. Impact of microwave heating on chemical properties of Romanian honeys. *Journal of Agroalimentary Processes and Technologies*, 19, 464-469

[http://www.journal-of-agroalimentary.ro/admin/articole/53998L73_Vol_19\(4\)_2013_464-469.pdf](http://www.journal-of-agroalimentary.ro/admin/articole/53998L73_Vol_19(4)_2013_464-469.pdf)

Abstracte publicate în volumele manifestărilor științifice

1. **Dranca, F. & Oroian, M.**, 2018. Microwave-assisted extraction of pectin from apple pomace (*Malus domestica* 'Fălticeni'). BOOK OF ABSTRACTS - The 7th International Young Scientists Conference - Human - Nutrition - Environment, 4-5 iunie, Rzeszow, Polonia. ISBN 978-83-7996-549-6

http://human-nutrition-environment.edu.pl/wp-content/uploads/2018/06/Book-of-Abstracts-HNE-2018_ISBN.pdf

2. **Dranca, F. & Oroian, M.**, 2017. Pectin extraction from *Malus domestica* 'Fălticeni': Effect of the conditions of citric acid extraction on pectin yield and composition, The 7th International Conference Biotechnologies, Present and Perspective, 24-25 noiembrie, Suceava, România.

<http://fia.usv.ro/fiajournal/Conference/Conference%20programme.pdf>

3. **Dranca, F. & Oroian, M.**, 2016. Study on the ultrasound-assisted extraction of anthocyanins and phenolic compounds from eggplant (*Solanum melongena* L.) peel, The 7th International Conference for Students "Student in Bucovina", 10-11 noiembrie, Suceava, România. ISSN 2068-7648

http://www.fia.usv.ro/www/pagini/stud_bucovina_2016/carte.pdf

F. Dranca