

LISTA DE LUCRĂRI

a) Lucrări relevante

1. Scrob T., Covaci E., Hosu A., Tanaselia C., Casoni D., Torok A.I., Frentiu T., Cimpoi C. (2022). Effect of in vitro simulated gastrointestinal digestion on some nutritional characteristics of several dried fruits. *Food Chemistry*, 385, 132713, DOI: [10.1016/j.foodchem.2022.132713](https://doi.org/10.1016/j.foodchem.2022.132713)
2. Hosu A., Cristea V.M., Cimpoi C., (2014). Analysis of total phenolic, flavonoids, anthocyanins and tannins content in Romanian red wines: Prediction of antioxidant activities and classification of wines using artificial neural networks, *Food Chemistry*, 150, 113-118, DOI: [10.1016/j.foodchem.2013.10.153](https://doi.org/10.1016/j.foodchem.2013.10.153)
3. Cimpoi C., Cristea V. M., Hosu A., Sandru M., Seserman L. (2011). Antioxidant activity prediction and classification of some teas using artificial neural networks, *Food Chemistry*, 127 (3), 1323-1328, DOI: [10.1016/j.foodchem.2011.01.091](https://doi.org/10.1016/j.foodchem.2011.01.091)
4. Scrob T., Hosu A., Cimpoi C. (2022). Sweeteners from different lingonberry jams influence on bioaccessibility of vitamin C, anthocyanins and antioxidant capacity under *in vitro* gastrointestinal digestion. *Antioxidants*, 11(3):442, DOI: [10.3390/antiox11030442](https://doi.org/10.3390/antiox11030442)
5. Scrob T., Hosu A., Cimpoi C. (2019). The Influence of in Vitro Gastrointestinal Digestion of *Brassica oleracea* Florets on the Antioxidant Activity and Chlorophyll, Carotenoid and Phenolic Content. *Antioxidants*, 8(7), 212, DOI: [10.3390/antiox8070212](https://doi.org/10.3390/antiox8070212)
6. Puscas A., Hosu A., Cimpoi C. (2013). Application of a newly developed and validated high-performance thin-layer chromatographic method to control honey adulteration. *Journal of Chromatography A*, 1272, 132-135, DOI: [10.1016/j.chroma.2012.11.064](https://doi.org/10.1016/j.chroma.2012.11.064)
7. Cimpoi C., Hosu A., Puscas A. (2012). Thin-layer chromatography with stationary phase gradient as a method for separation of water-soluble vitamins *Journal of Chromatography A*, 1223, 142– 146, DOI: [10.1016/j.chroma.2011.12.021](https://doi.org/10.1016/j.chroma.2011.12.021)
8. Hosu A., Danciu V., Cimpoi C. (2015). Validated HPTLC fingerprinting and antioxidant activity evaluation of twenty-seven Romanian red wines, *Journal of Food Composition and Analysis*, 41, 174-180, DOI: [10.1016/j.jfca.2015.02.004](https://doi.org/10.1016/j.jfca.2015.02.004)
9. Cimpoi C., Hosu A., Miclaus V., Puscas A. (2013). Determination of the floral origin of some Romanian honeys on the basis of physical and biochemical properties. *Spectrochimica Acta A* 100, 149-154, DOI: [10.1016/j.saa.2012.04.008](https://doi.org/10.1016/j.saa.2012.04.008)
10. Cimpoi C., Hosu A., Hodisan S., (2006). Analysis of steroids by thin layer chromatography using optimum mobile phases. *Journal of Pharmaceutical and Biomedical Analysis*, 41(2), 633-637, DOI: [10.1016/j.jpba.2005.12.004](https://doi.org/10.1016/j.jpba.2005.12.004)

b) Teza de doctorat

Analiza unor antioxidanți naturali prin metode cromatografice și spectrale, 2010, conducător științific Prof. Dr. Teodor Hodișan

c) Brevete de invenție și alte titluri de proprietate industrial

Nu e cazul.

d) Cărți și capitole în cărți

1. Cimpoiu C., Hosu A. (2014). Chapter 16 - "TLC of anxiolytics and sedatives" in *Thin Layer Chromatography in Drug Analysis*, Edited by Lukasz Komsta, Monika Waksmundzka-Hajnos and Joseph Sherma, CRC Press - Taylor & Francis Group (ISBN 9781466507159), p.279-322.
2. Hosu A., Cimpoiu C. (2014). Chapter 45 - "Thin-Layer Chromatography of tuberculostatic drugs" in *Thin Layer Chromatography in Drug Analysis*, Edited by Lukasz Komsta, Monika Waksmundzka Hajnos and Joseph Sherma, CRC Press - Taylor & Francis Group (ISBN-9781466507159), p. 865-874.
3. Cimpoiu C., Hosu A., Miclaus V. (2013). Analysis of Antioxidant Compounds in Different Types of Tea. In *Tea Health and Disease Prevention*, Victor R. Preedy ed., Elsevier (ISBN-9780123849380), p. 79-89.

e) Articole/studii, publicate în reviste din fluxul științific internațional principal

e.1. Articole indexate WOS

1. Scrob T., Covaci E., Hosu A., Tanaselia C., Casoni D., Torok A.I., Frentiu T., Cimpoiu C. (2022). Effect of *in vitro* simulated gastrointestinal digestion on some nutritional characteristics of several dried fruits. *Food Chemistry*, 385, 132713 <https://doi.org/10.1016/j.foodchem.2022.132713>
2. Scrob T., Hosu A., Cimpoiu C. (2022). Sweeteners from different lingonberry jams influence on bioaccessibility of vitamin C, anthocyanins and antioxidant capacity under *in vitro* gastrointestinal digestion. *Antioxidants*, 11(3):442 <https://doi.org/10.3390/antiox11030442>
3. Cimpoiu C., Milna A., Danciu V., Hosu A. (2021). The influence of assortment of beer on their antioxidant.pro-oxidant capacity and phenolic fingerprint. *Studia Universitatis Babeș Bolyai, Chemia*, LXVI (2), 23-40
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5. Hosu A., Cimpoiu C. (2020). Evaluation of various biological activities of natural compounds by TLC/HPTLC. *Journal of Liquid Chromatography & Related Technologies*, 43(9-10), 305-318

6. Scrob T., Hosu A., Cimpoiu C. (2019). The Influence of in Vitro Gastrointestinal Digestion of *Brassica oleracea* Florets on the Antioxidant Activity and Chlorophyll, Carotenoid and Phenolic Content. *Antioxidants*, 8(7), 212 <https://doi.org/10.3390/antiox8070212>
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9. Danciu V., Hosu A., Cimpoiu C. (2018). Thin-layer chromatography in spices analysis. *Journal of Liquid Chromatography & Related Technologies* 41(6), 282-300
10. Meghesan-Breja A., Hosu A., Cimpoiu C. (2017). Identification and quantification of some pesticide metabolites from vegetables by GC-TOF-MS and LC-MS-QQQ. *Studia Universitatis Babeş Bolyai, Chimia*, LXII, 3, 19-34
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15. Danciu V., Hosu A., Cimpoiu C., (2016). Comparative evaluation of antioxidant activity using 1,1-diphenyl-2-picrylhydrazyl and 2,2'-azino-bis(3-Ethylbenzothiazoline-6-Sulphonic Acid) methods, *Journal of Planar Chromatography-Modern TLC*, 29(4), 306-309
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23. Inceu M., Sandu I., Hosu A., Pascu L.F., Cimpoiu C., (2015) Study concerning pesticide residues in twenty-seven Romanian white wines. *Revista de Chimie Bucharest*, 66(3), 368-372
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40. Miclaus V., Cimpoiu C., Hosu A., Sabau L.I., Damian G. (2010). Synthesis and characterization of spin labeled nicotinic acid derivatives in some biological environments. *Journal of Optoelectronics and Advanced Materials*, 2(1), 31-33

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45. Postescu I. D., Tatomir C., Chereches G., Brie I., Damian G., Petrisor D., Hosu A., Miclaus V., Pop N. (2007). Spectroscopic characterization of some grape extracts with potential role in tumor growth inhibition, *Journal of Optoelectronics and Advanced Materials*, 9 (3), 564-567
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e.2. Articole indexate BDI

1. Roman L., Roman H., Hosu A., Vasiliu C., Mihaescu G., Czobor I. (2015). Eugenia caryophyllata Thunberg – A miraculous herb, Muzeul Olteniei Craiova. Oltenia. *Studii și comunicări. Științele Naturii*. Tom. 31, No. 1, 61-68 (ISSN 1454-6914 60).

2. Roman L, Roman H., Hosu A., Vasiliu C., Mihaescu G., Czobor I. (2015). *Rosmarinus officinalis L.* (Rosemary), a legendary herb with many beneficial effects on the human body, Muzeul Olteniei Craiova. Oltenia. *Studii și comunicări. Științele Naturii*. Tom. 31, No. 2, 60-68 (ISSN 1454-6914 60).
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4. Culea M., Hodisan S., Hosu A., Cimpoiu C. (2006): Analysis of free amino acids from plant extracts by chromatographic methods. *Studia Universitatis Babes Bolyai, Chemia*, LI, 105-114.
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f) Publicații apărute în lucrări ale principalelor conferințe internaționale de specialitate

1. Miclaus V., Cimpoiu C., Hosu A., Sabau L.I., Damian G. (2010): Synthesis and characterization of spin labeled nicotinic acid derivatives in some biological environments. *JOAM-Symposia*, 2(1), 31-33.
2. Cimpoiu C., Hosu A., Miclaus V. (2007). Antioxidant Character Evaluation of Some Romanian Wines with Various Reagents, *Integrated Systems for Agri-Food Production*, 81-84 (ISSN: 978-973-638-348-9).
3. Cimpoiu C., Hosu A., Miclaus V., Damian G. (2007). Analytical Methods for Natural Antioxidant Analysis from Food, *Integrated Systems for Agri-Food Production*, 77-80 (ISSN: 978-973-638-348-9).

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