***ANEXA 4.1***

Nume Prenume: **Cimpoiu Claudia-Valentina**

Gradul didactic: Profesor

Instituția unde este titular: Universitatea Babeș-Bolyai

Facultatea: Facultatea de Chimie si Inginerie Chimica

Departamentul: de Chimie

**LISTA**

**lucrărilor ştiinţifice în domeniul disciplinelor din postul didactic**

1. **Teza de doctorat** Doctorat in Chimie - Chimie analitica/Cromatografie
2. **Cărţi si capitole în cărţi publicate în ultimii 10 ani**

3 capitole carte

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, p. 79-89.
4. **Lucrări indexate ISI/BDI publicate în ultimii 10 ani**

44 lucrari indexate ISI/BDI

1. Baumli, J., Antal, N., Casoni, D., Cimpoiu, C. (2023). Use of Secondary Metabolites Profiling and Antioxidant Activity to Unravel the Differences between Two Species of Nettle. *Plants*, 12, 3233. https://doi.org/10.3390/plants 12183233.
2. Scrob, T., Filip, G.A., Baldea, I., Varodi, S.M., Cimpoiu, C. (2023). Sweeteners’ influence on in vitro α-glucosidase inhibitory activity, cytotoxicity, stability and in vivo bioavailability of the anthocyanins from lingonberry jams. *Foods*, 12, 2569. <https://doi.org/10.3390/foods12132569>
3. Tarna, A., Cimpoiu, C., Hosu, A. (2023). Integrated methods for fingerprinting of monofloral honeys. *Journal of Liquid Chromatography and Related Techniques*. <https://doi.org/10.1080/10826076.2023.2224024>
4. Szasz, M., Casoni, D., Cimpoiu, C. (2023). Study on binding affinity profile, bioactivity, and lipophilicity of selected antipsychotic drugs. *Journal of Liquid Chromatography and Related Techniques.* https://doi.org/10.1080/10826076.2023.2216780
5. Hosu, A., Cimpoiu, C. (2022). A cost-effective and rapid method base on high-performance thin-layer chromatography in evaluating the roasted coffee adulteration. *Studia Universitatis Babes-Bolyai Chemia*, LXVII(4), 11-17. DOI:10.24193/subbchem.2022.4.01
6. Costea, L.M., Rad, R., Cimpoiu, C., Meghesan, A. (2022). Determination of 2,4-dichlorophenoxyacetic acid (2,4-D) from tomatoes by LC-MS/MS analysis. *Studia Universitatis Babes-Bolyai Chemia*, LXVII(4), 249-259. DOI:10.24193/subbchem.2022.4.16
7. Scrob, T., Varodi S.M., Vintilă G.A., Casoni, D., Cimpoiu, C. (2022). Estimation of degradation kinetics of bioactive compounds in several lingonberry jams as affected by different sweeteners and storage conditions. *Food Chemistry: X*, 16, 100471. https://doi.org/10.1016/j.fochx.2022.100471
8. Scrob, T., Covaci, E., Hosu, A., Tanaselia, C., Casoni, D., Török, 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
9. 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, 442. https://doi.org/10.3390/antiox11030442
10. Hosu, A., Cimpoiu, C. (2022). High-performance thin-layer chromatography evaluation of the counterfeiting of vanilla flavoring. *JPC-Journal of planar chromatography-modern TLC*, 35, 1-5. https://doi.org/10.1007/s00764-022-00179-z
11. 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 Babes-Bolyai Chemia*, LXVI, 23-40. https://doi.org/10.24193/subbchem.2021.2.02
12. Vicol, C., Cimpoiu, C., Duca, G. (2021). Investigation of synergic/anti-synergic interactions of dihydroxifumaric acid and ascorbic acid with DPPH. *Studia Universitatis Babes-Bolyai Chemia*, LXVI, 49-58. https://doi.org/10.24193/subbchem.2021.2.04
13. Seck, I., Hosu, A., Cimpoiu, C., Ndoye, S.F., Ba, L.A., Sall, C., Seck, M. (2021). Phytochemicals content, screening and antioxidant/pro-oxidant activities of Carapa procera (barks) (Meliaceae). *South African Journal of Botany*, 137, 369-376. https://doi.org/10.1016/j.sajb.2020.11.019
14. 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. https://doi.org/10.1080/10826076.2020.1725548
15. Bora F.D., Calugar A., Bunea C.I., Petrescu Mag V., Cimpoiu C., Filimon V.R. (2019).Trace metal concentration and human health. Risk assessment in distilled alcoholic beverages in Romania. *Studia UBB Chemia*, LXIV, 4, 157-176. DOI:10.24193/subbchem.2019.4.12
16. 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(212) 1-11.
17. Scrob T., Hosu A., Cimpoiu C.(2019) Trends in analysis of vegetables by high performance TLC. *Journal of Liquid Chromatography & Related Technologies*, 42(9-10), 249-257
18. Donici A., Gal E., Cimpoiu C., Bunea C.I., Bora F.D. (2018). Multi-element composition of red and white wines from Bujoru, Smulti and Oancea wine center, Romania. *Studia UBB Chemia*, LXIII, 4, 113-128. DOI:10.24193/subbchem.2018.4.09
19. Farcas A.D., Mot A.C., Zagrean-Tuza C., Toma V., Cimpoiu C., Hosu A., Parvu M., Roman I., Silaghi-Dumitrescu R. (2018). Chemo-mapping and biochemical-modulatory and antioxidant/prooxidant effect of *Galium verum* extract during acute restraint and dark stress in female rats. *PLoS ONE* 13(7): e0200022. https://doi.org/10.1371/journal.pone.0200022
20. Danciu V., Hosu A., Cimpoiu C. (2018). Thin-layer chromatography in spices analysis. *Journal of Liquid Chromatography & Related Technologies* 41(6), 282-300. DOI: 10.1080/10826076.2018.1447895
21. 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 UBB Chemia*, LXII, 3, 19-34.
22. Hosu A., Cimpoiu C. (2017). Thin-layer chromatography applied in quality assessment of beverages derived from fruits. *Journal of Liquid Chromatography & Related Technologies* 49(5-6), 239-246.
23. Hosu A., Cimpoiu C., Luminita D., Moldovan B. (2016).Study of the Antioxidant Property Variation of Cornelian Cherry Fruits during Storage Using HPTLC and Spectrophotometric Assays. *Journal of Analytical Methods in Chemistry*, Volume 2016, Article ID 2345375, 5 pages. http://dx.doi.org/10.1155/2016/2345375.
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26. 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.
27. Moldovan B., Hosu A., David L., Cimpoiu C., (2016). Total phenolics, total anthocyanins, antioxidant and pro-oxidant activity od some red fruits teas, *Acta Chimica Slovenica*, 63(2), 213-219.
28. Hosu A., Cimpoiu C., (2016). HPTLC fingerprinting: A useful tool for white wines authentication. *Journal of Liquid Chromatography & Related Technologies*, 39(5-6), 303-307.
29. Hosu A., Cimpoiu C. (2015). A simple TLC method for evaluation of nicotine in cigarettes. *Studia UBB Chemia*, LX, 4, 107-114.
30. Hosu A., Danciu V., Cimpoiu C. (2015). Validated HPTLC fingerprinting and antioxidant activity evaluation of twenty-seven Romanian red wines, *Journal of Food Composition and Analysis*, 41, 174-180.
31. Muresan B., Cimpoiu C., Hosu A., Bischin C., Gal E., Damian G., Fischer-Fodor E., Silaghi-Dumitrescu R. (2015). Antioxidant content in romanian traditional distilled alcoholic beverages. *Studia UBB Chemia*, LX, 2 (Tom II), 355-370.

# Meghesan-Breja A., Cimpoiu C., Hosu, A., (2015). [Multiresidue analysis of pesticides and metabolites from fruits and vegetables by gas chromatography-time-of-flight mass spectrometry](http://www.akademiai.com/content/64v51160h0944684/?p=f06b3f686b1b4bc894772d807eeb1971&pi=8). *Acta Chromatographica*, 27(4), 657–685.

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1. 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.
2. Hosu A., Pop B., Cimpoiu C. (2015). The Forensic Analysis of Pigments from Some Inks by HPTLC. *Journal of Liquid Chromatography & Related Technologies*, 38, 1109-1112.
3. Meghesan-Breja A., Măruţoiu C., Cimpoiu C., (2015). Multi-residues Analysis for 88 Pesticides and Metabolites from Soil by Gas Chromatography-time - of - Flight Mass Spectrometry. *Revista de Chimie (Bucharest),* 66(1), 32-38.
4. Avram V., Voica C., Hosu A., Cimpoiu C., Măruţoiu C., (2014). ICP-MS characterization of some Roumanian white wines by their mineral content. *Revue Roumaine de Chimie*, 59, 11-12.
5. Avram V., Magdas D.A., Voica C., Cristea G., [Cimpoiu C.](http://www.scopus.com/authid/detail.url?authorId=6602175016&amp;eid=2-s2.0-84896892454" \o "Show Author Details), Hosu A., Marutoiu C*.*, *(*2014*).* Isotopic Oxygen Ratios and Trace Metal Determination in Some Romanian Commercial Wine*,* *Analytical Letters,* 47*(*4*)*, 641-653.

# Hosu A., Cristea V.M., Cimpoiu 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.

1. David L., Hosu A., Moldovan B., Cimpoiu C. (2014). Evaluation and authentication of red fruits teas by high performance thin-layer chromatographic fingerprinting. *Journal of Liquid Chromatography & Related Technologies* 37(12), 1644-1653.
2. Puscas A., Hosu A., Cimpoiu 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.
3. Cimpoiu 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.
4. Bora F.D., Donici A., Voica C., Rusu T., Cozmuța L.M., Cozmuța A.M., Cimpoiu C., Mihăiescu D.E. (2016). The determination of 206Pb/207Pb, 208Pb/206Pb and 87Sr/86Sr isotope rations by ICP-MS for fingerprinting the South-East Romanian wines, *AAB Bioflux*, 8(3), 129-142.
5. Bora F.D., Donici A., Voica C., Rusu T., Cimpoiu C., Nicula C., Peter A., Bunea C.I., Pop N., Mihăiescu D.E. (2016). Inductively coupled plasma-mass spectrometry (ICP-MS) characterization of some white wines from Dealu Bujorului Vineyard by their mineral content, *AAB Bioflux*, 8(3), 156-175.
6. **Lucrări publicate în ultimii 10 anii în reviste şi volume de conferinţe cu referenţi**

**(neindexate)**

**- Reviste**

**- Selecţie cu maximum 20 lucrări în volume de conferinţe**

* 1. **Brevete obţinute în întreaga activitate**

1 brevet

1. Process for depolluting water containing medicamental hormonal and xenoestrogenic organic substances, RO125296-A2, Chintoanu M., Cimpoiu C., Costineanu D., Ferenczi L., Ghirisan A., Miclaus V., Miclean M., Ozunu A., Roman, C. (2010).

Nota: Datele sunt preluate din Baza de date Managementul Cercetarii si prezentate in extenso in Anexa Indicatori de calitate pe 10 ani.

**Data: Semnătura:**

01.07.2025