2FIŞA DE VERIFICARE
a îndeplinirii standardelor pentru postul de **profesor universitar**

Prof. Univ. Habil. Dr. Claudia Valentina CIMPOIU

Fişa de verificare (conform anexelor):

Standard	Valoare minimala impusa	Valoare finala proprie	Grad de indeplinire
N_{max}	50	50	Da
FIC	100	173.958	Da
FIC_p	70	172.196	Da
FIC_{AP}	50	134.843	Da
FIC_{AC}	25	125.059	Da
h index	14	21	Da
Director grant/ proiect de cercetare	1	2	Da
Atestat de abilitare/ conducator de doctorat	Da	Da	Da

Domeniu stiintific – Chimie/Chimie analitica

Anexa 1 – Factori de impact din ultimul an

Nr	Articol	FIC	FIC_P	FIC_{AP}	FIC_{AC}
1	Büker, E., Kayabaş Avşar, A., Yildirim, E., Casoni, D., Cobzac, S.C.A., **Cimpoiu, C.** (2025) Unveiling the potential of three endemic *Gypsophila* L. (Caryophyllaceae) as promising carbonic anhydrase inhibitors - bio-metabolic profiles and *in vitro* evaluation of enzyme inhibition and antioxidant capacity. *Antioxidants*, *14*(2),219; https://doi.org/10.3390/antiox14020219	6.0	6.0	6.0	6.0
2	Rad, R., Hosu, A., **Cimpoiu, C.** (2025). Matrix-matching calibration as a new approach for quantitation of monosodium glutamate in food seasoning powders using high performance thin layer chromatography. *Journal of Food Composition and Analysis*, 139, 107153. https://doi.org/10.1016/j.jfca.2024.107153	4.0	4.0	4.0	4.0
3	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	4.5	4.5	4.5	4.5
4	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	5.2	5.2	5.2	5.2
5	Scrob T., Varodi S.M., Vintila 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*, 100471	6.443	6.443	6.443	6.443

6	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.	7.675	7.675	7.675	7.675
7	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	9.231	9.231	9.231	9.231
8	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	9.231	9.231	9.231	9.231
9	**Cimpoiu C**., Cristea V. M., Hosu Anamaria, Sandru M., Seserman L. (2011): Antioxidant activity prediction and classification of some teas using artificial neural networks, *Food Chemistry*, 127 (3), 1323-1328	9.231	9.231	9.231	9.231
10	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.	7.675	7.675	7.675	7.675
11	Puscas A., Hosu A., **Cimpoiu C.** (2013). Application ofa newly developed and validated high-performance thin-layer chromatographic method to control honey adulteration. *Journal of Chromatography A*, 1272, 132-135	4.601	4.601	4.601	4.601
12	**Cimpoiu 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	4.601	4.601	4.601	4.601
13	Moldovan B., David L., Chişbora C., **Cimpoiu C.** (2012). Degradation Kinetics of Anthocyanins from European Cranberrybush (*Viburnum opulus L.*) Fruit Extracts. Effects of Temperature, pH and Storage Solvent. *Molecules* 17, 11655-11666	4.927	4.927	-	-
14	Bolboacă S.D., Pică E.M., **Cimpoiu C**., Jäntschi L. (2008). Statistical Assessment of Solvent Mixture Models Used for Separation of Biological Active Compounds *Molecules*, 13(8), 1617-1639	4.927	4.927	-	-
15	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	4.52	4.52	4.52	4.52
16	**Cimpoiu C**., Hosu A., Hodisan S. (2006): Analysis of some steroids by thin layer chromatography using optimum mobile phases. *Journal of Pharmaceutical and Biomedical Analysis* 41(2), 633-637	3.571	3.571	3.571	3.571
17	**Cimpoiu, C**., Hodisan, S., Tosa, M., Paizs, Cs., Majdik, C. and Irimie, F. D. (2002): Separation of N-alkyl Phenothiazine Sulfones by High Performance Thin Layer Chromatography (HPTLC) Using an Optimum Mobile Phase. *Journal of Pharmaceutical and Biomedical Analysis* 28, 385-389	3.571	3.571	3.571	-

18	**Cimpoiu, C.** and Hodişan, T. (1999): Application of Numerical Taxonomy Techniques to the Choice of Optimum Mobile Phase in High-Performance-Thin-Layer-Chromatography (HPTLC). *Journal of Pharmaceutical and Biomedical Analysis* 21, 895-900	3.571	3.571	3.571	-
19	Hodişan, T., Culea, M., **Cimpoiu, C.** and Cot, A. (1998): Separation, Identification and Quantitative Determination of Free Amino Acids from Plant Extract. *Journal of Pharmaceutical and Biomedical Analysis* 18 (3), 319-323	3.571	3.571	-	-
20	Rusu, D., **Cimpoiu, C.** and Hodişan, T. (1998): The Control Over the New obtaining Procedeum of Indomethacin. *Journal of Pharmaceutical and Biomedical Analysis* 17 (3), 409-413	3.571	3.571	-	-
21	**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	4.831	4.831	4.831	4.831
22	**Cimpoiu, C.** and Hodisan, S. (2002): Quantitative Thin Layer Chromatography Analysis by Photodensitometry, *Reviews in Analytical Chemistry* XXI (1), 55-75	2.458	2.458	2.458	2.458
23	Naşcu, H., Jantschi, L., Hodişan, T., **Cimpoiu, C**., and Cîmpan, G. (1999): Some Applications of Statistics in Analytical Chemistry. *Reviews in Analytical Chemistry*, XVIII (6), 409-456	2.458	2.458	-	-
24	**Cimpoiu, C.** and Hodişan, T. (1997): Mobile Phase Optimization in Thin Layer Chromatography (TLC). *Reviews in Analytical Chemistry* XVI (4), 299-322	2.458	2.458	2.458	-
25	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	3.752	3.752	-	-
26	**Cimpoiu C**., Hosu A., Seserman L., Sandru M., Miclaus V. (2010): Simultaneous determination of methylxanthines in different types of tea by a newly developed and validated TLC method. *Journal of Separation Science*, 33, 3794–3799	3.614	3.614	3.614	3.614
27	**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	2	2	-
28	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	2	2	2	2

29	**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	2	2	2	2
30	**Cimpoiu, C**., (2003): Optimization. In: *Handbook of Thin Layer Chromatography*, Eds. Sherma, J. and Fried B. (New York: Marcel Dekker Press), 81-98	2	2	2	2
31	Porteka B., Mot A.C., **Cimpoiu C**., Hosu A., Bischin C.,Damian G., Fischer Fodor E., Silaghi Dumitrescu R. (2016). Selective Protective Effect of Antioxidant-rich Rumex acetosa Extracts, *Revista de Chimie (Bucharest)*,67(5), 833-837	1.755	1.755	-	-
32	Inceu M., Meghesan-Breja A., Sandu I., Hosu A., PascuL.F., **Cimpoiu C.** (2015). Study Concerning Pesticide Residues in Twenty-seven Romanian White Wines *Revista de Chimie (Bucharest),* 66(3), 368-372	1.755	1.755	1.755	1.755
33	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	1.755	1.755	1.755	1.755
34	**Cimpoiu, C.**, Hodişan, T. (1999): Separarea,identificarea şi determinarea Amitriptilinei şi Nortriptilinei prin cromatografie pe strat subţire de înaltăperformanţă (HPTLC). *Revista de Chimie (Bucharest)* 50 (2), 124-127	1.755	1.755	1.755	-
35	Hodişan, T., Culea, M., **Cimpoiu, C.,** Cot, A. (1998):Studiul aminoacizilor liberi din extracte de plante. II. Separarea, identificarea şi determinarea cantitativă a aminoacizilor liberi din Fagus Silvatica prin cromatografie de lichide (CL) şi cromatografie de gaze(CG). *Revista de Chimie (Bucharest)* 49 (6), 393-397	1.755	1.755	-	-
36	Sârbu, C., **Cimpoiu, C,** Hodişan, T. (1995): Studiul aminoacizilor liberi din extracte de plante (The Study of Free Amino-Acids from Plant Extracts). *Revista deChimie (Bucharest)* 46 (6), 581-584	1.755	1.755	-	-
37	(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/10.1155/2016/234537	2.594	2.594	-	-
38	Hosu A. Floare-Avram V., Magdas A.D., Feher I., InceuM., **Cimpoiu C**. (2016). The Influence of the Variety, Vineyard, and Vintage on the Romanian White Wines Quality. *Journal of Analytical Methods in Chemistry*, Volume 2016, Article ID 4172187, 10 pages, http://dx.doi.org/10.1155/2016/4172187	2.594	2.594	2.594	2.594

39	Avram V., Floare C.G., Hosu A., **Cimpoiu C**., MăruţoiuC., Moldovan Z., (2015). Characterization of Romanian Wines by Gas Chromatography-Mass Spectrometry. *Analytical Letters*, 48(7), 1099-1116	2.267	2.267	-	-
40	Avram V., Magdas D.A., Voica C., Cristea G., **CimpoiuC**., Hosu A., Marutoiu C., (2014). Isotopic Oxygen Ratios and Trace Metal Determination in Some Romanian Commercial Wine*, Analytical Letters,* 47*(4)*, 641-653	2.267	2.267	-	-
41	Hodişan, T., Curtui, M., Cobzac, S., **Cimpoiu, C.** and Haiduc, I. (1998): The Limit of Detection (LOD) Improvement in TLC Determination of U and Th in presence of Other Metallic Ions. *Journal of Radioanalytical and Nuclear Chemistry* 238 (1-2), 179- 182	1.754	1.754	-	-
42	Hosu Anamaria, **Cimpoiu C**., Miclaus V., Janschi L. (2011): Antioxidant Content of Three Different Varieties of Wine Grapes, *Biotechnology and BiotechnologicalEquipment*, 25 (1), 2217-2221	1.762	-	-	-
43	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	1.735	1.735	1.735	1.735
44	Hosu, A., Cimpoiu C. (2020). Evaluation of various biological activities of natural compounds by TLC/HPTLC. *Journal of Liquid Chromatography &Related Technologies*, https://doi.org/10.1080/10826076.2020.1725548	1.467	1.467	1.467	1.467
45	Scrob T., Hosu A., **Cimpoiu C.** (2019) Trends inanalysis of vegetables by high performance TLC. *Journal of Liquid Chromatography & RelatedTechnologies*, 42(9-10), 249-257.	1.467	1.467	1.467	1.467
46	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	1.467	1.467	1.467	1.467
47	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	1.467	1.467	1.467	1.467
48	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	1.467	1.467	1.467	1.467
49	Hosu A., Pop B., **Cimpoiu C.** (2015). The ForensicAnalysis of Pigments from Some Inks by HPTLC. *Journal of Liquid Chromatography & Related* *Technologies*, 38, 1109-1112	1.467	1.467	1.467	1.467

50	David L., Hosu A., Moldovan B., **Cimpoiu C.** (2014). The evaluation and authentication of red fruits teas by high performance thin-layer chromatographic fingerprinting. *Journal of Liquid Chromatography & Related Technologies* 37(12), 1644-1653	1.467	1.467	1.467	1.467
	TOTAL	**173.958**	**165.132**	**134.843**	**125.059**

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Prof. dr. habil. Claudia CIMPOIU