

Botez Elisabeta

Publicații peste hotare - 2.

Publicații indexate în SCOPUS - 2. Teze/Rezumate în culegeri - 6.

2020 - 1

Development of several hybrid drying methods used to obtain red beetroot powder

Ceclu Liliana¹, Nistor Oana Viorela², Andronoiu Doina Georgeta², Mocanu Gabriel-Dănuț², Barbu Viorica Vasilica², Maidan Anastasia², Rudi Ludmila³, Botez Elisabeta²

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Food Chemistry

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Disponibil online 9 January, 2020. Descarcări-0. Vizualizări-826

2018 - 2

Ohmically heated courgettes (cucurbita pepo var. Obloga) purees especially designed for dysphagia

Tănase Luiza-Andreea¹, Olaru Lucian Daniel¹, Nistor Oana Viorela¹, Andronoiu Doina Georgeta¹, Seremet (Ceclu) Liliana², Botez Elisabeta¹

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Microbial Biotechnology

Nr. 2(7) / 2008 / ISSN 1810-648X / ISSNe 2537-6365

Disponibil online 19 February, 2019. Descarcări-14. Vizualizări-716

The influence of substituting NaCl with KCl on telemea cheese: physico - chemical composition, textural and sensorial properties

Mocanu Gabriel-Dănuț, Nistor Oana Viorela, Andronoiu Doina Georgeta, Botez Elisabeta

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Microbial Biotechnology

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Disponibil online 19 February, 2019. Descarcări-18. Vizualizări-752

2017 - 1

Influence of different drying methods on the physicochemical properties of red beetroot (Beta vulgaris L. var. Cylindra)

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Food Chemistry

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2016 - 4

Cranberries (*Vaccinum Vitis Idaea*) potential to develop new functional dairy desserts

Andronoiu Doina Georgeta¹, Nistor Oana Viorela¹, Mocanu Gabriel-Dănuț¹, Ursache (Strimbei) Florentina Mihaela¹, Matei (Bujeniță) Viviana Monica², Botez Elisabeta¹

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Microbial Biotechnology

Nr. 1(31) / 2007 / ISSN 1810-9551

Disponibil online 14 March, 2019. Descarcări-0. Vizualizări-693

Health benefits of chicken baked meat products enriched with bioactive compounds from vegetal source

Nistor Oana Viorela, Andronoiu Doina Georgeta, Mocanu Gabriel-Dănuț, Ghinea Ioana Otilia, Botez Elisabeta

Universitatea „Dunarea de Jos”, Galați

Microbial Biotechnology

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Disponibil online 13 March, 2019. Descarcări-3. Vizualizări-697

New technological and nutritional improving of pork baked products reformulated with protein emulsions based on dried tomatoes

Nistor Oana Viorela, Andronoiu Doina Georgeta, Mocanu Gabriel-Dănuț, Botez Elisabeta

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Microbial Biotechnology

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Disponibil online 14 March, 2019. Descarcări-1. Vizualizări-608

The effect of cranberries (*Vaccinum vitis idaea*) supplementation on physicochemical, textural and sensorial properties of ice cream

Nistor Oana Viorela¹, Andronoiu Doina Georgeta¹, Mocanu Gabriel-Dănuț¹, Ursache (Strimbei) Florentina Mihaela¹, Stoica-Chirica (Pletea) Maria², Botez Elisabeta¹

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