

Lista publicațiilor: Andronoiu Doina Georgeta (5), Descărcări - 21, Vizualizări - 3308

Publicații peste hotare,

1. Mocanu, Gabriel-Dănuț. Nistor, Oana Viorela. Andronoiu, Doina Georgeta. Seremet (Ceclu), Liliana. Gheonea, Ionica Dima. Mihalcea, Liliana. Barbu, Viorica Vasilica. Constantin, Oana Emilia. Pătrașcu, Livia. Effects of drying methods on quality parameters of potato and red beetroot purée with *Lactobacillus delbrueckii*. *Journal of Food and Nutrition Research*. 2020, nr. 1, 23-34. ISSN 1336-8672.
2. Nistor, Oana Viorela. Mocanu, Gabriel-Dănuț. Andronoiu, Doina Georgeta. Barbu, Viorica Vasilica. Seremet (Ceclu), Liliana. A Complex Characterization of Pumpkin and Quince Purees Obtained by a Combination of Freezing and Conventional Cooking. *Foods*. 2022, nr. , 1-15. ISSN 2304-8158, ISSNNe 2304-8158.
3. Seremet (Ceclu), Liliana. Nistor, Oana Viorela. Andronoiu, Doina Georgeta. Mocanu, Gabriel-Dănuț. Barbu, Viorica Vasilica. Maidan, Anastasia. Rudi, Ludmila. Botez, Elisabeta. Development of several hybrid drying methods used to obtain red beetroot powder. *Food Chemistry*. 2020, nr. , 0-0. ISSN 0308-8146.
4. Nistor, Oana Viorela. Seremet (Ceclu), Liliana. Mocanu, Gabriel-Dănuț. Barbu, Viorica Vasilica. Andronoiu, Doina Georgeta. Stanciuc, Nicoleta. Three Types of Red Beetroot and Sour Cherry Based Marmalades with Enhanced Functional Properties. *Molecules. Basel, Switzerland*. 2020, nr. , 0-0. ISSN -, ISSNNe 1420-3049.
5. Nistor, Oana Viorela. Seremet (Ceclu), Liliana. Andronoiu, Doina Georgeta. Rudi, Ludmila. Botez, Elisabeta. Influence of different drying methods on the physicochemical properties of red beetroot (*Beta vulgaris* L. var. *Cylindra*). *Food Chemistry*. 2017, nr. , 59-67. ISSN 0308-8146.



Copyright © 2011-2024 Instrumentul Bibliometric Național.
Institutul de Dezvoltare a Societății Informaționale.
Actualizat: 17.05.2024, accesat: 17.05.2024
Disponibil: <https://ibn.idsi.md>

