

## [Andronoiu Doina Georgeta](#)

4. Articole în reviste de peste hotare

4.2. Articole în reviste din Scopus - 5

Teze/Rezumate în culegeri - 6.

**2022 - 1**

### **A Complex Characterization of Pumpkin and Quince Purees Obtained by a Combination of Freezing and Conventional Cooking**

*Nistor Oana Viorela<sup>1</sup>, Mocanu Gabriel-Dănuț<sup>1</sup>, Andronoiu Doina Georgeta<sup>1</sup>, Barbu Viorica Vasilica<sup>1</sup>, Ceclu Liliana<sup>2</sup>*

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#### **Foods**

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Disponibil online 3 September, 2022. Descarcări-13. Vizualizări-304

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**2020 - 3**

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

*Ceclu Liliana<sup>1</sup>, Nistor Oana Viorela<sup>2</sup>, Andronoiu Doina Georgeta<sup>2</sup>, Mocanu Gabriel-Dănuț<sup>2</sup>, Barbu Viorica Vasilica<sup>2</sup>, Maidan Anastasia<sup>2</sup>, Rudi Ludmila<sup>3</sup>, Botez Elisabeta<sup>2</sup>*

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#### **Food Chemistry**

Vol. 310, / 2020 / ISSN 0308-8146

Disponibil online 9 January, 2020. Descarcări-0. Vizualizări-835

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### **Effects of drying methods on quality parameters of potato and red beetroot purée with *Lactobacillus delbrueckii***

*Mocanu Gabriel-Dănuț<sup>1</sup>, Nistor Oana Viorela<sup>1</sup>, Andronoiu Doina Georgeta<sup>1</sup>, Ceclu Liliana<sup>1</sup>, Gheonea Ionica Dima<sup>1</sup>, Mihalcea Liliana<sup>2</sup>, Barbu Viorica Vasilica<sup>1</sup>, Constantin Oana Emilia<sup>1</sup>, Pătrașcu Livia<sup>1</sup>*

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<sup>2</sup> Universitatea de Stat „Bogdan Petriceicu Hasdeu”, Cahul

#### **Journal of Food and Nutrition Research**

Nr. 1(59) / 2020 / ISSN 1336-8672

Disponibil online 7 October, 2020. Descarcări-0. Vizualizări-894

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### **Three Types of Red Beetroot and Sour Cherry Based Marmalades with Enhanced Functional Properties**

*Nistor Oana Viorela<sup>1</sup>, Ceclu Liliana<sup>2</sup>, Mocanu Gabriel-Dănuț<sup>1</sup>, Barbu Viorica Vasilica<sup>1</sup>, Andronoiu Doina Georgeta<sup>1</sup>, Stanciuc Nicoleta<sup>1</sup>*

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#### **Molecules (Basel, Switzerland)**

Vol. 25, / 2020 / ISSN - / ISSNe 1420-3049

Disponibil online 13 November, 2020. Descarcări-8. Vizualizări-596

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**2017 - 1**

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

*Nistor Oana Viorela<sup>1</sup>, Ceclu Liliana<sup>2</sup>, Andronoiu Doina Georgeta<sup>1</sup>, Rudi Ludmila<sup>3</sup>, Botez Elisabeta<sup>1</sup>*

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**Food Chemistry**

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Disponibil online 9 December, 2017. Descarcări-0. Vizualizări-788

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