
Perioada 1.10.2009-28.02.2013
 Funcția sau postul ocupat Asistent universitar – perioadă determinată
 Principalele activități și responsabilități Activități de predare Seminar *Operații și aparate în industria alimentară, Operații și aparate în alimentația publică și agroturism, Fenomene de transfer, Analize spectroscopice, Tehnici de separare cromatografică, Contaminanți alimentari*
 Numele și adresa angajatorului Universitatea „Ștefan cel Mare” din Suceava, Facultatea de Inginerie Alimentară
 Tipul activității sau sectorul de activitate Educație

Educație și formare

Perioada 1.10.2009-16.11.2012
 Calificarea / diploma obținută Doctor în Ingineria Materialelor – titlul tezei CERCETĂRI ȘI CONTRIBUȚII PRIVIND NOI TEHNICI ȘI ECHIPAMENTE PENTRU ÎNCERCAREA, MONITORIZAREA ȘI CARACTERIZAREA REOLOGICĂ AVANSATĂ A MATERIALELOR VÂSCOASE, Ordinul Ministrului Educației, cercetării tineretului și sportului nr. 6508 din 19.12.2012
 Numele și tipul instituției de învățământ / furnizorului de formare Universitatea „Ștefan cel Mare” Suceava, Facultatea de Inginerie Alimentară, Domeniul: Ingineria Materialelor
 Perioada 1.02.2011-30.04.2011
 Calificarea / diploma obținută Mobilitate academică
 Numele și tipul instituției de învățământ / furnizorului de formare Universitatea Politehnică din Valencia, Institutul de Inginerie Alimentară pentru Dezvoltare, Valencia, Spania
 Perioada 2004-2009
 Calificarea / diploma obținută Inginer diplomat
 Numele și tipul instituției de învățământ / furnizorului de formare Universitatea „Ștefan cel Mare”, Facultatea de Inginerie Alimentară, Ingineria Produselor Alimentare – media ponderată a anilor de studiu 9.94, media examenului de licență 10
 Perioada Octombrie 2006-Februarie 2007
 Calificarea / diploma obținută Mobilitate academică – Erasmus Socrates
 Numele și tipul instituției de învățământ / furnizorului de formare Universitatea Miguel Hernandez de Elche, Școala Politehnică Superioară din Orihuela, Spania
 Perioada 2000-2004
 Calificarea / diploma obținută Diplomă de Bacalaureat
 Numele și tipul instituției de învățământ / furnizorului de formare Liceul de Informatică „Spiru Haret” Suceava, Profil Chimie-Biologie

Limba

Engleză
 Spaniolă
 Franceză

Înțelegere		Vorbire		Scriere
Ascultare	Citare	Participare la conversație	Discurs orale	Exprimare scrisă
Avansat	Avansat	Mediu	Mediu	Avansat
Avansat	Avansat	Avansat	Mediu	Mediu
Începător	Începător	Începător	Începător	Începător

(*) Nivelul cadrului european comun de referință pentru limbi

Competențe și aptitudini tehnice

Descrieți competențele și indicați contextul în care au fost dobândite. Eliminați rândul dacă este cazul (vezi instrucțiunile)

Competențe și cunoștințe de utilizare a calculatorului	Microsoft Office (Word, Excel, Power Point), programe specializate statistice (SPSS 16, Statgraphics 5.1, Unscrambler X 10.1, Design Expert 6.0)
Permis(e) de conducere	B
Recenzor	Recenzor la 19 reviste cotate ISI
Premii	Gheorghe Gutt, Sonia Gutt, Mircea Adrian Oroian , Andrei Gutt - Medalia de Aur – International Salon of Invents PRO INVENT, 8 th Edition, Cluj Napoca, Romania – Grup de Invenții (2010) Gheorghe Gutt, Sonia Gutt, Andrei Gutt, Mircea Adrian Oroian - Medalia de Argint - International Exhibition of Creativeness and Innovation Euro Invent, Iasi, Romania pentru Reometre și areometre (2010) Mențiune specială – Olimpiada Națională de Chimie 2003 8 Articole premiate CNCSIS
Contracte de cercetare	Director al 3 contracte de cercetare cu mediul economic în valoare de aproximativ 21.000 euro Director contract de cercetare PN-II-RU-TE-2014-4-0110, cu titlul „Dezvoltarea și implementarea de tehnici instrumentale pentru autentificarea și depistarea falsificării mierii de albine” 549850 lei (aprox 125000 euro)

14.04.2016

Conf. univ. dr. ing. **Mircea-Adrian OROIAN**

Listă lucrări științifice

1. Teză de doctorat

Oroian M. A., 2012, Cercetări și contribuții privind noi tehnici și echipamente pentru încercarea, monitorizarea și caracterizarea reologică avansată a materialelor vâscoase” sub conducerea domnului prof. univ. dr. ing. Gheorghe GUTT. Titlul de doctor a fost confirmat prin ordinul Ministrului Educației, Cercetării, Tineretului și Sportului nr. 6508/19.12.2012

2. Proiecte de cercetare - dezvoltare coordonate

2.1. Director al contractului nr. 20641/13.12.2013 „Studiu privind valorificarea materialelor vegetale și a subproduselor din industria alimentară pentru obținerea de suplimente alimentare cu proprietăți antioxidante” încheiat cu S. C. Enzymes & Derivates S. A. Piatra Neamț, valoarea contractului 10.100 Euro

2.2. Director al contractului nr. 17408/2014 cu S. C. Alevia SRL Falticeni, Cercetari privind stabilirea compozitiei unor extracte vegetale cu proprietati antioxidante.

2.3. Director al contractului nr. 3564/9.03.2015 cu S. C. Alevia SRL Falticeni, Cercetari privind caracterizarea avansata a unor extracte obtinute din materii vegetale in scopul fabricarii de suplimente alimentare.

2.4. Director al Contractului PN-II-RU-TE-2014-4-0110, cu titlul „Dezvoltarea și implementarea de tehnici instrumentale pentru autentificarea și depistarea falsificării mierii de albine” 549850 lei (aprox 125000 euro)

2.5. Membru proiect de cercetare PN-II-RU-TE-2014-4-0214 - Îmbunătățirea caracteristicilor reologice, biochimice și tehnologice în obținerea pâinii prin utilizarea de diferite fainuri compozite - director de proiect conf. univ. dr. ing. Georgiana Codina

3. Articole ISI Thomson

3.1. **Oroian, M.**, Amariei, S., Escriche I., Gutt, G., 2013, Rheological aspects of Spanish honeys, *Food and Bioprocess Technology*, 6(1), 228-241
<http://link.springer.com/article/10.1007/s11947-011-0730-4>

3.2. **Oroian, M.**, Physicochemical and rheological properties of Romanian honeys, *Food Biophysics*, 7(4), 296-307
<http://link.springer.com/article/10.1007/s11483-012-9268-x>

3.3. **Oroian M.**, Amariei, S., Escriche, I., Gutt, G., (2013), A viscoelastical model for honey using the time-temperature superposition principle (TTSP), *Food and Bioprocess Technology*, 6(9), 2251-2260
<http://link.springer.com/article/10.1007/s11947-012-0893-7>

3.4. **Oroian M.**, 2013, Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures, *Journal of Food Engineering*, 119(1), 167-172
<http://www.sciencedirect.com/science/article/pii/S0260877413002641>

3.5. Buculei, A., Amariei, S., **Oroian, M.**, Gutt, G., Gaceu, L., Birca, A., 2014, Metals migration between product and metallic package in canned meat, *LWT - Food Science and Technology*, 58(2), 364-374
<http://www.sciencedirect.com/science/article/pii/S0023643813002090>

3.6. **Oroian, M.**, Amariei, S., Gutt, G., 2014, Patulin in apple juices from the Romanian market, *Food Additives & Contaminants: Part B: Surveillance*, 7(2) 147-150
<http://www.tandfonline.com/doi/abs/10.1080/19393210.2013.861518#.UuZevfuxWHs>

3.7. **Oroian, M.**, Amariei, S., Escriche, I., Leahu, A., Damian, C., Gut, G., 2014, Chemical composition and temperature influence on the rheological behaviour on honeys, *International Journal of Food Properties*, 17(10), 2228-2240,

<http://www.tandfonline.com/doi/abs/10.1080/10942912.2013.791835#.VLkhkCyWknk>

- 3.8. Amariei, S., Ropciuc, S., Gutt, G., **Oroian, M.**, 2014, Influence of packing materials and temperature on yeast activity, *Romanian Biotechnological letters*, 19(4), 9484-9493 <http://www.rombio.eu/vol19nr4/Content.htm>
- 3.9. **Oroian, M.**, Amariei, S., Gutt, G., 2015, Acrylamide in Romanian food using HPLC-UV and a health risk assessment, *Food Additives & Contaminants: Part B*, 8(2), 136- 141
<http://www.tandfonline.com/doi/full/10.1080/19393210.2015.1010240#abstract>
- 3.10. **Oroian, M.**, Amariei, S., Leahu, A., Gutt, G., 2015, Multi-element composition of honey as a suitable tool for its authenticity analysis, *Polish Journal of Food and Nutrition Sciences*, 65(2), 93-100
http://journal.pan.olsztyn.pl/?p=rec&s_rok=2015&s_numer=2
- 3.11. **Oroian, M.**, Ropciuc, S., Amariei, S., Gutt, G., 2015, Correlations between Density, Viscosity, Surface Tension and Ultrasonic Velocity of Different Mono- and Di- Saccharides, *Journal of Molecular Liquids*, 207, 145-161
<http://www.sciencedirect.com/science/article/pii/S0167732215001798>
- 3.12. **Oroian, M.**, Escriche, I., 2015, Antioxidants: characterization, natural sources, extraction and analysis, *Food Research International*, 74, 10-36
<http://www.sciencedirect.com/science/article/pii/S0963996915001817>
- 3.13. **Oroian, M.**, 2015, Influence of temperature, frequency and moisture content on honey viscoelastical parameters - neural networks and adaptive neuro-fuzzy inference system prediction, *LWT Food Science and Technology*, 63(2), 1309-1316
<http://www.sciencedirect.com/science/article/pii/S0023643815003333>
- 3.14. Oroian, M., Amariei, S., Rosu, A., & Gutt, G. (2015). Classification of unifloral honeys using multivariate analysis. *Journal of Essential Oil Research*, 27(6), 533-544.
<http://www.tandfonline.com/doi/abs/10.1080/10412905.2015.1073183>
- 3.15. Dranca, F., & Oroian, M. (2015). Optimization of ultrasound-assisted extraction of total monomeric anthocyanin (TMA) and total phenolic content (TPC) from eggplant (*Solanum melongena* L.) peel. *Ultrasonics sonochemistry*. 31, 637-646
<http://www.sciencedirect.com/science/article/pii/S1350417715300742>
- 3.16. Dranca, F., & Oroian, M. (2015). Total Monomeric Anthocyanin, Total Phenolic Content and Antioxidant Activity of Extracts from Eggplant (*Solanum Melongena* L.) Peel Using Ultrasonic Treatments. *Journal of Food Process Engineering*.
<http://onlinelibrary.wiley.com/doi/10.1111/jfpe.12312/abstract?userIsAuthenticated=false&deniedAccessCustomise dMessage>
- 3.17. Oroian, M., Prisacaru, A., Hretcanu, E. C., Stroe, S. G., Leahu, A., & Buculei, A. (2015). Heavy metals profile in honey as a potential indicator of botanical and geographical origin. *International Journal of Food Properties*, (just-accepted).
<http://www.tandfonline.com/doi/abs/10.1080/10942912.2015.1107578#.Vt1dFUBoeUk>
- 3.18. Paduret, S., Oroian, M., Gutt, G., & Amariei, S. (2016). Evaluation Of Strawberry Texture In Close Relation With Their Anisotropy. *International Journal of Food Properties*, (just-accepted).
<http://www.tandfonline.com/doi/abs/10.1080/10942912.2016.1155054#.Vt1dYEBoeUk>
- 3.19. Oroian, M., Paduret, S., Amariei, S., & Gutt, G. (2016). Chemical composition and temperature influence on honey texture properties. *Journal of food science and technology*, 53(1), 431-440.
<http://link.springer.com/article/10.1007/s13197-015-1958-1>
- 3.20. Escriche, I., Oroian, M., Visquert, M., Gras, M. L., & Vidal, D. (2016). Rheological Properties of Honey from Burkina Faso: Loss Modulus and Complex Viscosity Modelling. *International Journal of Food Properties*, (just-accepted).
<http://www.tandfonline.com/doi/abs/10.1080/10942912.2015.1136938#.Vt1dqEBoeUk>
- 3.21. Dinu, M. Constantinescu, G., Oroian, M., 2013, Research on obtaining a mixture from flour for manufacture bakery products with high nutritional value, Nano, bio and green technologies for a sustainable future conference proceedings, 13th International Multidisciplinary Scientific Geoconference SGEM 2013, 16-22 June, Albena Co. Bulgaria, 227-234

4. Cărți

4.1. **Oroian, M.**, 2014, Autenticarea produselor alimentare și depistarea falsurilor, Ed. Performatica, Iași

4.2. **Oroian, M.**, 2015, Elemente de reologie, Ed. Performatica, Iași

5. Brevete de invenție indexate ISI Thomson

5.1. Gutt G., Gutt S., **Oroian M.A.**, Reovâscozimetru, RO 126493 A2

http://apps.webofknowledge.com/full_record.do?colName=DIIDW&recordID=2011J76401&page=2&qid=1&log_event=yes&viewType=fullRecord&SID=W1fUI7kLfx8AEIAFC&product=UA&doc=16&search_mode=GeneralSearch

6. Articole publicate în reviste indexate în Baze de date Internaționale (BDI):

6.1. **Oroian, M. A.**, Gutt, G., 2010, Effect of potato starch and agar on the rheological behaviour of tomato ketchup, Journal Food and Environment Safety of the Suceava University – FOOD ENGINEERING, 9(1), 50-55

<http://www.fia.usv.ro/fiajournal/index.html>

6.2. **Oroian, M. A.**, Gutt, G., 2010, Influence of total soluble content, starter culture and time period on rheological behaviour of cultured buttermilk, Journal Food and Environment Safety of the Suceava University – FOOD ENGINEERING, 9(2), 73-78

<http://www.fia.usv.ro/fiajournal/index.html>

6.3. **Oroian, M.A.**, Escriche, I., Gutt, G., 2011, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, Food and Environment safety, 10(2), 24-29

<http://www.fia.usv.ro/fiajournal/index.html>

6.4. **Oroian, M. A.**, Escriche, I., Gutt, G., (2011), Viscoelastical behaviour of some food materials from the Spanish market, Food and Environment Safety, No. 10 (4), 13-17

<http://www.fia.usv.ro/fiajournal/index.html>

6.5. Damian, C., **Oroian, M.A.**, Şmadici, A., (2011), Effect of addition of corn flakes on rheological behavior of some yogurt, Food and Environment Safety, no. 10 (4), 84-88

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6.6. **Oroian, M.A.**, Gutt, S., Gutt G., 2011, Influence of hydrocolloids on the Rheological Behavior of Blueberries Yogurt, Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium, ISBN 978-3-901509-83-4, ISSN 1726-9679, 1031-1032

<http://www.scopus.com/authid/detail.url?authorId=55507420600>

6.7. Gutt, S.; Gutt, G.; Severin, T. - L.; Poroş - Seritan, M.; Mironeasa, S. & **Oroian, M. A.**: 2011, Portable Hardness Tester Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium, ISBN 978-3-901509-83-4, ISSN 1726-9679

<http://www.scopus.com/authid/detail.url?authorId=55507420600>

6.8. **Oroian, M.**, Gutt, G., (2012), Viscoelastical behavior of honeys, Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference, vol. 8., no.2, 209-211

http://scholar.google.ro/scholar?start=10&q=oroian+mircea&hl=ro&as_sdt=0,5

6.9. Buculei A., Amariei, S., Stefanov, St., Gutt, Ghe., **Oroian, M.**, Ionescu, M., Study regarding the evolution of heavy metals in carbonated drinks at storage, Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference, vol. 8., no.1, 172-176

http://scholar.google.ro/scholar?q=Study+regarding+the+evolution+of+heavy+metals+in+carbonated+drinks+at+storage&btnG=&hl=ro&as_sdt=0%2C5

6.10. Leahu, A., Amariei, S., Avramiuc, M., Hretcanu, C.-E., Damian, C., **Oroian, M.**, 2012, Influence of maturation on technological parameters of white wine chardonnay and Pinot gris, Food and Environment safety, 11(2), 33-37

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- 6.11. **Oroian, M., Leahu, A., Damian, C., Buculei, A.,** (2012), Honey classification using colour measurement, Food and Environment Safety, no. 11 (2), 29-32
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.12. **Oroian M.** 2012, Influence of chemical composition and temperature on honey phase angle, Food and Environment Safety, 11(4), 72-77
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.13. **Damian, C., Oroian, M. A., Leahu, A., Carpiuc, N.,** (2012), Effect of addition of carrageenan on rheological behaviour of yogurt, Food and Environment Safety, no. 11(2), 53-58
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.14. **Leahu A., Damian, C., Carpiuc, N., Oroian, M., Avramiuc, M.,** 2013, Change in colour and physicochemical quality of carrot juice mixed with other fruits, Journal of Agroalimentary Processes and Technologies, 19(2), 241-246
- 6.15. **Oroian, M.,** 2013, Influence of different hydrocolloids on the rheological behaviour of low caloric food deserts, Journal of Agroalimentary Processes and Technologies, 19(1), 57-65
http://journal-of-agroalimentary.ro/admin/articole/74192L09_Vol_19_1_2013_57-64.pdf
- 6.16. **Leahu, A., Damian, C., Oroian, M., Ropciuc, S.,** 2013, Physico-chemical parameters of fruit juices evolution during storage, Lucrări Științifice-Seria Zootehnie, vol. 59, 213-217
http://www.univagro-iasi.ro/revista_zoo/ro/documente/Pdf_Vol_59/Ana_Leahu.pdf
- 6.17. **Damian, C., Oroian M.,** 2013, Effect of thermal treatment on antioxidant activity and colour of carrot purées, Ovidius University Annals of Chemistry, 24(1), 35-38
http://anale-chimie.univ-ovidius.ro/anale-chimie/chemistry/2013-1/pdf_rezumat/7_damian.pdf
<http://scholar.google.ro/scholar?hl=ro&q=oroian+mircea&btnG=>
- 6.18. **Leahu, A., Damian, C., Oroian, M., Hretcanu, C.,** 2013, Estimation of biochemical properties of walnuts from the region of Suceava-Romania, Food and Environment Safety, 12(2), 169-175
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.19. **Albu, E., Gutt, G., Oroian, M. A.,** 2013, Studies regarding the pretreatment with dilute acid and enzymatic hydrolysis of wheat straws for bioethanol production, Food and Environment Safety, 12(1), 64-72
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.20. **Damian, C., Carpiuc, N., Leahu, A., Oroian, M., Avramaiuc, M.,** A study on the thermal effect on quality characteristics of tomato purée, Journal of Agroalimentary Processes and Technologies 2013, 19(2), 237-240
http://journal-of-agroalimentary.ro/admin/articole/22912L39_Vol_19_2_2013_237-240.pdf
- 6.21. **Oroian, M., Damian, C., Leahu, A., Gherasim, O.,** 2013, Polyphenol content and antioxidant activity of commercial beers from the Romanian Market, Food and Environment Safety, 12(4), 328-331
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.22. **Oroian, M.,** 2013, Occurrence of caffeine in carbonated drinks cola type from Romanian market, Advances in Environment Technologies, Agriculture, Food and Animal Science, Brasov 2013, 263-267, ISSN: 2227-4359
<http://www.wseas.us/e-library/conferences/2013/Brasov/ABIETE/ABIETE-45.pdf>
- 6.23. **Dranca, F., Oroian, M.,** 2013, Impact of Microwave Heating on Chemical Properties of Romanian Honeys, Journal of Agroalimentary Processes and Technologies, 19(4), 464-469 – autor corespondent
http://journal-of-agroalimentary.ro/admin/articole/1096L3_Vol_21%281%29_2015_9_13.pdf
- 6.24. **Oroian M., Gutt, G., Amariei, S., Leahu A.,** 2013, Acesulfame K, aspartame and saccharin occurrence in carbonated drinks from the Romanian market, Recent Researches in Medicine, Biology and Bioscience, Grecia 2013, 25-28, ISBN: 978-960-474-326-1
http://scholar.google.ro/scholar?start=20&q=oroian+mircea&hl=ro&as_sdt=0,5
<http://www.wseas.us/e-library/conferences/2013/Chania/BIOMED/BIOMED-02.pdf>
- 6.25. **Gutt, G., Amariei, S., Oroian M. A., Hretcanu, C. E.,** 2013, Portable equipment for advanced characterization of food texture. First part - equipment, Food and Environment Safety, 12(4), 369-375
<http://www.fia.usv.ro/fiajournal/index.html>

- 6.26. Damian, C., Leahu, A., **Oroian, M.**, Avramiuc, M., Carpiuc, N., 2013, Antioxidant activity in extracts from sea buckthorn, University of Agricultural Sciences and Veterinary Medicine Iasi – Lucrări științifice – Seria Zootehnie, 60, 151-154
http://www.univagro-iasi.ro/revista_zoo/ro/documente/Pdf_Vol_60/Cristina_Damian.pdf
- 6.27. **Oroian M.**, Bernicu, D., 2014, Influence of different chemical agents on the adulterated milk physical properties correction, Food and Environment Safety, 13(2), 127-133
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.28. **Oroian, M.**, Leahu, A., 2014, Vegetable fats influence on the physico-chemical and sensorial properties of "Telemea" cheese, Food and Environment Safety, 13(1), 74-79
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- 6.29. **Oroian, M.**, Paduret, S., Gutt, G., 2014, Influence of citrus fibre addition on textural and rheological properties of yogurt, Food and environment safety, 13(4), 335-341
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- 6.30. Leahu, A., **Oroian, M.**, Ropciuc, S., 2014, Total phenolics of fresh and frozen minor berries and their antioxidant properties, Food and Environment Safety, 13(1), 87-93
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- 6.31. Amariei, S., Gutt, G., **Oroian, M.**, Bodnar, A., 2014, Study on toxic metal levels in commercial marine organisms from Romanian market, Analele Universitatii "Ovidius" Constanta - Seria Chimie, 25(2), 59-64
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- 6.32. **Oroian, M.**, Leahu, A., 2014, Virgin olive oil adulteration with other edible oils: influence of substitution on physicochemical properties, Food and Environment Safety, 13(3), 263-266
<http://www.fia.usv.ro/fiajournal/index.html>
- 6.33. Leahu, A., Amariei, S., Damian, C., **Oroian, M.**, Ropciuc, S., 2014, Evaluation of the antioxidant activity of some types of red and white wines, Analele Universitatii "Ovidius" Constanta - Seria Chimie, 25(2), 65-70
<http://www.degruyter.com/view/j/auoc.2014.25.issue-2/issue-files/auoc.2014.25.issue-2.xml>
- 6.34. Damian, C., Olteanu, A., **Oroian, M.**, Leahu, A., Ropciuc, S., 2015, Valorization of Grape by-Products, American Journal of Environmental Protection, 4(3), 134-138
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- 6.35. **Oroian, M.**, 2014, Romanian white wine authentication based on mineral content, Journal of agroalimentary process and technologies, 21(1), 9-13
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- 6.36. Leahu, A., Damian, C., **Oroian, M.**, Juravle, L., Ropciuc, S., 2015, Physico-chemical and Antioxidant Properties of two Medicinal Wild Plants Grown in Moldova Region, Scientific Papers: Animal Science and Biotechnologies, 48(1), 382-388
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- 6.37. Leahu, A., Hrețcanu, C.-E., Ropciuc, S., **Oroian, M.**, 2015, Comparative evaluation of the effects of freezing and boiling on total phenolic content of three commonly consumed vegetables, Analele Universității din Oradea, Fascicula: Ecotoxicologie, Zootehnie și Tehnologii de Industrie Alimentară, XIV, 177-185
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- 6.38. Ropciuc, S., Leahu, A., Oroian, M., Crețescu, I., 2015, Correlative relationship of pectin and ascorbic acid at the biotypes of the species *Rosa canina* L., Analele Universității din Oradea, Fascicula: Ecotoxicologie, Zootehnie și Tehnologii de Industrie Alimentară, XIV, 271-278
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