

# DR. ING. GEORGIANA GABRIELA CODINĂ

## LISTA DE LUCRĂRI

### 1. Articole științifice publicate în reviste indexate ISI

1. **Codină G.G.**, Mironeasa S., 2016, *Use of response surface methodology to investigate the effects of brown and golden flaxseed on wheat flour dough microstructure and rheological properties*, Journal of Food Science and Tehnology- Mysori, IF=1, 241, SRI=1.000, 53:4149-4159, doi:10.1007/s13197-016-2387-5
2. Arghire C., Mironeasa S., **Codină G.G.**, 2016, *Optimization of bread quality of 650 wheat flour type with native inulin by response surface methodology*, The Annals of the Univeristy Dunărea de Jos Galați, Fascicule VI-Food Tehnology, 40 (1): 32-42
3. Mironeasa S., **Codină G.G.**, Stroe S., 2016, *A new simple method for the evaluation of mineral elements in different oilseeds*, Communications in Soil Science and Plant Analysis, IF=0,529, SRI=0.578, 47 (15): 1731-1737
4. Mironeasa S., **Codină G.G.**, 2016, *The Mixolab rheological properties and dough microstructure of deffated mustard-wheat composite flours*, Journal of Food Processing and Preservation, doi:10.1111/jfpp.13130, IF= 0,894, SRI=0.604
5. **Codină G.G.**, Franciuc Simona, Mironeasa S., 2016, *Rheological characteristics and microstructure of milk yogurt as influenced by quinoa flour addition*, Jorunal of Food Quality, 39: 559–566. doi:10.1111/jfq.12210, IF= 0,755
6. Mironeasa S., Mironeasa C., **Codină G.G.**, 2016, *Optimization of wheat-grape seed composite flour to improve alpha-amylase activity and dough rheological behavior*, International Journal of Food Properties, 19 (4): 859-872, IF= 0,915
7. **Codină G.G.**, S. Mironeasa, 2013, *Influence of mixing speed on dough microstructure and rheology*, Food Technology and Biotechnology, 51 (4): 509-519 (IF=0,977; SRI=0,917)
8. **Codină G. G.**, S. Mironeasa, D.V. Voica, C. Mironeasa, 2013, *Multivariate analysis of wheat flour dough sugars, gas production, and dough development at different fermentation times*, Czech J. Food Sci, 31 (3): 222-229, ISSN 1212-1800 (IF =0,685, SRI= 0,34)
9. Mironeasa C., **Codină G. G.**, 2013, *A new approach of audit functions and principles*, Journal of Cleaner Production, 43 (1): 27-36, ISSN 0959-6526, (IF= 3,398, SRI=1,21)
10. **Codină G. G.**, S. Mironeasa, C. Mironeasa, 2012, *Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal alpha-amylase addition*, Journal of the Food Science and Agriculture, 92 (10), 2162-2170, (IF=1.759, SRI=2.74)
11. **Codină G. G.**, S. Mironeasa, C. Mironeasa, C.N. Popa, R. Tamba-Berehoiu, *Wheat Flour Dough Alveograph Characteristics Predicted by Mixolab Regression Models*, 2012, Journal of the Food Science and Agriculture, 92 (3):638-644, (IF= 1.759, SRI= 2.74)
12. S. Mironeasa, **G. G. Codină**, C. Mironeasa, 2012, *The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mixolab*, Journal of Texture Studies, 43 (1): 40-48, ISSN 0022-4901, (IF= 1.051, SRI= 1.06)
13. **G. G. Codină**, V. Paslaru, A. Leahu, 2011, *Influence of inulin and pea fiber addition on the rheological properties of dough and bread quality*, The Journal of Environmental Protection and Ecology (JEPE), 12 (3):1132-1139, ISSN 1311-5065, (IF=0.178)

14. A. Leahu, **G. G. Codină**, M. Avramiuc, 2011, *Modification of the versatile forms of macro and microelements from the soil under the influence of fertilisers and amendments*. Journal of Environmental Protection and Ecology (JEPE), 12 (3):945-951, ISSN 1311-5065, (IF=0.178)
15. **G. G. Codină**, S. Mironeasa, D. Bordei, A. Leahu, 2010, *Mixolab Versus Alveograph and Falling Number*, Czech J. Food Sci, 28 (3): 185-191, ISSN 1212-1800, (IF= 0.413, SRI= 0.34).
16. **G. G. Codină**, D. Voica, 2010, *The influence of different forms of bakery yeast Saccharomyces cerevisiae type strain on the concentration of individual sugars and their utilization during fermentation*, Roumanian Biotechnological Letters, 15 (4): 5417-5422, ISSN 1224-5984 (IF=0.219)
17. N. C. Popa, R. Tamba-Berehoiu, S. Popescu, M. Varga, **G. G. Codină**, 2009, *Predictive model of the alveografic parameters in flours obtained from Romanian grains*, Romanian Biotechnological Letters, 14 (2): 4234-4242, ISSN 1224-5984, (IF= 0.152)
18. **G. G. Codină**, D. Bordei, V. Pâslaru, 2008, *The effect of different doses of gluten on rheological behaviour of dough and breadmaking quality*, Romanian Biotechnological Letters, 13 (6): 37- 42, ISSN 1224-5984, (IF= 0.152)
19. D. Hadaruga, N. Hadaruga, G. Bandur, A. Ravis, V. Paslaru, **G. Codină**, 2008, *Bioactive Nanoparticles, Thermal stability of the oleic acid/ $\alpha$ - and  $\beta$ -cyclodextrin complexes*, Revista de Chimie, 59 (9):994-998, ISSN 0034-7752, (IF=0,389)

## **2. Teza de doctorat**

*Modificarea proprietăților reologice ale aluatului în timpul procesului tehnologic și influența asupra calității pâinii*

Domeniul de doctorat: Inginerie Industrială

## **3. Brevete de invenții**

1. **G.G. Codină**, S. Mironeasa, C. Mironeasa, 2012, *Biscuiți hipocalorici și procedeu de obținere a acestora*. RO 127370 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000945 20101006. Rezumat publicat în Buletinul Oficial de Proprietate Industrială, secțiunea Brevete de Invenție, nr. 5/2012, p. 12.

Disponibil online: [http://www.osim.ro/publicatii/brevete/bopi\\_2012/bopi\\_inv\\_05\\_2012.pdf](http://www.osim.ro/publicatii/brevete/bopi_2012/bopi_inv_05_2012.pdf)

2. **G.G. Codină**, S. Mironeasa, C. Mironeasa, 2012, *Vafe cu conținut ridicat de fibre și procedeu de obținere a acestora*. RO 127472 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000946 20101006.

Rezumat publicat în Buletinul Oficial de Proprietate Industrială, secțiunea Brevete de Invenție, nr. 6/2012, p. 18.

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3. **G.G. Codină**, S. Mironeasa, C. Mironeasa, 2012, *Napolitane cu conținut ridicat de fibre și procedeu de obținere a acestora*. RO 127473 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000947 20101006. Rezumat publicat în Buletinul Oficial de Proprietate Industrială, secțiunea Brevete de Invenție, nr. 6/2012, p. 18.

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## **4. Brevete de invenții propuse (în curs de evaluare)**

1. Mironeasa S., **Codină G.G.**, - patent application to OSIM, *Mix din făină de grâu de tip 650 și făină din diferite semințe oleaginoase* (A/00666) 25.11.2016

2. **Codină G.G.**, Mironeasa S., - patent application to OSIM, *Pâine îmbunătățită nutrițional și metodă de obținere a acestora* (A/00668) 25.11.2016
3. **Codină G.G.**, Mironeasa S., - patent application to OSIM, *Jeleuri hipoglicidice cu un conținut ridicat de fibre și metodă de obținere a acestora* (A/00667)24.11.2016
4. Mironeasa S., **Codină G.G.**, - patent application to OSIM, *Nuga cu inulină și sâmburi de caise și metodă de obținere a acestora* (A/00669) 25.11.2016

### **5. Cărți publicate**

1. **G.G. Codină**, 2010, *Proprietățile reologice ale aluatului din făina de grâu*, Editura AGIR, București, p. 168, ISBN 978-973-720-335-9.
2. D. Bordei, G. Bahrim, V. Pâslaru, C. Gasparotti, A. Elisei, I. Banu, L. Georgescu, **G. Codină**, 2007, *Controlul calității în industria panificației - Metode de analiză*, Editura ACADEMICA, Galați, p. 783, ISBN 978-973-8937-27-7.
3. **G.G. Codină**, 2016, *Metodologia analizei senzoriale*, Editura Performantica, Iași, p. 303 ISBN 978-606-685-439-9

### **6. Proiecte de cercetare ca responsabil de proiect**

1. 2007-2008 - Contract CNCISIS, PN II - RU - TD (cod TD-264) cu titlul *Modificarea proprietăților reologice ale aluatului în timpul procesului tehnologic și influența asupra calității pâinii*, Universitatea „Dunărea de Jos” Galați, Facultatea de Industrie Alimentară, Acvacultură și pescuit
2. 2015-2017 – Contract PNII-RU-TE-2014-4-0214 *Îmbunătățirea caracteristicilor reologice, biochimice și tehnologice în obținerea pâinii prin utilizarea de diferite făinuri compozite*, finanțat de către UEFISCDI
3. 2016-2018 – Contract PN-III-P2-2.1-BG-2016-0079 *Cercetări privind utilizarea de inulină și minerale în panificație. Aspecte tehnologice*, finanțat de către UEFISCDI

### **7. Lucrări indexate în diferite baze de date internaționale**

1. Codină G.G., Mironeasa S., Todosi-Sănduleac E., *Studies regarding the influence of brown flaxseed flour addition in wheat flour of a very good quality for bread making on bread quality*, Bulletin UASVM Food Science and Technology, 2016, 73(2): 70-76, ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 DOI: 10.15835/buasvmcn-fst:12148  
Disponibil on-line: <http://journals.usamvcluj.ro/index.php/fst/article/view/12148>
2. Mironeasa S., Codină G.G., Oroian M., *Bread quality characteristics as influenced by the addition of tomato seed flour*, Bulletin UASVM Food Science and Technology, 2016, 73(2):77-84, ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 DOI: 10.15835/buasvmcn-fst:12149  
Disponibil on-line: <http://journals.usamvcluj.ro/index.php/fst/article/view/12149/pdf>
3. **Codină G.G.**, Marineac A.R., Todosi-Sănduleac E., 2016, *The influence of lupin flour addition on bread quality*, Food and Environment Safety, 15 (3): 216-226
4. **Codină G.G.**, Franciuc S.G., Todosi-Sănduleac E., 2016, *Studies on the influence of quinoa flour addition on bread quality*, Food and Environment Safety, 15 (2): 165-174
5. **Codină G.G.**, Mironeasa S., 2016, *Application of D-Optimal Mixture Design to optimize the wheat-pumpkin composite flour for bread production*, Food and Environment Safety, 15 (1): 10-20

6. Mironeasa S., **Codină G.G.**, 2015, *Physico-chemical properties of blends of corn oil with coriander seed oil*, Food and Environment Safety Journal, 14 (1): 74-83
7. **Codină G.G.**, Poroș-Serișan M., Mironeasa S., 2015, *Blending of sunflower oil with grape seed oil: Impact on physico-chemical parameters and radical scavenging activity*, Food and Environment Safety Journal, 14 (1): 101-107
8. Mironeasa S., **Codină G.G.**, 2015, *Sensory evaluation of millet-yellow flaxseed-hemp composite flour gluten free cookies for optimum formulation by the mixture experimental design*, Food and Environment Safety Journal, 14 (3): 310-319
9. **Codină G.G.**, Mironeasa S., 2014, *Improvement of wheat flour dough rheology by alpha - amylase and protease combination*, Food and Environment Safety Journal, 13 (4): 309-316
10. Mironeasa S., **Codină G.G.**, *Optimization of a strong wheat flour quality with a low alpha amylase content by using response surface methodology*, Journal of Food studies, 2014, 3(1), 15-24
11. Zaharia D., Danciu I., **Codină G.G.**, Mironeasa S., Mironeasa C., *Use of principal component analysis in assessment relationship between technological and rheological parameters of wheat flour*, Journal of Food, Agriculture & Environment 12 (1) : 29 - 32, 2014, ISSN 1459-0255
12. Zaharia D., Danciu I., **Codină G.G.**, Mironeasa S., Mironeasa C., *Relationships of Glutograph parameters with Farinograph and wheat flour characteristics*, Journal of Food, Agriculture & Environment Vol. 12 (1) : 33 - 36, 2014, ISSN 1459-0255.
13. Mironeasa S., **Codină G.G.**, *Effect of citrus fibers addition on wheat flour dough rheological properties*, Food and Environment Safety, 2013, 12(4), 322-32
14. **G.G. Codină**, S. Mironeasa, 2013, *The effect of lecithin on alveograph characteristics, baking and sensorial qualities of wheat flour*, Food and Environment Safety, XII (1): 59-63, ISSN 2068-6609
15. L. Corpas, N.G. Hădăruță, **G.G. Codină**, A. Rivis, E. Guran, E.N. Balița, D. I. Hădăruță, 2012, *Phospholipids in homemade bread*, Journal of Agroalimentary Processes and Technologies, 18 (4): 336-340, ISSN 1453-1399. (BDI)
16. S. Mironeasa, **G.G. Codină**, 2012, *Study of the raw cow milk hygienic parameters from different milk collection centers and different years using a multivariate analysis method*, Food and Environment Safety, XI (4): 59-64, ISSN 2068-6609
17. **G. G. Codină**, S. Mironeasa, 2012, *Effects of dry lager brewing Saccharomyces cerevisiae strain on the fermentation process and beer quality*. Food and Environment Safety, 11 (1): 76-82, ISSN 2068-6609. (BDI)  
Disponibil online: [http://www.fia.usv.ro/fiajournal/files/Journal2012/2012\\_1/single/13/13\\_abs.pdf](http://www.fia.usv.ro/fiajournal/files/Journal2012/2012_1/single/13/13_abs.pdf)
18. **G. G. Codină**, S. Mironeasa, Ana Leahu, 2011, *Predicting the organoleptic quality of some Romanian beer from physical-chemical data using multivariate analysis*, Food and Environment Safety, 2011, 10 (1): 36-42, ISSN 2068-6609. (BDI)  
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19. S. Mironeasa, S. Gutt, Gh. Gutt, **G. G. Codina**, 2011, *Rheological behaviour of wheat flour dough during mixing and heating*, inclus in Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26 noiembrie Austria Center Vienna - Vienna, Austria, ISBN 978-3-901509-83-4, ISSN 1726-9679, inclus în baza de date SCOPUS  
Disponibil online programul conferinței: <http://www.daaam.com/daaam/Downloads/Program.pdf>

20. **G. G. Codină**, S. Gutt, Gh. Gutt, S. Mironeasa, 2011, *Alveograph as a rheological tool to predict the quality characteristics of wheat flour*, va fi inclus in Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26 noiembrie Austria Center Vienna - Vienna, Austria, ISBN 978-3-901509-83-4, ISSN 1726-9679, inclus in data de baze SCOPUS

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21. S. Mironeasa **G. G. Codină**, C. Mironeasa, 2011, *Variation analysis of cow milk composition quality depending on year, season and location in Romania*, Bulletin of University of Agricultural Science and Veterinary Medicine, Cluj-Napoca, 68 (1-2):225-232, ISBN 1843-5262 (BDI și indexat în ISI Thomson Reuters Master Journal List)

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22. S. Mironeasa, **G. G. Codină**, A. Leahu, C. Mironeasa, 2011, *Multivariate statistical analysis of Royal Feteasca wine quality from different regions of Romania country*, Food and Environment Safety, 10 (1):47-52, ISSN 2068-6609. (BDI)

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23. A. Leahu, **G. G. Codină**, S. Mironeasa, A. I. Roșu, 2011, *Effects of A2 phospholipase on dough rheological properties and bread characteristics*, Food and Environment Safety, 10 (1): 66-70, ISSN 2068-6609. (BDI)

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24. A. Leahu, **G.G. Codină**, S. Mironeasa, C. Damian, 2011, *Correlation analyses between some technological parameters of some Romanian wheat varieties grown in the Suceava area*. Food and Environment Safety, 10 ( 2): 65-69, ISSN 2068-6609. (BDI)

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25. **G. G. Codină**, S. Mironeasa, D. V. Voica, 2011, *Influence of wheat flour dough hydration levels on gas production during dough fermentation and bread quality*, Food and Environment Safety, 10 (4):65-69, ISSN 2068-6609. (BDI)

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26. S. Mironeasa, **G. G. Codină**, 2011, *Multivariate analysis in assessment relationships between milk characteristics influenced by the seasonal variations*, Food and Environment Safety, 10 (4): 104-107, ISSN 2068-6609. (BDI)

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[http://www.fia.usv.ro/fiajournal/files/Journal2011/2011\\_4/single/17/17\\_abs.pdf](http://www.fia.usv.ro/fiajournal/files/Journal2011/2011_4/single/17/17_abs.pdf)

27. C. Mironeasa, S. Mironeasa, **G. G. Codină**, 2011, *Study regarding the audit of management principles*, TEHNOMUS - New Technologies and Products in Machine Manufacturing Technologies, 1 (18):325-328, ISSN 1224-029X. (BDI)

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28. S. Mironeasa, A. Leahu, **G. G. Codină**, S. G. Stroe, C. Mironeasa, 2010, *Grape Seed: physico-chemical, structural characteristics and oil content*, Journal of Agroalimentary Processes and Technologies, 16 (1): 1-6, ISSN 1453-1399. (BDI)

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29. S. Mironeasa, C. Mironeasa, **G. G. Codină**, 2010, *Evaluation of mineral element content in grape seed and defatted grape seed*, Food and Environment Safety, IX (2):53-61, ISSN 2068 – 6609. (BDI)
30. D. Voica, **G. G. Codină**, 2009, *The influence of sucrose addition on the fermentative activity of compressed yeast and of the quality of bread obtained from weaker-average flour quality in breadmaking*, Lucrări științifice - Seria Agronomie, 52: 121-124, ISSN 1454-7414. (BDI)  
Disponibil online: [http://www.revagrois.ro/PDF/2009\\_2\\_123.pdf](http://www.revagrois.ro/PDF/2009_2_123.pdf)
31. A. Leahu, **G. G. Codină**, 2009, *The study of milky bacteriums' addition on the quality parameters for German salami*, Lucrări științifice - Seria Agronomie, 52: 701-705, ISSN 1454-7414. (BDI)  
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32. A. Leahu, **G. G. Codină**, M. Avramiuc, 2009, *The study of pasteurization temperature's action and the casein addition on the formation of youghurt rennet*, Lucrări științifice - Seria Agronomie, 52: 694-700, ISSN 1454-7414. (BDI)  
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33. **G. G. Codină**, A. Leahu, 2009, *The improvement of the quality of wheat flour with a lower content of  $\alpha$ -amylase through the addition of different enzymatic products*, Lucrări științifice - Seria Agronomie, vol.52: 629-635, ISSN 1454-7414. (BDI)  
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34. D. Voica, **G. G. Codină**, 2009, *A study of wheat flour fermentation*, Journal of Agroalimentary processes and technologies, 15(2):211-215, ISSN 1453-1399. (BDI)  
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35. **G. G. Codină**, A. Leahu, 2009, *The influence of starch addition on the quality of sour milk obtained with a probiotic culture*, Journal of Agroalimentary processes and technologies, 15 (2): 222-228, ISSN 1453-1399. (BDI)  
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36. **G. G. Codină**, A. Leahu, 2009, *Acceleration of ripening kaschaval cheese using starter cultures with a high proteolytic activity*, Journal of Agroalimentary processes and technologies, 15(2): 216-221, ISSN 1453-1399. (BDI)  
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37. **G. G. Codină**, A. Leahu, S. Mironeasa, 2009, *The influence of acid addition over 650 flour with a higher alpha-amylase activity*, Annals of the Suceava University, Food engineering, VIII (2), ISSN 1842-4597. (BDI)
38. A. Leahu, **G. G. Codină**, S. Mironeasa, 2009, *Analytical testings of the content of nitrates determined at parsley depending on the level of the nitrogen fertilization*, ANNALS of the Suceava University, Food engineering, VIII (2), ISSN 1842-4597. (BDI)
39. A. Leahu, **G. G. Codină**, 2009, *Analytical Testings of the content of nitrates determined at some vegetable species depending on the level of the nitrogen fertilization*, ANNALS of the Suceava University, Food Engineering, VIII (2), ISSN 1842-4597. (BDI)
40. **G. G. Codină**, A. Leahu, 2009, *The influence of inulin addition on the development and the activity of bifidobacterium in milk*, ANNALS of the Suceava University, Food Engineering, VIII (1), ISSN 1842-4597. (BDI)

41. **G. G. Codină**, V. Pâslaru, 2008, *Effect of gluten vital on the alveograph characteristics and bread quality of flour wheat dough with a weaker potential for bread making*, Lurări Științifice - Seria Agronomie, 51:97-105, ISSN 1454-7414. (BDI)  
Disponibil online: [http://www.revagrois.ro/PDF/2008\\_3\\_106.pdf](http://www.revagrois.ro/PDF/2008_3_106.pdf)
42. **G. G. Codină**, V. Pâslaru, 2008, *Effect of sucrose on the mixolab, alveograph characteristics and breadmaking properties of strong wheat flour*, Lucrări Științifice - Seria Agronomie, 51: 97-105, ISSN 1454-7414.  
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43. **G. G. Codină**, 2008, *Effects of different doses of salt on alveograph and bread making quality of wheat flour with average quality for breadmaking*, Journal of Agroalimentary processes and technologies, 14 (1):109-113, ISSN 1453-1399. (BDI)  
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## **8. Participări la conferințe naționale și internaționale reprezentative**

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2. Mironeasa S., **Codină G.G.**, Mironeasa C., *Minerals contents of some pulses and oilseeds*, prezentare sub formă de poster la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September – 1st October, 2016, Cluj-Napoca, Romania
3. **Codină G.G.**, Mironeasa S., Todosi-Sănduleac E., *Studies regarding the influence of brown flaxseed flour addition in wheat flour of a very good quality for bread making on bread quality*, prezentare orală la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September – 1st October, 2016, Cluj-Napoca, Romania
4. Mironeasa S., **Codină G.G.**, Oroian M., *Bread quality characteristics as influenced by the addition of tomato seed flour*, prezentare orală la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September - 1st October, 2016, Cluj-Napoca, Romania
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