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SI A MEDIULUI

L I S T Ă C O M P L E T Ă D E L U C R Ă R I

A. Teza de doctorat

Variația conținutului de elemente utile farmacologic în fructele de *Rosa canina* în funcție de condițiile staționale

B. Cărți si capitole în cărți publicate în ultimii 10 ani

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2. Ropciuc, S., Mehedeniuc., GC., 2023. Procese de bază în alimentație, Editura Performantica, Iași

C. Lucrări indexate ISI/BDI publicate în ultimii 10 ani

Anul 2023

1. Ropciuc, S; Dranca, F; Oroian, MA; Leahu, A; Codina; Prisacaru, AE., 2023. Structuring of Cold Pressed Oils: Evaluation of the Physicochemical Characteristics and Microstructure of White Beeswax Oleogels, Gels 9(3), Q1, WOS:000957769500001
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Articole BDI

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Data

Semnătura

12.06.2023

A handwritten signature in black ink, appearing to be the initials 'SR' or similar, written in a cursive style.