Listă lucrări științifice

1. Lista celor mai relevante lucrări (maxim 10)

1. Oroian, M., **Pădureţ, S.,** Amariei, S., and Gutt, G., (2016), *Chemical composition and temperature influence on honey texture properties*. Journal of Food Science and Technology, 53(1), 431-440. DOI: 10.1007/s13197-015-1958-1 (F.I =1.241, SRI=1)
   http://link.springer.com/article/10.1007/s13197-015-1958-1

2. **Pădureţ, S.,** Oroian, M., Gutt, G., and Amariei, S., (2017), Evaluation of strawberry texture in close relation with their anisotropy. International Journal of Food Properties, VOL. 20, NO. 2, 247–259. DOI:10.1080/10942912.2016.1155054. (F.I.=1.586, SRI=0.651) http://www.tandfonline.com/doi/full/10.1080/10942912.2016.1155054

3. **Pădureţ, S.,** Amariei, S., and Gutt, G., Piscuc, B., (2016), *The evaluation of dandelion (taraxacum officinale) properties as a valuable food ingredient*. Romanian Biotechnological Letters, 21(3), 11569. (FI= 0.404, SRI= 0.146)
   http://www.rombio.eu/rbl3vol21/16.%20Sergiu%20Paduret.pdf

4. Oroian, M., Ropciuc, S., **Paduret, S.,** & Sanduleac, E. T. (2017) Authentication of Romanian honeys based on physicochemical properties, texture and chemometric. Journal of Food Science and Technology, 1-11. (FI= 1.262, SRI= 0.881)
   https://link.springer.com/article/10.1007/s13197-017-2893-0

5. Oroian, M., Ropciuc, S., **Paduret, S.,** Honey adulteration detection using raman spectroscopy, Food Analytical Methods. (FI= 2.038, SRI= 0.386)

https://link.springer.com/content/pdf/10.1007%2Fs12161-017-1072-2.pdf

6. **Pădureţ, S.,** & Gutt, G., (2015), *The use of texture destructive methods to assess the state of pork freshness*. Food and Environment Safety, Volume XIV, Issue 2, pag. 190 – 195.
   http://www.fia.usv.ro/fiajournal/index.html

7. **Pădureţ, S.,** & Gutt, G., (2015), Study regarding the measurement of carrots anisotropy, Annals of the University of Craiova, Biology, Horticulture, Food produce processing technology, Enviromental engineering, Vol. XX (LVI), 257-262.
   http://cis01.central.ucv.ro/analele_universitatii/horticultura/

2. Teza de doctorat

Cercetări şi contribuţii la corelarea şi armonizarea încercărilor mecanice privind textura alimentelor cu încercările mecanice ale materialelor, coord. prof univ. dr. ing. Gheorghe Gutt, Universitatea "Ștefan cel Mare" din Suceava.
http://exlibris.usv.ro:8991/F/9B7ARP6VFG8K5XB3Q72Q75P7SVNTSITBJU44NU7R7GRMBP89L4-25303?func=full-set-set&set_number=354098&set_entry=000001&format=999

7.12.2017

3. **Cărți și capitole în cărți**

1. Pădureţ S, Norocel L, Amariei S, Gutt G, *Evaluarea caracteristicilor de textură a produselor şi materiilor prime alimentare*, Editura Performantica, Iași 2017.

http://exlibris.usv.ro:8991/F/9B7ARP6VFG8K5XB3Q72Q75P7SVNTSITBJU44NU7R7GRMBP89L4-25610?func=full-set-set&set_number=354099&set_entry=000002&format=999

4. Articole/studii in extenso, publicate în reviste din fluxul ştiinţific internaţional principal

Oroian, M., **Pădureţ, S.,** Amariei, S., and Gutt, G., (2016), *Chemical composition and temperature influence on honey texture properties*. Journal of Food Science and Technology, 53(1), 431-440. DOI: 10.1007/s13197-015-1958-1
http://link.springer.com/article/10.1007/s13197-015-1958-1

Pădureţ, S., Oroian, M., Gutt, G., and Amariei, S., (2017), Evaluation of strawberry texture in close relation with their anisotropy. International Journal of Food Properties, VOL. 20, NO. 2, 247–259.DOI:10.1080/10942912.2016.1155054.
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Pădureţ, S., Amariei, S., and Gutt, G., Piscuc, B., (2016), *The evaluation of dandelion (taraxacum officinale) properties as a valuable food ingredient*. Romanian Biotechnological Letters, 21(3), 11569.
http://www.rombio.eu/rbl3vol21/16.%20Sergiu%20Paduret.pdf

Oroian, M., Ropciuc, S., **Paduret, S.,** & Sanduleac, E. T. (2017) Authentication of Romanian honeys based on physicochemical properties, texture and chemometric. Journal of Food Science and Technology, 1-11.

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Oroian, M., Ropciuc, S., **Paduret, S.,** Honey adulteration detection using Raman spectroscopy, Food Analytical Methods.

https://link.springer.com/content/pdf/10.1007%2Fs12161-017-1072-2.pdf

Gutt, G., **Pădureţ, S.,** Amariei, S., and Plesca, M., (2014), *Physical and texture parameters used in the analysis of meat freshness*. Journal of Agroalimentary Prosesses and Technologies, 20(3), 257-262.

http://www.journal-of-agroalimentary.ro/admin/articole/1814L40_Vol_20(3)_2014_257_262.pdf

Gutt, G., **Pădureţ, S**., Amariei, S., Chelaru, M., (2014), *Chopped meat freshness assessment by texture profile analysis,* Lucrări Ştiinţifice - Seria Zootehnie, University of Agricultural Sciences and Veterinary Medicine Iasi, vol. 61, 87-91.

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http://www.uaiasi.ro/revista_zoo/ro/documente/Pdf_Vol_61/Gh_Gutt.pdf

Oroian, M., **Pădureţ, S.,** Gutt, G., (2014), *Influence of citrus fibre addition on textural and rheological properties of yogurt,* Food and Environment Safety, Volume XIII, Issue 4, 335-341.
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Pădureţ, S., & Gutt, G., (2015), *The use of texture destructive methods to assess the state of pork freshness*. Food and Environment Safety, Volume XIV, Issue 2, pag. 190 – 195.
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Pădureţ, S., & Gutt, G., (2015), Study regarding the measurement of carrots anisotropy, Annals of the University of Craiova, Biology, Horticulture, Food produce processing technology, Enviromental engineering, Vol. XX (LVI), 257-262.
http://cis01.central.ucv.ro/analele_universitatii/horticultura/

Oroian, M., Todosi Sănduleac, E., and **Pădureț, S**., (2016), Physico-chemical and textural properties of honeys from north east part of Romania. Food and Environment Safety, Volume XV, Issue 3, 234 - 239.
http://www.fia.usv.ro/fiajournal/files/Journal2016/2016_3/single/4/4_abs.pdf

Oroian, M., Ropciuc, S., Buculei, A., **Pădureț, S**., Todosi, E., 2016, Phenolic Profile of Honeydew Honeys from the North-East Part of Romania, Bulletin UASVM Food Science and Technology, 73(1), 105 - 110.

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Ropciuc, S., Oroian, M., **Pădureț, S**., & Buculei, A. (2017). Honeydew honey adulteration: e-tongue and physico-chemical analyses. Food and Environment Safety Journal, 16(2).

http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/496

5. Lucrări științifice prezentate la conferinte internaționale

1. **Pădureţ, S.** & Gutt, G. (2015). *Freshness assessment of raw pork meat by creep tests*, International Conference for students "Student in Bucovina" May, 7 th -9 th, 2015.
http://www.fia.usv.ro/avizier/stud_bucovina_2015/
2. **Pădureţ, S.** & Gutt, G. (2015). *Study regarding the Measurement of Carrots Anisotropy,* International Conference „Sustainable Development in Agriculture and Horticulture- Third edition" Craiova, 12-13 November 2015.
http://www.agro-craiova.ro/international-symposium-on-sustainable-development-in-agriculture-and-horticulture-2015-2/

3. **Pădureţ, S**. (2016). Study regarding the anisotropy influence on food texture measurement, International Conference for students "Student in Bucovina" November, 10th - 11th, 2016, Suceava, Romania.
http://www.fia.usv.ro/www/pagini/stud_bucovina_2016/program.pdf

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