

LIST DE LUCRĂRI
Prof.dr.ing. NOUR Violeta

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1. **Nour Violeta**, Trandafir I., Cosmulescu S. 2015. Central composite design applied to optimize the hydroalcoholic extraction of bilberry (*Vaccinium myrtillus* L.) fruits. Journal of Food Biochemistry, 39(2), 179-188 (IF=0.853) <http://onlinelibrary.wiley.com/doi/10.1111/jfbc.12119/abstract>
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9. Ionic M.E., **Nour Violeta**, Trandafir I, Cosmulescu S., Botu M. 2013. Physical and chemical properties of some European plum cultivars. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 41(2): 499-503. <http://www.notulaeobotanicae.ro/index.php/nbha/article/view/9354> (IF=0.476)
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