

Universitatea Dunărea de Jos din Galați

Facultatea Știința și Ingineria Alimentelor

Departamentul Știința Alimentelor, Ingineria Alimentelor și Biotehnologii Aplicate

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- 3) Ionita, E., Răpeanu, G., **Stănciuc, N.**, Dalmadi, I., Aprodu, I., Bahrim, G., **2015**. Thermal and high pressure stability of peroxidase extracted from plums. Conference European Biotechnology Congress Location: Bucharest, ROMANIA Date: MAY 07-09, 2015, *Journal of Biotechnology* Pages: S65-S65.
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F. **Lucrări publicate în ultimii 10 ani în reviste și volume de conferințe cu referenți (neindexate)**

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Data: 15.09.2015

Semnătura: