CURRENT AFFILIATION

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Faculty of Food Science and Engineering

Strada Domnească Nr. 111, Galați, Romania

Position: Lecturere, PhD in Food Engineering

PERSONAL INFORMATION

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OANA-VIORELA NISTOR

POSTDOCTORAL RESEARCHER

RESEARCH FIELDS

Novel processing techniques in food industry

SKILLS AND EXPERTISE

Ohmic heating

Hybrid drying technologies using ohmic heating

Novel products processed by ohmic heating for people with special diets

RELEVANT PUBLICATIONS

EFFECT OF ADDED HYDROCOLLOIDS ON READY-TO-EAT COURGETTE (CUCURBITA PEPO) PUREE OHMICALLY TREATED.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY.
2021 | JOURNAL-ARTICLE
DOI: 10.1007/S13197-021-05025-4

EFFECTS OF DRYING METHODS ON QUALITY PARAMETERS OF POTATO AND RED BEETROOT PURÉE WITH LACTOBACILLUS DELBRUECKII.
JOURNAL OF FOOD AND NUTRITION RESEARCH.
2020 | JOURNAL-ARTICLE
https://www.researchgate.net/publication/339228711_effects_of_drying_methods_on_quality_parameters_of_potato_and_red_beetroot_puree_with_lactobacillus_delbrueckii

DEVELOPMENT OF SEVERAL HYBRID DRYING METHODS USED TO OBTAIN RED BEETROOT POWDER.
FOOD CHEMISTRY.
2020 | JOURNAL-ARTICLE
https://www.sciencedirect.com/science/article/abs/pii/s0308814619317625

PROJECT
PCE 159/2021

Novel transition from probiotics to metabiotics - New emerging concepts for food functionalization as a health promoting strategy.

https://www.biotics.ugal.ro/index.php/en/

INFLUENCE OF DIFFERENT DRYING METHODS ON THE PHYSICOCHEMICAL PROPERTIES OF RED BEETROOT (BETA VULGARIS L. VAR. CYLINDRA).
FOOD CHEMISTRY.
2017 | JOURNAL-ARTICLE
https://doi.org/10.1016/j.foodchem.2017.04.129

PROBING THE HEAT-INDUCED STRUCTURAL CHANGES OF BOVINE SERUM ALBUMIN BY FLUORESCENCE SPECTROSCOPY AND MOLECULAR MODELING.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY.
2016 | JOURNAL-ARTICLE
doi: 10.1111/1471-0307.12351

Book chapters:

MICROBIAL CONTAMINANTS OF FRUITS AND VEGETABLES. 85-116, Nova Science Publishers, Inc., New York.