



OANA-VIORELA NISTOR

Researcher (Postdoctoral student)

RESEARCH FIELDS

Food Science and Engineering

SKILLS AND EXPERTISE

Food drying

Ohmic heating

Functional products with special destination (Ready To Eat products for children, elderly people, dysphagia, pregnant or breastfeeding moms)

Food by-products valorization

5 RELEVANT PUBLICATIONS

Red beetroot and red capsicum pepper purees boosted with anise or fennel aqueous extracts. APPLIED SCIENCES. 2024 - 14(13) | JOURNAL-ARTICLE
DOI: <https://doi.org/10.3390/app14135650>

Technologically Driven Approaches for the Integrative Use of Wild Blackthorn (*Prunus spinosa* L.) Fruits in Foods and Nutraceuticals. ANTIOXIDANTS. 2023 - 12 | JOURNAL-ARTICLE
DOI: <https://doi.org/10.3390/antiox12081637>

Sweet Potatoes Puree Mixed with Herbal Aqueous Extracts: A Novel Ready-to-Eat Product for Lactating Mothers. PROCESSES. 2023 -11 | JOURNAL-ARTICLE
DOI: <https://doi.org/10.3390/pr11072219>

Different Types of Meatballs Enriched with Wild Thyme/Lemon Balm Aqueous Extract – Complex Characterization. MOLECULES. 2022 - 27(12) | JOURNAL-ARTICLE
DOI: <https://doi.org/10.3390/molecules27123920>,

Effects of Heat Treatments on Various Characteristics of Ready-to-Eat Zucchini Purees Enriched with Anise or Fennel. MOLECULES. 2022 - 27(22) | JOURNAL-ARTICLE

CURRENT AFFILIATION

„Dunarea de Jos” University

Faculty of Food Science and Engineering

111 Domneasca Street, Galati, Romania

Position: Lecturer, PhD

PERSONAL INFORMATION

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Website:

<https://www.unicer.ugal.ro/index.php/en/about-tehnia>

<https://www.safir.ugal.ro/>

PROJECT 9PCE/2025

*Sustainable Alternative
Food resources for future
food by widening
Innovation into new
composites with improved
health-promoting
pProperties*



DOI: <https://doi.org/10.3390/molecules27227964>,

Book chapters:

Extractia asistata de microunde. 2023. Tehnici de extractie a subproduselor de origine vegetala. Vol.1. Ed.: GUP

Carrot and Parsley: Nutrition Properties and Health Benefits. 2024. In: Vegetables nutrition and health benefits, Ed.: Cambridge Scholars, ISBN(10): 1-0364-0525-7, ISBN(13): 978-1-0364-0525-0

Courgettes: Nutrition Properties and Health Benefits. 2024. In: Vegetables nutrition and health benefits, Ed.: Cambridge Scholars, ISBN(10): 1-0364-0525-7, ISBN(13): 978-1-0364-0525-0

Lactogenic Herbs: Nutrition Properties and Health Benefits. 2024. In: Vegetables nutrition and health benefits, Ed.: Cambridge Scholars, ISBN(10): 1-0364-0525-7, ISBN(13): 978-1-0364-0525-0

Microbial contaminants of fruits and vegetables. 2018. In: Microbial contamination of food products.