



OANA-VIORELA NISTOR

Cercelător (Postdoctorand)

DOMENII DE INTERES

Ingineria Produselor Alimentare

ARI DE EXPERTIZA

Uscarea produselor alimentare

Incalzirea ohmica

Crearea si producerea de alimente functionale cu destinatie speciala (Produse Ready To Eat pentru alimentatia copiilor, varstnicilor, disfagie, mame insarcinate si care alapteaza)

Valorificarea sustenabila a produselor secundare din industria alimentara

AFILIERE

Universitatea „Dunărea de Jos”
din Galati

Facultatea de Stiinta si Ingineria
Alimentelor

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Pozitia: șef de lucrări, PhD

INFORMATII PERSONALE

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Website:

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

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

5 PUBLICATII RELEVENATE

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>,

PROIECT 9PCE/2025

**Resurse alternative
sustenabile pentru inovare
în industria alimentară prin
dezvoltarea de noi
ingrediente cu beneficii
pentru sănătate**



SAFIR

*Effects of Heat Treatments on Various Characteristics of Ready-to-Eat Zucchini Purees Enriched with Anise or Fennel. MOLECULES. 2022 - 27(22) | JOURNAL-ARTICLE
DOI: <https://doi.org/10.3390/molecules27227964>.*

Capitole carti:

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.