

## ARTICOLE PUBLICATE ÎN REVISTE COTATE WEB OF SCIENCE (CLARIVATE ANALYTICS)

2020

1. Aprodu, Iuliana; Dumitrașcu, Loredana; Râpeanu, Gabriela; Bahrim, Gabriela-Elena; Stănciuc, Nicoleta (2020). Spectroscopic and Molecular Modeling Investigation on the Interaction between Folic Acid and Bovine Lactoferrin from Encapsulation Perspectives. *Foods*, 9 (6), 744. <https://doi.org/10.3390/foods9060744>.
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3. Banu, Iuliana; Patrașcu, Livia; Vasilean, Ina; Horincar, Georgiana; Aprodu, Iuliana (2020). Impact of Germination and Fermentation on Rheological and Thermo-Mechanical Properties of Wheat and Triticale Flours, *Applied sciences*, 10(21), 7635. [10.3390/app10217635](https://doi.org/10.3390/app10217635).
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