

Lista de lucrări în domeniul de știință definit de disciplinele din postul scos la concurs

NUMELE ȘI PRENUMELE: András Csaba Dezső

I. LISTA PUBLICAȚIILOR RELEVANTE

1. **András, C.D.**, Simándi, B., Farsang, R., Hamucska, K., Héthelyi B.É., Domokos, J., Deák, A.: Fűszerkömény (*Carum carvi* L.) extrakciója szuperkritikus szén-dioxiddal, *Olaj Szappan Kozmetika*, 51, 2002, p. 64-68.
2. **András, C.D.**, Simándi, B., Örsi, F., Lambrou, Ch., Missopolinou, D., Domokos, J., Doleschall, F., Panayiotou, C.: Supercritical carbon dioxide extraction of okra (*Hibiscus esculentus* L.) seeds, *Journal of the Science of Food and Agriculture*, 85 (8), 2005, p. 1415-1419.
3. Nagy, B., Simándi, B., **András, C.D.**: Characterization of packed beds of plant materials processed by supercritical fluid extraction, *Journal of Food Engineering*, 88 (1), 2008, p. 104-113.
4. **András, Cs.D.**, Kapás, Á., Bartha, Z., Salamon, R., Csajági, Cs., Székely, G., Salamon, Sz., György, É.: Édeskömény (*Foeniculum vulgare* Mill.) illóolaj kinyerése mikrohullámú vízgőzdesztillációval és szuperkritikus állapotú szén-dioxiddal *Olaj Szappan Kozmetika*, 58, 2009, p. 66-72.
5. **András, C.D.**, Csajági, C., Orbán, K.C., Albert, Cs., Ábrahám, B., Miklóssy, I.: A possible explanation of the germicide effect of carbon dioxide in supercritical state based on molecular-biological evidences, *Medical Hypotheses*, 76 (2), 2010, p. 325-329.
6. Kapás, A., **András, C.D.**, Dobre, T.G., Vass, E., Székely, G., Stroescu, M., Lányi, S., Ábrahám, B.: The kinetic of essential oil separation from fennel by microwave assisted hydrodistillation (MWHD). *UPB Scientific Bulletin, Series B: Chemistry and Materials Science* 73 (4), 2011, p. 113-120.
7. Szép, A.S., **András C.D.**: Fázisegyensúlyok oktatása számítógép segítségével, *Műszaki Szemle*, 56, 2011, p. 34-39.
8. **András, C.D.**, Salamon, R.V., Barabás, I., Volf, I., Szép, A. (2015). Influence of extraction methods on caraway (*Carum carvi* L.) essential oil yield and carvone/limonene ratio. *Environmental Engineering & Management Journal*, 14 (2), 2015, p. 341-347
9. **András, C.D.**, Salamon, B., György, É., Mihok, E., Szép, A.. Essential oil extraction from herbs and their use in the food industry. *Acta Agraria Debrecensis*, 2018, p. 59-74.
10. **András, C.D.**, Mátyás, L., Ráduly, B., Salamon, R.V. Increasing the prediction efficiency of Hansen solubility parameters in supercritical fluids. *Periodica Polytechnica Chemical Engineering*, 63 (2), 2019, p. 286-293.

II. LISTA COMPLETĂ DE PUBLICAȚII, CREAȚII, INVENTII

A. Teza de doctorat.

Titlul: Bioaktív élelmiszer-hatóanyagok kinyerése fűszer- és gyógynövényekből szuperkritikus fluid extrakció és mikrohullámú vízgőz-desztilláció alkalmazásával (Obținerea de compuși bioactivi nutraceutici din plante condimentare și medicinale prin extractie supercritică și hidrodistilare cu microunde)

Conducătorii: dr. doc. Edit Székely (prof. Dr. Béla Simándi[†])

Instituție: Budapesti Műszaki és Gazdaságtudományi Egyetem (BME) „Oláh György” Doktori Iskola, BME Vegyészermérnöki és Biomérnöki Kar (Budapest University of Technology and Economics, řcoala Doctorală „Oláh György”, Facultatea de Bioinginerie și Inginerie Chimică).

Calificativul obținut: Summa Cum Laude (Excelent)

B. Cărți publicate

B1. Cărți (manuale, monografii, tratate, îndrumare etc.) publicate la edituri recunoscute în străinătate.

B2. Cărți (manuale, monografii, tratate, îndrumare etc.) publicate în țară, la edituri recunoscute CNCSIS/CNCS.

1. Szép, A., **András, C.D.**: *Művelettani laboratóriumi gyakorlatok*. Editura Cermi, Iași, 2006, 176 p. (Capitol 2.1, p. 17-19, cap. 3.1 p.51-55, cap. 3.4 p.69-73, cap. 3.5 p. 74-77, cap. 4.5 p. 97-100), ISBN 978-973-667-203-1
2. Szép, A., **András, C.D.** *Művelettani laboratóriumi gyakorlatok* (ed. 2, rev.). Editura Cermi, Iași, 2007, 176 p. , ISBN 978-973-667-173-X,
3. Szép A., **András C.D.**: Transzportfolyamatok és művelettan. Laboratóriumi útmutató, Editura Cermi, Iași, 2010, 193 p. (Capitolul 2.1 p.19-22, cap. 3.4 p. 67-71, cap. 5.4.3 p. 114-118) ,ISBN 978-973-667-380-1
4. Szép A., **András C.D.**: Transzportfolyamatok és művelettan. Mérési és számítási gyakorlatok, Editura Cermi, Iasi, 2010, ISBN 9 73-667-386-3, CD kiadás.
5. Szép A., Gavrilă L., **András C.D.**: Transzportfolyamatok és Művelettan. I. Transzportfolyamatok. Jegyzet, Editura Cermi, Iași, 2012, 259 p., ISBN 978-973-667-409-9.
6. Salamon R.V., **András C.D.**, Szép, A.: Élelmiszeripari technológiai számítások III. Hőközvetítéssel megvalósított komponensszétválasztási műveletek, Editura Cermi, Iași, 2015, 190 p., ISBN 978-973-667-447-1
7. Szép A., Molnos É., **András C.D.**: Transzportfolyamatok és Művelettan. II. Művelettan. Jegyzet, Editura Cermi, Iași, 379 p. , 2017, ISBN 978-973-667-457-0

B3. Cărți (manuale, monografii, tratate, îndrumare etc.) publicate la alte edituri sau pe plan local.

B4. Cărți (manuale, monografii, tratate, îndrumare etc.) publicate pe web.

B5. Capitole de cărți publicate în străinătate

1. Dormán, G., Flachner, B., Hajdú, **András C.D.**: Target identification and polypharmacology of nutraceuticals, p. 263-286. In: Gupta R.C. (ed.): Nutraceuticals Efficacy, Safety and Toxicity, Elsevier-Academic Press, Oxford, 2016.

B6. Capitole de cărți publicate în țară

C. Lucrări științifice publicate

C1. Lucrări științifice publicate în reviste cotate ISI

1. András, P., **András, C.D.**: The origins of life—the ‘protein interaction world hypothesis’: protein interactions were the first form of self-reproducing life and nucleic acids evolved later as memory molecules, *Medical Hypotheses*, 64 (4), 2005, p. 678-688.
2. **András, C.D.**, Simándi, B., Örsi, F., Lambrou, Ch., Missopolinou, D., Domokos, J., Doleschall, F., Panayiotou, C.: Supercritical carbon dioxide extraction of okra (*Hibiscus esculentus* L.) seeds, *Journal of the Science of Food and Agriculture*, 85 (8), 2005, p. 1415-1419. (IF 0,996)
3. Nagy, B., Simándi, B., **András, C.D.**: Characterization of packed beds of plant materials processed by supercritical fluid extraction, *Journal of Food Engineering*, 88 (1), 2008, p. 104-113. (IF 2,081)
4. Lóki, K., Pohn, G., **András, C.D.**, Csapó, J.: Accumulation of D-tryptophan in the insides of rat due to administration of D-tryptophan containing fodders, *Amino Acids*, 37 (Suppl 1), 2009, p. S127 (Abstracts of 11th International Congress on Amino Acids, Peptides and Proteins, Wien, Austria, 3-7 August 2009)
5. **András, C.D.**, Csajági, C., Orbán, K.C., Albert, Cs., Ábrahám, B., Miklóssy, I.: A possible explanation of the germicide effect of carbon dioxide in supercritical state based on molecular-biological evidences, *Medical Hypotheses*, 76 (2), 2010, p. 325-329. (IF 1,398)
6. György, É., Laslo É., **András C.D.**, Buzás A.: Screening of allochthonous microorganisms in drinking water and studies of the faecal originated *Escherichia coli* isolate survival after the chemical disinfection, *Acta Alimentaria*, 40 (1) , 2011, p. 165-171.
7. Tóth, E.T., **András, C.D.**, Kapás Á., Pakó, J., Ichim, M.C.: Comparison of chemical composition of *Artemisia annua* volatile oil from Romania, *Planta Medica*, 77 (12), 2011 p. 1395, ISSN 0032-094. (Abstracts of 59th International Congress and Annual Meeting of the Society for Medicinal Plant and Natural Product Research, Antalya, Turkey, 4-9 September 2011)

8. András, C.D., Albert C., Salamon, S., Gálicza, J., András, R., András E.: Conus magus vs. Iruskandji syndrome: a computational approach of a possible new therapy. *Brain Research Bulletin*, 86 (3-4), 2011, p. 195-202. (IF 2,818)
9. Gálicza, J., Vargová, A., Sándor, V., Orbán, K.C., András, C.D., Ábrahám, B., Lányi, S., Kilár, F.: Preparation and investigation of bioactive transferrin-iron complexes formed with different synergistic anions, *The Protein Journal*, 31 (1), 2012, p. 27-34.
10. Laslo, É., György, É., Mara, G., Szentes, S., Salamon, R.V., András, C.D., Lányi, S.: The management of N and P nutrition of plants using nitrogen fixing and phosphorus solubilizing bacteria. *Environmental Engineering and Management Journal*, 11 (2), 2012, p. 371-375.
11. Salamon, R.V., Vargáné Visi, É., András, C.D., Csapó Kiss, Zs. Csapó, J.: Synthetic methods to obtain conjugated linoleic acids (CLAs) by catalysis, *Acta Alimentaria*, 44 (2), 2015, p. 229-234.
12. András, C.D., Salamon, R.V., Barabás, I., Volf, I., Szép, A. (2015). Influence of extraction methods on caraway (*Carum carvi* L.) essential oil yield and carvone/limonene ratio. *Environmental Engineering & Management Journal*, 14 (2), 2015, p. 341-347. (IF 1,008)
13. András, C.D., Mátyás, L., Ráduly, B., Salamon, R.V. Increasing the prediction efficiency of Hansen solubility parameters in supercritical fluids. *Periodica Polytechnica Chemical Engineering*, 63 (2), 2019, p. 286-293. (IF 0,877)

C2. Lucrări științifice publicate în reviste indexate în baze de date internaționale (indicați și baza de date).

1. Simándi, B., Sawinsky, J., Vásárhelyiné Perédi, K., Daood, H., Czukor, B., Kemény, S., András, Cs.: A fűszerpaprika szuperkritikus extrakciója és a kivonatok felhasználása, *Olaj Szappan Kozmetika*, 49, 2000, p. 53-57, (Chemical Abstract).
2. András, Cs.D., Simándi, B., Farsang, R., Hamucska, K., Héthelyi B.É., Domokos, J., Deák, A.: Fűszerkörömény (*Carum carvi* L.) extrakciója szuperkritikus szén-dioxiddal, *Olaj Szappan Kozmetika*, 51, 2002, p. 64-68. (Chemical Abstract).
3. Andras, P., András, C.D.: The protein interaction world hypothesis of the origins of life, *Viva Origino*, 34, 2006, p. 40-50, ISSN-0910-4003 (Citation Database for Japanese Publications-CJP).
4. András, Cs.D., Kapás, Á., Bartha, Z., Salamon, R., Csajági, Cs., Székely, G., Salamon, Sz., György, É.: Édeskörömény (*Foeniculum vulgare* Mill.) illóolaj kinyerése mikrohullámú vízgőzdesztillációval és szuperkritikus állapotú szén-dioxiddal *Olaj Szappan Kozmetika*, 58, 2009, p. 66-72, ISSN 0472 8602, (Chemical Abstract).
5. Kapás, A., Ábrahám, B., András, C.D., Lányi, S., Dobre, T.Gh.: Obtaining and identification of bioactive compounds from *Ligularia sibirica* (L.) Cass.. *Studia Universitatis Babes-Bolyai Chemia*, 14 (Spec. Iss. 2), 2009, p. 21-26. ISSN 1224-7154 (Scopus).
6. Kapás, A., András, C.D., Dobre, T.Gh., Vass, E., Székely, G., Stroescu, M., Lányi, S., Ábrahám, B.: The kinetic of essential oil separation from fennel by microwave assisted

hydrodistillation (MWHD). *UPB Scientific Bulletin, Series B: Chemistry and Materials Science* 73 (4), 2011, p. 113-120, ISSN 1454-2331, (Scopus).

7. András, C.D., Salamon, B., György, É., Mihok, E., Szép, A.. Essential oil extraction from herbs and their use in the food industry. *Acta Agraria Debreceniensis*, 2018, p. 59-74.

C3. Lucrări științifice publicate în reviste din străinătate (altele decât cele menționate anterior).

C4. Lucrări științifice publicate în reviste din țară, recunoscute CNCSIS/CNCS (altele decât cele din baze de date internaționale).

1. György, É., Harai, É., András, Cs.D., Tolokán, A., Hantz, A.: Mikotoxinogén penészgombák vizsgálata és az általuk termelt mikotoxinok analitikai kimutatása fűszerekből és takarmányokból (Studiul micromicetelor micotoxinogene și determinarea analitică a micotoxinelor din condimente și furaje), *Orvostudományi Értesítő (Bulletin of Medical Sciences)*, 81(4), 2008, p. 275-278, ISSN 1453-0953
2. György, É., Laslo, É., András, Cs.D., György, E.M.: Száritott fűszer novitàk mikrobás szennyezett-ségének vizsgálata (Studiul contaminării microbiene al unor plante condimentare uscate), *Orvostudományi Értesítő (Bulletin of Medical Sciences)*, 82 (2), 2009, p. 127-130, ISSN 1453-0953
3. Tóth, T.E., András, C.D., Kapás, Á, Pakó, J.: Comparison of the volatile oil composition of *Artemisia annua* L. obtained by classic and microwave assisted hydrodistillation (2010) *Acta Medica Marisiensis*, suppl. 2, 2010, 61.
4. Szép, A.S., András Cs.D., Bartók, S.: Gyümölcsök konvekciós szárításának modellezése, *Műszaki Szemle (Technical Review)*, 52, 2010, p. 3-8, ISSN 1454-0746.
5. Szép, A.S., András Cs.D.: Fázisegyensúlyok oktatása számítógép segítségével, *Műszaki Szemle (Technical Review)*, 56, 2011, p. 34-39, ISSN 1454-0746.
6. Salamon, R.V., Varga-Visi, É., András, Cs.D., Csapó Kiss, Zs., Csapó, J.: Synthetic methods for obtaining conjugated linoleic acids (CLA) by catalysis, *Acta Universitatis Sapientiae Alimentaria*, 5, 2012, 32-51.
7. András Cs. D., Salamon R.V., Barabás I., Szép Al. S.: Az előkezelési mód hatása a vadkömény illóolaj kihozatalára és minőségére, *Műszaki Szemle (Technical Review)*, 63, 2014, p. 3-9, ISSN 1454-0746.

C6. Lucrări științifice publicate în volumele manifestărilor științifice

1. Simándi, B., András, C., Domokos, J., Rónyai, E., Prechl, A., Deák, A., J.: Supercritical fluid extraction of *Rosa canina* L, 14th International Congress of Chemical and Process Engineering CHISA, Prague, Czech Republic, 27-31 Aug., 2000, p. 1094-1099.
2. Andras, P., Andras, A., András, C.D.: Amino acid evolution: an alternative hypothesis, *European Conference on Complex Systems*, Paris, France, 14-18 nov., 2005, Abstracts of ECCS'2005 (electronic).

3. András, C.D., Albert, Cs., Albert, B., Miklóssy, I.: A szuperkritikus szén-dioxid baktericid és spóraölő hatásának feltételezett molekuláris mechanizmusa, *11th International Conference of Chemistry*, Cluj, 11-13 nov., 2005, p. 292-295. ISBN: 973-7840-07-0
4. Ábrahám, B., András, C.D., Miklóssy, I., Miklós, E., Lányi, Sz.: Biodiversitatea turbărilor de ape minerale și efectele presiunilor antropice din ultimul secol, *Mineral Waters in the Carpathian Basin 5th international Scientific Conference*. Miercurea Ciuc, 24-26 iul., 2008, p. 65-71. ISBN: 978-973-7625-17-5
5. Gálizca, J., Szép, S., András, C.D., Ábrahám, B., Miklóssy, I., Kovács, E., Lányi, Sz.: Lignocelluláz tartalmú hulladékokból származó xilóz biokonverziója biokémiai szintézisekhez szükséges nyersanyagokká. *14th International Conference of Chemistry*, Cluj, 13-15. noi. 2008, p. 54-61. ISSN: 1843-6293
6. Tamás, M., Mándoki, Zs., Lányi, Sz., Salamon, R.V., Salamon, Sz., András, C.D., Csapó, J.: Különböző talajtípusokon termesztett búza (*Triticum aestivum* L.) szeléntartalmának meghatározása. *14th International Conference of Chemistry*, Cluj, 13-15. noi. 2008, p. 119-123. ISSN: 1843-6293
7. András, C.D., Kapás, Á., Salamon, R.V., Salamon, Sz., Bartha, Z., Székely, M., Pál, P., Csajági, Cs.: Metode moderne de obținere a substanțelor bioactive din plante, *Zilele Facultății de Inginerie Chimică și Protecția Mediului* Ed. a V-a. Iași, 19-21 noiembrie 2008, p. 358-363.
8. Szép A. S., András C.D.: Multimedie a műveletek oktatásában: grafikus módszer elsajátítása animáció alkalmazásával (Multimedia skills in unit operation teaching: understanding of graphical methods using animation). XVII. Multimedie az Oktatásban Konferencia MMO2011, Csíkszereda, 2011 július 8-9. CD

D. Traduceri de cărți, capitulo de cărți, alte lucrări științifice

E. Editare, coordonare de volume

F. Brevete de invenții și alte titluri de proprietate

G. Contracte de cercetare (menționați calitatea de director sau membru)

1. Obținerea unui produs funcțional prin adăos de trilinoleat conjugat produs prin semisinteza – grant IPC Institutul Programelor de cercetare al Univ. Sapientia Nr. de înreg: IPC: 1/22/05.01.2012, Nr. de înreg. Univ.Sap.: 5/22/05.01.2012, Nr. de înreg. IPC: 59/9/08.11.2012, Nr. de înreg. Univ. Sap.:614/9/08.11.2012, Nr. de înreg. IPC: 2/10/21.01.2014, Nr. de înreg. Univ. Sap.:34/10/21.01.2014 ; 2011-2014– membru
2. Efectul substanțelor antimicrobiene naturale asupra bacteriilor prezente pe legume proaspete cu rol în boli alimentare - Nr. Inreg IPC:12/8/28.04.2015, Nr. Inreg Univ.Sapientia: 252/5/28.04.2015 – membru
3. Efectul filmelor comestibile cu conținut de uleiuri esențiale asupra microorganismelor prezente pe legume proaspete cu rol în boli alimentare și în alterare - Nr. de înreg. IPC: 13/15/17.05.2017, Nr. de înreg. Univ. Sapientia:227/5/17.05.2017 – membru

H. Creația artistică

H1 Participări la manifestații artistice internaționale

H2. Participări la manifestații artistice naționale

H3. Expoziții, filme, spectacole, concerte, discuri de autor, opere internaționale

H4. Expoziții, filme, spectacole, concerte, discuri de autor, opere naționale

H5. Produse cu drept de proprietate intelectuală în domeniul artistic

III. RECUNOAȘTEREA

I. Premii, distincții.

Lucrarea și prezentarea intitulată:

Harai, É., András, C.D., György, É., Tolokán, A., Hantz, A.: Aflatoxinok folyadék-kromatográfiás meghatározása fűszerpaprikából oszlop utáni elektrokémiai származékképzéssel.

Prezentată la conferința:

14th International Conference of Chemistry, Cluj, 13-15. noiembrie 2008, a fost decernată cu Premiul Special a Asociației Chimistilor Maghiari (Magyar Kémikusok Egyesülete)

J. Citări

Kéry, Á., **András, Cs.**, Lemberkovics, E., Dzurillay, Á., Apáti, P., Pálfi, M., Simándi, B.: Supercritical fluid extraction of bioactive constituents from lovage. 4th International Symposium on High Pressure Process Technology and Chemical Engineering, Venice, Italy, 22-25 sep., 2002, Chemical Engineering Transactions, 2, 2002, p. 193.

1. Sajfrtová, M., Sovová, H., Opletal, L., Bártlová, M.: Near-critical extraction of β-sitosterol and scopoletin from stinging nettle roots, *The Journal of Supercritical Fluids*, 35 (2), 2005, p. 111-118.

András, P., **András, C.D.**: The origins of life—the ‘protein interaction world hypothesis’: protein interactions were the first form of self-reproducing life and nucleic acids evolved later as memory molecules, *Medical Hypotheses*, 64 (4), 2005, p. 678-688.

1. Deacon, T.: Reciprocal linkage between self-organizing processes is sufficient for self-reproduction and evolvability. *Biological Theory*, 1 (1), 2006, p. 136-149.
2. Perlovsky, L.I., Kozma, R. (eds.): *Neurodynamics of Cognition and Consciousness* (Series: Understanding Complex Systems), Springer-Verlag, Berlin-Heidelberg 2007.
3. McNichol, J.: Primordial soup, fool's gold, and spontaneous generation. *Biochemistry and Molecular Biology Education*, 36 (4), 2008, p. 255-261.
4. Kawamura, K., Nagayoshi, H., Yao, T.: Stability of ribonuclease A under hydrothermal conditions in relation to the origin-of-life hypothesis: verification with the hydrothermal micro-flow reactor system. *Research on Chemical Intermediates*, 35(8-9), 2009, p. 879-891.

5. Irwin, N.L., Schulze-Makuch, D.: *Cosmic Biology How Life Could Evolve on Other Worlds*, Springer Science + Business Media, New York, 2011.
6. Sankaran, N.: How the discovery of ribozymes cast RNA in the roles of both chicken and egg in origin-of-life theories. *Studies in History and Philosophy of Science Part C: Studies in History and Philosophy of Biological and Biomedical Sciences*, 43 (4), 2012, p. 741-750.
7. Suki, B.: The major transitions of life from a network perspective. *Frontiers in Physiology*, 3, e-collection, 2012, p. 94-107.

András, C.D., Simándi, B., Örsi, F., Lambrou, Ch., Missopolinou-Tatala, D., Domokos, J., Doleschall, F., Panayiotou, C.: Supercritical carbon dioxide extraction of okra (*Hibiscus esculentus* L.) seeds, *Journal of the Science of Food and Agriculture*, 85, 2005, p. 1415-1419.

1. Wang, L.J., Weller, C.L.: Recent advances in extraction of nutraceuticals from plants. *Trends in Food Science and Technology*, 17 (6), 2006, p. 300-312.
2. Soto, C., Conde, E., Moure, A., Zuniga, M.E., Dominguez, H.: Supercritical extraction of borage seed oil coupled to conventional solvent extraction of antioxidants. *European Journal of Lipid Science and Technology*, 110 (11), 2008, p. 1035-1044.
3. Kamel, B.S., Kakuda, Y.: Fatty acids in fruits and fruit products In Chow, C.K.(ed.) *Fatty Acids in Foods and their Health Implications*, 3rd ed., CRC Press, Boca Raton, 2008.
4. Wang, L.J.: *Energy Efficiency and Management in Food Processing Facilities*, CRC Press, Boca Raton, 2009.
5. Anwar, F., Rashid, U., Ashraf, M., Nadeem, M.: Okra (*Hibiscus esculentus*) seed oil for biodiesel production. *Applied Energy*, 87 (3), 2010, p. 779-785.
6. Athukorala, Z., Mazza, G.: Supercritical carbon dioxide and hexane extraction of wax from triticale straw: Content, composition and thermal properties, *Industrial Crops and Products*, 31 (3), 2010, 550-556.
7. Sajfrtová, M., Ličková I., Wimmerová, M., Sovová, H., Wimmer, Z.: β-sitosterol: Supercritical carbon dioxide extraction from sea buckthorn (*Hippophae rhamnoides* L.) seeds, *International Journal of Molecular Sciences*, 11 (4), 2010, 1842-1850.
8. Kilic, C.S., Aslan, S., Kartal, M., Coskun, M.: Fatty acid composition of *Hibiscus trionum* L. (Malvaceae), *Records of Natural Products*, 5 (1), 2011, 65-69.
9. Tong, Y., Gao, L., Xiao, G., Pan. X.: Supercritical CO₂ extraction of chlorophyll a from *Spirulina platensis* with a static modifier, *Chemical Engineering & Technology*, 34 (2), 2011, 241-248.
10. Anwar, F., Rashid, U., Mahmood, Z., Iqbal, T., Sherazi, T.H.: Intervarietal variation in the composition of Okra (*Hibiscus esculentus* L.) seed oil. *Pakistan Journal of Botany*, 43 (1), 2011, 271-280.
11. Jarret, R.L., Wang, M.L., Levy, I.J.: Seed oil and fatty acid content in okra (*Abelmoschus esculentus*) and related species, *Journal of Agricultural and Food Chemistry*, 59 (8), 2011, 4019-4024.
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K. Alte realizări semnificative.

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3. Coordonator științific a echipei de studenți Sapbakers (Concursului Ecotrophelia 2018 Romania, Premiu Special a Președintelui Juriului, Ungaria locul I, Finala din Paris participare)

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Semnătura,

