

**Fișa de verificare a îndeplinirii standardelor minimale
pentru verificarea indicatorilor I_1 și P**

| Numărul publicației | Referința bibliografică | s_i | n_i | p_i | s_i/n_i | s_i/p_i |
|---------------------|--|-------|-------|-------|-------------|-------------|
| 1. | Ghiaus A.-G. , Margaris D.P. & Papanikas D.G.: Mathematical modelling of the convective drying of fruits and vegetables, Journal of Food Science , An international journal of the Institute of Food Technologists, Vol. 62, No. 6, ISSN 0022-1147, Pag. 1154-1157 | 1,69 | 3 | 1 | 0,56 | 1,69 |
| 2. | Margaris D.P. & Ghiaus A.-G. : Dried product quality improvement by air flow manipulation in tray dryers, Journal of Food Engineering , Elsevier Science Ltd., Vol. 75, No. 4, ISSN 0260-8774, Pag. 542-550 | 1,86 | 2 | | 0,93 | |
| 3. | Margaris D.P. & Ghiaus A.-G. : Experimental study of hot air dehydration of Sultana grapes, Journal of Food Engineering , Elsevier Science Ltd., Vol. 79, No. 4, ISSN 0260-8774, Pag. 1115-1121 | 1,86 | 2 | | 0,93 | |
| 4. | Ghiaus C.-M. & Ghiaus A.-G. : Evaluation of the indoor temperature field using a given air velocity distribution, Building and Environment - The International Journal of Building Science and its Applications , Elsevier Science Ltd., Oxford, Vol. 34, No. 6, ISSN 0360-1323, Pag. 671-679 | 1,59 | 2 | 1 | 0,80 | 1,59 |
| 5. | Ghiaus A.-G. , Margaris D.P. & Papanikas D.G.: Improvement of food drying quality by flow manipulation techniques, Second Trabzon International Energy and Environment Symposium (T.I.E.E.S. - 98) , Trabzon, 27-29 July 1998, Energy and the Environment , Begell House Pub., ISBN: 978-156-700-127-3, Pag. 359-362 | 0,5 | 3 | | 0,17 | |
| 6. | Popescu D., Ciufudean C. & Ghiaus A.-G. : Specific aspects of design of the automated system for heating control that accounts for heat losses through the building's envelope, Proceedings of the 13th WSEAS International Conference on Systems , Rodos, 22-24 July 2009, ISSN 1790-2769, ISBN 978-960-474-097-0, Pag. 352-356 | 0,5 | 3 | | 0,17 | |
| Total: | | | | | I_1 | P |
| | | | | | 3,56 | 3,28 |

NOTĂ:

Coloanele p_i , respectiv s_i/p_i se vor completa numai pentru acele publicații pentru care candidatul este autor principal.

**Fișa de verificare a îndeplinirii standardelor minimale
pentru verificarea indicatorului C**

| Numărul publicației care citează | Referința bibliografică a publicației k care citează | s_k | $\sum_k s_k$ | n_i | $\frac{1}{n_i} \sum_k s_k$ |
|----------------------------------|---|-------|--------------|-------|----------------------------|
| | Ghiaus A.-G. , Margaritis D.P. & Papanikas D.G.: Mathematical modelling of the convective drying of fruits and vegetables, Journal of Food Science , An international journal of the Institute of Food Technologists, Vol. 62, No. 6, ISSN 0022-1147, Pag. 1154-1157 | | 10,22 | 3 | 3,41 |
| 1. | Niamnuy C., Devahastin S., Soponronnarit S. et al., Modeling coupled transport phenomena and mechanical deformation of shrimp during drying in a spouted bed dryer, Chemical Engineering Science , Vol. 63, No. 22, ISSN: 0009-2509, Pag. 5503-5512 | 2,27 | | | |
| 2. | Boukouvalas C.J., Krokida M.K., Maroulis Z.B, et al., Density and porosity: Literature data compilation for foodstuffs, International Journal of Food Properties , Vol. 9, No. 4, ISSN: 1094-2912, Pag. 715-746 | 0,63 | | | |
| 3. | Marquez C.A., De Michelis A. & Giner S.A., Drying kinetics of rose hip fruits (<i>Rosa eglanteria L.</i>), Journal of Food Engineering , Vol. 77, No. 3, ISSN: 0260-8774, Pag. 566-574 | 1,86 | | | |
| 4. | May B.K. & Perre P, The importance of considering exchange surface area reduction to exhibit a constant drying flux period in foodstuffs, Journal of Food Engineering , Vol. 54, No. 4, ISSN: 0260-8774, Pag. 271-282 | 1,86 | | | |
| 5. | Zogzas N.P., Krokida M.K., Michailidis P.A. et al., Literature data of heat transfer coefficients in food processing, International Journal of Food Properties , Vol. 5, No. 2, ISSN: 1094-2912, Pag. 391-417 | 0,63 | | | |
| 6. | Krokida M.K., Zogzas N.P. & Maroulis Z.B., Heat transfer coefficient in food processing: Compilation of literature data, International Journal of Food Properties , Vol. 5, No. 2, ISSN: 1094-2912, Pag. 435-450 | 0,63 | | | |
| 7. | Krokida M.K., Maroulis Z.B. & Marinos-Kouris D., Heat and mass transfer coefficients in drying: Compilation of literature data, Drying Technology , Vol. 20, No. 1, ISSN: 0737-3937, Pag. 1-18 | 0,86 | | | |

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|--|---|------|-------|---|------|
| 8. | Krokida M.K., Zogzas N.P. & Maroulis Z.B., Mass transfer coefficient in food processing: Compilation of literature data, International Journal of Food Properties , Vol. 4, No. 3, ISSN: 1094-2912, Pag. 373-382 | 0,63 | | | |
| 9. | Yang H., Sakai N. & Watanabe M., Drying model with non-isotropic shrinkage deformation undergoing simultaneous heat and mass transfer, Drying Technology , Vol. 19, No. 7, ISSN: 0737-3937, Pag. 1441-1460 | 0,85 | | | |
| Margaris D.P. & Ghiaus A.-G. : Dried product quality improvement by air flow manipulation in tray dryers, Journal of Food Engineering , Elsevier Science Ltd., Vol. 75, No. 4, ISSN 0260-8774, Pag.542-550 | | | 7,46 | 2 | 3,73 |
| 1. | Amanlou Y. & Zomorodian A., Applying CFD for designing a new fruit cabinet dryer, Journal of Food Engineering , Vol. 101, No. 1, ISSN: 0260-8774, Pag. 8-15 | 1,86 | | | |
| 2. | Jamaleddine T., Tarek J. & Ray Madhumita B., Application of computation fluid dynamics for simulation of drying processes: A review, Drying Technology , Vol. 8, No. 2, ISSN: 0737-3937, Pag. 120-154 | 0,86 | | | |
| 3. | Norton T & Sun D.W., Computation fluid dynamics (CFD) - an effective and efficient design and analysis tool for the food industry: A review, Trends in Food Science & Technology , Vol. 17, No. 11, ISSN: 0924-2244, Pag. 600-620 | 4,74 | | | |
| Margaris D.P. & Ghiaus A.-G. : Experimental study of hot air dehydration of Sultana grapes, Journal of Food Engineering , Elsevier Science Ltd., Vol. 79, No. 4, ISSN 0260-8774, Pag. 1115-1121 | | | 10,12 | 2 | 5,06 |
| 1. | Maldonado S., Arnau E. & Bertuzzi M.A., Effect of temperature and pretreatment on water diffusion during rehydration of dehydrated mangoes, Journal of Food Engineering , Vol. 96, No. 3, ISSN: 0260-8774, Pag. 333-341 | 1,86 | | | |
| 2. | Marquez A., Serratosa M.P., Lopez-Tolodano, et al., Colour and phenolic compounds in sweet red wines from Merlot and Tempranillo grapes chamber dried under controlled conditions, Food Chemistry , Vol. 130, No. 1, ISSN: 0308-8146, Pag. 111-120 | 2,74 | | | |

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|---|--|------|----------|------|--------------|
| 3. | Corso O., Bracho N. & Alvarez C., Determination of suitable thin layer model for air drying of mango slices (<i>Mangifera indica</i> L.) at different air temperatures and velocities, Journal of Food Process Engineering , Vol. 34, No. 2, ISSN: 0145-8876, Pag. 332-350 | 0,86 | | | |
| 4. | Xiao H.-W., Pang C.-L., Wang L.H. et al., Drying kinetics and quality of Monukka seedless grapes dried in an air impingement jet dryer, Biosystems Engineering , Vol. 105, No. 2, ISSN: 1537-5110, Pag. 233-240 | 0,86 | | | |
| 5. | Barnwal P. & Tiwari G.N., Experimental validation of hybrid photovoltaic-thermal (PV/T) greenhouse dryer und forced mode, International Journal of Food Engineering , Vol. 6, No. 6, ISSN: 1556-3758, Art. No. 17 | 0,48 | | | |
| 6. | Ruiz M.J., Zea L., Moyano L. et al., Aroma active compounds during the drying of grapes cv. Pedro Ximenez destined to the production of sweet Sherry wine, European Food Research and Technology , Vol. 230, No. 3, ISSN: 1438-2377, Pag. 429-435 | 1,48 | | | |
| 7. | Jokic S, Velic D. Bilic M. et al., Influence of process parameters and pre-treatments on quality and drying kinetics of apple samples, Czech Journal of Food Sciences , Vol. 27, No. 2, ISSN: 1212-1800, Pag. 88-94 | 0,34 | | | |
| 8. | Barnwal P. & Tiwari G.N., Grape drying by using hybrid photovoltaic-thermal (PV/T) greenhouse dryer: An experimental study, Solar Energy , Vol. 82, No. 12, ISSN: 0038-092X, Pag. 1131-1144 | 1,50 | | | |
| Ghiaus C.-M. & Ghiaus A.-G. : Evaluation of the indoor temperature field using a given air velocity distribution, Building and Environment - The International Journal of Building Science and its Applications , Elsevier Science Ltd., Vol. 34, No. 6, ISSN 0360-1323, Pag. 671-679 | | 0,39 | 2 | 0,20 | |
| 1. | He T.Q., Yang Q., Wang X. et al., Airflow analysis on I-line room of underground hydroelectric powerhouse, Journal of Central South University og Technology , Vol. 13, Sup. 1, ISSN: 1005-9784, Pag. 89-92 | 0,39 | | | |
| Total: | | | C | | |
| | | | | | 12,40 |