

Lista 5 lucrari ISI semnificative:

1. Dossa, S.; Negrea, M.; Cocan, I.; Berbecea, A.; Obistoiu, D.; **Dragomir, C.**; Alexa, E.; Ravis, A. Nutritional, Physico-Chemical, Phytochemical, and Rheological Characteristics of Composite Flour Substituted by Baobab Pulp Flour (*Adansonia digitata* L.) for Bread Making. (FI=5.2) *Foods* **2023**, *12*, 2697. <https://doi.org/10.3390/foods12142697>
2. Dossa, S.; **Dragomir, C.**; Plustea, L.; Dinulescu, C.; Cocan, I.; Negrea, M.; Berbecea, A.; Alexa, E.; Ravis, A. Gluten-Free Cookies Enriched with Baobab Flour (*Adansonia digitata* L.) and Buckwheat Flour (*Fagopyrum esculentum*). (FI=2,7) *Appl. Sci.* **2023**, *13*, 12908. <https://doi.org/10.3390/app130712908>
3. Raba, D.-N.; Radulov, I.; Alexa, E.; Poiana, M.-A.; Misca, C.D.; Cocan, I.; Negrea, M.; Suster, G.; **Dragomir, C.** Insights into the Development of Pastry Products Based on Spelt Flour Fortified with Lingonberry Powder. (FI=3.7) *Agronomy* **2023**, *13*, 2609. <https://doi.org/10.3390/ag13072609>
4. Poiana, M.-A.; Alexa, E.; Radulov, I.; Raba, D.-N.; Cocan, I.; Negrea, M.; Misca, C.D.; **Dragomir, C.**; Dossa, S.; Suster, G. Strategies to Formulate Value-Added Pastry Products from Composite Flours Based on Spelt Flour and Grape Pomace Powder. (FI=5.2) *Foods* **2023**, *12*, 3239. <https://doi.org/10.3390/foods12023239>
5. **Dragomir C.**; Dossa S.; Negrea M.; Cocan I.; Nutritional Enriched Muffins Based on Spelta Wheat and Sea Buckthorn (*Hippophae Rhamnoides* L.); *Eur. Chem. Bull.* **2023**, *12*(Special Issue 7), 4998-5006

