

**LISTA LUCRĂRIILOR ȘTIINȚIFICE PUBLICATE
în perioada stagiului de doctorat**

***LIST OF SCIENTIFIC PUBLISHED PAPERS
during Ph.D .internship***

- 1.** Solomon L., Ciobanu M.M., Munteanu M., Boișteanu P.C., 2021 - *Broiler meat Water Holding Capacity in industrial refrigerated conditions, Biotechnology & Biotechnological Equipment*, vol. 35: sup 1, pg. S67, Praga, Cehia, doi.org/10.1080/13102818.2020.1871545, Factor de impact 2,029.
- 2.** Solomon, L., Boisteanu, P. C., Ciobanu, M. M., Lazăr, R., & Radu-Rusu, R. M. (2020). *Influence of temperature during slaughter on the chemical composition and gross energy of refrigerated broiler breast meat*. Scientific Papers. Series D. Animal Science. Vol. LXIII, No. 1, 462-466.
- 3.** Solomon L., Boișteanu P.C., Radu-Rusu R.M., Roxana Lazăr, Ciobanu M.M. 2020 - *Dynamics of broilers thighs chemical composition and energy content, under the influence of different technological temperatures during slaughter*, Lucrări Științifice, Seria Zootehnie, vol. 73 (25), Iași, pg. 260 - 264, Print ISSN 1454-7368;
- 4.** Solomon, L., Boișteanu, P. C., Ciobanu, M. M., Lazăr, R., & Radu-Rusu, R. M. (2020). *Influence of different temperatures applied during refrigeration and freezing on broiler meat texture and technological features*. Scientific Papers-Animal Science Series: Lucrări Științifice - Seria Zootehnie, vol. 74(25), 103-108.
- 5.** Radu-Rusu R.M., Usturoi M. G., Roxana Nicoleta Rațu, Ciobanu M.M., Solomon L., Ana Leahu, Mircea Oroian, Sorina Ropciuc, Boișteanu P.C., Hoha G., 2020 - *Thawing method influence on chicken breast fillets textural, technological and proximate composition traits*, The 14th Edition of the International Conference for Food Physicists, Iasi, Romania, pag. 50, Reg. no. RO-ICFP-2020-30.