

Lista lucrărilor științifice relevante

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8. M. L. Rodriguez-Mendez, **C. Apetrei**, M. Gay, C. Medina-Plaza, J. A. de Saja, S. Vidal, O. Aagaard, M. Ugliano, J. Wirth, V. Cheynier. Evaluation of oxygen exposure levels and polyphenolic content of red wines using an electronic panel formed by an electronic nose and an electronic tongue. *Food Chemistry*, 155 (2014) 91-97. <http://dx.doi.org/10.1016/j.foodchem.2014.01.021>
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