

TEMATICA

Pentru examenul de ocupare a postului de *Cercetător Științific III* domeniul
Ingineria resurselor animale și vegetale-biotecnologii

INCDO-INOE 2000, ICIA Cluj-Napoca

1. EXTRACTIA COMPUSLOR BIOLOGIC ACTIVI DIN PLANTE

- a. Consideratii generale;
- b. Extractia cu lichide sub presiune (PLE) sau extractia accelerata cu solvent;
- c. Extractia cu fluide supercritice (SFE).

2. METODE DE DETERMINARE A CALITATII FIZICO-CHIMICE A EXTRACTELOR

- a. Metode cromatografice;
- b. Metode spectroscopice.

3. ADULTERAREA PRODUSELOR LACTATE

- a. Consideratii generale;
- b. Metoda analitice care se pot utiliza in depistarea adulterarilor alimentare.

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8