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Lexique

ACL Revue avec comité de lecture et facteur d'impact

ACLN Revue avec comité de lecture sans facteur d'impact

ASCL Revue sans comité de lecture

ACTI Communications avec actes dans un congrès international

ACTN Communications avec actes Congrès national

AFF Communication par Poster Congrès international ou national

INV Conférences données à l'invitation du comité dans un congrès national ou international

COM Communications sans actes Congrès international ou national

OS Ouvrages scientifiques (ou chapitres de ces ouvrages)

OV Ouvrages de vulgarisation

DO Direction d'ouvrage

Les agents QUALISUD sont signalés en gras.

Les agents en CDD et VI sont en italique.

Les doctorants QUALISUD sont soulignés.

Production bibliographique inter équipes QUALISUD
Du 01/01/2008 au 30/06/2013

Équipe 1- Équipe 2

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