

FIȘA DE VERIFICARE A ÎNDEPLINIRII STANDARDELOR MINIMALE

OM 6560/2012; Ordinul nr. 5648/2013

Nume și prenume: **Aprodu Iuliana**

Gradul didactic: **Conferențiar dr.**

Departamentul: **Știința Alimentelor, Ingineria Alimentelor și Biotehnologii Aplicate**

A1: ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ

Nr. crt.	Descriere element	Punctaj	Total punctaj
1.1. Cărți și capitole în cărți de specialitate			
1.1.1. Carti/ capitole ca autor			
1.1.1.1. Internationale			
1	Redaelli A., Soncini M., Vesentini S., Votta E., Deriu M.A., Gautieri A., Fiore G.B., Montevicchi F.M., Soren E., Aprodu I. , Ionita M., <i>Multiscale modelling in biomechanical applications</i> , p. 109-124. In: Nicola Pugno (Editor), 2007. <i>The Nanomechanics in Italy</i> , Research Signpost, Kerala, India, ISBN 978-81-308-0237-4.	0,73	0,73
1.1.1.2. Naționale			
1	Aprodu I. , 2009. <i>Molecular modelling – Techniques and applications to proteins</i> , Galati University Press, 158 p, ISBN 978-606-8008-35-6.	31,60	91,05
2	Ionescu A., Zara M., Gurau G., Aprodu I. , Vasile A., Păltânea E., 2006. <i>Procesarea industrială a peștelui</i> , Editura Fundației Universitare „Dunărea de Jos” Galați, 334 p, ISBN (13) 978-973-627-321-6.	11,13	
3	Paltenea E., Ionescu A., Zara M., Patriche N., Talpeș M., Jecu E., Vasile A., Aprodu I. , Gheorghe V. 2006. <i>Calitatea nutritionala a sturionilor de cultura</i> , Editura Fundației Universitare „Dunărea de Jos” Galați, 28 p, ISBN (13) 987-973- 627-322-3.	0,62	
4	Aprodu I. , <i>Contaminanții cerealelor</i> , pg. 60-87. In Banu I. (coordonator), Aprodu I. , Nicolau A., Borda D., Dumitrașcu L., Neagu C., Stoenescu G., Ionescu V., 2011. <i>Controlul procesului tehnologic de măcinș</i> , Galați University Press, ISBN 978-606-8008-99-8.	5,40	
5	Aprodu I. , <i>Alimente fermentate cu bacterii lactice</i> , pg 13-25; Aprodu I. , Vasilean I., <i>Procese metabolice specifice bacteriilor lactice</i> , pg. 75-105; Aprodu I. , <i>Efectele consumului de alimente fermentate cu bacterii lactice asupra sănătății</i> , pg. 180-198. In Banu I. (coordonator), Aprodu I., Bahrim G., Barbu V., Neagu C., Vasilean I., 2010. <i>Bacteriile lactice – Aplicații în panificație</i> , Galați University Press, ISBN 978-606-8008-74-5.	9,30	
6	Aprodu I. , 2015. <i>Inginerie metabolică. Strategii de optimizare a metabolismului celular</i> , Galați University Press, pg 165, ISBN 978-606-696-038-0.	33,00	
1.3. Coordonare de programe de studii, organizare și coordonare programe de formare continua și proiecte educationale (pos, socrates, leonardo, sa)			
1	Responsabil program de studiu Biotehnologii Industriale/Biotehnologii in Industria Alimentara	15	15
Total punctaj A1			106,78

A2: ACTIVITATE DE CERCETARE

Nr. crt.	Descriere element	Punctaj	Total punctaj
2.1. Articole in reviste cotate ISI Thomson Reuters si in volume indexate ISI proceedings			
1.	Simion, A. M., Aprodu, I. , Dumitrașcu, L., Bahrim, G. E., Alexe, P., Stănciuc, N. 2015. Probing thermal stability of the β -lactoglobulin-oleic acid complex by fluorescence spectroscopy and molecular modeling. <i>Journal of Molecular Structure</i> , 1095, 26-33. Factor de impact: 1,602. doi:10.1016/j.molstruc.2015.04.019	9,507	1124,845
2.	Stănciuc, N., Aprodu, I. , Ioniță, E., Bahrim, G., Răpeanu, G. 2015. Exploring the process-structure-function relationship of horseradish peroxidase through investigation of pH-and heat induced conformational changes. <i>Spectrochimica Acta Part A: Molecular and Biomolecular</i>	28,824	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Spectroscopy, 147, 43-50. Factor de impact: 2,353. doi:10.1016/j.saa.2015.03.023		
3.	Aprodu, I., Banu, I. 2015. Influence of dietary fiber, water, and glucose oxidase on rheological and baking properties of maize based gluten-free bread. Food Science and Biotechnology, 24(4), 1301-1307. Factor de impact: 0,653. doi:10.1007/s10068-015-0167-z	38,060	
4.	Simion, A. M., Aprodu, I., Dumitrașcu, L., Bahrim, G. E., Alexe, P., Stănciuc, N. 2015. Exploring the heat-induced structural changes of β -lactoglobulin-linoleic acid complex by fluorescence spectroscopy and molecular modeling techniques. Journal of Food Science and Technology, 1-9. Factor de impact: 2,203. doi: 10.1007/s13197-015-1949-2	11,510	
5.	Dumitrașcu, L., Stănciuc, N., Aprodu, I., Ciuciu, A. M., Alexe, P., Bahrim, G. E. 2015. Monitoring the heat-induced structural changes of alkaline phosphatase by molecular modeling, fluorescence spectroscopy and inactivation kinetics investigations. Journal of Food Science and Technology, 52(10), 6290-6300. Factor de impact: 2,203. doi: 10.1007/s13197-015-1719-1	11,510	
6.	Banu, I., Aprodu, I. 2015. Association of physicochemical with technological properties of wheat. International Journal of Food Science & Technology, 50, 1644-1650. Factor de impact: 1,384. DOI: 10.1111/ijfs.12816	52,680	
7.	Aprodu, I., Banu, I. 2015. Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends. Food Science and Technology International, 21(5), 342-353. Factor de impact: 1,222. doi: 10.1177/1082013214536175	49,440	
8.	Aprodu, I., Banu, I. 2015. Co-occurrence of fumonisins and T-2 toxins in milling maize fractions under industrial conditions. CyTA-Journal of Food, 13(1), 102-106. Factor de impact: 0,824. DOI: 10.1080/19476337.2014.917702	41,480	
9.	Dumitrașcu, L., Stănciuc, N., Bahrim, G. E., Ciumac, A., Aprodu, I. 2015. pH and heat-dependent behaviour of glucose oxidase down to single molecule level by combined fluorescence spectroscopy and molecular modelling. Journal of the Science of Food and Agriculture. Factor de impact: 1,714. DOI: 10.1002/jsfa.7296	23,712	
10.	Vasilean, I., Aprodu, I., Patrascu, L. 2015. Fat content in yoghurts versus non-fat fortifying-a rheological and sensorial approach. Studia Universitatis Babeș-Bolyai, Chemia, 60(2), 259-269. Factor de impact: 0,191.	9,607	
11.	Ionță E., Aprodu I., Stănciuc N., Răpeanu G., Bahrim G. 2014. Advances in structure–function relationships of tyrosinase from <i>Agaricus bisporus</i> – Investigation on heat-induced conformational changes. Food Chemistry, 156, 129–136. Factor de impact: 3,391. http://dx.doi.org/10.1016/j.foodchem.2014.01.089 .	37,128	
12.	Aprodu I., Stănciuc N., Dumitrașcu L., Răpeanu G., Stanciu S. 2014. Investigations towards understanding the thermal denaturation of lactoperoxidase. International Dairy Journal, 38(1), 47-54. Factor de impact: 2,008. http://dx.doi.org/10.1016/j.idairyj.2014.03.013 .	26,064	
13.	Banu I., Drăgoi L., Aprodu I. 2014. From wheat to sourdough bread – a laboratory scale study on the fate of deoxynivalenol content. Quality Assurance and Safety of Crops & Foods, 6(1), 53-60. Factor de impact: 0,891. http://dx.doi.org/10.3920/QAS2012.0226	28,547	
14.	Istrate A., Aprodu I., Banu I., Vasile E., Pilan L., Ioniță M. 2014. Single molecule level investigations on bone morphogenetic proteins binding to grapheme. Digest Journal of Nanomaterials and Biostructures, 9(4), 1399-1406. Factor de impact: 0,945. http://www.chalcogen.ro/1399_Istrate.pdf	7,317	
15.	Ionță E., Stănciuc N., Aprodu I., Răpeanu G., Bahrim G. 2014. pH-induced structural changes of tyrosinase from <i>Agaricus bisporus</i> using fluorescence and <i>in silico</i> methods. Journal of the Science of Food and Agriculture, 94(11), 2338-2344. Factor de impact: 1,714. http://onlinelibrary.wiley.com/doi/10.1002/jsfa.6574/abstract	11,856	
16.	Nistor O.E., Stănciuc N., Aprodu I., Botez E. 2014. New insights into heat induced structural changes of pectin methylesterase on fluorescence spectroscopy and molecular modeling basis. Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy, 128, 15–21. Factor de impact: 2,353. http://dx.doi.org/10.1016/j.saa.2014.02.146	18,015	
17.	Aprodu I., Stănciuc N., Banu I., Bahrim G. 2013. Probing thermal behaviour of microbial transglutaminase with fluorescence and <i>in silico</i> methods. Journal of the Science of Food and Agriculture, 93(4), 794–802. Factor de impact: 1,714. http://onlinelibrary.wiley.com/doi/10.1002/jsfa.5799/abstract	29,640	
18.	Aprodu I., Banu I., Istrate A., Vasile E., Pandele A.M., Vasile E., Ionita M. 2013. Molecular dynamics analysis of bone morphogenetic protein-2 conformations and mechanical properties. Digest Journal of Nanomaterials and Biostructures, 8(1), 81– 87. Factor de impact: 0,945. http://www.chalcogen.ro/81_Aprodu.pdf	12,543	
19.	Stănciuc N., Aprodu I., Răpeanu G., van der Plancken I., Bahrim G, Hendrickx M. 2013. Analysis of the thermally induced structural changes of bovine lactoferrin. Journal of Agricultural and Food	27,747	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Chemistry, 61 (9), 2234–2243. Factor de impact: 2,912. http://www.ncbi.nlm.nih.gov/pubmed/23410159		
20.	Stănciuc N., Aprodu I. , Răpeanu G., Bahrim G. 2013. pH- and heat-induced structural changes of bovine alactalbumin in response to oleic acid binding. European Food Research and Technology, 236, 257–266. Factor de impact: 1,559. http://dx.doi.org/10.1007/s00217-012-1882-9	28,090	
21.	Dumitrașcu L., Moschopoulou E., Aprodu I. , Stanciu S., Răpeanu G., Stănciuc N. 2013. Assessing the heat induced changes in major bovine and non-bovine whey proteins conformation on kinetic and thermodynamic basis. Small Ruminant Research, 111(1-3), 129-138. Factor de impact: 1,125. http://dx.doi.org/10.1051/lait:2007012	7,917	
22.	Nicolau A.I., Barker G.C., Aprodu I. , Wagner M. 2013. Relating the biotracing concept to practices in food safety. Food Control, 29(1), 221-225. Factor de impact 2,806. http://www.sciencedirect.com/science/article/pii/S0956713512002435	20,280	
23.	Maftei N.M., Aprodu I. , Dinica R., Bahrim G. 2013. New fermented functional product based on soy milk and sea buckthorn syrup. CyTA - Journal of Food, 11(3), 256-269. Factor de impact 0,824. DOI:10.1080/19476337.2012.730554	10,370	
24.	Aprodu I. , Banu I. 2012. Antioxidant properties of wheat mill streams. Journal of Cereal Science, 56(2), 189-195. Factor de impact 2,094. http://www.sciencedirect.com/science/article/pii/S0733521012001014	66,880	
25.	Banu Iuliana, Aprodu Iuliana . 2012. Studies concerning the use of Lactobacillus helveticus and Kluyveromyces marxianus for rye sourdough fermentation. European Food Research and Technology, 234(5), 769-777. Factor de impact 1,559. DOI: 10.1007/s00217-012-1691-1	56,180	
26.	Neagu C., Aron Maftei N., Banu I., Nicolau A., Aprodu I. 2012. The effect of industrial cleaning on wheat microbial burden and Deoxynivalenol levels. Environmental Engineering and Management Journal, 11(10), 1857-1863. Factor de impact 1,065. http://omicon.ch.tuiasi.ro/EEMJ/issues/vol11/Vol11_exp.htm	18,520	
27.	Aprodu I. , Ionescu R., Banu I. 2012. Studies on the detoxification of deoxynivalenol and ochratoxin A by lactic acid bacteria. Journal of Environmental Protection and Ecology, 13(3a), 1982-1988, ISSN 1311-5065. Factor de impact 0,838. https://docs.google.com/a/jepe-journal.info/viewer?a=v&pid=sites&srcid=amVwZS1qb3VybmFsLmluZm98amVwZS1qb3VybmFsfGd4OjlxOTZlYTg1MjM3YjAwYjYw	27,840	
28.	Stănciuc N., Răpeanu G., Bahrim G., Aprodu I. 2012. pH and heat-induced structural changes of bovine apo- α -lactalbumin. Food Chemistry, 131, 956–963. Factor de impact 3,391. http://www.sciencedirect.com/science/article/pii/S0308814611013641	46,410	
29.	Streit E., Schatzmayr G., Tassis P., Tzika E., Marin D., Taranu I., Tabuc C., Nicolau A., Aprodu I. , Puel O., Oswald P. I. 2012. Current situation of mycotoxin contamination and cCo-occurrence in animal feed—Focus on Europe. Toxins, 4(10), 788-809. Factor de impact 2,938. http://www.mdpi.com/2072-6651/4/10/788	7,615	
30.	Stănciuc N., Aprodu I. , Răpeanu G., Bahrim G. 2012. Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine β -lactoglobulin. Innovative Food Science and Emerging Technologies, 15, 50–56. Factor de impact 2,248. http://www.sciencedirect.com/science/article/pii/S146685641200032X	17,490	
31.	Banu I., Vasilean I., Constantin O., Aprodu I. 2011. Prediction of rye dough behavior and bread quality using response surface methodology. Irish Journal of Agricultural and Food Research, 50(2), 239-247. Factor de impact 0,400. http://www.teagasc.ie/research/journal/	16,500	
32.	Aprodu I. , Walcher G., Schelin J., Hein I., Norling B., Rådström P., Nicolau A., Wagner M. 2011. Advanced sample preparation for the molecular quantification of <i>Staphylococcus aureus</i> in artificially and naturally contaminated milk. International Journal of Food Microbiology, 145(SI), S61-S65, Factor de impact 3,082. doi: 10.1016/j.ijfoodmicro.2010.09.018	10,830	
33.	Banu I., Vasilean I., Aprodu I. 2011. Effect of select parameters of the sourdough rye fermentation on the activity of some mixed starter culture. Food Biotechnology, 25(4), 275-291. Factor de impact 0,511. http://www.tandfonline.com/doi/abs/10.1080/08905436.2011.617251	11,740	
34.	Banu I., Stoenescu G., Ionescu V., Aprodu I. 2011. Estimation of the baking quality of the wheat flours based on rheological parameters of the mixolab curve. Czech Journal of Food Science, 29(1), 35-44. Factor de impact 0,675. http://journals.uzpi.cz/web/generovani/cjfs_2011.htm	9,625	
35.	Banu I., Aprodu I. , Nicolau A.I. 2011. Occurrence of <i>Fusarium</i> mycotoxins (Deoxynivalenol and Zearalenone) in wheat and high fiber wheat bread in eastern Romania. Journal of Environmental Protection and Ecology, 11(2), 519-525. Factor de impact 0,838. http://www.jepe-journal.info/vol-12-no2	13,920	
36.	Banu I., Stoenescu G., Ionescu V., Aprodu I. 2010. Physico-Chemical and Rheological Analysis of	12,405	

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	Flour Mill Streams. Cereal Chemistry, 87(2), 112-117. Factor de impact 1,231. http://cerealchemistry.aaccnet.org/doi/abs/10.1094/CHEM-87-2-0112		
37.	Banu I., Vasilean I., Aprodu I. 2010. Evaluation of rheological behaviour of whole rye and buckwheat blends with whole wheat flour using Mixolab. Italian Journal of Food Science, 22(1), 83-89. Factor de impact 0,285. http://www.chiriottieditori.it/index.php?option=com_content&view=article&id=159&Itemid=14&lang=it	10,233	
38.	Banu I., Vasilean I., Aprodu I. 2010. Effect of lactic fermentation on antioxidant capacity of rye sourdough and bread. Food Science and Technology Research, 16(6), 571-576. Factor de impact 0,345. http://www.jstage.jst.go.jp/browse/foodsci/ contents/article/doi/10.3137/foodsci.16.6.571	10,633	
39.	Ionescu A., Aprodu I. , Daraba A., Mendoca A., Gurau G., Mitrofan D. 2010. The effects of transglutaminase upon the functional and rheological properties of poultry protein myofibrillar concentrate, Journal of Environmental Protection and Ecology, 11(4), 1422-1437. Factor de impact 0,838.	6,960	
40.	Aprodu I. , Soncini, M., Montevocchi, F.M., Redaelli, A. 2010. Mechanical characterization of actomyosin complex by molecular mechanics simulations. Journal of Applied Biomaterials & Biomechanics, 8(1), 20-27, Factor de impact 1,500. http://www.ncbi.nlm.nih.gov/pubmed/20740418	27,500	
41.	Ionescu A., Aprodu I.* , Daraba A., Porneala L. 2008. The effects of transglutaminase on the functional properties of the myofibrillar protein concentrate obtained from beef heart. Meat Science, 79(2), 278-284. Factor de impact 2,615. doi: 10.1016/j.meatsci.2007.09.011	38,650	
42.	Aprodu I.* , Soncini M., Redaelli A. 2008. Interaction forces and interface properties of kinesin- α tubulin complex assessed by molecular dynamics. Journal of Biomechanics, 41(15), 3196 – 3201. Factor de impact 2,751. doi:10.1016/j.jbiomech.2008.08.014	53,347	
43.	Aprodu I.* , Redaelli A., Soncini M. 2008. Mechanical characterization of the motor proteins –a molecular dynamics approach. Macromolecular Theory and Simulations, 17(7-8), 376 – 384. Factor de impact 1,667. DOI: 10.1002/mats.200800033	38,893	
44.	Aprodu I. , Redaelli A., Soncini M., 2008, Actomyosin interaction: mechanical and energetic properties in different nucleotide binding states. International Journal of Molecular Sciences, 9(10), 1927-1943. Factor de impact 2,862. doi:10.3390/ijms9101927	54,827	
45.	Banu I., Aprodu I. 2008. Potential of maize cobs ash for removal of Zn(II) and Ni(II) in aqueous systems. Journal of Environmental Protection and Ecology, 9(4), 890 – 896. Factor de impact 0,838.	20,880	
2.2. Articole in reviste și volumele unor manifestări științifice indexate in alte baze de date internaționale**			
1.	Dumitrașcu L., Stănciuc N., Aprodu I. , Bahrim G. 2014. A spectroscopic study on the heat induced changes of glucose oxidase at acidic pH values. The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology 38(2), 82-94. ISSN 1843-5157.	3,75	
2.	Badiu E., Aprodu I. , Banu I. 2014. Trends in the development of gluten-free bakery products. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 38(1), 21-36. ISSN 1843-5157.	5,00	
3.	Aprodu I. , Stoenescu G., Ionescu V., Banu I. 2014. Prediction of white flour quality obtained by industrial milling of wheat. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, 15(2), 113-122. ISSN 1582-540X.	7,50	
4.	Banu I., Lupu A., Aprodu I. 2013. Degradation of Zearalenone by laccase enzyme. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, 14(2), 79-84. ISSN 1582-540X.	5,00	
5.	Banu I., Stoenescu G., Ionescu V.S., Aprodu I.* 2012. Effect of the addition of wheat bran stream on dough rheology and bread quality. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 36(1), 39-52. ISSN 1843-5157.	7,50	134,50
6.	Aprodu I. , Masgras C.E., Banu I. 2012. Effect of transglutaminase treatment on skimmed yogurt properties. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 36(2), 20-30. ISSN 1843-5157.	10,00	
7.	Aprodu I.* , Vasile A., Gurău G., Ionescu A., Paltenea E. 2012. Evaluation of nutritional quality of the common carp (<i>Cyprinus carpio</i>) enriched in fatty acids. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology 36(1), 61-73. ISSN 1843-5157.	6,00	
8.	Aprodu I.* , Gurau G., Ionescu A., Banu I. 2011. The effect of transglutaminase on the rheological properties of yogurt. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, 12(2), 185-196. ISSN 1582-540X.	7,50	
9.	Ionescu A., Aprodu I.* , Gurau G., Banu I. 2011. Rheology of chickpea protein concentrate dispersions. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, 12(4), 387-399. ISSN 1582-540X.	7,50	

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10.	Banu I., Vasilean I., Aprodu I. 2011. Quality evaluation of the sourdough rye breads. The Annals of the University Dunarea de Jos of Galati, Fascicle VI - Food Technology, 35(2), 96-107. ISSN 1843-5157.	5,00	
11.	Vasilean I., Neagu C., Aprodu I. , Banu I. 2010. Production of microbial exopolysaccharides in rye sourdough. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture, 67(2), 452-456. ISSN 1843-5246.	3,75	
12.	Stoenescu G., Ionescu V., Vasilean I., Aprodu I. , Banu I. 2010. Prediction the quality of industrial flour using the Mixolab device. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture, 67(2), 429-434. ISSN 1843-5246.	3,00	
13.	Ionescu V., Stoenescu G., Vasilean I., Aprodu I. , Banu I. 2010. Comparative evaluation of wet gluten quantity and quality through different methods. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 34 (2), 44-48. ISSN 1843–5157.	3,00	
14.	Stoenescu G., Ionescu V., Vasilean I., Aprodu I. , Banu I. 2010. Technological effects of the wheat cleaning equipment of an industrial mill. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 34 (2), 54-58. ISSN 1843–5157.	3,00	
15.	Aprodu I. , Banu I., Stoenescu G., Ionescu V. 2010, Effect of the industrial milling process on rheological behaviour of different types of wheat flour. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, 11(4), 420-437. ISSN 1582-540X.	7,50	
16.	Ionescu A., Aprodu I. , Zara M., Gurau G. 2009. Functional characterization of lupin protein concentrate treated with bacterial transglutaminase. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, New Series, Year III (XXXII), 9–19. ISSN 1843–5157.	3,75	
17.	Ionescu A., Aprodu I. , Daraba A., Gurau G., Baciuc C., Nichita A. 2009. Chemical and functional characterization of chickpea protein derivatives. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, New Series, Year III (XXXIII), 16–27. ISSN 1843–5157.	2,50	
18.	Banu I., Stoenescu G., Ionescu V., Aprodu I. , Vasilean I. 2009. Studies concerning the quality of bread wheat varieties from Romania. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, vol. 2, 171-178. ISSN 1582-540X.	3,00	
19.	Banu I., Stoenescu G., Ionescu V., Vasilean I., Aprodu I. 2009. Rheological behaviour of different wheat varieties. The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, New Series Year III (XXXII), 25-30. ISSN 1843–5157.	3,00	
20.	Aprodu I. , Ionescu A., Banu I., Banu C.. 2008. Actin monomer-monomer interaction—a molecular mechanics study. The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, New Series Year II (XXXI), 44-50. ISSN 1843–5157.	7,50	
21.	Ionescu A., Aprodu I. , Pasaru G. 2008. Effect of papain and bromelin on muscle and collagenous proteins of the beef meat. The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, New Series Year II (XXXI), 9-16. ISSN 1843–5157.	5,00	
22.	Ionescu A., Zara M., Aprodu I. , Vasile A., Gurau G. 2008. Rheology of gels containing pea protein isolate enzymatically modified with bacterial transglutaminase. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol. IX (3), 345-356. ISSN 1582-540X.	3,00	
23.	Ionescu A., Zara M., Aprodu I. , Vasile A., Gurau G. 2008. Study of the properties of the emulsions based on pea protein isolate enzymatically modified with microbial transglutaminase. Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol. IX (4), 497-510. ISSN 1582-540X.	3,00	
24.	Banu I., Lungu C., Constantin O., Aprodu I. 2007. The influence of the hydrothermic treatment on the soluble phosphorus contents in milling streams products. Journal of Agroalimentary Processes and Technologies, 13(1), 7-12. ISSN: 1453-1399.	3,75	
25.	Ionescu A., Aprodu I. , Zara M., Vasile A., Porneala L. 2007. Evaluating some functional properties of the myofibrillar protein concentrate from beef heart. Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol VIII(2), 155-170. ISSN 1582-540X.	3,00	
26.	Ionescu A., Zara M., Aprodu I. , Vasile A., Istrate R. 2007. The effect of starter cultures on the physical and biochemical characteristics of raw dried sausages. Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol VIII(3), 329-342. ISSN 1582-540X.	3,00	
27.	Zara M., Ionescu A., Vasile A., Aprodu I. , Manoliu I. 2007. How starter cultures affect the sensorial characteristics and the microbiota evolution of the dry sausages. Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol VIII(4), 423-428. ISSN 1582-540X.	3,00	
28.	Ionescu A., Zara M., Aprodu I. , Vasile A., Paltanea E. 2006. La stabilité physico-chimique de la viande d'esturgeon de Danube (<i>Acipenser stellatus</i>) au congélation. Scientific Study & Research–	3,00	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol. VII (4), p. 805-811. ISSN 1582-540X.		
29.	Ionescu A., Zara M., Aprodu I. , Vasile A., Cârâc G. 2006. Monitoring des nitrites et nitrates résiduels des produits de viande salée avec le teste nitrite Merckoquant. Scientific Study & Research, Vol. VII (4), p. 812-821. ISSN 1582-540X.	3,00	
<p>*autor corespondent La articolele ISI și BDI pentru autor principal / prim autor / autor corespondent, punctajul rezultat din calcul se multiplică cu coeficient 2. Se admit maxim 2 articole în același volum / ediție. **Bazele de date internaționale (BDI) luate în considerare pentru articolele publicate în reviste și publicate în volumele unor manifestări științifice, cu excepția articolelor publicate în reviste cotate ISI, sunt cele recunoscute pe plan științific internațional precum (nelimitativ): Scopus, IEEE Xplore, Science Direct, Elsevier, Wiley, ACM, DBLP, Springerlink, Engineering Village, Cabi, Emerald, CSA, Compendex, INSPEC, Google Scholar. Factorul de impact este conform situației curente se pe site-ul Thomson Reuters</p>			
2.3. Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soiuri, hibrizi, rase etc)			
Subcategoria 2.3.2. Naționale			
1.	Banu I., Aprodu I. , Vasilean I., Drăgoi L., <i>Tehnologie de reducere a conținutului de micotoxine din produsele de panificație</i> , Patent Number RO126739-A0, Derwent Primary Accession Number: 2012-C23967 [14].	7,5	15
2.	Banu I., Aprodu I. , Vasilean I., Barbu V., <i>Tehnologie de obținere a aluatului acid uscat din făină integrală de secară</i> , Patent Number RO126627-A0, Derwent Primary Accession Number: 2012-C71337 [17].	7,5	
2.4 Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10 000 Euro echivalent)			
2.4.1 Director/ responsabil proiect			
Subcategorie 2.4.1.1. Internaționale			
1.	Fulbright Senior Grant No. 535/2012. Fulbright Visiting Scholar la Department of Food Science, College of Agriculture and Life Sciences, Cornell University, Ithaca, New York, U.S. (Ianuarie – Iulie 2013). Titlul proiectului: <i>Structural and functional investigations of non-traditional, emerging food proteins</i> . Valoarea grantului 19600 \$. http://www.cies.org/grantee/iuliana-aprodu	10	70
2.	2005-2008 – Grant individual de cercetare pentru realizarea tezei de doctorat - Early Stage Research Training - Marie Curie în cadrul programului FP6 - <i>Biomimetic Systems</i> , cod MEST-CT-2004-504465; proiect desfășurat în cadrul Departamentului de Bioinginerie, Politecnico di Milano.	60	
Subcategorie 2.4.1.2. Naționale			
1.	Contract 12/01.10.2015; Programul <i>Resurse umane</i> ; Tip de proiect <i>Proiecte de cercetare pentru stimularea constituirii de tinere echipe de cercetare independente (TE)</i> ; Domeniul <i>Științele vieții aplicate și biotehnologii</i> ; cod proiect PNII-RU-TE-2014-4-0618/01.10.2015; Titlul proiectului: <i>Abordarea de tip bottom-up a efectelor procesării alimentelor asupra potențialului alergen al proteinelor</i> ; Acronim proiect <i>ALERGENFREE</i> ; Buget total 550.000 lei http://uefiscdi.gov.ro/userfiles/file/PN%20II_RU_TE%202014/REZULTATE%20FINALE_PROIECTE%20ACCEPTATE%20LA%20FINANTARE/RUTE_2014_Lista%20proiecte%20acceptate%20la%20finantare_St%20vietii%20aplicate%20si%20Biotehnologii.pdf	0	30
2.	Contract 140/2012; Programul <i>Parteneriate în domeniile prioritare</i> ; Tip <i>Proiecte colaborative de cercetare aplicativă</i> ; Domeniul 7 - <i>Materiale, procese și produse inovative</i> ; Cod proiect PN-II-PT-PCCA-2011-3.1-1538; Titlul proiectului <i>Developing new graphene-polymer composites biomaterials for scaffold fabrication with applicability in bone repair by coupling multiscale molecular modelling and experiments</i> ; Acronim proiect <i>POLYGRAPH</i> ; Valoarea totală a contractului 2.000.000 lei (coordonator proiect Universitatea Politehnică București), valoarea totală a UDJG 125.000 lei (Responsabil instituțional: Aprodu I.); Perioada de implementare 2012-2017. http://www.tsocm.pub.ro/cercetare/POLYGRAPH/ .	30	
2.4.2. Membru în echipă			
2.4.2.1. Internaționale			
1.	Contract 266061/1.06.2011; Cod proiect FP7-KBBE-2010-4 (FP7); Titlu proiect: <i>Safe food for Europe – Coordination of research activities and Dissemination of research results of EC funded research on food safety</i> ; Acronim proiect <i>FOODSEG</i> ; Valoarea totală: 1166818 Euro, valoarea UDJ: 36760 Euro, din care 31000 contribuția UE; Responsabil instituțional Prof. dr. ing. A. Nicolau; Perioada de implementare 2011-2013. http://www.foodseg.net/	12	36
2.	Contract 036272/01.01.2007; Cod proiect FP6-2006-FOOD-036272 (FP7); Titlu proiect: <i>Improved bio-traceability of unintended micro-organisms and their substances in food and feed chains</i> ; Acronim proiect <i>BIOTRACER</i> ; Valoarea totală UDJ: 43278 Euro; Responsabil instituțional: Prof. dr. ing. A. Nicolau; Perioada de implementare 2007-2010. www.biotracer.org	12	
3.	Contract FP6 – 500311; Cod proiect NMP4-CT-2004-516989; Titlu proiect: <i>STREP - Active Biomimetic Systems</i> ; Acronim proiect: <i>Active Biomics</i> ; Responsabil instituțional (Politecnico di	12	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Milano) Prof. dr. ing. A. Redaelli; Perioada de implementare 2005-2008. http://www.biomech.polimi.it/active-biomics		
2.4.2.2. Naționale			
1.	Contract nr. 622-11.03.2014; Proiect ID 1815, Cod SMIS-CSNR 48745; Titlul proiectului: <i>Centrul român pentru modelarea sistemelor recirculante de acvacultura</i> ; Coordonator: Prof.dr.ing. P. Alexe	2	14
2.	Contract 52-132/01.10.2008, PNCDI, Programul 4 – Parteneriate in domeniile prioritare, Directia 5 – Agricultura, siguranta si securitate alimentara; Titlul proiectului: <i>Reducerea contaminării cu micotoxine pe filiera cerealelor in vederea obtinerii de produse de panificatie, cu continut ridicat de fibre, sigure pentru consum</i> ; Acronim proiect: FIBRESIG; Valoarea totală a contractului 800.996 lei (15.000 lei cofinanțare), valoarea totală a UDJG 460.999,51 lei; Coordonator: Prof.dr.ing. I. Banu. Perioada de implementare 2008-2011. http://www.fibresig.ugal.ro/	6	
3	Contract 62 - 080/01.10.2008, PNCDI, Programul 4 - Parteneriate in domeniile prioritare, Directia 6 Biotehnologii; Titlul proiectului: <i>Biotehnologii inovative de obtinere si procesare a produselor piscicole cu siguranta maxima pentru sanatatea consumatorului</i> ; Acronim proiect: BIOSIG; Valoarea totală a contractului 2003750 lei, valoarea UDJG: 118621 lei; Responsabil institutional: Conf.dr.ing. M. Zara; Perioada de implementare 2008-2011. http://www.biosig.ugal.ro/	6	
PUNCTAJ TOTAL A2			1424,35

A3: RECUNOAȘTEREA ȘI IMPACTUL ACTIVITĂȚII

Nr. crt.	Descriere element	Punctaj	Total punctaj
3.1. Citări în cărți și reviste ISI / BDI			
3.1.1. Citări în reviste ISI			
	Lucrarea citată	Lucrarea care citează	
1.	Banu I., Drăgoi L., Aprodu I. 2014. <i>From wheat to sourdough bread – a laboratory scale study on the fate of deoxynivalenol content</i> . Quality Assurance and Safety of Crops & Foods, 6(1), 53-60.	Heidari Sara, Milani Jafar, Nazari Seyed Saman Seyed Jafar, Effect of the bread-making process on zearalenone levels, <i>Food additives and contaminants part A - Chemistry analysis control exposure & Risk assessment</i> , 31(12), 2047-2054, 2014, ISSN 1944-0049. DOI:10.1080/19440049.2014.972472	3,333
2.	Aprodu I. , Nicoleta S., Banu I., Bahrim G. 2013. <i>Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods</i> . Journal of the Science of Food and Agriculture, 93(4), 794-802.	Wenbin Qi, Jingwei Li, J. A. Cowan. Human ferredoxin-2 displays a unique conformational change, <i>Dalton Transactions</i> , 42(9), 3088-3091, 2013	2,500
3.	Stănciuc N., Aprodu I. , Răpeanu G., van der Plancken I., Bahrim G, Hendrickx M. 2013. <i>Analysis of the thermally induced structural changes of bovine lactoferrin</i> . Journal of Agricultural and Food Chemistry, 61 (9), 2234–2243.	Emoke Bódis, Katalin Raics, Miklós Nyitrai, Zsuzsa Majer, András Lukács. 2013. Fluorescence lifetime distributions report on protein destabilisation in quenching experiments, <i>Journal of Photochemistry and Photobiology B: Biology</i> , 129, 108–114; http://dx.doi.org/10.1016/j.jphotobiol.2013.10.004	1,667
		Wei Yang, Chenqi Xu, Fuguo Liu, Fang Yuan, Yanxiang Gao, Native and Thermally Modified Protein–Polyphenol Coassemblies: Lactoferrin-Based Nanoparticles and Submicrometer Particles as Protective Vehicles for (–)-Epigallocatechin-3-gallate, <i>J. Agric. Food Chem.</i> , 62(44), 10816–10827, 2014, DOI: 10.1021/jf5038147	1,667
		Yang, W., Liu, F., Xu, C., Sun, C., Yuan, F., & Gao, Y. (2015). Inhibition of the aggregation of lactoferrin and (–)-epigallocatechin gallate in the presence of polyphenols, oligosaccharides and collagen peptide. <i>Journal of agricultural and food chemistry</i> .63 (20), 5035–5045	1,667
	Yang, W., Xu, C., Liu, F., Sun, C., Yuan, F., &	1,667	380,266

Nr. crt.	Descriere element	Punctaj	Total punctaj
		1,667	
4.	Dumitrașcu L., Moschopoulou E., Aprodu I. , Stanciu S., Râpeanu G., Stănciuc N. 2013. <i>Assessing the heat induced changes in major bovine and non-bovine whey proteins conformation on kinetic and thermodynamic basis.</i> Small Ruminant Research, 111(1-3), 129-138.	1,667	
		1,667	
		1,667	
5.	Stănciuc N., Aprodu I. , Râpeanu G., Bahrim G. 2013. <i>pH- and heat-induced structural changes of bovine α-lactalbumin in response to oleic acid binding.</i> European Food Research and Technology, 236, 257–266.	2,500	
		2,500	
		2,500	
6.	Stanciu, N., Aprodu, I. , Râpeanu, G., Bahrim, G. 2012. <i>Fluorescence spectroscopy and molecular modelling investigations on the thermally induced structural changes of bovine β-lactoglobulin.</i> Innovative Food Science and Emerging Technologies, 15, 50-56.	2,500	
		2,500	

Nr. crt.	Descriere element	Punctaj	Total punctaj	
		oxali-palladium interactions with β -lactoglobulin, <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i> , 118, 1038–1046, 2014, DOI:10.1016/j.saa.2013.09.126		
		Avi Shpigelman, Yanai Shoham, Gal Israeli-Lev, Yoav D. Livney, β -Lactoglobulin-naringenin complexes: Nano-vehicles for the delivery of a hydrophobic nutraceutical, <i>Food Hydrocolloids</i> , 40, 214–224, 2014, DOI:10.1016/j.foodhyd.2014.02.023	2,500	
		Ghalandari, B., Divsalar, A., Eslami-Moghadam, M., Saboury, A. A., Haertlé, T., Amanlou, M., & Parivar, K. (2015). Probing of the interaction between β -lactoglobulin and the anticancer drug oxaliplatin. <i>Applied biochemistry and biotechnology</i> , 175(2), 974-987.	2,500	
		Zhao, H., Zhou, F., Peng, W., Zheng, J., Dziugan, P., & Zhang, B. (2015). The effects of carrageenan on stability of arachin and the interactions between them. <i>Food Hydrocolloids</i> , 43, 763-768.	2,500	
		Toure, Y., Sindic, M., Dupont-Gillain, C. C., Matagne, A., & Rouxhet, P. G. (2015). Influence of substrate nature and β -lactoglobulin on cleanability after soiling by suspension spraying and drying. <i>Chemical Engineering Science</i> , 134, 823-833.	2,500	
		He, Z., Chen, J., & Moser, S. E. (2015). Interaction of β -lactoglobulin with (-)-epigallocatechin-3-gallate under different processing conditions of pH and temperature by the fluorescence quenching method. <i>European Food Research and Technology</i> , 1-10.	2,500	
		Zeiler, R. N., & Bolhuis, P. G. (2015). Exposure of thiol groups in the heat-induced denaturation of β -lactoglobulin. <i>Molecular Simulation</i> , 41(10-12), 1-9.	2,500	
7.	Streit, E., Schatzmayr, G., Tassis, P., Tzika, E., Marin, D., Taranu, I., Tabuc, C., Nicolau, A., Aprodu, I. , Puel, O., Oswald, I.P., 2012. <i>Current situation of mycotoxin contamination and co-occurrence in animal feed—focus on Europe</i> . <i>Toxins (Basel)</i> 4, 788–809.	Daniela E. Marin, Gina C. Pistol, Ionela V. Neagoe, Loredana Calin, Ionelia Taranu. 2013. Effects of zearalenone on oxidative stress and inflammation in weanling piglets, <i>Food and Chemical Toxicology</i> 58, 408–415, http://dx.doi.org/10.1016/j.fct.2013.05.033	0,909	
		H-M. Burger, G.S. Shephard, W. Louw, J.P. Rheeder, W.C.A. Gelderblom. 2013. The mycotoxin distribution in maize milling fractions under experimental conditions, <i>International Journal of Food Microbiology</i> , 165 (2013) 57–64, http://dx.doi.org/10.1016/j.ijfoodmicro.2013.03.028	0,909	
		Bertrand Grenier, Ana-Paula F. L. Bracarense, Heidi E. Schwartz, Joelma Luciola, Anne-Marie Cossalter, Wulf-Dieter Moll, Gerd Schatzmayr, and Isabelle P. Oswald. 2013. Biotransformation Approaches To Alleviate the Effects Induced by Fusarium Mycotoxins in	0,909	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Swine, Journal of Agricultural and Food Chemistry, 61 (27), pp 6711–6719, dx.doi.org/10.1021/jf400213g		
	Elisabeth Streit, Karin Naehrer, Ines Rodrigues and Gerd Schatzmayr. 2013. Mycotoxin occurrence in feed and feed raw materials worldwide: long-term analysis with special focus on Europe and Asia, Journal of the Science of Food and Agriculture, 93(2), 2892–2899, DOI: 10.1002/jsfa.6225	0,909	
	Łukasz Stępień, and Agnieszka Waśkiewicz. 2013. Sequence Divergence of the Enniatin Synthase Gene in Relation to Production of Beauvericin and Enniatins in <i>Fusarium</i> Species, <i>Toxins</i> 2013, 5, 537-555; doi:10.3390/toxins5030537	0,909	
	Marc Maresca. 2013. From the Gut to the Brain: Journey and Pathophysiological Effects of the Food-Associated Trichothecene Mycotoxin Deoxynivalenol, <i>Toxins</i> 2013, 5, 784-820; doi:10.3390/toxins5040784	0,909	
	Patricia M. Cano, Emilien L. Jamin, Souria Tadrict, Pascal Bourdaud'hui, Michel Péan, Laurent Debrauwer, Isabelle P. Oswald, Marcel Delaforge, and Olivier Puel 2013. New Untargeted Metabolic Profiling Combining Mass Spectrometry and Isotopic Labeling: Application on <i>Aspergillus fumigatus</i> Grown on Wheat, <i>Analytical Chemistry</i> . 2013, 85, 8412–8420; dx.doi.org/10.1021/ac401872f	0,909	
	Maja Šegvić Klarić, Dubravka Rašić and Maja Peraica. 2013. Deleterious Effects of Mycotoxin Combinations Involving Ochratoxin A. <i>Toxins</i> , 5(11), 1965-1987; doi:10.3390/toxins5111965	0,909	
	S. Gambacorta, H. Solfrizzo, A. Visconti, S. Powers, A.M. Cossalter, P. Pinton, I.P. Oswald. 2013. Validation study on urinary biomarkers of exposure for aflatoxin B 1, ochratoxin A, fumonisin B 1, deoxynivalenol and zearalenone in piglets. <i>World Mycotoxin Journal</i> , 6(3), 299-308 DOI 10.3920/WMJ2013.1549	0,909	
	Alexandra C. Weaver, M. Todd See, Jeff A. Hansen, Yong B. Kim, Anna L. P. De Souza, Teena F. Middleton and Sung Woo Kim. 2013. The Use of Feed Additives to Reduce the Effects of Aflatoxin and Deoxynivalenol on Pig Growth, Organ Health and Immune Status during Chronic Exposure, <i>Toxins</i> , 5, 1261-1281; doi:10.3390/toxins5071261	0,909	
	Ann Osselaere, Regiane Santos, Veerle Hautekiet, Patrick De Backer, Koen Chiers, Richard Ducatelle, Siska Croubels. 2013. Deoxynivalenol Impairs Hepatic and Intestinal Gene Expression of Selected Oxidative Stress, Tight Junction and Inflammation Proteins in Broiler Chickens, but Addition of an Adsorbing Agent Shifts the Effects to the Distal Parts of the Small Intestine, <i>PLOS ONE</i> , 8(7), e69014, 1-7	0,909	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Imourana Alassane-Kpembé, Martine Kolf-Clauw, Thierry Gauthier, Roberta Abrami, François A. Abiola, Isabelle P. Oswald, Olivier Puel. 2013. New insights into mycotoxin mixtures: The toxicity of low doses of Type B trichothecenes on intestinal epithelial cells is synergistic, <i>Toxicology and Applied Pharmacology</i> 272, 191–198; http://dx.doi.org/10.1016/j.taap.2013.05.023	0,909	
	Shimshoni, J. A.; Cuneah, O.; Sulyok, M.; et al 2013. Mycotoxins in corn and wheat silage in Israel, <i>Food Additives and Contaminants Part A-Chemistry Analysis Control Exposure & Risk Assessment</i> , 30(9), 1614-1625; DOI: 10.1080/19440049.2013.802840	0,909	
	M. Devreese, P. De Backer, S. Croubels. 2013. Overview of the most important mycotoxins for the pig and poultry husbandry, <i>Vlaams Diergeneeskundig Tijdschrift</i> , 2013, 82, 171-180	0,909	
	Ersilia Alexa, Cristina Adriana Dehelean, Mariana-Atena Poiana, Isidora Radulov, Anca-Maria Cimpean, Despina-Maria Bordean, Camelia Tulcan and Georgeta Pop. 2013. The occurrence of mycotoxins in wheat from western Romania and histopathological impact as effect of feed intake, <i>Chemistry Central Journal</i> 2013, 7:99; http://journal.chemistrycentral.com/content/7/1/99	0,909	
	Dong-Ho Kim, In-Hye Lee, Woo-Hyun Do, Woo-Seon Nam, Hua Li, Han-Sub Jang, Chan Lee, Incidence and Levels of Deoxynivalenol, Fumonisin and Zearalenone Contaminants in Animal Feeds Used in Korea in 2012, <i>Toxins</i> , 6(1), 20-32, 2013	0,909	
	Anna Blajet-Kosicka, Magdalena Twarużek, Robert Kosicki, Ewelina Sibiorowska, Jan Grajewski, Co-occurrence and evaluation of mycotoxins in organic and conventional rye grain and products, <i>Food Control</i> , 38, 61–66, 2014	0,909	
	Zbynek Dzuman, Milena Zachariasova, Ondrej Lacina, Zdenka Veprikova, Petra Slavikova, Jana Hajslova, A rugged high-throughput analytical approach for the determination and quantification of multiple mycotoxins in complex feed matrices, <i>Talanta</i> , 121, 263–272, 2014	0,909	
	Lv-Hui Sun, Ming-yan Lei, Ni-Ya Zhang, Ling Zhao, Christopher Steven Krumm, De-Sheng Qi, Hepatotoxic effects of mycotoxin combinations in mice, <i>Food and Chemical Toxicology</i> , 74, 289–293, 2014	0,909	
	A.C. Pappas, E. Tsiplakou, M. Georgiadou, C. Anagnostopoulos, A.N. Markoglou, K. Liapis, G. Zervas, Bentonite binders in the presence of mycotoxins: Results of <i>in vitro</i> preliminary tests and an <i>in vivo</i> broiler trial <i>Applied Clay Science</i> 99, 48–53, 2014	0,909	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Yanfei Wang, Tsz Yan Wong, Franky L. Chan, Shiuan Chen, Lai K. Leung, Assessing the effect of food mycotoxins on aromatase by using a cell-based system, <i>Toxicology in Vitro</i> , 28 (4), 640–646, 2014	0,909	
	F. Abeni, L. Migliorati, G. M. Terzano, M. Capelletti, A. Gallo, F. Masoero, G. Pirlo, Effects of two different blends of naturally mycotoxin-contaminated maize meal on growth and metabolic profile in replacement heifers, <i>Animal</i> , 8 (10), 1667-1676, 2014	0,909	
	Arijit Das, Sourav Bhattacharya, Muthusamy Palaniswamy, Jayaraman Angayarkanni, Biodegradation of aflatoxin B1 in contaminated rice straw by <i>Pleurotus ostreatus</i> MTCC 142 and <i>Pleurotus ostreatus</i> GHBBF10 in the presence of metal salts and surfactants, <i>World Journal of Microbiology and Biotechnology</i> , 30 (8), 2315-2324, 2014	0,909	
	Nampeung Anukul, Thanapoom Maneeboon, Chanram Roopkham, Chananya Chuaysrinule, Warapa Mahakarnchanakul. 2014. Fumonisin and T-2 toxin production of <i>Fusarium</i> spp. isolated from complete feed and individual agricultural commodities used in shrimp farming, <i>Mycotoxin Research</i> , 30 (1), 9-16, 2014	0,909	
	Yuzhe Li, Boyang Zhang, Xiaoyun He, Wen-Hsing Cheng, Wentao Xu, Yunbo Luo, Rui Liang, Haoshu Luo, Kunlun Huang, Analysis of Individual and Combined Effects of Ochratoxin A and Zearalenone on HepG2 and KK-1 Cells with Mathematical Models, <i>Toxins</i> , 6(4), 1177-1192, 2014	0,909	
	María Belén Riccio, María Ofelia Tapia, Guadalupe Martínez Sandra Mariela Aranguren, Susana Neyi Dieguez, Alejandro Luis Soraci, Edgardo Rodríguez, Effect of the combination of crude extracts of <i>Penicillium griseofulvum</i> and <i>Fusarium graminearum</i> containing patulin and zearalenone on rumen microbial fermentation and on their metabolism in continuous culture fermenters <i>Archives of Animal Nutrition</i> , 68(4), 309-319, 2014	0,909	
	Stéphanie Gaigé, Mehdi Djelloul, Catherine Tardivel, Coraline Airault, Bernadette Félix, André Jean, Bruno Lebrun, Jean-Denis Troadec, Michel Dallaporta, Modification of energy balance induced by the food contaminant T-2 toxin: A multimodal gut-to-brain connection, <i>Brain, Behavior, and Immunity</i> , 37, 54–72, 2014	0,909	
	Yasuo Fushimi, Mitsuhiro Takagi, Seiichi Uno, Emiko Kokushi, Masayuki Nakamura, Hiroshi Hasunuma, Urara Shinya, Eisaburo Deguchi, Johanna Fink-Gremmels, Measurement of Sterigmatocystin Concentrations in Urine for Monitoring the Contamination of Cattle Feed, <i>Toxins</i> , 6(11), 3117-3128, 2014	0,909	
	El-Naggar Medhat A., Thabit Tamer M.,	0,909	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Evaluation of β -d-Glucan Biopolymer as a Novel Mycotoxin Binder for Fumonisin and Deoxynivalenol in Soybean Feed, <i>Foodborne Pathogens and Disease</i> , 11(6), 433-438, 2014		
	Zhiyong Zhao, Qinxiong Rao, Suquan Song, Na Liu, Zheng Han, Jiapa Hou, Aibo Wu, Simultaneous determination of major type B trichothecenes and deoxynivalenol-3-glucoside in animal feed and raw materials using improved DSPE combined with LC-MS/MS, <i>Journal of Chromatography B</i> , 963, Pages 75–82, 2014	0,909	
	Wajid Arshad Khan, Muhammad Zargham Khan, Ahrar Khan, Zahoor UI Hassan, Shahid Rafique, Muhammad Kashif Saleemi, Abdul Ahad, Dietary vitamin E in White Leghorn layer breeder hens: a strategy to combat aflatoxin B1-induced damage, <i>Avian Pathology</i> , 43(5), 389-395, 2014	0,909	
	Philippe Pinton, Isabelle P. Oswald, Effect of Deoxynivalenol and Other Type B Trichothecenes on the Intestine: A Review, <i>Toxins</i> , 6(5), 1615-1643, 2014	0,909	
	Erik Nordkvist, Per Häggblom, <i>Fusarium</i> mycotoxin contamination of cereals and bedding straw at Swedish pig farms, <i>Animal Feed Science and Technology</i> , 198, 231–237, 2014	0,909	
	M. Zachariasova, Z. Dzuman, Z. Veprikova, K. Hajkova, M. Jiru, M. Vaclavikova, A. Zachariasova, M. Pospichalova, M. Florian, J. Hajslova, Occurrence of multiple mycotoxins in European feedingstuffs, assessment of dietary intake by farm animals, <i>Animal Feed Science and Technology</i> , 193, 124–140, 2014	0,909	
	Wajid Arshad Khan, Muhammad Zargham Khan, Ahrar Khan, Zahoor UI Hassan, Muhammad Kashif Saleemi, Potential for amelioration of aflatoxin B1-induced immunotoxic effects in progeny of white leghorn breeder hens co-exposed to vitamin E, <i>Journal of Immunotoxicology</i> , 11(2), 116-125, 2014, DOI:10.3109/1547691X.2013.804134	0,909	
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8.	<p>Banu I., Vasilean I., Aprodu I. 2011. <i>Effect of select parameters of the sourdough rye fermentation on the activity of some mixed starter culture</i>. <i>Food Biotechnology</i>, 25(4), 275-291.</p>	<p>Samagaci L., Ouattara H.G., Goualie B.G., Niamke S.L. 2014. Polyphasic Analysis of Pectinolytic and Stress-Resistant Yeast Strains Isolated From Ivorian Cocoa Fermentation. <i>Journal of Food Research</i>, 4(1), 124.</p>	0,455	
9.	<p>Ionescu A., Aprodu I., Gurau G., Banu I. 2011. <i>Rheology of chickpea protein concentrate dispersions</i>. <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i>, 12(4), 387-399.</p>	<p>V.G. Aguilar-Raymundo, J.F. Velez Ruiz, Propiedades nutricionales y funcionales del garbanzo (<i>Cicer arietinum</i> L.), <i>Temas Selectos de Ingenieria de Alimentos</i>, 7-2, 25-34, 2013.</p>	1,250	
10.	<p>Banu I., Vasilean I., Constantin O., Aprodu I.</p>	<p>Muhammad Hanif, Mansoor Khan Khattak,</p>	1,250	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	2011. <i>Prediction of rye dough behavior and bread quality using response surface methodology</i> . Irish Journal of Agricultural and Food Research, 50(2), 239-247.	Masood-Ur-Rahman, Shaiza Sheikh Sher, Hafizullah, Saqib Khan, Muhammad Saeed, Abdullah Khan, Muhammad Saqlain, Impact of type and particle size on the protein contents in wheat flour, <i>Sci. Tech. and Dev.</i> 33 (3), 107-109, 2014.	
11.	Banu I., Vasilean I., Constantin O. E., Aprodu I. 2011. <i>Prediction of rye dough and bread quality using response surface methodology</i> . Irish Journal of Agricultural and Food Research, 50, 239-247.	Krzysztof Buksa, Anna Nowotna, Rafal Ziobro, 2013 Zastosowanie teksturometru do wyznaczenia wodochłonności mąki żytniej o zróżnicowanej zawartości popiołu, <i>Acta Agrophysica</i> , 20(4), 529-541.	1,250
12.	Banu I., Stoenescu G., Ionescu V., Aprodu I. 2011. <i>Estimation of the baking quality of the wheat flours based on rheological parameters of the mixolab curve</i> . Czech Journal of Food Science, 29(1), 35-44.	Vizitiu D., Ognean M., Danciu I. 2012. Rheological Evaluation of Some Laboratory Mills, <i>Bulletin UASVM Agriculture</i> , 69(2)/2012, Print ISSN 1843-5246; Electronic ISSN 1843-5386.	1,250
		Anna Szafrńska, Comparison of alpha-amylase activity of wheat flour estimated by traditional and modern techniques, <i>Acta Agrophysica</i> , 21(24), 493-505, 2014.	1,250
		Anna Szafrńska, Elżbieta Słowik, Zmiany właściwości wypiekowych mąki żytniej pod wpływem dodatku alfa-amylazy, <i>Acta Agrophysica</i> , 21(2), 233-245, 2014.	1,250
		Mehmet Şahin, Seydi Aydoğan, Aysun Gocmen Akcacik, Sumerya Hamzaoğlu, Ekmeklik Buğday Kalite Değerlendirmesinde Miksolab Cihazının Kullanımı, <i>Tarla Bitkileri Merkez Araştırma Enstitüsü Dergisi</i> , 23(1), 7-13, 2014.	1,250
		Zaharia, D., Danciu, I., Codină, G.G., Mironeasa, S., Mironeasa, C. 2014. Use of principal component analysis in assessment of relationship between technological and rheological parameters of wheat flour, <i>Journal of Food, Agriculture and Environment</i> , 12 (1), pp. 29-32	1,250
13.	Banu I., Vasilean I., Aprodu I. 2010. <i>Evaluation of rheological behaviour of whole rye and buckwheat blends with whole wheat flour using Mixolab</i> . Italian Journal of Food Science, 22(1), 83-89.	Vizitiu D., Ognean M., Danciu I. 2012. Rheological Evaluation of Some Laboratory Mills, <i>Bulletin UASVM Agriculture</i> , 69(2)/2012, Print ISSN 1843-5246; Electronic ISSN 1843-5386.	1,667
14.	Banu I., Stoenescu G., Ionescu V., Aprodu I. 2010. <i>Physico-Chemical and Rheological Analysis of Flour Mill Streams</i> . Cereal Chemistry, 87(2), 112-117.	Vizitiu D., Ognean M., Danciu I. 2012. Rheological Evaluation of Some Laboratory Mills, <i>Bulletin UASVM Agriculture</i> , 69(2)/2012, Print ISSN 1843-5246; Electronic ISSN 1843-5386	1,250
		Anna Szafrńska, Elżbieta Słowik, Zmiany właściwości wypiekowych mąki żytniej pod wpływem dodatku alfa-amylazy, <i>Acta Agrophysica</i> , 21(2), 233-245, 2014.	1,250
15.	Ionescu V., Stoenescu G., Vasilean I., Aprodu I. , Banu I. 2010. <i>Comparative evaluation of wet gluten quantity and quality through different methods</i> . The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 34(2), 38-41.	Móré Mariann, Diósi Gerda, Győri Zoltán, Sipos Péter, Influence of storage time on the gluten properties of winter wheat, <i>Journal on Processing and Energy in Agriculture</i> , 18(5), 197-199, 2014	1,000
		Iqbal, Z., Pasha, I., Abrar, M., Masih, S., & Hanif, M. S. (2015). PHYSICO-CHEMICAL, FUNCTIONAL AND RHEOLOGICAL PROPERTIES OF WHEAT VARIETIES. <i>J.</i>	1,000

Nr. crt.	Descriere element	Punctaj	Total punctaj
		<i>Agric. Res, 53(2), 253-267</i>	
16.	Ionescu A., Aprodu I. , Alexe P. 2009. Tehnologii generale-Tehnologie si control in industria carnii.	Maria Iordan, Elena Corina Popescu, Alexandru Stoica, Elena Bărăscu. 2012. Quality Assessment Of Some Raw-Dried Sausages Offer Consumers From Dâmbovița County, <i>Annals. Food Science and Technology</i> , 13(2), 118-121	1,667
17.	Banu I., Stoenescu G., Ionescu V., Vasilean I., Aprodu I. 2009. <i>Rheological behaviour of different wheat varieties</i> . The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, New Series Year III (XXXII), 25-30.	Matei Gheorghe, Rotaru Adrian, Imbrea Florin, Rotaru Elena, Study on main indicators of panification of an assortment of common wheat received and stored at Boromir – Deva, <i>Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series)</i> , XLIV, 147-154, 2014.	1,000
		Iancu, M. L., & Ognean, M. (2010). Dough rheological properties of brown flour type 1250 with additives, studied with the haubelt flourgraph E7 and brabender extensograph. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 14(1), 3-11.	1,000
18.	Ionescu A., Aprodu I. , Zara M., Gurau G. 2009. <i>Functional characterization of lupin protein concentrate treated with bacterial transglutaminase</i> . The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, III (XXXII), 9-19.	Vizireanu C., Ionescu A., Istrati D., Dima F. 2012. Rheologic Behavior of Pastry Creams. <i>Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> . 13 (1), pp. 069 – 079	1,250
19.	Banu I., Stoenescu G., Ionescu V., Vasilean I., Aprodu I. 2009. <i>Rheological behavior of different wheat varieties</i> . The Annals of the University Dunarea de Jos of Galati, Fascicle VI, Food Technology, New series Year III (XXXII), 25-30.	Maria Lidia Iancu, Mihai Ognean, Ioan Danciu, Günter Haubelt. 2010. Evaluation of Rheological Properties of Flour and Potato Pulp Blends Using Brabender Farinograph and E6 Haubelt Flourgraph. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 34(2), pag 59-66	1,000
20.	Ionescu A., Aprodu I. , Daraba A., Gurau G., Baciuc C., Nichita A. 2009. <i>Chemical and functional characterization of chickpea protein derivatives</i> . The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, New Series Year II, 33: 16-27.	Zlatica Kohajdová, Jolana Karovičová, Michal Magala 2011. <i>Utilisation of chickpea flour for crackers production</i> . <i>Acta Chimica Slovaca</i> , Vol.4, No.2, 2011, 98 - 107	0,833
		Reyes-Jáquez D., Casillas F., Flores N., Andrade-González I., Solís-Soto A., Medrano-Roldán H, Carrete F, Delgado E. 2012. The Effect of Glandless Cottonseed Meal Content and Process Parameters on the Functional Properties of Snacks during Extrusion Cooking. <i>Food and Nutrition Sciences</i> , 2012, 3, 1716-1725	0,833
		Qayyum, M. M. N., Butt, M. S., Anjum, F. M., & Nawaz, H. (2012). Composition analysis of some selected legumes for protein isolates recovery. <i>The Journal of Animal and Plant Sciences</i> , 22(4), 1156-1162	0,833
		Rachwa-Rosiak, D., Nebesny, E., & Budryn, G. (2015). Chickpeas—Composition, Nutritional Value, Health Benefits, Application to Bread and Snacks: A Review. <i>Critical reviews in food science and nutrition</i> , 55(8), 1137-1145.	0,833
		Segura-Campos, M. R., Espadas-Alcocer, C. P., Chel-Guerrero, L., & Betancur-Ancona, D.	0,833

Nr. crt.	Descriere element	Punctaj	Total punctaj
	(2013). ACE-I inhibitory peptide fractions from enzymatic hydrolysates of velvet bean (<i>Mucuna pruriens</i>). <i>Agricultural Sciences</i> , 4(12), 1-7, DOI:10.4236/as.2013.412105 .		
	Hernández-Santos, B., Santiago-Adame, R., Navarro-Cortéz, R. O., Gómez-Aldapa, C. A., Castro-Rosas, J., Martínez-Sánchez, C. E., ... & Rodríguez-Miranda, J. (2014). Physical properties of ebony seed (<i>Pithecellobium flexicaule</i>) and functional properties of whole and defatted ebony seed meal. <i>Journal of Food Science and Technology</i> , 1-8.	0,833	
21.	Ionescu A., Aprodu I. , Pascaru G. 2008. Effect of papain and bromelin on muscle and collagen proteins in beef meat, The Annals of the University <i>Dunarea de Jos</i> of Galati Fascicle VI – Food Technology, New Series Year II (XXXI), 9-16.	1,667	
	Anne y CastroMarques, Mario Roberto Marostica Jr., and Glauca Maria Pastore, 2010, Some Nutritional, Technological and Environmental Advances in the Use of Enzymes in Meat Products, <i>Enzyme Research</i> , pag. 1-8	1,667	
	Joanna Żochowska- Kujawska, Kazimierz Lachowicz, Małgorzata Sobczak, 2010, The tenderisation of wild boar meat using a calcium chloride, kefir, wine and pineapple marinade, <i>Electronic Journal of Polish Agricultural Universities</i> , 13(4)	1,667	
	A. Kuzelov, N. Nikolova, K. Vasilev, 2010, Exploring possibilities for quality improvement of meat raw materials from cattle ruminant animals by enzymatic treatment, <i>Biotechnology in Animal Husbandry</i> 26 (5-6), p 319-327	1,667	
	J. Żochowska-Kujawska, K. Lachowicz, M. Sobczak, A. Neźzarek and A. Tórz. 2013. Effects of natural plant tenderizers on proteolysis and texture of dry sausages produced with wild boar meat addition, <i>African Journal of Biotechnology</i> , Vol. 12(38), pp. 5670-5677	1,667	
22.	Ionescu A., Zara M., Gurau G., Aprodu I. , Vasile A., Păltănea E. 2006. <i>Procesarea industrială a peștelui</i> , Editura Fundației Universitare „Dunărea de Jos” Galați, 334 p, ISBN (13) 973-627-321-6	0,833	
	C.E. Nistor, I.B. Pagu, E. Măgdici, Mădălina Iuliana Iordache, B. Păsărin, 2014, Technological features of meat gathered from three trout breed, <i>Lucrări Științifice - Seria Zootehnie</i> , vol. 61, 45-49.	0,833	
23.	Paltenea E., Ionescu A., Zara M., Patriche N., Talpeș M., Jecu E., Vasile A, Aprodu I. , Gheorghe V. 2006. <i>Calitatea nutrițională a sturionilor de cultură</i> . Editura Fundației Universitare “Dunărea de Jos” Galați	0,556	
	Cristina Simeanu, D. Simeanu, B. Păsărin. 2013. Research on physic-chemical indices of the meat of the sturgeon species <i>Polyodon spathula</i> , University of Agricultural Sciences and Veterinary Medicine Iasi, <i>Lucrări Științifice - Seria Zootehnie</i> , vol. 57, 230-233	0,556	
	C.E. Nistor, I.B. Pagu, E. Măgdici, Mădălina Iuliana Iordache, B. Păsărin, 2014, Technological features of meat gathered from three trout breed, <i>Lucrări Științifice - Seria Zootehnie</i> , vol. 61, 45-49.	0,556	
24.	Ionescu, A., I. Aprodu , M.L. Zara, G. Gurau G. 2003. Researches concerning biochemical stability of mechanical deboned poultry meat during freezing, The Annals of the University Dunarea de Jos of Galati Fascicle VI, 38-43	1,250	
3.2. Prezentări invitate în plenul unor manifestări științifice naționale și internaționale			
3.2.1. Internaționale			

Nr. crt.	Descriere element	Punctaj	Total punctaj
1	<i>Spectroscopic and molecular modeling investigations on structural changes of food grade proteins</i> – European Biotechnology Congress, 7-9 Mai 2015, București, România	10	10
3.3. Membru în colectivele de redacție sau comitete științifice al revistelor și manifestărilor științifice, organizator de manifestări științifice/Recenzor pentru reviste și manifestări științifice naționale și internaționale indexate ISI			
3.3.1. Recenzor reviste ISI			
1	Referent științific articol in Journal of Biomechanics (BM-D-08-00793)	15	315
2	Referent științific articol in Journal of Environmental Management (JEMA-D-09-00611)	15	
3	Referent științific articol in HAZMAT-D-09-01545, Journal of Hazardous Materials	15	
4	Referent științific articol in European Food Research and Technology (EFRT-10-0134)	15	
5	Referent științific articol in Surface and Interface Analysis (SIA-09-0429)	15	
6	Referent științific articol in International Journal of Food Sciences and Nutrition (CIJF-2011-0374)	15	
7	Referent științific articol in Composites Part B (JCOMB-D-11-00439)	15	
8	Referent științific articol in Romanian Biotechnological Letters	15	
9	Referent științific articol in Carbohydrate Polymers (D-12-02289)	15	
10	Referent științific articol in CyTA - Journal of Food (TCYT-2012-0141)	15	
11	Referent științific articol in Food Science and Technology International (FSTI-12-0145)	15	
12	Referent științific articol in Innovative Food Science and Emerging Technologies (IFSET-D-12-00340)	15	
13	Referent științific articol in Journal of Food Science (JFS-2012-0278)	15	
14	Referent științific articol in The Protein Journal (JOPC-D-12-00093R1)	15	
15	Referent științific articol in Polymer Composites (PC-13-0740)	15	
16	Referent științific articol in Journal of the Science of Food and Agriculture (JSFA-13-1338)	15	
17	Referent științific articol in Journal of Dairy Science (JDS-13-7630)	15	
18	Referent științific articol in Food Research International (FOODRES-D-13-02440)	15	
19	Referent științific articol in Food Bioscience (FBIO-D-13-00067)	15	
20	Referent științific articol in Journal of Texture Studies (JTS-1889)	15	
21	Referent științific articol in Applied Microbiology and Biotechnology (AMAB-14-02354)	15	
3.3.2. Recenzor BDI			
1	Editor sef The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology	10	70
2	Referent științific articol in The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology	10	
3	Referent științific articol in Inovative Romanian Food Biotechnology	10	
4	Referent științific articol in Ovidius University Annals of Chemistry	10	
5	Referent științific articol in Journal of Agricultural Science and Technology (Code No: J. 5744-92)	10	
3.3.3 Membru în colectivele de redacție sau comitete științifice al revistelor și manifestărilor științifice			
1	Membru în comitetul științific al Simpozionului Euro – Aliment 2009 Challenges for Food Science and Food Industry in the Recession Era, 9-10 oct 2009, Galati, http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	70
2	Membru în comitetul de organizare al Simpozionului Internațional Euro-Aliment 2011 From Food Science to Food Industry - Bridging Education and Research with Engineering and Industry, 6-7 oct 2011 Galati http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	
3	Membru în comitetul Științific al Simpozionului Euro – Aliment 2013 http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	
4	Membru în comitetul de organizare al Simpozionului ASMP 2013 http://www.asmp-romania.ro/	5	
3.4 Experiența de management			
3.4.2 Membru organisme conducere			
1	Membru Consiliul Facultatii – Facultatea de Știința și Ingineria Alimentelor (2008-2015)	16	24
2	Membru Senatul Universitatii Dunarea de Jos din Galati (2012-2015)	8	

CRITERII OPȚIONALE

3.5. Premii (Premii Academia Română, academii de ramură, alte premii în domeniu, premii internaționale)			
3.5.3. Premii internaționale			
1.	Medalie de argint la Salonul Internațional de Invenții (Geneva, 2-6 Aprilie 2014) – Patent nr. RO126627-AO	15	15
3.5.4. Premii naționale în domeniu			

1	Premiul CNCS - PN-II-RU-PRECISI-2012-6-0180 pentru lucrarea „Studies concerning the use of Lactobacillus helveticus and Kluyveromyces marxianus for rye sourdough fermentation”	5	75
2	Premiul CNCS - PN-II-RU-PRECISI-2012-6-0687 pentru lucrarea „Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine β -lactoglobulin”	5	
3	Premiul PN-II-RU-PRECISI-2012-6-1097 pentru lucrarea “Antioxidant properties of wheat mill streams”	5	
4	Premiul CNCS - PN-II-RU-PRECISI-2011-3-0818 pentru lucrarea „Advanced sample preparation for the molecular quantification of Staphylococcus aureus in artificially and naturally contaminated milk”	5	
5	Premiul CNCS - PN-II-RU-PRECISI-2011-3-1319 pentru lucrarea “pH and heat-induced structural changes of bovine apo-alpha-lactalbumin”	5	
6	Premiul CNCS - PN-II-RU-PRECISI-2013-7-3081 pentru lucrarea „ Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods”	5	
7	Premiul CNCS - PN-II-RU-PRECISI-2013-7-3151 pentru lucrarea „Relating the biotracing concept to practices in food safety”	5	
8	Premiul CNCS-PN-II-RUPRECISI-2013-7-2837 pentru lucrarea “Analysis of the thermally induced structural changes of bovine lactoferrin”	5	
9	Premiul CNCS- PN-II-RUPRECISI-2013-7-2844 pentru lucrarea “pH- and heat-induced structural changes of bovine alpha-lactalbumin in response to oleic acid binding”	5	
10	Premiul CNCS- PN-II-RUPRECISI-2013-7-2908 pentru lucrarea “Assessing the heat induced changes in major cow and non-cow whey proteins conformation on kinetic and thermodynamic basis”	5	
11	Premiul CNCS - PN-II-RU-PRECISI-2014-8-4949 pentru lucrarea „ pH-induced structural changes of tyrosinase from Agaricus bisporus using fluorescence and in silico methods”	5	
12	Premiul CNCS- PN-II-RU-PRECISI-2014-8-5028 pentru lucrarea “Investigations towards understanding the thermal denaturation of lactoperoxidase”	5	
13	Premiul CNCS- PN-II-RU-PRECISI-2014-8-5204 pentru lucrarea “New insights into heat induced structural changes of pectin methylesterase on fluorescence spectroscopy and molecular modeling basis”	5	
14	Premiul CNCS- PN-II-RU-PRECISI-2014-8-4894 pentru lucrarea “Advances in structure-function relationships of tyrosinase from Agaricus bisporus - Investigation on heat-induced conformational changes”	5	
15	Medalie de argint la Inventika 2014 (București, 15-18 Octombrie 2014, organizator MEN) – Patent nr. RO126627-A0.	5	
3.6 Membru in academii, organizații, asociații profesionale de prestigiu, nationale si internationale, apartenență la organizatii din domeniul educatiei si cercetarii			
3.6.4 Asociații profesionale			
3.6.4.1 Asociații profesionale internaționale			
1	B.EN.A, Balkan Environmental Association	5	10
2	European Food Safety Authority (EFSA)	5	
3.6.4.2 Asociații profesionale naționale			
1	Membru Asociația Specialiștilor în Biotehnologie Aplicată (ASBA)	2	6
2	Membru Societatea de Chimie din Romania	2	
3	Membru S.R.B.B.M. – Societatea Romana de Biochimie si Biologie Moleculara	2	
3.6.5. Consilii si organizatii în domeniul educației și cercetării			
3.6.5.2. Membru			
1	Expert CDI (http://www.experti-cdi.ro/) pentru UEFISCDI -Joint Research Projects Romania-France - IDROFR-2012	10	20
2	Expert-Evaluator pentru Fulbright - Fulbright Senior Postdoctoral Award Competition	10	
PUNCTAJ TOTAL A3			974,79
PUNCTAJ TOTAL A1+A2+A3			2491,66

Îndeplinirea condițiilor minime, conform Ordinului Ministrului ECTS nr. 6.560/2012 privind aprobarea standardelor minime necesare și obligatorii pentru conferirea titlurilor didactice din învățământul superior și a gradelor profesionale de cercetare-dezvoltare

Criteria Comisia 14 (conform MONITORUL OFICIAL AL ROMÂNIEI, Partea I, Nr. 890 bis/27.XII.2012 27)

Nr. crt.	Domeniul de activitate	Conditii Profesor		Gradul de indeplinire a condițiilor minime (%)
		Minimale	Realizate	
1.	Activitatea didactică / profesională (A1)	Minim 100 puncte	106,78 puncte	106,78 %
2.	Activitatea de cercetare (A2)	Minim 260 puncte	1424,35 puncte	547,83 %
3.	Recunoaștere și impactul activității (A3)	Minim 40 puncte	974,79 puncte	2436,98 %
TOTAL		400 puncte	2505,92 puncte	626,48 %

Conf. dr. ing. Iuliana Aprodu