

Râpeanu Gabriela

LISTA LUCRĂRILOR TIINȚIFICE

A. Teza de doctorat

Caracterizarea biochimică și studiul cinetic al inactivării la temperatura și/sau presiune înaltă a polifenoloxidazei din struguri albi, 2005, Universitatea “Dunărea de Jos” din Galați cu distincția “*Cum laudae*”, conducător: Prof. dr. ing. Mircea BULANCEA

B. Cări și capitole în cărți publicate în ultimii 10 ani

[B1] Autor

- [1]. Râpeanu G., 2010, Controlul falsificărilor produselor alimentare, Ed. Didactică și Pedagogică București, ISBN 978-973-30-2726-3, 260 pg.
- [2]. Râpeanu G., 2008, Îmbrunarea enzimatică a musturilor și vinurilor, Editura Didactică și Pedagogică, București, ISBN 978-973-30-2058-5, 181 pg.

[B2] Coautor

- [1]. Stanciu N., Râpeanu G., Stanciu S., 2011, Trasabilitate. Concepte fundamentale și specifice laptelui și produselor lactate, Editura Academica Galați, 272 pag
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- [3]. Croitor N., Râpeanu G., 2008, Fructele și legumele, În Alimentele ecologice, Editor G.M. Costin, Ed. Academica, ISBN 978-973-8937-39-0, 422 pg.
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C. Lucrări indexate ISI/BDI publicate în ultimii 10 ani

[C1] Articole/studii publicate în reviste de circulație internațională, ISI

- [1]. Constantin O. E., Skrt M., Poklar Ulrih N., Râpeanu G., 2015, Anthocyanins profile, total phenolics and antioxidant activity of two Romanian red grape varieties: Fetească neagră and Băbească neagră (*Vitis vinifera*), *Chemical papers*, in press.
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[C2] Articole publicate in reviste indexate in baze de date internationale

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D. Lucr ri publicate în ultimii 10 ani în reviste i volume de conferin e cu referen i (neindexate)

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E. Brevete ob inute în întreaga activitate

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Data:

15.09.2015

Semn tura:

