

## LISTA DE LUCRĂRI

### 1. Teza de doctorat

TD1	Aprodu I., 2008. <i>Analysis of the Motor Proteins by Molecular Modelling</i> . Politecnico di Milano, Italia, 127 p. ( <a href="http://www.biblio.polimi.it/opac/">http://www.biblio.polimi.it/opac/</a> )
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### 2. Brevete de invenție

B11	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].
B12	Banu I., Aprodu I., Vasilean I., Barbu V., <i>Tehnologie de obținere a aluatului acid uscat din făină integrală de seară</i> , Patent Number RO126627-A0, Derwent Primary Accession Number: 2012-C71337 [17].

### 3. Cărți și capitole de cărți

C1	Aprodu I., 2015, <i>Inginerie metabolică. Strategii de optimizare a metabolismului celular</i> , Galați University Press, pg 165, ISBN 978-606-696-038-0.
C2	Aprodu I., 2009, <i>Molecular modelling – Techniques and applications to proteins</i> , Galati University Press, 158 p, ISBN 978-606-8008-35-6
C3	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) 973-627-321-6
C4	Paltenea E., Ionescu A., Zara M., Aprodu I. ș.a., 2006, <i>Calitatea nutritională a sturionilor de cultura</i> , Editura Fundației Universitare „Dunărea de Jos” Galați, 28 p, ISBN (13) 987-973- 627-322-3

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CC2	Aprodu I., Contaminanții cerealelor, pg. 60-87, în Banu I. (coordonator), Aprodu I., Nicolau A., Borda D., Dumitrașcu L., Neagu C., Stoenescu G., Ionescu V., <i>Controlul procesului tehnologic de măcinș</i> , Galați University Press, ISBN 978-606-8008-99-8, 2011.
CC3	Aprodu I., Alimente fermentate cu bacterii lactice, pg 13-25; Aprodu I., Vasilean I., Procese metabolice specifice bacteriilor lactice, pg. 75-105; Aprodu I., Efectele consumului de alimente fermentate cu bacterii lactice asupra sănătății, pg. 180-198, în Banu I. (coordonator), Aprodu I., Bahrim G., Barbu V., Neagu C., Vasilean I., <i>Bacteriile lactice – Aplicații în panificație</i> , Galați University Press, ISBN 978-606-8008-74-5, 2010.

### 4. Articole/Studii în extenso publicate în reviste din fluxul științific internațional principal

AE1 ISI	Dumitrașcu L., Stănciuc N., Bahrim G.E., Ciumac A., Aprodu I. 2015. <i>pH and heat-dependent behaviour of glucose oxidase down to single molecule level by combined fluorescence spectroscopy and molecular modeling</i> . Journal of the Science of Food and Agriculture, DOI: <a href="https://doi.org/10.1002/jsfa.7296">10.1002/jsfa.7296</a> .
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AE5 ISI	Simion (Ciuciu) A.M., <u>Aprodu I.</u> , Dumitrașcu L., Bahrim G.E., Alexe P., Stănciuc N. 2015. <i>Probing thermal stability of the β-lactoglobulin–oleic acid complex by fluorescence spectroscopy and molecular modeling</i> . Journal of Molecular Structure, 1095, 26-33. <a href="https://doi.org/10.1016/j.molstruc.2015.04.019">doi:10.1016/j.molstruc.2015.04.019</a> .
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AE7 ISI	<u>Aprodu I.</u> , Banu I. 2015. <i>Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends</i> . Food Science and Technology International, accepted for publication. 21(5), 342-353. ISSN: 1082-0132, <a href="https://doi.org/10.1177/1082013214536175">doi: 10.1177/1082013214536175</a>
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