

UNIVERSITATEA „DUN REA DE JOS” DIN GALA I  
 Facultatea de Știința și Ingineria Alimentelor

Fișă de verificare a îndeplinirii standardelor minimale

Nume și prenume: Râpeanu Gabriela

Gradul didactic: Profesor univ. dr.

Departamentul: Știința Alimentelor, Ingineria Alimentelor și Biotehnologii Aplicate

Comisia de Ingineria Resurselor Vegetale și Animale

OM 6560/2012; Ordinul nr. 5648/2013

Activitatea didactică și profesională (A1)

Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
1.1 Cărți și capitole în cărți de specialitate	1.1.1. Cărți / capitole ca autor; pentru Profesor/CSI minim 2, d.c. 1 prim autor; conferențiar/CSII minim 1	1.1.1.1 internaționale	nr. pagini/(2*nr. autori)		
		1.1.1.2 naționale	nr. pagini/(5*nr. autori)		
	1.1.2. Cărți / capitole de coordonator	1.1.1.1 internaționale	nr. pagini/(3*nr. autori)		
		1.1.1.2 naționale	nr. pagini/(7*nr. autori)		
Râpeanu G., Bahrim G., Stănciuc, N. 2014. Microorganism Metabolic Activity Stimulation by Polyphenols, In Watson, R.R., Preedy, P.R., Zibadi, S. (Eds.), Polyphenols in Human Health and Disease, Academic Press, Elsevier, London, NW1 7BY, UK (ISBN: 978-0-12-398456-2), pp. 513-522.				1,66	
Stănciuc, N., Râpeanu, G., Stănciu, S. 2011, Trasabilitate. Concepte fundamentale și specifice laptelui și produselor lactate, Ed. Academica, ISBN 978-973-8937-73-4, 270 pag.				18	
Râpeanu G., 2010, Controlul falsificărilor produselor alimentare, Ed. Didactica și Pedagogica București, ISBN 978-973-30-2726-3, 260 pg.				52	
Balancea M., Râpeanu G., 2009, Autentificarea și identificarea falsificărilor produselor alimentare, Ed. Didactica și Pedagogica București, ISBN 978-973-30-2507-8, 409 pg.				40,9	
Râpeanu G., 2008, Îmbrunarea enzimatică a musturilor și vinurilor, Editura Didactică și Pedagogică, București, ISBN 978-973-30-2058-5, 181 pg.				36,2	
Croitor N., Râpeanu G., 2008, Fructele și legumele, In Alimentele ecologice, Editor G.M. Costin, Ed. Academica, ISBN 978-973-8937-39-0, 16 pg.				1,6	
Balancea M., Râpeanu G., 2001, Metode de determinare a falsificărilor produselor alimentare, Ed. Fundației Universitare „Dun reea de Jos” Galați, ISBN 973-8352-11-8, 160 pg.				16	
<b>TOTAL</b>					<b>166,36</b>

**TOTAL A1 = 166,36 puncte**

## Activitatea de cercetare (A2)

Tipul activit ilor	Categori i restric ii	Subcategori i	Indicatori (kpi)	Impact factor	TOTAL CATEGORIE
2.1. Articole în reviste cotate ISI Thomson Reuters i în volume indexate ISI proceedings *)	Minim 6 articole pentru Profesor / CS I		(25+20*factor impact)/nr. de autori – pt reviste cotate ISI 25/nr. de autori – pt articole indexate ISI proceedings		
	Minim 3 articole pentru Conferentiar / CS II				
<b>ARTICOLE ISI</b>					
St nciuc N., Aprodu, A., Ioniț , E., Bahrim, G., <b>Râpeanu, G*</b> . 2015. Exploring the structure-function relationship of peroxidase from <i>Amoracia rusticana</i> through investigation of pH- and heat induced conformational changes. <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i> 147:43-50.				2,13	27,04
Constantin O. E., Kukurová K., Neagu C., Bednáriková A., Ciesarová Z., <b>Râpeanu G*</b> ., 2014, Modelling of acrylamide formation in thermally treated red bell peppers ( <i>Capsicum annuum L.</i> ), <i>European Food Research and Technology</i> , 238(1),149-156.				1,387	17,58
Ioni E., Aprodu I., St nciuc N., <b>Rapeanu G.</b> , Bahrim G., 2014. Advances in structure-function relationships of tyrosinase from <i>Agaricus bisporus</i> – Investigation on heat-induced conformationla changes. <i>Food Chemistry</i> , 156, 129–136.				3,259	18,564
Ioni E., St nciuc N., Aprodu I., <b>Rapeanu G.</b> , Bahrim G., 2014. pH-induced structural changes of tyrosinase from <i>Agaricus bisporus</i> using fluorescence and in silico methods. <i>Journal of the Science of Food and Agriculture</i> , 94(11), 2338-2344.				1,879	12,516
Aprodu I., St nciuc N., Dumitrascu L., <b>Rapeanu G.</b> , Stanciu S., 2014. Investigations towards understanding the thermal denaturation of lactoperoxidase, <i>International Dairy Journal</i> , 38(1), 47-54.				2,297	14,188
Dumitrascu L., St nciuc N., Stanciu, S., <b>Râpeanu, G.</b> 2014. Inactivation kinetics of alkaline phosphatase from different species of milk using quinolyl phosphate as a substrate, <i>Food Science and Biotechnology</i> , 23(6), 1773-1778.				0,656	9,53
Dumitrascu L., Moschopoulou E., Aprodu I., Stanciu S., <b>Rapeanu G.</b> , Stanciu N., 2013, Assessing the heat induced changes in major cow and non-cow whey proteins conformation on kinetic and thermodynamic basis, <i>Small Ruminant Research</i> , 111(1-3), 129-138.				1,099	7,83
Bichescu C., Bahrim G., St nciuc N., <b>Râpeanu G*</b> ., 2013, Effect of maceration on the making of Feteasca neagra wines, <i>Journal of Food, Agriculture &amp; Environment</i> , 11(1), 273-277.				0,435	16,85
Stanciu N., Aprodu I., <b>Rapeanu G.</b> , van der Plancken I., Bahrim G., Hendrickx M., 2013, Analysis of the Thermally Induced Structural Changes of Bovine Lactoferrin, <i>Journal of Agricultural and Food Chemistry</i> , 61(9), 2234-2243.				3,107	14,52
Stanciu N., Aprodu I., <b>Rapeanu G.</b> , Bahrim G., 2013, pH- and heat-induced structural changes of bovine alpha-lactalbumin in response to oleic acid binding, <i>European Food Research and Technology</i> , 236(2), 257-266.				1,387	13,185
Dumitrascu L., St nciuc, N., Stanciu S., <b>Râpeanu G.</b> , 2012, Thermal inactivation of lactoperoxidase in goat, sheep and bovine milk - A comparative kinetic and thermodynamic study, <i>Journal of Food Engineering</i> , 113(1), 47-52.				2,576	19,13
Postolache E., Popescu C., Ciubuca A., <b>Rapeanu G.</b> , Bulancea M., 2012, Dynamics of oxidative enzymes activity during the white grapes wine-making, <i>Journal of Environmental Protection and Ecology</i> , 13(3), 1608-1615.				0,338	6,352

St nciuc, N., <b>Râpeanu, G.</b> , Bahrim G., Aprodu I., 2012, pH and heat-induced structural changes of bovine apo- -lactalbumin, <i>Food Chemistry</i> , 94(2), 953–961.	3,259	22,545
St nciuc, N., Dumitrascu, L., Ardelean, A., Stanciu, S., <b>Râpeanu, G*</b> , 2012, A kinetic study on the heat induced changes of whey proteins concentrate at two pH values, <i>Food and Bioprocess Technology</i> , 5(6), 2160-2171.	3,126	35,008
Codre i C., Alexe P., <b>Râpeanu G*</b> , 2012, Synergy between selected yeast and -glucosidase activity of enzymatic preparations used to obtain Chardonnay wines, <i>Journal of Food, Agriculture &amp; Environment</i> , 10(2), 94-98.	0,435	22,46
St nciuc, N., Aprodu I., <b>Râpeanu, G.</b> , Bahrim G., 2012, Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine beta-lactoglobulin, <i>Innovative Food Science &amp; Emerging Technologies</i> , 15, 50-56.	2,248	17,49
Aboubakar, Bonciu C., <b>Rapeanu, G.</b> , Njintang, N., Mbofung C.M., Bahrim G., 2012, Biochemical and structural changes of taro ( <i>Colocasia esculenta</i> ) tubers during simple thermal treatments (low temperature) or in combination with chemicals, <i>Food Bioprocess Technology</i> , 5(7), 2739-2747.	3,126	14,58
St nciuc, N., Ardelean, A., Diaconu, V., <b>Râpeanu, G.</b> , Stanciu, S., Nicolau, A., 2011, Kinetic and thermodynamic parameters of alkaline phosphatase and – glutamyl transferase inactivation in bovine milk, <i>Dairy Science &amp; Technology (formely Le Lait)</i> , 91(6), 701-717, (DOI: 10.1007/s13594-011-0028-3).	1,126	7,92
St nciuc, N., Dumitrascu, L., Stanciu, S., <b>Râpeanu, G.</b> , 2011. -glutamyl transferase inactivation in milk and cream: a comparativ kinetic study, <i>Innovative Food Science and Emerging Technologies</i> , 12, 56–61.	2,248	17,49
St nciuc, N., <b>Râpeanu, G.</b> , 2010, Identification of adulterated sheep and goat cheeses marketed in Romania by immunocromatographic assay, <i>Food and Agriculture Immunology</i> , Vol. 21, Issue 2, 157-164.	0,984	22,34
St nciuc, N., <b>Râpeanu, G.</b> , Stanciu, S., 2010. Quantitative evaluation on Maillard reactions in model systems: a kinetic study, <i>Romanian Biotechnological Letters</i> , Vol. 15, No.3, 5329-5339.	0,351	10,67
Badea V., Balaban D.P., <b>Râpeanu G.</b> , Amariei C., Badea C.F., 2009, The antibacterial activity evaluation of <i>Cystoseira barbata</i> biomass and some alginates upon bacteria from oropharyngeal cavity, <i>Romanian Biotechnological Letters</i> , 14(6), 4851-4857.	0,351	6,404
<b>Râpeanu G.</b> , Bolocan A., Gazi I., Bahrim G., 2008, Metabolic activity stimulation of the wine yeasts by polyphenols extracted from red grapes, <i>Romanian Biotechnological Letters</i> , 13(5), 9-16.	0,351	16,01
<b>Râpeanu G.</b> , Parfene G., Horincar V., Polcovnicu C., Ionescu L., Bahrim G., 2008, Confirmation and identification of <i>Listeria</i> species from fresh lettuce, <i>Romanian Biotechnological Letters</i> , 13(6), 32-36.	0,351	10,67
<b>Râpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2006, Biochemical characterisation and process stability of polyphenoloxidase extracted from <i>Victoria</i> grapes ( <i>Vitis Vinifera</i> ssp. <i>Sativa</i> ), <i>Food Chemistry</i> , 94(2), 253-261.	3,259	45,09
<b>Râpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2006, Thermal and high pressure inactivation kinetics of <i>Victoria</i> grape polyphenol oxidase from model systems to real system studies, <i>Journal of Food Process Engineering</i> , 29 (3), 269-286.	0,626	18,76
Dalmadi I., <b>Râpeanu G.</b> , Van Loey A., Smout C., Hendrickx M, 2006, Characterisation and inactivation by thermal and pressure processing of strawberry ( <i>fragaria ananassa</i> ) polyphenol oxidase: a kinetic study, <i>Journal of Food Biochemistry</i> , 30(1), 56-76.	0,853	8,412
<b>Râpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2005, Thermal and high pressure inactivation kinetics of polyphenol oxidase in <i>Victoria</i> grape must, <i>Journal of Agricultural and Food Chemistry</i> , 58(8), 2988-2994.	3,107	43,57

<b>Râpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2005, Effect of pH on thermal and/or pressure inactivation of Victoria grape ( <i>Vitis Vinifera</i> ssp. <i>Sativa</i> ) polyphenol oxidase: a kinetic study, <i>Journal of Food Science</i> , 70(5), E301-307.	1,791	30,41
<b>TOTAL</b>		<b>527,13</b>
<b>ARTICOLE IN VOLUME INDEXATE ISI PROCEEDINGS</b>		
<b>Râpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2004, Thermostability of Victoria grape ( <i>Vitis Vinifera</i> ssp. <i>Sativa</i> ) polyphenol oxidase: a kinetic study, 10 <sup>th</sup> Symposium on Applied Biological Sciences, Ghent, Belgium, ISSN 1379-1176, vol. 69 (2) 1-348, p. 77-80.	<b>25/4 = 6,25</b>	<b>6,25</b>
Dalmadi I., <b>Râpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2004, Thermal inactivation of strawberry ( <i>Fragaria ananassa</i> ) polyphenol oxidase: a kinetic study, 10 <sup>th</sup> Symposium on Applied Biological Sciences, Ghent, Belgium, ISSN 1379-1176, vol. 69 (2) 1-348, p. 231-234.	<b>25/4 = 6,25</b>	<b>6,25</b>
<b>TOTAL</b>		<b>13,00</b>
<b>TOTAL 2.1.</b>		<b>540,13</b>

Tipul activit ilor	Categori i restric ii	Subcategori i	Indicatori (kpi)	Valoare	Total categori e
2.2. Articole în reviste i volumele unor manifest ri tiin ifice indexate în alte baze de date interna ionale *) **)	Minim 15 pentru Profesor / CS I		15/nr.de autori		
	Minim 10 pentru Conferen iar / CS II				
Bichescu C., Bahrim G., St nciuc N., <b>Râpeanu G.</b> , 2012, Color enhancement of Feteasc neagr wines by using pectolytic enzymes during maceration, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , ISSN 1843 - 5157, New Series, Year III (XXXIII), 36(1), 18-25 <a href="http://www.ann.ugal.ro/tpa/ft_2012_no_1.htm">http://www.ann.ugal.ro/tpa/ft_2012_no_1.htm</a>				<b>15/4=5</b>	<b>3,75</b>
Codre i C., Alexe P., <b>Râpeanu G.</b> , 2012, Effect of -glucosidases in the making of Chardonnay wines, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , ISSN 1843 - 5157, New Series, Year III (XXXIII), 36(1), 9-17. <a href="http://www.ann.ugal.ro/tpa/ft_2012_no_1.htm">http://www.ann.ugal.ro/tpa/ft_2012_no_1.htm</a>				<b>15/3=5</b>	<b>5</b>
Codre i C., <b>Râpeanu G.</b> , Alexe P., 2012, <i>Evolution of flavoured compounds during maturation of Chardonnay grapes</i> , <i>Journal of Agroalimentary Processes and Technologies</i> , 18(3), 242-246.				<b>15/3=5</b>	<b>5</b>
Hîrtoiu, A., <b>Râpeanu, G.</b> , St nciuc S., St nciuc, N., 2011, The effect of pH and thermal treatment on some functional properties of whey proteins hydrolysates as measured by fluorescence spectroscopy, <i>Journal of Agroalimentary Processes and Technologies</i> , 17(2), 179-185.				<b>15/4=5</b>	<b>3,75</b>
St nciuc N., Dima, S. <b>Râpeanu G.</b> , 2011, Effect of calcium addition on the thermal denaturation of bovine apo- -lactalbumin – a Preliminary study, <i>Innovative Romanian Food Biotechnology</i> , Vol. 9, Issue of September, 45-51.				<b>15/3=5</b>	<b>5</b>
Itu N., <b>Rapeanu G.</b> , Hopulele T., 2011, Effect of maceration enzymes addition on the aromatic white winemaking, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> 35(1), 77-91, Anale 2011/vol 1/Full paper NLItu.pdf				<b>15/3=5</b>	<b>5</b>
Dr ghici L., <b>Rapeanu G</b> , 2011, Evolution of polyphenols during the maceration of the red grapes, <i>Journal of Agroalimentary Processes and Technologies</i> , 17(2), 169-172				<b>15/2=7,5</b>	<b>7,5</b>

Itu N., <b>Rapeanu G.</b> , 2011, <i>The use of commercial enzymes in white grape must clarification</i> , Journal of Agroalimentary Processes and Technologies, 17(3), 281-286	15/2=7,5	7,5
Dr ghici L., <b>Rapeanu G.</b> , Hopulele T., 2011, Evolution of polyphenolic compounds during maturation of Cabernet Sauvignon grapes from Dealu Mare vineyard, 22(1), 15-20, <a href="http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/full/3_draghici.pdf">http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/full/3_draghici.pdf</a>	15/3=5	5
Itu N., <b>Răpeanu G.</b> , Hopulele T., 2011, Assessment of free and potentially volatile monoterpenes in Muscat Ottonel grapes variety, Ovidius University Annals of Chemistry, 22(1), 27-31. <a href="http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/5_Itu.pdf">http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/5_Itu.pdf</a>	15/3=5	5
Stanciuc N., <b>Răpeanu G.</b> , 2010, An overview of bovine $\alpha$ -lactalbumin structure and functionality, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, 34(2), 82-93 (Anale 2010/Vol 2/Full Paper NStanciuc)	15/2=7,5	7,5
Popescu C., Postolache E., <b>Răpeanu G.</b> , Balancea M., Hopulele T., 2010, The dynamics of oxidative enzymes during the white winemaking, The Annals of the University <i>Dunarea de Jos</i> of Galati, Fascicle VI – Food Technology, ISSN 1843 – 5157, 34(1), 25-31.	15/5=3	3
Dumitrascu L., Stanciuc N., Ardelean A., Stanciu S., <b>Răpeanu G.</b> , 2010, Heat-induced changes in some technological properties of whey proteins concentrate, Journal of Agroalimentary Processes and Technologies, ISSN 1453-1399, 16 (2), pp. 130-135.	15/5=3	3
Stanciuc N., Hinou A., Stanciu S., <b>Răpeanu G.</b> , 2010, Thermal treatment can modify the susceptibility of whey protein concentrate to enzymatic hydrolysis, Innovative Romanian Food Biotechnology, Vol. 7, Issues of September, pg. 30-36, <a href="http://www.bioaliment.ugal.ro/ejournal.html">http://www.bioaliment.ugal.ro/ejournal.html</a> ;	15/4=5	3,75
Popescu C., Postolache E., Ciubuc A., <b>Răpeanu G.</b> , Hopulele T., 2010, The effect of noble mould ( <i>Botryotinia fuckeliana</i> ) contamination on the dynamics of the enzymatic oxidation, Journal of Agroalimentary Processes and Technologies, ISSN 1453-1399, 16 (1), pp. 13-18.	15/5=3	3
Stanciuc N., Stanciu S., Nistor C., <b>Rapeanu G.</b> , Bahrim G., 2010, An overview on the current status of Romanian biotechnology in educational and trade sector, Innovative Romanian Food Biotechnology, Vol. 7, Issues of September, pg. 1-11, <a href="http://www.bioaliment.ugal.ro/ejournal.html">http://www.bioaliment.ugal.ro/ejournal.html</a>	15/5=3	3
Maria Cioroi, Lucian Tudor Miron, <b>Gabriela Rapeanu</b> , Nicoleta, Stanciuc, Elena Postolache, Constanta Vicol, 2010, Study on free radical scavenging and total polyphenols of some romanian wines, <i>Journal Food and Environment Safety of the Suceava University</i> , Food Engineering, Year IX, No. 4 – 2010, 55-60.	15/6=2,5	2,5
Vicol C., <b>Răpeanu G.</b> , Bahrim G., 2010, Evaluation of Romanian wine adulteration from Cotesti vineyard, <i>Journal of Agroalimentary Processes and Technologies</i> , 16(3), 294-298.	15/5=3	3
Patrascu E., <b>Rapeanu G.</b> , Bonciu C., Hopulele T., 2010, Comparative study of the multiplication and fermentation yields by using different <i>Saccharomyces</i> yeast strains to ethanol production, <i>Journal of Agroalimentary Processes and Technologies</i> , 15(3), 289-293.	15/4=5	3,75
Popescu E., Postolache E., <b>Rapeanu G.</b> , Balancea M., Hopulele T., 2010, The dynamics of oxidative enzymes during the white winemaking, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology 34(1), 25-31, Anale 2010/vol 1/Full paper CPopescu.pdf	15/5=3	3
Stanciuc N., <b>Rapeanu G.</b> , Stanciu S., 2009, Assessment of casein content in model systems during heat treatment, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 9–15. Anale 2009\Full paper NStanciuc.pdf	15/3=5	5
Stanciuc N., <b>Răpeanu G.</b> , 2010, An overview of bovine $\alpha$ -lactalbumine structure and functionality, The Annals of the University	15/2=7,5	7,5

Dunarea de Jos of Galati, Fascicle VI – Food Technology, New Series Year III (XXXIII), 34(2), pg. 82-93, ISSN 1221-4574.		
Patrascu E., <b>Rapeanu G.</b> , Bonciu C., Hopulele T., 2009, Bioethanol production from molasses by different strains of <i>Saccharomyces cerevisiae</i> , The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 50–57, Anale 2009\vol 2\Full paper EPatrascu.pdf	15/4=5	3,75
Vicol C., <b>Rapeanu G.</b> , Bahrim G., 2009, Identification of Romanian wine adulteration from Vrancea county, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 91–95, Anale 2009\Full paper CVicol.pdf	15/3=5	5
Popescu C., Postolache E., <b>Rapeanu G.</b> , Bulancea M., Hopulele T., 9-10 octombrie 2009, Modificarea indicilor fizico- chimici i a activit ii enzimelor oxidative în timpul matur rii strugurilor albi (Change of the physico- chemical indices and the oxidative enzymatic activities during the white grapes maturation), The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 70 -76 (Anale 2009/Full paper CPopescu.pdf).	15/5=3	3
Patrascu E., <b>Rapeanu G.</b> , Bonciu C., Vicol C., Bahrim G., 2009, Investigation of yeast performances in the fermentation of beet and cane molasses to ethanol production, Ovidius University Annals of Chemistry, Volume 20, Number 2, pp.199-204.	15/5=3	3
Popescu C., Postolache E., Ciubuc A., <b>Rapeanu G.</b> , Hopulele T., 2009, Activitatea enzimelor oxidative în timpul producerii vinurilor albe (Activity of the oxidizing enzymes during the white winemaking), Journal of Agroalimentary Processes and Technologies 2009, ISSN 1453-1399,15 (4), pp. 592- 598	15/5=3	3
Patrascu E., <b>Rapeanu G.</b> , Hopulele T., 2009, Current approaches to efficient biotechnological production of ethanol, Innovative Romanian Food Biotechnology, 1, 1-11.	15/3=5	5
<b>Rapeanu G.</b> , Vicol, C., Bichescu, C., 2009, Possibilities to asses the wines authenticity, Innovative Romanian Food Biotechnology, 2, 1- 9.	15/3=5	5
Ifrim G., Bahrim G., <b>Rapeanu G.</b> , 2008, Nitrogen Removal Strategy from Baker's Yeast Industry Effluents, <i>Innovative Romanian Food Biotechnology</i> , 2, ISSN 1843-6099, p. 11-24.	15/3=5	5
<b>Rapeanu G.</b> , 2005, Influence of pH on thermostability of grape polyphenoloxidase - a kinetic study, Annals of the University „Dun rea de Jos” of Gala i, vol. XXIII (XXVIII), ISSN 1221-4574, p. 15-19.	15*2=30	30
	<b>TOTAL 2.2</b>	<b>179,0</b>

Tipul activit ilor	Categori i restric ii	Subcategori i	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
2.3.Proprietate intelectual		2.3.1. interna ionale	40/nr. autori		
		2.3.2.na ionale	30/nr. autori		
			<b>TOTAL 2.3.</b>		

Tipul activit ilor	Categori i restric ii	Subcategori	Indicatori (kpi)		
2.4. Granturi/proiecte câ tigate prin competi ie inclusiv proiecte de cercetare/consultan (valoare de minim 10 000 Euro echivalent)	2.4.1. Director/ responsabil - Minim2 pentru Profesor / CS I ; Minim1 pentru Conferen iar / CS II	2.4.1.1. interna ionale	20*ani de desf urare		<b>VALOARE /TOTAL CATEGORIE</b>
		2.4.1.2. na ionale	10*ani de desf urare		
	2.4.2. membru în echip	2.4.2.1. interna ionale	4*ani de desf urare		
		2.4.2.2. na ionale	2*ani de desf urare		
2013-2016, Program PN II, Proiect Idei, Thermal and/or non thermal technology as a tool to increase the health functionality of bioactive compounds in fruit based food (PN-II-ID-PCE-2012-4-0509).				Director Proiect	<b>30</b>
2006-2008, Programul CEEX, Modulul II, ET-1430, Utilizarea metodelor neconventionale de procesare pentru stabilizarea biochimica si microbiologica a sucurilor de fructe				Director Proiect	<b>20</b>
2006-2008, Programul CEEX, Modulul I, CEEC M1-C1-3822, Tehnologii moderne neconven ionale, conforme cu reglement rile europene de epurare a apelor uzate i de tratare a n molului rezidual în scopul reutiliz rii acestuia.				Director Proiect	<b>20</b>
COST FA1106 QualityFruit - An integrated systems approach to determine the developmental mechanisms controlling fleshy fruit quality in tomato and grapevine <a href="http://qualityfruit.inp-toulouse.fr/en/members/partner-institutions.html">http://qualityfruit.inp-toulouse.fr/en/members/partner-institutions.html</a>				Membru in comitetul de management 2012-2016	<b>16</b>
2007-2011, COST Action FA602, Bioactive Food Components, Mitochondrial Function and Health, European project, Coordonator national/membru in Comitetul de Management al Actiunii ( <a href="http://w3.cost.eu/index.php?id=182&amp;action_number=FA0602">http://w3.cost.eu/index.php?id=182&amp;action_number=FA0602</a> )				Membru in comitetul de management 2007-2011	<b>16</b>
2013-2015 Bilateral colaboration Romania China nr. 618/07.01.2013, The use of fungal selected strains to obtain antimicrobials with high impact in food safety assurance FUNGSAFE				Membru 2013-2015	<b>8</b>
2010-2013, Scoala postdoctorala de interes national Biotehnologii aplicate cu impact in Bioeconomia romaneasca (PDS-BIOTECH) Proiect cofinan at din Fondul Social European prin Programul Opera ional Sectorial pentru Dezvoltarea Resurselor Umane 2007-2013. Axa prioritar nr. 1 "Educa ia i formarea profesional în sprijinul cre terii economice i dezvolt rii societ ii bazate pe cunoa tere". Domeniul major de interven ie 1.5 "Programe doctorale i postdoctorale în sprijinul cercet rii" ( <a href="http://www.usamvcluj.ro/SPD-BIOTECH/index.htm">http://www.usamvcluj.ro/SPD-BIOTECH/index.htm</a> ).				Membru 2010-2013	<b>6</b>
2009-2012, Proiect PNII, Program IDEI, cod 517, tema 1, Cercet ri privind stabilirea unor sisteme analitice de trasabilitate a laptelui i produselor lactate în vederea alinierii produselor române ti la cerin ele europene de siguran alimentar ( <a href="http://www.trasilact.ro">www.trasilact.ro</a> )				Membru 2009-2012	<b>6</b>
2007-2010, Proiect PN II, Programul Parteneriate, cod 51-052, Cercet ri privind dezvoltarea unui sistem informatizat pentru controlul ambalajelor utilizate in industria alimentara , in vederea cre terii siguran ei alimentare a consumatorului (SISCAM)				Membru 2007-2010	<b>6</b>

2006-2008, programul Platforme de formare si cercetare interdisciplinar , Cod CNCSIS 62 Centru integrat de cercetare si formare pentru biotehnologie aplicata in industria alimentara – Bioaliment (www.bioaliment.ugal.ro)	Membru 2006-2008	6	
2004-2006, Programul AGRAL, Proiect nr. 5470, Coloran i alimentari - date electrochimice si spectrofotometrice pentru controlul concentra iei si al comportamentului redox în condi ii similare celor din organism (COALIM).	Membru 2004-2006	4	
2004-2006, Programul MENER Proiect nr.512, Cercet ri în zonele Polare.	Membru 2004-2006	4	
2003-2005, Grant CNCSIS tip A, tema 1515, Studiul influentei texturii asupra insusirilor senzoriale si a perceptiei consumatorilor fata de calitatea produselor alimentare.	Membru 2003-2005	4	
2001- 2002, Grant major de cercetare, Banca Mondială, cod CNCSIS C85, Optimizarea tehnologiilor de predare i evaluare la colegiile cu profil tehnologic de industrie alimentara .	Membru 2001-2002	2	
1999-2001, Grant CNCSIS tip A, tema 261, Procesarea unor materii auxiliare din industria vinului pentru ob inerea de bioflavone i antioxidan i.	Membru 1999-2001	4	
<b>TOTAL 2.4.</b>			<b>152,0</b>

**TOTAL A2 = 871,13**

### Recunoastere i impactul activit ii (A3)

Tipul activit ilor	Categoriile i restric ii	Subcategoriile	Indicatori (kpi)		
3.1 Cit ri in reviste ISI si BDI		3.3.1 ISI	10/nr. autori	VALOARE	TOTAL CATEGORIE
		3.3.2 BDI	5/nr. autori		
<b>CITARI ISI</b>					
Râpeanu G., Van Loey A., Smout C., Hendrickx M., 2005, Thermal and high pressure inactivation kinetics of polyphenol oxidase in Victoria grape must, Journal of Agricultural and Food Chemistry, 58(8), 2988-2994.				570/4	142,5
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2	Effect of high-hydrostatic-pressure on molecular microstructure mushroom (Agaricusbisporus) polyphenoloxidase, By: Yi, Junjie; Yi, Jianyong; Dong, Peng; et al., LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 60 Issue: 2 Pages: 890-898 Part: 1 Published: MAR 2015				
3	Use of Weibull distribution to quantify the antioxidant effect of Stevia rebaudiana on oxidative enzymes, By: Criado, M. N.; Civera, M.; Martinez, A.; et al., LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 60 Issue: 2 Pages: 985-989 Part: 1 Published: MAR 2015				
4	Polylactic acid (PLA)/Silver-NP/VitaminE bionanocomposite electrospun nanofibers with antibacterial and antioxidant activity , By: Munteanu, Bogdanel Silvestru; Aytac, Zeynep; Pricope, Gina M.; et al., JOURNAL OF NANOPARTICLE RESEARCH Volume: 16 Issue: 10 Article Number: 2643 Published: SEP 23 2014				



5	Extraction, partial purification and characterization of polyphenol oxidase from <i>Solanum lycocarpum</i> fruits, By: Batista, Karla A.; Batista, Gustavo L. A.; Alves, Guilherme L.; et al., JOURNAL OF MOLECULAR CATALYSIS B-ENZYMATIC Volume: 102 Pages: 211-217 Published: APR 2014		
6	Effect of harvest year on biochemical properties of Narince grape ( <i>Vitis vinifera</i> L. cv. Narince) polyphenol oxidase, By: Unal, M. Umit; Sener, Aysun, EUROPEAN FOOD RESEARCH AND TECHNOLOGY Volume: 238 Issue: 4 Pages: 613-619 Published: APR 2014		
7	First extraction of polyphenol oxidase from edible desert truffle ( <i>Terfezia leonis</i> Tul.) and its thermal behavior, By: Gouzi, Hicham; Depagne, Christophe; Benmansour, Abdelhafid; et al., EUROPEAN FOOD RESEARCH AND TECHNOLOGY Volume: 237 Issue: 5 Pages: 721-729 Published: NOV 2013		
8	Biochemical characterization and thermal inactivation of polyphenol oxidase from radish ( <i>Raphanus sativus</i> var. <i>sativus</i> ), By: Goyeneche, Rosario; Di Scala, Karina; Roura, Sara, LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 54 Issue: 1 Pages: 57-62 Published: NOV 2013		
9	Novel high-humidity hot air impingement blanching (HHAIB) pretreatment enhances drying kinetics and color attributes of seedless grapes, By: Bai, Jun-Wen; Sun, Da-Wen; Xiao, Hong-Wei; et al., INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES Volume: 20 Pages: 230-237 Published: OCT 2013		
10	The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase, By: Liu, Wei; Zou, Li-qiang; Liu, Jun-ping; et al., FOOD CHEMISTRY Volume: 140 Issue: 1-2 Pages: 289-295 Published: SEP 15 2013		
11	Actividad enzimática y capacidad antioxidante en menta ( <i>Mentha piperita</i> L.) almacenada bajo refrigeración, Enzymatic activity and antioxidant capacity in mint ( <i>Mentha piperita</i> L.) under refrigerated storage, By: Martínez-Damián, María Teresa; Cruz-Álvarez, Oscar; Beryl Colinas-León, María Teresa; et al., Agronomía Mesoamericana Volume: 24 Issue: 1 Pages: 57-69 Published: 2013-06		
12	Polyphenol oxidase inactivation and vitamin C degradation kinetics of Fuji apple quarters by high humidity air impingement blanching, By: Bai, Jun-Wen; Gao, Zhen-Jiang; Xiao, Hong-Wei; et al., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 48 Issue: 6 Pages: 1135-1141 Published: JUN 2013		
13	EVALUACIÓN DE TRATAMIENTOS TÉRMICOS PARA INACTIVACIÓN DE ENZIMAS EN JUGO DE FIQUE ( <i>Furcraea gigantea</i> Vent.) /EVALUATION OF THERMAL TREATMENTS FOR INACTIVATION OF ENZYMES IN FIQUE JUICE ( <i>Furcraea gigantea</i> Vent.) /AVALIAÇÃO DE TRATAMENTO TÉRMICO PARA INATIVAÇÃO DE ENZIMAS EM SUCO DE SISAL ( <i>Furcraea gigantea</i> Vent.), Purification and partial characterization of polyphenol oxidase from the flower buds of <i>Lonicera japonica</i> Thunb. By: Liu, Na-na; Liu, Wei; Wang, Dai-jie; et al. FOOD CHEMISTRY Volume: 138 Issue: 1 Pages: 478-483 Published: MAY 1 2013		
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	Dalmadi I., Râpeanu G., Van Loey A., Smout C., Hendrickx M, 2006, Characterisation and inactivation by thermal and pressure processing of strawberry ( <i>fragaria ananassa</i> ) polyphenol oxidase: a kinetic study, Journal of Food Biochemistry, 30(1), 56-76	300/5	60,0
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6	Characterisation of Polyphenol Oxidase and Peroxidase and the Role in Browning of Loquat Fruit , By: Zhang, Xinglong; Shao, Xingfeng, CZECH JOURNAL OF FOOD SCIENCES Volume: 33 Issue: 2 Pages: 109-117 Published: 2015		
7	Inactivation effects and kinetics of polyphenol oxidase from Litopenaeus vannamei by ultra-high pressure and heat By: Huang Wanyou; Ji Hongwu; Liu Shucheng; et al. INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES Volume: 26 Pages: 108-115 Published: DEC 2014		
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		<b>TOTAL cit ri ISI</b>	<b>478,14</b>
<b>CITARI BDI</b>			
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1	Economic Exploitation of Rejected Watermelon Fruits as a Potential Source of Renewable Energy, OS Barakat, HA Goda, SM Mahmoud - International Journal, 2014		
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		<b>TOTAL cit ri BDI</b>	<b>24,58</b>
		<b>TOTAL A3.1.</b>	<b>502,72</b>

Tipul activit ilor	Categori i restric ii	Subcategori i	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.3. Membru în colectivele de redac ie sau comitete tiin ifice al revistelor i manifest rilor tiin ifice, organizator de manifest ri tiin ifice, recenzor pentru reviste i manifest ri tiin ifice na ionale i interna ionale	Punctaj unic pentru fiecare activitate	3.3.1. ISI	15		
		3.3.2.BDI	10		
		3.3.3. nationale	5		
Membru in comitetul editorial la Romanian Biotechnological Letters				15	
Recenzor revista ISI Journal of Agricultural and Food Chemistry				15	
Recenzor revista ISI Food and Bioprocess Technology				15	
Recenzor revista ISI Acta Alimentaria				15	
Recenzor revista ISI Journal of the American Oil Chemists' Society				15	
Recenzor revista ISI Journal of Food Science				15	
Recenzor revista ISI Food Research International				15	
Recenzor revista ISI Journal of Food and Nutrition Research				15	
Recenzor revista ISI Innovative Food Science and Emerging Technologies				15	
Recenzor revista ISI Polish Journal of Food and Nutrition Sciences				15	
Recenzor revista ISI Journal of Molecular Structure				15	
Editor executiv la Innovative Romanian Food Biotechnology				10	
Membru in comitetul stiintific The Annals of the University Dunarea de Jos of Galati, Fascicle VI – FOOD TECHNOLOGY,				10	



ISSN 1843–5157, e-ISSN 2068–259X		
Membru in comitetul stiintific la simpozionul Euroaliment 2005, 2007, 2009, 2011, 2015	25	
Membru in comitetul de organizare al simpozionului MICROBIO 2008, Euroaliment 2013	10	
Membru in comitetul de organizare al simpozionului NATO 2007	5	
<b>TOTAL 3.3.</b>		<b>225</b>

Tipul activitatilor	Categoriile restrictive	Subcategoriile	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.4. Experienta de management	3.4.1 Conducere		5*nr. ani		
	3.4.2 Membru organism conducere		2*nr. ani		
ef laborator LAFDMA acreditat RENAR 2009-prezent				30	
Membru Consiliul Profesorat (2008 – prezent)				14	
Membru in Senatul Universitatii 2012-prezent				6	
<b>TOTAL 3.4.</b>					<b>50</b>

Tipul activitatilor	Categoriile si restrictiile	Subcategoriile	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.5. Premii	Premiu CNCS (premierea rezultatelor cercetarii)				
Premiul <b>IN HOC SIGNO VINCES</b> 2008/CNCSIS				15	
2008 Premiul Dumitru Mooc al Academiei de Stiinta Agricola si Silvica „Gheorghe Ionescu- Ie ti” pentru lucrarea „Alimente ecologice. Alimentele si sanatatea”, coautor				15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - <b>Stanciu N.</b> , Dumitrascu L., Stanciu S., Răpeanu G. <b>2011</b> . -glutamyl transferase inactivation in milk and cream: a comparative kinetic study, <i>Innovative Food Science and Emerging Technologies</i> , 12, 56–61.				15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - <b>Stanciu N.</b> , Ardelean A., Diaconu V., Răpeanu G., Stanciu S., Nicolau, A. <b>2011</b> , Kinetic and thermodynamic parameters of alkaline phosphatase and – glutamyl transferase inactivation in bovine milk, <i>Dairy Science &amp; Technology (formerly Le Lait)</i> , 91, 701–717.				15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - <b>Stanciu N.</b> , Răpeanu G., Bahrim G., Aprodu I. <b>2012</b> , pH and Heat-induced structural changes of bovine apo- l-lactalbumin, <i>Food Chemistry</i> , 131, 956-963.				15	

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Premii acordate de UEFISCDI in cadrul programului Resurse Umane- <b>St nciuc N.</b> , Dumitrascu L., Ardelean, A., Stanciu S., Râpeanu G. <b>2012</b> . A kinetic study on the heat induced changes of whey proteins concentrate at two pH values, <i>Food and Bioprocess Technology</i> , 54(6), 2160-2171.		15	
Aboubakar, Bonciu C., <b>Rapeanu, G.</b> , Njintang, N., Mbofung C.M., Bahrim G., 2012, Biochemical and structural changes of taro ( <i>Colocasia esculenta</i> ) tubers during simple thermal treatments (low temperature) or in combination with chemicals, <i>Food Bioprocess Technology</i> , 5(7), 2739-2747.		15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - <b>St nciuc N.</b> , Aprodu I., Râpeanu G., Van der Placken I., Bahrim G., Hendrickx M. <b>2013</b> , Analysis of the thermally induced structural changes of bovine lactoferrin, <i>Journal of Agricultural and Food Chemistry</i> , 61 (9), 2234–2243.		15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - <b>St nciuc N.</b> , Aprodu I., Râpeanu G., Bahrim G. <b>2013</b> . pH- and heat-induced structural changes of bovine -lactalbumin in response to oleic acid binding, <i>European Food Research and Technology</i> , 236(2), 257-266.		15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Dumitru cu L., Moschopoulou E., Aprodu I., Stanciu S., Rapeanu G., <b>St nciuc N.</b> , <b>2013</b> , Assessing the heat induced changes in major cow and non- cow whey proteins conformation on kinetic and thermodynamic basis, <i>Small Ruminant Research</i> , 111(1), 129-138.		15	
Constantin O. E., Kukurová K., Neagu C., Bednáriková A., Ciesarová Z., <b>Râpeanu G.</b> , 2014, Modelling of acrylamide formation in thermally treated red bell peppers ( <i>Capsicum annum L.</i> ), <i>European Food Research and Technology</i> , 238(1), 149-156		15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Ioni E., St nciuc N., Aprodu I., Râpeanu G., Bahrim G. 2014. pH-induced structural changes of tyrosinase from <i>Agaricus bisporus</i> using fluorescence and in silico methods. <i>Journal of the Science of Food and Agriculture</i> , 94(11), 2338-44.		15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Ioni E., Aprodu I., St nciuc N., Râpeanu G., Bahrim G. 2014. Advances in structure–function relationships of tyrosinase from <i>Agaricus bisporus</i> – Investigation on heat-induced conformational changes. <i>Food Chemistry</i> , 156, 129–136.		15	
Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Aprodu I., St nciuc, N., Dumitrascu, L., Rapeanu, G., Stanciu S., 2014. Investigations towards understanding the thermal denaturation of lactoperoxidase. <i>International Dairy Journal</i> , 38(1), 47-54.		15	
<b>TOTAL 3.5</b>			<b>240</b>

Tipul activit ilor	Observa ii (activitatea din întreaga carier )	Categorii i restric ii	Subcategorii	Indicatori (kpi)		
3.6. Membru in academie, organizatii, asociatii profesionale de prestigiu, nationale si internationale, apartenen la organizatii din domeniul educatiei si cercetarii	Academii, organizatii , asociatii profesionale de prestigiu, exemplu (nelimitativ): IEEE, AGIR; apartenen la organizatii din domeniul educatiei si cercetarii (ARACIS, CNATDCU, CNCSIS, CNCS, CNFIS, ANCS, etc)	3.1.1 Academia Romana	3.1.1	100		
		3.1.2 AOSR si academie de ramura	3.1.2	30		
		3.1.3 Conducere asociatii profesionale	3.1.3.1 internationale	30		
			3.1.3.2 nationale	10		
		3.1.4 Asociatii profesionale	3.1.4.1 internationale	5		
			3.1.4.2 nationale	2		
		3.1.5 Organizatii în domeniul educatiei i cercetarii	3.1.5.1 Conducere	15		
3.1.5.2 Membru	10					
2008 – 2011, Membru al Comisiei 5 CNCSIS, tiinte Agricole i Medicin Veterinar <a href="http://www.cncsis.ro/comisia_5.php">http://www.cncsis.ro/comisia_5.php</a>					10	
<b>Membru CNCS</b> Consiliul National al Cercetarii Stiintifice Persedintele Comisiei de Stiintele vietii si biotehnologii					15	
2011 – 2012 membru CNATDCU, Panelul 2 –Comisia Ingineria resurselor vegetale si animale <a href="http://www.dsclex.ro/legislatie/2011/aprilie2011/mo2011_236.htm">http://www.dsclex.ro/legislatie/2011/aprilie2011/mo2011_236.htm</a>					10	
Vicepresedinte Asociatia Specialistilor in Biotehnologie Aplicata ASBA					10	
Expert ARACIS					10	
<b>TOTAL 3.6.</b>						<b>55</b>

**TOTAL A3 = 1072,72**

**Formula de calcul a indicatorului de merit (A = A1+A2+A3)**

**A = 166,36 + 871,13 + 1072,72 = 2110,21**

Prof.univ.dr. ing. Răpeanu Gabriela