

FIȘA DE VERIFICARE A ÎNDEPLINIRII STANDARDELOR MINIMALE
 Ordinul Ministrului ECTS 6560/2012

Nume și prenume: Banu C. Iuliana

Gradul didactic: Prof. univ. dr ing.

A1: ACTIVITATEA DIDACTICĂ/PROFESIONALĂ

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
1.1. Cărți și capitole în cărți de specialitate			
1.1.1. Cărți/capitole ca autor			
1.1.1.2. Edituri naționale			
1	Banu Iuliana. <i>Procesarea cerealelor în industria morăritului</i> , Galați University Press, ISBN 978-606-8008-67-7, 481 pg., 2010.	$481/(5 \times 1) = 96,2$	184,6
2	Banu Iuliana, <i>Măcinarea secarei</i> , Editura Fundației Universitare „Dunărea de Jos”, Galați, ISBN (10) 973-627-327-X, ISBN (13) 978-973-627-327-8, 210 pg., 2006.	$210/(5 \times 1) = 42$	
3	Banu Iuliana, Aprodu Iuliana, Nicolau Anca, Borda Daniela, Dumitrașcu Loredana, Neagu Corina, Stoenescu Georgeta, Ionescu Violeta. <i>Controlul procesului tehnologic de măciniș</i> , Galați University Press, ISBN 978-606-8008-99-8, 238 pg., 2011. <ul style="list-style-type: none"> Banu Iuliana. <i>Soiuri cultivate. Clasificarea grâului în România</i>, pg. 9-14; Banu Iuliana. <i>Indici de calitate ai grâului</i>, pg. 15-50; Banu Iuliana. <i>Controlul procesului tehnologic din curățătorii</i>, pg. 88-139; Banu Iuliana. <i>Aplicații ale calculului statistic în industria morăritului</i>, pg. 215-226; Georgeta Stoenescu, Violeta Sorina Ionescu, Banu Iuliana. <i>Controlul procesului tehnologic din secția de măciniș</i>, pg. 140-169. 	$(6+36+52+12)/(5 \times 1) = 21,2$ $30/(5 \times 3) = 2$	
4	Banu Iuliana, Aprodu Iuliana, Bahrim Gabriela, Barbu Vasilica, Neagu Corina, Vasilean Ina. <i>Bacteriile lactice – Aplicații în panificație</i> , Galați University Press, ISBN 978-606-8008-74-5, 198 pg., 2010. <ul style="list-style-type: none"> Banu Iuliana, Corina Neagu, <i>Aluatul acid</i>, pg. 106-153. 	$48/(5 \times 2) = 4,8$	
5	Dima Ștefan, Florea Traian, Gheorghe Miron Costin (editori). <i>Microîncapsularea pentru sisteme alimentare</i> , Editura Academica, Galați, ISBN 978-973-8937-54-3, 2009. <ul style="list-style-type: none"> Banu Iuliana. Aplicații ale microîncapsulării la fabricarea produselor de panificație și a produselor făinoase, pg. 402-410. 	$8/(5 \times 1) = 1,6$	
6	Gheorghe Miron Costin (editor). <i>Alimente ecologice</i> , Editura Academica, Galați, ISBN 978-973-8937-39-0, 2008. <ul style="list-style-type: none"> Banu Iuliana. Cerealele, produsele de măciniș și de panificație, pg. 358-377; Segal Rodica și Banu Iuliana. Caracteristici nutriționale ale alimentelor ecologice vs. alimente convenționale, pg. 141-159. 	$20/(5 \times 1) = 4$ $19/(5 \times 2) = 1,9$	
7	Despina Bordei (coordonator), Banu Iuliana, Georgeta Stoenescu, Carmen Gasparotti. <i>Calitatea și marketingul făinii de grâu</i> , Editura Academica, Galați, ISBN 973-98859-9-3, 219 pg., 2001.	$219/(5 \times 4) = 10,9$	
1.2. Suport didactic			
1.2.1. Manuale, suport de curs 1.2.1.			
1	Banu Iuliana. <i>Politici și strategii globale de securitate alimentară</i> , Galați University Press, ISBN 978-973-88413-1-4, 263 pg., 2007.	$263/(8 \times 1) = 32,87$	63,99
2	Banu Iuliana. <i>Principii generale de morărit</i> , Editura Fundației Universitare „Dunărea de Jos”, Galați, ISBN 978-973-627-388-9, 249 pg., 2007.	$249/(8 \times 1) = 31,12$	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
1.2.2. Îndrumare de laborator/aplicații			
1	Bordei Despina (coordonator), Bahrim Gabriela, Pâslaru Vasile, Gasparotti Carmen, Elisei Alina, <u>Banu Iuliana</u> , Ionescu Luminița, Codină Georgiana. <i>Controlul calității în industria panificației. Metode de analiză</i> , Editura Academica, Galați, ISBN 978-973-8937-27-7, 783 pg., 2007.	$783/(8 \times 8) = 12,23$	34,85
2	Nicolau Anca, Georgescu Luminița, Banu Iuliana, Moraru Dana, Șoptică Florin. <i>Metode instrumentale, enzimatică și imunologice. Îndrumar de laborator</i> , Editura Academica, Galați, ISBN 978-973-8937-35-2, 167 pg., 2007. • <u>Banu Iuliana</u> . Determinarea reziduurilor pesticide din cereale, pg. 47-77.	$31/(8 \times 1) = 3,87$	
3	<u>Banu Iuliana</u> . <i>Tehnologia și controlul calității în industria morăritului. Îndrumar de lucrări practice</i> , Editura Fundației Universitare „Dunărea de Jos”, Galați, ISBN 973-627-180-3, 150 pg., 2004.	$150/(8 \times 1) = 18,75$	
Total punctaj A1			292,404

A2: ACTIVITATEA DE CERCETARE

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
2.1. Articole în reviste cotate ISI Thomson Reuters și în volume indexate ISI proceedings			
1	<u>Banu Iuliana</u> , Aprodu Iuliana. Association of physicochemical with technological properties of wheat, <i>International Journal of Food Science and Technology</i> , 50(7), 1644-1650, 2015, ISSN 1365-2621. Factor de impact 1,384. http://onlinelibrary.wiley.com/doi/10.1111/ijfs.12816/full	$2 \times (25 + 20 \times 1,384) / 2 = 52,68$	594,61
2	Aprodu Iuliana, <u>Banu Iuliana</u> , Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends, <i>Food Science and Technology International</i> , 21(5), 342-353, 2015, ISSN 1082-0132. Factor de impact 1,222. http://fst.sagepub.com/content/21/5/342	$2 \times (25 + 20 \times 1,222) / 2 = 49,44$	
3	Aprodu Iuliana, <u>Banu Iuliana</u> , Co-occurrence of fumonisins and T2 toxins in milling maize fractions under industrial conditions, <i>CyTA - Journal of Food</i> , 13(1), 102-106, 2015, ISSN 1947-6337. Factor de impact 0,824. http://www.tandfonline.com/doi/abs/10.1080/19476337.2014.917702#.VZbBuE0w_IU	$2 \times (25 + 20 \times 0,824) / 2 = 41,48$	
4	Aprodu Iuliana, <u>Banu Iuliana</u> , Influence of Dietary Fiber, Water, and Glucose Oxidase on Rheological and Baking Properties of Maize Based Gluten, <i>Food Science and Biotechnology</i> , 24(4), 1301-1307, 2015, ISSN 2092-6456. Factor de impact 0,653. http://link.springer.com/article/10.1007%2Fs10068-015-0167-z#page-1	$2 \times (25 + 20 \times 0,653) / 2 = 38,06$	
5	<u>Banu Iuliana</u> , Drăgoi Larisa, Aprodu Iuliana, From wheat to sourdough bread – a laboratory scale study on the fate of deoxynivalenol content, <i>Quality Assurance and Safety of Crops & Foods</i> , 6(1), 53-60, 2014, ISSN 1757-8361. Factor de impact 0,891. http://wageningenacademic.metapress.com/content/q164mv3488587732/	$2 \times (25 + 20 \times 0,891) / 3 = 28,54$	
6	Istrate Adrian, Aprodu Iuliana, <u>Banu Iuliana</u> , Vasile E., Pilan L., Ioniță Mariana, Single molecule level investigations on bone morphogenetic proteins binding to grapheme, <i>Digest Journal of Nanomaterials and Biostructures</i> , 9(4), 1399-1406, 2014, ISSN 1842-3582. Factor de impact 0,945. http://www.chalcogen.ro/digest.html	$(25 + 20 \times 0,945) / 6 = 7,31$	
7	Aprodu Iuliana, Nicoleta Stănciuc, <u>Banu Iuliana</u> , Bahrim Gabriela, Probing thermal behaviour of microbial transglutaminase with fluorescence and <i>in silico</i> methods, <i>Journal of the Science of Food and Agriculture</i> , 93(4), 794-802, 2013, ISSN 1097-0010, Factor de impact 1,714. http://onlinelibrary.wiley.com/doi/10.1002/jsfa.5799/abstract	$(25 + 20 \times 1,714) / 4 = 14,82$	
8	Aprodu Iuliana, <u>Banu Iuliana</u> , Adrian Istrate, Pandeale M., Vasile E., Ioniță Mariana, Molecular dynamics analysis of bone morphogenetic protein-2 conformations and mechanical properties, <i>Digest Journal of Nanomaterials and Biostructures</i> , 8(1), 81-87, 2013, ISSN 1842-3582. Factor de impact	$(25 + 20 \times 0,945) / 6 = 7,31$	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	0,945. http://www.chalcogen.infim.ro/81_Aprodu.pdf		
9	Aprodu Iuliana, Banu Iuliana, Antioxidant properties of wheat mill streams, <i>Journal of Cereal Science</i> , 56(2), 189-195, 2012, ISSN 0733-5210. Factor de impact 2,094. http://www.sciencedirect.com/science/article/pii/S0733521012001014	$2 \times (25 + 20 \times 2,094) / 2 = 66,88$	
10	Banu Iuliana, Aprodu Iuliana, Studies concerning the use of <i>Lactobacillus helveticus</i> and <i>Kluyveromyces marxianus</i> for rye sourdough fermentation, <i>European Food Research Technology</i> , 234(5), 769-777, 2012, ISSN 1438-2377. Factor de impact 1,559. http://www.springerlink.com/content/453q208016686173/	$2 \times (25 + 20 \times 1,559) / 2 = 56,18$	
11	Neagu Corina, Aron Maftei Nicoleta, Banu Iuliana, Nicolau Anca, Aprodu Iuliana, The effect of industrial cleaning on wheat microbial burden and Deoxynivalenol levels, <i>Environmental Engineering and Management Journal</i> , 11(10), 1857-1863, 2012, ISSN 1582-9596. Factor de impact 1,065. http://omicron.ch.tuiasi.ro/EEMJ/issues/vol11/Vol11_exp.htm	$(25 + 20 \times 1,065) / 5 = 9,26$	
12	Aprodu Iuliana, Ionescu Roxana, Banu Iuliana, Studies on the Detoxification of Deoxynivalenol and Ochratoxin A by Lactic Acid Bacteria, <i>Journal of Ecology and Environmental Protection</i> , 13(3a), 1982-1988, 2012, ISSN 1311-5065. Factor de impact 0,838. http://www.jepe-journal.info/journal-content/vol13-no-3a	$2 \times (25 + 20 \times 0,838) / 3 = 20,88$	
13	Banu Iuliana, Vasilean Ina, Constantin Oana, Aprodu Iuliana, Prediction of rye dough behavior and bread quality using response surface methodology, <i>Irish Journal of Agricultural and Food Research</i> , 50(2), 239-247, 2011, ISSN 0791-6833. Factor de impact 0,400. http://www.teagasc.ie/research/journalarchives/vol50no22011fullpdfs.asp	$2 \times (25 + 20 \times 0,400) / 4 = 16,50$	
14	Banu Iuliana, Vasilean Ina, Aprodu Iuliana, Effect of some parameters of the sourdough rye fermentation on the activity of some mixed starter culture, <i>Food Biotechnology</i> , 25(4), 275-291, 2011, ISSN 0890-5436. Factor de impact 0,511. http://www.tandfonline.com/doi/abs/10.1080/08905436.2011.617251	$2 \times (25 + 20 \times 0,511) / 3 = 23,48$	
15	Banu Iuliana, Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana, Estimation of the baking quality of the wheat flours based on rheological parameters of the mixolab curve, <i>Czech Journal of Food Science</i> , 29(1), 35-44, 2011, ISSN 1212-1800. Factor de impact 0,675. http://journals.uzpi.cz/web/generovani/cjfs_2011.htm	$2 \times (25 + 20 \times 0,675) / 4 = 25,66$	
16	Banu Iuliana, Aprodu Iuliana, Nicolau Anca Ioana, Occurrence of <i>Fusarium</i> mycotoxins (Deoxynivalenol and Zearalenone) in wheat and high fiber wheat bread in eastern Romania, <i>Journal of Environmental Protection and Ecology</i> , 11(2), 519-525, 2011, ISSN 1311-5065. Factor de impact 0,838. http://www.jepe-journal.info/vol-12-no2	$2 \times (25 + 20 \times 0,838) / 3 = 27,84$	
17	Banu Iuliana, Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana, Physico-Chemical and Rheological Analysis of Flour Mill Streams, <i>Cereal Chemistry</i> , 87(2), 112-117, 2010, ISSN 0009-0352. Factor de impact 1,231. http://cerealchemistry.aaccnet.org/doi/abs/10.1094/CCHEM-87-2-0112	$2 \times (25 + 20 \times 1,231) / 4 = 24,81$	
18	Banu Iuliana, Vasilean Ina, Aprodu Iuliana, Evaluation of rheological behaviour of whole rye and buckwheat blends with whole wheat flour using Mixolab, <i>Italian Journal of Food Science</i> , 22(1), 83-89, 2010, ISSN 1120-1770. Factor de impact 0,285. http://www.chiriottieditori.it/index.php?option=com_content&view=article&id=159&Itemid=14&lang=it	$2 \times (25 + 20 \times 0,285) / 3 = 20,46$	
19	Banu Iuliana, Vasilean Ina, Aprodu Iuliana, Effect of lactic fermentation on antioxidant capacity of rye sourdough and bread, <i>Food Science and Technology Research</i> , 16(6), 571-576, 2010, ISSN 1881-3984. Factor de impact 0,345. http://www.jstage.jst.go.jp/browse/fstr/16/6/_contents/doi:10.3136/fstr.16.571	$2 \times (25 + 20 \times 0,345) / 3 = 21,26$	
20	Banu Iuliana, Aprodu Iuliana, Potential of maize cobs ash for removal of Zn(II) and Ni(II) in aqueous systems, <i>Journal of Ecology and Environmental Protection</i> , 9(4), 890-896, 2008, ISSN 1311-5065. Factor de impact 0,838.	$2 \times (25 + 20 \times 0,838) / 2 = 41,76$	

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	http://www.jepe-journal.info/vol-9-no-4		
2.2. Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale			
1	Badiu Elena, Aprodu Iuliana, <u>Banu Iuliana</u> , Trends in the development of gluten-free bakery products, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 38(1), 21-36, 2014, ISSN 1843-5157. Scopus.	2 x 15/3 = 10	273,5
2	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta Sorina, Aprodu Iuliana, Prediction of white flour quality obtained by industrial milling of wheat, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 15(2), 113-122, 2014, ISSN 1582-540X. CSA.	2 x 15/4 = 7,5	
3	<u>Banu Iuliana</u> , Lupu Anca, Aprodu Iuliana, Degradation of Zearalenone by laccase enzyme, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 14(2), 79-84, 2013, ISSN 1582-540X. CSA.	2 x 15/3 = 10	
4	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta Sorina, Aprodu Iuliana. Effect of the addition of wheat bran stream on dough rheology and bread quality, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 36(1), 39-52, 2012, ISSN 1843-5157. Scopus.	2 x 15/4 = 7,5	
5	Aprodu Iuliana, Masgras Cerasela Emilia, <u>Banu Iuliana</u> . Effect of transglutaminase treatment on skimmed yogurt properties, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 36(2), 20-30, 2012, ISSN 1843-5157. Scopus.	15/3 = 5	
6	<u>Banu Iuliana</u> , Vasilean Iuliana, Barbu Vasilica, Iancu Catalin. The effect of some technological factors on the rye sourdough bread. <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 12(2), 197-202, 2011, ISSN 1582-540X. Scopus.	2 x 15/4 = 7,5	
7	Aprodu Iuliana, Gurău Gabriela, Ionescu Aurelia, <u>Banu Iuliana</u> . The effect of transglutaminase on the rheological properties of yogurt, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 12(2), 185-196, 2011, ISSN 1582-540X. Scopus.	15/4 = 3,75	
8	Ionescu Aurelia, Aprodu Iuliana, Gurău Gabriela, <u>Banu Iuliana</u> . Rheology of chickpea protein concentrate dispersions, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 12(4), 387-399, 2011, ISSN 1582-540X. Scopus.	15/4 = 3,75	
9	<u>Banu Iuliana</u> , Vasilean Ina, Aprodu Iuliana, Quality evaluation of the sourdough rye breads, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 35(2), 96-107, 2011, ISSN 1843-5157. CABI – full text.	2 x 15/3 = 10	
10	Stoenescu Georgeta, Violeta Sorina Ionescu, <u>Banu Iuliana</u> . Rheological properties of the wheat flour supplemented with different additives, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 35(1), 54-62, 2011, ISSN 1843-5157. CABI – full text.	2 x 15/3 = 10	
11	Vasilean Ina, Neagu Corina, Aprodu Iuliana, <u>Banu Iuliana</u> , Production of microbial exopolysaccharides in rye sourdough, <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture</i> , 67(2), 452-456, 2010, ISSN 1843-5246. CABI – full text.	15/4 = 3,75	
12	Stoenescu Georgeta, Ionescu Violeta, Vasilean Ina, Aprodu Iuliana, <u>Banu Iuliana</u> . Prediction the quality of industrial flour using the Mixolab device, <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture</i> , 67(2), 429-434, 2010, ISSN 1843-5246. CABI – full text.	15/4 = 3,75	
13	Stoenescu Gerogeta, Ionescu Violeta, Vasilean Ina, Aprodu Iuliana, <u>Banu Iuliana</u> . Technological effects of the wheat cleaning equipment of an industrial mill, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 34(2), 48-52, 2010, ISSN 1843-5157. CABI – full text.	15/5 = 3	

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14	Ionescu Violeta, Stoenescu Georgeta, Vasilean Ina, Aprodu Iuliana, <u>Banu Iuliana</u> . 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</i> , 34(2), 38-41, 2010, ISSN 1843-5157. CABI – full text.	15/5 = 3	
15	Aprodu Iuliana, <u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta. Effect of the industrial milling process on rheological behaviour of different types of wheat flour. <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 11(4), 420-437, 2010, ISSN: 1582-540X. CSA.	15/4 = 3,75	
16	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta, Vasilean Ina, Aprodu Iuliana. Rheological behaviour of different wheat varieties, <i>The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology</i> , New Series Year III (XXXII), 25-30, 2009, ISSN 1843-5157. CAB – abstracts.	2 x 15/5 = 6	
17	<u>Banu Iuliana</u> , Vasilean (Simițaru) Ina. Relationships between the rye quality factors, <i>Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , X(3), 265-270, 2009, ISSN 1582-540X. CSA.	2 x 15/2 = 15	
18	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana, Vasilean Ina. Study concerning the quality of bread wheat varieties from Romania, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , X(2), 171-178, 2009, ISSN 1582-540X. CSA.	2 x 15/5 = 6	
19	Danciu Ioan, Danciu Cristina, <u>Banu Iuliana</u> , Văduva M, Meșter M. Researches regarding the grinding resistance of the wheat grain, <i>Journal of Agroalimentary Processes and Technologies</i> , 15(3), 393-395, 2009, ISSN 1453-1399. Chemical Abstracts.	15/5 = 3	
20	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta. Improving the brown flour qualities on the account of the rheological determinations obtained in the alveograph, rheofermentograph and Mixolab, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , IX(1), 93-101, 2008, ISSN: 1582-540X. CSA.	2 x 15/3 = 10	
21	<u>Banu Iuliana</u> , Ionescu Violeta, Stoenescu Georgeta. Correction of the enzymatical deficit of wheat flours, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , IX(2), 199-205, 2008, ISSN: 1582-540X. CSA.	2 x 15/3 = 10	
22	Constantin Oana, <u>Banu Iuliana</u> , Simițaru Ina, Lungu Cornelia. Hydrothermal treatment – The method for reduced the phytat content from the rye, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , IX(3), 337-343, 2008, ISSN: 1582-540X. CSA.	15/4 = 3,75	
23	Aprodu Iuliana, Ionescu Aurelia, <u>Banu Iuliana</u> , Constantin Banu. Actin monomer-monomer interaction – a molecular mechanics study, <i>The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology</i> , New Series Year II (XXXI), 44-50, 2008, ISSN 1843-5157. CAB – abstracts.	15/4 = 3,75	
24	<u>Banu Iuliana</u> , Moraru Constantin. Milling properties of some Romanian rye varieties, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , VIII(2), 169-178, 2007, ISSN1582-540X. CSA.	2 x 15/2 = 15	
25	<u>Banu Iuliana</u> . Baking quality of the rye flour, International Symposium Prospects of the 3 rd Millenium Agriculture, 2007, Section Food Science and Technology, Cluj-Napoca; <i>Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture</i> , 63-64, 488-492, Editura AcademicPres, ISSN 1454-2382. CABI.	2 x 15 = 30	
26	<u>Banu Iuliana</u> , Lungu Cornelia, Constantin Oana, Aprodu Iuliana. The influence of the hydrothermic treatment on the soluble phosphorus contents in milling streams products, <i>Journals of Agroalimentary Processes and Technologies</i> , XIII(1), 7-12, 2007, Editura Agroprint, Timisoara, ISSN 1453-1399. CABI.	2 x 15/4 = 7,5	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
27	<u>Banu Iuliana</u> , L'analyse des fractions de mouture obtenues par la mouture experimentale de certaines varietes de siegle d'automne, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , VII(3), 675-682, 2006, Editura Alma Mater Bacău, ISSN 1582-540X. CSA.	2 x 15 = 30	
28	<u>Banu Iuliana</u> , Popa Gina, <i>L'evolution des quelques groupes des enzymes proteolytiques dans la seigle germinante</i> , Troisieme colloque franco-roumain de chimie appliquée CoFrRoCa, 2004, Slănic Moldova (200-203, Editura Alma Mater Bacău/Editura Tehnica-Info Chişinău, ISBN 973-8392-36-5 / ISBN 9975-63-183-5, 2004). Chemical Abstracts.	2 x 15/2 = 15	
29	<u>Banu Iuliana</u> , Agnieszka Miśkiewicz, Marian Harasimowicz, Grażyna Zakrzewska-Trznadel. Removal of cobalt ions by membrane permeation combined with complexation, <i>The Annals of the Dunarea de Jos Galati University Fascicle VI – Food Technology</i> , XXIV(1) 9-14, 2006, ISSN 1221-4574. CABI.	2 x 15/4 = 7,5	
30	<u>Banu Iuliana</u> , Agnieszka Miśkiewicz, Marian Harasimowicz, Grażyna Zakrzewska-Trznadel. Sorption kinetic of zinc and nickel ions on chitosan and activated carbon, <i>The Annals of the Dunarea de Jos Galati University Fascicle VI – Food Technology</i> , XXIV(1), 23-27, 2006, ISSN 1221-4574. CABI.	2 x 15/4 = 7,5	
31	Barna Octavian, Moraru Constantin, Tofan Ioan, <u>Banu Iuliana</u> . Effect of low temperature grain storage on granularity products, <i>Tecnica Molitoria</i> , 57, 10, 1052-1059, 2006, ISSN 0040-1862. CAB – abstracts.	15/4 = 3,75	
32	Moraru Constantin, <u>Banu Iuliana</u> . The content of pentosans in different rye mill-streams obtained through experimental milling, <i>Tecnica Molitoria International</i> , 55, 3/A, 131-138, 2004, ISSN 0040-1862. CAB – abstracts.	15/2 = 7,5	
2.3. Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soiuri, hibrizi, rase etc)			
2.3.2. Naționale			
1	<u>Banu Iuliana</u> , Aprodu Iuliana, Vasilean Ina, Drăgoi Larisa. <i>Procedeu de reducere a conținutului de micotoxine din produsele de panificație</i> , Patent Number RO126739-A0, Derwent Primary Accession Number: 2012-C23967 [14].	30/4 = 7,5	15
2	<u>Banu Iuliana</u> , Aprodu Iuliana, Vasilean Ina, Barbu Vasilica. <i>Procedeu biotehnologic de obținere a aluatului acid uscat din făină integrală de secară</i> , Patent Number RO126627-A0, Derwent Primary Accession Number: 2012-C71337 [17].	30/4 = 7,5	
2.4. Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minimum 10.000 euro echivalent)			
2.4.1. Director/ responsabil			
2.4.1.2. Naționale			
1	Contract 52-132/01.10.2008, PNCDI, Programul 4 – Parteneriate în domeniile prioritare, Direcția 5 – Agricultură, siguranță și securitate alimentară, <i>Reducerea contaminării cu micotoxine pe filiera cerealelor în vederea obținerii de produse de panificație, cu conținut ridicat de fibre, sigure pentru consum</i> , FIBRESIG, 2008-2011, valoarea totală a contractului 800.996 lei (15.000 lei cofinanțare), valoarea totală a UDJG 460.999,51 lei, director proiect. http://www.fibresig.ugal.ro/	10 x 3 = 30	90
2	Contract 1046/2009 (cod 500), PNCDI, PN II-PCE- IDEI, <i>Cercetări chimice, biochimice și tehnologice pentru valorificarea potențialului nutritiv al searei</i> , NutriRye, 2009-2011, valoarea totală a contractului 295.406 lei, director proiect. http://www.nutrirye.ugal.ro/	10 x 3 = 30	
3	Contract nr. 51-052/14.09.2007, PNCDI, Programul 4 – Parteneriate în domeniile prioritare, Direcția de cercetare 5 – Agricultură, siguranță și securitate alimentară, <i>Cercetări privind dezvoltarea unui sistem informatizat pentru controlul ambalajelor utilizate în industria alimentară, în vederea creșterii siguranței alimentare a consumatorului</i> , SISCAM, 2007-2010, valoarea totală a contractului 895.281 lei, valoarea totală a UDJG (subcontractor) 80.912 lei, responsabil proiect.	10 x 3 = 30	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	http://www.cefin.ro/proiecte.php?proiectID=49		
2.4.2. Membru în echipă			
2.4.2.2. Naționale			
1	Contract nr. 12/01.10.2015, PNII-RU-TE-2014-4-0618, <i>Abordarea de tip bottom-up a efectelor procesării alimentelor asupra potențialului alergen al proteinelor</i> , 2015-2017, valoarea proiectului 550.000 lei, contractor UDJG, director proiect Conf.dr.ing. Iuliana Aprodu. http://www.allergenfree.ugal.ro/	2 x 1 = 2	29
2	Contract nr. 140/2.07.2012, PN-II-PT-PCCA-2011-3.1-1538, <i>Developing new graphene-polymer composites biomaterials for scaffold fabrication with applicability in bone repair by coupling multiscale molecular modelling and experiments</i> , 2012-2015, valoarea proiectului 2.000.000 lei, contractor Universitatea Politehnică București, valoarea totală a UDJG 125.000 lei, responsabil proiect Conf.dr.ing. Iuliana Aprodu. http://www.tsocm.pub.ro/cercetare/POLYGRAPH/	2 x 3 = 6	
3	Contract nr. 166/1.10. 2007, PNCDI, PN II-PCE- IDEI, <i>Cercetări privind realizarea unei instalații pentru măsurarea rezistenței la mărunțire, a cerealelor și a fracțiunilor intermediare, obținute în procesul de măcinare</i> , 2007-2010 valoarea proiectului 778.000 lei, contractor Universitatea Lucian Blaga din Sibiu, director proiect Prof.dr.ing. Ioan Danciu. http://saiapm.ulbsibiu.ro/rom/cercetare/2007IDEI166.html	2 x 3 = 6	
4	Contract nr. 103/1.08.2006, Programul Cercetare de Excelență, Modulul I, BIOTECH, <i>Alimente funcționale: cercetări privind creșterea calității și siguranței alimentelor prin conceperea, producerea și lansarea unor produse sinbiotice noi</i> , CALISIN, 2006-2008, valoarea proiectului 1.700.000 RON, valoarea contractului 1.500.000 lei, contractor UDJG, valoare totală a UDJG 940.000 lei, director proiect Prof.dr.ing. Petru Alexe. http://calisin.geneze.ro/	2 x 2 = 4	
5	Contract 717/24.07.2006, Programul Cercetare de Excelență, Modulul I, P-CD, MENER, <i>Îmbunătățirea indicatorilor calitativi la tratarea biologică a apelor reziduale din industria alimentară pe baza unor sisteme de conducere avansată</i> , APEPUR, 2006-2008, valoarea proiectului 1.450.000 lei, contractor UDJG, valoarea totală a UDJG 1.285.000 lei, director proiect Prof.dr.ing. Sergiu Caraman. http://www.apepur.ugal.ro/	2 x 2 = 4	
6	Programul Cercetare de Excelență, Modulul IV, contract nr. 3793/2006, <i>Dezvoltarea infrastructurii de laborator în domeniul evaluării și certificării siguranței și calității alimentelor</i> , 2006-2008, valoarea totală a contractului 700.000 lei, contractor UDJG, director proiect Prof.dr.ing. Anca Ioana Nicolau. http://www.biaa.ugal.ro/romana/PROIECT/echipa.htm	2 x 1,5 = 3	
7	Platforme/laboratoare de formare și cercetare interdisciplinară, cod CNCSIS 62, contract nr. 19/15.09.2006, <i>Centru integrat de cercetare și formare pentru biotehnologie aplicată în industria alimentară</i> , BIOALIMENT, 2006-2008, contractor UDJG, valoarea contractului 4.570.000 lei, director proiect Prof.dr.ing. Gabriela Elena Bahrim. http://www.bioaliment.ugal.ro/	2 x 2 = 4	
Total punctaj A2			1002,11

A3: RECUNOAȘTERE ȘI IMPACTUL ACTIVITĂȚII

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
3.1. Citări în reviste ISI și BDI			
3.1.1. ISI			
	Lucrarea citată	Lucrarea care citează	
1	<u>Banu Iuliana</u> , Vasilean Ina, Aprodu Iuliana. Effect of select parameters of the sourdough rye fermentation on the activity of some mixed starter culture, <i>Food</i>	L. De Vuyst, S. Van Kerrebroeck, H. Harth, G. Huys, H.M. Daniel, S. Weckx, Microbial ecology of sourdough fermentations: diverse or uniform?, <i>Food Microbiology</i> , 37, 11-29, 2014, ISSN 0740-0020. DOI:10.1016/j.fm.2013.06.002	3,333
		Li Zhijian, Li Haifeng, Deng Cui, Liu Changhong,	3,333
			185,326

Nr. crt.	Descriere activitate	Punctaj	Total punctaj	
	<i>Biotechnology</i> , 25(4), 275-291, 2011, ISSN 0890-5436.	Effect of Mixed Strain Starter Culture on Rheological Properties of Wheat Dough and Quality of Steamed Bread, <i>Journal of Texture Studies</i> , 45(3), 180-186, 2014, ISSN 1745-4603. DOI:10.1111/jtxs.12064		
		Zhang Lixia, Gao Wenyuan, Chen Xuetao, Wang Haiyang, The Effect of Bioprocessing on the Phenolic Acid Composition and Antioxidant Activity of Wheat Bran, <i>Cereal Chemistry</i> , 91(3), 255-261, 2014, ISSN 0009-0352. DOI: 10.1094/CCHEM-03-13-0056-R	3,333	
		Di Cagno Raffaella, Pontonio Erica, Buchin Solange, De Angelis Maria, Lattanzi Anna, Valerio Francesca, Gobbetti Marco, Calasso Maria, Diversity of the Lactic Acid Bacterium and Yeast Microbiota in the Switch from Firm- to Liquid-Sourdough Fermentation, <i>Applied and Environmental Microbiology</i> , 80(10), 3161-3172, 2014, ISSN 0099-2240. DOI:10.1128/AEM.00309-14	3,333	
		Rossana Coda, Raffaella di Cagno, Marco Gobbetti, Carlo Giuseppe Rizzello, Sourdough lactic acid bacteria: exploration of non-wheat cereal-based fermentation, <i>Food Microbiology</i> , 37, 51-58, 2014, ISSN 0740-0020. DOI:10.1016/j.fm.2013.06.018	3,333	
		Emad Mohamed Ali Karrar, A review on: Antioxidant and its impact during the bread making process, <i>International Journal of Nutrition and Food Sciences</i> , 3(6), 2014, 592-596. DOI:10.11648/j.ijfns.20140306.26	3,333	
		Micheaux C, Lejeune P, <i>Alveolate crumb bakery product e.g. baguette, has raising agents such as kluyveromyces marxianus or kluyveromyces lactis yeast, where weight of material of yeast mixed on total weight of flour is in range of certain percent</i> , Patent Assignee Name(s) and Code(s): LESAFFRE & CIE(LESA-C); Patent Number(s): FR2988565-A1, WO2013156703-A1, FR2988565-B1; Derwent Primary Accession Number: 2013-P98727 [56]	3,333	
		Zhijian Li, Haifeng Li, Cui Deng, Ke Bian, Changhong Liu. Effect of <i>Lactobacillus plantarum</i> dm616 on dough fermentation and chinese steamed bread quality, <i>Journal of Food Processing and Preservation</i> , 39, 30-37, 2015. ISSN 1745-4549. DOI:10.1111/jfpp.12205	3,333	
		Ariraman Subastri, Chitteti Ramamurthy, Arumugam Suyavaran, Ramachandran Mareeswaran, Priyanka Mandal, Sandeep Rellegadla, Chinnasamy Thirunavukkarasu. Nutrient profile of porridge made from <i>Eleusine coracana</i> (L.) grains: effect of germination and fermentation, <i>Journal of Food Science and Technology</i> , 52(9), 6024–6030, 2015. DOI 10.1007/s13197-015-1713-7	3,333	
2	Banu Iuliana, Vasilean Ina, Aprodu Iuliana. Effect of	Konopka Iwona, Tanska Malgorzata, Faron Alicja, Czaplicki Sylwester, Release of Free Ferulic Acid	3,333	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj	
	lactic fermentation on antioxidant capacity of rye sourdough and bread, <i>Food Science and Technology Research</i> , 16(6), 571-576, 2010, ISSN 1881-3984.	and Changes in Antioxidant Properties during the Wheat and Rye Bread Making Process, <i>Food Science and Biotechnology</i> , 23(3), 831-840, 2014, ISSN 1226-7708. DOI: 10.1007/s10068-014-0112-6		
		Rozylo Renata, Dziki Dariusz, Laskowski Janusz, Skonecki Stanislaw, Lysiak Grzegorz, Kulig Ryszard, Rozylo Krzysztof, Texture and Sensory Evaluation of Composite Wheat-Oat Bread Prepared with Novel Two-Phase Method Using Oat Yeast-Fermented Leaven, <i>Journal of Texture Studies</i> , 45(3), 235-245, 2014, ISSN 1745-4603. DOI: 10.1111/jtxs.12069	3,333	
		Micheaux C, Lejeune P, <i>Alveolate crumb bakery product e.g. baguette, has raising agents such as kluyveromyces marxianus or kluyveromyces lactis yeast, where weight of material of yeast mixed on total weight of flour is in range of certain percent</i> , Patent Assignee Name(s) and Code(s): LESAFFRE & CIE(LESA-C); Patent Number(s): FR2988565-A1, WO2013156703-A1, FR2988565-B1; Derwent Primary Accession Number: 2013-P98727 [56]	3,333	
		Ewa Pejcz, Zygmunt Gil, Agata Wojciechowicz-Budzisz, Małgorzata Połtorak, Aleksandra Romanowska. Effect of technological process on the nutritional quality of naked barley enriched rye bread, <i>Journal of Cereal Science</i> , 65, 215-219, 2015. DOI: 10.1016/j.jcs.2015.07.015	3,333	
3	<u>Banu Iuliana</u> , Aprodu Iuliana. Studies concerning the use of <i>Lactobacillus helveticus</i> and <i>Kluyveromyces marxianus</i> for rye sourdough fermentation, <i>European Food Research Technology</i> , 234(5), 769-777, 2012, ISSN 1438-2377.	L. De Vuyst, S. Van Kerrebroeck, H. Harth, G. Huys, H.M. Daniel, S. Weckx, Microbial ecology of sourdough fermentations: diverse or uniform?, <i>Food Microbiology</i> , 37, 11-29, 2014, ISSN 0740-0020. DOI: 10.1016/j.fm.2013.06.002	5	
		Dariusz Dziki, Renata Różyło, Urszula Gawlik-Dziki, Michał Świeca, Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds, <i>Trends in Food Science & Technology</i> , 40(1), 48-61, 2014, ISSN 0924-2244. DOI: 10.1016/j.tifs.2014.07.010	5	
		Emad Mohamed Ali Karrar, A review on: Antioxidant and its impact during the bread making process, <i>International Journal of Nutrition and Food Sciences</i> , 3(6), 2014, 592-596. DOI: 10.11648/j.ijnfs.20140306.26	5	
		Zhijian Li, Haifeng Li, Cui Deng, Ke Bian, Changhong Liu. Effect of <i>Lactobacillus plantarum</i> dm616 on dough fermentation and chinese steamed bread quality, <i>Journal of Food Processing and Preservation</i> , 39, 30-37, 2015. ISSN 1745-4549. DOI: 10.1111/jfpp.12205	5	
4	<u>Banu Iuliana (Iuliana B.)</u> , Stoenescu Georgeta, Ionescu Violeta, Vasilean Ina, Aprodu Iuliana. Rheological Behaviour of Different Wheat Varieties,	Moreira Ramon, Chenlo Francisco, Torres Maria Dolores. Rheology of commercial chestnut flour doughs incorporated with gelling agents, <i>Food Hydrocolloids</i> , 25, 1361-1371, 2011, ISSN 0268-005X. DOI: 10.1016/j.foodhyd.2010.12.015	2,5	
		Moreira Ramon, Chenlo Francisco, Torres Maria	2,5	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj	
	<p><i>The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, New Series Year III (XXXII), 25-30, 2009, ISSN 1843-5157.</i></p>	<p>Dolores. Rheological properties of commercial chestnut flour doughs with different gums, <i>International Journal of Food Science and Technology</i>, 46, 2085-2095, 2011, ISSN 1365-2621. DOI:10.1111/j.1365-2621.2011.02720.x</p>		
		<p>Mastilovic Jasna, Kevresan Zarko, Torbica Aleksandra, Hajnal Elizabet Janic, Zivancev Dragan, Prediction of traditionally utilised wheat dough technological quality parameters from Mixolab values: development and evaluation of regression models, <i>International Journal of Food Science and Technology</i>, 49(12), 2685-2691, 2014, ISSN: 0950-5423. DOI:10.1111/jfs.12601</p>	2,5	
		<p>Maria Lidia Iancu. Solid State Fermentation application in the study of peculiarities biotechnological potato used in panification, <i>Romanian Biotechnological Letters</i>, 20(3), 10396-10405, 2015.</p>	2,5	
5	<p><u>Banu Iuliana</u>, Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana. Physico-Chemical and Rheological Analysis of Flour Mill Streams, <i>Cereal Chemistry</i>, 87(2), 112-117, 2010, ISSN 0009-0352.</p>	<p>Mastilovic Jasna, Kevresan Zarko, Torbica Aleksandra, Hajnal Elizabet Janic, Zivancev Dragan, Prediction of traditionally utilised wheat dough technological quality parameters from Mixolab values: development and evaluation of regression models, <i>International Journal of Food Science and Technology</i>, 49(12), 2685-2691, 2014, ISSN: 0950-5423. DOI:10.1111/jfs.12601</p>	2,5	
		<p>Tulse Siddharth B., Reshma V., Inamdar Aashitosh A., Sakhare Suresh D., Studies on multigrain milling and its effects on physical, chemical and rheology characteristics of milled streams, <i>Journal of Cereal Science</i>, 60(2), 361-367, 2014, ISSN 0733-5210. DOI:10.1016/j.jcs.2014.05.010</p>	2,5	
		<p>Pojic Milica M., Spasojevic Nebojsa B., Atlas Mirko D., Chemometric Approach to Characterization of Flour Mill Streams: Chemical and Rheological Properties, <i>Food and Bioprocess Technology</i>, 7(5), 1298-1309, 2014, ISSN 1935-5130. DOI: 10.1007/s11947-013-1133-5</p>	2,5	
		<p>Suresh D. Sakhare, D. Indrani, Aashitosh A. Inamdar, Shwetha B. Gaikwad, G. Venkateswara Rao. Chemical, rheological and bread making characteristics of bran duster flours from roller flour mills, <i>Journal of Food Science and Technology</i>, 51(10), 2699-2705, 2014, ISSN 0022-1155. DOI:10.1007/s13197-012-0770-4</p>	2,5	
		<p>Suresh D. Sakhare, Aashitosh A. Inamdar, Indrani D., Vekateswara Rao G. Roller milling fractionation of green gram (<i>Vigna radiata</i>): optimization of milling conditions and chemical characterization of millstreams, <i>Journal of Food Science and Technology</i>, 51(12) 3854-3861, 2014, ISSN 0022-1155. DOI 10.1007/s13197-012-0903-9</p>	2,5	
		<p>Codină Georgoana Gabriela, Mironeasa Silvia, Mironeasa Costel, Popa N. Ciprian, Radiana Tamba-Berehoiu. Wheat flour dough Alveograph characteristics predicted by Mixolab regression</p>	2,5	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	<p>models, <i>Journal of the Science of Food and Agriculture</i>, 92(3), 638-644, 2011, ISSN 1097-0010. DOI:10.1002/jsfa.4623</p> <p>Suresh D. Sakhare, Aashitosh A. Inamdar, D. Indrani, M. H. Madhu Kiran, G. Venkateswara Rao. Physicochemical and microstructure analysis of flour mill streams and milled products, <i>Journal of Food Science and Technology</i>, 52(1), 407-411. DOI 10.1007/s13197-013-1029-4</p>	2.5	
6	<p>Banu Iuliana, Vasilean Ina, Aprodu Iuliana. Evaluation of rheological behaviour of whole rye and buckwheat blends with whole wheat flour using Mixolab, <i>Italian Journal of Food Science</i>, 22(1), 83-89, 2010, ISSN 1120-1770.</p>	3,333	
	<p>Javier Gil-Humanes, Fernando Piston, Cristina M. Rosell, Francisco Barro. Significant down-regulation of g-gliadins has minor effect on gluten and starch properties of bread wheat. <i>Journal of Cereal Science</i>, 56(2), 161-170, 2012, ISSN 0733-5210. DOI:10.1016/j.jcs.2012.02.009</p>	3,333	
	<p>Buksa Krzysztof, Ziobro Rafal, Nowotna Anna, Gambus Halina, The influence of native and modified arabinoxylan preparations on baking properties of rye flour, <i>Journal of Cereal Science</i>, 58(2), 23-30, 2013, ISSN 0733-5210. DOI:10.1016/j.jcs.2013.04.007</p>	3,333	
7	<p>Bojana Filipčev, Olivera Šimurina, Marija Bodroža-Solarov. Impact of buckwheat flour granulation and supplementation level on the quality of composite wheat/buckwheat ginger-nut-type biscuits, <i>Italian Journal of Food Science</i>, 27(4), 495-504, 2015. ISSN 1120-1770.</p> <p>Aprodu Iuliana, Nicoleta Stănciuc, <u>Banu Iuliana</u>, Bahrim Gabriela. Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods, <i>Journal of the Science of Food and Agriculture</i>, 93(4), 794-802, ISSN 1097-0010.</p>	2,5	
	<p>Ioniță Elena, Aprodu Iuliana, Stănciuc Nicoleta, Râpeanu Gabriela, Bahrim Gabriela, 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, 2014, ISSN 0308-8146. DOI: 10.1016/j.foodchem.2014.01.089</p>	2,5	
	<p>Ioniță Elena, Stănciuc Nicoleta, Aprodu Iuliana, Râpeanu Gabriela, Bahrim Gabriela, 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, 2014, ISSN 1097-0010. DOI:10.1002/jsfa.6574</p>	2,5	
	<p>Aprodu Iuliana, Stănciuc Nicoleta, Dumitrașcu Loredana, Râpeanu Gabriela, Stanciu Silviu, Investigations towards understanding the thermal denaturation of lactoperoxidase, <i>International Dairy Journal</i>, 38(1), 47-54, 2014, ISSN 0958-6946. DOI:10.1016/j.idairyj.2014.03.013</p>	2,5	
	<p>Oana Viorela Nistor, Nicoleta Stănciuc, Iuliana Aprodu, Elisabeta Botez, New insights into heat induced structural changes of pectin methylesterase on fluorescence spectroscopy and molecular modeling basis, <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i>, 128(15), 15-21, 2014, ISSN 1386-1425 DOI:10.1016/j.saa.2014.02.146</p>	2,5	
	<p>Nicoleta Stănciuc, Iuliana Aprodu, Gabriela Râpeanu, Gabriela Bahrim, pH- and heat-induced structural changes of bovine α-lactalbumin in</p>	2,5	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj	
	<p>response to oleic acid binding, <i>European Food Research and Technology</i>, 236(2), 257-266, 2013, ISSN 1438-2377. DOI:10.1007/s00217-012-1882-9</p> <p>Wenbin Qi, Jingwei Li, J. A. Cowan. Human ferredoxin-2 displays a unique conformational change, <i>Dalton Transactions</i>, 42(9), 3088-3091, 2013. DOI:10.1039/C2DT32018E</p> <p>Nicoleta Stanciuc, Iuliana Aprodu, Elena Ionița, Gabriela Bahrim, Gabriela Râpeanu. 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 Spectroscopy</i>, 147, 43-50, 2015. DOI.org/10.1016/j.saa.2015.03.023</p>	2,5		
8	<p><u>Banu Iuliana</u>, Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana. Estimation of the baking quality of the wheat flours based on rheological parameters of the mixolab curve, <i>Czech Journal of Food Science</i>, 29(1), 35-44, 2011, ISSN 1212-1800.</p>	<p>Hrušková M, Svec I., Jurinová I. Changes in Baking Quality of Composite Wheat/Hemp Flour Detected by Means of Mixolab, <i>Cereal Research Communications</i>, 41(1), 150-159, 2013, ISSN 0133-3720. DOI:10.1556/CRC.2012.0033</p> <p>Dhaka V., Khatkar B. S., Mixolab thermomechanical characteristics of dough and bread making quality of Indian wheat varieties, <i>Quality Assurance and Safety of Crops & Foods</i>, 5(4), 311-323, 2013. ISSN 1757-8361. DOI: 10.3920/QAS2012.0166</p> <p>Svec Ivan, Hruskova Marie, Quality of composite wheat/barley/hemp flour evaluation, Edited by: Rapkova R, Copikova J, Sarka E, <i>Proceedings of the 9th International Conference on Polysaccharides-Glycoscience</i>, Prague, Czech Republic, 06-08 noiembrie 2013, 214-217. WOS:000341216900054</p> <p>Svec Ivan, Hruskova Marie, Quality of composite wheat/hemp flour evaluation, Edited by: Rapkova R, Copikova J, Sarka E, <i>Proceedings of the 8th International Conference on Polysaccharides-Glycoscience</i>, Prague, Czech Republic, 06-08 noiembrie 2012, 151-154. WOS:000322800200041</p> <p>Ivan Svec, Marie Hruskova. The Mixolab parameters of composite wheat/hemp flour and their relation to quality features, <i>LWT - Food Science and Technology</i>, 60, 623-629, 2015. DOI.org/10.1016/j.lwt.2014.07.034</p> <p>Alessandra Marti, Alessandro Ulrici, Giorgia Foca, Lucio Quaglia, Maria Ambrogina Pagani. Characterization of common wheat flours (<i>Triticum aestivum</i> L.) through multivariate analysis of conventional rheological parameters and gluten peak test indices, <i>LWT - Food Science and Technology</i>, 64, 95-103, 2015. DOI.org/10.1016/j.lwt.2015.05.029</p>	2,5	
9	<p><u>Banu Iuliana</u>, Aprodu Iuliana, Nicolau Anca Ioana. Occurrence of Fusarium mycotoxins (Deoxynivalenol</p>	<p>Gulbandilar A., Donmez M., Okur M., Celikozlu S., Determination of chemical, microbiological and sensorial properties in Gediz tarhana, a traditional turkish cereal food, <i>Journal of Environmental</i></p>	3,333	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	and Zearalenone) in wheat and high fiber wheat bread in eastern Romania, <i>Journal of Environmental Protection and Ecology</i> , 11(2), 519-525, 2011, ISSN 1311-5065.		
		3,333	
10	<u>Banu Iuliana</u> . <i>Tehnologia și controlul calității în industria morăritului. Îndrumar de lucrări practice</i> , Editura Fundației Universitare „Dunărea de Jos”, Galați, ISBN 973-627-180-3, 2004.	10	
11	<u>Banu Iuliana</u> , Drăgoi Larisa, Aprodu Iuliana, From wheat to sourdough bread – a laboratory scale study on the fate of deoxynivalenol content, <i>Quality Assurance and Safety of Crops & Foods</i> , 6(1), 53-60, 2014, ISSN 1757-8361.	3,333	
12	Aprodu Iuliana, <u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta, Effect of the industrial milling process on rheological behaviour of different types of wheat flour. <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 11(4), 420-437, 2010, ISSN: 1582-540X. CSA.	2,5	
		2,5	
13	Stoenescu Georgeta, Violeta Sorina Ionescu, <u>Banu Iuliana</u> . Rheological properties of the wheat flour supplemented with different additives, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 35(1), 54-62, 2011, ISSN 1843-5157.	3,333	
		3,333	

Nr. crt.	Descriere activitate		Punctaj	Total punctaj
14	Banu Iuliana, Vasilean Ina, Aprodu Iuliana, Quality evaluation of the sourdough rye breads, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 35(2), 96-107, 2011, ISSN 1843-5157. CABI – full text.	Poutanen K., Sozer N., Della Valle G., How can technology help to deliver more of grain in cereal foods for a healthy diet?, <i>Journal of Cereal Science</i> , 59(3), 327-336, 2014, ISSN 0733-5210. DOI:10.1016/j.jcs.2014.01.009	3,333	
15	Banu Iuliana, Agnieszka Miśkiewicz, Marian Harasimowicz, Grażyna Zakrzewska-Trznadel, Sorption kinetic of zinc and nickel ions on chitosan and activated carbon, <i>The Annals of the Dunarea de Jos Galati University Fascicle VI – Food Technology</i> , XXIV(1), 23-27, 2006, ISSN 1221-4574.	Shrestha Sohan, Son Guntae, Lee Seung Hwan, Lee Tae Gwan, Isotherm and thermodynamic studies of Zn (II) adsorption on lignite and coconut shell-based activated carbon fiber, <i>Chemosphere</i> , 92(8), 1053-1061, 2013, ISSN 0045-6535. DOI:10.1016/j.chemosphere.2013.02.068	2,5	
16	Aprodu Iuliana, Banu Iuliana, Antioxidant properties of wheat mill streams, <i>Journal of Cereal Science</i> , 56(2), 189-195, 2012, ISSN 0733-5210.	Stefano Cattaneo, Alyssa Hidalgo, Fabio Masotti, Milda Stuknytė, Andrea Brandolini, Ivano De Nonii. Heat damage and <i>in vitro</i> starch digestibility of puffed wheat kernels, <i>Food Chemistry</i> , 188(1), 286-293, 2015. DOI:10.1016/j.foodchem.2015.05.019	5	
		Volkan A. Yilmaz, Andrea Brandolini, Alyssa Hidalgo. Phenolic acids and antioxidant activity of wild, feral and domesticated diploid wheats, <i>Journal of Cereal Science</i> , 64, 168-175, 2015. DOI.org/10.1016/j.jcs.2015.05.005	5	
17	Banu Iuliana, Stoescu Georgeta, Ionescu Violeta Sorina, Aprodu Iuliana. Effect of the addition of wheat bran stream on dough rheology and bread quality, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 36(1), 39-52, 2012. ISSN 1843-5157.	Maria Assunta Previtali, Marcella Mastromatteo, Amalia Conte, Pasquale De Vita, Donatella Bianca Maria Ficco, Matteo Alessandro Del Nobile. Optimization of durum wheat bread from a selenium-rich cultivar fortified with bran, <i>Journal of Food Science and Technology</i> , 2015. DOI 10.1007/s13197-015-2053-3	2,5	
18	Ionescu Violeta, Stoescu Georgeta, Vasilean Ina, Aprodu Iuliana, Banu Iuliana. 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</i> , 34(2), 38-41, 2010, ISSN 1843-5157.	Erica Pontonio, Luana Nionelli, Jose Antonio Curiel, Alireza Sadeghi, Raffaella Di Cagno, Marco Gobetti, Carlo Giuseppe Rizzello. Iranian wheat flours from rural and industrial mills: Exploitation of the chemical and technology features, and selection of autochthonous sourdough starters for making breads, <i>Food Microbiology</i> , 47, 99-110, 2015. DOI.org/10.1016/j.fm.2014.10.011	2	
3.1.2. BDI				
Lucrarea citată		Lucrarea care citează		
1	Banu Iuliana, Aprodu Iuliana, Nicolau Anca Ioana. Occurrence of <i>Fusarium</i>	Martin Weidenbömer, <i>Mycotoxins in Foodstuffs</i> , pp. 1-546, 2013, Print ISBN 978-1-4614-8726-5, Online ISBN 978-1-4614-8727-2,	1,667	77,754

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	mycotoxins (Deoxynivalenol and Zearalenone) in wheat and high fiber wheat bread in eastern Romania, <i>Journal of Environmental Protection and Ecology</i> , 11(2), 519-525, 2011, ISSN 1311-5065.	DOI:10.1007/978-1-4614-8727-2_1 , Springer US.	
		Oana Stanciu, Roxana Banc, Anamaria Cozma, Lorena Filip, Doina Miere, Jordi Manes, Felicia Loghin. Occurrence of Fusarium Mycotoxins in Wheat from Europe – A Review, <i>Acta Universitatis Cibiniensis. Series E: Food Technology</i> , 19(1), 35-60, 2015. Google scholar.	1,667
2	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta, Vasilean Ina, Aprodu Iuliana. Rheological behaviour of different wheat varieties, <i>The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology</i> , New Series Year III (XXXII), 25-30, 2009, ISSN 1843-5157.	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. Google Scholar.	1
		Anna Szafrńska, Ocena wartości technologicznej wybranych odmian pszenicy ze zbiorów z lat, <i>Zeszyty problemowe postępów nauk rolniczych</i> , 571, 115-126, 2012. Google Scholar.	1
3	<u>Banu Iuliana</u> , Vasilean (Simițaru) Ina. Relationships between the rye quality factors, <i>Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , X(3), 265-270, 2009, ISSN 1582-540X.	Anna Szafrńska, Elżbieta Słowik, Zmiany właściwości wypiekowych mąki żytniej pod wpływem dodatku alfa-amylazy, <i>Acta Agrophysica</i> , 21(2), 233-245, 2014. Google Scholar.	2,5
4	Aprodu Iuliana, Masgras Cerasela Emilia, <u>Banu Iuliana</u> , Effect of transglutaminase treatment on skimmed yogurt properties, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 36(2), 20-30, 2012, ISSN 1843-5157.	Junaid M, Javed I., Abdullah M., Gulzar M., Development and quality assessment of flavored probiotic acidophilus milk, <i>The Journal of Animal & Plant Sciences</i> , 23(5), 1342-1346, 2013. Google Scholar.	1,667
5	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta Sorina, Aprodu Iuliana. Effect of the addition of wheat bran stream on dough rheology and bread quality, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 36(1), 39-52, 2012, ISSN 1843-5157.	Gafur Xhabiri, Toni Acoski, Marija Stanojeska, Valbona Sinani, The assessment of rheological qualities with the mixolab of different wheat flours enriched with their bran, <i>European Scientific Journal</i> , 9(24), 154-161, 2013. Google Scholar.	1,25
		Antanas Simona, Alexa Ersilia, Negrea Monica, Guran Emilia, Lazureanu A. Studies regarding rheological properties of triticale, wheat and rye flours, <i>Journal of Horticulture, Forestry and Biotechnology</i> , 17(1), 345- 349, 2013. Google Scholar.	1,25
		Arias Insuasti, Tanya Fernanda, <i>Evaluación del efecto de la sustitución parcial de harina de trigo (Triticum spp) por harina de banana Cavendish (Musa acuminata) grado de madurez 3 sobre las características de masa y pan</i> , Facultad de Ingeniería Química y Agroindustria, http://bibdigital.epn.edu.ec/handle/15000/11035 , 2015. Google Scholar.	1,25
		Heshe GG, Haki GD, Woldegiorgis. 2015. <i>Effect of</i>	1,25

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	<p><i>Refined Milling on the Nutritional Value and Antioxidant Capacity of Wheat Types Common in Ethiopia and a Recovery Attempt with Bran Supplementation in Bread.</i> http://www.omicsonline.org/open-access/effect-of-refined-milling-on-the-nutritional-value-and-antioxidantcapacity-of-wheat-types-common-in-ethiopia-and-a-recovery-attemptwith-bran-supplementation-in-bread-2157-7110-1000506.php?aid=62437. Google Scholar</p>		
6	<p>Banu Iuliana, Vasilean Ina, Constantin Oana, Aprodu Iuliana. Prediction of rye dough behavior and bread quality using response surface methodology, <i>Irish Journal of Agricultural and Food Research</i>, 50(2), 239-247, 2011, ISSN 0791-6833.</p>	1,25	
	<p>Krzysztof Buksa, Anna Nowotna, Rafał Ziobro, Zastosowanie teksturometru do wyznaczania wodochłonności mąki żytniej o zróżnicowanej zawartości popiołu, <i>Acta Agrophysica</i>, 20(4), 529-541, 2013. Google Scholar.</p>	1,25	
	<p>Hüseyin Boz, Tahillarda arabinoksilanlar, <i>GIDA</i>, 40 (6), 357-362, 2015, doi: 10.15237/gida.GD15019, Google Scholar.</p>	1,25	
7	<p>Ionescu Violeta, Stoenescu Georgeta, Vasilean Ina, Aprodu Iuliana, Banu Iuliana. 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</i>, 34(2), 38-41, 2010, ISSN 1843-5157.</p>	1,25	
	<p>Móré Mariann, Diósi Gerda, Györi Zoltán, Sipos Péter, Changes of gluten properties of wheat during storage, <i>Analele Universităţii din Oradea, Fascicula: Ecotoxicologie, Zootehnie și Tehnologii de Industrie Alimentară</i>, XII/B, 285-290, 2013. Google Scholar.</p>	1,25	
8	<p>Stoenescu Georgeta, Violeta Sorina Ionescu, Banu Iuliana. Rheological properties of the wheat flour supplemented with different additives, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i>, 35(1), 54-62, 2011, ISSN 1843-5157.</p>	1,667	
9	<p>Banu Iuliana, Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana. Estimation of the baking quality of the wheat flours based on rheological parameters of the mixolab curve, <i>Czech Journal of Food Science</i>, 29(1), 35-44, 2011, ISSN 1212-1800.</p>	1,25	
	<p>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. Google Scholar.</p>	1,25	
	<p>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. Google Scholar.</p>	1,25	
	<p>Anna Szafrńska, Elżbieta Słowik, Zmiany właściwości wypiekowych mąki żytniej pod</p>		

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	<p>wplywem dodatku alfa-amylazy, <i>Acta Agrophysica</i>, 21(2), 233-245, 2014. Google Scholar.</p> <p>Dumitru Zaharia, Ioan Danciu, Georgiana Gabriela Codină, Silvia Mironeasa, Costel Mironeasa, Use of principal component analysis in assessment of relationship between technological and rheological parameters of wheat flour, <i>Journal of Food, Agriculture & Environment</i>, 12(1), 29-32, 2014, Scopus.</p> <p>Daniel Vizitiu, Mihai Ognean, Ioan Danciu. Rheological Evaluation of Some Laboratory Mills, <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture</i>, 69(2), 440-446, 2012. CABI – full text.</p> <p>Dhaka V., Gulia N., Khatkar B.S., Application of Mixolab to Assess the Bread Making Quality of Wheat Varieties, 1, 183, 2012. doi:10.4172/scientificreports.183. Google Scholar.</p>	1,25	
10	<p><u>Banu Iuliana</u>, Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana, Physico-Chemical and Rheological Analysis of Flour Mill Streams, <i>Cereal Chemistry</i>, 87(2), 112-117, 2010, ISSN 0009-0352.</p>	1,25	
11	<p><u>Banu Iuliana</u>, Vasilean Ina, Aprodu Iuliana. Evaluation of rheological behaviour of whole rye and buckwheat blends with whole wheat flour using Mixolab, <i>Italian Journal of Food Science</i>, 22(1), 83-89, 2010, ISSN 1120-1770.</p>	1,667	
12	<p><u>Banu Iuliana</u>. <i>Procesarea cerealelor în industria morăritului</i>, Galați University Press, ISBN 978-606-8008-67-7, 2010.</p>	5	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	<p><i>privind optimizarea mărunțirii grâului, la prima treaptă de srotare, în vederea reducerii consumului de energie la măcinare, Universitatea Lucian Blaga Sibiu, 2011. Google Scholar.</i></p> <p>Avram (Man) Maria Simona, Teză de doctorat, <i>Calitatea soiurilor de grâu cultivate în centrul Transilvaniei și identificarea contaminării cu micotoxine</i>, USAMV Cluj, 2011. Google Scholar.</p>	5	
13	<p>Bordei Despina (coordonator), Bahrim Gabriela, Pâslaru Vasile, Gasparotti Carmen, Elisei Alina, <u>Banu Iuliana</u>, Ionescu Luminița, Codină Georgiana. <i>Controlul calității în industria panificației. Metode de analiză</i>, Editura Academica, Galați, ISBN 978-973-8937-27-7, 2007.</p>	0,625	
14	<p><u>Banu Iuliana</u>, Aprodu Iuliana, Nicolau Anca, Borda Daniela, Dumitrașcu Loredana, Neagu Corina, Stoenescu Georgeta, Ionescu Violeta. <i>Controlul procesului tehnologic de măciniș</i>, Galați University Press, ISBN 978-606-8008-99-8, 2011.</p>	0,625	
15	<p>Danciu Ioan, Danciu Cristina, <u>Banu Iuliana</u>. Micromill designed for the measurement of the wheat kernel grinding resistance, in the grinding process, <i>The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology</i>, 34(2), 49-53, 2010, ISSN 1843-5157.</p>	1,667	
16	<p>Stoenescu Georgeta, Ionescu Violeta, Vasilean Ina, Aprodu Iuliana, <u>Banu Iuliana</u>. Prediction the quality of industrial flour using the Mixolab device, <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture</i>, 67(2), 429-434, 2010, ISSN 1843-5246.</p>	1	
17	<p><u>Banu Iuliana</u>, Aprodu Iuliana. Studies concerning the use of <i>Lactobacillus helveticus</i> and <i>Kluyveromyces marxianus</i> for rye sourdough fermentation, <i>European Food Research Technology</i>,</p>	2,5	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	234(5), 769-777, 2012, ISSN 1438-2377.		
18	<u>Banu Iuliana</u> , Vasilean Ina, Aprodu Iuliana, Quality evaluation of the sourdough rye breads, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 35(2), 96-107, 2011, ISSN 1843-5157.	Aplevicz, Krischina Singer, <i>Identification of lactic acid bacteria and yeasts in sourdough made from grape and application in bread</i> . Thesis (PhD in Food Science) – Postgraduate Program in Food Science, Federal University of Santa Catarina, Florianópolis, SC., 2013. Google Scholar.	1,667
		Bjorkman Andreas, Jeppsson Julia. <i>Sourdough bread and yeast bread – Difference in taste and glycemic index value</i> , Culinary Arts and Food Sciences, diva2:816597, 2005. Google Scholar.	1,667
19	<u>Banu Iuliana</u> , Vasilean Ina, Aprodu Iuliana. Effect of lactic fermentation on antioxidant capacity of rye sourdough and bread, <i>Food Science and Technology Research</i> , 16(6), 571-576, 2010, ISSN 1881-3984.	Celine Bergum Nilsen, Masteroppgave, <i>Cereal fermentation – characterization and application of lactic acid bacteria for the release of free phenolic acids in cereals</i> , Norges miljø- og biovitenskapelige universitet, Fakultet for Veterinærmedisin og biovitenskap Institutt for Plantevitenskap, Biologi, 2014. Google Scholar.	1,667
		Sahli Seham. <i>Quality, phytonutrient and antioxidant properties of bread baked with different methods</i> , University Guelph, http://hdl.handle.net/10214/8940 , 2015. Google Scholar.	1,667
		Ulyatu Fitrotin, Tyas Utami, Pudji Hastuti, Umar Santoso. Antioxidant Properties of Fermented Sesame Milk Using <i>Lactobacillus plantarum</i> Dad 13, <i>International Research Journal of Biological Sciences</i> , 4(6), 56-61, 2015, Google Scholar.	1,667
20	Ionescu Aurelia, Aprodu Iuliana, Gurău Gabriela, <u>Banu Iuliana</u> , Rheology of chickpea protein concentrate dispersions, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 12(4), 387-399, 2011, ISSN 1582-540X.	V.G. Aguilar-Raymundo, J.F. Velez Ruiz, <i>Propiedades nutricionales y funcionales del garbanzo (Cicer arietinum L.)</i> , <i>Temas Selectos de Ingenieria de Alimentos</i> , 7-2, 25-34, 2013. Google Scholar.	1,333
		Hossein Jooyandeh, Seied Ali Mortazavi, Peiman Farhang, Vahid Samavati. Physicochemical Properties of Set-Style Yoghurt as Effect by Microbial Transglutaminase and Milk Solids Contents, <i>Journal of Applied Environmental and Biological Sciences</i> , 4 (11S), 59-67, 2015.	1,333
21	<u>Banu Iuliana</u> , Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana, Vasilean Ina. Study about quality of bread wheat varieties from Romania, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , X(2), 171-178, 2009, ISSN 1582-540X.	Georgiana Gabriela Codină, Silvia Mironeasa, Improvement of wheat flour dough rheology by alpha -amylase and protease combination, <i>Food and Environment Safety</i> , XIII, 4, 309-316, 2014. ISSN: 2068-6609, Google Scholar.	1
22	Badiu Elena, Aprodu Iuliana, <u>Banu Iuliana</u> . Trends in the development of gluten-free bakery products. <i>The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology</i> , 38(1), 21-	Katharina Ehrnsperger, Johanna Pihlgren. <i>Marketing of free-from products in Swedish bakeries and patisseries</i> , Karlstad Business School, Karlstad University, Master's Thesis, diva2:822722, 2015. Google Scholar.	1,667

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	36, 2014, ISSN 1843-5157.		
23	Banu Iuliana, Vasilean Ina, Aprodu Iuliana. Effect of select parameters of the sourdough rye fermentation on the activity of some mixed starter culture, <i>Food Biotechnology</i> , 25(4), 275-291, 2011, ISSN 0890-5436.	Lamine Samagaci, Honoré G. Ouattara, Bernadette G. Goualie, Sebastien L. Niamke. Polyphasic Analysis of Pectinolytic and Stress-Resistant Yeast Strains Isolated From Ivorian Cocoa Fermentation, <i>Journal of Food Research</i> , 4(1), 124-134, 2015. Googler Scholar.	1,667
24	Aprodu Iuliana, Gurău Gabriela, Ionescu Aurelia, Banu Iuliana. The effect of transglutaminase on the rheological properties of yogurt, <i>Scientific Study & Research, Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 12(2), 185-196, 2011, ISSN 1582-540X.	Katya Dimitrova, Yordanka Kartalska, Technological characteristics of yogurt supplemented with 3% ground amaranth seeds during refrigerated storage, <i>Applied Science Reports</i> , 12 (1), 27-32, 2015, e-ISSN: 2310-9440 / p-ISSN: 2311-0139, DOI: 10.15192/PSCP.ASR.2015.12.1.2732. Google Scholar.	1,333
25	Stoenescu Gerogeta, Ionescu Violeta, Vasilean Ina, Aprodu Iuliana, Banu Iuliana. Technological effects of the wheat cleaning equipment of an industrial mill, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , 34(2), 48-52, 2010, ISSN 1843-5157.	Gayrat Bahadirov, Nusratilla Barakaev, Study of Grain Motion Parameters on a Sloping Shelf, <i>Applied Mechanics & Materials</i> , 809/810, 51-56, 2015. Google Scholar.	1
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 activitatea			
3.3.1. ISI			
1	Recenzor pentru <i>Journal of Food Science</i>	15	165
2	Recenzor pentru <i>Journal of Cereal Science</i>	15	
3	Recenzor pentru <i>Food Science and Technology International</i>	15	
4	Recenzor pentru <i>European Food Research and Technology</i>	15	
5	Recenzor pentru <i>Journal of Agricultural Science and Technology</i>	15	
6	Recenzor pentru <i>Journal of Texture Studies</i>	15	
7	Recenzor pentru <i>Chemical Industry & Chemical Engineering Quaterly</i>	15	
8	Recenzor pentru <i>Romanian Biotechnological Letters</i>	15	
9	Recenzor pentru <i>CyTA - Journal of Food</i>	15	
10	Recenzor pentru <i>Journal of Environmental Management</i>	15	
11	Recenzor pentru <i>Environmental Engineering and Management Journal</i>	15	
3.3.2. BDI			
1	Membru Editorial Board și Editor Executiv din 2009 pentru The Annals of University Dunarea de Jos of Galati, Fascicle VI, Food Technology, ISSN 1221-4574, publicație BDI (SCOPUS). http://www.ann.ugal.ro/tpa/ .	10	40
2	Recenzor pentru <i>The Annals of University Dunarea de Jos of Galati, Fascicle VI, Food Technology</i> , Scopus	10	
3	Recenzor pentru <i>Innovative Romanian Food Biotechnology</i> , CABI	10	
4	Recenzor pentru <i>Ovidius University Annals of Chemistry</i> , Chemical abstract	10	
3.3.3. Naționale			
1	Membru în comitetul de organizare al Simpozionului Euro – Aliment 2005 http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	50
2	Membru în comitetul de organizare al Simpozionului Euro – Aliment 2007	5	

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
	http://www.euroaliment.ugal.ro/Euro-aliment.htm		
3	Membru în comitetul de organizare al Simpozionului Euro – Aliment 2009 http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	
4	Membru în comitetul de organizare al Simpozionului Euro – Aliment 2011 http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	
5	Membru în comitetul de organizare al Simpozionului Euro – Aliment 2013 http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	
6	Membru în comitetul de organizare al Simpozionului ASMP 2013 http://www.asmp-romania.ro/	5	
7	Membru în comitetul științific al Simpozionului Euro – Aliment 2005 http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	
8	Membru în comitetul științific al Simpozionului Euro – Aliment 2009 http://www.euroaliment.ugal.ro/Euro-aliment.htm	5	
9	Membru în comitetul de redacție al publicației <i>Buletin informativ pentru industriile de morărit și panificație</i> , Editura Fundației Universitare "Dunărea de Jos" din Galați, ISSN 1222-1120	5	
10	Membru în comitetul științific al <i>Congresului Academiei Româno – Americane (ARA) de Arte și Științe 2009</i>	5	
3.4. Experiența de management			
3.4.1. Conducere			
1	Prodecan Facultatea de Știința și Ingineria Alimentelor (aprilie 2012-aprilie 2015).	15	20
2	Director Centrul de cercetare BIAA (1.10.2008 - 1.11.2009).	5	
3.4.3. Membru organisme de conducere			
1	Membru în Consiliul facultății de Știința și Ingineria Alimentelor (2004-2015).	20	20
3.5. Premii			
3.5.2. ASAS, AOSR, academii de ramura și CNCSIS			
1	Premiul <i>Dumitru Moșoc</i> (2008) al Academiei de Științe Agricole și Silviculturale <i>Gheorghe Ionescu-Sisești</i> – 10 decembrie 2009, nr. 96 – co-autor al lucrării <i>Alimente ecologice</i> , Editura Academica, Galați, ISBN 978-973-8937-39-0, 2008.	15	15
3.5.3. Internaționale			
1	Medalie de argint la Salonul Internațional de Invenții (Geneva, 2-6 Aprilie 2014) – Patent nr. RO126627-A0.	10	10
3.5.4. Naționale în domeniu			
1	Medalii de argint la Inventika 2014 (București, 15-18 Octombrie 2014) – Patent nr. RO126627-A0.	5	35
2	Premiul I acordat în 2014 de Asociația Specialiștilor din Morărit și Panificație pentru lucrarea <i>Influența adaosului de pulbere de cătină asupra reologiei aluaturilor din făină de grâu</i> (4 aprilie 2014, Brașov).	5	
3	Premiu CNCS: PN-II-RU-PRECISI-2012-6-1097 pentru lucrarea <i>Antioxidant properties of wheat mill streams</i> .	5	
4	Premiu CNCS - PN-II-RU-PRECISI-2013-7-3081 pentru lucrarea <i>Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods</i> .	5	
5	Premiu CNCS: PN-II-RU-PRECISI-2012-6-0180 pentru lucrarea <i>Studies concerning the use of Lactobacillus helveticus and Kluyveromyces marxianus for rye sourdough fermentation</i> .	5	
6	Premiu CNCS: PN-II-RU-PRECISI-2015-9-7522 pentru lucrarea <i>Association of physicochemical with technological properties of wheat</i>	5	
7	Premiu CNCS: PN-II-RU-PRECISI-2015-9-7544 pentru lucrarea <i>Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends</i>	5	
3.6. Membru în academii, organizații, asociații profesionale de prestigiu, naționale și internaționale, apartenență la organizații din domeniul educației și cercetării			
3.6.3.1. Conducere asociații profesionale naționale			
1	Membru în Consiliul național al Asociației Specialiștilor din Morărit și Panificație (2001-2015).	10	10
3.6.4.1. Membru asociații profesionale internaționale			
1	Membru B.EN.A. - Balkan Environmental Association (2007-2013).	5	5
3.6.4.2. Membru asociații profesionale naționale			

Nr. crt.	Descriere activitate	Punctaj	Total punctaj
1	Membru A.S.M.P. – Asociația Specialiștilor din Morărit și Panificație (din 1997).	2	10
2	Membru A.S.B.A. – Asociația Specialiștilor în Biotehnologie Aplicată (din 2008).	2	
3	Membru S.R.Ch. – Societatea Romană de Chimie (din 2004).	2	
4	Membru A.G.I.R. – Asociația Generală a Inginerilor din Romania (2007-2014).	2	
5	Membru Platforma Tehnologică Food for Life, grupul de lucru Alimentație și consumator, alimentație și sănătate (2007-2013).	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 Centrul Național de Management Programe (PNCDI II - Programul Parteneriate (2007, 2008), CNCSIS - Programul Resurse umane (2010), UEFISCDI - Programul Parteneriate în domeniile prioritare, Proiecte colaborative de cercetare aplicativă (2014)	10	10
Total punctaj A3			653,08

Îndeplinirea condițiilor minime, conform Ordinului Ministrului ECTS nr. 6560/2012 (publicat în Monitorul Oficial al României, Partea I, Nr. 890 bis/27.XII.2012) privind aprobarea standardelor minime necesare și obligatorii pentru conferirea titlurilor didactice din învățământul superior și a gradelor profesionale de cercetare-dezvoltare

Criterii Comisia 14

Centralizare punctaje pe domenii de activitate

Nr. crt.	Domeniul de activitate	Condiții profesor		Gradul de îndeplinire a condițiilor minime (%)
		Minimale	Realizat	
1	A1: Activitatea didactică/Profesională	Minim 100 puncte	292,404 puncte	292%
2	A2: Activitatea de cercetare	Minim 260 puncte	1002,11 puncte	385%
3	A3: Recunoașterea și impactul activității	Minim 40 puncte	653,08 puncte	1632%
Total		Minim 400 puncte	1947,594 puncte	486%

Prof.dr.ing. Iuliana Banu