

**FIȘA DE VERIFICARE A GRADULUI DE ÎNDEPLINIRE A CERINȚELOR
MINIME IMPUSE DE ANEXA ORDINULUI 6129/2016**

Candidat: Prof. dr. ing. Daniela **BORDA**

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			
1.1.1.1 Edituri internaționale			
1	Daniela Borda , 2017, High- pressure processing of seafoods, pages 71-100, In Trends in Fish Processing Technologies, Editors Daniela Borda, Anca I. Nicolau, Peter Raspor, Publisher: CRC Press, Taylor & Francis Group, ISBN 9781498729178.	29/(2*1)= 14,5	20
2	Maricica Stoica, Daniela Borda , 2017, Flexible Packaging Structures for High-Pressure Thermal Processing (HPTP), pages 1-8, Reference Module in Food Science, “Dunarea de Jos” University of Galati, Galati, Romania © 2017 Elsevier Inc, DOI: 10.1016/B978-0-08-100596-5.21415-7 ISBN: 978-0-08-100596-5.	8/(2*2)= 2	
3	Gabriela Rotaru, Daniela Borda , 2007. Safety Models: HACCP and Risk Assesment, in Food Safety, A Practical Case study Approach, ed. SpringerLink, Eds. A. McElhatton, R. J. Marshall, http://www.springer.com/0-387-33509-9 , 316 p, 55 , ISBN: 0-387-33509-9, pag. 225-239.	14/(2*2)= 3,5	
1.1.1.2 Edituri naționale			
1	Daniela Borda , 2009. Microîncapsularea proteinelor, în In Microîncapsularea și eliberarea controlată a substanțelor active în sisteme alimentare, Ed. Academica, Eds. Costin, G.M., Florea, T. și Dima, Ș., Galați, pag. 364-401, ISBN 978-973-8937-54-3.	37/5= 7,4	20,07
2	Daniela Borda , 2008. Alimente ecologice-de la convingeri, motivații și așteptări la mecanisme de certificare și control, În Alimente Ecologice, Ed. Academica, Galați, pag. 226-248, ISBN 978-973-8937-39-0.	22/5= 4,4	
3	Daniela Borda , Silviu Stanciu. 2005. Aspecte privind impactul produselor lactate fermentate asupra consumatorului În Produse Lactate Fermentate, Ed. Academica, Galati, pag. 558-576, ISBN: 973-8316-85-5.	18/10= 1,8	
4	Gabriela Rotaru, Daniela Borda , Nicoleta Sava. 2001. Managementul Implementării Programelor de Calitate, Ed. Academica, Galati, pag. 1-97, ISBN: 973-8316-85-5.	97/(3*5)= 6,47	

1.1.2.1 Cărți/capitole ca editor în edituri internaționale			
1	Trends in Fish Processing Technologies, Editors Daniela Borda , Anca I. Nicolau, Peter Raspor, Publisher: CRC Press, Taylor& Francis Group, ISBN 9781498729178.	$331/(3*30)=3,67$	3,67
1.2.1 Suport didactic/Manuale și suport de curs			
1	Daniela Borda , Dumitrașcu Loredana, Neagu, Corina. 2011. Ghid de bune practici pentru furnizorii de grâu, pag. 1-77, Galați University Press, ISBN 978-606-8348-02-5.	$77/(3*8)=3,21$	50,1
2	Daniela Borda , Dumitrașcu Loredana, Neagu, Corina. 2011. Sisteme de siguranță alimentară, În Controlul procesului tehnologic de măcinș, pag. 170-215, Galați University Press, ISBN 978-606-8008-99-8	$45/(8*3)=1,88$	
3	Daniela Borda . 2007. Tehnologii în industria laptelui -Aplicații ale tratamentului la presiune înaltă, Ed. Academica, Galați, ISBN-10 973-8937-17-5, pag.1-200, ISBN-13, 978-973-8937-17-8.	$200/(1*8)=25$	
4	Gabriela Rotaru, Daniela Borda , Nicoleta Sava, Silviu Stanciu. 2005. Managementul calității în industria alimentară, Ed. Academica, Galați, pag.1-116, ISBN: 973-8316-77-4.	$116/(4*8)=3,63$	
5	Gabriela Rotaru, Daniela Borda . 2002. Controlul Statistic în Industria Alimentară, vol. I, Ed. Academica, Galați, pag. 1-262, ISBN: 973-8316-26-X.	$262/(2*8)=16,38$	
1.3.1. Coordonare programe de studiu și programe educaționale			
1	Coordonator din partea Asociației Specialiștilor în Industria Laptelui din România în proiectul ISEKI_Food 2 <i>Integrating Safety and Environment Knowledge In Food towards European Sustainable Development</i> , 226032 - CP - 1 - 2005 - 1 - PT - ERASMUS – TN. – (2007-2012) http://www.esb.ucp.pt/iseki/partners	15	60
2	CEPA- <i>Controlul și Expertizarea Produselor Alimentare</i> -program de studii de licență reacreditat în 2013	15	
3	CESA- <i>Controlul, Expertizarea și Siguranța Alimentelor</i> -program de master reacreditat în 2014	15	
TOTAL PUNCTAJ A1			138,84

A2. Activitatea de cercetare

Nr crt.	Descriere activitate	Punctaj	Total punctaj
2.1. Articole în reviste cotate Thomson-Reuters			
1	Tchameni, S.N., Cotârleț, M., Ghinea, I.O., Boat Bedine, M.A., Lambert Sameza M., Borda, D. , Bahrim, G., Dinică, R.M., 2019, <i>Involvement of lytic enzymes and secondary metabolites produced by Trichoderma spp. in the biological control of Pythium myriotylum</i> , International Microbiology, 1-10, ISSN: 1139-6709, https://doi-org.am.e-information.ro/10.1007/s10123-019-00089-x , Factor de impact 1,256.	$1*(35+20*1,256)/8=7,54$	384,22

2	Zetzmann M., Bucur F.I., Crauwels P., Borda D. , Nicolau A.I., Grigore-Gurgu L., Seibold G.M., Riedel C.U. 2019. <i>Characterization of the biofilm phenotype of a Listeria monocytogenes mutant deficient in agr peptide sensing</i> , MicrobiologyOpen, e826, DOI: 10.1002/mb3.826, Factor de impact 2,738	$1*(35+20*2,738)/8=$ 11,22	
3	Bleoanca I., Neagu C., Turtoi M., Borda D* . 2018. <i>Mild-thermal and high pressure processing inactivation kinetics of polyphenol oxidase from peach puree</i> , Journal of Food Process Engineering, Volume 41, Issue 7, e 12871, ISSN: 0145-8876, https://doi.org/10.1111/jfpe.12871 , Factor de impact 1,955.	$2*(35+20*1,955)/4=$ 37,05	
4	Tudose, C., Neagu C., Borda D. , Alexe, P. 2017. <i>The Impact of Water Activity on Storage Stability of a Newly Reformulated Salami A pilot scale study</i> , Revista de Chimie, 68 (4), 763-767, ISSN: 0034-7752, Factor de impact 1,232.	$1*(35+20*1,232)/4=$ 14,91	
5	Bleoancă I., Saje K., Mihalcea L., Oniciuc E.-A., Smole-Mozina S., Nicolau A. I., Borda, D* . 2016. <i>Contribution of high pressure and thyme extract to control Listeria monocytogenes in fresh cheese - A hurdle approach</i> , Innovative Food Science & Emerging Technologies, 38, 7-14, ISSN: 1466-8564, https://doi.org/10.1016/j.ifset.2016.09.002 , Factor de impact 2,573.	$2*(35+20*2,573)/7=$ 24,70	
6	Lupoae M., Lupoae P., Borda D. , Cristea V., Bocioc E. 2016. <i>Allelopathic potential of the Ranunculus Rionii Lagger and Ceratophyllum Demersum L. extracts against microbial and microalgal cultures</i> , Environmental Engineering and Management Journal , Vol. 15 (2), 473-480, ISSN: 1582-9596, Factor de impact 1,096.	$1*(35+20*1,096)/5=$ 11,38	
7	Bolocan A.S., Nicolau A.I., Alvarez-Ordóñez A., Borda D. , Oniciuc E.A., Stessl B., Gurgu L., Wagner M., Jordan K. 2016. <i>Dynamics of Listeria monocytogenes colonisation in a newly-opened meat processing facility</i> , Journal of Meat Science, 113, 26-34,ISSN: 0309-1740, DOI: 10.1016/j.meatsci.2015.10.016, Factor de impact 3,126.	$1*(35+20*3,126)/9=$ 10,84	
8	Filimon V., Borda D. , Alexe P., Stoica M. 2016, <i>Study of PATP Impact on Food Packaging Materials</i> , Revista de materiale plastice, 53, 48-51, ISSN: 0025-5289, Factor de impact 0,778.	$1*(35+20*0,778)/4=$ 12,64	
9	Lupoae P., Cristea V., Borda D. , Lupoae M., Gurau G., Dinica R.M. 2015. <i>Phytochemical Screening: Antioxidant and Antibacterial Properties of Potamogeton Species in Order to Obtain Valuable Feed Additives</i> , Journal of Oleo Science, 64 (10), p. 1-13, DOI:10.560/jos.ess15023, ISSN 1345-8957, Factor de impact 1,256.	$1*(35+20*1,256)/6=$ 10,02	
10	Neagu, C., Borda, D. , Erkmen, O., 2014, <i>Mathematical modelling of Aspergillus ochraceus inactivation with</i>	$2*(35+20*2,285)/3=$ 53,8	

	<i>supercritical carbon dioxide - A kinetic study</i> , Food and Bioproducts Processing, no. 92(C4): 369-375, ISSN: 0960-3085, DOI: 10.1016/j.fbp.2013.08.011, Factor de impact 2,285.		
11	Turtoi, M., Borda, D , 2014. <i>Decontamination of egg shells using ultraviolet light treatment</i> , World`s Poultry Science Journal, no: 70 (2): 265-277,ISSN: 0043-9339 DOI: 10.1017/S0043933914000282, Factor de impact 1,158.	$1*(35+20*1,158)/2=$ 29,08	
12	Borda D. , Thomas M., Langsrud S., Rychli K., Jordan K., van der Roest J., Nicolau A.I. 2014, <u>Food safety practices in European TV cooking shows</u> , British Food Journal, Volume: 116 Issue: 10, 1652-1666, ISSN: 0007-070X DOI: 10.1108/BFJ-12-2013-0367, Factor de impact 0,649.	$2*(35+20*0,649)/7=$ 13,71	
13	Neagu, C., Borda, D* , Erkmen, O. 2013. <i>Aspergillus ochraceus spores inactivation with high-pressure carbon dioxide</i> . Romanian Biotechnological Letters, no. 5: 8573-8528, ISSN 1224 – 5984, Factor de impact 0,348.	$2*(35+20*0,348)/3=$ 27,97	
14	Neagu, C., Borda, D* . 2013. <i>Modelling the growth of Fusarium graminearum on barley and wheat media extract</i> . Romanian Biotechnological Letters, no. 4:8489-8498, ISSN 1224 – 5984, Factor de impact 0,348.	$2*(35+20*0,348)/2=$ 41,96	
15	Borda, D* , Smout, C., Van Loey, A., Hendrickx, M. 2004. <i>Mathematical models for combined high pressure and thermal plasmin inactivation kinetics in two model systems</i> . Journal of Dairy Science. 87:4042-4049, ISSN: 0022-0302, Factor de impact 2,55.	$2*(35+20*2,55)/4=$ 43	
16	Borda, D* , Indrawati, Smout, C., Van Loey, A., Hendrickx, M. 2004. <i>High pressure thermal inactivation kinetics of a plasmin system</i> . Journal of Dairy Science. 87:2351-2358, ISSN: 0022-0302: 2, Factor de impact 2,55.	$2*(35+20*2,55)/5=$ 34,4	

2.2 Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale BDI

1	Filimon, V., Borda, D. , Gurău, G., Butan, S, Alexe, P, Stoica M. 2019. Study on the changes induced by the Pressure-Assisted Thermal Processing (PATP) in polymer films used as packaging by the meat industry, IOP Conference Series: Materials Science and Engineering, 485,1,1-8 doi:10.1088/1757-899X/485/1/012007, ISSN: 17578981, Conference Proceedings, Scopus.	$1*15/6=$ 2,5	147
1	Garnai M., Borda D. , Vizireanu C., Mihalcea L., 2017, Temperature influence on the Tagetes Erecta L. Flowers dehydration process: Journal of Agroalimentary Processes and Technologies 2017, 23 (1), 52-58, ISSN: 2069-0053.	$1*15/4=$ 3,75	
2	Mihalcea L., Bleoancă I., Mihai C., Borda D. , 2017, Osmotic Pressure Influence On The Vegetable Chips Dehydration Process, Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry, 18 (1), pp. 053 – 061, ISSN 1582-540X, Scopus.	$2*15/4=$ 7,5	

3	Mihalcea L., Bucur F., Cantaragiu A.M., Gurgu L., Borda D. , Iordachescu G. 2016. Temperature influence on the Agaricus Bisporus mushrooms dehydration process, Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry, 17 (4), pp. 323 – 333, ISSN 1582-540X, Scopus.	1*15/6= 2,5	
4	Chițescu C.L., Dumitrașcu, L., Borda D. 2014. Determination of polar pharmaceutical residues in water using gas chromatography-mass spectrometry, Annals of the University Dunarea de Jos of Galati: Fascicle II, Mathematics, Physics, Theoretical Mechanics, Special Issue, vol. 37, 10-17, Ebsco.	1*15/3= 5	
5	Stoica M., Mihalcea, L., Borda, D. , Alexe, P. 2013. Non-thermal novel food processing technologies. An overview, Journal of agroalimentary processes and technologies, 19(2), 212-217, ISSN: 2069-0053, Agroprint; ISSN (online): 2068-9551.	1*15/4= 3,75	
6	Turtoi M., Borda, D. 2013. Ultraviolet light efficacy for microbial inactivation on fruit juices, nectars and apple cider, Journal of agroalimentary processes and technologies, 19 (1), 130-140; ISSN: 2069-0053, Agroprint; ISSN (online): 2068-955,	1*15/2= 7,5	
7	Gambuteanu, C., Borda, D. , Alexe, P. 2013. The Effect of Freezing and thawing on technological properties of meat: Review, Journal of agroalimentary processes and technologies, 19 (1), 88-93; ISSN: 2069-0053, Agroprint, ISSN (online): 2068-9551.	1*15/3= 5	
8	Borda D. , Ghermăneanu M., Bleoancă I., Neagu C. 2013. Thermal inactivation kinetics of lactoperoxidase in model systems, milk and whey, Food and Environment Safety Journal, 12 (1), 18-23, ISSN: 2559 - 6381.	2*15/4= 7,5	
9	Neagu C., Gitin L., Borda D. 2013. The effect of intense light pulsed treatment on Aspergillus flavus spores, Food and Environment Safety Journal, 1, 53-59, ISSN: 2559 - 6381.	2*15/3= 10	
10	Borda D. , Bleoancă I., Turtoi M. 2013. Food Safety Indicators for High Pressure Processing Applications in Vegetal Origin Foods, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, Vol. 37 No. 2 pp. 18-34, ISSN 1843–5157.	2*15/3= 10	
11	Bleoancă I., Borda D. 2013. Vitaltitration used for Predicting Fermentation Performance of Ethanol Stressed Brewing Yeast, Innovative Romanian Food Biotechnology, 12, 84-91, ISSN 1846-6099.	1*15/2= 7,5	
12	Pralea, D., Dumitrascu, L., Borda, D. , Stănciuc, N. 2011. Functional properties of sodium caseinate hydrolysates as affected by the extent of chymotrypsinolysis. Journal of Agroalimentary Processes and Technologies, 17(3), 308-314, ISSN: 2069-0053.	1*15/4= 3,75	
13	Pricope, L., Dumitrașcu, L., Nicolau, A., Borda, D. , Georgescu, L. 2009. The influence of saccharin, aspartame and sorbitol upon the BB-12® activity in milk and the characteristics of fermented products, The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology 34(1), ISSN 1843-5157.	1*15/5= 3	
14	Neagu, C., Tofan, C., Borda D. 2009. Mathematical models for moisture sorption isotherms of barley and wheat, The	2*15/3= 10	

	Annals of Dunarea de Jos, University, Fascicle VI – Food Technology, pag.28-33, ISSN 1221-4574.		
15	Sava, N., Borda, D. , Rotaru, G. 2007, Risks assessment in Romanian Food Safety Systems: Opportunities and Constrains, Journal of Agroalimentary Process and Technologies, Vol. XIII, No.1, pag 69-76, ISSN 1453-1399.	1*15/3= 5	
16	Rotaru, G. Sava, N., Borda, D. , Stanciu, S. 2005, Food quality and safety management systems: a brief analysis of the individual and integrated approaches, Agroalimentary Processes and Technologies, 11(1), 229-236, ISSN 1453-1399.	1*15/4= 3,75	
17	Neagu, C., Tofan, C., Borda, D. 2009. Mathematical models for moisture sorption isotherms of barley and wheat., The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, ISSN 1221-4574.	2*15/3= 10	
18	Borda, D. 2005. Similarities and differences in thermal inactivation kinetics of plasmin in two model systems, The Annals of Dunarea de Jos, University, Fascicle VI – Food Technology, pag.47-50, ISSN 1221-4574.	2*15/1= 30	
19	Rotaru, G., Borda, D. , Sava, N., Barsan, B. Stanciu, S. 2005. HACCP study for mineral carbonated water, The Annals of Dunarea de Jos, University, , Fascicle VI – Food Technology pag.21-25,ISSN 1221-4574.	1*15/5= 3	
20	Borda, D. , Indrawati, C. Smout, A. Van Loey și M. Hendrickx. 2003. Thermostability of milk plasmin. Communications in agricultural and applied biological sciences, vol 68 (3):67-70, Gent, Belgium, ISSN 1379-1176.	2*15/5= 6	
2.4 Granturi /proiecte câștigate prin competiție, inclusiv proiecte de cercetare/consultanță (valoare minim 10000 euro)			
2.4.1.1. Director/responsabil de proiect internațional			
1	2007- director de grant ARW-NATO, Food Safety and Security: Global Holistic Approaches for the Future and Environmental Impacts, Co-director: Dr. Lester Wilson, Iowa State University, USA, CBP 982868/ http://foodsafety.ugal.ro/ -35.000 euro	1*20= 20	
2	2010-2012, EU-US ATLANTIS Programme, P.O.M., Agreement no. 2010-2847/001-001-CPT EU-US, Tuning and Upgrading the Food Safety Education Curricula for BSc (Tu-Be-Safe)-95.000 euro- coordonator european	2*20= 40	66
3	Safer food through changed consumer behavior: Effective tools and products, communication strategies, education and a food safety policy reducing health burden from foodborne illnesses, (Safe Consume), H2020-SFS-2016-2, responsabil institutional în perioada 15 august – 30 decembrie 2017, buget total UGAL – 262.500 €	0,3*20= 6	
2.4.1.2 Director/responsabil de proiect național			
1	2006-2008, director executiv al grantului CEEX, Modulul I, Alimente funcționale: cercetări privind creșterea calității și siguranței alimentelor prin conceperea, producerea și lansarea de produse sinbiotice noi, CALISIN- CEEX, 103/01.08.2006 (1.500.000=400.000 euro)	2*10= 20	
2	2010-2014, director Re-Spia, SMIS 11377- Reabilitarea, modernizarea, re tehnologizarea și reechiparea infrastructurii educaționale universitare în vederea creării la Galați a unui pol de educație și de cercetare tehnologică în domeniul științei și	4*10= 40	

	ingineriei alimentelor, RESPIA, POR Axa 3.4., perioada 2010-2014 (3.000.000 euro)		
2.4.2.1 Membru în echipă - proiecte internaționale			
1	Safer food through changed consumer behavior: Effective tools and products, communication strategies, education and a food safety policy reducing health burden from foodborne illnesses (Safe Consume), H2020-SFS-2016-2, responsabil institutional Prof.dr.ing. Anca Nicolau, 2018-2022	2,5*4= 10	94
2	ERA-IB-16-014 SafeFood, Development of a novel industrial process for safe, sustainable and higher quality foods, using biotechnology and cybernetic approach, responsabil institutional, Prof.dr.ing. Anca Nicolau	3*4= 12	
3	FOODSEG, FP 7, KBBE.2010.2.6-01 Strengthening cooperation in food safety research in the enlarged European Union - Call: FP7-KBBE-2010-4, responsabil institutional Prof.dr.ing. Anca Nicolau	3*4= 12	
2.4.2.2 Membru în echipă- proiecte naționale			
1	Cercetări privind stabilirea unor criterii de performanta pentru controlul si monitorizarea eficienta in punctele critice de control pe grupe de produse alimentare, CNCSIS 515/2006	2*2= 4	26
2	Biotehnoologii de realizare a produselor nutraceutice cu efecte în reglarea funcțiilor metabolice-Liosan, cod 80/01.08.2006 Modulul I.	2*2= 4	
3	Programul Platformă de formare și cercetare interdisciplinară, Centru integrat de cercetare și formare pentru biotehnologie aplicată în industria alimentară-Bioaliment, CNCSIS 62/2006	2*2= 4	
4	Reducerea contaminării cu micotoxine pe filiera cerealelor în vederea obținerii de produse de panificație, cu conținut ridicat de fibre, sigure pentru consum – FIBRESIG 52-132/2008	3*2= 6	
5	PNII, Idei, Cercetări privind stabilirea unor sisteme analitice de trasabilitate a laptelui și produselor lactate în vederea alinierii produselor românești la cerințele europene de siguranță alimentară,	2*2= 4	
6	Proiectul MoRAS Centru român pentru modelarea sistemelor recirculante în acvacultură, ID 1815, Cod SMIS-CSNR 48745, Contract 622/11.03.2014	1*2= 2	
7	2014-2015 „Pregateste-te pentru viitor! – Stagii de practica pentru studenti in domeniul agroalimentar”– POSDRU/161/2.1/G/138177	1*2= 2	
Total punctaj A2			717,22

A3.Recunoaștere și impactul activității

Nr crt.	Descriere activitate	Punctaj	Total punctaj
3.1 Citări în reviste ISI și BDI			
3.1.1 Citări în reviste ISI			
	Lucrarea citată	Lucrarea care citează	
1	Gambuteanu, C., Borda, D., Alexe, P. 2013. <i>The Effect of Freezing and thawing on technological properties of meat: Review</i> , Journal of	Augustyńska –Prejsnar, A., Ormian, M., Tobiasz-Salach, R. 2019. <i>Quality of broiler chicken meat during frozen storage</i> , Italian Journal of Food Science, [S.l.], v. 31, n. 3, ISSN 1120-1770.	10/3= 3,33
			16,65

	<p>agroalimentary processess and technologies, 19 (1), 88-93; ISSN: 2069-0053, Agroprint, ISSN (online): 2068-9551.</p>	<p>doi: https://doi.org/10.14674/IJFS-1291.</p>		
		<p>Tesfaye F. Bedane, Ozan Altin, Busra Erol, Francesco Marra, Ferruh Erdogdu. 2018. <i>Thawing of frozen food products in a staggered through-field electrode radio frequency system: A case study for frozen chicken breast meat with effects on drip loss and texture</i>, Innovative Food Science & Emerging Technologies, Volume 50, Pages 139-147.</p>	<p>10/3= 3,33</p>	
		<p>Stuart O.J. Crichton, Sascha M. Kirchner,Victoria Porley, Stefanie Retz, Gardisvon Gersdorff, Oliver Hensel, Martin Weygandt, Barbara Sturm, 2017, <i>Classification of organic beef freshness using VNIR hyperspectral imaging</i>, Meat Science, Volume 129, July 2017, Pages 20-27.</p>	<p>10/3= 3,33</p>	
		<p>S. Retz, V.E. Porley,G. von Gersdorff, O. Hensel,S. Crichton &B. Sturm, 2017, <i>Effect of maturation and freezing on quality and drying kinetics of beef</i>, Drying Technology- An International Journal, Pages 2002-2014.</p>	<p>10/3= 3,33</p>	
		<p>Min, SG., Hong, GP., Chun, JY. et al. <i>Pressure ohmic thawing: a feasible approach for the rapid thawing of frozen meat and its effects on quality attributes</i>, Food Bioprocess Technol (2016) 9: 564, https://doi.org/10.1007/s11947-015-1652-3.</p>	<p>10/3= 3,33</p>	
<p>2</p>	<p>Stoica M., Mihalcea, L., Borda, D., Alexe, P. 2013. <i>Non-thermal novel food processing technologies. An overview</i>, Journal of agroalimentary processess and technologies, 19(2), 212-217, ISSN: 2069-0053.</p>	<p>R. Mahendran, K. Ratish Ramanan, Francisco J. Barba, Jose M. Lorenzo, Olalla López-Fernández, Paulo E.S. Munekata, Shahin Roohinejad, Anderson S. Sant'Ana, Brijesh K. Tiwari, 2019, <i>Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life</i>, Trends in Food Science & Technology, Volume 88, Pages 67-79,ISSN 0924-2244.</p>	<p>10/4= 2,5</p>	<p>17,5</p>
		<p>Franz, Charles M.A.P.; Besten, Heidy M.W. den; Böhnlein, Christina; Gareis, Manfred; Zwietering, Marcel H.; Fusco, Vincenzina, 2018, <i>Microbial food safety in the 21st century : Emerging challenges and foodborne pathogenic bacteria</i>, Trends in Food Science and Technology 81 (2018). - ISSN 0924-2244 - p. 155 - 158, https://doi.org/10.1016/j.tifs.2018.09.019.</p>	<p>10/4= 2,5</p>	
		<p>Shin Young Park, Sang-Do Ha, 2018, <i>Assessment of cold oxygen plasma</i></p>	<p>10/4=</p>	

		<p>technology for the inactivation of major foodborne viruses on stainless steel, Journal of Food Engineering, Volume 223, Pages 42-45, https://doi.org/10.1016/j.jfoodeng.2017.11.041.</p>	2,5	
		<p>Aliyu Idris Muhammad, Qisen Xiang, Xinyu Liao, Donghong Liu, Tian Ding, 2018, <i>Understanding the Impact of Nonthermal Plasma on Food Constituents and Microstructure - A Review</i>, Food and Bioprocess Technology, Volume 11, Issue 3, pp 463–486.</p>	10/4= 2,5	
		<p>Y Pan, DW Sun, Z Han, 2017, <i>Applications of Electromagnetic Fields for Nonthermal Inactivation of Microorganisms in Foods: An Overview</i>, Trends in Food Science & Technology, Volume 64, June 2017, Pages 13-22.</p>	10/4= 2,5	
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18	Lupoae, M., Lupoae, P., Borda, D., Cristea, V., Bocioc, E., 2016, <i>Allelopathic potential of the Ranunculus rionii lagger and Ceratophyllum demersum L. Extracts against microbial and microalgal cultures</i> , Environmental Engineering and Management Journal, 15	Zuo, Z., Chen, Z., Zhang, R., Gao, Y., Wang, Y. 2018, <i>A potential algaecide from the pruning wastes of grape (Vitis vinifera)-stems and leaves</i> , Environmental Engineering and Management Journal, 17 (12), pp. 2895-2904.	10/5= 2	2

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19	Mihalcea, L.I., Bleoancă, I.I., Mihai, C.M., Borda, D.D., 2017, <i>Osmotic pressure influence on the vegetable chips dehydration process</i> , Scientific Study and Research: Chemistry and Chemical Engineering, Biotechnology, Food Industry, 18 (1), pp. 51-59.	Vallespir, F., Crescenzo, L., Rodríguez, Ó., Marra, F., Simal, S., 2019. <i>Intensification of Low-Temperature Drying of Mushroom by Means of Power Ultrasound: Effects on Drying Kinetics and Quality Parameters</i> , Food and Bioprocess Technology, Scopus.	10/5= 2	4
		Baskar, C., Nesakumar, N., Kesavan, S., Balaguru Rayappan, J.B., Alwarappan, S. 2019. <i>ATR-FTIR as a versatile analytical tool for the rapid determination of storage life of fresh Agaricus bisporus via its moisture content</i> , Postharvest Biology and Technology, 154, pp. 159-168.	10/5= 2	
20	Turtoi M., Borda, D. 2013. <i>Ultraviolet light efficacy for microbial inactivation on fruit juices, nectars and apple cider</i> , Journal of agroalimentary processes and technologies, 19 (1), 130-140; ISSN: 2069-0053, Agroprint; ISSN (online): 2068-955	Alonzo A. Gabriel, 2015, <i>Previous physicochemical stress exposures influence subsequent resistance of Escherichia coli O157:H7, Salmonella enterica, and Listeria monocytogenes to ultraviolet-C in coconut liquid endosperm beverage</i> , International Journal of Food Microbiology, 201, Pages 7-16, ISSN 0168-160.	10/2= 5	20
		Alonzo A. Gabriel, Julius Caesar R. Colambo, 2016, <i>Comparative resistances of selected spoilage and pathogenic bacteria in ultraviolet-C-treated, turbulent-flowing young coconut liquid endosperm</i> , Food Control, 69, Pages 134-140, ISSN 0956-7135.	10/2= 5	
		Demir H., Yıldız M.K., Becerikli İ., Unluturk S., Kaya Z. 2018. <i>Assessing the impact of non-thermal and thermal treatment on the shelf-life of onion juice</i> . Czech J. Food Sci., 36: 480-486	10/2= 5	
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Total A 3.1.1.				277,04
3.1.2 BDI				
	Lucrarea citată	Lucrarea care citează		
1	Borda D., Thomas M.,	Simona Giordano, Maria Lisa Clodoveo,	5/7=	2,13

	Langsrud S., Rychli K., Jordan K., van der Roest J., Nicolau A.I. 2014. <i>Food safety practices in European TV cooking shows</i> , British Food Journal, 116 (10): 1652-1666.	Bernardo De Gennaro, Filomena Corbo, 2018, <i>Factors determining neophobia and neophilia with regard to new technologies applied to the food sector: A systematic review</i> , International Journal of Gastronomy and Food Science, Volume 11, Pages 1-19.	0,71	
		Sharon Friel , Laura Ford, <i>Systems, food security and human health</i> , Food security, Volume 7, Issue 2, pp 437-451.	5/7= 0,71	
		Maughan, Curtis, Edgar Chambers, and Sandria Godwin. 2016. <i>Food safety behaviors observed in celebrity chefs across a variety of programs</i> . Journal of Public Health.	5/7= 0,71	
2	Gambuteanu,C., Borda, D., Alexe, P. 2013. <i>The Effect of Freezing and thawing on technological properties of meat: Review</i> , Journal of agroalimentary processes and technologies, 19 (1), 88-93; ISSN: 2069-0053.	Beata Laszkiewicz, Piotr Szymański, Danuta Kołożyn-Krajewska, 2018, <i>Problemy jakości mięsa oddzielonego mechanicznie</i> , Quality problems in mechanically separated meat, Med. Weter., DOI:dx.doi.org/10.21521/mw.6157.	5/3= 1,67	8,35
		Augustyńska-Prejsnar, A., Ormian, M. , Sokółowicz, Z. , Kosiński, K., 2018, <i>Effects of thawing methods on the physicochemical properties of freezer stored broiler chicken breast muscles</i> , Aparatura Badawcza i Dydaktyczna, T. 23, nr 2 , 62-68.	5/3= 1,67	
		Anna Augustyńska-Prejsnar, Małgorzata Ormian, and Zofia Sokółowicz, <i>Physicochemical and Sensory Properties of Broiler Chicken Breast Meat Stored Frozen and Thawed Using Various Methods</i> , Journal of Food Quality, Volume 2018, Article ID 6754070, 9 pages, https://doi.org/10.1155/2018/6754070 .	5/3= 1,67	
		T. Daszkiewicz; T. Lipowski; D. Kubiak, 2017, <i>Effect of freezer storage on quality of M. longissimus lumborum from fallow deer (Dama dama L.)</i> , S. Afr. j. anim. sci. vol.47 n.6, http://dx.doi.org/10.4314/sajas.v47i6.1 .	5/3= 1,67	
		Bustamante-Vargas, C. E., et al. 2016. <i>Eletrophoretic profile of exudate of chicken breast submitted to different thawing</i>	5/3= 1,67	

		methods. International Food Research Journal 23.1.		
3	Stoica M., Mihalcea, L., Borda, D., Alexe, P. 2013. <i>Non-thermal novel food processing technologies. An overview</i> , Journal of agroalimentary processes and technologies, 19(2), 212-217, ISSN: 2069-0053, Agroprint; ISSN (online): 2068-955	Kei Eguchi, Anurak Jaiwanglok, Amphawan Julsereewong, Farzin Asadi, Hiroto Abe and Ichirou Oota, 2018, <i>Design of a non-thermal food processing system utilizing wire discharge of dual electrodes in underwater</i> , International Journal of Innovative Computing, Information and Control ICIC International c 2018 ISSN 1349-4198 Volume 14, Number 3, pp. 847–860.	5/4= 1,25	6,25
		Muhammed Yüceer, <i>Effects of ultrasound treatment on functional and physical properties of liquid eggs</i> , The Journal of Food, Volume 43, Issue 6, Pages 1019 – 1029, https://dx.doi.org/10.15237/gida.GD18079 .	5/4= 1,25	
		Sheshrao Kautkar and Jai Prakash Pandey, 2018, <i>An Elementary Review on Principles and Applications of Modern Non-Conventional Food Processing Technologies</i> , Int.J.Curr.Microbiol.App.Sci (2018) 7(5): 838-849.	5/4= 1,25	
		Kanji Abe , Ryo Ogata, Kei Eguchi Krit Smerpitak, Sawai Pongswatd, 2017, <i>Study on Non-Thermal Food Processing Utilizing an Underwater Shockwave</i> , Indian Journal of Science and Technology, Vol 10(4), DOI: 10.17485/ijst/2017/v10i4/110884.	5/4= 1,25	
		Kei Eguchi, Member, IACSIT, Shinya Terada, and Ichirou Oota, 2014, <i>Design of a Digitally Controlled Inductor-Less Voltage Multiplier for Non-Thermal Food Processing</i> , International Journal of Information and Electronics Engineering, Vol. 4, No. 6.	5/4= 1,25	
4	Daniela Borda and Petru Alexe, 2011, <i>Acrylamide levels in food</i> , Romanian Journal of Food Science, 1(1): 3–15.	H Saeed, H Soudan, A El-Sharkawy, A Farag 2018. <i>Expression and Functional Characterization of Pseudomonas aeruginosa Recombinant .Asparaginase</i> , The protein journal, Volume 37, Issue 5, pp 461–471, Springer, https://doi.org/10.1007/s10930-018-9789-3 .	5/2= 2,5	15

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		M. C. Alamar, Roberta Tosetti, Sandra Landahl, Antonio Bermejo and Leon A. Terry, 2017, <i>Assuring Potato Tuber Quality during Storage: A Future Perspective</i> , Front. Plant Sci., 28 November 2017, https://doi.org/10.3389/fpls.2017.02034 .	5/2= 2,5	
		T Krishnakumar, R Visvanathan. 2014. <i>Acrylamide in food products: a review</i> . Journal of Food Processing, omicsonline.org	5/2= 2,5	
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		Paul, Vijay, R. Ezekiel, and Rakesh Pandey. 2016. <i>Acrylamide in processed potato products: progress made and present status</i> . Acta Physiologiae Plantarum 38.12 (2016): 276.	5/2= 2,5	
5	Mihalcea L., Bucur F., Cantaragiu A.M., Gurgu L., Borda D., Iordachescu G. 2016. <i>Temperature influence on the Agaricus Bisporus mushrooms dehydration process</i> , Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry, 17 (4), pp. 323 – 333, ISSN 1582-540X.	Kic, P. <i>Mushroom drying characteristics and changes of colour</i> , Engineering for Rural Development, 17, pp. 432-438.	5/6= 0,83	0,83
6	Pricope, L., Dumitrascu, L., Nicolau, A., Borda, D., Georgescu, L., 2010, <i>The influence of saccharin and sorbitol upon the BB-12®</i>	Mohamed Ismail Abou-Dobara, Magdy Mohamed Ismail, Mohammad Abdu Mossa, Nawal Mohamed Refat, 2017, <i>Effect of Using Vegetarian Milk and Adding Different Sweeteners on Probiotic Activity of Rayeb</i>	5/5= 1	1

	<i>activity in milk and the rheological characteristics of fermented products</i> , The Annals of the University of Dunarea de Jos of Galati. Fascicle VI. Food Technology; Galati Vol. 34, Iss. 2, (2010): 74-81.	Milk, American Journal of Microbiology and Biotechnology; 4(5): 44-52.		
7	G Rotaru, N Sava, D Borda, S Stanciu, 2005, <i>Food quality and safety management systems: a brief analysis of the individual and integrated approaches</i> , Scientifical Researches: Agroalimentary Processes and Technologies 11.	P Domingues, P Sampaio, 2017, <i>Management systems integration: survey results</i> , International Journal of Quality & Reliability Management, emeraldinsight.com.	5/4= 1,25	2,50
		Kim-Soon, Ng; Chin, Lim Hui; Ahmad, Abd Rahman, 2017, <i>Quality Assurance Practices of the Food Manufacturers in Malaysia</i> , Advanced Science Letters, Volume 23, Number 1, January 2017, pp. 317-321(5).	5/4= 1,25	
8	Borda, D., Bleoancă, I., Turtoi, M., 2013, <i>Advancements in high pressure processing & applications in vegetal origin foods and food safety indicators</i> , Annals of the University Dunarea de Jos of Galati, Fascicle VI: Food Technology, 37(2), pp. 18-34.	Daher, D., Le Gourrierec, S., Pérez-Lamela, C., 2017. <i>Effect of high pressure processing on the microbial inactivation in fruit preparations and other vegetable based beverages</i> , Agriculture (Switzerland), 7(9), 72.	5/3= 1,67	1,67
9	Sava, N., Borda, D., Rotaru, G. 2007, <i>Risks assessment in Romanian Food Safety Systems: Opportunities and Constrains</i> , Journal of Agroalimentary Process and Technologies, Vol. XIII, No.1, pag 69-76, ISSN 1453-1399.	A Cartín-Rojas, A Villarreal-Tello. 2014. <i>Implementing Risk Analysis in Food Industry through Modal Analysis of Effects and Failures (MAEF): Practical and Conceptual Approach</i> , - Revista de Medicina Veterinaria - scielo.org.co	5/3= 1,67	1,67
10	Borda Daniela (2007). <i>Technologies in the milk industry – Applications of high pressure</i> , Academic Publishing House, Galați	Jimborean, M., Țibulcă, D., Păucean, A., Sălăgean, C.D. 2012. <i>The Evolution of Free Fatty Acids during Ripening of a Semi-hard Cheese Assortment with Enzyme Admixture</i> , Bulletin UASVM Agriculture, 69(2), ISSN 1843-5246; Electronic ISSN 1843-5386.	5	10

		Hilma E., Rotaru, G., Mierlita, D, Hilma, M.S. 2011. <i>Biological value of sheep milk based on the type of food</i> , Agricultural practice and science journal, nr. 1 - 2 (77-78)/2011ISSN1221-5317, (http://journals.usamvcj.ro/agricultura).	5	
11	Rotaru, G., Borda D. 2002. <i>The statistic control in food industry</i> , Academica Publishing House	Răileanu, C., Lenco, G., Rotaru, G. 2009 <i>Process of variance analysis-mono-factorial ANOVA method applied to study of drinks with milk and fruit juice addition</i> , Annlas of Valahia University, Targoviste. Food Science and Technology.	5/2= 2,5	2,5
12	Neagu, C., Tofan, C., Borda D. 2009. <i>Mathematical models for moisture sorption isotherms of barley and wheat</i> , The Annals of Dunarea de Jos, University, ISSN 1221-4574.	Gustavo, D. I. A. S., Geisa Albini, and José Teixeira Freire. 2016. <i>Thermodynamic Analysis for the Hygroscopic Behavior of Barley Seeds (Hordeum vulgare L.)</i> . Japan Journal of Food Engineering 17.4: 131-138.	5/3= 1,67	1,67
Total A 3.1.2				53.57
3.3 Pezentări invitate în plenul unor manifestări științifice				
3.3.1 Internaționale				
1	Borda D. 2013. International Harmonization of Food Science Education. Outcomes of the Romanian-US-Slovenian consortium meeting held in Romania, Institute of Food Technologists. Chicago		10	50
2	Borda D. Which knowledge we gain from our research endeavor for (food)microbiology education: The experience based on food engineering studies, Joint Congress 9th Congress of the Slovenian Biochemical Society, 5th Congress of the Slovenian Microbiological Society, with participation of Central Forum for Micorbiology, 12th of October 2011, Maribor, Slovenia		10	
3	Borda D. 2008. Food Safety and Security: Holistic approaches for the Future and Environmental Impacts, Pre-Congress Day Research and Development in Europe, NATO science for peace and security program, 4 th November, First European Food Congress, Ljubljana		10	
4	Borda D. 2012. Upscaling the meat, dairy and brewery pilot plans at the Faculty of Food Science and Engineering - An infrastructure project developed by “Dunărea de Jos” University of Galați, CEFood Congress, 23-26 May, Novi Sad, Serbia		10	
5	Daniela Borda, Preservation of foods by combined technologies using high pressure processing: challanhes and opprtunities, Plenary lecture at Food-3 international Conference “The challenges for quality and safety along the		10	

	food chain”, 23-25 March, Sofia, Bulgaria		
3.3.2 Naționale			
1	Daniela Borda, 2015, The pressure of change in minimal processing: Innovation, burdens and expectations in high pressure processing, Scientific conference of doctoral schools from UDJG Galati, 2nd-3rd of June 2016f, ourth edition, Galați.	5	15
2	Daniela Borda, 2017, Horizon 2020 SafeConsume Project - Focus on Consumer Behaviour to Improve Food Safety, 8th International Euroaliment Symposium, Mutatis mutandis in Food , Galati, Romania 7 – 8 September, Galați.	5	
3	Daniela Borda, 2018, A fresh perspective on hurdle applications in foods by high pressure processing, Section 6, Biotechnology, The International Conference of the University of Agronomic Sciences and Veterinary Medicine of Bucharest Agriculture for Life, Life for Agriculture, Bucharest.	5	
3.4.3 Membru în colectivele de redacție sau comitetele științifice și manifestărilor științifice. Organizator de manifestări științifice.			
1	Membru în comitetul științific al Euroaliment 2005, http://www.euroaliment.ugal.ro/Sci-Com-EA05.htm	5	45
2	Membru în comitetul științific al Euroaliment 2007 http://www.euroaliment.ugal.ro/Sci-Com-EA07.htm	5	
3	Membru în comitetul științific al Euroaliment 2007 http://www.euroaliment.ugal.ro/Sci-Com-EA07.htm	5	
4	Membru în comitetul științific al Euroaliment 2009 http://www.euroaliment.ugal.ro/Sci-Com-EA07.htm	5	
5	Membru în comitetul științific al Euroaliment 2011 http://www.euroaliment.ugal.ro/sci_com_ea11.htm	5	
6	Membru în comitetul de organizare al Euroaliment 2011 http://www.euroaliment.ugal.ro/org_com_ea11.htm	5	
7	Membru în comitetul științific al Euroaliment 2015 http://www.euroaliment.ugal.ro/sci_com_ea15.htm	5	
8	Membru în comitetul științific al Euroaliment 2017 http://www.euroaliment.ugal.ro/sci_com_ea17.htm	5	
9	Membru în comitetul științific al Euroaliment 2019 http://www.euroaliment.ugal.ro/sci_com_ea19.htm	5	
10	Membru in comitetul stiințific al Annals of the University Dunarea de Jos of Galati. Fascicle VI Food Technology, ISSN 1843 – 515	5	5
11	Membru in comitetul stiințific al The International Conference of the University of Agronomic Sciences and Veterinary Medicine of Bucharest, Agriculture for Life and Life for Agriculture, Section 6, 2013-2018,	5*5=25	25

	http://2018.agricultureforlife.usamv.ro/index.php/en/scientific-committee		
3.5.1 Recenzor pentru reviste ISI			
1	Recenzor pentru Recenzor Journal of Dairy Science	15	165
2	Recenzor pentru Journal of Food Processing and Preservation	15	
3	Recenzor pentru Food and Chemical Toxicology	15	
4	Recenzor pentru Food Chemistry	15	
5	Recenzor pentru Food and Chemical Toxicology	15	
6	Recenzor pentru Journal of the Science of Food and Agriculture	15	
7	Recenzor pentru J. Food Chem. Nutr.	15	
8	Recenzor pentru Journal of Food Processing and Preservation	15	
9	Recenzor pentru Journal of Food Process Engineering	15	
10	Recenzor pentru Romanian Biotechnological Letters	15	
11	Recenzor pentru Journal of Food Biochemistry	15	
3.5. Referent în comisii de doctorat			
1	Referent în comisii de doctorat: Bolocan Andrei, Oniciuc Elena, Dima Cristian, Chițescu Carmen Lidia, Diaconu Filimon Veronica, Livia Pătrașcu, Daniela Paraschiv, Tudose Cristian, Alexandra Jurcoane Popa	9*10= 90	90
3.6 Premii Internaționale			
1	Premiul Ecotrophelia Europe Gold 2018, cu produsul Whoopie Ice	10	10
3.6 Premii naționale			
1	Premirea rezultatelor cercetării pentru articolul Neagu C., Borda D*, Erkmen O. 2014. Mathematical modeling of <i>Aspergillus ochraceus</i> inactivation with supercritical carbon dioxide – a kinetic study, Food and Bioproducts Processing, 92 (4), pp 369-375, FBP_436. DOI:10.1016/j.fbp.2013.08.011, ISSN. 0960-3085.	5	20
2	Bleoancă I., Saje K., Mihalcea L., Oniciuc E.-A., Smole-Mozina S., Nicolau A. I., Borda, D*. 2016. Contribution of high pressure and thyme extract to control <i>Listeria monocytogenes</i> in fresh cheese - A hurdle approach, Innovative Food Science & Emerging Technologies, 38, 7-17.	5	
3	Bolocan A.S., Nicolau A.I., Alvarez-Ordóñez A., Borda D., Oniciuc E.A., Stessl B., Gurgu L., Wagner M., Jordan K. 2016. Dynamics of <i>Listeria monocytogenes</i> colonisation in a newly-opened meat processing facility, Journal of Meat Science, 113, 26-34, DOI: 10.1016/j.meatsci.2015.10.016	5	
4	Premirea rezultatelor cercetării pentru articolul Turtoi M., Borda D. 2014. Decontamination of egg shells using ultraviolet light treatment. World's Poultry Science Journal, 70(02), pp 265-278 WPSJ-OR-2013-059, ISSN: 0043-9339 EISSN: 1743-4777 (FI 1.16)	5	
5	2018. Premiul galei Edu Manager- Whoopie ICE	5	30

6	2018. Premiul municipiului Galati - Whoopie Ice	5	
7	2018. Premiul național Ecotrophelia	5	
8	Diploma de excelență- Facultatea de Știința și Ingineria Alimentelor Whoopie ICE	5	
9	Diplomă de merit- Senatul UDJG - Whoopie ICE	5	
10	Diploma de onoare a Asociației Specialiștilor de Industrie Alimentară din România ASIAR Whoopie ICE	5	
11	Medalie de argint, UGAL- INVENT, Salonul Inovării și Cercetării, 19-20 octombrie 2017, Galați pentru produsul IceWhey- Inghețată delactozată pe bază de concentrat de zer și banane, cu miere de tei și topping de dulceață de morcovi, realizat de Ana Popa, Cristina Trofin, Iulia Chirilă, Iulia Bleoancă, Daniela Borda	5	
12	Medalie EUROINVENT acordat de Forumul Inventatorilor Români, Iași pentru produsul IceWhey- Inghețată delactozată pe bază de concentrat de zer și banane, cu miere de tei și topping de dulceață de morcovi, realizat de Ana Popa, Cristina Trofin, Iulia Chirilă, Iulia Bleoancă, Daniela Borda	5	
13	Gold Medal pentru <i>Tinctura pentru ameliorarea simptomelor de menopauza</i> , Euroinvent, Iași, 2018.	5	
3.6 Premii ASAS			
1	2008- premiul Dumitru Moțoc al Academiei de Științe Agricole și Silviculturale (ASAS)- „Gheorghe Ionescu- Șişești” pentru lucrarea Alimentație ecologică. Alimentația și sănătatea, 2008, Ed. Academica, Galați	15	30
2	2005- premiul Dumitru Moțoc al Academiei de Științe Agricole și Silviculturale „Gheorghe Ionescu-Șişești” pentru lucrarea Produse lactate fermentate, Ed. Academica, Galați	15	
3.7.3 Membru în conducerea asociațiilor profesionale			
1	Secretar general al Asociației Specialiștilor din Industria Laptelui ASIL-Romania	10	10
3.7.4 Membru în asociațiile profesionale			
1	Membru Asociația Generală a Inginerilor din România AGIR	2	2

Centralizare condiții abilitare

Nr crt	Domeniu de activitate	Condiții abilitare		Grad de îndeplinire
		Minim	Realizat	
1	A1. Activitatea didactică/profesională	100	138,84	138,84 %
2	A2. Activitatea de cercetare	260	717,22	275,85 %
3	A3. Recunoașterea și impactul activității	60	842,61	1404,35 %
TOTAL		420	1698,67	404,44%

Prof. dr. ing. Daniela Borda