

FIȘA DE VERIFICARE
A ÎNDEPLINIRII STANDARDELOR MINIMALE
OM 6560/2012; Ordinul nr. 5648/2013

Nume și prenume: Stănciuc Nicoleta

Gradul didactic: Conferențiar univ. dr.

Departamentul: Știința Alimentelor, Ingineria Alimentelor și Biotehnologii Aplicate

A1: ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ

Nr. crt.	Descriere element	Punctaj	Total punctaj
1.1. Cărți și capitole în cărți de specialitate			
1.1.1. Carti/ capitole ca autor			
1.1.1.1. Internationale			
1	Râpeanu G., Bahrim G., Stănciuc, N. 2014. Microorganism Metabolic Activity Stimulation by Polyphenols, In Watson, R.R., Preedy, P.R., Zibadi, S. (Eds.), Polyphenols in Human Health and Disease, Academic Press, Elsevier, London, NW1 7BY, UK (ISBN: 978-0-12-398456-2), pp. 513-522.	10/(2*3)= 1,66	1,66
1.1.1.2. Naționale			
1	Stănciuc, N. (coord.) , Râpeanu, N., Stanciu, S. , 2011, Trasabilitatea. Concepte fundamentale și specifice laptelui și produselor lactate, Editura Academica, Galați, ISBN978-973-8937-73-4, 270 p.	270/(5*3) = 18,00	124,69
2	Stănciuc, N. , 2009, Proteinele laptelui. Relația structură-funcție, Ed. Academica, ISBN 978-973-8937-57-4, Galați, 282 pag.	282/(5*1) = 56,4	
3	Costin., G.M., (editor), Alexe, P., Bahrim, G., Banu, I., Borda, D., Bichescu, C., Bulancea, M., Ciolac., A. Croitor, N., Florea, T., Georgescu, L., Man, C., Moraru, C., Râpeanu, G., Moraru, C., Moraru, C., Segal, R., Stanciu, S., Stanciu, N. , 2008, Alimenta ecologică, Ed. Academica, Galați, ISBN 978-973-8937-30-0, 422 p.	422/(5*19) = 4,44	
5	Stănciuc, N. , Rotaru, G., 2008, Managementul siguranței alimentelor, Ed. Academica, ISBN 978-973-8937-50-5, 400 pag.	400/(5*2) = 40	
7	Rotaru, G., Borda D., Sava N. , Stanciu, S. , 2005, Managementul Calității în Industria Alimentară, Ed. Academica, Galați, ISBN 973-8316-77-4. 117 p.	117/(5*4) = 5,85	
Total punctaj A1			126,35

A2: ACTIVITATE DE CERCETARE

Nr. crt.	Descriere element	Punctaj	Total punctaj
2.1. Articole în reviste cotate ISI Thomson Reuters si in volume indexate ISI proceedings			
1.	Simion (Ciuciu), A.M., Aprodu, I., Dumitrașcu, L., Bahrim, G.E., Alexe, P., Stănciuc, N.* Exploring the heat-induced structural changes of β-lactoglobulin-linoleic acid complex by fluorescence spectroscopy and molecular modeling techniques, Journal of Food Science and Technology, <i>in press</i> . Factor de impact: 2,203. (http://link.springer.com/article/10.1007%2Fs13197-015-1949-2)	2*(25+20 *2.203)/6 = 23,02	589,15
2.	Dumitrașcu, L., Stănciuc, N. , Bahrim, G.E., Ciumac, A., Aprodu, I. pH and heat-dependent behaviour of glucose oxidase down to single molecule level by combined fluorescence spectroscopy and molecular modelling, Journal of the Science of Food and Agriculture, <i>in press</i> , Factor de impact: 1,714 (http://onlinelibrary.wiley.com/doi/10.1002/jsfa.7296/abstract)	(25+20*1 .714)/6= 11,85	
3.	Simion-Ciuciu, A.M., Aprodu, I., Dumitrașcu, L., Bahrim, G.E., Alexe, P., Stănciuc, N.* 2015. Probing thermal stability of the b-lactoglobulin-oleic acid complex by fluorescence spectroscopy and molecular modeling. Journal of Molecular Structure, 1095:26-33. Factor de impact 1,602 , http://www.sciencedirect.com/science/article/pii/S00228601500349X	2*(25+20 *1.602)/6 = 19,01	

Nr. crt.	Descriere element	Punctaj	Total punctaj
4.	Dumitrascu, L., Stănciuc, N.* , Aprodu, I., Ciuciu, A-M., Alexe, P., Bahrim, G. Monitoring the heat-induced structural changes of alkaline phosphatase by molecular modeling, fluorescence spectroscopy and inactivation kinetics investigations, Journal of Food Science and Technology, <i>in press</i> . Factor de impact: 2,203. (http://link.springer.com/article/10.1007%2Fs13197-015-1719-1)	2*(25+20*2.203)/6 = 23,02	
5.	Stănciuc N. , Aprodu, A., Ioniță, E., Bahrim, G., Răpeanu, G. 2015. Exploring the structure-function relationship of peroxidase from <i>Amoracia rusticana</i> through investigation of pH- and heat induced conformational changes. Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy 147:43-50. Factor de impact: 2,353. (http://www.sciencedirect.com/science/article/pii/S1386142515003194)	2*(25+20*2.353)/6 = 28,82	
6.	Nistor O-V., Stănciuc N. , Andronoiu D-G., Mocanu M-G., Botez, E. 2015. Ohmic treatment on apples purees (Golden Delicious variety) in relation to some quality aspects. Food Science and Biotechnology, 24,51-59. Factor de impact 0,653, http://link.springer.com/article/10.1007%2Fs10068-015-0009-z#page-1	2*(25+20*0.653)/5 = 15,22	
7.	Ioniță E., Aprodu I., Stănciuc N. , Răpeanu G., Bahrim G. 2014. Advances in structure–function relationships of tyrosinase from <i>Agaricus bisporus</i> – Investigation on heat-induced conformational changes. Food Chemistry, 156, 129–136. Factor de impact: 3,391. (http://www.sciencedirect.com/science/article/pii/S0308814614001216)	(25+20*3.391)/5 = 18,56	
8.	Ioniță E., Stănciuc N. , Aprodu I., Răpeanu G., Bahrim G. 2014. pH-induced structural changes of tyrosinase from <i>Agaricus bisporus</i> using fluorescence and in silico methods. Journal of the Science of Food and Agriculture, 94(11), 2338-44. Factor de impact: 1,714. (http://onlinelibrary.wiley.com/doi/10.1002/jsfa.6574/pdf)	2*(25+20*1.714) = 23,70	
9.	Nistor O-V., Stănciuc N., Aprodu I., Botez E. 2014. New insights into heat induced structural changes of pectin methylesterase on fluorescence spectroscopy and molecular modeling basis. Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy. 128, 15-21. Factor de impact: 2,353. (http://www.sciencedirect.com/science/article/pii/S138614251400345X)	(25+20*2.353) = 18,01	
10.	Dumitrascu, L., Stănciuc, N.* , Stanciu, S., Răpeanu, G., 2014, Inactivation kinetics of alkaline phosphatase from different species of milk using quinoyl phosphate as a substrate, Food Science and Biotechnology, 23(6), 1773-1778, Factor de impact 0,653 (http://link.springer.com/article/10.1007%2Fs10068-014-0242-x)	2*(25+20*0.653) = 19,02	
11.	Aprodu, I., Stănciuc, N.* , Dumitrascu, L., Răpeanu, G., Stanciu S., 2014. Investigations towards understanding the thermal denaturation of lactoperoxidase. International Dairy Journal, 38(1), 47-54, Factor de impact 2,008 (http://www.sciencedirect.com/science/article/pii/S0958694614000855)	2*(25+20*2.008) = 26,06	
12.	Stănciuc N. , Aprodu I., Răpeanu G., Van der Placken I., Bahrim G., Hendrickx M. 2013, Analysis of the thermally induced structural changes of bovine lactoferrin, Journal of Agricultural and Food Chemistry, 61 (9), 2234–2243. Factor de impact 3,107 (http://pubs.acs.org/doi/abs/10.1021/jf305178s)	2*(25+20*3.107) = 29,04	
13.	Aprodu I., Stănciuc N. , Banu I., Bahrim G. 2013. Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods, Journal of the Science of Food and Agriculture, 93, 794–802. Factor de impact 1,714 (http://onlinelibrary.wiley.com/doi/10.1002/jsfa.5799/abstract)	(25+20*1.714) = 14,82	
14.	Dumitrascu, L., Moschopoulou, E., Aprodu I., Stanciu S., Stănciuc N.* , 2013, Assessing the heat induced changes in major cow and non- cow whey proteins conformation on kinetic and thermodynamic basis, Small Ruminant Research, 111(1), 129-138, Factor de impact 1,099 (http://www.sciencedirect.com/science/article/pii/S0921448812005767)	2*(25+20*1.099) = 18,78	
15.	Dumitrascu, L., Stănciuc, N. , Stanciu S., 2013. The effect of heat treatment on γ -glutamyl transferase activity in non-bovine and bovine milk – A comparative kinetic and thermodynamic investigation. LWT - Food Science and Technology 5, 325–330. Factor de impact 2,468 (http://www.sciencedirect.com/science/article/pii/S0023643812004082)	(25+20*2.468) = 24,78	
16.	Bichescu C., Bahrim G., Stănciuc N. , Răpeanu G., 2013, Effect of maceration on the making of Fetească neagra wines, International Journal of Food, Agriculture and Environment, 11(1), 273-277. Factor de impact 0,435 (http://world-food.net/effect-of-maceration-on-the-making-of-feteascaneagrawines/)	(25+20*0.435) = 8,42	
17.	Stănciuc N. , Aprodu I., Răpeanu G., Bahrim G. 2013. pH- and heat-induced structural changes of bovine α -lactalbumin in response to oleic acid binding, European Food Research and Technology, 236(2), 257-266. Factor de impact 1,387 (http://link.springer.com/article/10.1007%2Fs00217-012-1882-9)	2*(25+20*1.387) = 26,37	
18.	Dumitrascu, L., Stănciuc, N.* , Stanciu S., Răpeanu G. 2012. Thermal inactivation of lactoperoxidase in goat, sheep and bovine milk – A comparative kinetic and thermodynamic study,	2*(25+20*2.276) =	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Journal of Food Engineering, 113, 47-52. Factor de impact 2,276 (http://www.sciencedirect.com/science/article/pii/S026087741200249X)	35,26	
19.	Stănciuc, N. , Dumitrascu L., Ardelean, A., Stanciu S., Răpeanu G. 2012 . A kinetic study on the heat induced changes of whey proteins concentrate at two pH values, Food and Bioprocess Technology, 54(6), 2160-2171, Factor de impact 4,115 (http://link.springer.com/article/10.1007%2Fs11947-011-0590-y)	2*(25+20 *4.115)= 42,92	
20.	Stanciu, N. , Ardelean, A., Diaconu, V., Rapeanu, G., Stanciu, S., Nicolau, A., 2011 . Kinetic and thermodynamic parameters of alkaline phosphatase and gamma-glutamyl transferase inactivation in bovine milk, Dairy Science & Technology, 91(6), 701-717, Factor de impact 1.113 (http://link.springer.com/article/10.1007/s13594-011-0028-3)	2*(25+20 *1.113)= 15,73	
21.	Stănciuc, N. , Dumitrascu, L., Stanciu, S., Răpeanu, G. 2011 . γ -glutamyl transferase inactivation in milk and cream: a comparative kinetic study, Innovative Food Science and Emerging Technologies, 12, 56–61, Factor de impact 2,528 (http://www.sciencedirect.com/science/article/pii/S1466856410001025)	2*(25+20 *2.528)= 37,78	
22.	Stănciuc N. , Răpeanu G., 2010 , Identification of adulterated sheep and goat cheeses marketed in Romania by immunocromatographic assay, Food and Agricultural Immunology 21(2), 157-164. Factor de impact 0,633 (http://www.tandfonline.com/doi/abs/10.1080/09540100903508683#.VeSAzyWqgko)	2*(25+20 *0.633)= 37,66	
23.	Stănciuc N. , Răpeanu G., Stanciu, S., 2010 . Quantitative evaluation on Maillard reactions in model systems: a kinetic study, Romanian Biotechnological Letters, 15(3), 5329-5339, Factor de impact 0,33 (http://www.rombio.eu/rbl3vol15/19%20Stanciu%20Nicoleta.pdf)	2*(25+20 *0.33)= 21,06	
24.	Stănciuc N. , van der Plancken, I., Rotaru G., Hendrickx M. 2008 , Denaturation impact in susceptibility of β -lactoglobulin to enzymatic hydrolysis: a kinetic study, Revue Roumaine de Chimie, 53 (10). Factor de impact 0.284 (http://revroum.lew.ro/wp-content/uploads/2008/RRCh_10_2008/Art%2004.pdf)	2*(25+20 *0.284)= 15,34	
25.	Sava N. , van der Plancken, I., Claeys W., Hendrickx M. 2005 , The kinetics of heat-induced structural changes of β -lactoglobulin, Journal of Dairy Science, 88, 1646-1653. Factor de impact 2,24 (http://www.journalofdairyscience.org/article/S0022-0302(05)72836-8/abstract)	2*(25+20 *2.24)= 34,90	
2.1.Articole in volume indexate ISI proceedings			
1.	Simion, A.M.C., Aprodu, I., Alexe, P., Stanciu, N. 2015 . Studies on interaction between polyunsaturated fatty acids and beta-lactoglobulin by fluorescence methods. Conference: European Biotechnology Congress Location: Bucharest, ROMANIA Date: MAY 07-09, 2015. Journal of Biotechnology, 208, S69-S69	25/5= 5,00	42,49
2.	Aprodu, I.; Rapeanu, G.; Stanciu, N. , 2015 . Spectroscopic and molecular modeling investigations on structural changes of food grade proteins. Conference European Biotechnology Congress Location: Bucharest, ROMANIA Date: MAY 07-09, 2015, Journal of Biotechnology, Volume: 208, Supplement S, Pages: S8-S8.	25/3= 8,33	
3.	Ionita, E., Rapeanu, G., Stanciu, N. , Dalmadi, I, Aprodu, I., Bahrim, G., 2015 . Thermal and high pressure stability of peroxidase extracted from plums. Conference European Biotechnology Congress Location: Bucharest, ROMANIA Date: MAY 07-09, 2015, Journal of Biotechnology Pages: S65-S65	25/6= 4,16	
4.	Turturica, M., Rapeanu, G., Stanciu, N., Bahrim, G., 2015 . Fluorescence spectroscopy investigation on pH and heat changes of cherries anthocyanin extracts. Conference European Biotechnology Congress Location: Bucharest, ROMANIA Date: MAY 07-09, 2015, Journal of Biotechnology, Volume: 208, Supplement S, Pages: S8-S8., Pages S68-S68.	25/4= 6,25	
5.	Ursache, F.M., Stanciu, N. , Botez, E., Nistor, O.V. 2015 . Evaluation of anthocyanins thermal degradation in Prunus spinosa on fluorescence spectroscopy basis, Conference European Biotechnology Congress Location: Bucharest, ROMANIA Date: MAY 07-09, 2015, Journal of Biotechnology, Volume: 208, Supplement S, Pages: S8-S8., Pages S70-S70.	25/4= 6,25	
6.	Rotaru, G., Borda, D; Stanciu, S; Sava, N. 2004 . Integrated quality management systems for Romanian food industry organizations. Edited by: Marghitas, LA Conference: Symposium on Prospects of the 3rd Millennium Agriculture Location: Cluj Napoca, ROMANIA Date: OCT 20-23, 2004. Sponsor(s): Univ Agr Sci & Vet Med. Bulletin of the University of Agricultural Sciences and Veterinary Medicine, Vol 60: AGRICULTURE Book Series: BULETINUL UNIVERSITATII DE STIINTE AGRICOLE SI MEDICINA VETERINARIA CLUJ-NAPOCA SER AGRICULTURA SERIES Volume: 60, Pages: 492-492, Published: 2004	25/4= 6,25	
7.	Sava, N. ; Van der Plancken, I.; Claeys, W.; Hendrickx, M., 2004 . Heat-induced changes in thiol availability of beta-lactoglobulin. Communications in agricultural and applied biological sciences, Volume 69 Issue 2 Pages: 243-6 Published: 2004	25/4= 6,25	

Nr. crt.	Descriere element	Punctaj	Total punctaj
2.2. Articole in reviste și volumele unor manifestări științifice indexate in alte baze de date internationale			
1.	Nistor, O.V., Vasile, A., Andronoiu, D.G., Mocanu, D.G., Botez, E., Stanciuc, N.* , 2015, Ohmic Treatment of Pear Purées (cv. 'Conference') in Terms of Some Quality Related Attributes, Notulae Scientia Biologicae, 7(2):232-238 (http://notulaebiologicae.ro/index.php/nsb/article/viewFile/9547/8005)	2*15/6 = 5,0	189,5
2.	Dumitrascu, L., Stănciuc N. , Aprodu, I., Bahrim, G. 2015. A spectroscopic study on the heat induced changes of glucose oxidase at acidic pH values, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 38(2), pag 82-94 (http://www.ann.ugal.ro/tpa/Anale%202014/7_Dumitrascu.pdf)	15/4 = 3,75	
3.	Stanciu, S., Dumitrascu, L., Ion, R. Nistor, C., Stanciuc, N. , 2013, The effects of horse meat scandal on Romanian meat market, SEA - Practical Application of Science, Volume I, Issue 1 (1), 2013: 174 - 181, www.ceeol.com, http://www.sea.bxb.ro/Article/SEA_1_20.pdf	15/5 = 3,00	
4.	Stanciu, S., Stanciuc, N. , Dumitrascu, L., Nistor, C., Sarbu, R., 2012, Modern Approach to Business Continuity Management in Food Production, Risk in the Trade and Production of Foods, International Conference "Risk in Contemporary Economy" ISSN 2067-0532 XIII th Edition, 2012, Galati, Romania, "Dunarea de Jos" University of Galati, Faculty of Economics and Business Administration, pg 71-74, http://www.rce.feaa.ugal.ro/images/stories/RCE2012/economics/StanciuStanciucDumitrascuNistorSirbu.pdf ; https://ideas.repec.org/a/ddj/fserec/y2012p71-74.html	15/5= 3,00	
5.	Stanciu, S., Stanciuc, N. , Dumitrascu, L., Nistor, C., Sarbu, R., 2012, Risk in the Trade and Production of Foods, International Conference "Risk in Contemporary Economy" ISSN 2067-0532 XIII th Edition, 2012, Galati, Romania, "Dunarea de Jos" University of Galati, Faculty of Economics and Business Administration, pg 105-110, http://www.rce.feaa.ugal.ro/images/stories/RCE2012/economics/StanciuStanciucDumitrascuNistorSirbu2.pdf ; https://ideas.repec.org/a/ddj/fserec/y2012p105-110.html	15/5= 3,00	
6.	Bichescu C., Bahrim G., Stănciuc N. , Răpeanu G., 2012, Color enhancement of Fetească neagră wines by using pectolytic enzymes during maceration, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 36(1), 18-25 http://www.ann.ugal.ro/tpa/ft_2012_no_1.htm	15/4= 3,75	
7.	Stănciuc N. , Dima, S. Răpeanu G. 2011, Effect of calcium addition on the thermal denaturation of bovine apo-α-lactalbumin – a Preliminary study, Innovative Romanian Food Biotechnology, Vol. 9, Issue of September, 45-51. (http://www.bioaliment.ugal.ro/revista/9/paper%2095.pdf)	2*15/3 = 10,00	
8.	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; (http://journal-of-agroalimentary.ro/admin/articole/67524L20_Stanciuc_2_Vol.17_3_2011_308_314.pdf)	2*15/4= 7,5	
9.	Hîntoiu, A., Răpeanu, G., Stanciu, S., Stănciuc, N. , 2011, The effect of pH and thermal treatment on some functional properties of whey proteins hydrolysates as measured by fluorescence spectroscopy, Journal of Agroalimentary Processes and Technologies, 17(2), 179-185. (http://www.journal-of-agroalimentary.ro/admin/articole/78905L15_Stanciuc_Vol.2_2_2011_179-185.pdf)	2*15/4= 7,5	
10.	Stanciu, S., Nistor, C., Dumitrascu, L., Stanciuc, N. , Metaxa, E., 2011, Research on Fish Consumer Profile Evaluation in Romanian Plain Area, Conference Proceedings Risk in Contemporary Economy, ISSN 2067-0532 XIII th Edition, 2011, Galati, Romania, "Dunarea de Jos" University of Galati, Faculty of Economics and Business Administration, p. 49-57 https://ideas.repec.org/a/ddj/fserec/y2011p49-57.html ; http://www.rce.feaa.ugal.ro/images/stories/RCE2011/economics/SStanciu_CNistor_LDumitrascu_LStanciuc.pdf	15/5= 3,00	
11.	Stanciu, S., Nistor, C., Dumitrascu, C., Stanciuc, N. , 2011, Modern Systems of Information Transmission on Agro & Food Supply Chain, ISSN 2067-0532 XIth Edition, 2011, Galati, Romania, "Dunarea de Jos" University of Galati, Faculty of Economics and Business Administration, p. 101-108 http://econpapers.repec.org/article/ddjfserec/y_3a2011_3ap_3a101-108.htm ; http://www.rce.feaa.ugal.ro/images/stories/RCE2011/economics/SStanciu_CNistor_LDumitrascu_NStanciuc.pdf	15/4= 3,75	
12.	Stanciu S., Metaxa I., Stanciuc N. , Nistor C., 2010. Trends of the Romanian Fish Market, The XIth Annual International Conference Risk in Contemporary Economy (REC), „Dunărea de Jos” University of Galati, Faculty of Economics and Business Administration, November 26–27, Galati,	15/4= 3,75	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Romania, Section: Applied Economics, Business Communication, e-ISSN 2067-0532, http://www.rce.feaa.ugal.ro/images/stories/RCE2010/economics.pdf		
13.	Stănciuc, N. , Râpeanu, G., 2010 , An overview of bovine α -lactalbumine structure and functionality, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, New Series Year III (XXXIII), 34(2), pg. 82-93, ISSN 1221-4574. (http://www.ann.ugal.ro/tpa/Anale%202010/vol%202/Full%20paper%20Nstanciuc.pdf)	2*15/2= 15,00	
14.	Dumitrașcu, L., Stănciuc, N. , Ardelean, A., Stanciu, S., Râpeanu, G., 2010 , Heat-induced changes in some technological properties of whey proteins concentrate, Journal of Agroalimentary Process and Technologies, 16 (2), 130-135. (http://www.journal-of-agroalimentary.ro/admin/articole/8942L30_Dumitrascu_Vol.2_01-02_2010_130-135.pdf)	2*15/5= 6,00	
15.	Stănciuc, N. , Hințiu, A., Stanciu, S., Râpeanu, G., 2010 , Thermal treatment can modify the susceptibility of whey protein concentrate to enzymatic hydrolysis, Innovative Romanian Food Biotechnology, Vol. 7, Issues of September, pg. 30-36 (http://www.bioaliment.ugal.ro/revista/7/paper%2074.pdf)	2*15/4= 7,5	
16.	Stănciuc N. , Stanciu S., Nistor C., Răpeanu G., Bahrim G., 2010 , An overview on the current status of Romanian biotechnology in educational and trade sector, Innovative Romanian Food Biotechnology, Vol. 7, Issues of September, pg. 1-11, (http://www.bioaliment.ugal.ro/revista/7/paper%2071.pdf)	15/5= 3,00	
17.	Cioroi, M., Miron, L.T., Răpeanu, G., Stănciuc, N. , Postolache, E., Vicol, C. 2010 , Study on free radical scavenging and total polyphenols of some romanian wines, Journal Food and Environment Safety of the Suceava University, Food Engineering, Year IX, No. 4 – 2010, 55-60.	15/6= 2,5	
18.	Stănciuc, N. , Râpeanu, G., Stanciu, S., 2009 , Assessment of casein content in model systems during heat treatment, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, New Series Year III (XXXIII), pg. 9-15, ISSN 1221-4574. (http://www.ann.ugal.ro/tpa/anale%202009/vol%202/full%20paper%20nstanciuc.pdf)	2*15/3= 10,00	
19.	Stănciuc, N. , 2009 , Traceability systems for heat treatment of milk, Innovative Romanian Food Biotechnology, Vol. 5, Issues of December, pg. 10-17 (http://www.bioaliment.ugal.ro/revista/5/paper%2052.pdf)	2*15/1= 30,00	
20.	Stanciu, S., Stănciuc, N. , 2009 , Organic food market trends and opportunities, The Annals of "Dunarea de Jos" University of Galati Fascicle I, Economics and Applied Informatics. Years XV, no 2. ISSN 1584-0409, pp. 983 – 1000 (http://www.ann.ugal.ro/eco/Annals_nr_2_vol%20II_2009.pdf)	15/2= 7,5	
21.	Sava, N. 2005 , Heat-induced changes in susceptibility of beta-lactoglobulin to Trypsin hydrolysis: a kinetic study, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1221-4574, Year XXVIII, no. 1, Pages 81–86. http://www.ann.ugal.ro/tpa/FT%202005%20no%201.htm	2*15/1= 30,00	
22.	Sava, N. , Rotaru G., 2005 , Covalent cross-linked reactions in heat-treated β -lactoglobulin solutions: a kinetic study, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1221-4574, Year XXVIII, 2005, no. 1, Pages 20–23. http://www.ann.ugal.ro/tpa/FT%202005%20no%201.htm	2*15/2= 15,00	
23.	Rotaru, G., Borda D., Sava, N., Bărsan, B., Stanciu, S., 2005 , HACCP Study for Mineral Carbonated Water, The Annals of the University Dunarea de Jos of Galati, Fascicle IV – Food Technology, ISSN 1221-4574, Year XXVIII, no. 2 / 2005, Pages 21–25. http://www.ann.ugal.ro/tpa/FT%202005%20no%202.htm	15/5= 3,00	
2.4 Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10 000 Euro echivalent)			
2.4.1 Director/ responsabil proiect			
Subcategorie 2.4.1.2. Naționale			
1	2009-2011 PN II-PCE-IDEI, 517/2009, Cercetari privind stabilirea unor sisteme analitice de trasabilitate a laptelui si produselor lactate in vederea alinierii produselor romanesti la cerintele europene de siguranta alimentara	30	60
2	2001-2003 , Grant tip Td, Cercetări privind valorificarea produselor secundare din industria laptelui prin procese de membrană, cod CNC SIS 335.	30	
2.4.2. Membru în echipă			
2.4.2.1. Internaționale			
1	2010-2012 Action with multiple Beneficiaries for Cooperation in Higher Education and Vocational Training, EU-US ATLANTIS Programme, Policy Oriented Measure, Agreement no. 2010-2847/001-001-CPT EU-US, Tuning and Upgrading the Food Safety Education Curricula for BSc (Tu-Be-Safe) acronim Tu-Be-Safe, Membru in echipa	12	72
2	2012-2015 Proiect EU-FP7: Protection of consumers by microbial risk mitigation through combating segregation of expertise/PROMISE	12	

Nr. crt.	Descriere element	Punctaj	Total punctaj
3	2011-2013 Proiect bilateral România-Slovenia, Proiect Nr. 479/17.03.2011, Evaluation of antioxidant acrylamide formation in different thermally processed vegetables-ANTACRIVEG	12	
4	2010-2012 Proiect bilateral România-Bulgaria, proiect nr. 448CB/4.10.2010, Tehnologii de producere a unor alimente functionale noi - FUNCFOODFORM	12	
5	2012-2014 Proiect Capacități/Modul III – Cooperare bilaterală Romania-Slovenia, Effect of thermal treatment on bioactive compounds from different Romanian and Slovenian juices and jams BIOTHERMAL.	12	
6	2010-2012 - National Plan for Research, Development and Innovation 2007-2013-PN II, Capacities Module III, Bilateral cooperation with Cyprus - Studies on antioxidants and allergens from authentic Cyprus and Romanian wines.	12	
2.4.2.2. Naționale			
1.	2013-2016 PN-II-ID-PCE-2012-4-0509 - Thermal and/or non thermal technology as a tool to increase the health functionality of bioactive compounds in fruit based food.	6	50
2.	2014-2017 PN-II-PT-PCCA-2013-4-1638, Sistem informatic pentru trasabilitatea produselor pescaresti bazat pe tehnologia cloud computing	6	
3.	2010-2014 Programul operațional regional 2007-2013 - 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 ingineriei alimentelor – RE-SPIA, Axa Prioritară 3, domeniu major de intervenție 3.4.	8	
4.	2006-2008 CEEX (ET) Program, Module II, No. 1430, Using unconventional processing methods for microbiological and biochemical stabilization of fruit juices	6	
5.	2006-2008 Program Platformă de formare și cercetare interdisciplinară, Centru integrat de cercetare și formare pentru biotehnologie aplicată în industria alimentară - Bioaliment, CNCSIS 62/2006, http://www.bioaliment.ugal.ro ;	6	
6.	2006-2008 Grant CEEX, Modulul I, Alimente functionale: cercetari privind cresterea calitatii si sigurantei alimentelor prin conceperea, producerea si lansarea produselor noi	6	
7.	2006-2008 Grant CEEX, Modulul I, Biotehnologii de realizare a produselor nutraceutice cu efecte in reglarea functiilor metabolice	6	
8.	2006-2008 Grant CNCSIS, tip A, cod 515, Cercetări privind stabilirea unor criterii de performanță pentru controlul și monitorizarea eficiență a punctelor critice de control pe grupe de produse alimentare	6	
PUNCTAJ TOTAL A2			1003,14

A3: RECUNOAȘTEREA ȘI IMPACTUL ACTIVITĂȚII

Nr. crt.	Descriere element	Punctaj	Total punctaj	
3.1. Citări în cărți și reviste ISI / BDI				
3.1.1. Citări în reviste ISI				
	Lucrarea citată	Lucrarea care citează		
1	Dumitrașcu L., Moschopoulou E., Aprodu I., Stanciu S., Stănciuc N., 2013 , Assessing the heat induced changes in major cow and non-cow whey proteins conformation on kinetic and thermodynamic basis, Small Ruminant Research, 111(1), 129-138.	<p>Ultra-high resolution crystal structure of recombinant caprine beta-lactoglobulin, By: Crowther, Jennifer M.; Lasse, Moritz; Suzuki, Hironori; et al. FEBS LETTERS Volume: 588 Issue: 21 Pages: 3 816-3822 Published: NOV 3 2014</p> <p>Influence of temperature and pH on the antigen-binding capacity of immunoglobulin G in cheese whey derived from hyper-immune milk By: Riera, Francisco; Alvarez, Alejandro INTERNATIONAL DAIRY JOURNAL Volume: 37 Issue: 2 Pages: 111 -116 Published: AUG 2014</p> <p>Cow's milk with active immunoglobulins against Campylobacter jejuni: Effects of temperature on immunoglobulin activity By: Riera, Francisco; Alvarez, Alejandro; Espi, Alberto; et al. JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE Volume: 94 Issue: 6 Page s: 1205-1211 Published: APR 2014</p>	<p>10/5= 2</p> <p>10/5= 2</p> <p>10/5= 2</p>	324,45

Nr. crt.	Descriere element	Punctaj	Total punctaj
2	Dumitrașcu L., Stănciuc N. , Stanciu S. 2013 . The effect of heat treatment on γ -glutamyl transferase activity in non-bovine and bovine milk – A comparative kinetic and thermodynamic investigation. LWT - Food Science and Technology 5, 325–330.	10/3= 3.33	
3	Aprodu I., Stănciuc N. , Banu I., Bahrim G. 2013 . Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods, Journal of the Science of Food and Agriculture, 93, 794–802.	10/4= 2.5	
4		10/6= 1.66	
	<p>Fluorescence lifetime distributions report on protein destabilisation in quenching experiments</p> <p>Emőke Bódisa, Katalin Raicsa, Miklós Nyitraia, Zsuzsa Majerd, András Lukács, JOURNAL OF PHOTOCHEMISTRY AND PHOTOBIOLOGY B: BIOLOGY Volume 129, 5 December 2013, Pages 108–114</p>	10/6= 1.66	
	<p>Whey Preparation Methods and Thermal Treatment of Milk Affect Recovery of Lactoferrin Using Ion-Exchange Chromatography, By: Hyun Ju Won, Hae Chang Yi, Hana Jung, Hyunnho Cho, Bomee Lee, and Keum Taek Hwang, JOURNAL OF FOOD PROCESSING AND PRESERVATION, DOI: 10.1111/jfpp.12437</p>	10/6= 1.66	
	<p>Native and Thermally Modified Protein-Polyphenol Coassemblies: Lactoferrin-Based Nanoparticles and Submicrometer Particles as Protective Vehicles for (-)-Epigallocatechin-3-gallate, By: Yang, Wei; Xu, Chenqi; Liu, Fuguo; et al. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 62 Issue: 44 Pages: 10816-10827 Published: NOV 5 2014</p>	10/6= 1.66	
5	<p>Inhibition of the Aggregation of Lactoferrin and (-)-Epigallocatechin Gallate in the Presence of Polyphenols, Oligosaccharides, and Collagen Peptide</p> <p>By: Yang, Wei; Liu, Fuguo; Xu, Chenqi; et al. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 63 Issue: 20 Pages: 5035-5045 Published: MAY 27 2015</p>	10/6= 1.66	
	<p>Fabrication Mechanism and Structural Characteristics of the Ternary Aggregates by Lactoferrin, Pectin, and (-)-Epigallocatechin Gallate Using Multispectroscopic Methods</p> <p>By: Yang, Wei; Xu, Chenqi; Liu, Fuguo; et al. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 63 Issue: 20 Pages: 5046-5054 Published: MAY 27 2015</p>	10/6= 1.66	
	<p>Stănciuc N., Aprodu I., Râpeanu G., Bahrim G. 2013. pH- and heat-induced structural changes of bovine α-lactalbumin in response to oleic acid binding, European Food Research and</p>	10/4= 2.5	
	<p>A comparative study of the structural and functional properties of isolated hemp seed (<i>Cannabis sativa</i> L.) albumin and globulin fractions, By: Malomo, Sunday A.; Aluko,</p>		

Nr. crt.	Descriere element	Punctaj	Total punctaj	
	Technology, 236(2), 257-266.	<p>Rotimi E. FOOD HYDROCOLLOIDS Volume: 43 Pages: 743-752 Published: JAN 2015</p> <p>A microscopic insight from conformational thermodynamics to functional ligand binding in proteins, By: Sikdar, Samapan; Chakrabarti, J.; Ghosh, Mahua, MOLECULAR BIOSYSTEMS Volume: 10 Issue: 12 Page s: 3280-3289 Published: 2014</p> <p>Investigating the effects of plasma pretreatment on the formation of ordered aggregates of lysozyme By: Chang, Chih-Kai; Chen, Wei-An; Sie, Chao-Yu; et al. COLLOIDS AND SURFACES B-BIOINTERFACES Volume: 126 Pages: 154-161 Published: FEB 1 2015</p>	10/4= 2.5	
6	<p>Stănciuc N., Aprodu I., Răpeanu G., Bahrim G. 2012. Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine β-lactoglobulin, <i>Innovative Food Science and Emerging Technologies</i>, 15, 50-56.</p>	<p>beta-Lactoglobulin-naringenin complexes: Nano-vehicles for the delivery of a hydrophobic nutraceutical, By: Shpigelman, Avi; Shoham, Yanai; Israeli-Lev, Gal; et al., FOOD HYDROCOLLOIDS Volume: 40 Pages: 214-224 Published: OCT 2014</p> <p>Spectroscopic and theoretical investigation of oxali-palladium interactions with beta-lactoglobulin, By: Ghalandari, Behafarid; Divsalar, Adeleh; Saboury, Ali Akbar; et al., SPECTROCHIMICA ACTA PART A-MOLECULAR AND BIOMOLECULAR SPECTROSCOPY Volume: 118 Pages: 1038-1046 Published: JAN 24 2014</p> <p>Molecular dynamics simulation of the effect of heat on the conformation of bovine beta-lactoglobulin A: A comparison of conventional and accelerated methods, By: Euston, S. R., FOOD HYDROCOLLOIDS Volume: 30 Issue: 2 Pages: 519-530 Published: MAR 2013</p> <p>Probing of the Interaction Between beta-Lactoglobulin and the Anticancer Drug Oxaliplatin By: Ghalandari, Behafarid; Divsalar, Adeleh; Eslami-Moghadam, Mahbube; et al. APPLIED BIOCHEMISTRY AND BIOTECHNOLOGY Volume: 175 Issue: 2 Pages: 974-987 Published: JAN 2015</p> <p>The effects of carrageenan on stability of arachin and the interactions between them By: Zhao, Hongfei; Zhou, Fang; Peng, Wei; et al. FOOD HYDROCOLLOIDS Volume: 43 Pages: 763-768 Published: JAN 2015</p> <p>Computer simulation techniques for food science and engineering: Simulating atomic scale and coarse-grained models By: David A. Pink, M. Shajahan G. Razul, FOOD STRUCTURE, Volume 1, Issue 1, January 2014, Pages 71-90</p>	10/4= 2.5	
7	Stănciuc N., Răpeanu G., Bahrim G., Aprodu I.	Effects of NaCl and pH on the structural	10/4=	

Nr. crt.	Descriere element	Punctaj	Total punctaj	
	<p>2012, pH and Heat-induced structural changes of bovine apo-α-lactalbumin, <i>Food Chemistry</i>, 131, 956-963.</p>	<p>conformations of kidney bean vicilin, By: Mundi, Sule; Aluko, Rotimi E., FOOD CHEMISTRY Volume: 139 Issue: 1-4 Pages: 624-630 Published: JUL 1 2013</p>	2.5	
	<p>Adsorption isotherms and thermodynamics of alpha-lactalbumin on an anionic exchanger, By: Fontan, Rafael C. I.; Minim, Luis A.; Bonomo, Renata C. F.; et al., FLUID PHASE EQUILIBRIA Volume: 348 Pages: 39-44 Published: JUN 25 2013</p>	<p>Adsorption isotherms and thermodynamics of alpha-lactalbumin on an anionic exchanger, By: Fontan, Rafael C. I.; Minim, Luis A.; Bonomo, Renata C. F.; et al., FLUID PHASE EQUILIBRIA Volume: 348 Pages: 39-44 Published: JUN 25 2013</p>	10/4= 2.5	
	<p>Mechanism of interactions between whey proteins and extracellular polysaccharides in the acidification process of buffalo milk yogurt gel, By: Li, Hong; Liu, Yan; Yang, Tongxiang; et al., Edited by: Yu, L; Guo, J; Yi, G; et al., Conference: 3rd International Conference on Chemical Engineering and Advanced Materials (CEAM 2013) Location: Guangzhou, PEOPLES R CHINA Date: JUL 06-07, 2013, ADVANCES IN CHEMICAL ENGINEERING III, PTS 1-4 Book Series: Advanced Materials Research Volume: 781-784 Pages: 1308-1311 Published: 2013</p>	<p>Mechanism of interactions between whey proteins and extracellular polysaccharides in the acidification process of buffalo milk yogurt gel, By: Li, Hong; Liu, Yan; Yang, Tongxiang; et al., Edited by: Yu, L; Guo, J; Yi, G; et al., Conference: 3rd International Conference on Chemical Engineering and Advanced Materials (CEAM 2013) Location: Guangzhou, PEOPLES R CHINA Date: JUL 06-07, 2013, ADVANCES IN CHEMICAL ENGINEERING III, PTS 1-4 Book Series: Advanced Materials Research Volume: 781-784 Pages: 1308-1311 Published: 2013</p>	10/4= 2.5	
	<p>Influence of pH on the Structure and Oleic Acid Binding Ability of Bovine alpha-Lactalbumin, By: Fang, Bing; Zhang, Ming; Jiang, Lu; et al., PROTEIN JOURNAL Volume: 31 Issue: 7 Pages: 564-572 Published: OCT 2012</p>	<p>Influence of pH on the Structure and Oleic Acid Binding Ability of Bovine alpha-Lactalbumin, By: Fang, Bing; Zhang, Ming; Jiang, Lu; et al., PROTEIN JOURNAL Volume: 31 Issue: 7 Pages: 564-572 Published: OCT 2012</p>	10/4= 2.5	
	<p>Effects of macromolecular crowding on the structural stability of human α-lactalbumin, By: Zhang, De-Lin; Wu, Ling-Jia; Chen, Jie; et al., ACTA BIOCHIMICA ET BIOPHYSICA SINICA Volume: 44 Issue: 8 Pages: 703-711 Published: AUG 2012</p>	<p>Effects of macromolecular crowding on the structural stability of human α-lactalbumin, By: Zhang, De-Lin; Wu, Ling-Jia; Chen, Jie; et al., ACTA BIOCHIMICA ET BIOPHYSICA SINICA Volume: 44 Issue: 8 Pages: 703-711 Published: AUG 2012</p>	10/4= 2.5	
	<p>Effects of zinc binding on the structure and thermal stability of camel alpha-lactalbumin By: Atri, Maliheh Sadat; Saboury, Ali Akbar; Moosavi-Movahedi, Ali Akbar; et al. JOURNAL OF THERMAL ANALYSIS AND CALORIMETRY Volume: 120 Issue: 1 Pages: 481-488 Published: APR 2015</p>	<p>Effects of zinc binding on the structure and thermal stability of camel alpha-lactalbumin By: Atri, Maliheh Sadat; Saboury, Ali Akbar; Moosavi-Movahedi, Ali Akbar; et al. JOURNAL OF THERMAL ANALYSIS AND CALORIMETRY Volume: 120 Issue: 1 Pages: 481-488 Published: APR 2015</p>	10/4= 2.5	
	<p>Alpha-lactalbumin: A new carrier for vitamin D-3 food enrichment By: Delavari, Behdad; Saboury, Ali Akbar; Atri, Maliheh Sadat; et al., FOOD HYDROCOLLOIDS Volume: 45 Pages: 124-131 Published: MAR 2015</p>	<p>Alpha-lactalbumin: A new carrier for vitamin D-3 food enrichment By: Delavari, Behdad; Saboury, Ali Akbar; Atri, Maliheh Sadat; et al., FOOD HYDROCOLLOIDS Volume: 45 Pages: 124-131 Published: MAR 2015</p>	10/4= 2.5	
	<p>A comparative study of the structural and functional properties of isolated hemp seed (<i>Cannabis sativa</i> L.) albumin and globulin fractions, By: Malomo, Sunday A.; Aluko, Rotimi E., FOOD HYDROCOLLOIDS Volume: 43 Pages: 743-752 Published: JAN 2015</p>	<p>A comparative study of the structural and functional properties of isolated hemp seed (<i>Cannabis sativa</i> L.) albumin and globulin fractions, By: Malomo, Sunday A.; Aluko, Rotimi E., FOOD HYDROCOLLOIDS Volume: 43 Pages: 743-752 Published: JAN 2015</p>	10/4= 2.5	
8	<p>Stănciuc N., Ardelean A., Diaconu V., Răpeanu G., Stanciu S., Nicolau, A. 2011, Kinetic and thermodynamic parameters of alkaline phosphatase and γ - glutamyl transferase inactivation in bovine milk, <i>Dairy Science & Technology (formely Le Lait)</i>, 91, 701-717.</p>	<p>gamma-Glutamyl-transferase, xanthine oxidase and total free sulfhydryls as potential markers for pasteurization treatments in dairy technology, By: Vetsika, Fotini; Boukidi, Katerina; Roussis, Ioannis G., JOURNAL OF FOOD AND NUTRITION</p>	10/6= 1.66	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	RESEARCH Volume: 53 Issue: 4 Pages: 3 24-332 Published: 2014		
9	<p data-bbox="236 801 719 949">Stănciuc N., Dumitrascu L., Stanciu S., Râpeanu G. 2011. γ-glutamyl transferase inactivation in milk and cream: a comparative kinetic study, <i>Innovative Food Science and Emerging Technologies</i>, 12, 56–61.</p>	<p data-bbox="1241 353 1310 414">10/4= 2.5</p> <p data-bbox="1241 584 1310 645">10/4= 2.5</p> <p data-bbox="1241 831 1310 891">10/4= 2.5</p> <p data-bbox="1241 1077 1310 1137">10/4= 2.5</p> <p data-bbox="1241 1323 1310 1384">10/4= 2.5</p>	
10	<p data-bbox="236 1615 719 1733">Stănciuc N., Râpeanu G., Stanciu, S., 2010. Quantitative evaluation on Maillard reactions in model systems: a kinetic study, <i>Romanian Biotechnological Letters</i>, 15(3), 5329-5339.</p>	<p data-bbox="1241 1525 1310 1585">10/3= 3.33</p> <p data-bbox="1241 1738 1310 1798">10/3= 3.33</p>	
11	Determination of Cheese Authenticity by Carbon and Nitrogen Isotope Analysis: Stelvio Cheese as a Case Study Calogero Capici, Tanja Mimmo, Luis Kerschbaumer, Stefano Cesco, Matteo Scampicchio, FOOD ANALYTICAL METHODS	10/2= 5	

Nr. crt.	Descriere element	Punctaj	Total punctaj	
	<p>Stănciuc N., Râpeanu G., 2010, Identification of adulterated sheep and goat cheeses marketed in Romania by immunocromatographic assay, <i>Food and Agricultural Immunology</i> 21(2), 157-164.</p>	<p>September 2015, Volume 8, Issue 8, pp 2157-2162</p> <p>Foreign milk in sheep's, goat's and water buffalo milk cheeses, By: Fuselli, F.; Tidona, F., Edited by: Preedy, VR; Watson, RR; Patel, VB, HANDBOOK OF CHEESE IN HEALTH: PRODUCTION, NUTRITION AND MEDICAL SCIENCES Book Series:Human Health Handbooks Issue: 6 Pages: 397-411 Published: 2013</p> <p>ELISA Tools for Food PDO Authentication, By: Puchades, Rosa; Maquieira, Angel, Book Author(s): DeLaGuardia, M; Gonzalvez, A, FOOD PROTECTED DESIGNATION OF ORIGIN: METHODOLOGIES AND APPLICATIONS, VOL 60 Book Series: Wilson and Wilsons Comprehensive Analytical Chemistry Volume: 60 Pages: 145-193 Published:2013</p> <p>Gas Chromatography Coupled with Chemometric Method for Authentication of Romanian Cheese, By: Bratu, Aurelia; Mihalache, Mihaela; Hanganu, Anamaria; et al., REVISTA DE CHIMIE Volume: 63 Issue: 11 Pages: 1099-1102 Published: NOV 2012</p> <p>Risk assessment of cow's milk in adulterated goat and sheep cheeses for cow's milk allergic children. A preliminary study, By: Moneret-Vautrin, D-A; Renaudin, J. -M.; Sergeant, P.; et al., REVUE FRANCAISE D ALLERGOLOGIE Volume: 52 Issue: 2 Pages: 81-85 Published: MAR 2012</p> <p>Analytical methods for the species identification of milk and milk products, By: Zachar, Peter; Soltes, Michal; Kasarda, Radovan; et al., MLJEKARSTVO Volume: 61 Issue: 3 Pages: 199-207 Published: JUL-SEP 2011</p> <p>Efficiency of milk species identification by capillary electrophoresis (ce), fast protein liquid chromatography (fplc) and sodium dodecyl sulfate polyacrylamide gel electrophoresis (SDS-page), By: Afify, Abd El-Moneim M. R., Advances in Food Sciences Volume: 33 Issue: 4 Pages: 219-229 Published: 2011.</p> <p>Assessment of goat milk adulteration with a label-free monolithically integrated optoelectronic biosensor By: Angelopoulou, leichailia; Botsialas, Athanasios; Salapatias, Alexandros; et al. ANALYTICAL AND BIOANALYTICAL CHEMISTRY Volume: 407 Issue: 14 Pages : 3995-4004 Published:MAY 2015</p>	<p>10/2= 5</p> <p>10/2= 5</p> <p>10/2= 5</p> <p>10/2= 5</p> <p>10/2= 5</p> <p>10/2= 5</p> <p>10/2= 5</p>	
12	<p>Stănciuc N., van der Plancken, I., Rotaru G., Hendrickx M. 2008, Denaturation impact in susceptibility of β-lactoglobulin to enzymatic hydrolysis: a kinetic study, <i>Revue Roumaine de Chimie</i>, 53 (10).</p>	<p>Technological Means to Modulate Food Digestion and Physiological Response, By: Donato-Capel, L.; Garcia-Rodenas, C. L.; Pouteau, E.; et al., Edited by: Boland, M; Golding, M; Singh, H., FOOD STRUCTURES,</p>	<p>10/4= 2.5</p>	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	<p>DIGESTION AND HEALTH Pages: 389-422 Published: 2014</p> <p>Intragastric gelation of whey protein-pectin alters the digestibility of whey protein during in vitro pepsin digestion, By: Zhang, Sha; Vardhanabhuti, Bongkosh, FOOD & FUNCTION Volume: 5 Issue: 1 Pages: 102-110 Published: JAN 2014</p> <p>Effect of combined treatment of hydrolysis and polymerization with transglutaminase on beta-lactoglobulin antigenicity, By: Sabadin, Isabele Serimarco; Villas-Boas, Mariana Battaglin; Zollner, Ricardo de Lima; et al., EUROPEAN FOOD RESEARCH AND TECHNOLOGY Volume: 235 Issue: 5 Pages: 801-809 Published: NOV 2012</p> <p>Colloidal aspects of protein digestion, By: Mackie, Alan; Macierzanka, Adam, CURRENT OPINION IN COLLOID & INTERFACE SCIENCE Volume: 15 Issue: 1-2 Pages: 102-108 Published: APR 2010</p> <p>Influence of denaturation and aggregation of beta-lactoglobulin on its tryptic hydrolysis and the release of functional peptides By: Leeb, Elena; Goetz, Alexander; Letzel, Thomas; et al. FOOD CHEMISTRY Volume: 187 Pages: 545-554 Published: NOV 15 2015</p>	<p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p>	
13	<p>Sava N., van der Plancken, I., Claeys W., Hendrickx M. 2005, The kinetics of heat-induced structural changes of β-lactoglobulin, Journal of Dairy Science, 88, 1646-1653.</p>	<p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p>	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Rizvi, Syed S. H., LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 57 Issue: 1 Pages : 290-298 Published: JUN 2014		
	beta-Lactoglobulin conformation and mixed sugar beet pectin gel matrix is changed by laccase, By: Jung, Jiyoung; Wicker, Louise, LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 55 Issue: 1 Pages : 9-15 Published: JAN 2014	10/4= 2.5	
	Comparative study of denaturation of whey protein isolate (WPI) in convective air drying and isothermal heat treatment processes, By: Haque, M. Amdadul; Aldred, Peter; Chen, Jie; et al., FOOD CHEMISTRY Volume: 141 Issue: 2 Pages: 702-711 Published: NOV 15 2013	10/4= 2.5	
	beta-lactoglobulin denaturation, aggregation, and fouling in a plate heat exchanger: Pilot-scale experiments and dimensional analysis, By: Petit, Jeremy; Six, Thierry; Moreau, Anne; et al., CHEMICAL ENGINEERING SCIENCE Volume: 101 Pages: 432-450 Published: SEP 20 2013	10/4= 2.5	
	Are disulphide bonds formed during acid gelation of preheated milk?, By: Famelart, Marie-Helene; Ngoc Huyen Tran Le; Croguennec, Thomas; et al., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 48 Issue: 9 Pages : 1940-1948 Published: SEP 2013	10/4= 2.5	
	Toward the understanding of the interfacial dairy fouling deposition and growth mechanisms at a stainless steel surface: A multiscale approach, By: Jimenez, M.; Delaplace, G.; Nuns, N.; et al., JOURNAL OF COLLOID AND INTERFACE SCIENCE Volume: 404 Pages: 192-200 Published: AUG 15 2013	10/4= 2.5	
	Optical backscatter method for determining thermal denaturation of beta-lactoglobulin and other whey proteins in milk, By: Lamb, Alisa; Payne, Fred; Xiong, Youling L.; et al., JOURNAL OF DAIRY SCIENCE Volume: 96 Issue: 3 Pages: 1356-1365 Published: MAR 2013	10/4= 2.5	
	In-line characterization of a whey protein aggregation process: Aggregates size and rheological measurements, By: Ndoeye, Fatou Touté; Erabit, Nicolas; Flick, Denis; et al., JOURNAL OF FOOD ENGINEERING Volume: 115 Issue: 1 Pages: 73-82 Published: MAR 2013	10/4= 2.5	
	Formation kinetics of hydroxymethylfurfural and brown coloured compounds in goat milk during heating, By: Guneser, Onur; Toklucu, Aysegul Kirca; Karagul-Yuceer, Yonca, INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY Volume: 66 Issue: 1 Pages : 14-19 Published: FEB 2013	10/4= 2.5	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Nanofibril formation of whey protein concentrate and their properties of fibril dispersions, By: Wang, Jing; Xu, Hong-Hua; Xu, Yan, Edited by: Zeng, JM; Zhu, HX; Kong, JY,Conference: 2nd International Conference on Chemical, Material and Metallurgical Engineering (ICCMME 2012)Location: Kunming, PEOPLES R CHINA Date: DEC 15-16, 2012	10/4= 2.5	
	Kinetics of heat-induced microgels of whey proteins and casein micelles, By: Liu, Zhen-Yan; Xu, Hong-Hua; Yu, Guo-Ping; et al., JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT Volume: 11 Issue: 1 Published: 2013	10/4= 2.5	
	Glycation a promising method for food protein modification: Physicochemical properties and structure, a review, By: Liu, Jianhua; Ru, Qiaomei; Ding, Yuting, FOOD RESEARCH INTERNATIONAL Volume: 49 Issue: 1 Pages: 170-183 Published: NOV 2012	10/4= 2.5	
	Changes of microbiological and physicochemical properties in Chinese infant formula caused by high heat treatment applied on concentrated milk, By: Liu, Guanchen; Li, Yan; Cao, Jialu; et al., DAIRY SCIENCE & TECHNOLOGY Volume: 92 Issue: 6 Pages : 719-733 Published: NOV 2012	10/4= 2.5	
	Granulomorphometry: A suitable tool for identifying hydrophobic and disulfide bonds in beta-lactoglobulin aggregates. Application to the study of beta-lactoglobulin aggregation mechanism between 70 and 95 degrees C, By: Petit, J.; Herbig, A. -L.; Moreau, A.; et al., JOURNAL OF DAIRY SCIENCE Volume: 95 Issue: 8 Pages: 418 8-4202 Published: AUG 2012	10/4= 2.5	
	Aggregation and conformational changes of bovine beta-lactoglobulin subjected to dynamic high-pressure microfluidization in relation to antigenicity, By: Zhong, J. Z.; Liu, W.; Liu, C. M.; et al., JOURNAL OF DAIRY SCIENCE Volume: 95 Issue: 8 Pages: 423 7-4245 Published: AUG 2012	10/4= 2.5	
	Effect of Maillard-induced glycosylation on the nutritional quality, solubility, thermal stability and molecular configuration of whey protein, By: Wang, Qian; Ismail, Baraem, INTERNATIONAL DAIRY JOURNAL Volume: 25 Issue: 2 Pages: 112 -122 Published: AUG 2012	10/4= 2.5	
	Effect of Heparin on Protein Aggregation: Inhibition versus Promotion, By: Xu, Yisheng; Seeman, Daniel; Yan, Yunfeng; et al., BIOMACROMOLECULES Volume: 13 Issue : 5 Pages: 1642-1651 Published: MAY 2012	10/4= 2.5	
	Paradigm Shift in the Management of Milk and Egg Allergy: Baked Milk and Egg Diet, By: Konstantinou, George N.; Kim, Jennifer S., IMMUNOLOGY AND ALLERGY CLINICS OF NORTH	10/4= 2.5	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	AMERICA Volume: 32 Issue: 1 Pages: 151 -+ Published: FEB 2012		
	Protein-incorporated serum total antioxidant capacity measurement by a modified cuprac (cupric reducing antioxidant capacity) method, By: Cekic, Sema Demirci; Kara, Nilay; Tutem, Esma; et al., ANALYTICAL LETTERS Volume: 45 Issue: 7 Pages: 754-763 Published: 2012	10/4= 2.5	
	Formation of Non-Native beta-Lactoglobulin during Heat-Induced Denaturation, By: Kehoe, Joseph James; Wang, Lizhe; Morris, Edwin R.; et al., FOOD BIOPHYSICS Volume: 6 Issue: 4 Pages: 487-496 Published: DEC 2011	10/4= 2.5	
	Influence of calcium on beta-lactoglobulin denaturation kinetics: Implications in unfolding and aggregation mechanisms, By: Petit, J.; Herbig, A. -L.; Moreau, A.; et al., JOURNAL OF DAIRY SCIENCE Volume: 94 Issue: 12 Pages: 5794-5810 Published: DEC 2011	10/4= 2.5	
	Kinetic study of beta-lactoglobulin thermal aggregation at low pH, By: Mudgal, P.; Daubert, C. R.; Foegeding, E. A., JOURNAL OF FOOD ENGINEERING Volume: 106 Issue: 2 Pages: 159-165 Published: SEP 2011	10/4= 2.5	
	Comparative evaluation of antioxidant capacities of thiol-based antioxidants measured by different in vitro methods, By: Gungor, Nilay; Ozyurek, Mustafa; Guclu, Kubilay; et al., TALANTA Volume: 83 Issue: 5 Pages: 1650-1658 Published: FEB 15 2011	10/4= 2.5	
	Effect of heating on the distribution of transforming growth factor-beta 2 in bovine milk, By: Akbache, Abderrazak; Rocafi, Adil; Saffon, Maxime; et al., FOOD RESEARCH INTERNATIONAL Volume: 44 Issue: 1 Pages: 28-32 Published: JAN 2011	10/4= 2.5	
	Functional Biopolymer Particles: Design, Fabrication, and Applications, By: Jones, Owen Griffith; McClements, David Julian, COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY Volume: 9 Issue: 4 Pages: 374-397 Published: JUL 2010	10/4= 2.5	
	Functional properties of milk proteins as affected by Maillard reaction induced oligomerisation, By: Hiller, Beate; Lorenzen, Peter Christian, FOOD RESEARCH INTERNATIONAL Volume: 43 Issue: 4 Pages: 1155-1166 Published: MAY 2010	10/4= 2.5	
	Antioxidant properties of whey protein hydrolysates as measured by three methods, By: Dryakova, Adriana; Pihlanto, Anne; Marnila, Pertti; et al., EUROPEAN FOOD RESEARCH AND TECHNOLOGY Volume: 230 Issue: 6 Pages: 1-10 Published: FEB 2012	10/4= 2.5	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	<p>es: 865-874 Published: APR 2010</p> <p>Effects of high hydrostatic pressure on the structure of bovine alpha-lactalbumin, By: Rodiles-Lopez, J. O.; Arroyo-Maya, I. J.; Jaramillo-Flores, M. E.; et al., JOURNAL OF DAIRY SCIENCE Volume: 93 Issue: 4 Pages: 142 0-1428 Published: APR 2010</p>	10/4= 2.5	
	<p>Separation of transforming growth factor-beta2 (TGF-beta 2) from whey protein isolates by crossflow microfiltration in the presence of a ligand, By: Ben Ounis, Wassef, Gauthier, Sylvie F.; Turgeon, Sylvie L.; et al., JOURNAL OF MEMBRANE SCIENCE Volume: 351 Issue: 1-2 Pages: 189-195 Published: APR 1 2010</p>	10/4= 2.5	
	<p>ELISA Kit for Casein Determination: Interlaboratory Study, By: Stumr, Frantisek; Gabrovska, Dana; Rvsova, Jana; et al., JOURNAL OF AOAC INTERNATIONAL Volume: 93 Issue: 2 Pages: 676-682 Published: MAR-APR 2010</p>	10/4= 2.5	
	<p>Physicochemical changes in whey protein concentrate texturized by reactive supercritical fluid extrusion, By: Manoi, Khanitta; Rizvi, Syed S. H. JOURNAL OF FOOD ENGINEERING Volume: 95 Issue: 4 Pages: 627-635 Published: DEC 2009</p>	10/4= 2.5	
	<p>Functional properties of milk proteins as affected by enzymatic oligomerisation, By: Hiller, Beate; Lorenzen, Peter Christian, FOOD RESEARCH INTERNATIONAL Volume: 42 Issue: 8 Pages: 899-908 Published: OCT 2009</p>	10/4= 2.5	
	<p>Enzyme-Linked Immunosorbent Assay Kit for Beta-Lactoglobulin Determination: Interlaboratory Study, By: Stumr, Frantisek; Gabrovska, Dana; Rysova, Jana; et al., JOURNAL OF AOAC INTERNATIONAL Volume: 92 Issue: 5 Pages: 1519-1525 Published: SEP-OCT 2009</p>	10/4= 2.5	
	<p>Modified cupric reducing antioxidant capacity (CUPRAC) assay for measuring the antioxidant capacities of thiol-containing proteins in admixture with polyphenols, By: Cekic, Sema Demirci; Baskan, Kevser Soezgen; Tutem, Esmal; et al. TALANTA Volume: 79 Issue: 2 Pages: 344-351 Published: JUL 15 2009</p>	10/4= 2.5	
	<p>Mechanism of formation of stable heat-induced beta-lactoglobulin microgels, By: Donato, Laurence; Schmitt, Christophe; Bovetto, Lionel; et al., INTERNATIONAL DAIRY JOURNAL Volume: 19 Issue: 5 Pages: 295-306 Published: MAY 2009</p>	10/4= 2.5	
	<p>Evidence for beta-lactoglobulin involvement in vitamin D transport in vivo- role of the gamma-turn (Leu-Pro-Met) of beta-lactoglobulin in vitamin D binding, By: Yang, Ming Chi; Chen,</p>	10/4= 2.5	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	Nai Chi; Chen, Chun-Jung; et al. FEBS JOURNAL Volume: 276 Issue: 8 Pages: 22 51-2265 Published: APR 2009		
	Thermal behaviour of bovine beta-lactoglobulin at temperatures up to 150 degrees C. a review By: de Wit, J. N. TRENDS IN FOOD SCIENCE & TECHNOLOGY Volume: 20 Issue: 1 Pages : 27-34 Published: 2009	10/4= 2.5	
	Effects of Caseins on Thermal Stability of Bovine beta-Lactoglobulin By: Yong, Yie Hui; Foegeding, E. Allen JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 56 Issue: 21 Pages: 10352-10358 Published: NOV 12 2008	10/4= 2.5	
	Core-shell biopolymer nanoparticles produced by electrostatic deposition of beet pectin onto heat-denatured beta-lactoglobulin aggregates By: Santipanichwong, R.; Suphantharika, M.; Weiss, J.; et al. JOURNAL OF FOOD SCIENCE Volume: 73 Issue: 6 Pages: N23 -N30 Published: AUG 2008	10/4= 2.5	
	Pasteurization of milk proteins promotes allergic sensitization by enhancing uptake through Peyer's patches By: Roth-Walter, F.; Berin, M. C.; Arnaboldi, P.; et al. ALLERGY Volume: 63 Issue: 7 Pages: 882 -890 Published: JUL 2008	10/4= 2.5	
	Comparison between the dissolution of whey protein gels and of synthetic polymers By: Mercade-Prieto, Ruben; Paterson, William R.; Wilson, D. Ian JOURNAL OF POLYMER SCIENCE PART B-POLYMER PHYSICS Volume: 46 Issue: 11 Pages: 10 07-1021 Published: JUN 1 2008	10/4= 2.5	
	Surface hydrophobicity of physicochemically and enzymatically treated milk proteins in relation to techno-functional properties By: Hiller, Beate; Lorenzen, Peter Chr. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 56 Issue: 2 Pages: 4 61-468 Published: JAN 23 2008	10/4= 2.5	
	Determination of exposed sulfhydryl groups in heated beta-lactoglobulin A using IAEDANS and mass spectrometry By: Kehoe, Joseph J.; Brodkorb, Andre; Molle, Daniel; et al. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 55 Issue: 17 Pages: 7107-7113 Published: AUG 22 2007	10/4= 2.5	
	Aggregation of beta-lactoglobulin regulated by glycosylation By: Broersen, Kerensa; Elshof, Marijke; de Groot, Jolan; et al. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 55 Issue: 6 Pages: 2 431-2437 Published: MAR 21 2007	10/4= 2.5	
	Effects of temperature, pH, and salt concentration on beta-lactoglobulin deposition kinetics studied by optical waveguide lightmode spectroscopy By: Krosiak, Marek; Sefcik, Jan; Morbidelli, Massimo	10/4= 2.5	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	<p>BIOMACROMOLECULES Volume: 8 Issue: 3 Pages: 963-970 Published: MAR 2007</p> <p>Interactions of milk proteins during heat and high hydrostatic pressure treatments - A review By: Considine, T.; Patel, H. A.; Anema, S. G.; et al. INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES Volume: 8 Issue: 1 Page s: 1-23 Published: MAR 2007</p> <p>Impact of thermal processing on the antioxidant mechanisms of continuous phase beta-lactoglobulin in oil-in-water emulsions By: Elias, Ryan J.; McClements, D. Julian; Decker, Eric A. FOOD CHEMISTRY Volume: 104 Issue: 4 Pages: 1402-1409 Published: 2007</p> <p>Influence of binding conjugated linoleic acid and myristic acid on the heat- and high-pressure-induced unfolding and aggregation of beta-lactoglobulin B By: Considine, Therese; Patel, Hasmukh A.; Singh, Harjinder; et al. FOOD CHEMISTRY Volume: 102 Issue: 4 Pages: 1270-1280 Published: 2007</p> <p>A novel conformation-dependent monoclonal antibody specific to the native structure of beta-lactoglobulin and its application By: Chen, WL; Liu, WT; Yang, MC; et al. JOURNAL OF DAIRY SCIENCE Volume: 89 Issue: 3 Pages: 912-921 Published: MAR 2006</p> <p>Determination of total antioxidant capacity of milk by CUPRAC and ABTS methods with separate characterisation of milk protein fractions By: Cekic, Sema Demirci; Demir, Asli; Baskan, Kevser Sozgen; et al. JOURNAL OF DAIRY RESEARCH Volume: 82 Issue: 2 Pages: 177-184 Published: MAY 2015</p> <p>Short communication: Effects of nanofiltration and evaporation on the physicochemical properties of milk protein during processing of milk protein concentrate By: Cao, Jialu; Zhang, Wei; Wu, Shaozong; et al. JOURNAL OF DAIRY SCIENCE Volume: 98 Issue: 1 Pages: 100-105 Published: JAN 2015</p> <p>Influence of moderate electric fields on gelation of whey protein isolate By: Rodrigues, Rui M.; Martins, Artur J.; Ramos, Oscar L.; et al. FOOD HYDROCOLLOIDS Volume: 43 Pages: 329-339 Published: JAN 2015</p>	<p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p> <p>10/4= 2.5</p>	
14	<p>Stănciuc, N., Hîntoiu, A., Stănciu, S., Râpeanu, G., 2010, Thermal treatment can modify the susceptibility of whey protein concentrate to enzymatic hydrolysis, <i>Innovative Romanian Food Biotechnology</i>, Vol. 7, Issues of September, pg.</p>	<p>10/4= 2.5</p>	

Nr. crt.	Descriere element	Punctaj	Total punctaj	
	30-36,	Impact of Commercial Precooking of Common Bean (<i>Phaseolus vulgaris</i>) on the Generation of Peptides, After Pepsin–Pancreatin Hydrolysis, Capable to Inhibit Dipeptidyl Peptidase-IV, L Mojica, K Chen, EG Mejía - Journal of food science, 2014, Volume 80, Issue 1, pages H188–H198	10/4= 2.5	
		Influence of denaturation and aggregation of β -lactoglobulin on its tryptic hydrolysis and the release of functional peptides Elena Leeba, Alexander Götz, Thomas Letzel, Seronei Chelulei Cheisona, Ulrich Kulozik, FOOD CHEMISTRY, Volume 187, 15 November 2015, Pages 545–554	10/4= 2.5	
15	Stănciuc, N., Râpeanu, G., 2010 , An overview of bovine α -lactalbumin structure and functionality, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> , New Series Year III (XXXIII), 34(2), pg. 82-93, ISSN 1221-4574.	Multiple reaction monitoring-based determination of bovine α -lactalbumin in infant formulas and whey protein concentrates by ultra-high performance liquid ...J Zhang, S Lai, Y Zhang, B Huang, D Li, Y Ren - Analytica chimica acta, 2012, Volume 727, 21 May 2012, Pages 47–53	10/2= 5	
		Hydroxyl radical-stressed whey protein isolate: chemical and structural properties, X Cui, YL Xiong, B Kong, X Zhao, N Liu Food and Bioprocess Technology 2012, Volume 5, Issue 6, pp 2454-2461	10/2= 5	
		Influence of pH on the structure and oleic acid binding ability of bovine α -lactalbumin, B Fang, M Zhang, L Jiang, H Jing, FZ Ren - Protein J. 2012 Oct;31(7):564-72	10/2= 5	
16	Pralea, D., Dumitrascu, L., Borda D., Stănciuc, N., 2011 , Functional properties of sodium caseinate hydrolysates as affected by the extent of chymotrypsinolysis, <i>Journal of Agroalimentary Processes and Technologies</i> , 17(3), 308-314;	Effects of microwave and ultrasound pretreatments on enzymolysis of milk protein concentrate with different enzymes, H Uluko, S Zhang, L Liu, J Chen, Y Sun... - International Journal of Food Science & Technology Volume 48, Issue 11, pages 2250–2257,	10/4= 2.5	
		Antioxidant activity of bovine casein hydrolysates produced by <i>Ficus carica</i> L.-derived proteinase, G Di Pierro, MB O'Keefe, A Poyarkov, G Lomolino... - Food chemistry, 2014, Volume 156, 1 August 2014, Pages 305–311	10/4= 2.5	
		Application of Asian pumpkin (<i>Cucurbita ficifolia</i>) serine proteinase for production of biologically active peptides from casein A Dąbrowska, M Szotysik, K Babij, M Pokora - Acta Biochimica Polonica, Vol. 60, No 1/2013 117–122	10/4= 2.5	
17	Hințiu, A., Râpeanu, G., Stanciu, S., Stănciuc, N., 2011 , The effect of pH and thermal treatment on some functional properties of whey proteins hydrolysates as measured by fluorescence spectroscopy, <i>Journal of Agroalimentary Processes and Technologies</i> , 17(2), 179-185.	Modeling the angiotensin-converting enzyme inhibitory activity of peptide mixtures obtained from cheese whey hydrolysates using concentration–response curves, N Estévez, P Fuciños, AC Sobrosa... - Biotechnology Progress, Volume 28, Issue 5, pages 1197–1206,	10/4= 2.5	
18	Arodu, I., Stănciuc, N., Dumitrascu, L., Răpeanu, G., Stanciu S., 2014 . Investigations towards understanding the thermal denaturation of lactoperoxidase. <i>International Dairy Journal</i> ,	An optical biosensor-based immunoassay for the determination of bovine serum albumin in milk and milk products By: Indyk, Harvey E.; Gill, Brendon D.;	10/5= 2	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	38(1), 47-54, Woollard, David C. INTERNATIONAL DAIRY JOURNAL Volume: 47 Pages: 72- 78 Published: AUG 2015		
	Dumitrascu, L., Stănciuc, N.* , Stanciu S., Râpeanu G. 2012 . Thermal inactivation of lactoperoxidase in goat, sheep and bovine milk – A comparative kinetic and thermodynamic study, Journal of Food Engineering, 113, 47-52.	Traditional cheeses: Rich and diverse microbiota with associated benefits Marie-Christine Montela, Solange Buchinb, Adrien Mallet, Céline Delbes-Paus, Dominique A. Vuitton, Nathalie Desmasures, Françoise Berthier INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY Volume 177, 2 May 2014, Pages 136–154	10/4= 2,5
Micellar interaction study of synthetic antioxidant (BHA) and sodium dodecyl sulfate (SDS) in aqueous solution for potential pharmaceutical/food applications Poonam Sharma, Varun Bhardwaj, Tanvi Chaudhary, Ishita Sharma, P. Kumar, S. Chauhan, JOURNAL OF MOLECULAR LIQUIDS VOLUME 187, NOVEMBER 2013, PAGES 287–293		10/4= 2,5	
Total Solids Content and Degree of Hydrolysis Influence Proteolytic Inactivation Kinetics Following Whey Protein Hydrolysate Manufacture Celia Conesa and Richard J. FitzGerald* Department of Life Sciences, University of Limerick, Limerick, Ireland JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, 2013, 61 (42), pp 10135–10144		10/4= 2,5	
Effect of low methoxyl (LM) pectin complexation on the thermal and proteolytic inactivation of lysozyme: A kinetic study Sarah Ormus, Nadia Oulahal, Claude Noël, Pascal Degraeve, Adem Gharsallaoui FOOD HYDROCOLLOIDS, Volume 43, January 2015, Pages 812–818		10/4= 2,5	
Stanciu, S., Dumitrascu, L., Ion, R. Nistor, C., Stănciuc, N. , 2013 , The effects of horse meat scandal on Romanian meat market, SEA - Practical Application of Science, Volume I, Issue 1 (1), 2013: 174 - 181	Identification of meat species in pet foods using a real-time polymerase chain reaction (PCR) assay, By: Tara A. Okuma, Rosalee S. Hellberg, FOOD CONTROL, Volume 50, April 2015, Pages 9–17	10/5= 2,00	
	Determination of the animal origin of meat and gelatin by MALDI-TOF-MS Christophe Flaudrops, Nicholas Armstrong, Didier Raoult, Eric Chabrière JOURNAL OF FOOD COMPOSITION AND ANALYSIS. Volume 41, August 2015, Pages 104–112	10/5= 2,00	
3.1.2. Citări în reviste BDI			
	Lucrearea citată	Lucrearea care citează	
1.	Stănciuc, N., Hințoiu, A., Stanciu, S. , Râpeanu, G., 2010 , Thermal treatment can modify the susceptibility of whey protein concentrate to enzymatic hydrolysis, Innovative Romanian Food Biotechnology, Vol. 7, Issues of September, 30-36, http://www.bioaliment.ugal.ro/ejournal.html	Leeb, E., Kulozik, U., Cheison, C. S., 2011, Thermal pre-treatment of β-Lactoglobulin as a tool to steer enzymatic hydrolysis and control the release of peptides, Procedia Food Science, 1(2011), 1540–1546, 11th International Congress on Engineering and Food (ICEF11)	5/4= 1,25
			22,32

Nr. crt.	Descriere element	Punctaj	Total punctaj
	<p>Salazar-Posada, C., López-Padilla, A., Cano-Salazar, J. A., 2012, Efecto del pH y la temperatura en la hidrólisis enzimática de subproductos de la industria bovina, Revista Lasallista de Investigación, 9, (2), 26-32</p> <p>Zhang, M, Mu, T., 2012, Effects of pre-heating treatment on enzymolysis characteristics of sweet potato protein, Transactions of the Chinese Society of Agricultural Engineering, 28, Supplement 1(7):356-362</p> <p>Sun, M., Mu, T., Sun, H., Zhang. M., 2014, Digestibility and Structural Properties of Thermal and High Hydrostatic Pressure Treated Sweet Potato (<i>Ipomoea batatas</i> L.) Protein, Plant Foods for Human Nutrition, 69(3), 270-275</p> <p>Zhao, G., Wang, X., Wang, H., 2012, Effects of different methods on polyphenols extraction from walnut green husk." Transactions of the Chinese Society of Agricultural Engineering 28. Supplement 1 (2012): 351-355.</p> <p>Samaraweera, H., Lee, E. J., & Ahn, D. U., 2012. Manuscript to be submitted to Journal of Agriculture and Food Chemistry. Production and characterization of phosphopeptides from egg yolk phosvitin, 38.</p> <p>Estévez, N., Fuciños, P., Sobrosa, A. C., Pastrana, L., Pérez, N., Luisa Rúa, M., 2012. Modeling the angiotensin-converting enzyme inhibitory activity of peptide mixtures obtained from cheese whey hydrolysates using concentration-response curves. Biotechnology Progress, 28 (5), 1197-1206.</p> <p>Mojica, L., Chen, K., & Mejía, E. G., 2014. Impact of Commercial Precooking of Common Bean (<i>Phaseolus vulgaris</i>) on the Generation of Peptides, After Pepsin-Pancreatin Hydrolysis, Capable to Inhibit Dipeptidyl Peptidase - IV. Journal of Food Science. 0(1):188-98.</p> <p>Leeb, E. Götz, A., Letzelc, T., Cheisona, S.C., Kulozika, U., 2015, Influence of denaturation and aggregation of β-lactoglobulin on its tryptic hydrolysis and the release of functional peptides, Food Chemistry, 187 (15):545-554,</p>	<p>5/4= 1,25</p> <p>5/4= 1,25</p> <p>5/4= 1,25</p> <p>5/4= 1,25</p> <p>5/4= 1,25</p> <p>5/4= 1,25</p> <p>5/4= 1,25</p> <p>5/4= 1,25</p>	
2.	<p>Stănciuc N., Dumitrascu L., Stanciu S., Râpeanu G. 2011. γ-glutamyl transferase inactivation in milk and cream: a comparative kinetic study, Innovative Food Science and Emerging Technologies, 12, 56-61.</p> <p>Ziobro, G. C., & McElroy, K. M., 2013. Fluorometric Detection of Active Alkaline Phosphatase and Gamma-Glutamyl Transferase in Fluid Dairy Products from Multiple Species. Journal of Food Protection, 76(5), 892-898.</p>	<p>5/4= 1,25</p> <p>5/4= 1,25</p>	
3.	<p>Stanciu, S., Dumitrascu, L., Ion, R.M., Nistor, C., Stănciuc, N., 2013, The effects of horse meat</p> <p>Stanciu, S., 2014, The Romanian swine market in the EU context, Annals of "Dunarea</p>	<p>5/5= 1</p>	

Nr. crt.	Descriere element	Punctaj	Total punctaj	
	scandal on Romanian meat market. SEA- Practical Application of Science, 01:174-181	de Jos" University of Galati Fascicle I. Economics and Applied Informatics, Print ISSN 1584-04009, Online ISSN 2344-441X, No.3/2014:87-96		
		Stanciu, S., 2014, Resilience in the Romanian food processing sector, Economic and Social Development Book of Proceedings: 295-305. Varazdin: Varazdin Development and Entrepreneurship Agency (VADEA). (Dec 19, 2014):295-305	5/5= 1	
		Fludropsa, C., Armstronga, N., Raoulb, D, Chabrièreb, E., Determination of the animal origin of meat and gelatin by MALDI-TOF-MS, Journal of Food Composition and Analysis, 41: 104-112	5/5= 1	
		Okuma, T.A. Hellberg, R.S., 2014, Identification of meat species in pet foods using a real-time polymerase chain reaction (PCR) assay, Food Control, 50(2015), 9-17	5/5= 1	
4	Rotaru, G., Sava, N., Borda, D., Stanciu, S., 2005, Food quality and safety management systems: a brief analysis of the individual and integrated approaches, Scientifical Researches. Agroalimentary Processes and Technologies, 11(1), 229-236	Madhvi, D., 2015, Total Quality Management Practices in Food Industry, International Journal of Advanced Scientific and Technical Research, 5(2): 616-620	5/4= 1,25	
5	Stănciuc N., Dima, S. Răpeanu G. 2011, Effect of calcium addition on the thermal denaturation of bovine apo-α-lactalbumin – a Preliminary study, Innovative Romanian Food Biotechnology, Vol. 9, Issue of September, 45-51.	Comparison of different molecular forms of glutamine synthetase from Bacillus brevis Bb G1 by fluorescence spectroscopy, S Abraham - Innovative Romanian Food Biotechnology, 2013, 12, 69-74	5/3= 1,66	
		Ligand induced conformational changes of glutamine synthetase from Bacillus brevis Bb G1 under non sporulating conditions-a fluorescence study, S Abraham - Innovative Romanian Food Biotechnology, 2013, 13, 45-52	5/3= 1,66	
3.3. Membru în colectivele de redacție sau comitete științifice al revistelor și manifestărilor științifice, organizator de manifestări științifice/Recenzor pentru reviste si manifestări științifice naționale și internaționale indexate ISI				
3.3.1. Recenzor reviste ISI				
1	LWT- Food Science and Technology	15	135	
2	Food analytical methods	15		
3	Small Ruminat Research	15		
4	Food and Agriculture Immunology	15		
5	Food and Bioprocess Technology	15		
6	Brazilian Journal of Chemical Engineering	15		
7	Spectrochimica Acta	15		
8	Food Analytical Methods	15		
9	Food Research International	15		
3.3.2. Recenzor BDI				
1.	The Annals of the University Dunarea de Jos of Galati Fascicle VI - Food Technology	10		
2.	Innovative Romanian Food Biotechnology	10		
3.3.3 Membru în colectivele de redacție sau comitete științifice al revistelor și manifestărilor științifice				
1.	Membru in comitetul stiintific The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843-5157, e-ISSN 2068-259X, http://www.ann.ugal.ro/tpa/editorial_board.htm	10	35	
2.	Membru in comitetul stiintific la simpozionul Euroaliment 2013 http://www.euroaliment.ugal.ro/sci_com_ea13.htm	5		
3.4 Experienta de management				

Nr. crt.	Descriere element	Punctaj	Total punctaj
3.4.2 Membru organisme conducere			
1	Prodecan Facultatea de Știința și Ingineria Alimentelor	1.00	1,00

CRITERII OPȚIONALE

3.5. Premii (Premii Academia Română, academii de ramură, alte premii în domeniu, premii internaționale)			
3.5.2. ASAS, AOSR, academii de ramură și CNCSIS			
1.	2008 Premiul Dumitru Moțoc al Academiei de Științe Agricole și Silvicultură „Gheorghe Ionescu-Șișești” pentru lucrarea „Alimente ecologice. Alimentele și sănătatea”, coautor	15	240
2	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N. , Dumitrascu L., Stanciu S., Râpeanu G. 2011 . γ -glutamyl transferase inactivation in milk and cream: a comparative kinetic study, <i>Innovative Food Science and Emerging Technologies</i> , 12, 56–61.	15	
3	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N. , Ardelean A., Diaconu V., Râpeanu G., Stanciu S., Nicolau, A. 2011 , Kinetic and thermodynamic parameters of alkaline phosphatase and γ – glutamyl transferase inactivation in bovine milk, <i>Dairy Science & Technology (formerly Le Lait)</i> , 91, 701–717.	15	
4	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N. , Râpeanu G., Bahrim G., Aprodu I. 2012 , pH and Heat-induced structural changes of bovine apo- α -lactalbumin, <i>Food Chemistry</i> , 131, 956-963.	15	
5	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N. , Aprodu I., Râpeanu G., Bahrim G. 2012 . Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine β -lactoglobulin, <i>Innovative Food Science and Emerging Technologies</i> , 15, 50-56.	15	
6	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Dumitrascu L., Stănciuc N., Stanciu S., Râpeanu G. 2012 . Thermal inactivation of lactoperoxidase in goat, sheep and bovine milk – A comparative kinetic and thermodynamic study, <i>Journal of Food Engineering</i> , 113, 47-52.	15	
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8	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Dumitrascu L., Stănciuc N. , Stanciu S. 2013 . The effect of heat treatment on γ -glutamyl transferase activity in non-bovine and bovine milk – A comparative kinetic and thermodynamic investigation. <i>LWT - Food Science and Technology</i> 5, 325–330.	15	
9	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N. , Aprodu I., Râpeanu G., Van der Placken I., Bahrim G., Hendrickx M. 2013 , Analysis of the thermally induced structural changes of bovine lactoferrin, <i>Journal of Agricultural and Food Chemistry</i> , 61 (9), 2234–2243.	15	
10	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N. , Aprodu I., Râpeanu G., Bahrim G. 2013 . pH- and heat-induced structural changes of bovine α -lactalbumin in response to oleic acid binding, <i>European Food Research and Technology</i> , 236(2), 257-266.	15	
11	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Dumitrascu L., Moschopoulou E., Aprodu I., Stanciu S., Stănciuc N. , 2013 , Assessing the heat induced changes in major cow and non- cow whey proteins conformation on kinetic and thermodynamic basis, <i>Small Ruminant Research</i> , 111(1), 129-138.	15	
12	Aprodu I., Stănciuc N., Banu I., Bahrim G. 2013. Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods, <i>Journal of the Science of Food and Agriculture</i> , 93, 794–802.	15	
13	Premii acordate de UEFISCDI în cadrul programului Resurse Umane Nistor O-V., Stănciuc N., Aprodu I., Botez E. 2014. New insights into heat induced structural changes of pectin methyltransferase on fluorescence spectroscopy and molecular modeling basis. <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i> . 128, 15-21.	15	
14	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Ioniță E., Stănciuc N., Aprodu I., Râpeanu G., Bahrim G. 2014. pH-induced structural changes of tyrosinase from <i>Agaricus bisporus</i> using fluorescence and in silico methods. <i>Journal of the Science of Food and Agriculture</i> , 94(11), 2338-44.	15	
15	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Ioniță E., Aprodu I., Stănciuc N., Râpeanu G., Bahrim G. 2014. Advances in structure–function relationships of tyrosinase from <i>Agaricus bisporus</i> – Investigation on heat-induced conformational changes. <i>Food Chemistry</i> , 156, 129–136.	15	
16	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Aprodu I., Stănciuc, N.,	15	

	Dumitrascu, L., Rapeanu, G., Stanciu S., 2014. Investigations towards understanding the thermal denaturation of lactoperoxidase. International Dairy Journal, 38(1), 47-54.		
3.6 Membru in academii, organizatii, asociatii profesionale de prestigiu, nationale si internationale, apartenenta la organizatii din domeniul educatiei si cercetarii			
3.6.4.2 Asociatii profesionale nationale			
3.	Asociatia Specialistilor din Industria Laptelui	2	2
3.6.5. Consilii si organizatii in domeniul educatiei si cercetarii			
2.	Expert evaluator CNCSIS	10	10
PUNCTAJ TOTAL A3			769,77
PUNCTAJ TOTAL A1+A2+A3			1869,26

Îndeplinirea condițiilor minime, conform Ordinului Ministrului ECTS nr. 6.560/2012 privind aprobarea standardelor minime necesare și obligatorii pentru conferirea titlurilor didactice din învățământul superior și a gradelor profesionale de cercetare-dezvoltare

Criterii Comisia 14 (conform MONITORUL OFICIAL AL ROMÂNIEI, Partea I, Nr. 890 bis/27.XII.2012 27)

Nr. crt.	Domeniul de activitate	Conditii Profesor		Gradul de îndeplinire a condițiilor minime (%)
		Minimale	Realizate	
1.	Activitatea didactică / profesională (A1)	Minim 100 puncte	126,35 puncte	126,35 %
2.	Activitatea de cercetare (A2)	Minim 260 puncte	1003,14 puncte	385,82 %
3.	Recunoaștere și impactul activității (A3)	Minim 40 puncte	769,77 puncte	1924,42%
TOTAL		400 puncte	1869,26 puncte	458,75%

Conf. univ. dr. ing. Nicoleta STĂNCIUC