

## FIȘA DE VERIFICARE

a îndeplinirii standardelor minimale CNATDCU<sup>1</sup>

Nume și prenume: Rapeanu Gabriela

Gradul didactic: Profesor dr.

Departamentul: Știința Alimentelor, Ingineria Alimentelor, Biotehnologii și Acvacultură

### Centralizare punctaje pe domenii de activitate

Nr. crt.	Domeniul de activitate	Condiții profesor		Grad de realizare, %
		Minimale	Realizat	
1	A1: Activitatea didactică/Profesională	100 puncte	216,48 puncte	216,48
2	A2: Activitatea de cercetare	260 puncte	1402,19 puncte	539,30
3	A3: Recunoașterea și impactul activității	60 puncte	1619,2 puncte	2698,66
Total		420 puncte	3237,87 puncte	770,92

### A1: ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ

Nr. crt.	Descriere element	Punctaj	Total punctaj
<b>1.1. Cărți și capitole în cărți de specialitate</b>			
<b>1.1.1. Cartii/ capitole ca autor</b>			
<b>Internationale</b>			
1	Stănciuc N., Răpeanu G., 2019, Kinetics of Phytochemicals Degradation During Thermal Processing of Fruits Beverages, Non-Alcoholic Beverages, 407-440.	8	22,16
2	Croitoru C., Răpeanu G., 2019 - <i>New Insights on Winemaking of White-Grapes</i> . In: <i>Fermented Beverages – Volume 5, The Science of Beverage - First Edition</i> (Grumezescu A.M. & Holban A.M. Eds.), ISBN 9780128152713, Woodhead Publishing, Elsevier, 674 pg, 103 – 145, 2019 ( <a href="https://www.elsevier.com/">https://www.elsevier.com/</a> )	10,5	
3	Stănciuc N., Răpeanu G., Aprodu, I. 2018. Tailoring the Functional Benefits of Whey Proteins by Encapsulation: A bottom-up Approach. In Deepak Kumar Verma, Ami Patel and Prem Prakash Srivastav (Eds): <i>Bioprocessing Technology in Food and Health</i> , Apple Academic Press, Inc.	2	
4	Răpeanu G., Bahrim G., Stănciuc, N. 2014. Microorganism Metabolic Activity Stimulation by Polyphenols, In Watson, R.R., Preedy, P.R., Zibadi, S. (Eds.), <i>Polyphenols in Human Health and Disease</i> , Academic Press, Elsevier, London, NW1 7BY, UK (ISBN: 978-0-12-398456-2), pp. 513-522.	1,66	
<b>1.1.1.2. Naționale</b>			
1	Stănciuc, N., Răpeanu, G., Stanciu, S. 2011, <i>Trasabilitate. Concepte fundamentale și specifice laptelui și produselor lactate</i> , Ed. Academica, ISBN 978-973-8937-73-4, 270 pag.	18	164,7
2	Răpeanu G., 2010, <i>Controlul falsificării produselor alimentare</i> , Ed. Didactica și Pedagogica București, ISBN 978-973-30-2726-3, 260 pg.	52	
3	Bulancea M., Răpeanu G., 2009, <i>Autentificarea și identificarea falsificării produselor alimentare</i> , Ed. Didactica și Pedagogica București, ISBN 978-973-30-2507-8, 409 pg.	40,9	
4	Răpeanu G., 2008, <i>Îmbrunarea enzimatică a musturilor și vinurilor</i> , Editura Didactică și	36,2	

<sup>1</sup> Ordinul nr. 6129/2016, Criterii Comisia de Ingineria Resurselor Vegetale și Animale

	Pedagogică, București, ISBN 978-973-30-2058-5, 181 pg.		
5	Croitor N., Răpeanu G., 2008, Fructele și legumele, In Alimentele ecologice, Editor G.M. Costin, Ed. Academica, ISBN 978-973-8937-39-0, 16 pg.	1,6	
6	Bulancea M., Răpeanu G., 2001, Metode de determinare a falsificărilor produselor alimentare, Ed. Fundației Universitare „Dunărea de Jos” Galați, ISBN 973-8352-11-8, 160 pg.	16	
1.2	<b>Suport didactic</b>		
1	Bauturi in alimentatie publica si turism curs DFCTT, 2017, 117 pg	14,62	14,62
<b>1.3. Coordonare de programe de studii, organizare si coordonare programe de formare continua si proiecte educationale (POS, ERASMUS, sa)</b>			
1	Coordonator domeniu doctorat IPA SI BIOTEHNOLOGII	15	15
		<b>Total punctaj A1</b>	<b>216,48</b>

#### Restricții

- Cărți/capitole ca autor – minimum 2 in calitate de prim autor, cel puțin o carte publicată după ultima promovare sau în ultimii 5 ani; Cerință îndeplinită
- Punctaj minim pentru A1 – 100 puncte Cerință îndeplinită

## A2: ACTIVITATE DE CERCETARE

Nr. crt.	Descriere element	Punctaj	Total punctaj
<b>2.1. Articole în reviste cotate ISI Thomson Reuters și în volume indexate ISI proceedings</b>			
1.	Gheonea (Dima), I., Aprodu, I., Enachi, E., Horincar, G., Bolea, C.A., Bahrim, G.E., Răpeanu, G., Stănciuc, N. Investigations on thermostability of carotenoids from tomato peels in oils using a kinetic approach. <i>Journal of Food Processing and Preservation</i> , 2019:e14303.	7,59	820.19
2.	Aprodu, I., Milea, S.A., Anghel, R.M., Enachi, E., Barbu, V., Crăciunescu, O., Răpeanu, G., Bahrim, G.E., Oancea, A., Stănciuc, N. 2019. New Funcțional Ingredients Based on Microencapsulation of Aqueous Anthocyanin-Rich Extracts Derived from Black Rice ( <i>Oryza sativa</i> L.), <i>Molecules</i> , 24 Issue: 18, DOI: 10.3390/molecules24183389	9.62	
3.	Condurache, N.N., Aprodu, I., Crăciunescu, O., Tafia, R., Horincar, G., Barbu, V., Enachi, E., Răpeanu, G., Bahrim, G.E., Oancea, A., Stănciuc, N. 2019. Probing the Functionality of Bioactives from Eggplant Peel Extracts Through Extraction and Microencapsulation in Different Polymers and Whey Protein Hydrolysates, <i>Food and Bioprocess Technology</i> , 12, 1316-1329.	8,69	
4.	Milea, A.S., Vasile, A.M., Cîrciumaru, A., Dumitrașcu, L., Barbu, V., Răpeanu, G., Bahrim, G.E., Stănciuc, N. 2019. Valorizations of Sweet Cherries Skins Phytochemicals by Extraction, Microencapsulation and Development of Value-Added Food Products. <i>Foods</i> , 8, Article Number 188, DOI: 10.3390/foods8060188.	11.9	
5	Constantin, O.E., Kukurova, K., Dasko, L., Stănciuc, N., Ciesarova, Z., Croitoru, C., Răpeanu, G. 2019. Modelling Contaminant Formation during Thermal Processing of Sea Buckthorn Puree. <i>Molecules</i> , 24 Article Number: 1571, DOI: 10.3390/molecules24081571	27,3	
6.	Constantin, O.E., Kukurova, K., Dasko, L., Stănciuc, N., Ciesarova, Z., Croitoru, C., Răpeanu, G. 2019. Effect of Thermal Processing on Simultaneous Formation of Acrylamide and Hydroxymethylfurfural in Plum Puree <i>Polish Journal of Food and Nutrition Sciences</i> , 69, 179-189, DOI: 10.31883/pjfn/106128.	18,64	
7.	Milea, A.S., Aprodu, I., Vasile, A.M., Barbu, V., Răpeanu, G., Bahrim, G.E., Stănciuc, N. 2019. Widen the functionality of flavonoids from yellow onion skins through extraction and microencapsulation in whey proteins hydrolysates and different polymers. <i>Journal of Food Engineering</i> , 251, 29-35.	15,35	
8.	Enachi, E., Grigore-Gurgu, L., Aprodu, I., Stănciuc, N., Dalmadi, I., Bahrim, G., Răpeanu, G., & Croitoru, C. 2019. Extraction, purification and processing stability of peroxidase from plums ( <i>Prunus domestica</i> ), <i>International Journal of Food Properties</i> , 21:1, 2744-2757, DOI: 10.1080/10942912.2018.1560311.	7.87	
9.	Horincar, G., Aprodu, I., Barbu, V., Răpeanu, G., Bahrim, G.E., Stănciuc, N. 2019. Interactions of flavonoids from yellow onion skins with whey proteins: Mechanisms of binding and microencapsulation with different combinations of polymers. <i>Spectrochimica Acta Part A-Molecular and Biomolecular Spectroscopy</i> , 215, 158-167.	15,6	
10.	Oancea, A.M., Onofrei, C., Turturică, M., Bahrim, G., Răpeanu, G., Stănciuc, N. 2018. The kinetics of thermal degradation of polyphenolic compounds from elderberry ( <i>Sambucus nigra</i> L.) extract, <i>Food Science and Technology International</i> . <a href="https://doi.org/10.1177/1082013218756139">https://doi.org/10.1177/1082013218756139</a>	7,47	
11.	Ursache, F.M., Andronoiu, D.G., Ghinea, I.O., Barbu, V., Ioniță, E., Dumitrașcu, L., Bolez, E., Răpeanu, G., Stănciuc, N. 2018. Valorizations of carotenoids from sea buckthorn extract by	9,66	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	microencapsulation and formulation of value-added food products, <i>Journal of Food Engineering</i> , 219, 16-24.		
12.	Stănciuc N., Aprodu, I., Turturica, M., Oancea, A.M., Barbu, V., Ionita, E., Răpeanu, G., Bahrim, G. 2018. Investigations on binding mechanisms and microencapsulation of bioactives from elderberry ( <i>Sambucus nigra</i> L.) by whey proteins isolate, <i>Journal of Food Engineering</i> , 223, 197-207.	10,87	
13.	Ursache, F.M., Ghinea, I.O., Turturică, M., Aprodu, I., Răpeanu, G., Stănciuc, N. 2017. Phytochemicals content and antioxidant properties of sea buckthorn ( <i>Hippophae rhamnoides</i> L.) as affected by heat treatment – Quantitative spectroscopic and kinetic approaches, <i>Food Chemistry</i> , 233, 442–449.	19,26	
14.	Oancea, A.M., Turturică, M., Bahrim, G., Răpeanu, G., Stănciuc, N. 2017. Phytochemicals and antioxidant activity degradation kinetics during thermal treatments of sour cherry extract. <i>LWT - Food Science and Technology</i> , 82, 139-146.	14,31	
15.	Oancea, A.M., Aprodu, I., Ghinea, I.O., Barbu, V., Ioniță, E., Bahrim, G., Răpeanu, G., Stănciuc, N. 2017. A bottom-up approach for encapsulation of sour cherries anthocyanins by using $\beta$ -lactoglobulin as matrices. <i>Journal of Food Engineering</i> , 210, 83–90.	10,87	
16.	Stănciuc, N., Turturică, M., Oancea A.M., Barbu, V., Ionita, E., Aprodu, I., Răpeanu, G. 2017. Microencapsulation of anthocyanins from grapes skins by whey proteins isolates and different polymers, <i>Food and Bioprocess Technology – An International Journal.</i> , 10, 1715–1726.	21,86	
17.	Aprodu, I., Ursache, F.M., Turturică, M., Răpeanu, G., Stănciuc, N. 2017. Thermal stability of the complex formed between carotenoids from sea buckthorn ( <i>Hippophae rhamnoides</i> L.) and bovine $\beta$ -lactoglobulin. <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i> , 173:562-571	15,14	
18.	Ioniță, E., Gurgu, L., Aprodu, I., Stănciuc, N., Dalmadi, I., Bahrim, G., Răpeanu, G. 2017. Characterization, purification, and temperature/pressure stability of polyphenol oxidase extracted from plums ( <i>Prunus domestica</i> ), <i>Process Biochemistry</i> , 56, 177-185.	21,4	
19.	Turturică M., Stănciuc N., Bahrim G., Răpeanu G., 2016, Investigations on sweet cherry phenolic degradation during thermal treatment based on fluorescence spectroscopy and inactivation kinetics, <i>Food and Bioprocess Technology</i> , 9(10), 1706	21,88	
20.	Turturică M., Stănciuc N., Bahrim G., Răpeanu G., 2016, Effect of thermal treatment on phenolic compounds from plum ( <i>Prunus domestica</i> ) extracts – a kinetic study – <i>Journal of Food Engineering</i> , 171, 200	19,13	
21.	Constantin O. E., Skrt M., Poklar Ulrih N., Răpeanu G., 2015, Anthocyanins profile, total phenolics and antioxidant activity of two Romanian red grape varieties: Fetească neagră and Băbească neagră ( <i>Vitis vinifera</i> ), <i>Chemical papers</i> , 69(12), 1573	12,88	
22.	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. <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i> 147:43-50.	27,04	
23.	Constantin O. E., Kukurová K., Neagu C., Bednáriková A., Ciesarová Z., Răpeanu G*, 2014, Modelling of acrylamide formation in thermally treated red bell peppers ( <i>Capsicum annuum</i> L.), <i>European Food Research and Technology</i> , 238(1), 149-156.	17,58	
24.	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. <i>Food Chemistry</i> , 156, 129–136.	18,564	
25.	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. <i>Journal of the Science of Food and Agriculture</i> , 94(11), 2338-2344.	12,51	
26.	Aprodu I., Stănciuc N., Dumitrascu L., Răpeanu G., Stănciuc S., 2014. Investigations towards understanding the thermal denaturation of lactoperoxidase, <i>International Dairy Journal</i> , 38(1), 47-54.	14,18	
27.	Dumitrascu L., Stănciuc N., Stănciuc, S., Răpeanu, G. 2014. Inactivation kinetics of alkaline phosphatase from different species of milk using quinoyl phosphate as a substrate, <i>Food Science and Biotechnology</i> , 23(6), 1773-1778.	9,53	
28.	Dumitrascu L., Moschopoulou E., Aprodu I., Stănciuc S., Răpeanu G., 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(1-3), 129-138.	7,83	
29.	Bichescu C., Bahrim G., Stănciuc N., Răpeanu G*, 2013, Effect of maceration on the making of Feteasca neagra wines, <i>Journal of Food, Agriculture &amp; Environment</i> , 11(1), 273-277.	16,85	
30.	Stănciuc N., Aprodu I., Răpeanu G., van der Plancken I., Bahrim G., Hendrickx M., 2013, Analysis	14,52	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	of the Thermally Induced Structural Changes of Bovine Lactoferrin, Journal of Agricultural and Food Chemistry, 61(9), 2234-2243.		
31.	Stanciuc N., Aprodu I., Răpeanu G., Bahrim G., 2013, pH- and heat-induced structural changes of bovine alpha-lactalbumin in response to oleic acid binding, European Food Research and Technology, 236(2), 257-266.	13,185	
32.	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, Journal of Food Engineering, 113(1), 47-52.	19,13	
33.	Postolache E., Popescu C., Ciubuca A., Răpeanu G., Bulancea M., 2012, Dynamics of oxidative enzymes activity during the white grapes wine-making, Journal of Environmental Protection and Ecology, 13(3), 1608-1615.	6,352	
34.	Stănciuc, N., Răpeanu, G., Bahrim G., Aprodu I., 2012, pH and heat-induced structural changes of bovine apo- $\alpha$ -lactalbumin, Food Chemistry, 94(2), 953-961.	22,545	
35.	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, 5(6), 2160-2171.	35,008	
36.	Codreși C., Alexe P., Răpeanu G*, 2012, Synergy between selected yeast and $\beta$ -glucosidase activity of enzymatic preparations used to obtain Chardonnay wines, Journal of Food, Agriculture & Environment, 10(2), 94-98.	22,46	
37.	Stănciuc, N., Aprodu I., Răpeanu, G., Bahrim G., 2012, Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine beta-lactoglobulin, Innovative Food Science & Emerging Technologies, 15, 50-56.	17,49	
38.	Aboubakar, Bonciu C., Răpeanu, G., Njintang, N., Mbofung C.M., Bahrim G., 2012, Biochemical and structural changes of taro ( <i>Colocasia esculenta</i> ) tubers during simple thermal treatments (low temperature) or in combination with chemicals, Food Bioprocess Technology, 5(7), 2739-2747.	14,58	
39.	Stănciuc, N., Ardelean, A., Diaconu, V., Răpeanu, G., Stanciu, S., Nicolau, A., 2011, Kinetic and thermodynamic parameters of alkaline phosphatase and $\gamma$ - glutamyl transferase inactivation in bovine milk, Dairy Science & Technology (formerly Le Lait), 91(6), 701-717. (DOI: 10.1007/s13594-011-0028-3).	7,92	
40.	Stănciuc, N., Dumitrascu, L., Stanciu, S., Răpeanu, G., 2011, $\gamma$ -glutamyl transferase inactivation in milk and cream: a comparative kinetic study, Innovative Food Science and Emerging Technologies, 12, 56-61.	17,49	
41.	Stănciuc, N., Răpeanu, G., 2010, Identification of adulterated sheep and goat cheeses marketed in Romania by immunocromatographic assay, Food and Agriculture Immunology, Vol. 21, Issue 2, 157-164.	22,34	
42.	Stănciuc, N., Răpeanu, G., Stanciu, S., 2010. Quantitative evaluation on Maillard reactions in model systems: a kinetic study, Romanian Biotechnological Letters, Vol. 15, No.3, 5329-5339.	10,67	
43.	Badea V., Balaban D.P., Răpeanu G., Amariei C., Badea C.F., 2009, The antibacterial activity evaluation of <i>Cystoseira barbata</i> biomass and some alginates upon bacteria from oropharyngeal cavity, Romanian Biotechnological Letters, 14(6), 4851-4857.	6,404	
44.	Răpeanu G., Bolocan A., Gazi I., Bahrim G., 2008, Metabolic activity stimulation of the wine yeasts by polyphenols extracted from red grapes, Romanian Biotechnological Letters, 13(5), 9-16.	16,01	
45.	Răpeanu G., Parfene G., Horincar V., Polcovnicu C., Ionescu L., Bahrim G., 2008, Confirmation and identification of <i>Listeria</i> species from fresh lettuce, Romanian Biotechnological Letters, 13(6), 32-36.	10,67	
46.	Răpeanu G., Van Loey A., Smout C., Hendrickx M., 2006, Biochemical characterisation and process stability of polyphenoloxidase extracted from Victoria grapes ( <i>Vitis Vinifera</i> ssp. <i>Saliva</i> ), Food Chemistry, 94(2), 253-261.	45,09	
47.	Răpeanu G., Van Loey A., Smout C., Hendrickx M., 2006, Thermal and high pressure inactivation kinetics of Victoria grape polyphenol oxidase from model systems to real system studies, Journal of Food Process Engineering, 29 (3), 269-286.	18,76	
48.	Dalmadi I., Răpeanu G., Van Loey A., Smout C., Hendrickx M., 2006, Characterisation and inactivation by thermal and pressure processing of strawberry ( <i>fragaria ananassa</i> ) polyphenol oxidase: a kinetic study, Journal of Food Biochemistry, 30(1), 56-76.	8,412	
49.	Răpeanu G., Van Loey A., Smout C., Hendrickx M., 2005, Thermal and high pressure inactivation kinetics of polyphenol oxidase in Victoria grape must, Journal of Agricultural and Food Chemistry, 53(8), 2988-2994.	43,57	
50.	Răpeanu G., Van Loey A., Smout C., Hendrickx M., 2005, Effect of pH on thermal and/or pressure inactivation of Victoria grape ( <i>Vitis Vinifera</i> ssp. <i>Saliva</i> ) polyphenol oxidase: a kinetic study, Journal of Food Science, 70(5), E301-307.	30,41	

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.	Horincar, G., Enachi, E., Stănciuc, N., Răpeanu, G. 2019. Extraction and characterization of bioactive compounds from eggplant peel using ultrasound – assisted extraction, The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology (2019), 43(1), 40-53	3.75	
2.	Radu (Lupoae) D., Răpeanu, G., Bahrim, G.E., Stănciuc, N., 2019. Investigations on thermal degradation of phytochemicals from lavender extract. The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology (2019), 43(2), 33-47	3.75	
3.	Ursache, M.F., Botez, E., Răpeanu, G., Stănciuc, N. 2017. pH induced structural changes of the complex formed between carotenoids from sea buckthorn ( <i>Hippophae rhamnoides</i> L.) and bovine $\beta$ -lactoglobulin. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 41, 62-74.	15/4= 3,75	
4.	Oancea A. M., Stănciuc N., Răpeanu G., Aprodu I., Bahrim G., 2016, Binding properties of $\beta$ -lactoglobulin with polyphenols – A review, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology 40(2), 9-19.	15/5=3	
5.	Turturică M., Oancea A. M., Răpeanu G., Bahrim G., 2015, <i>Anthocyanins: naturally occurring fruit pigments with functional properties</i> , The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 39(1), 9-24	15/4=3,7 5	
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 <a href="http://www.ann.ugal.ro/lpa/ft_2012_no_1.htm">http://www.ann.ugal.ro/lpa/ft_2012_no_1.htm</a>	15/4=3,7 5	
7.	Codreși C., Alexe P., Răpeanu G., 2012, Effect of $\beta$ -glucosidases in the making of Chardonnay wines, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 36(1), 9-17. <a href="http://www.ann.ugal.ro/lpa/ft_2012_no_1.htm">http://www.ann.ugal.ro/lpa/ft_2012_no_1.htm</a>	15/3=5	
8.	Codreși C., Răpeanu G., Alexe P., 2012, <i>Evolution of flavoured compounds during maturation of Chardonnay grapes</i> , Journal of Agroalimentary Processes and Technologies, 18(3), 242-246.	15/3=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, <i>Journal of Agroalimentary Processes and Technologies</i> . 17(2), 179-185.	15/4=5	
10.	Stănciuc N., Dima, S. Răpeanu G., 2011, Effect of calcium addition on the thermal denaturation of bovine apo- $\alpha$ -lactalbumin – a Preliminary study, <i>Innovative Romanian Food Biotechnology</i> , Vol. 9, Issue of September, 45-51.	15/3=5	210
11.	Itu N., Răpeanu G., Hopulele T., 2011, Effect of maceration enzymes addition on the aromatic white winemaking, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology 35(1), 77-91, Anale 2011/vol 1/Full paper NLItu.pdf	15/3=5	
12.	Drăghici L., Răpeanu G., 2011, Evolution of polyphenols during the maceration of the red grapes, <i>Journal of Agroalimentary Processes and Technologies</i> . 17(2), 169-172	15/2=7,5	
13.	Itu N., Răpeanu G., 2011, <i>The use of commercial enzymes in white grape must clarification</i> , Journal of Agroalimentary Processes and Technologies, 17(3), 281-286	15/2=7,5	
14.	Drăghici L., Răpeanu G., Hopulele T., 2011, Evolution of polyphenolic compounds during maturation of Cabernet Sauvignon grapes from Dealu Mare vineyard, 22(1), 15-20, <a href="http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/full/3_drighici.pdf">http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/full/3_drighici.pdf</a>	15/3=5	
15.	Itu N., Răpeanu G., Hopulele T., 2011, Assessment of free and potentially volatile monoterpenes in Muscat Ottonel grapes variety, Ovidius University Annals of Chemistry, 22(1), 27-31. <a href="http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/5_Itu.pdf">http://www.univ-ovidius.ro/anale-chimie/chemistry/2011-1/5_Itu.pdf</a>	15/3=5	
16.	Stănciuc N., Răpeanu G., 2010, An overview of bovine $\alpha$ -lactalbumin structure and functionality, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, 34(2), 82-93 (Anale 2010/Vol 2/Full Paper NStănciuc)	15/2=7,5	
17.	Popescu C., Postolache E., Răpeanu G., Bulancea M., Hopulele T., 2010, The dynamics of oxidative enzymes during the white winemaking, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 – 5157, 34(1), 25-31.	15/5=3	
18.	Dumitrascu L., Stănciuc N., Ardelean A., Stanciu S., Răpeanu G., 2010, Heat-induced changes in some technological properties of whey proteins concentrate, Journal of Agroalimentary Processes and Technologies, ISSN 1453-1399, 16 (2), pp. 130-135.	15/5=3	
19.	Stănciuc, N., Hîntoiu, A., Stanciu, S., Răpeanu, 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. 30-36, <a href="http://www.bioaliment.ugal.ro/ejournal.html">http://www.bioaliment.ugal.ro/ejournal.html</a> .	15/4=5	
20.	Popescu C., Postolache E., Ciubucă A., Răpeanu G., Hopulele T., 2010, The effect of noble mould ( <i>Botryotinia fuckeliana</i> ) contamination on the dynamics of the enzymatic oxidation, Journal	15/5=3	

Nr. crt.	Descriere element	Punctaj	Total punctaj
	of Agroalimentary Processes and Technologies, ISSN 1453-1399, 16 (1), pp. 13-18.		
21.	Stănciuc N., Stanciu S., Nistor C., <b>Rapeanu G.</b> , Bahrim G., 2010, An overview on the current status of Romanian biotechnology in educational and trade sector, Innovative Romanian Food Biotechnology, Vol. 7, Issues of September, pg. 1-11, <a href="http://www.bioaliment.ugal.ro/ejournal.html">http://www.bioaliment.ugal.ro/ejournal.html</a>	15/5=3	
22.	Maria Cioroi, Lucian Tudor Miron, <b>Gabriela Rapeanu</b> , Nicoleta, Stanciu, Elena Postolache, Constanta Vicol, 2010, Study on free radical scavenging and total polyphenols of some romanian wines, <i>Journal Food and Environment Safety of the Suceava University</i> , Food Engineering, Year IX, No. 4 – 2010, 55-60.	15/6=2,5	
23.	Vicol C., <b>Răpeanu G.</b> , Bahrim G., 2010, Evaluation of Romanian wine adulteration from Cotesti vineyard, <i>Journal of Agroalimentary Processes and Technologies</i> , 16(3), 294-298.	15/5=3	
24.	Patrascu E., <b>Rapeanu G.</b> , Bonciu C., Hopulele T., 2010, Comparative study of the multiplication and fermentation yields by using different <i>Saccharomyces</i> yeast strains to ethanol production, <i>Journal of Agroalimentary Processes and Technologies</i> , 15(3), 289-293.	15/4=5	
25	Popescu E., Postolache E., <b>Rapeanu G.</b> , Bulancea M., Hopulele T., 2010, The dynamics of oxidative enzymes during the white winemaking, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology 34(1), 25-31, Anale 2010/vol 1/Full paper CPopescu.pdf	15/5=3	
26	Stanciu N., <b>Rapeanu G.</b> , Stanciu S., 2009, Assessment of casein content in model systems during heat treatment, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 9–15. Anale 2009\Full paper NStanciu.pdf	15/3=5	
27	Stănciuc, N., <b>Răpeanu, G.</b> , 2010, An overview of bovine $\alpha$ -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.	15/2=7,5	
28	Patrascu E., <b>Rapeanu G.</b> , Bonciu C., Hopulele T., 2009, Bioethanol production from molasses by different strains of <i>Saccharomyces cerevisiae</i> , The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 50–57, Anale 2009\vol 2\Full paper EPatrascu.pdf	15/4=5	
29	Vicol C., <b>Rapeanu G.</b> , Bahrim G., 2009, Identification of Romanian wine adulteration from Vrancea county, The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 91–95, Anale 2009\Full paper CVicol.pdf	15/3=5	
30	Popescu C., Postolache E., <b>Răpeanu G.</b> , Bulancea M., Hopulele T., 9-10 octombrie 2009, Modificarea indicilor fizico- chimici și a activității enzimelor oxidative în timpul maturării strugurilor albi (Change of the physico- chemical indices and the oxidative enzymatic activities during the white grapes maturation), The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, ISSN 1843 - 5157, New Series, Year III (XXXIII), 2009, p 70 -76 (Anale 2009\Full paper CPopescu.pdf).	15/5=3	
31	Patrascu E., <b>Răpeanu G.</b> , Bonciu C., Vicol C., Bahrim G., 2009, Investigation of yeast performances in the fermentation of beet and cane molasses to ethanol production. Ovidius University Annals of Chemistry, Volume 20, Number 2, pp.199-204.	15/5=3	
32	Popescu C., Postolache E., Ciubucă A., <b>Răpeanu G.</b> , Hopulele T., 2009, Activitatea enzimelor oxidative în timpul producerii vinurilor albe (Activity of the oxidizing enzymes during the white winemaking), <i>Journal of Agroalimentary Processes and Technologies</i> 2009, ISSN 1453-1399, 15 (4), pp. 592- 598	15/5=3	
33	Patrascu E., <b>Rapeanu G.</b> , Hopulele T., 2009, Current approaches to efficient biotechnological production of ethanol, <i>Innovative Romanian Food Biotechnology</i> , 1, 1-11.	15/3=5	
34	<b>Rapeanu G.</b> , Vicol, C., Bichescu, C., 2009, Possibilities to asses the wines authenticity, <i>Innovative Romanian Food Biotechnology</i> , 2, 1- 9.	15/3=5	
35	Ifrim G., Bahrim G., <b>Răpeanu G.</b> , 2008, Nitrogen Removal Strategy from Baker's Yeast Industry Effluents, <i>Innovative Romanian Food Biotechnology</i> , 2, ISSN 1843-6099, p. 11-24.	15/3=5	
36	<b>Răpeanu G.</b> , 2005, Influence of pH on thermostability of grape polyphenoloxidase - a kinetic study, Annals of the University „Dunărea de Jos” of Galați, vol. XXIII (XXVIII), ISSN 1221-4574, p. 15-19.	15*2=30	
37	<b>Răpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2004, Thermostability of Victoria grape ( <i>Vitis Vinifera</i> ssp. <i>Sativa</i> ) polyphenol oxidase: a kinetic study, 10 <sup>th</sup> Symposium on Applied Biological Sciences, Ghent, Belgium, ISSN 1379-1176, vol. 69 (2) 1-348, p. 77-80.	25/4 = 6,25	
38	Dalmadi I., <b>Răpeanu G.</b> , Van Loey A., Smout C., Hendrickx M., 2004, Thermal inactivation of strawberry ( <i>Fragaria ananassa</i> ) polyphenol oxidase: a kinetic study, 10 <sup>th</sup> Symposium on Applied Biological Sciences, Ghent, Belgium, ISSN 1379-1176, vol. 69 (2) 1-348, p. 231-234.	25/4 = 6,25	
	*autor corespondent		
	La articolele ISI și BDI pentru autor principal / prim autor / autor corespondent, punctajul rezultat din calcul se multiplică cu		

Nr. crt.	Descriere element	Punctaj	Total punctaj
	coeficient 2. Se admit maxim 2 articole în același volum / ediție. **Bazele de date internaționale (BDI) luate în considerare pentru articolele publicate în reviste și publicate în volumele unor manifestări științifice, cu excepția articolelor publicate în reviste cotate ISI, sunt cele recunoscute pe plan științific internațional precum (nelimitativ): Scopus, IEEE Xplore, Science Direct, Elsevier, Wiley, ACM, DBLP, Springerlink, Engineering Village, Cabi, Emerald, CSA, Compendex, INSPEC, Google Scholar. Factorul de impact este conform situației de pe site-ul Thomson Reuters în anul în care a fost publicat articolul		
<b>2.3. Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soiuri, hibrizi, rase etc)</b>			
<b>Subcategoria 2.3.2. Naționale</b>			
1.	-		
2.			
<b>2.4 Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10 000 Euro echivalent)</b>			
<b>2.4.1 Director/ responsabil proiect</b>			
<b>Subcategorie 2.4.1.1. Internaționale</b>			
1.	2018-2020 nr. 29BM/2018 Valorificarea compusilor bioactivi și a resurselor microbiene din struguri și vin, acromin ValorFood	20	120
2.	2016-2018 Bilateral colaboration Romania China nr. 48BM/2016, Control and utilization of lactic acid bacteria during winemaking, LabWine	20	
3	2013-2015, Proiect Capacități/Modul III – Cooperare bilaterală România-Slovenia, <i>Impact of thermal treatment on antioxidant capacity and acrylamide formation in fruit based food ANTACRYFOOD.</i>	20	
4	2012-2014, Proiect Capacități/Modul III – Cooperare bilaterală România-Slovenia, <i>Effect of thermal treatment on bioactive compounds from different Romanian and Slovenian juices and jams BIOTHERMAL.</i>	20	
5	2011-2013, Proiect Capacități/Modul III – Cooperare bilaterală România-Slovenia, Evaluation of antioxidant capacity and acrylamide formation in different thermally processed vegetables ANTACRYVEG.	20	
6	2010-2012, Proiect Capacități/Modul III – Cooperare bilaterală România-Bulgaria, Elaboration formulas and technologies for new functional foods and beverages production FOODFUNCFORM.	20	
<b>Subcategorie 2.4.1.2. Naționale</b>			
1.	2013-2016, Program PN II, Proiect Idei, Thermal and/or non thermal technology as a tool to increase the health functionality of bioactive compounds in fruit based food (PN-II-ID-PCE-2012-4-0509).	40	100
2	2006-2008, Programul CEEX, Modulul II, ET-1430, Utilizarea metodelor neconvenționale de procesare pentru stabilizarea biochimică și microbiologică a sucurilor de fructe	30	
3	2006-2008, Programul CEEX, Modulul I, CEEC M1-C1-3822, Tehnologii moderne neconvenționale, conforme cu reglementările europene de epurare a apelor uzate și de tratare a nămolului rezidual în scopul reutilizării acestuia.	30	
<b>2.4.2. Membru în echipă</b>			
<b>2.4.2.1. Internaționale</b>			
1.	2017-2020 PN-III-P3-3.5-EUK-2017-02-0026, cod EUREKA 62/2018, Produse multifuncționale obținute din colostru fermentat cu granule de chefir,	18	82
2	2013-2015 Bilateral colaboration Romania China nr. 618/07.01.2013, The use of fungal selected strains to obtain antimicrobials with high impact in food safety assurance FUNGSAFE	8	
3	2013-2015 Proiect Capacități/Modul III – Cooperare bilaterală România Franța nr. 706/14.04.2013, Development and implementation of efficient processes for pharmaceutical compounds bioremediation.	8	
4	2012-2014, Proiect Capacități/Modul III – Cooperare bilaterală România-Slovenia, <i>In vitro studies on biological activities of some compounds from traditional Slovenian and Romanian red grapes BIOGRAPE.</i>	8	
5	2010-2012, Proiect Capacități/Modul III – Cooperare bilaterală România-Cipru, Studiul antioxidantilor și alergenilor în vinurile autentice românești și cipriote (Study on antioxidant and allergens in authentic Cypriot and Romanian wines) ACYROWINE (414-1/19.05.2010).	8	

Nr. crt.	Descriere element	Punctaj	Total punctaj
6	COST FA1106 QualityFruit - An integrated systems approach to determine the developmental mechanisms controlling fleshy fruit quality in tomato and grapevine <a href="http://qualityfruit.inp-toulouse.fr/en/members/partner-institutions.html">http://qualityfruit.inp-toulouse.fr/en/members/partner-institutions.html</a>	16	
7	2007-2011, COST Action FA602, Bioactive Food Components, Mitochondrial Function and Health, European project, Coordonator national/membru in Comitetul de Management al Actiunii ( <a href="http://w3.cost.eu/index.php?id=182&amp;action_number=FA0602">http://w3.cost.eu/index.php?id=182&amp;action_number=FA0602</a> )	16	
<b>2.4.2.2. Naționale</b>			
1.	<b>2018-2021</b> PN-III-P1-1.2-PCCDI-2017-056, 10PCCDI/2018 „Închiderea lanțurilor de valoare din bioeconomie prin obținerea de bioproduse inovative cerute de piață” Acronim PRO-SPER, Proiect component 3 - « Produse tribiotice – probiotice, prebiotice, postbiotice - cu utilizări multiple, obținute din subproduse de la industrializarea legumelor – 3-4Life	8	
2.	Contract 42/01.10.2015; Programul <i>Resurse umane</i> ; Tip de proiect <i>Proiecte de cercetare pentru stimularea constituirii de tinere echipe de cercetare independente (TE)</i> ; Domeniul <i>Științele vieții aplicate și biotehnologii</i> ; cod proiect PNII-RU-TE-2014-4-0115; titlu proiect <i>Compozite funcționale pe bază de proteine din zer și extracte vegetale pentru aplicații în industria alimentară</i> ; director de proiect Conf. dr. ing. Nicoleta Stănciuc	4	
3.	2010-2013, Scoala postdoctorala de interes national Biotehnologii aplicate cu impact in Bioeconomia romaneasca (PDS-BIOTECH) Proiect cofinanțat din Fondul Social European prin Programul Operațional Sectorial pentru Dezvoltarea Resurselor Umane 2007-2013. Axa prioritară nr. 1 "Educația și formarea profesională în sprijinul creșterii economice și dezvoltării societății bazate pe cunoaștere". Domeniul major de intervenție 1.5 "Programe doctorale și postdoctorale în sprijinul cercetării" ( <a href="http://www.usamvcluj.ro/SPD-BIOTECH/index.htm">http://www.usamvcluj.ro/SPD-BIOTECH/index.htm</a> ).	8	70
4.	2009-2012, Proiect PNII, Program IDEI, cod 517, tema 1, Cercetări privind stabilirea unor sisteme analitice de trasabilitate a laptelui și produselor lactate în vederea alinierii produselor românești la cerințele europene de siguranță alimentară ( <a href="http://www.trasilact.ro">www.trasilact.ro</a> )	8	
	2007-2010, Proiect PN II, Programul Parteneriate, cod 51-052, Cercetări privind dezvoltarea unui sistem informatizat pentru controlul ambalajelor utilizate în industria alimentară, în vederea creșterii siguranței alimentare a consumatorului (SISCAM)	8	
5.	2006-2008, programul Platforme de formare și cercetare interdisciplinară, Cod CNCSIS 62 Centru integrat de cercetare și formare pentru biotehnologie aplicată în industria alimentară – Bioaliment ( <a href="http://www.bioaliment.ugal.ro">www.bioaliment.ugal.ro</a> )	6	
6.	2004-2006, Programul AGRAL, Proiect nr. 5470, Coloranți alimentari - date electrochimice și spectrofotometrice pentru controlul concentrației și al comportamentului redox în condiții similare celor din organism (COALIM).	6	
7	2004-2006, Programul MENER Proiect nr.512, Cercetări în zonele Polare.	6	
8	2003-2005, Grant CNCSIS tip A, tema 1515, Studiul influenței texturii asupra însușirilor senzoriale și a percepției consumatorilor față de calitatea produselor alimentare.	6	
9	2001- 2002, Grant major de cercetare, Banca Mondială, cod CNCSIS C85, Optimizarea tehnologiilor de predare și evaluare la colegiile cu profil tehnologic de industrie alimentară.	4	
10	1999-2001, Grant CNCSIS tip A, tema 261, Procesarea unor materii auxiliare din industria vinului pentru obținerea de bioflavone și antioxidanți.	6	
		Total 2.4	372
		<b>PUNCTAJ TOTAL A2</b>	<b>1402.19</b>

#### Restricții

- Articole în reviste cotate ISI Thomson Reuters și în volume indexate ISI proceedings – minimum 8, din care minimum 4 în reviste cotate ISI, la 4 dintre lucrări (dintre care 2 cotate ISI) să fie autor principal/corespondent; cel puțin 3 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani; Cerință îndeplinită
- Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale – minimum 15 Cerință îndeplinită
- Director/responsabil granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minimum 10.000 euro echivalent) – minimum 2 Cerință îndeplinită
- Punctaj minim pentru A2 – 260 puncte Cerință îndeplinită

#### A3: RECUNOAȘTEREA ȘI IMPACTUL ACTIVITĂȚII



3.1. Citări în reviste ISI si volumele conferintelor indexate WOS			
	Râpeanu G., Van Loey A., Smout C., Hendrickx M., 2005, Thermal and high pressure inactivation kinetics of polyphenol oxidase in Victoria grape must, <i>Journal of Agricultural and Food Chemistry</i> , 58(8), 2988-2994.	690/4	172.5
1.	Effect of a HPP pretreatment on thermal inactivation kinetics of polyphenoloxidase obtained from three apple cultivars By: Machado, Maria F.; Sousa, Alexandra; Castro, Sonia M.; et al. JOURNAL OF FOOD PROCESS ENGINEERING Volume: 40 Issue: 6 Article Number: UNSP e12570 Published: DEC 2017		
2.	Influence of buffer systems on PPO activity of Riesling grapes [ <i>Vitis vinifera</i> subsp. <i>vinifera</i> cv. Riesling] By: Fronk, Petra; Jaeckels, Nadine EUROPEAN FOOD RESEARCH AND TECHNOLOGY Volume: 243 Issue: 5 Pages: 859-865 Published: MAY 2017		
3.	Isolation of Native Proanthocyanidins from Grapevine ( <i>Vitis vinifera</i> ) and Other Fruits in Aqueous Buffer By: Brillouet, Jean-Marc; Fulcrand, Helene; Carrilio, Stephanie; et al. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY Volume: 65 Issue: 13 Pages: 2895-2901 Published: APR 5 2017		
4.	Effect of ultrasonic processing on the changes in activity, aggregation and the secondary and tertiary structure of polyphenol oxidase in oriental sweet melon ( <i>Cucumis melo</i> var. <i>makuwa</i> Makino) By: Liu, Siyu; Liu, Yan; Huang, Xingjian; et al. JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE Volume: 97 Issue: 4 Pages: 1326-1334 Published: MAR 15 2017		
5.	Evaluation of antibrowning and antioxidant activities in unripe grapes recovered during bunch thinning By: Tinello, F.; Lante, A. AUSTRALIAN JOURNAL OF GRAPE AND WINE RESEARCH Volume: 23 Issue: 1 Pages: 33-41 Published: FEB 2017		
6.	Evaluation of p-cresol degradation with polyphenol oxidase (PPO) immobilized in various matrices By: Edalli, Vijayalakshmi A.; Mulla, Sikandar I.; Eqani, Syed Ali Musstjab Akber Shah; et al. 3 BIOTECH Volume: 6 Article Number: 229 Published: OCT 26 2016		
7.	Characterization of Polyphenol Oxidase and Peroxidase From Iranian Medlar ( <i>Mespilus germanica</i> L.) Fruit By: Yolmeh, M.; Mahoonak, A. Sadeghi JOURNAL OF AGRICULTURAL SCIENCE AND TECHNOLOGY Volume: 18 Issue: 5 Pages: 1187-1195 Published: SEP-AUG 2016		
8.	Role of protease and oxidase activities involved in some technological aspects of the globe artichoke processing and storage By: Ricceri, James; Barbagallo, Riccardo N. LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 71 Pages: 196-201 Published: SEP 2016		
9.	Purification and Characterization of a Polyphenol Oxidase from Cimin Grape ( <i>Vitis vinifera</i> spp., Cimin) By: Ozlem, Faiz RESEARCH JOURNAL OF BIOTECHNOLOGY Volume: 11 Issue: 5 Pages: 87-94 Published: MAY 2016		
10.	Polymerization of phenolic compounds by polyphenol oxidase from bell pepper with increase in their antioxidant capacity By: Sanchez-Mundo, M. L.; Escobedo-Crisantes, V. M.; Mendoza-Arvizu, S.; et al. CYTA-JOURNAL OF FOOD Volume: 14 Issue: 4 Pages: 594-603 Published: 2016		
11.	The Use of Polyphenol Oxidase Activity to Identify a Potential Raisin Variety By: Lante, Anna; Tinello, Federica; Lomolino, Giovanna FOOD BIOTECHNOLOGY Volume: 30 Issue: 2 Pages: 98-109 Published: 2016		
12.	Effects of High Pressure on Enzymes By: Oey, Indrawati Edited by: Balasubramaniam, VM; BarbosaCanovas, GV; Lelieveld, HLM HIGH PRESSURE PROCESSING OF FOOD: PRINCIPLES, TECHNOLOGY AND APPLICATIONS Book Series: Food Engineering Series Pages: 391-431 Published: 2016		

13.	Purification and enzymatic characteristics of a novel polyphenol oxidase from lotus seed ( <i>Nelumbo nucifera</i> Gaertn.), By: Cai, Xi-Xi; Hong, Yong-Xiang; Wang, Shao-Yun; et al., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 50 Issue: 4 Pages: 1026-1032 Published: APR 2015
14.	Effect of high-hydrostatic-pressure on molecular microstructure mushroom ( <i>Agaricus bisporus</i> ) polyphenoloxidase, By: Yi, Junjie; Yi, Jianyong; Dong, Peng; et al., LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 60 Issue: 2 Pages: 890-898 Part: 1 Published: MAR 2015
15.	Use of Weibull distribution to quantify the antioxidant effect of <i>Stevia rebaudiana</i> on oxidative enzymes, By: Criado, M. N.; Civera, M.; Martinez, A.; et al., LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 60 Issue: 2 Pages: 985-989 Part: 1 Published: MAR 2015
16.	Poly(lactic acid (PLA)/Silver-NP/Vitamin E bionanocomposite electrospun nanofibers with antibacterial and antioxidant activity, By: Munteanu, Bogdanel Silvestru; Aytac, Zeynep; Pricope, Gina M.; et al., JOURNAL OF NANOPARTICLE RESEARCH Volume: 16 Issue: 10 Article Number: 2643 Published: SEP 23 2014
17.	Extraction, partial purification and characterization of polyphenol oxidase from <i>Solanum lycocarpum</i> fruits, By: Batista, Karla A.; Batista, Gustavo L. A.; Alves, Guilherme L.; et al., JOURNAL OF MOLECULAR CATALYSIS B-ENZYMATIC Volume: 102 Pages: 211-217 Published: APR 2014
18.	Effect of harvest year on biochemical properties of Narince grape ( <i>Vitis vinifera</i> L. cv. Narince) polyphenol oxidase, By: Unal, M. Umit; Sener, Aysun, EUROPEAN FOOD RESEARCH AND TECHNOLOGY Volume: 238 Issue: 4 Pages: 613-619 Published: APR 2014
19.	First extraction of polyphenol oxidase from edible desert truffle ( <i>Terfezia leonis</i> Tul.) and its thermal behavior, By: Gouzi, Hicham; Depagne, Christophe; Benmansour, Abdelhafid; et al., EUROPEAN FOOD RESEARCH AND TECHNOLOGY Volume: 237 Issue: 5 Pages: 721-729 Published: NOV 2013
20.	Biochemical characterization and thermal inactivation of polyphenol oxidase from radish ( <i>Raphanus sativus</i> var. <i>sativus</i> ), By: Goyeneche, Rosario; Di Scala, Karina; Roura, Sara, LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 54 Issue: 1 Pages: 57-62 Published: NOV 2013
21.	Novel high-humidity hot air impingement blanching (HHAIB) pretreatment enhances drying kinetics and color attributes of seedless grapes, By: Bai, Jun-Wen; Sun, Da-Wen; Xiao, Hong-Wei; et al., INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES Volume: 20 Pages: 230-237 Published: OCT 2013
22.	The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase, By: Liu, Wei; Zou, Li-qiang; Liu, Jun-ping; et al., FOOD CHEMISTRY Volume: 140 Issue: 1-2 Pages: 289-295 Published: SEP 15 2013
23.	Actividad enzimática y capacidad antioxidante en menta ( <i>Mentha piperita</i> L.) almacenada bajo refrigeración, Enzymatic activity and antioxidant capacity in mint ( <i>Mentha piperita</i> L.) under refrigerated storage, By: Martínez-Damián, María Teresa; Cruz-Álvarez, Oscar; Beryl Colinas-León, María Teresa; et al., Agronomía Mesoamericana Volume: 24 Issue: 1 Pages: 57-69 Published: 2013-06
24.	Polyphenol oxidase inactivation and vitamin C degradation kinetics of Fuji apple quarters by high humidity air impingement blanching, By: Bai, Jun-Wen; Gao, Zhen-Jiang; Xiao, Hong-Wei; et al., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 48 Issue: 6 Pages: 1135-1141 Published: JUN 2013
25.	EVALUACIÓN DE TRATAMIENTOS TÉRMICOS PARA INACTIVACIÓN DE ENZIMAS EN JUGO DE FIQUE ( <i>Furcraea gigantea</i> Vent.) /EVALUATION OF THERMAL TREATMENTS FOR INACTIVATION OF ENZYMES IN FIQUE JUICE ( <i>Furcraea gigantea</i> Vent.) /AVALIAÇÃO DE TRATAMENTO TÉRMICO PARA INATIVAÇÃO DE ENZIMAS EM SUCO DE SISAL ( <i>Furcraea gigantea</i> Vent.), Purification and partial characterization of polyphenol oxidase from the flower buds of <i>Lonicera japonica</i> Thunb. By: Liu, Na-na; Liu, Wei; Wang, Dai-jie; et al. FOOD CHEMISTRY Volume: 138 Issue: 1 Pages: 478-483 Published: MAY 1 2013
26.	White grape pomace as a source of dietary fibre and polyphenols and its effect on physical and nutraceutical characteristics of wheat biscuits By: Mildner-Szkudlarz, Sylwia; Bajerska, Joanna; Zawirska-Wojtasiak, Renata; et al. JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE Volume: 93 Issue: 2 Pages: 389-395 Published: JAN 30 2013
27.	POLYPHENOLOXIDASE DEACTIVATION IN JUICE FROM "CAMPBELL EARLY" GRAPES BY HEATING UNDER VACUUM PRESSURE By: Ghafoor, Kashif; Choi, Yong

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### 3.3. Prezentări invitate în plenumul unor manifestări științifice naționale și internaționale

#### 3.3.1. Internaționale

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#### 3.4. Membru în colectivele de redacție sau comitete științifice ale revistelor și manifestărilor științifice

##### 3.4.1. ISI

1	Membru Editorial Board – Roumanian Biotechnological Letters ( <a href="http://www.rombio.eu/editorial%20board.pdf">http://www.rombio.eu/editorial%20board.pdf</a> )	15	15
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##### 3.4.2. BDI

1	Membru Editorial Board și Editor Sef - <i>The Annals of University Dunarea de Jos of Galati. Fascicle VI, Food Technology</i> , ISSN 1221-4574, publicație BDI (SCOPUS). <a href="http://www.ann.ugal.ro/tpa/">http://www.ann.ugal.ro/tpa/</a> .	10	
2	Membru în colectivul de redacție al <i>Nutritional Science and Food Technology</i> ISSN 2054-1848 ( <a href="http://www.hoaonline.com/nutrsci/foodtechnol/editorialboard">http://www.hoaonline.com/nutrsci/foodtechnol/editorialboard</a> )	10	20

##### 3.4.3. Naționale și internaționale neindexate

1	Membru Comitete Științific/Organizare Simpozion EuroAliment 2005, 2007, 2009, 2011, 2013, 2015, 2017, 2019	80	
2	Membru Comitet de Organizare Conferința Scolilor Doctorale, 2016, 2017	20	130
3	Membru Comitet de Organizare MicroBio 2008	10	
4	Membru Comitet de Organizare Nato 2007	10	

5	Membru conferinta Chemia 2013	10	
6			
<b>3.5. Recenzor pentru reviste și manifestări științifice naționale și internaționale</b>			
<b>3.5.1. ISI</b>			
1	Journal of Agricultural and Food Chemistry (2011, 2012, 2013, 2015, 2017)	50	
2	Food and Bioprocess Technology (2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017)	80	
3	Acta Alimentaria (2014)	10	
4	Journal of the American Oil Chemists' Society (2010)	10	
5	Journal of Food Science (2010)	10	
6	Food Research International (2012, 2014, 2015, 2017)	40	
7	Journal of Food and Nutrition Research (2013, 2016, 2017)	30	
8	Innovative Food Science and Emerging Technologies (2014)	10	
9	Polish Journal of Food and Nutrition Sciences (2015, 2016, 2017)	30	
10	Journal of Molecular Structure (2015)	10	410
11	Journal of Food Biotechnology (2016)	10	
12	RBL (2008, 2012, 2013, 2014, 2015)	50	
13	Czech Journal of Food Science (2015)	10	
14	Food Chemistry (2016)	10	
15	Journal of Molecular Catalysis B: Enzymatic (2016)	10	
16	Food Science & Nutrition (2016)	10	
17	International Journal of Food Properties (2016)	10	
18	Food Molecules (2016)	10	
19	Molecules (2017)	10	
<b>3.5.2. BDI</b>			
1	Referent științific articol in The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology (2010, 2011, 2012, 2013, 2015, 2017)	30	
2	Referent științific articol in Inovative Romanian Food Biotechnology (2007, 2008, 2009, 2010, 2011, 2012, 2013, 2014, 2015)	45	80
3	Referent științific articol in Ovidius University Annals of Chemistry (2013)	5	
4			
5			
<b>3.6. Referent în comisiile de doctorat</b>			
<b>Categoria 3.6.2. Naționale</b>			
<b>Descriere activitate</b>			
1	Comisie Codresii Cristian, Vlasceanu Gabriela, Itru Nicolae, Draghici Liliana, Lenco Gabriela, Bichescu Cezar, Birliga Nicolae, Vicol Constanta, Patrascu Elena 2 comisii Univeristatea Lucian Blaga 2 comisii abilitare Begea Mihaela, Liviu Giurgiulescu	13x5	65
<b>3.7. Premii</b>			
<b>Categoria 3.7.2. ASAS, AOSR, academii de ramura și CNCSIS</b>			
1.	Premiul Dumitru Moțoc al Academiei de Științe agricole și Silviculturale Gheorghe Ionescu Șişești pentru lucrarea Alimente ecologice, 2008	15	30
2.	Premiul <i>IN HOC SIGNO VINCES</i> 2008/CNCSIS	15	
3.			
<b>Premii naționale în domeniu</b>			
1	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N., Dumitrascu L., Stanciu S., Răpeanu G. 2011. $\gamma$ -glutamyl transferase inactivation in milk and cream: a comparative kinetic study, <i>Innovative Food Science and Emerging Technologies</i> , 12, 56–61.	5	105
2	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N., Ardelean A., Diaconu V., Răpeanu G., Stanciu S., Nicolau, A. 2011. Kinetic and thermodynamic parameters of alkaline phosphatase and $\gamma$ – glutamyl transferase inactivation in bovine milk, <i>Dairy Science &amp; Technology (formerly Le Lait)</i> , 91, 701–717.	5	
3	Premii acordate de UEFISCDI în cadrul programului Resurse Umane - Stănciuc N., Răpeanu G., Bahrim G., Aprodu I. 2012. pH and Heat-induced structural changes of bovine apo- $\alpha$ -lactalbumin, <i>Food Chemistry</i> , 131, 956-963.	5	

4	Premii acordate de UEFISCDI in 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 $\beta$ -lactoglobulin, <i>Innovative Food Science and Emerging Technologies</i> , 15, 50-56.	5
5	Premii acordate de UEFISCDI in 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.	5
6	Premii acordate de UEFISCDI in cadrul programului Resurse Umane- Stănciuc N., Dumitrascu L., Ardelean, A., Stanciu S., Râpeanu G. 2012. A kinetic study on the heat induced changes of whey proteins concentrate at two pH values, <i>Food and Bioprocess Technology</i> , 54(6), 2160-2171.	5
7	Premii acordate de UEFISCDI in 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.	5
8	Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Stănciuc N., Aprodu I., Râpeanu G., Bahrim G. 2013. pH- and heat-induced structural changes of bovine $\alpha$ -lactalbumin in response to oleic acid binding, <i>European Food Research and Technology</i> , 236(2), 257-266.	5
9	Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Dumitracu L., Moschopoulou E., Aprodu I., Stanciu S., Râpeanu G., 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.	5
10	Premii acordate de UEFISCDI in 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.	5
11	Premii acordate de UEFISCDI in 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.	5
12	Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Aprodu I., Stănciuc N., Dumitrascu, L., Răpeanu, G., Stanciu S., 2014. Investigations towards understanding the thermal denaturation of lactoperoxidase. <i>International Dairy Journal</i> , 38(1), 47-54.	5
13	Premii acordate de UEFISCDI in cadrul programului Resurse Umane - Stănciuc N., Aprodu, A., Ioniță, E., Bahrim, G., Râpeanu, G. 2014. Exploring the process-structure-function relationship of horseradish peroxidase through investigation of pH- and heat induced conformational changes <i>Spectrochimica Acta Part A: Molecular and Biomolecular spectroscopy</i> 147:43-50.	5
14	Premii acordate de UEFISCDI in cadrul programului Resurse Umane -Stănciuc N., Aprodu, A., Ioniță, E., Bahrim, G., Râpeanu, G. 2015. Exploring the structure-function relationship of peroxidase from <i>Amoracia rusticana</i> through investigation of pH- and heat induced conformational changes. <i>Spectrochimica Acta Part A: Molecular and Biomolecular spectroscopy</i> 147:43-50.	5
15	PN-III-P1-1.1- PRECISI-2017- 18191 - A bottom-up approach for encapsulation of sour cherries anthocyanins by using betalactoglobulin as matrices	5
16	PN-III-P1-1.1- PRECISI-2017- 18194 - Microencapsulation of Anthocyanins from Grape Skins by Whey Protein Isolates and Different Polymers	5
17	PN-III-P1-1.1- PRECISI-2017- 18197 - Phytochemicals and antioxidant activity degradation kinetics during thermal treatments of sour cherry extract	5
18	PN-III-P1-1.1- PRECISI-2017- 18211 - Characterization, purification, and temperature/pressure stability of polyphenol oxidase extracted from plums ( <i>Prunus domestica</i> )	5
19	PN-III-P1-1.1- PRECISI-2017- 18212 - Thermal stability of the complex formed between carotenoids from sea buckthorn ( <i>Hippophae rhamnoides</i> L.) and bovine $\beta$ - lactoglobulin	5
20	Premii acordate de UEFISCDI in cadrul programului Resurse Umane -Turturică, M., Stănciuc, N., Bahrim, G., Râpeanu, G. 2016. Investigations on sweet cherry phenolics degradation during thermal treatment based on fluorescence spectroscopy and inactivation kinetics, <i>Food and Bioprocess Technology</i> , 10.1007/s11947-016-1753-7.	5
21	Premii acordate de UEFISCDI in cadrul programului Resurse Umane -Turturică, M., Stănciuc, N., Bahrim, G., Râpeanu, G. 2016. Effect of thermal treatment on phenolic compounds from plum ( <i>prunus domestica</i> ) extracts – A kinetic study. <i>Journal of Food Engineering</i> , 171, 200-207.	5
<b>3.8 Membru in academii, organizatii, asociatii profesionale de prestigiu, nationale si internationale, apartenență la organizatii din domeniul educatiei si cercetarii</b>		
<b>3.8.4 Asociatii profesionale</b>		
<b>3.8.4.1 Asociatii profesionale internationale</b>		

1	EURSAFE	5	10
2	Marie Curie Association	5	
<b>3.8.4.2 Asociații profesionale naționale</b>			
1	Membru Asociația Specialiștilor în Biotehnologie Aplicată (ASBA)	2	
2	Membru S.R.B.B.M. – Societatea Română de Biochimie și Biologie Moleculară	2	4
3			
<b>3.8.5. Consilii și organizații în domeniul educației și cercetării</b>			
<b>3.8.5.2. Membru</b>			
1	2008 – 2011, Membru al Comisiei 5 CNCSIS, Științe Agricole și Medicină Veterinară <a href="http://www.cnscis.ro/comisia_5.php">http://www.cnscis.ro/comisia_5.php</a>	10	
2	Membru CNCS Consiliul National al Cercetării Științifice Președintele Comisiei de Științele vielii și biotehnologii 2011-2013	10	
3	2011 – 2012 membru CNATDCU, Panelul 2 –Comisia Ingineria resurselor vegetale și animale <a href="http://www.dsclex.ro/legislatie/2011/aprilie2011/mo2011_236.htm">http://www.dsclex.ro/legislatie/2011/aprilie2011/mo2011_236.htm</a>		70
4	Expert CDI ( <a href="http://www.experti-cdi.ro/">http://www.experti-cdi.ro/</a> ) pentru UEFISCDI -	10	
5	Expert-Evaluator pentru BelPD-Marie Curie COFUND, University of Liege, Belgium (2016)	10	
6	Expert-evaluator pentru Bulgarian National Science Fund pentru (i) <i>panel on Bilateral collaboration</i> și (ii) <i>panel on Agricultural sciences and Biological Sciences</i>	10	
	Expert-Evaluator pentru Ministry of Science, Education and Sports (MSES) of the Republic of Croatia (2014)	10	
		PUNCTAJ TOTAL A3	1619,2
		PUNCTAJ TOTAL A1+A2+A3	3237,87

#### Restricții

- Punctaj minim pentru A3 – 60 puncte

Cerință îndeplinită

Prof. dr. ing. Rapeanu Gabriela