

Anexa nr. 14 - COMISIA INGINERIA RESURSELOR VEGETALE ȘI ANIMALE
STANDARDE MINIMALE NECESARE ȘI OBLIGATORII PENTRU CONFERIREA TIITLULUI DIDACTIC DE CONFERENȚIAR
 conform Ordinului nr. 6.560/2012 publicat în Monitorul Oficial al României, Partea I, nr. 890 din 27 decembrie 2012

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Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)	
1	Activitate didactică și profesională (A1)	1.1. Cărți și capitole în cărți de specialitate	1.1.1. Cărți/capitole ca autor	1.1.1.2 naționale (Ed. recunoscute CNCISIS)	nr. pagini/(5*nr. autori)	
				minim 2 prim autor		
				1. G.G. Codină , 2012, <i>Proprietățile reologice ale aluatului din făina de grâu</i> , Editura AGIR, București, p. 168, ISBN 978-973-720-335-9.	168/5 = 33.6	
					2. D. Bordei, G. Bahrim, V. Pâslaru, C. Gasparotti, A. Elisei, I. Banu, L. Georgescu, G. Codină , 2007, <i>Controlul calității în industria panificației - Metode de analiză</i> , Editura ACADEMICA, Galați, p. 783, ISBN 978-973-8937-27-7.	783/40 = 19.57
					3. Codină G.G. , 2016, <i>Metodologia analizei senzoriale</i> , Ed. Performantica, ISBN 978-606-685-439-9, 303 p.	303/5 = 60.6
		1.2. Suport didactic				nr. pagini/(8*nr. autori)
						nr. pagini/(8*nr. autori)
		1.3. Coordonare de programe de studii, organizare și coordonare programe de formare continuă și proiecte educaționale	Punctaj unic pentru fiecare activitate			
Total A1 = 113,77						
2	Activitate de cercetare (A2)	2.1. Articole în reviste cotate ISI Thomson Reuters și în volume indexate ISI Proceedings*	Minim 6 articole pentru Profesor		(25 + 20*fact. mpact)/(nr. de autori) – pt reviste cotate ISI 25/nr. de autori – pt articole indexate ISI Proceedings	
				Articole în reviste cotate ISI		
				1. Codină G.G. , Mironcusa S., 2016, <i>Use of response surface methodology to investigate the effects of brown and golden flaxseed on wheat flour dough microstructure and rheological properties</i> , Journal of Food Science and Tehnology- Mysori, IF=1, 241, SRI=1.000, 53:4149-4159, doi:10.1007/s13197-016-2387-5	(25 + 20 * 1,241)/2 = 24.91 *2 = 49.82	

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				Disponibil online: http://link.springer.com/article/10.1007/s13197-016-2387-5	
				2. Arghire C., Mironeasa S., Codină G.G. , 2016, <i>Optimization of bread quality of 650 wheat flour type with native inulin by response surface methodology</i> , The Annals of the Univeristy Dunărea de Jos Galați, Fascicule VI-Food Tehnology, 40 (1): 32-42 – autor corespondent Disponibil online: http://www.ann.ugal.ro/tpa/Anale%202016/vol%201/3%20Arghire%20et%20al.pdf	$(25 + 0)/3 = \mathbf{8.33}$ $*2 = \mathbf{16.66}$
				3. Mironeasa S., Codină G.G. , Stroe S., 2016, <i>A new simple method for the evaluation of mineral elements in different oilseeds</i> , Communications in Soil Science and Plant Analysis, IF= 0,529, SRI=0.578, 47 (15): 1731-1737 Disponibil online: http://www.tandfonline.com/doi/abs/10.1080/00103624.2016.1206914?journalCode=lcss20	$(25 + 20 * 0,578)/3 = \mathbf{12.18}$
				4. Mironeasa S., Codină G.G. , 2016, <i>The Mixolab rheological properties and dough microstructure of deffated mustard-wheat composite flours</i> , Journal of Food Processing and Preservation, doi:10.1111/jfpp.13130, IF= 0,894, SRI=0.604 Disponibil online: http://onlinelibrary.wiley.com/doi/10.1111/jfpp.13130/abstract	$(25 + 20 * 0,894)/3 = \mathbf{13.36}$ $*2 = \mathbf{26.73}$
				5. Codină G.G. , Franciuc Simona, Mironeasa S., 2016, <i>Rheological characteristics and microstructure of milk yogurt as influenced by quinoa flour addition</i> , Jorunal of Food Quality, 39: 559–566. doi:10.1111/jfq.12210, IF= 0,755 Disponibil online: http://onlinelibrary.wiley.com/doi/10.1111/jfq.12210/abstract	$(25 + 20 * 0,755)/2 = \mathbf{21.44}$ $*2 = \mathbf{42.88}$
				6. Mironeasa S., Mironeasa C., Codină G.G. , 2016, <i>Optimization of wheat-grape seed composite flour to improve alpha-amylase activity and dough rheological behavior</i> , International Journal of Food Properties, 19 (4): 859-872, IF= 0,915 Disponibil online: http://www.tandfonline.com/doi/abs/10.1080/10942912.2015.1045516?journalCode=ljfp20	$(25 + 20 * 0,915)/3 = \mathbf{14.43}$
				7. G.G. Codină , S. Mironeasa, 2013. Influence of Mixing Speed on Dough Microstructure and Rheology, Food Technol. Biotechnol. 51 (4) 509–51. ISSN 1330-9862. http://www.ftb.com.hr/index.php/current-issue/136-volume-51-issue-no-4/1167-influence-of-mixing-speed-on-dough-microstructure-and-rheology FI = 0,977 vizibil la: http://www.bioxbio.com/lf/html/FOOD-TECHNOL-BIOTECH.html , SRI = 0,917 vizibil la: http://uefiscdi.gov.ro/	$(25 + 20 * 0,977)/2 = \mathbf{22.27}$ $*2 = \mathbf{44.540}$
				8. G.G. Codină , S. Mironeasa, D.V. Voica, C. Mironeasa, 2013. Multivariate Analysis of Wheat Flour Dough Sugars, Gas Production, and Dough Development at Different Fermentation Times, Czech J. Food Sci. 31 (3), 222–229. ISSN 1212-1800 (FI = 0,741, SRI = 0,34314) Disponibil online: http://www.agriculturejournals.cz/publicFiles/92395.pdf	$(25 + 20 * 0,741)/4 = \mathbf{9.955}$ $*2 = \mathbf{19.910}$
				9. C. Mironeasa, G. G. Codină , 2013, <i>A new approach of audit functions and principles</i> , Journal of Cleaner Production, 43 (1): 27-36, ISSN 0959-6526, (FI= 3,398, SRI=1,21) Disponibil online: http://www.sciencedirect.com/science/article/pii/S0959652612006646	$(25 + 20 * 1,21)/2 = \mathbf{24.6}$
				10. S. Mironeasa, G. G. Codină , C. Mironeasa, 2012. The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mixolab, <i>Journal of Texture Studies</i> , 43 (1), 40-48, ISSN 0022-4901, factor de impact 0.821. Disponibil online: http://onlinelibrary.wiley.com/doi/10.1111/j.1745-4603.2011.00315.x/abstract	$(25 + 20 * 0,821)/3 = \mathbf{13.80}$
				11. G. G. Codină , S. Mironeasa, C. Mironeasa, 2012. Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal alpha-amylase addition, <i>Journal of the Science of Food and Agriculture</i> , 92 (10), 2162-2170, ISSN 0022-5142, factor de impact 1.43. (ISI) Disponibil online: http://onlinelibrary.wiley.com/doi/10.1002/jsfa.5603/abstract	$(25 + 20 * 1.43)/3 = \mathbf{16.2}$ $*2 = \mathbf{32.4}$
				12. G. G. Codină , S. Mironeasa, C. Mironeasa, C.N. Popa, R. Tamba-Berehoiu, 2012. Wheat flour dough Alveograph characteristics predicted by Mixolab regression models, <i>Journal of the Science of Food and Agriculture</i> , 92 (3), 638-644, ISSN 0022-5142, factor de impact 1.43. (ISI) Disponibil online: http://onlinelibrary.wiley.com/doi/10.1002/jsfa.4623/abstract	$(25 + 20 * 1.43)/5 = \mathbf{10.72}$ $*2 = \mathbf{21.44}$
				13. G. G. Codină , S. Mironeasa, D. Bordei, A. Leahu, 2010. Mixolab Versus Alveograph and Falling Number, <i>Czech J. Food Sci</i> , 28(3), 185-191, ISSN 1212-1800, factor de impact 0.522. (ISI) Disponibil online: http://journals.uzpi.cz/publicFiles/31669.pdf	$(25 + 20 * 0,522)/4 = \mathbf{8.86}$ $*2 = \mathbf{17.72}$

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				14. G. G. Codină , D. Voica, 2010, <i>The influence of different forms of bakery yeast Saccharomyces cerevisiae type strain on the concentration of individual sugars and their utilization during fermentation</i> , Roumanian Biotechnological Letters, 15 (4): 5417-5422, ISSN 1224-5984 (FI=0.219) Disponibil online: http://www.rombio.eu/rbl4vol15/8%20Codina%20Georgiana.pdf	$(25 + 20 * 0,219)/2 =$ 14.69*2 = 29.38
				15. G. G. Codină , V. Paslaru, A. Leahu, 2011, <i>Influence of inulin and pea fiber addition on the rheological properties of dough and bread quality</i> , The Journal of Environmental Protection and Ecology (JEPE), 12 (3):1132-1139, ISSN 1311-5065, (FI=0.178)	$(25 + 20 * 0,178)/3 =$ 9.52*2 = 19.04
				16. A. Leahu, G. G. Codină , M. Avramiuc, 2011, <i>Modification of the versatile forms of macro and microelements from the soil under the influence of fertilisers and amendments</i> . Journal of Enviromental Protection and Ecology (JEPE), 12 (3):945-951, ISSN 1311-5065, (FI=0.178)	$25 + 20 * 0,178)/3 =$ 9.52
				17. N. C. Popa, R. Tamba-Berehoiu, S. Popescu, M. Varga, G. G. Codină , 2009, <i>Predictive model of the alveografic parameters in flours obtained from Romanian grains</i> , Romanian Biotechnological Letters, 14 (2): 4234-4242, ISSN 1224-5984, (FI= 0.152) Disponibil online: http://www.rombio.eu/rbl2vol14/cnt/Lucr-4.pdf	$(25 + 20 * 0,152)/5 =$ 5.60
				18. G. G. Codină , D. Bordei, V. Păslaru, 2008, <i>The effect of different doses of gluten on rheological behaviour of dough and breadmaking quality</i> , Romanian Biotechnological Letters, 13 (6): 37- 42, ISSN 1224-5984, (FI= 0.152) Disponibil online: http://www.rombio.eu/rbl6vol13/Lucrare%207%20bt.pdf	$(25 + 20 * 0,152)/3 =$ 9.34*2 = 18.69
				19. D. Hadaruga, N. Hadaruga, G. Bandur, A. Ravis, V. Paslaru, G. Codină , 2008, <i>Bioactive Nanoparticles, Thermal stability of the oleic acid/α- and β-cyclodextrin complexes</i> , Revista de Chimie, 59 (9):994-998, ISSN 0034-7752, (FI=0,389) Disponibil online: http://www.revistadechimie.ro/pdf/HADARUGA%20D.pdf	$(25 + 20 * 0,389)/5 =$ 6.55
TOTAL A 2.1. = 425.89					
		2.2. Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale ^{*) (**)}	Minim 15 articole pentru Profesor		15/nr. de autori
				1. Codină G.G. , Mironeasa S., Todosi-Sănduleac E., <i>Studies regarding the influence of brown flaxseed flour addition in wheat flour of a very good quality for bread making on bread quality</i> , Bulletin UASVM Food Science and Technology, 2016, 73(2): 70-76, ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 DOI: 10.15835/buasvmcn-fst:12148 Disponibil on-line: http://journals.usamvcluj.ro/index.php/fst/article/view/12148 Indexare: Agricola, agris, Cas, Doaj, Fsta, Google scholar, Index Copernicus	$15/3 = 5*2 = 10$
				2. Mironeasa S., Codină G.G. , Oroian M., <i>Bread quality characteristics as influenced by the addition of tomato seed flour</i> , Bulletin UASVM Food Science and Technology, 2016, 73(2):77-84, ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 DOI: 10.15835/buasvmcn-fst:12149 Disponibil on-line: http://journals.usamvcluj.ro/index.php/fst/article/view/12149/pdf Indexare: Agricola, agris, Cas, Doaj, Fsta, Google scholar, Index Copernicus	$15/3 = 5$
				3. Codină G.G. , Marineac A.R., Todosi-Sănduleac E., 2016, <i>The influence of lupin flour addition on bread quality</i> , Food and Environment Safety, 15 (3): 216-226 Disponibil online: http://www.fia.usv.ro/fiajournal/files/Journal2016/2016_3/single/2/2_abs.pdf Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.	$15/3 = 5*2 = 10$
				4. Codină G.G. , Franciuc S.G., Todosi-Sănduleac E., 2016, <i>Studies on the influence of quinoa flour addition on bread quality</i> , Food and Environment Safety, 15 (2): 165-174 Disponibil online: http://www.fia.usv.ro/fiajournal/files/Journal2016/2016_2/single/9/9_abs.pdf Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	$15/3 = 5*2 = 10$
				5. Codină G.G. , Mironeasa S., 2016, <i>Application of D-Optimal Mixture Design to optimize the wheat-pumpkin composite flour for bread</i>	$15/2 = 7. 5*2 = 15$

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				<p><i>production</i>, Food and Environment Safety, 15 (1): 10-20 Disponibil online: http://www.fia.usv.ro/fiajournal/files/Journal2016/2016_1/single/3/3_abs.pdf Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	
				<p>6. Mironeasa S., Codină G.G., 2015, <i>Physico-chemical properties of blends of corn oil with coriander seed oil</i>, Food and Environment Safety Journal, 14 (1): 74-83 Disponibil online: http://www.fia.usv.ro/fiajournal/files/Journal2015/2015_1/single/12/12_abs.pdf Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/2 = 7.5
				<p>7. Codină G.G., Poroch-Seritan M., Mironeasa S., 2015, <i>Blending of sunflower oil with grape seed oil: Impact on physico-chemical parameters and radical scavenging activity</i>, Food and Environment Safety Journal, 14 (1): 101-107 Disponibil online: http://www.fia.usv.ro/fiajournal/files/Journal2015/2015_1/single/16/16_abs.pdf Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/3 = 5*2 = 10
				<p>8. Mironeasa S., Codină G.G., 2015, <i>Sensory evaluation of millet-yellow flaxseed-hemp composite flour gluten free cookies for optimum formulation by the mixture experimental design</i>, Food and Environment Safety Journal, 14 (3): 310-319 – autor corespondent Disponibil online: http://www.fia.usv.ro/fiajournal/files/Journal2015/2015_3/single/11/11_abs.pdf Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/2 = 7.5*2 = 15
				<p>9. Mironeasa S., Codină G.G., 2014. Optimization of a strong wheat flour quality with a low alpha-amylase content by using Response Surface Methodology, Journal of Food Studies, 3(1), 15-24. ISSN 2166-1073 – autor corespondent Disponibil online: http://www.macrothink.org/journal/index.php/jfs/article/view/4694</p>	15/2 = 7.5*2 = 15
				<p>10. G.G. Codină, S. Mironeasa, 2014. Improvement of wheat flour dough rheology by alpha -amylase and protease combination, Food and Environment Safety, 13(4), 310-317 Disponibil online: http://www.fia.usv.ro/fiajournal/ Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/2 = 7.5*2 = 15
				<p>11. Zaharia D., Danciu I., Codină G.G., Mironeasa S., Mironeasa C., 2014. Relationships of Glutograph parameters with Farinograph and wheat flour characteristics, Journal of Food, Agriculture & Environment, 12 (1): 33 - 36, ISSN 1459-0255. http://world-food.net/relationships-of-glutograph-parameters-with-farinograph-and-wheat-flour-characteristics/ Indexare: SCOPUS</p>	15/5 = 3.0
				<p>12. Zaharia D., Danciu I., Codină G.G., Mironeasa S., Mironeasa C., 2014. Use of principal component analysis in assessment relationship between technological and rheological parameters of wheat flour, Journal of Food, Agriculture & Environment, 12 (1): 29 - 32, ISSN 1459-0255. http://world-food.net/use-of-principal-component-analysis-in-assessment-of-relationship-between-technological-and-rheological-parameters-of-wheat-flour/ Indexare: SCOPUS</p>	15/5 = 3.0
				<p>13. Mironeasa S., Codină G.G., 2013. Effect of citrus fibers addition on wheat flour dough rheological properties, Food and Environment Safety, 12(4), 322-327. http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/2 = 7.5
				<p>14. G.G. Codină, S. Mironeasa, 2013. The effect of lecithin on Alveograph characteristics, baking and sensorial qualities of wheat flour, Food and Environment Safety, 12 (1), 59-63.</p>	15/2 = 7.5*2 = 15

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				Disponibil online: http://www.fia.usv.ro/fiajournal/ Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	
				15. S. Mironeasa, G.G. Codină , Alveograph dough rheological parameters related to wheat flour analytical characteristics using Principal Component Analysis, 2nd International Conference on Agricultural Science, Biotechnology, Food and Animal Science (ABIFA '13), Brașov, June 1-3, 2013, 241-246. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Brasov/ABIETE/ABIETE-41.pdf	15/2 = 7.5
				16. G.G. Codină , C. Arghire, S. Mironeasa, Influence of added Inulin on the Alveograph rheological characteristics of dough from 800 wheat flour type and bread quality, Proceedings of the 9th International Conference on Cellular and Molecular Biology, Biophysics and Bioengineering (BIO '13), Chania, Crete Island, Greece, August 27-29, 2013. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Chania/BIOMED/BIOMED-06.pdf	15/3 = 5.0*2 = 10
				17. S. Mironeasa, G.G. Codină , C. Popa, Effect of the addition of Psyllium fiber on wheat flour dough rheological properties, Proceedings of the 9th International Conference on Cellular and Molecular Biology, Biophysics and Bioengineering (BIO '13), Chania, Crete Island, Greece, August 27-29, 2013. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Chania/BIOMED/BIOMED-07.pdf	15/3 = 5.0
				18. G.G. Codină , S. Mironeasa, C. Mironeasa, Use of wheat flour analytical characteristics for predicting the Simulator Mixolab measurements, 2nd International Conference on Agricultural Science, Biotechnology, Food and Animal Science (ABIFA '13), Brasov, June 1-3, 2013, 235-239. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Brasov/ABIETE/ABIETE-40.pdf	15/3 = 5.0*2 = 10
				19. C. Mironeasa, S. Mironeasa, G.G. Codină , Comparative study on the assessment of employee satisfaction, 2nd International Conference on Economics, Political and Law Science (EPLS '13), Brasov, June 1-3, 2013, 23-31. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Brasov/EPLS/EPLS-03.pdf	15/3 = 5.0
				20. S. Mironeasa, G. G. Codină , 2012. Study on the raw cow milk hygienic parameters from different milk collection centers and different years using a multivariate analysis method. <i>Food and Environment Safety</i> , 11 (4): 59-64, ISSN 2068-6609. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2 = 7.5
				21. G. G. Codină , S. Mironeasa, 2012. Effects of dry lager brewing <i>Saccharomyces cerevisiae</i> strain on the fermentation process and beer quality. <i>Food and Environment Safety</i> , 11 (1): 76-82, ISSN 2068-6609. (BDI) Disponibil online: http://scholar.google.ro/scholar?hl=ro&q=Mironeasa+S*&btnG= Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2 = 7.5*2 = 15
				22. S. Mironeasa, S. Gutt, G. Gutt & G.G. Codină , 2011. Rheological behaviour of wheat flour dough during mixing and heating. <i>Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium</i> , 107, ISBN 978-3-901509-73-5, ISSN 1726-9679. (BDI) Disponibil online: http://connection.ebscohost.com/c/articles/69984937/rheological-behaviour-wheat-flour-dough-during-mixing-heating Indexare: SCOPUS	15/4 = 3.75
				23. S. Mironeasa, G.G. Codină , C. Mironeasa, 2011. Variation analysis of cow milk composition quality depending on year, season and location in Romania, <i>Bulletin of University of Agricultural Science and Veterinary Medicine</i> , Cluj-Napoca, 68 (1-2), 225-232, ISBN 1843-5262. Disponibil online: http://scholar.google.ro/scholar?start=0&q=Mironeasa+S*&hl=ro&as_sdt=0 Indexare: Agricola, agris, Cas, Doaj, Fsta, Google scholar, Index Copernicus	15/3 = 5.00

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				24. G.G. Codină , S. Mironeasa, C. Mironeasa, 2011, Evaluation of strong whet type 650 flour parameters with the Farinograph instrument, Bulletin of University of Agricultural Science and Veterinary Medicine, Cluj-Napoca, 68 (1-2):418, ISBN 1843-5262. Disponibil online: http://scholar.google.ro/scholar?start=10&q=Mironeasa+S*&hl=ro&as_sdt=0 Indexare: Agricola, agris, Cas, Doaj, Fsta, Google scholar, Index Copernicus	15/3 = 5.00*2 = 10.000
				25. G.G. Codină , S. Gutt, G. Gutt & S. Mironeasa, 2011. Alveograph as a rheological tool to predict the quality characteristics of wheat flour. <i>Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium</i> , 1027, ISBN 978-3-901509-73-5, ISSN 1726-9679. (BDI) Disponibil online: http://connection.ebscohost.com/c/articles/69985393/alveograph-as-rheological-tool-predict-quality-characteristics-wheat-flour Indexare: SCOPUS	15/4 = 3.75*2 = 7.5
				26. S. Mironeasa, G. G. Codină , 2011, Multivariate analysis in assessment relationships between milk characteristics influenced by the seasonal variations, <i>Food and Environment Safety</i> , 10 (4): 104-107, ISSN 2068-6609. Disponibil online: http://scholar.google.ro/scholar?start=0&q=Mironeasa+S*&hl=ro&as_sdt=0 Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2 = 7.5
				27. G. G. Codină , S. Mironeasa, A. Leahu, 2011, Predicting the organoleptic quality of some Romanian beer from physical-chemical data using multivariate analysis, <i>Food and Environment Safety</i> , 2011, 10 (1): 36-42, ISSN 2068-6609. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/files/Journal2011/2011_1/single/6/Paper%206%20Vol%20X%201_2011.pdf Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/3 = 5.00*2 = 10.000
				28. G. G. Codină , S. Mironeasa, D. V. Voica, 2011. Influence of wheat flour dough hydration levels on gas production during dough fermentation and bread quality, <i>Food and Environment Safety</i> , 10 (4), 65-69, ISSN 2068-6609. (BDI) Disponibil online: http://scholar.google.ro/scholar?start=10&q=Mironeasa+S*&hl=ro&as_sdt=0 Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/3 = 5.00*2 = 10.000
				29. S. Mironeasa, G. G. Codină , 2011, Multivariate analysis in assessment relationships between milk characteristics influenced by the seasonal variations, <i>Food and Environment Safety</i> , 10 (4): 104-107, ISSN 2068-6609. (BDI) Disponibil online: http://scholar.google.ro/scholar?start=0&q=Mironeasa+S*&hl=ro&as_sdt=0 Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2 = 7.5
				30. A. Leahu, G. G. Codină , S. Mironeasa, A. I. Roșu, 2011. Effects of A2 phospholipase on dough rheological properties and bread characteristics, <i>Food and Environment Safety</i> , 10 (1): 66-70, ISSN 2068-6609. (BDI) Disponibil online: http://scholar.google.ro/scholar?start=10&q=Mironeasa+S*&hl=ro&as_sdt=0 Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/4 = 3.75
				31. A. Leahu, G.G. Codină , S. Mironeasa, C. Damian, 2011. Correlation analyses between some technological parameters of some Romanian wheat varieties grown in the Suceava area. <i>Food and Environment Safety</i> , 10 (2): 65-69, ISSN 2068-6609. Disponibil online: http://scholar.google.ro/scholar?hl=ro&q=Correlation+analyses+between+some+technological+parameters+of+some+Romanian+wheat+&btnG= Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/4 = 3.75
				32. C. Mironeasa, S. Mironeasa, G.G. Codină , 2011. Study regarding the audit of management principles. <i>TEHNOMUS - New chnologies and Products in Machine Manufacturing Technologies</i> , 1 (18), 325-328.	15/3 = 5.00

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				Disponibil online: http://scholar.google.ro/scholar?hl=ro&q=Study+regarding+the+audit+of+management+principles&btnG=	
				33. S. Mironeasa, C. Mironeasa, G. G. Codină , 2010, Evaluation of mineral element content in grape seed and defatted grape seed. <i>Food and Environment Safety</i> , IX (2), 53-61, ISSN 2068 – 6609. Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/3 = 5.00
				34. S. Mironeasa, A. Leahu, G.G. Codină , S.G. Stroe, C. Mironeasa, 2010. Grape Seed: physico-chemical, structural characteristics and oil content. <i>Journal of Agroalimentary Processes and Technologies</i> , 16 (1), 1-6, ISSN 1453-1399. Disponibil online: http://scholar.google.ro/scholar?start=0&q=Mironeasa+S*&hl=ro&as_sdt=0 Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts@; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/5 = 3.00
				35. S. Mironeasa, G.G.Codină , A.Leahu, C. Mironeasa, 2011. Multivariate statistical analysis of Royal Feteasca wine quality from different regions of Romania country. <i>Food Environ. Saf.</i> 10(1), 47-52 Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/4 = 3.75
				36. G. G. Codină , A. Leahu, S. Mironeasa, 2009. The influence of acid addition over 650 flour with a higher alpha-amylase activity. <i>Annals of the Suceava University, Food Engineering</i> , VIII (2), ISSN 1842-4597. Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/3 = 5.00*2 = 10.000
				37. A. Leahu, G. G. Codină , S. Mironeasa, 2009. Analytical testings of the content of nitrates determined at parsley depending on the level of the nitrogen fertilization, <i>Annals of the Suceava University, Food Engineering</i> , VIII (2), ISSN 1842-4597. Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/3 = 5.00
				38. D. Voica, G. G. Codină , 2009, <i>The influence of sucrose addition on the fermentative activity of compressed yeast and of the quality of bread obtained from weaker-average glour quality in breadmaking</i> , <i>Lucrări științifice - Seria Agronomie</i> , 52: 121-124, ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_2_123.pdf Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRIUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE	15/2 = 7.5
				39. A. Leahu, G. G. Codină , 2009, <i>The study of milky bacteriums' addition on the quality parameters for German salami</i> , <i>Lucrări științifice - Seria Agronomie</i> , 52: 701-705, ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_1_703.pdf Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRIUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE	15/2 = 0.0 Punctaj 0, în acest volum s-au punctat alte 2 lucrări
				40. A. Leahu, G. G. Codină , M. Avramiuc, 2009, <i>The study of pasteurization temperature's action and the casein addition on the formation of youghurt rennet</i> , <i>Lucrări științifice - Seria Agronomie</i> , 52: 694-700, ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_1_696.pdf	15/3 = 0 Punctaj 0, în acest volum s-au punctat alte 2 lucrări
				41. G. G. Codină , A. Leahu, 2009, <i>The improvement of the quality of wheat flour with a lower content of α-amylase through the addition of</i>	15/2 = 7.5*2 = 15.000

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				<i>different enzymatic products</i> , Lucrări științifice - Seria Agronomie, vol.52: 629-635, ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_1_631.pdf Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRIUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE	
				42. D. Voica, G. G. Codină , 2009, <i>A study of wheat flour fermentation</i> , Journal of Agroalimentary processes and technologies, 15(2):211-215, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/29220L5_Codina_Gerogiana_211-215.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/2 = 0 Punctaj 0, în acest volum s-au punctat alte 2 lucrări
				43. G. G. Codină , A. Leahu, 2009, <i>The influence of starch addition on the quality of sour milk obtained with a probiotic culture</i> , Journal of Agroalimentary processes and technologies, 15 (2): 222-228, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/43174L7_Codina_G.,_Leahu_A._222_228.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/2 = 7.5*2 = 15.000
				44. G. G. Codină , A. Leahu, 2009, <i>Acceleration of ripening kaschaval cheese using starter cultures with a high proteolytic activity</i> , Journal of Agroalimentary processes and technologies, 15(2): 216-221, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/45248L6_Codina_G.,_Leahu_A._216-221.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/2 = 7.5*2 = 15.000
				45. A. Leahu, G. G. Codină , 2009, <i>Analytical Testings of the content of nitrates determined at some vegetable species depending on the level of the nitrogen fertilization</i> , ANNALS of the Suceava University, Food Engineering, VIII (2), ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2 = 7.5
				46. G. G. Codină , A. Leahu, 2009, <i>The influence of inulin addition on the development and the activity of bifidobacterium in milk</i> , ANNALS of the Suceava University, Food Engineering, VIII (1), ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2 = 7.5*2 = 15.000
				47. G. G. Codină , V. Pâslaru, 2008, <i>Effect of gluten vital on the alveograph characteristics and bread quality of flour wheat dough with a weaker potential for bread making</i> , Lurări Științifice -Seria Agronomie, 51:97-105, ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2008_3_106.pdf Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRIUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE	15/2 = 7.5*2 = 15.000
				48. G. G. Codină , V. Pâslaru, 2008, <i>Effect of sucrose on the mixolab, alveograph characteristics and breadmaking properties of strong wheat flour</i> , Lucrări Științifice - Seria Agronomie, 51: 97-105, ISSN 1454-7414. Disponibil online: http://www.revagrois.ro/PDF/2008_3_97.pdf Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRIUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE	15/2 = 7.5*2 = 15.000

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				49. G. G. Codină , 2008, <i>Effects of different doses of salt on alveograph and bread making quality of wheat flour with average quality for breadmaking</i> , Journal of Agroalimentary processes and technologies, 14 (1):109-113, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/64985L25_Vol_XIV_2008_Codina_Georgiana3.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/1 = 15*2 = 30.000
				50. G. G. Codină , 2008, <i>Influence of flour quality with different extraction ratio on the rheological properties of uniaxial extension induced by the mixolab</i> , Journal of Agroalimentary processes and technologies, 14 (1): 119-122, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/42323L27_Vol_XIV_2008_Codina_Georgiana5.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/1 = 15*2 = 30.000
				51. G. G. Codină , 2008, <i>Influence of flour quality of different extraction ratio on the rheological properties of biaxial extension induced by the alveograph</i> , Journal of Agroalimentary processes and technologies, 14 (1): 114-118, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/42323L27_Vol_XIV_2008_Codina_Georgiana5.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/1 = 15*2 = 0.000 Punctaj 0, în acest volum s-au punctat alte 2 lucrări
				52. G. G. Codină , 2008, <i>Effects of different doses of ascorbic acid on alveograph and bread making quality of wheat flour with average quality for breadmaking</i> , Journal of Agroalimentary processes and technologies, 14 (1): 86-92, ISSN 1453- 1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/70859L20_Vol_XIV_2008_Codina_Georgiana.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/1 = 15*2 = 0.000 Punctaj 0, în acest volum s-au punctat alte 2 lucrări
				53. G. G. Codină , 2008, <i>Effects of different doses of ascorbic acid on alveograph and bread making quality of wheat flour with a weaker potential for breadmaking</i> , Journal of Agroalimentary processes and technologies, 14 (1): 81-86, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/21262L19_Vol_XIV_2008_Codina_Georgiana1.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/1 = 15*2 = 0.000 Punctaj 0, în acest volum s-au punctat alte 2 lucrări
				54. A. Leahu, G. G. Codină , 2008, <i>The effect of the malt flour on the rheological properties of the dough and the bread quality</i> , ANNALS of the Suceava University, Food Engineering, VII (1): 126-131, ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCISIS și indexată în baza de date internationale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2 = 7.5
				55. G. G. Codină , 2008, <i>The effect of starter cultures on the quality of wheat dough bread</i> , ANNALS of the Suceava University-Food Engineering, VII (1): 103-108, ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html	15/1 = 15*2 = 30.000

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				56. G. G. Codină , D. Bordei, V. Pâslaru, 2008, <i>The effect of salt on the Mixolab characteristics and bread making quality of wheat flour with a weaker potential for bread making</i> , Innovative Romanian Food Biotechnology (sp. Supplement), 49-54, ISSN 1843-6099. (BDI)	15/3 = 5*2 = 30.000
				57. V. Pâslaru, I. G. Fuduli, I. Niculiță, C. Arghire, G. G. Codină , 2008, <i>Flour results from germinated wheat. It's quality amelioration with DATEM emulsifier</i> , Innovative Romanian Food Biotechnology (sp. Supplement), 40-44, ISSN 1843-6099. (BDI)	15/5 = 3
				58. G. G. Codină , I. Cretu, V. Pâslaru, 2007, <i>Sugar influence on dough's behaviour</i> , Journal of agroalimentary processes and technologies, 13 (2): 295-298, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/7405Cretu_3.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/3 = 5*2 = 10.000
				59. G. G. Codină , I. Cretu, V. Pâslaru, C. Arghire, 2007, <i>Ascorbic acid influence on dough's behaviour</i> , Journal of agroalimentary processes and technologies, 13 (2): 299-302, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/40483Cretu_lucrare_4.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/4 = 3.75*2 = 7.5
				60. G. G. Codină , I. Cretu, V. Pâslaru, 2007, <i>Salt influence on dough's behaviour</i> , Journal of agroalimentary processes and technologies, 13 (2): 291-294, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/36456Cretu_2.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/3 = 5*2 = 0.000 Punctaj 0, în acest volum s-au punctat alte 2 lucrări
				61. G. G. Codină , I. Cretu, V. Pâslaru, 2007, <i>Temperature influence on dough's behaviour</i> , Journal of agroalimentary processes and technologies, 13 (1): 63-67, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/65762Cretu_lucrare1.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/3 = 5*2 = 10.000
				62. V. Pâslaru, I. Georgian Fuduli, G. G. Codină , 2006, <i>Studies on the effect of glucose oxidase in bread making</i> , Scientific and Technical Bulletin - Series Chemistry, Food Science & Engineering, 12 (11):160-164, ISSN 1582-1021. (BDI)	15/3 = 5
				63. G. G. Codină , I. G. Fuduli, V. Pâslaru, 2006, <i>Hemicelulases and xylanases influence of technological properties of the bread flour</i> , Scientific and Technical Bulletin - Series Chemistry, Food Science & Engineering, 12 (11):128-133, ISSN 1582-1021. (BDI)	15/3 = 5*2 = 10.000
				64. G. G. Codină , <i>Studies upon malatsic activity on the bakery yeast</i> , 2006, ANNALS of the Suceava University Food Engineering, V (1): 52-55, ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/1 = 15*2 = 30.000
				65. G. G. Codină , E. Bilan, 2006, <i>Using inulin in bakery products</i> , Journal of Agroalimentary processes and technologies, 12 (1): 225-230, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/78944L33_Using_inulin_in_bakery_products.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus	15/2 = 7.5*2 = 15.000

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
					TOTAL A 2.2. = 624,5
		2.3. Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate		2.3.2. naționale	30/nr. de autori
				1. G.G. Codină , S. Mironeasa, C. Mironeasa, 2012. Biscuiți hipocalorici și procedeu de obținere a acestora. RO 127370 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000945 20101006. Disponibil online: http://worldwide.espacenet.com/publicationDetails/biblio?DB=worldwide.espacenet.com&II=2&ND=3&adjacent=true&locale=en_EP&FT=D&date=20120530&CC=RO&NR=127370A2&KC=A2	30/3 = 10.000
				2. G.G. Codină , S. Mironeasa, C. Mironeasa, 2012. Vafe cu conținut ridicat de fibre și procedeu de obținere a acestora. RO 127472 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000946 20101006. Disponibil online: http://worldwide.espacenet.com/publicationDetails/biblio?DB=worldwide.espacenet.com&II=1&ND=3&adjacent=true&locale=en_EP&FT=D&date=20120629&CC=RO&NR=127472A2&KC=A2	30/3 = 10.000
				3. G.G. Codină , S. Mironeasa, C. Mironeasa, 2012. Napolitane cu conținut ridicat de fibre și procedeu de obținere a acestora. RO 127473 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000947 20101006. Disponibil online: http://worldwide.espacenet.com/publicationDetails/biblio?DB=worldwide.espacenet.com&II=0&ND=3&adjacent=true&locale=en_EP&FT=D&date=20120629&CC=RO&NR=127473A2&KC=A2	30/3 = 10.000
		2.4. Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10 000 Euro echivalent)	Director/ responsabil minim 2 pentru profesor	2.4.1.2. naționale	10 * ani de desfășurare
				1. 2015-2017 – Contract PN II-RU-TE-2014-4-0214 <i>Îmbunătățirea caracteristicilor reologice, biochimice și tehnologice în obținerea pâinii prin utilizarea de diferite făinuri compozite</i> , finanțat de către UEFISCDI, Director de proiect Georgiana Gabriela Codină (valoare 121900 euro)	10 * 16/12=13.3
				2. 2016-2018 - Contract PN-III-P2-2.1-BG-2016-0079 <i>Cercetări privind utilizarea de inulină și minerale în panificație. Aspecte tehnologice</i> , finanțat de către UEFISCDI, Director de proiect Georgiana Gabriela Codină (valoare 102167 euro)	10 * 3/12=2.5
			2.5.2. Membru în echipă	2.4.2.2. naționale	2 * ani de desfășurare
				1. 2016-2018- Contract PN-III-P2-2.1-BG-2016-0136, <i>Valorificarea superioară a subproduselor din vinificație în crearea de noi produse de panificație îmbunătățite nutrițional</i> , finanțat de către UEFISCDI - membru	2 * 3/12 =0.5
				2. 2016-2018 – Contract PN-III-P2-2.1-BG-2016-0089, <i>Diversificarea gamei sortimentale și îmbunătățirea calitatii produselor lactate fermentate din cadrul S.C. TUDIA S.R.L.Suceava</i> , finanțat de către UEFISCDI - membru	2 *3/12 = 0.5
					TOTAL A 2.3. ÷ 2.6 = 46.8
TOTAL A 2 = 1097,19					
A.	Recunoașterea și	3.1. Citări în reviste ISI și BDI		3.1. ISI/BDI	10/nr. autori articol citat
				3.1.1.1. Articol citat: S. Mironeasa, G. G. Codină , C. Mironeasa, 2012. The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mixolab. Journal of Texture Studies, 43 (1), 40–48. ISSN 0022-4901.	
				1. Walker R., Tseng A., Cavender G., Ross A., Zhao Y., 2015. Physicochemical, Nutritional, and Sensory Qualities of Wine Grape Pomace Fortified Baked Goods, Journal of Food Science, 79(9) S1811-S1822	10/3 = 3.333

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				2. Zhou J., Tang X., Nan P., 2014. Effects of Lentinus edodes flour on the thermomechanical and dynamic rheological properties of wheat flour dough, <i>Journal of the Chinese Cereals and Oils Association</i> 29(7), 7-11.	10/3 = 3.333
				3. Tang Xiao Zhi, Hu Zhan-Qiang, Zhou Jian-Min, Shen Xin-Chun, HU Qiu-Hui. (2014) Influence of Brown Rice Flour on Wheat Dough Rheological Properties and Cookie Quality Characteristics, <i>China Agricultural Science</i> , 47 (8), 1567-1576. ISSN 0578-1752, DOI: 10.3864/j.issn.0578-1752.2014.08.013	10/3 = 3.333
				4. Švec I., Hrušková M., 2015. The Mixolab parameters of composite wheat/hemp flour and their relation to quality features, <i>LWT - Food Science and Technology</i> , 60 (1), 623–629. http://scholar.google.ro/scholar?oi=bibs&hl=en&cites=14455726263458820483	10/3 = 3.333
				5. M. Hrušková, I. Švec, I. Jurinová, 2012. Changes in baking quality of composite wheat/hemp flour detected by means of Mixolab. <i>Cereal Research Communications</i> . DOI 10.1556/CRC.2012.0033, ISSN 0133-3720 – factor de impact 0.39 - vizibil la adresa: https://www.researchgate.net/journal/0133-3720_Cereal_Research_Communications Articol disponibil online: http://scholar.google.ro/scholar?cites=16177189834804731934&as_sdt=2005&sciold=0.5&hl=en	10/3 = 3.333
				6. M. Hrušková, I. Švec, I. Jurinová, 2012. Composite Flours-Characteristics of Wheat/Hemp and Wheat/Teff Models. <i>Food and Nutrition Sciences</i> , 3, 1484-1490, ISSN 2157-944X – factor impact 0.17 - vizibil la adresa: http://www.scirp.org/Journal/Indexing.aspx?JournalID=208 Articol disponibil online: http://scholar.google.ro/scholar?cites=17470983187263361914&as_sdt=5&sciold=0&hl=ro	10/3 = 3.333
				7. Švec, I., Hrušková, M., & Jurinová, I. (2015). Technological and nutritional aspect of different hemp types addition: Comparison of flour and wholemeal effect. <i>Croatian Journal of Food Science and Technology</i> , 7(2), 68-75. Articol citat: G.G. Codină, S. Mironeasa, Influence of Mixing Speed on Dough Microstructure and Rheology, <i>Food Technol. Biotechnol.</i> 51 (4) 509–519 (2013), ISSN 1330-9862. https://scholar.google.com/scholar?oi=bibs&hl=en&cites=9499508735719625268	5/3=1.66
				1. Ndayishimiye, J. B., Huang, W. N., Wang, F., Chen, Y. Z., Letsididi, R., Rayas-Duarte, P., .. & Tang, X. J. (2016). Rheological and functional properties of composite sweet potato-wheat dough as affected by transglutaminase and ascorbic acid. <i>Journal of Food Science and Technology</i> , 53(2), 1178-1188. ISSN: 0022-1155. FI = 1.241, http://www.bioxbio.com/ifa/html/J-FOOD-SCI-TECH-MYS.html ; SRI = 1.00, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html	10/2=5
				3.1.1.2. Articol citat: Codină, G.G. , Mironeasa, S., Mironeasa, C., Popa, C.N., Tamba-Berehoiu, R., 2012. Wheat flour dough Alveograph characteristics predicted by Mixolab regression models. <i>Journal of the Science of Food and Agriculture</i> , 92(3), 638–644.	
				1. Grenier, D., Laridon, Y., Le Ray, D., Challos, S., & Lucas, T. (2016). Monitoring of single eye growth under known gas pressure: Magnetic resonance imaging measurements and insights into the mechanical behaviour of a semi-hard cheese. <i>Journal of Food Engineering</i> , 171, 119-128. ISSN 2194-5764. FI = 3.199, http://www.bioxbio.com/ifa/html/J-FOOD-ENG.html ; SRI = 0.334, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://www.sciencedirect.com/science/article/pii/S0260877415300194	10/5=2
				2. Amoriello, T., Turfani, V., Galli, V., Mellara, F., & Carcea, M. (2016). Evaluation of a New Viscometer Performance in Predicting the Technological Quality of Soft Wheat Flour. <i>Cereal Chemistry</i> , CCHEM-09, 364-368. ISSN 0009-0352 FI = 1.036, http://www.bioxbio.com/ifa/html/CEREAL-CHEM.html ; SRI = 1.000 http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://aaccipublications.aaccnet.org/doi/abs/10.1094/CCHEM-09-15-0185-R	10/5=2
				3. Torbica, A., Drašković, M., Tomić, J., Dodig, D., Bošković, J., & Zečević, V. (2016). Utilization of Mixolab for assessment of durum wheat quality dependent on climatic factors. <i>Journal of Cereal Science</i> , 69, 344-350. ISSN 0733-5210. FI = 2.402, http://www.bioxbio.com/ifa/html/J-CEREAL-SCI.html ; SRI = 1.821, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://www.sciencedirect.com/science/article/pii/S0733521016300613	10/5=2
				4. M Blandino, F Marinaccio, A Reyneri, Effect of late-season nitrogen fertilization on grain yield and on flour rheological quality and stability in common wheat, under different production situations - <i>Italian Journal of Agronomy</i> , vol 11. 745,107-113, 2016, ISSN 1125-4718	5/5=1
				5. Kaya, Y., & Sahin, M. (2015). Non-parametric stability analyses of dough properties in wheat, <i>Food Science and Technology</i>	5/5=1

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori unitari (kpi)
				(Campinas), 35(3): 509-515, Print version ISSN 0101-2061; On-line version ISSN 1678-457X. http://www.scielo.br/scielo.php?pid=S0101-20612015005076642&script=sci_arttext	
				6. Szafranska, A. (2015). Predicting the farinograph and alveograph properties of flour based on the results of mixolab parameters. <i>Acta Agrophysica</i> , 22(4), 457-469 http://www.cris.uns.ac.rs/DownloadFileServlet/Disertacija14477689636436.pdf?controlNumber=(BISIS)97038&fileName=14477689636436.pdf&id=4654&source=NaRDuS&language=sr	5/5=1
				7. I Švec, M Hrušková, I Jurinová, 2015. Technological and nutritional aspect of different hemp types addition: Comparison of flour and wholemeal effect. <i>Croat. J. Food Sci. Technol.</i> , 7 (2), DOI: 10.17508/CJFST.2015.7.2.01 http://www.ptfos.unios.hr/novicjfst/wp-content/uploads/2015/10/Manuscript-Svec-ONLINE1.pdf	5/5=1
				8. Jelena, T., 2016. Karakterizacija albumina i biohemijski aspekti kvaliteta pšenice (<i>Triticum aestivum</i>) (Doctoral dissertation, Универзитет у Новом Саду, Технолошки факултет). nardus.mpn.gov.rs	5/5=1
				9. Corpaș L., Hădăruță N.G., David I., Pîrșan P., Hădăruță D.I., Heinz-Dieter Isengard Karl Fischer Water Titration–Principal Component Analysis Approach on Wheat Flour, <i>Food Analytical Methods</i> , 2014, 7(6), 1353-1358. ISSN: 1936-9751, http://scholar.google.ro/scholar?cites=833781182795676602&as_sdt=2005&scioldt=0,5&hl=ro , FI = 1.802 vizibil la: http://www.bioxbio.com/ifa/html/FOOD-ANAL-METHOD.html , SRI = 1.246 vizibil la: http://uefiscdi.gov.ro/userfiles/file/CENAPOSS/Scor_Relativ_Influenta_2014.pdf	10/5 = 2.000
				10. Aprodu I., Banu I., Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends, <i>Food Science and Technology International</i> , 2014, ISSN: 1082-0132, http://scholar.google.ro/scholar?cites=833781182795676602&as_sdt=2005&scioldt=0,5&hl=ro , FI = 0.981 vizibil la: http://www.bioxbio.com/ifa/html/FOOD-SCI-TECHNOL-INT.html , SRI = 1.046 vizibil la: http://uefiscdi.gov.ro/userfiles/file/CENAPOSS/Scor_Relativ_Influenta_2014.pdf	10/5 = 2.000
				11 N. Gulia, B.S. Khatkar, Relationship of dough thermomechanical properties with oil uptake, cooking and textural properties of instant fried noodles, <i>Food Science and Technology International</i> , 2014, 20(3), 171-82. ISSN: 1082-0132, http://scholar.google.ro/scholar?cites=833781182795676602&as_sdt=2005&scioldt=0,5&hl=ro , FI = 0.981 vizibil la: http://www.bioxbio.com/ifa/html/FOOD-SCI-TECHNOL-INT.html , SRI = 1.046 vizibil la: http://uefiscdi.gov.ro/userfiles/file/CENAPOSS/Scor_Relativ_Influenta_2014.pdf	10/5 = 2.000
				12. J. Mastilović, Ž. Kevrešan, A. Torbica, E. J. Hajnal, D. Živančev, Prediction of traditionally utilised wheat dough technological quality parameters from Mixolab values: development and evaluation of regression models, <i>International Journal of Food Science & Technology</i> , 2014, ISSN: 0950-5423, http://scholar.google.ro/scholar?cites=833781182795676602&as_sdt=2005&scioldt=0,5&hl=ro , FI = 1.354 vizibil la: http://www.bioxbio.com/ifa/html/INT-J-FOOD-SCI-TECH.html , SRI = 1.063 vizibil la: http://uefiscdi.gov.ro/userfiles/file/CENAPOSS/Scor_Relativ_Influenta_2014.pdf	10/5 = 2.000
				13. U. Goutam, S. Kukreja, R. T. A. Chaudhury, R. K. Gupta, B.B. Dholakia, 2013, R.Yadav, Biotechnological approaches for grain quality improvement in wheat: Present status and future possibilities, <i>Australian Journal of Crop Science</i> , 7(4), 469-483. ISSN:1835-2707	10/5 = 2.000
				3.1.1.3. Articol citat: Codină G.G. , Mironcusa S., Mironcusa C., Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal α -amylase addition, <i>Journal of the Science of Food and Agriculture</i> , 2012, 92 (10), 2162–2170.	
				1. Ral, J. P., Whan, A., Larroque, O., Leyne, E., Pritchard, J., Dielen, A. S., ..& Newberry, M. (2016). Engineering high α -amylase levels in wheat grain lowers Falling Number but improves baking properties. <i>Plant Biotechnology Journal</i> , 14(1), 364-376. ISSN: 1467-7644 FI = 6.090, http://www.bioxbio.com/ifa/html/PLANT-BIOTECHNOL-J.html ; SRI= 3.957, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html	10/3 = 3.333
				2. Hadnadev M., Dapcevic Hadnadev T., Šimurina O., Filipcevic B., Empirical and Fundamental Rheological Properties of Wheat Flour Dough as Affected by Different Climatic Conditions, <i>Journal of Agricultural Science and Technology</i> 2013, 15, 1381-1391. ISSN: 1680-7073, http://scholar.google.ro/scholar?cites=10975474876793460082&as_sdt=2005&scioldt=0,5&hl=ro , FI = 0.679 vizibil la: http://www.bioxbio.com/ifa/html/J-AGR-SCL-TECH-IRAN.html ; SRI = 0 vizibil la: http://uefiscdi.gov.ro/	10/3 = 3.333

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				3. Rakita, S.M., Torbica, A.M., Dokić, L.P., Tomić, J.M., Pojić, M.M., Hadnadev, M.S. and Hadnadev-Dapčević, T.R., 2015. Alpha-amylase activity in wheat flour and breadmaking properties in relation to different climatic conditions. <i>Food and Feed Research</i> , 42(2), pp.91-99. http://scindeks.ceon.rs/article.aspx?query=ISSID%26and%2612435&page=1&sort=8&stype=0&backurl=%26fissue.aspx%3fissue%3d12435	3/3=1
				4. Xhabiri, G. Q., Durmishi, N., Idrizi, X., Ferati, I., & Hoxha, I. (2016). Rheological Qualities of Dough from Mixture of Flour and Wheat Bran and Possible Correlation between Bra Bender and Mixolab Chopin Equipments. <i>MOJ Food Processing & Technology</i> , 2(4), 00042.	3/3=1
				3.1.1.4. Articol citat: Hadaruga D.I., Hadaruga N.G., Hermenean A., Rivis A., Paslaru V., Codina G. , Bionanomaterials: Thermal stability of the oleic acid/alpha and beta cyclodextrin complexes, <i>Revista de chimie</i> , 59 (9): 2008	
				1. Hermenean Anca, Ardelean Aurel, Stan Miruna, Hadaruga Nicoleta, Mihali Ciprian-Valentin, Costache Marieta, and Dinischiotu Anca. Antioxidant and Hepatoprotective Effects of Naringenin and Its β -Cyclodextrin Formulation in Mice Intoxicated with Carbon Tetrachloride: A Comparative Study <i>Journal of Medicinal Food</i> . June 2014, 17(6): 670-677. doi:10.1089/jmf.2013.0007, ISSN: 1096-620X, FI=1,699, SRI=1,129	10/6 = 1.66
				2. Joye I.J., McClements D.J., Biopolymer-based nanoparticles and microparticles: Fabrication, characterization, and application, <i>Current Opinion in Colloid & Interface Science</i> , http://www.sciencedirect.com/science/article/pii/S135902941400079X , ISSN 1359-0294, FI=6,398, SRI=3,831	10/6 = 1.66
				3. Mayyas Al-Remawi1, Fayeze Hamam, Mohammed Hamaidi, Quality by design approach to prepare oleoyl alginate derivative and its use in transdermal delivery, <i>Pharmaceutical Development and Technology</i> , November 25, 2013. (doi:10.3109/10837450.2013.860548), ISSN 1083-7450, FI =1,335, SRI=0,440	10/6 = 1.66
				4. Hădăruță N.G., Ficaria verna Huds. extracts and their β -cyclodextrin supramolecular systems, <i>Chemistry Central Journal</i> , 2012, 6:16. http://journal.chemistrycentral.com/content/6/1/16 , ISSN 1752-153X.	10/6 = 1.66
				5. Hădăruță D.I., Hădăruță N.G., Butnaru G., Tatu C., Gruia A., Bioactive microparticles (10): Thermal and oxidative stability of nicotine and its complex with β -cyclodextrin, <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , vol. 68, nr. 1-2:155-164, 2010, ISSN 1583-4301. http://www.springerlink.com/content/b225645r26168117/	10/6 = 1.66
				3.1.1.5. Articol citat: S. Mironeasa, G.G.Codină , A.Leahu, C. Mironeasa, 2011. Multivariate statistical analysis of Royal Feteasca wine quality from different regions of Romania country. <i>Food Environ. Saf.</i> 10(1), 47-52.	
				1. J. Owusu, H. Ma, E.E. Abano, F.N. Engmann, 2012. Influence of two inocula levels of <i>Saccharomyces bayanus</i> , BV 818 on fermentation and physico-chemical properties of fermented tomato (<i>Lycopersicon esculentum</i> Mill.) juice. <i>African Journal of Biotechnology</i> , 11(33), 8241-8249. ISSN: 1684-5315 – factor de impact 0.57 - vizibil la adresa: https://www.researchgate.net/journal/1684-5315_AFRICAN_JOURNAL_OF_BIOTECHNOLOGY Articol disponibil online: http://scholar.google.ro/scholar?cites=10342603270018980799&as_sdt=5&sciodt=0&hl=ro;	10/4 = 2.500
				2. A-I. Petrișora, I. Ianoș, D. Iuread, M.-N. Văidianuc, 2012. Applications of principal component analysis integrated with GIS, <i>Procedia Environmental Sciences</i> , 14, 247-256. ISSN 1878-0296 - factor de impact 0 Articol disponibil online: http://www.journals.elsevier.com/procedia-environmental-sciences	10/4 = 2.500
				3.1.1.6. Articol citat: Codină, G.G., Paslaru V., Bordei D., 2008. The effects of different doses of gluten on Rheological behaviour of dough and bread quality, <i>Romanian Biotechnological Letters</i> , 13 (6): 37-42, http://www.rombio.eu/rbl6vol13/Lucrare%207%20bt.pdf	
				1. Elena Curtia, Eleonora Carinib, Giovanni Tribuzioc, Elena Vittadini, 2014, Bread staling: Effect of gluten on physico-chemical properties and molecular mobility, <i>LWT-FOOD SCI TECHNOL</i> , 59 (1):418-425, ISSN 0023-6438, FI=2,468, SRI=2,141	10/3 = 3.333
				2. Chen F. si al., 2013, Alveograph and Mixolab parameters associated with Puroindoline - D1 genes in Chinese winter wheats, <i>Journal of</i>	10/3 = 3.333

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				the Science of Food and Agriculture, 93 (10): 2541–2548	
				3. Han L. si al., 2013, The effects of vital wheat gluten and transglutaminase on the thermomechanical and dynamic rheological properties of buckwheat dough, <i>Food and Bioprocess Technology</i> , 6(2): 561-569, FI=3,126	10/3 = 3.333
				4. J.K.Purhagen, M.E. Sjøo, A.C.Eliasson, Starch affecting anti-staling agents and their function in freestanding and pan-baked bread, <i>Food Hydrocolloids</i> , 2011 (25): 1656-1666 (SRI=2,24, FI=3,473)	10/3 = 3.333
				5. Han, L., Cheng, Y., Zhang, Q., Ma, H., Tatsumi, E. and Li, L. (2014), Synergistic Effects of Calcium Hydroxide and Konjac Glucomannan (KGM) on the Thermomechanical Properties of Buckwheat Flour and the Quality of Buckwheat Noodles. <i>Journal of Texture Studies</i> . doi: 10.1111/jtxs.12093 (FI=1,677)	10/3 = 3.333
				3.1.1.7. Articol citat: Codina G.G., Voica D., 2010, The influence of different forms of bakery yeast <i>Saccharomyces cerevisie</i> type strain on the concentration of individual sugars and their utilization during fermentation, 15 (4): 5417-5422,	
				1. Tomić, J., Torbica, A., Popović, L., Hristov, N., & Nikolovski, B. (2016). Wheat breadmaking properties in dependance on wheat enzymes status and climate conditions. <i>Food Chemistry</i> , 199, 565-572. ISSN: 1873-7072, 0308-8146. FI =4.052, http://www.bioxbio.com/ifa/html/FOOD-CHEM.html ; SRI = 2.855, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html	10/2 = 5.000
				2. Švec, I., & Hrušková, M. (2015). The Mixolab parameters of composite wheat/hemp flour and their relation to quality features. <i>LWT-Food Science and Technology</i> , 60(1), 623-629. ISSN: 0023-6438, 1096-1127. FI = - http://www.bioxbio.com/ifa/html/LWT-FOOD-SCI-TECHNOL.html ; SRI = 2.088, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://www.sciencedirect.com/science/article/pii/S0023643814004654	10/2 = 5.000
				3. Tomić, J., Torbica, A., Popović, L., Strelec, I., Vaštag, Ž., Pojić, M., & Rakita, S. (2015). Albumins Characterization in Relation to Rheological Properties and Enzymatic Activity of Wheat Flour Dough. <i>Journal of Agricultural Science and Technology</i> , 17(4), 805-816. ISSN: 1680-7073. FI = 0.816, http://www.bioxbio.com/ifa/html/J-AGR-SCI-TECH-IRAN.html ; SRI = 0.952, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html	10/2 = 5.000
				4. Saleh, M., Amr, A., Mehayar, G., & Ondier, G. (2016). Predicting farinograph parameters by rapid visco analyser pasting profile using partial least square regression. <i>Quality Assurance and Safety of Crops & Foods</i> , 8(1), 41-49. ISSN: 1757-8361, FI = 0.624, http://www.bioxbio.com/ifa/html/QUAL-ASSUR-SAF-CROP.html ; SRI = 0.446, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://www.wageningenacademic.com/doi/abs/10.3920/QAS2014.0462	10/2 = 5.000
				5. Mohammad N. Rezaeia, Emmie Dorneza, Pieter Jacobsa, Anali Parsia, Kevin J. Verstrepnb, Christophe M. Courtina, Harvesting yeast (<i>Saccharomyces cerevisiae</i>) at different physiological phases significantly affects its functionality in bread dough fermentation, <i>Food Microbiology</i> , 2014, 39: 108-115, ISSN 0740-0020, FI=3,374, SRI=3,015	10/2 = 5.000
				6. Real A. și al., Microbiological and fermentative properties of baker's yeast starter used in breadmaking, <i>Journal of Food Science</i> , 78 (8): 1224-1231, 2013	10/2 = 5.000
				3.1.1.6. Articol citat: G. G. Codină , S. Mironeasa, D. Bordei, A. Leahu, 2010. Mixolab Versus Alveograph and Falling Number, <i>Czech J. Food Sci</i> , 28(3), 185-191, ISSN 1212-1800, factor de impact 0.522. (ISI)	
				1. I Švec, M Hrušková, The Mixolab parameters of composite wheat/hemp flour and their relation to quality features, <i>LWT-Food Science and Technology</i> , 60 (1):623-629	10/4 = 2.500
				2. J Tomić, A Torbica, L Popović, N Hristov, B Nikolovski , Wheat breadmaking properties in dependance on wheat enzymes status and climate conditions, 2016, <i>Food Chemistry</i> , 199: 565-573	10/4 = 2.500
				3. J. Gil-Humanes, F. Pistón, F. Barro, C.M. Rosell, 2014. The Shutdown of Celiac Disease-Related Gliadin Epitopes in Bread Wheat by RNAi Provides Flours with Increased Stability and Better Tolerance to Over-Mixing, <i>PloS One</i> , 2014. ISSN: 1932-6203, http://scholar.google.ro/scholar?start=10&hl=ro&as_sdt=2005&scioldt=0,5&cites=16177189834804731934&scipsc=, FI = 3.534 vizibil la: http://www.bioxbio.com/ifa/html/PLOS-ONE.html , SRI = 2.563 vizibil la: http://uefiscdi.gov.ro/userfiles/file/CENAPOSS/Scor_Relativ_Influenta_2014.pdf	10/4 = 2.500
				4. J. Mastilović, Ž. Kevrešan, A. Torbica, E. J. Hajnal, D. Živančev, 2014. Prediction of traditionally utilised wheat dough technological	10/4 = 2.500

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				quality parameters from Mixolab values: development and evaluation of regression models, International Journal of Food Science & Technology, 49 (12), 2685–2691. ISSN: 0950-5423, http://scholar.google.ro/scholar?cites=833781182795676602&as_sdt=2005&scioldt=0,5&hl=ro, FI = 1.354 vizibil la: http://www.bioxbio.com/ifa/html/INT-J-FOOD-SCI-TECH.html, SRI = 1.063 vizibil la: http://uefiscdi.gov.ro/userfiles/file/CENAPOSS/Scor_Relativ_Influenta_2014.pdf	
				5. I. Švec, M. Hrušková, 2014. The Mixolab parameters of composite wheat/hemp flour and their relation to quality features, LWT - Food Science and Technology. ISSN: 0023-6438; DOI: 10.1016/j.lwt.2014.07.034; Available online 7 August 2014; http://scholar.google.ro/scholar?start=10&hl=ro&as_sdt=2005&scioldt=0,5&cites=16177189834804731934&scipsc=, FI = 2.468 vizibil la http://www.bioxbio.com/ifa/html/LWT-FOOD-SCI-TECHNOL.html, SRI = 2.141 vizibil la http://uefiscdi.gov.ro/userfiles/file/CENAPOSS/Scor_Relativ_Influenta_2014.pdf	10/4 = 2.500
				6. J. Gil-Humanes, F. Pistón, C. M. Rosell, F. Barro, 2012. Significant down-regulation of γ -gliadins has minor effect on gluten and starch properties of bread wheat, <i>Journal of Cereal Science</i> , 56,161-170, ISSN: 0733-5210 – factor de impact 2.073 - vizibil la adresa: http://www.journals.elsevier.com/journal-of-cereal-science/ Articol disponibil online: http://www.sciencedirect.com/science/article/pii/S0733521012000501	10/4 = 2.500
				7. I. Capouchová, L. Papoušková, M. Kostelanská, E. Prokinová, A. Škeřiková, J.Hajšlová, P.Konvalina, O. Faměra, 2012.Effect of different intensities of fusarium infestation on grain yield, deoxynivalenol content and baking quality of winter wheat. <i>Romanian Agricultural Research</i> , 29, 297-306, ISSN 1222-4227– factor de impact 0.516 - vizibil la adresa http://www.medsciediting.com/sci/index.asp?action=search Articol disponibil online: http://www.medsciediting.com/sci/index.asp?action=search	10/4 = 2.500
				8. L. Papoušková, I. Capouchová, M. Kostelanská, A. Škeřiková, E. Prokinová, J. Hajšlová, J. Salava, O. Faměra, Changes in baking quality of winter wheat with different intensity of <i>Fusarium spp.</i> contamination detected by means of new rheological system Mixolab. <i>Czech Journal of Food Science</i> , 2011, 29 (4), 420-429. ISSN 1212-1800 – factor de impact 0.522 - vizibil la adresa: http://www.agriculturejournals.cz/web/cjfs.htm Articol disponibil online: http://www.agriculturejournals.cz/publicFiles/45013.pdf	10/4 = 2.500
				9. M. Hrušková, I. Švec, I. Jurinová, 2013. Changes in baking quality of composite wheat/hemp flour detected by means of Mixolab. <i>Cereal Research Communications</i> 41(1), 150/159. ISSN 0133-3720 – factor de impact 0.39 - vizibil la adresa: https://www.researchgate.net/journal/0133-3720-Cereal-Research-Communications Articol disponibil online: http://scholar.google.ro/scholar?cites=16177189834804731934&as_sdt=2005&scioldt=0,5&hl=en	10/4 = 2.500
				10. Xhabiri, G. Q., Durmishi, N., Idrizi, X., Ferati, I., & Hoxha, I. (2016). Rheological Qualities of Dough from Mixture of Flour and Wheat Bran and Possible Correlation between Bra Bender and Mixolab Chopin Equipments. <i>MOJ Food Process Technol</i> , 2(4), 00042.	5/4=1.25
				11. Szafranska, A. (2015). Predicting the farinograph and alveograph properties of flour based on the results of mixolab parameters. <i>Acta Agrophysica</i> , 22(4), 457- 469.	5/4=1.25
				3.1.1.7. Articol citat: Mironeasa C., Codina G.G. , 2013, A new approach of audit functions and principles, <i>Journal of Cleaner Production</i> , 43:27-36	
				1. Sanja Filipovića, Mirjana Golušinb, Environmental taxation policy in the EU – new methodology approach, <i>Journal of Cleaner Production</i> , 2014, http://www.sciencedirect.com/science/article/pii/S0959652614002194 , ISSN 0959-6526, FI = 3,590, SRI = 1,621	10/2 = 5.00
				3.1.1.8. Carte citată: D. Bordei, G. Bahrim, V. Pâslaru, C. Gasparotti, A. Elisei, I. Banu, L. Georgescu, G. Codină , 2007, Controlul calității în industria panificației - Metode de analiză, Editura ACADEMICA, Galați, p. 783, ISBN 978-973-8937-27-7.	
				1. Banu I., Stoescu G., Ionescu V., Aprudu I., Physicochemical and Rheological Analysis of flour mill streams, <i>Cereal Chemistry</i> , 87 (2) :	10/8 = 1.25

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				112-117, 2010, ISSN 0009-0352. http://cerealchemistry.aaccnet.org/doi/abs/10.1094/CCHEM-87-2-0112?journalCode=cchem	
				3.1.BDI/ISI	5/nr. autori articol citat
				3.1.2.1. Articol citat: S. Mironeasa, G. G. Codină , C. Mironeasa, 2012. The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mixolab. <i>Journal of Texture Studies</i> , 43 (1), 40–48. ISSN 0022-4901, factor de impact 0.821. (ISI)	
				1. L. Corpaș, N.G. Hădărugă, G.G. Codină, A.Riviș, E. Guran, E.-N. Balița, D. I. Hădărugă, 2012. Phospholipids in homemade bread. <i>Journal of Agroalimentary Processes and Technologies</i> , 18 (4), 336-340. Articol disponibil online: http://www.journal-of-agroalimentary.ro/admin/articole/97497L15_Corpas_Vol.18_4_2012_336-340.pdf	5/3 = 1.666
				Articol citat: Codină, G. G. , Mironeasa, S., Voica, D. V., & Mironeasa, C. (2013). Multivariate Analysis of Wheat Flour Dough Sugars, Gas Production, and Dough Development at Different Fermentation Times. <i>Czech Journal of Food Science</i> , 31(3).	
				Bahar Degerli, Serap Nazir, Esra Sorgüven, Bernd Hitzmann, Mustafa Özilgen, Assessment of the energy and exergy efficiencies of farm to fork grain cultivation and bread making processes in Turkey and Germany, <i>Energy</i> , 93(1), December 2015, 421–434. ISSN: 0360-5442. FI = 4,292, http://www.bioxbio.com/ift/html/ENERGY.html ; SRI = 2.741, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://www.sciencedirect.com/science/article/pii/S036054421501172X	10/4=2.5
				Struyf, N., Verspreet, J., & Courtin, C. M. (2016). The effect of amylolytic activity and substrate availability on sugar release in non-yeasted dough. <i>Journal of Cereal Science</i> , 69, 111-118. DOI: 10.1016/j.jcs.2016.02.016, ISSN: 0733-5210. FI = 2.402, http://www.bioxbio.com/ift/html/J-CEREAL-SCI.html ; SRI = 1.821, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://www.sciencedirect.com/science/article/pii/S0733521016300297	10/4=2.5
				1. Coldea, T., Mudura, E., Chircu, C., & Borsa, A., Chemical Assessment of White Wine during Fermentation Process. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology</i> , 2014, 71(1), 18-22. http://scholar.google.ro/scholar?cites=2400776708061606281&as_sdt=2005&sciodt=0,5&hl=ro	5/4= 1.250
				Articol citat: Popa N.C., Tamba-Berehoiu Radiana, Popescu Stela, Varga Mioara, Codină G.G. , 2008, Predictive model of the alveografic parameters in flours obtained from Romanian grains, <i>Romanian Biotechnological Letters</i> , 2009, 14 (2): 4234-4242 http://www.rombio.eu/rbl2vol14/cnt/Lucr-4.pdf	
				1. Ciprian–Nicolae Popa, Radiana-Maria Tamba-Berehoiu, Ana Maria Huga, Stela Popescu, The significance of some flour quality parameters as quality predictors of bread, <i>Scientific Bulletin. Series F. Biotechnologies</i> , Vol. XVIII, 2014:135-140, http://biotechnologyjournal.usamv.ro/pdf/2014/Art23.pdf	5/5 = 1
				3.1.2.2. S. Mironeasa, A. Leahu, G.G. Codină , S.G. Stroe, C. Mironeasa, 2010. Grape Seed: physico-chemical, structural characteristics and oil content. <i>Journal of Agroalimentary Processes and Technologies</i> , 16 (1), 1-6, ISSN 1453-1399. (BDI)	
				1. T., Zlatanov, M., & Dimitrova, R. (2016). Chemical composition of seeds of four Bulgarian grape varieties. <i>Ciência e Técnica Vitivinícola</i> , 31(1), 31-40. ISSN: 0254-0223. FI = 0.444, http://www.bioxbio.com/ift/html/CIENC-TEC-VITIVINIC.html ; SRI= 0.519, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html http://www.ctv-jve-journal.org/articles/ctv/abs/2016/01/ctv20163101p31/ctv20163101p31.html	10/5 = 2
				2. J. C. Bada, M. León-Camacho, P. Copovi, L. Alonso, Characterization of grape seed oil from wines with protected denomination of origin (PDO) from Spain, <i>Grasas y Aceites</i> 09/2015; 66(3):e085. DOI:10.3989/gya.1063142, ISSN: 0017-3495. FI = 0,827, http://www.bioxbio.com/ift/html/GRASAS-ACEITES.html ; SRI = 0.834, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html	10/5 = 2
				3. Jokić, S., Bijuk, M., Aladić, K., Bilić, M. and Molnar, M., 2016. Optimisation of supercritical CO2 extraction of grape seed oil using response surface methodology. <i>International Journal of Food Science & Technology</i> , 51(2), 403-410. ISSN: 0950-5423. FI = 1.504, http://www.bioxbio.com/ift/html/INT-J-FOOD-SCI-TECH.html ; SRI = 1.062, http://uefiscdi.gov.ro/articole/3055/Scorul-relativ-de-influenta.html	10/5 = 2

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				influenta.htmlhttp://onlinelibrary.wiley.com/doi/10.1111/jjfs.12986/abstract	
				4. H. Seçilmiş Canbay, B. Bardakçı, 2011. Determination of Fatty Acid, C, H, N and Trace Element Composition in Grape Seed by GC/MS, FTIR, Elemental Analyzer and ICP/OES. <i>SDU Journal of Science (E-Journal)</i> , 6 (2), 140-148. ISSN 1306-7575. Articol disponibil online: http://scholar.google.ro/scholar?cites=18092112116866704092&as_sdt=5&scioldt=0&hl=ro	5/5 = 1.000
				5. Elagamey A.A., Abdel-Wahab M.A., Shima M.M.E. and Abdel-Mogib M., 2013. Comparative Study of morphological characteristics and chemical constituents for seeds of some grape table varieties. <i>Journal of American Science</i> 9(1). Articol disponibil online: http://www.jofamericanscience.org/journals/am-sci/am0901/065_15274am0901_447_454.pdf	5/5 = 1.000
				6. Gros J., Kankolongo Cibaka M.L., Sonia Collin S., Revue sur les étonnantes analogies et les différences relevées entre un cône de houblon et une baie de raisin—Partie II: Les constituants majeurs, <i>Cerevisia</i> 38, 2013, 79–88, ISSN: 1373-7163. http://scholar.google.ro/scholar?cites=18092112116866704092&as_sdt=2005&scioldt=0,5&hl=ro	5/5 = 1.000
				7. Vittorino Novello, 2015. Sostenibilita' della filiera vitivinicola: valorizzazione dei residui e sottoprodotti, GRAPPA DAY, Teatro Bruno Vitolo – Montefollonico di Torrita di Siena, 12 settembre 2015 http://www.centrodokumentazionegrappa.it/images/download/Intervento-Novello.pdf	5/5 = 1.000
				8. Ovcharova, T., Zlatanov, M., & Dimitrova, R. (2016). Comparative study of seed composition of white and red grape varieties. <i>European Journal of Food Science and Technology</i> , 4(3), 37-51. ISSN 2056-5798.	5/5 = 1.000
				9. Novello, V., 2015. Sostenibilita' della filiera vitivinicola: valorizzazione dei residui e sottoprodotti. http://www.centrodokumentazionegrappa.it/images/download/Intervento-Novello.pdf	5/5 = 1.000
				10. Pereira, W.R.L., 2015. Extrato de semente de uva x óleo de semente de uva http://s3.amazonaws.com/academia.edu.documents/37081871/2015_-_Extrato_de_semente_de_uva_x_oleo_de_semente_de_uva.pdf?AWSAccessKeyId=AKIAJ56TQJRTWSMTNPEA&Expires=1466804012&Signature=1xi50355brtgbALz6HBL4jPKTWwo%3D&response-content-disposition=inline%3B%20filename%3DExtrato_de_semente_de_uva_x_oleo_de_seme.pdf	5/5 = 1.000
				11. Anđelković, M. Z. (2016). Optimizacija ekstrakcije i karakterizacija fenolnih jedinjenja i bio ulja iz sorti Vranac i Merlo (<i>Vitis vinifera</i> L.) i njihova potencijalna primena (Doctoral dissertation, Универзитет у Нишу, Природно-математички факултет).	5/5 = 1.000
				3.1.2.3. Articol citat: S. Mironeasa, G.G.Codina , A.Leahu, C. Mironeasa, 2011. Multivariate statistical analysis of Royal Feteasca wine quality from different regions of Romania country. <i>Food Environ. Saf.</i> 10(1), 47-52. ISSN: 2068-6609.	
				1. J. Owusu, H. Ma, Z. Wang, R. He, 2012. The influence of pH on quality of tomato (<i>lycopersicon esculentum</i> mill) wine. <i>International Journal of Advanced Biotechnology and Research</i> , 3 (3), 625-634, ISSN 0976-2612. (BDI) - http://bipublication.com/IJABR-biotechnology_journals.html Articol disponibil online: http://scholar.google.ro/scholar?cites=10342603270018980799&as_sdt=5&scioldt=0&hl=ro	5/4 = 1.250
				3.1.2.4. Articol citat: Hadaruga, D.I., Hadaruga, N.G., Hermenean, A., Ravis, A., Paslaru, V., Codina, G. , Bionanomaterials: Thermal stability of the oleic acid / α - and β -cyclodextrin complexes,	
				1. Mary H. Wood, M. T. Casford, R. Steitz, A. Zarbakhsh; R. J. L. Welbourn, Stuart M. Clarke, Comparative Adsorption of Saturated and Unsaturated Fatty Acids at the Iron Oxide/Oil Interface, <i>Langmuir Journal</i> , ISSN 0743-7463, FI=4,457, SRI=3,032, http://pubs.acs.org/doi/abs/10.1021/acs.langmuir.5b04435	10/6=1.66
				2. Hermenean, A., Popescu, C., Ardelean, A., Stan, M., Hadaruga, N., Mihali, C.-V., Costache, M., Dinischiotu, A.	5/6 = 0.833

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				Hepatoprotective effects of Berberis vulgaris L. extract/ β cyclodextrin on carbon tetrachloride-induced acute toxicity in mice, International Journal of Molecular Sciences, 2012, 13 (7) , pp. 9014-9034	
				3.1.2.5. Articol citat: G. G. Codină , S. Mironeasa, D. Bordei, A. Leahu, 2010. Mixolab Versus Alveograph and Falling Number, Czech J. Food Sci, 28(3), 185-191, ISSN 1212-1800, factor de impact 0.522. (ISI)	
				1. D. Vizitiu, I. Danciu, 2011. Evaluation of Farinograph and Mixolab for prediction of mixing properties of industrial wheat flour. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , XV (2), 31-38, ISSN Articol disponibil online: http://scholar.google.ro/scholar?hl=ro&q=D.+Vizitiu%2C+I.+Danciu%2C+2011.+Evaluation+of+Farinograph+and+Mixolab+for+predicti on+&btnG=	5/4 = 0.833
				2. A. Szafrńska, 2012. Ocena wartości technologicznej wybranych Odmian pszenicy ze zbiorów z lat 2009–2011, ZESZYTY PROBLEMOWE POSTĘPÓW NAUK ROLNICZYCH, 571, 115–126.	5/4 = 0.833
				3. M. Hrušková, I. Švec, I. Jurinová, 2013. Chemometrics of Wheat Composites with Hemp, Teff, and Chia Flour: Comparison of Rheological Features, International Journal of Food Science, http://dx.doi.org/10.1155/2013/968020	5/4 = 0.833
				4. A. Szafrńska, 2013. Ocena aktywności enzymów mylolytycznych ziarna pszenicy za pomocą aparatu Mixolab, Technological Progress in Food Processing, 35-39, ISSN: 0867-793X. http://scholar.google.ro/scholar?start=10&hl=ro&as_sdt=2005&scioldt=0.5&cites=16177189834804731934&scipsc=	5/4 = 0.833
				5. A. Szafrńska, 2014. Comparison of alpha-amylase activity of wheat flour estimated by traditional and modern techniques, Acta Agrophysica, 21(4), 493-505. http://scholar.google.ro/scholar?oi=bibs&hl=en&cites=16177189834804731934	5/4 = 0.833
				Articol citat: Codină G.G. , Mironeasa S., Mironeasa C., Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal α -amylase addition, Journal of the Science of Food and Agriculture, 2012, 92 (10), 2162–2170.	
				1. Hadnadev M., Dapcevic Hadnadev T., Šimurina O., Filipcev B., Empirical and Fundamental Rheological Properties of Wheat Flour Dough as Affected by Different Climatic Conditions, Journal of Agricultural Science and Technology 2013, 15, 1381-1391. ISSN: 1680-7073, http://scholar.google.ro/scholar?cites=10975474876793460082&as_sdt=2005&scioldt=0.5&hl=ro , FI = 0.679 vizibil la: http://www.bioxbio.com/ift/html/J-AGR-SCI-TECH-IRAN.html ; SRI = 0 vizibil la: http://uefiscdi.gov.ro/	5/3= 1.666
				Articol citat: S. Mironeasa, G.G. Codină , C. Mironeasa, 2011. Variation analysis of cow milk composition quality depending on year, season and location in Romania, Bulletin of University of Agricultural Science and Veterinary Medicine, Cluj-Napoca, 68 (1-2), 225-232, ISBN 1843-5262.	
				1. Alade, N.K., Abbaya, H.Y. and Raji, A.O., Influence of Season, Species and Interaction on Milk Composition of Ruminant Animals In Maiduguri, Borno State, Nigeria. Advances in Agriculture, Sciences and Engineering Research, 3 (10), 1195 - 1204, 2013. http://scholar.google.ro/scholar?start=90&q=Mironeasa+S*&hl=ro&as_sdt=0.5	5/3= 1.666
				3.1.2.6. A. Leahu, G.G. Codină , S. Mironeasa, A.I. Rosu, 2011. Effects of A2 phospholipase on dough rheological properties and bread characteristics, Food and Environment Safety, 10, 66-70. ISSN 2068-6609. (BDI)	
				1. L. Corpaș, N.G. Hădărugă, G.G. Codină, A. Riviș, E. Guran, E.-N. Balața, D. I. Hădărugă, 2012. Phospholipids in homemade bread. <i>Journal of Agroalimentary Processes and Technologies</i> , 18 (4), 336-340. Articol disponibil online: http://scholar.google.ro/scholar?hl=ro&q=L.+Corpa%C5%9F%2C+N.G.+H%C4%83d%C4%83rug%C4%83%2C+G.G.+Codin%C4%83%2C+A.Rivi%C5%9F%2C+E.+Guran%2C+E.-N.+Bali%C5%A3a%2C+D.+I.+H%C4%83d%C4%83rug%C4%83%2C+2012.+Phospholipids+in+homemade+bread&btnG=	5/4 = 0.833
				2. M. Salehifar, L. Adili, B. G. Tarzi, H. Bakhoda, 2012. Effects of Lipase, Phospholipase and DATEM on some Quality Characteristics of Bugget. <i>Annals of Biological Research</i> , 3 (11), 5236-5241. ISSN 0976-1233.	5/4 = 0.833

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori unitari (kpi)
				Articol disponibil online: http://scholar.google.ro/scholar?hl=ro&q=M.+Salehifar%2C+L.+Adili%2C+B.+G.+Tarzi%2C+H.+Bakhoda%2C+2012.+Effects+of+Lipas+e%2C+Phospholipase+and+DATEM+on+some+Quality+Characteristics+of+Bugget&btnG=	
		3.2. Prezentări invitate în plenum unor manifestări științifice naționale și internaționale și	Punctaj unic pentru fiecare activitate	3.2.1 internaționale	
		3.3. Membru în colectivele de redacție sau comitete științifice, organizator de manifestări științifice, recenzor pentru reviste și manifestări științifice naționale și internaționale	Punctaj unic pentru fiecare activitate	3.3.3.1. ISI	15
				1. Recenzor <i>Journal of Food Quality</i> (ISI), Impact Factor: 0.755 Website: http://www.wiley.com/bw/journal.asp?ref=0146-9428&site=1	15
				2. Recenzor International Journal of Food properties	15
				3. LWT-Food Science and Technology ISSN 0023-6438 Website: http://www.sciencedirect.com/science/journal/00236438 , FI=	15
				4. Food Research International, ISSN 0963-9969, FI=3.182	15
				5. Food Chemistry, FI=4.052	15
				6. Food and Bioprocess Technology, FI=2.574	15
				7. Journal of Cereal Science, FI=2.402	15
				8. Journal of Agricultural Science and Technology, ISSN: 1680-7073, FI = 0.816	15
				3.3.3.2. BDI	10
				1. Recenzor Food and Environment Safety (BDI) Website: http://www.fia.usv.ro/fiajournal/index.html	10
				2. Recenzor African Journal of Microbiology Research http://www.academicjournals.org/journal/AJMR	10
				3. Recenzor African Journal of Plant Science http://www.academicjournals.org/journal/AJPS/	10
				4. Recenzor International Research Journal of Agricultural Science and Soil Science	10
		5. Recenzor African Journal of Food Science and Technology	10		
		6. Recenzor Journal of Food & Nutritional Disorders	10		
		7. Membru în colectivul editorial al revistei Journal of Food Studies; Website: http://www.macrothink.org/journal/index.php/jfs/about/editorial	10		
		8. Membru în colectivul editorial al revistei Journal of Food Research, http://www.ccsenet.org/journal/index.php/jfr ,	10		
		9. Membru în colectivul editorial Romanian Journal of Food Science	10		
		3.4. Experiența de management			
		3.5. Premii		3.5.2. ASAS, AOSR, academii de ramură și CNCISIS	15
		3.5.2. ASAS, AOSR, academii de ramură și CNCISIS			15

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori unitari (kpi)
				1. Premiu CNCISIS: PN-II-RU-PRECISI-2014-8-5189 (2000 lei) pentru lucrarea: G.G. Codină , S. Mironeasa, 2013. Influence of Mixing Speed on Dough Microstructure and Rheology, Food Technol. Biotechnol. 51 (4) 509-51	15
				2. Articol premiat, suma 2000, C. Mironeasa, G. G. Codină, 2013, A new approach of audit functions and principles, Journal of Cleaner Production, 43 (1): 27-36, ISSN 0959-6526	15
				3. Premiu CNCISIS: PN-II-RU-PRECISI-2011-3-1159 pentru lucrarea: S. Mironeasa, G. G. Codină , C. Mironeasa, 2012. <i>The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mixolab</i> , Journal of Texture Studies, 43 (1), 40-48, ISSN 0022-4901, factor de impact 0.821 – articol premiat – Lista 6_2011 http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/articole%202011/evaluare/octombrie%20actualizat%2029%20febr.pdf	15
				4. Premiu CNCISIS: PN-II-RU-PRECISI-2011-3-1160 pentru lucrarea: G. G. Codină , S. Mironeasa, C. Mironeasa, C.N. Popa, R. Tamba-Berehoiu, 2012. <i>Wheat flour dough Alveograph characteristics credited by Mixolab regression models</i> , Journal of the Science of Food and Agriculture, 92 (3), 638-644, ISSN 0022-5142, factor de impact 1.43 – articol premiat – Lista 6_2011 http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/articole%202011/evaluare/octombrie%20actualizat%2029%20febr.pdf	15
				5. Premiu CNCISIS: PN-II-RU-PRECISI-2012-6-0085 pentru lucrarea: G. G. Codină , S. Mironeasa, C. Mironeasa, 2012. <i>Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal alpha-amylase addition</i> , Journal of the Science of Food and Agriculture, 92 (10), 2162-2170, ISSN 0022-5142, factor de impact 1.43 – articol premiat – Lista 1_2012 http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/articole%202012/REZULTATE%20APRILE%20ACTUALIZAT_5_12_2012.pdf	15
TOTAL A 3 = 465.86					
Formula de calcul a indicatorului de merit: $A = A1 + A2 + A3$ A = 1676.82					

Notă:

*) La articolele ISI și BDI pentru autor principal/prim autor/autor corespondent, punctajul rezultat din calcul se multiplică cu 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. Fi conform situației curente de pe site-ul ISI Thompson Reuters.

Notă: Indicatorii se referă la întreaga activitate a candidatului

2. Formula de calcul a indicatorului de merit ($A = A1+A2+A3$)

$$A = \sum_i k_{1f} + \sum_i k_{2f} + \sum_i k_{3f}$$

Dr. ing. CODINĂ Georgiana

unde: k_{pi} – Indice specific tipului si categoriei de activitate

Nr. crt.	Domeniul de activitate	Condiții Profesor universitar/Abilitare		Apreciere îndeplinire standard	
				DA	NU
		punctaj minim	punctaj realizat		
1.	Activitatea didactică / profesională (A1)	100	113.77	DA	
2.	Activitatea de cercetare (A2)	260	1097,19	DA	
3.	Recunoaștere și impactul activității (A3)	40	465.86	DA	
TOTAL		400	1676.82	DA	

7.02.2017

Semnătură
Georgiana Gabriela CODINĂ

