

LISTA DE LUCRĂRI

I. Articole științifice publicate în reviste ISI cu factor de impact

1. **Mironeasa S.[†]**, Codină G.G.[†], Stroe S.[†], 2016, *A new simple method for the evaluation of mineral elements in different oilseeds*, Communications in Soil Science and Plant Analysis, 47 (15): 1731-1737. (FI = 0,39).
2. **Mironeasa S.**, Codină G.G., 2016, *The Mixolab rheological properties and dough microstructure of deffated mustard-wheat composite flours*, Journal of Food Processing and Preservation, DOI: 10.1111/jfpp.13130. (FI = 0,894).
3. **Mironeasa S.**, Mironeasa C., Codină G.G., 2016, *Optimization of wheat-grape seed composite flour to improve alpha-amylase activity and dough rheological behavior*, International Journal of Food Properties, 19 (4): 859-872. (FI =0,915)
4. Codină G.G., **Mironeasa S.^c**, 2016, *Use of response surface methodology to investigate the effects of brown and golden flaxseed on wheat flour dough microstructure and rheological properties* Journal of Food Science and Tehnology- Mysori, 53 (12): 4149–4158. (FI = 1,241).
5. Codină G.G., Franciuc S., **Mironeasa S.^c**, 2016, *Rheological characteristics and microstructure of milk yogurt as influenced by quinoa flour addition*, Jorunal of Food Quality, 39 (5): 559-566. (FI = 0,755).
6. Codină G.G., **Mironeasa S.**, 2013, *Influence of mixing speed on dough microstructure and rheology*, Food Technology and Biotechnology, 51 (4): 509-519 (FI=0,977; SRI=0,917)
7. 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*, Czech J. Food Sci, 31 (3): 222-229, (FI =0,685, SRI= 0,34)
8. Codină G.G.[†], **Mironeasa S.[†]**, Mironeasa C.[†], 2012, *Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal alpha-amylase addition*, Journal of the Food Science and Agriculture, 92 (10): 2162-2170, (FI=1.759, SRI=2.74)
9. Codină G.G., **Mironeasa S.**, Mironeasa C., Popa C.N., Tamba-Berehoiu R., 2012, *Wheat Flour Dough Alveograph Characteristics Predicted by Mixolab Regression Models*, Journal of the Food Science and Agriculture, 92 (3): 638-644, (FI=1,759, SRI=2,74)
10. **Mironeasa S.**, Codină G.G., Mironeasa C., 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, (FI=1,051, SRI= 1,06)
11. Codină G.G., **Mironeasa S.**, Bordei D., Leahu A., 2010, *Mixolab Versus Alveograph and Falling Number*, Czech J. Food Sci, 28 (3): 185-191, (FI=0.413, SRI=0.34).
12. Mironeasa C., **Mironeasa S.**, 2009, *Considerations on the concept of process and process approach*, Metalurgia International, XIV (6) Special Issue, 89-93. (FI=0.084)

[†] Contribuții egale ale autorilor

^c Autor corespondent



13. Mironeasa C., **Mironeasa S.**, 2009, *The process approach and the generated value at the process level*, Metalurgia International, XIV (6) Special Issue, 94-99. (FI=0.084)
14. **Mironeasa S.**, Mironeasa C., 2008. *Study of the relationship between the drawing coefficient and hardening ratio*, Annals of DAAAM for 2008 & Proceedings of the 19th International DAAAM Symposium, 441. (ISI)
15. Mironeasa C., **Mironeasa S.**, 2008. *Study on the dependence between the Erichsen coefficient by anisotropy and hardening coefficients*, Annals of DAAAM for 2008 & Proceedings of the 19th International DAAAM Symposium, 440. (ISI)
16. Iacob D., Mironeasa C., **Mironeasa S.**, 2008. *Experimental research regarding the joining radius obtained in the case of minimal energy at the electrohydraulic process*, Annals of DAAAM for 2008 & Proceedings of the 19th International DAAAM Symposium, 308. (ISI)

II. Teza de doctorat

Studii și cercetări privind deformabilitatea tablelor subțiri, lucrare susținută la Universitatea Ștefan cel Mare din Suceava, în anul 2004. Conducător doctorat: Prof.univ.dr.ing. Gheorghe GUTT
Titlul de Doctor în Știința și ingineria materialelor în baza Ordinului Ministrului Educației și Cercetării nr.5237 din 05.11.2004.

III. Brevete de invenții

1. Codină G.G., **Mironeasa S.**, Mironeasa, C., 2012. *Biscuiți hipocalorici și procedeu de obținere a acestora*. RO 127370 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000945 20101006. Rezumat publicat în Buletinul Oficial de Proprietate Industrială, secțiunea Brevete de Invenție, nr. 5/2012, p. 12.
2. Codină G.G., **Mironeasa S.**, Mironeasa, C., 2012. *Vafe cu conținut ridicat de fibre și procedeu de obținere a acestora*. RO 127472 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000946 20101006. Rezumat publicat în Buletinul Oficial de Proprietate Industrială, secțiunea Brevete de Invenție, nr. 6/2012, p. 18.
3. Codină G.G., **Mironeasa S.**, Mironeasa, C., 2012. *Napolitane cu conținut ridicat de fibre și procedeu de obținere a acestora*. RO 127473 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO20100000947 20101006. Rezumat publicat în Buletinul Oficial de Proprietate Industrială, secțiunea Brevete de Invenție, nr. 6/2012, p. 18.
4. Ciobanu M., **Mironeasa S.**, Mironeasa, C. 1990. *Instalație de prelucrare magneto-abrazivă*. Clasificarea internațională: B24B31/112. Prioritate: RO19880132627 19880318.

Brevete de invenții propuse (în curs de evaluare)

1. **Mironeasa S.**, Codină G.G., *Mix din făină de grâu de tip 650 și făină din diferite semințe oleaginoase* (A / 00666 / 25.11.2016)
2. **Mironeasa S.**, Codină G.G., *Nuga cu inulină și sâmburi de caise și metodă de obținere a acesteia* (A / 00669 / 25.11.2016).
3. Codină G.G., **Mironeasa S.**, *Pâine îmbunătățită nutrițional și metodă de obținere a acestora* (A / 00668 / 25.11.2016)

4. Codină G.G., **Mironeasa S.**, *Jeleuri hipoglicidice cu un conținut ridicat de fibre și metodă de obținere a acestora* (A / 00667 / 24.11.2016)

IV. Cărți publicate

1. **Mironeasa S.**, Mironeasa C., 2010. *Elemente de inginerie mecanică*, Editura Matrix Rom București, ISBN: 978-973-755-667-7, 232 p.
2. **Mironeasa S.**, 2013. *Semințele de struguri. Studii și cercetări*, Editura PIM, Iași. ISBN: 978-606-13-1195-8, 108p.
3. **Mironeasa S.**, 2013. *Auditul calității*, Editura PIM, Iași, ISBN: 978-606-13-1196-5, 232 p.
4. Mironeasa C., **Mironeasa S.**, 2009. *Costurile calității*, Editura Matrix Rom București, ISBN: 978-973-755-448-2, 152 p.

V. Proiecte câștigate prin competiție, inclusiv proiecte de cercetare și consultanță ca responsabil de proiect

1. PN-III-P2-2.1-BG-2016-0136, *Valorificarea superioară a subproduselor din vinificație în crearea de noi produse de panificație îmbunătățite nutrițional*
2. Contract nr. 8280/21.06.2016, Proiect de cercetare și consultanță cu SUCERT-RO S.R.L., Suceava (46000 lei).

VI. Lucrări indexate BDI (altele decât cele menționate la secțiunea I)

1. **Mironeasa S.**, Codină G.G., Oroian M., 2016, *Bread quality characteristics as influenced by the addition of tomato seed flour*, Bulletin UASVM Food Science and Technology, 73 (2): 77-84.
2. Arghire C., **Mironeasa S.**, Codină G.G., 2016, *Optimization of bread quality of 650 wheat flour type with native inulin by response surface methodology*, The Annals of the Univeristy Dunărea de Jos Galați, Fascicule VI-Food Tehnology, 40 (1): 32-42.
3. Codină G.G., **Mironeasa S.**, Todosi-Sănduleac E., 2016, *Studies regarding the influence of brown flaxseed flour addition in wheat flour of a very good quality for bread making on bread quality*, Bulletin UASVM Food Science and Technology, 73 (2): 70-76.
4. **Mironeasa S.**, Sănduleac Todosi E., Iuga M., 2016, *Physico-chemical characteristics, antioxidant activity and mineral content of hawthorn fruits from Suceava County*, Food and Environment Safety Journal, 15(2): 108-116.
5. Codină G.G., **Mironeasa S.**, 2016, *Application of D-Optimal Mixture Design to optimize the wheat-pumpkin composite flour for bread production*, Food and Environment Safety, 15 (1): 10-20.
6. **Mironeasa S.**, Codină G.G., 2015, *Physico-chemical properties of blends of corn oil with coriander seed oil*, Food and Environment Safety Journal, 14 (1): 74-83.



7. Codină G.G., Poroch-Serițan M., **Mironeasa S.**, 2015, *Blending of sunflower oil with grape seed oil: Impact on physico-chemical parameters and radical scavenging activity*, Food and Environment Safety Journal, 14 (1): 101-107.
8. **Mironeasa S.**, Codină G.G., 2015, *Sensory evaluation of millet-yellow flaxseed-hemp composite flour gluten free cookies for optimum formulation by the mixture experimental design*, Food and Environment Safety Journal, 14 (3): 310-319.
9. **Mironeasa S.**, Mironeasa C., 2015, *Use of Response Surface Methodology to investigate the effect of some chemical elements on the tensile strength of thin sheet metal*, *TEHNOMUS - New Technologies and Products in Machine Manufacturing Technologies*, 217-222.
10. Avrămiuc M., **Mironeasa S.**, 2015, *The influence of processing by crushing and boiling on ascorbic acid content in some plant species*, Food and Environment Safety, 14 (2): 157-161.
11. Codină G.G., Mironeasa S., 2014, *Improvement of wheat flour dough rheology by alpha - amylase and protease combination*, Food and Environment Safety Journal, 13 (4): 309-316.
12. **Mironeasa S.**, Codină G.G., *Optimization of a strong wheat flour quality with a low alpha amylase content by using response surface methodology*, Journal of Food Studies, 2014, 3 (1): 15-24.
13. 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, 2 (1): 29-32.
14. 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, Vol. 12 (1): 33-36.
15. Stroe S.-G., Gutt G., **Mironeasa S.**, 2013 *The relationship between metal ions released from AISI304 and AISI321 stainless steels in food simulant solutions at various working parameters*, *Food and Environment Safety*, 2013, 12(3): 265-270.
16. **Mironeasa S.**, Codină G.G., *Effect of citrus fibers addition on wheat flour dough rheological properties*, Food and Environment Safety, 2013, 12(4): 322-32.
17. Codină G.G., **Mironeasa S.**, 2013, *The effect of lecithin on alveograph characteristics, baking and sensorial qualities of wheat flour*, Food and Environment Safety, XII (1): 59-63.
18. **Mironeasa S.**, Codină G.G., 2013, *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), Braşov, June 1-3: 241-246.
19. Codină G.G., **Mironeasa S.**, Mironeasa C., 2013, *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: 235-239
20. Codină G.G., C. Arghire, **S. Mironeasa**, 2013, *Influence of added Inulin on the Alveograph rheological characteristics of dough from 800 wheat flour type and bread quality*, Chania, Crete Island, Greece, August: 27-29.



21. **Mironeasa S.**, Codină G.G., Popa C., 2013, *Effect of the addition of Psyllium fiber on wheat flour dough rheological properties*, Chania, Crete Island, Greece, August: 27-29, 2013.
22. Mironeasa C., **Mironeasa S.**, Codină G.G., 2013, *Comparative study on the assessment of employee satisfaction*, 2nd International Conference on Economics, Political and Law Science (EPLS '13), Brasov, June 1-3: 23-31.
23. Codină G.G., **Mironeasa S.**, Mironeasa C., 2012, *Effect of egg yolk powder addition on rheological parameters of wheat flour dough and bread quality*, publicat în Proceedings of International Conference Modern Technologies in the Food Industry, vol. I la conferința Communication at the Technical Univesrity of Moldova International Conference, first edition, Chișinău, Republica Moldova, 1-3 noiembrie: 296-301
24. **Mironeasa S.**, 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*. Food and Environment Safety, 11 (4): 59-64.
25. Codină G. G., **Mironeasa S.**, 2012, *Effects of dry lager brewing Saccharomyces cerevisiae strain on the fermentation process and beer quality*. Food and Environment Safety, 11 (1): 76-82.
26. **Mironeasa S.**, Gutt S., Gutt G., Codină G.G., 2011, *Rheological behaviour of wheat flour dough during mixing and heating*. Annals of DAAAM for 2011& Proceedings of the 22nd International DAAAM Symposium, 107.
27. **Mironeasa S.**, Gutt G., Gutt S., Mironeasa C., 2011. *Study regarding the association between mechanical parameters, chemical composition and Erichsen index*. Annals of DAAAM for 2011& Proceedings of the 22nd International DAAAM Symposium, 105.
28. **Mironeasa S.**, Codină G.G., Mironeasa C., 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.
29. Codină G.G., **Mironeasa S.**, Mironeasa C., 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. (BDI)
30. Codină G.G., Gutt S., Gutt G. & **S. Mironeasa S.**, 2011, *Alveograph as a rheological tool to predict the quality characteristics of wheat flour*. Annals of DAAAM for 2011& Proceedings of the 22nd International DAAAM Symposium, 1027.
31. **Mironeasa S.**, Codină G.G., Leahu A., Mironeasa C., 2011, *Multivariate statistical analysis of Royal Feteasca wine quality from different regions of Romania country*. Food and Environment Safety, 10 (1): 47-52.
32. Gutt S., Gutt G., Severin T.-L., **Mironeasa S.**, Poch-Seritan M., Alexuc F.-C., 2011, *Equipment for Material Testing and Advanced Characterization*. Annals of DAAAM for 2011& Proceedings of the 22nd International DAAAM Symposium, 694.
33. Gutt G., Gutt S., Alexuc F.-C., Stroe S.-G., **Mironeasa S.**, Gutt A., 2011, *Contribution on Electromagnetic Shielding of Working and Living Spaces*. Annals of DAAAM for 2011& Proceedings of the 22nd International DAAAM Symposium, 693.



34. Gutt S., Gutt G., Gutt A, Poroch-Seritan M., **Mironeasa S.** Rosu A.I., 2011, *Portable Surface Plasmon Resonance Phenomenon (SPR)-Based Biosensors*. Annals of DAAAM for 2011& Proceedings of the 22nd International DAAAM Symposium, 701.
35. Gutt S., Gutt G., Gutt A, Poroch-Seritan M., **Mironeasa S.**, Oroianu & M.A., 2011, *Portable Hardness Tester*. Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium, 699.
36. Codină G.G., **Mironeasa S.**, Leahu A., 2011, *Predicting the organoleptic quality of some Romanian beer from physical-chemical data using multivariate analysis*, Food and Environment Safety, 2011, 10 (1): 36-42.
37. Codină G.G., **Mironeasa S.**, Voica D.V., 2011, *Influence of wheat flour dough hydration levels on gas production during dough fermentation and bread quality*, Food and Environment Safety, 10 (4): 65-69.
38. **Mironeasa S.**, G. G. Codină, 2011, *Multivariate analysis in assessment relationships between milk characteristics influenced by the seasonal variations*, Food and Environment Safety, 10 (4): 104-107.
39. Leahu A., Codină G.G., **Mironeasa S.**, Roșu A.I., 2011, *Effects of A2 phospholipase on dough rheological properties and bread characteristics*, Food and Environment Safety, 10 (1): 66-70.
40. Leahu A., Codină G.G., **Mironeasa S.**, Damian C., 2011, *Correlation analyses between some technological parameters of some Romanian wheat varieties grown in the Suceava area*. Food and Environment Safety, 10 (2): 65-69.
41. Mironeasa C., **Mironeasa S.**, Codină G.G., 2011, *Study regarding the audit of management principles*. TEHNOMUS - New Technologies and Products in Machine Manufacturing Technologies, 1 (18): 325-328.
42. Mironeasa C., **S. Mironeasa**, Codină G.G., 2011, *The quality of management. Application of risk management procedure*, Proceedings of The 3rd International Conference: Institutional Strategic Quality Management in Higher Education, ISQM 2011, Sibiu, 243-248.
43. Mironeasa C., **Mironeasa S.**, 2010, *Survey implementation of training for integrated management systems*, Proceedings in Manufacturing Systems, 5, Special Number, 295-300. Editura Academiei Române, București.
44. **Mironeasa S.**, Mironeasa C., 2010, *Study of the influence of the modification of the carbon on the sheet mechanic characteristic*. TEHNOMUS - New Technologies and Products in Machine Manufacturing Technologies, 17: 66-69.
45. **Mironeasa S.**, Gutt G., Gutt S., Mironeasa C., 2010, *Effect of Chemical Composition on the Elongation Proprieties*. Annals of DAAAM for 2010 & Proceedings of the 21st International DAAAM Symposium, 137.
46. Gutt G., Severin T.-L., Gutt S., **Mironeasa S.**, 2010, *Distribution Study of Micro Alloy Elements on Cadmium Telluride Crystals by ICP-MS*. Annals of DAAAM for 2010 & Proceedings of the 21st International DAAAM Symposium, 991.
47. **Mironeasa S.**, Mironeasa C., Codină G.G., 2010, *Evaluation of mineral element content in grape seed and defatted grape seed*. Food and Environment Safety, IX (2): 53-61.

48. **Mironeasa S.**, Leahu A., Codină G.G., Stroe S.G., Mironeasa C., 2010, *Grape Seed: physico-chemical, structural characteristics and oil content*. Journal of Agroalimentary Processes and Technologies, 16 (1): 1-6.
49. Scripcariu C., **Mironeasa S.**, Bulai P., Macoveanu M., 2009, *Identification and exploitation possibilities of some waste products from ion exchange membrane electrolisys plant*. Annals of the Suceava University – Food Engineering, VIII (1): 30-36.
50. Mironeasa C., **Mironeasa S.**, 2009, *The audit process appreciation conditions*, The XV-th International Scientific Conference „TEHNOMUS”, University „Stefan cel Mare” of Suceava, Romania, XV: 215-219.
51. Mironeasa C., **Mironeasa S.**, 2009, *Research regarding the influence of the sheet chemical composition on the strain traction*. Proceedings of the international conference NEWTECH 2009. The Annals of Dunărea de Jos University Galați, Fascicle V, Technologies in machine building, XXVI: 327-330.
52. Codină G.G., Leahu A., **Mironeasa S.**, 2009, *The influence of acid addition over 650 flour with a higher alpha-amylase activity*. Annals of the Suceava University, Food Engineering, VIII (2).
53. Leahu A., Codină G.G., **Mironeasa S.**, 2009. *Analytical testings of the content of nitrates determined at parsley depending on the level of the nitrogen fertilization*, Annals of the Suceava University, Food Engineering, VIII (2).
54. Mironeasa C., **Mironeasa S.**, 2008. *Study of the axial cutting force and torque at the drilling of the steels 30MoCr10 and 41MoCr11*. Academic Journal of Manufacturing Engineering, 6 (2): 80-86
55. **Mironeasa S.**, Mironeasa C., 2008. *Research regarding the dependence between breaching strength, elongation and hardening coefficient*. Academic Journal of Manufacturing Engineering, Supliment, 2: 37-42.
56. **Mironeasa S.**, Mironeasa C., 2008. *Research regarding the dependence between breaching strength, elongation and anisotropy coefficient*. Academic Journal of Manufacturing Engineering, 2 supliment: 42-48.
57. **Mironeasa S.**, Mironeasa C., 2008. *Study regarding the auditors abilities*. Proceedings of the 17th International Conference on Manufacturing Systems – ICMaS, 3: 407-410.
58. Mironeasa C., **Mironeasa S.**, 2008. *The quality auditor and the social responsibility*. Proceedings of the 17th International Conference on Manufacturing Systems – ICMaS, Bucharest, Romania, 3: 403-406.

VII. Participări la conferințe naționale și internaționale reprezentative

1. **Mironeasa S.**, Codină G.G., Mironeasa C., 2016 *Minerals contents of some pulses and oilseeds*, prezentare sub formă de poster la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September – 1st October, Cluj-Napoca, Romania
2. Codină G.G., **Mironeasa S.**, Arghire C., 2016 *Physico-chemical properties of composite flour from the 650 wheat flour type and different pulses and oilseeds from Romania country*, prezentare sub formă de poster la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September – 1st October, Cluj-Napoca, Romania

3. Codină G.G., **Mironeasa S.**, Todosi-Sănduleac E., 2016, *Studies regarding the influence of brown flaxseed flour addition in wheat flour of a very good quality for bread making on bread quality*, prezentare orală la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September – 1st October, Cluj-Napoca, Romania
4. **Mironeasa S.**, Codină G.G., Oroian M., 2016, *Bread quality characteristics as influenced by the addition of tomato seed flour*, prezentare orală la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September - 1st October, Cluj-Napoca, Romania
5. Codină G.G., **Mironeasa S.**, Gutt G., Todosi-Sănduleac E., 2016, *Influence of the golden flaxseed addition on bread quality of wheat flour with a very good quality for bread making*, prezentare orală la International Conference Modern technologies in the food industry, 20th October - 22th October, 2016, Chişinău, publicat în Conference Proceeding, p. 151-157, ISBN 978-9975-87-138-9
6. **Mironeasa S.**, Codină G.G., Mironeasa C., 2016, *Effects of the pumpkin seed addition on bread quality of wheat flour with a very good quality for bread making*, prezentare orală la International Conference Modern technologies in the food industry, 20th October - 22th October, 2016, Chişinău, publicat în Conference Proceeding, p. 229-237.
7. **Mironeasa S.**, Codină G.G., 2016, Evaluation the effects of pumpkin seed flour addition in wheat flour of a strong quality for bread making on bread quality, SGEM International Conferences Vienna Green, 2th November - 5th November, Vienna, Austria.
8. Codină G.G., **Mironeasa S.**, Mironeasa C., 2016, The alveograph rheological properties and bread quality of composite defatted mustard - wheat flour, SGEM International Conferences Vienna Green, 2th November - 5th November, 2016, Vienna, Austria.
9. **Mironeasa S.**, Codină G.G., 2013, *Rheological properties of wheat flour dough as affected by alpha-amylases derived from different origines*, The international conference biotechnologies, present and perspectives, March 07th – 08th, Suceava, Romania
10. Codină G.G., Arghire C., **Mironeasa S.**, 2013, *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.
11. **Mironeasa S.**, Codină G.G., C. Popa, 2013, *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.
12. Codină G.G., **Mironeasa S.**, Mironeasa C., 2013, *Use of wheat flour analytical characteristics for predicting the Simulator Mixolab measurements*, publicat în the 2nd WSEAS International Conference on Agricultural Science, Biotechnology, Food and Animal Science, p. 135-240, Braşov, România, 1-3 iunie.
13. **Mironeasa S.**, Codină G.G., Mironeasa C., 2013, *Alveograph dough rheological parameters related to wheat flour analytical characteristics using Principal Component Analysis*, publicat in the 2nd WSEAS International Conference on Agricultural Science, Biotechnology, Food and Animal Science, p. 241-246, România, 1-3 iunie.



14. Mironeasa C., **Mironeasa S.**, Codină G.G., 2013, *Comparative Study on the Assessment of Employee Satisfaction*, publicat în 2nd WSEAS International Conference on Economics, Political and Law Science, p. România, 1-3 iunie (ISI, Elsevier, Scopus)
15. Codină G.G., **Mironeasa S.**, 2013, *Rheological properties of wheat flour dough as affected by alpha - amylases derived from different origins*, The International Conference “Biotechnologies, Present and Perspectives” Fifth Edition, Suceava, România, 7-8 martie.
16. Codină G.G., **Mironeasa S.**, Mironeasa C., 2012, *Effect of egg yolk powder addition on rheological parameters of wheat flour dough and bread quality*, publicat în Proceedings of International Conference Modern Technologies in the Food Industry , vol. I la conferința Communication at the Technical Univesrity of Moldova International Conference, first edition, Chișinău, Republica Moldova, 1-3 noiembrie, pp. 296-301.
17. Codină G.G., **Mironeasa S.**, Mironeasa C., 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
18. **Mironeasa S.**, Codină G.G., C. Mironeasa. *Variation analysis of cow milk composition quality depending on year, season and location in Romania*. The 11th International Symposium “Prospects for the 3rd Millennium Agriculture”, Cluj- Napoca, 2011.
19. Mironeasa C., **Mironeasa S.**, Codină G.G., 2011, *The quality of management. Application of risk management procedure*, Proceedings of The 3rd International Conference: Institutional Strategic Quality Management in Higher Education, ISQM 2011, Sibiu, Iulie 14-16, pp. 249-254.
20. **Mironeasa S.**, Codină G.G., Leahu A., Mironeasa C., 2011. *Multivariate statistical analysis of Royal Feteasca wine quality from different regions of Romania country*. The International Conference BIOTECHNOLOGIES, Present and Perstectives, Suceava..
21. **Mironeasa S.**, Mironeasa C., 2010, *Study of the influence of the modification of the carbon on the sheet mechanic characteristic*. TEHNOMUS - New Technologies and Products in Machine Manufacturing Technologies, Suceava,.
22. Mironeasa C., **Mironeasa S.**, 2009, *Research regarding the influence of the sheet chemical composition on the strain traction*, Proceedings of the International Conference NEWTECH 2009, Galați.
23. Mironeasa C., **Mironeasa S.**, 2009, *The audit process appreciation conditions*. Conferința științifică "TEHNOMUS" XV, 8 - 9 Mai 2009, Suceava.
24. Mironeasa C., **Mironeasa S.**. 2008, *Study regarding the auditors abilities*. Proceedings of the 17th International Conference on Manufacturing Systems – ICMaS 2008, București,.
25. Mironeasa C., **Mironeasa S.**, 2008, *Study of the axial cutting force and torque at the drilling of the steels 30MoCr10 and 41MoCr11*. International Conference on Computing and Solutions in Manufacturing Engineering CoSME '08, Brașov, 2008.
26. **Mironeasa S.**, Mironeasa C.. *Research regarding the dependence between breaching strength, elongation and hardening coefficient*. International Conference on Computing and Solutions in Manufacturing Engineering CoSME '08, Brașov, 2008.



VII. Alte lucrări și contribuții științifice

1. Mironeasa C., **Mironeasa S.**, 1998, *Ineficiența structurilor de tip piramidal*. Revista de Marketing și Management, nr. 7: 39-42.
2. **Mironeasa S.**, Mironeasa C., 2001, *Analiza statistică a rezultatelor obținute la determinarea limitei de curgere la tracțiune a tablelor subțiri cu 0,05 - 0,15% C*, Conferința TEHNOMUS XI, Secțiunea Știința și Ingineria Materialelor: 79-86, Suceava
3. **Mironeasa S.**, Mironeasa C., 2001, *Analiza statistică a rezultatelor obținute la determinarea rezistenței de rupere la tracțiune a tablelor subțiri cu 0,05 - 0,15% C*, Conferința TEHNOMUS XI, Suceava, Secțiunea Știința și Ingineria Materialelor, 87-92.
4. **Mironeasa S.**, Mironeasa C., 2001, *Analiza statistică a rezultatelor obținute la determinarea alungirii la rupere a tablelor subțiri cu 0,05 - 0,15% C*, Conferința TEHNOMUS XI, Suceava, Secțiunea Știința și Ingineria Materialelor, 93-98.
6. **Mironeasa S.**, Gutt G., Mironeasa C., 2001, *Erichsen coefficient determination using the mechanical characteristics of the steel sheet*, Acta Universitatis Cibinensis, Vol. XLIV, Technical series: 93-96, Sibiu.
7. **Mironeasa S.**, Gutt G., Mironeasa C., 2001, *Experimental Erichsen coefficient determination using the metal chemical composition of steel sheet*, Acta Universitatis Cibinensis, Vol. XLIV, Technical series, 96-100, Sibiu.
8. **Mironeasa S.**, Gutt G., Mironeasa C., 2003, *Determinarea indicelui de deformare Erichsen pentru table subțiri calmate cu aluminiu*. Conferința TEHNOMUS XII, Secțiunea Știința și Ingineria Materialelor, 169-174, Suceava.
9. **Mironeasa S.**, Gutt G., Mironeasa C., 2003, *Corelații între proprietățile mecanice și indicii intrinseci pentru table metalice subțiri destinate ambutisării*. Conferința TEHNOMUS XII, Secțiunea Știința și Ingineria Materialelor, 405-410, Suceava.
10. Mironeasa C., **Mironeasa S.**, 2003, *Studiu privind influența grosimii asupra caracteristicilor mecanice ale tablele metalice subțiri*, ANALELE Universității “Ștefan cel Mare” Suceava – Anul XI, 2003, No. 1 – 12, Secțiunea Mecanică, 25-28.
11. Mironeasa C., **Mironeasa S.**, 2003, *Studiul privind influenței indicelui de durificare asupra unor coeficienți ce caracterizează deformabilitatea tablelor metalice subțiri*, ANALELE Universității “Ștefan cel Mare” Suceava – Anul XI, No. 1 – 12, Secțiunea Mecanică, 43-46.
12. Mironeasa C., **Mironeasa S.**, 2004, *Cercetări privind dependența dintre coeficientul de ambutisare și diferiți parametri de studiu a deformabilității tablelor subțiri*, ANALELE Universității “Ștefan cel Mare” Suceava – Anul XII, No. 1 – 6, Secțiunea Mecanică, 25-30.
13. Mironeasa C., **Mironeasa S.**, 2004 *Cercetări experimentale privind influența grosimii tablelor din oțel asupra indicelui Erichsen*, ANALELE Universității “Ștefan cel Mare” Suceava – Anul XII, No. 1 – 6, Secțiunea Mecanică, 31-34.
14. Mironeasa C., **Mironeasa S.**, 2004, *Study of the relationship between the mechanical characteristics for the thin sheet A3 NO3*, OPROTEH – 2004, Bacău.
15. **Mironeasa C.**, Mironeasa S., 2004, *Study of the relation between braking elongation and Erichsen's value for two thin sheet table with different chemical compositions*, OPROTEH 2004, Bacău.

16. Mironeasa C., **Mironeasa S.**, 2008, *Study of the axial cutting force and torque at the drilling of the steels 30MoCr10 and 41MoCr11*, Academic Journal of Manufacturing Engineering, Vol. 6, Issue. 2/2008, 80-86, ISSN: 1583-7904.
17. **Mironeasa S.**, Mironeasa C., 2008, *Research regarding the dependence between breaching strength, elongation and hardening coefficient*, Academic Journal of Manufacturing Engineering, Supliment, Issue 2: 37-42.
18. **Mironeasa S.**, Mironeasa C., 2008, *Research regarding the dependence between breaching strength, elongation and anisotropy coefficient*, Academic Journal of Manufacturing Engineering, Supliment, Issue 2: 42-48.
19. Mironeasa C., **Mironeasa S.**, 2009 *The audit process appreciation conditions*, Conferința științifică "TEHNOMUS" XV, 8 - 9 Mai 2009, Universitatea "Ștefan cel Mare" Suceava, 215-219.
20. **C. Mironeasa**, S. Mironeasa, 2008, *Study of the axial cutting force and torque at the drilling of the steels 30MoCr10 and 41MoCr11*, Academic Journal of Manufacturing Engineering, Vol. 6, Issue. 2: 80-86.

6.02.2017

Dr.ing. Silvia MIRONEASA

