

Universitatea Ștefan cel Mare din Suceava

Facultatea de Inginerie Alimentară

Departamentul de Tehnologii Alimentare, Siguranța Producției Alimentare și a Mediului

## LISTA lucrărilor științifice

### A. Teza de doctorat:

”Biotehnologie industrială de obținere a drojdiei cu activitate enzimatică superioară” - 2000

### B. Cărți si capitole în cărți publicate:

1. **Dabija, A.**, 2001, *Drojdia de panificație. Utilizări – perspective*, Editura Tehnica-INFO, Chișinău, ISBN 9975-63-058-8, 130 pag.

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2. **Dabija, A.**, 2002, *Tehnologii și utilaje în industria alimentară fermentativă – industria berii, industria alcoolului și a drojdiei, industria vinului și a băuturilor alcoolice distilate*, Editura Alma Mater, Bacău, ISBN 973-8392-52-7, 344 pag

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3. Ciobanu, D., **Dabija, A.**, Grosu, E.M., Pavel, E.G., 2002, *Aditivi și ingrediente alimentare. Investigații analitice*, Editura Tehnica-INFO, Chișinău, ISBN 9975-63-155, 408 pag.

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4. Ciobanu, D., Leonte, M., **Dabija, A.**, Tulbure, M., 2006, *Procese enzimatică cu aplicabilitate în industria alimentară, farmaceutică și medicină*, Editura Ecozone, Iasi, ISBN (10)973-7645-22-7, ISBN (13) 978-973-7645-22-7, 305 pag.

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5. **Dabija, A.**, Rusu, L., Alexa, I.C., 2007, *Enzimologie industrială*, Editura Alma Mater, Bacău, ISBN 978-973-1833-32-3, 192 pag.

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6. Nistor, I.D., Azzouz, A., Leonte, M., **Dabija, A.**, 2008, *Ingineria proceselor biotehnologice și alimentare*, vol.I, Editura Alma Mater, Bacău, ISBN 978-606-527-010-7, 547 pag.

7. **Dabija, A.**, Tulbure, M., 2010, *Valorificarea produselor secundare din industria berii*, Editura PIM, Iași, ISBN 978-606-520-734-9, 201 pag.

[http://exlibris.usv.ro:8991/F/URN9P6DCU3ADPQDIXRV5IXGGMJYXD3UFY3XQE1MXLMMXYK4SMQ-22004?func=full-set-set&set\\_number=131231&set\\_entry=000009&format=999](http://exlibris.usv.ro:8991/F/URN9P6DCU3ADPQDIXRV5IXGGMJYXD3UFY3XQE1MXLMMXYK4SMQ-22004?func=full-set-set&set_number=131231&set_entry=000009&format=999)

8. **Dabija, A.**, Sion, I., Malache, L.G., Casian, M.V., 2010, *Biotehnologii în industria alimentară fermentativă. Studii și lucrări practice*, Editura PIM, Iași, ISBN 978-606-520-736-3, 389 pag.

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9. **Dabija, A.**, 2010, *Biotehnologii în industria alimentară fermentativă*, Editura PIM, Iași, ISBN 978-606-520-735-6, 442 pag.

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10. **Dabija, A.**, Simeria, M., 2014, *Produse culinare tradiționale din Bucovina. Auxiliar curricular*, Editura Performantica, Iași, ISBN 978-606-685-182-4, 202 pag.

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12. **Dabija, A.**, Aolăriței, G.M., 2016, Valoarea nutritivă a produselor de panificație. Aplicații didactice, Editura Performantica, Iași, ISBN 978-606-685-450-4, 250 pag.

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### C. Articole în reviste cotate ISI Thomson Reuters și în volume indexate ISI Proceedings

1. **Dabija, A.**, Codină, G.G., Ropciuc, S., Gâtlan, A.M., Rusu, L., 2018, *Assessment of the antioxidant activity and quality attributes of yogurt enhanced with wild herbs extracts*, *Journal of Food Quality*, Article ID 5329386, 12 pages, Disponibil on-line: <https://doi.org/10.1155/2018/5329386>
2. **Dabija, A.**, Codină, G.G., Fradinho, P., 2017, *Effect of yellow pea flour addition on wheat flour dough and bread quality*, *Romanian Biotechnological Letters*, vol.22, 5: 12888-12897, Disponibil on-line: [https://www.rombio.eu/vol22nr5/5%20DABIJA\\_RBL.pdf](https://www.rombio.eu/vol22nr5/5%20DABIJA_RBL.pdf)
3. Oroian, M., Leahu, A. Dutuc, A., **Dabija, A.**, 2017, *Optimization of total monomeric anthocyanin (TMA) and total phenolic content (TPC) extractions from red cabbage (Brassica oleracea var. capitata f. rubra): Response surface methodology versus artificial neural network*, *International Journal of Food Engineering*, 20160093, ISSN (Online) 1556-3758, ISSN (Print) 2194-5764, DOI: <https://doi.org/10.1515/ijfe-2016-0093>
4. Rusu, L., Harja, M., Suteu, D., **Dabija, A.**, L Favier, 2016, *Pesticide residues contamination of milk and dairy products. A case study: Bacău district area România*, *Journal of Environmental Protection and Ecology*, 3(17), 1229-1241 Disponibil on-line: <https://hal-univ-rennes1.archives-ouvertes.fr/hal-01395468/> [https://apps.webofknowledge.com/full\\_record.do?product=WOS&search\\_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JtJpWRWU&page=1&doc=5](https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JtJpWRWU&page=1&doc=5), Indexare: Chemical Abstracts, Referativnii Jurnal 'Khimiya', ISI Web of Knowledge
5. **Dabija A.**, Ropciuc S., 2016, *Aspects concerning obtaining innovative fermented dairy products*, SGEM International Conferences Vienna Green, 2th November – 5th November, 2016, Vienna, Austria, poster presentation published in the Conference Proceeding (Book 6 Nano, Bio and Green-Technologies for a sustainable Future, vol. III, pp.185-193, Disponibil on-line: <http://www.sgemviennagreen.org/index.php/sgemviennagreen-deadlines/conference-agenda-menu>, [https://apps.webofknowledge.com/full\\_record.do?product=WOS&search\\_mode=GeneralSearch&qid=21&SID=R2nurWoQW7JtJpWRWU&page=1&doc=2](https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=21&SID=R2nurWoQW7JtJpWRWU&page=1&doc=2), Indexare: ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library
6. Ropciuc S., **Dabija A.**, 2016, *Monitoring the fermentation process and the quality improvement of yogurt with added starch*, SGEM International Conferences Vienna Green, 2th November – 5th November, 2016, Vienna, Austria, poster presentation published in the Conference Proceeding (Book 6 Nano, Bio and Green-Technologies for a sustainable Future, vol. III, pp. 293-301 Disponibil online: <http://www.sgemviennagreen.org/index.php/sgemviennagreen-deadlines/conference-agenda-menu> [https://apps.webofknowledge.com/full\\_record.do?product=WOS&search\\_mode=GeneralSearch&qid=5&SID=R2nurWoQW7JtJpWRWU&page=1&doc=2](https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=5&SID=R2nurWoQW7JtJpWRWU&page=1&doc=2), Indexare: ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library
7. **Dabija, A.**, Sion, I, Tita, M.A., Constantinescu, G., 2013, *Experimental studies on quality of raw milk from Suceava county*, Proceedings of the 13th International Multidisciplinary Scientific Geoconference SGEM on Nano, Bio and Green – technologies for a Sustainable Future, June 2013, Albena, Bulgaria, ISBN 978-619-7105-06-3, ISSN 1314-2704, 147-153 Disponibil on-line: [www.sgem.org](http://www.sgem.org), [https://apps.webofknowledge.com/full\\_record.do?product=WOS&search\\_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JtJpWRWU&page=4&doc=33](https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JtJpWRWU&page=4&doc=33), Indexare: Thomson reuters ISI Web of Knowledge, CrossRef Database, Cross Ref Cited By Linking, ProQuest & GeoRef, EBSCO, Scopus, 2013
8. Tita, M.A., Iancu, R., Tita, O., Ketney, O., **Dabija, A.**, Sion, I., 2013, *The technical characterization of cheese curd obtained through different coagulation methods*, Proceedings of the 13th International Multidisciplinary Scientific Geoconference SGEM on Nano, Bio and Green – technologies for a Sustainable Future, June 2013, Albena, Bulgaria, ISBN 978-619-7105-06-3, ISSN 1314-2704, 347-352 Disponibil online: [www.sgem.org](http://www.sgem.org), [https://apps.webofknowledge.com/full\\_record.do?product=WOS&search\\_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JtJpWRWU&page=4&doc=34](https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JtJpWRWU&page=4&doc=34), Indexare: Thomson reuters ISI Web of Knowledge, CrossRef Database, Cross Ref Cited By Linking, ProQuest & GeoRef, EBSCO, Scopus, 2013
9. **Dabija, A.**, Gâtlan, A.M., Codină, G.G., 2017, *Study concerning the influence of different fibres addition in yogurt on its rheological, physicochemical and sensory characteristics*, lucrare prezentată la European Biotechnology Congress 2017, 24.05-28.05.2017, Dubrovnik, Croația și publicată în *Journal of Biotechnology*, 256, S72, factor de impact 2,599 Disponibil on-line: <http://www.sciencedirect.com/science/article/pii/S0168165617313408>
10. Codină G.G., Zaharia D., Ropciuc S., **Dabija A.**, 2017, *Effect of magnesium salts addition on white wheat flour dough rheological properties*, lucrare prezentată la European Biotechnology Congress, 25-27 mai, Dubrovnik, Croatia al cărei abstract a fost publicat în *Journal of Biotechnology*, factor de impact 2,599, volum 256, supliment, p. S71, Disponibil online: <http://www.sciencedirect.com/science/article/pii/S016816561731338X>
11. **Dabija, A.**, Sion, I., 2004, *Capitalization possibilities of by-products from beer industry*, *Buletinul Universității*

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13. **Dabija, A.**, Codină, G.G., Gâțlan, A.M., Todosi Sănduleac, E., Rusu, L., 2018, *Effects some vegetable proteins addition on yogurt quality*, Scientific Study & Research. Chemistry & Chemical Engineering, Biotechnology, Food Industry, vol.19 (2), 181-192, [file:///C:/Users/user/Downloads/CSCC6201802V02S01A0007%20\(2\).pdf](file:///C:/Users/user/Downloads/CSCC6201802V02S01A0007%20(2).pdf)
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#### D. Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale

1. **Dabija, A.**, Mironeasa, S., Oroian, M., Sion, I., 2018, *Study concerning milk quality – raw material for dairy industry*, lucrare prezentată la 4th International Conference on Food Security and Nutrition, ICFSN 2017, 13.03.-15.03.2017, Praga, Cehia și publicată în revista International Journal of Food Engineering (ISSN 2301-3664), 4 (1): 14-21, 2018  
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2. Codină G., Zaharia D., Mironeasa S., **Dabija A.**, Ropciuc S., 2018, *The influence of native inulin and oligofructosis addition to flour and its effects on the rheological characteristics of the dough*, lucrare prezentată oral la 4th International Conference on Food Security and Nutrition (ICFSN 2017) 13-15 martie 2017, Praga, Republica Cehă și publicată în revista International Journal of Food Engineering (ISSN 2301-3664), 4 (1): 1-7, 2018, Disponibil on-line: <http://www.ijfe.org/uploadfile/2018/0228/20180228013609484.pdf>
3. **Dabija, A.**, Codină, G.G., Gâțlan, A.M., 2018, *Influence of different commercial starter cultures on quality of yogurt*, IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT) e-ISSN: 2319-2402, p- ISSN: 2319-2399. Volume 12, Issue 2 Ver. II (February. 2018), PP 17-24, Disponibil on-line: <http://www.iosrjournals.org/iosr-jestft/papers/Vol12-%20Issue%202/Version-2/C1202021724.pdf>
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5. Codină, G.G., Zaharia, D., Todosi Sănduleac, E., **Dabija, A.**, 2017, *Effect of inulin with different polymerisation degree on wheat flour dough rheological properties of 1250 type*, lucrare prezentată oral la IBEREO, 6-8 septembrie 2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., The multi-disciplinary science of rheology-Towards a healthy and sustainable development, ISBN 978-84-697-5123-7, p.32-35;  
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6. **Dabija, A.**, Codină, G.G., Sidor, A.M., 2017, *Effect of different fibre addition on the yogurt's quality*, lucrare prezentată la 17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology, 29.06-05.07.2017, Albena, Bulgaria și publicată în Conference Proceedings, 17 (61), 655-663  
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10. Sidor, A.M., Buculei, A., Gutt, G., **Dabija, A.**, Ursachi, V.F., 2017, *Study regarding the influence of different packaging types on seabuckthorn juice quality parameters*, lucrare prezentată la 17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology, 29.06-05.07.2017, Albena, Bulgaria și publicată în Conference Proceedings, 17 (61), 1059-1064  
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11. **Dabija, A.**, Oroian, M.A., Sidor, A.M., Codină, G.G., 2017, *Rheological characterization of yogurt with different types of fibres*, lucrare prezentată la IBEREO, 6.09-8.09 2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., *The Multi-disciplinary Science of Rheology-Towards a Healthy and Sustainable Development*, ISBN 978-84-697-5123-7, p.40-43, Disponibil on-line: <http://e-rheo-iba.org/Papers/IBEREO2017.pdf>
12. **Dabija, A.**, Codină, G.G., Oroian, M.A., Mironeasa, S., 2017, *Effect of tomato skins powder on rheological and physicochemical characteristics of milk yogurt*, lucrare prezentată la IBEREO, 6-8 septembrie 2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., *The Multi-disciplinary Science of Rheology-Towards a Healthy and Sustainable Development*, ISBN 978-84-697-5123-7, p.36-39, Disponibil on-line: <http://e-rheo-iba.org/Papers/IBEREO2017.pdf>
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#### **F. Proiecte câștigate prin competiție (director de proiect), inclusiv proiecte de cercetare și consultanță ca responsabil de proiect**

1. Contract PN-III-P2-2.1-C1-2017-0097, *Studiu privind implementarea la nivel industrial a unor soluții inovative de mărire a termenului de valabilitate al produselor din păstrăv*, finanțat de UEFISCDI, Valoare = 50000 lei
2. Contract PN-III-P2-2.1-BG-2016-0089, *Diversificarea gamei sortimentale și îmbunătățirea calitatii produselor lactate fermentate din cadrul S.C. TUDIA S.R.L.Suceava*, finanțat de UEFISCDI, Valoare = 452600 lei
3. *Cercetări privind identificarea, monitorizarea și valorificarea optimă a produselor secundare din industria berii*, Beneficiar CNCSIS, CNCSIS tip A, cod 1006/2004, Valoare 60000 lei, aprox. 13000 EURO – Grant
4. *Cercetări privind optimizarea calităților biotehnologice ale drojdiei Saccharomyces cerevisiae*, Contract nr. 101, Beneficiar CNCSIS, Grant CNCSIS, 858/2002 Valoare 100000 lei, aprox. 21900 EURO
5. *Cercetări privind stabilirea diagramei optime de malțificare în scopul obținerii unui malț cu calități biotehnologice superioare*, Contract nr.3557, Beneficiar S.C. MARTENS S.A. Galați

**Data:**  
**15.06.2018**

**Semnătura:**

*Dabija*