

Numele și prenumele: Ropciuc Sorina

Fișa conform standardului național aferent domeniului științific Resurse vegetale din Anexa 14 a OM 6129/20.12.2016

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj	
1	Activitatea didactică și profesională (A1)	1.1. Cărți și capitole în cărți de specialitate	1.1.1. pentru profesor: minimum 2 cărți/capitol în calitate de prim autor; cel puțin o lucrare publicată după ultima promovare sau în ultimii 5 ani	1.1.1.1. internaționale	nr. pagini / (2*nr. autori)			
				1.1.1.2. naționale	nr. pagini / (5*nr. autori)	Sorina Ropciuc. Conservarea produselor alimentare. Editura Performantica, Iași, 2022, p.123 ISBN 978-606-685-963-9	123/5*1	24.6
						Sorina Ropciuc, Georgeta Cristina Mehedeniuc. Procese de bază în alimentație. Cercetări și contribuții proprii pentru formarea elevilor cu cerințe educaționale speciale. Editura Performantica, Iași, 2023, p. 256 ISBN 978-606-685-984-4	256/5*2	25.6
						Mariana Enache, Sorina Ropciuc. Determinarea falsificărilor cărnii și a produselor din carne. Editura Performantica, Iași 2026, p. 248 ISBN 978-630-328-191-9	248/5*2	24.8
				1.1.2. Cărți / capitole de cărți ca editor/coordonator	1.1.2.1. internaționale	nr. pagini / (3*nr. autori)		
					1.1.2.2. naționale	nr. pagini / (7*nr. autori)		
		1.2. Suport didactic	1.2.1. Manuale, suport de curs	nr. pagini / (8*nr. autori)	Sorina Ropciuc, Tehnologii generale (90 pagini)	90/(8*1)	11.25	
					Sorina Ropciuc, Metode moderne de conservare a produselor alimentare (67 pagini)	67/(8*1)	8.375	
			1.2.2. Îndrumare de laborator/aplicații	nr. pagini / (8*nr. autori)				
		1.3. Coordonare de programe de studii, organizare și coordonare programe de formare continuă și proiecte educaționale (POS, Socrates, Leonardo, s.a.)	Punctaj unic pentru fiecare activitate	15				
	1.3. Coordonare de programe de studii, organizare și coordonare programe de formare continuă și proiecte educaționale (POS, ERASMUS, s.a.)	Punctaj unic pentru fiecare activitate			Coordonator Program de studii: Controlul si expertiza produselor Alimentare	15	15	
TOTAL A1 - ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ							109.63	
	Activitatea de cercetare (A2)	2.1. Articole în reviste cotate ISI Thomson Reuters, în volume proceedings indexate Thomson-Reuters și brevete de invenție indexate Web of Science- Derwent	2.1.2 Conferențiar /CSII: minim 5 articole, din care minimum 3 în reviste cotate ISI; la 3 dintre lucrări (dintre care 1 ISI cotată) să fie autor principal/corespondent/coordonator (ultim autor doar dacă este conducător de doctorat). Cel puțin 2 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani		(35+20*factor impact)/nr. de autori pentru reviste cotate ISI	Ghendov-Mosanu, A., Rumeus, I., Ropciuc, S., Saitan, O., Bulgaru, V., Leatamborg, S., ... & Codină, G. G. (2026). Characterization of Dough Rheological Properties and Bread Quality from Different Triticale Varieties and Fermented Dark Brewers' Spent Grain. Applied Sciences, 16(11), 5407. WOS:001699837300001	(35+20*2.5)/8	10.625
						Pauliuc, D., Dranca, F., Spinei, M., Ropciuc, S., Pașcău, I., & Oroian, M. (2026). Evaluation of Antioxidant and Microbial Property Changes in Honey Supplemented with Propolis. Applied Sciences, 16(4), 1785. WOS:001699837300001	(35+20*2.5)/6	14.167
						Ropciuc, S., Ghinea, C., & Leahu, A. (2025). Effects of red lentil flour gels on the development and rheological parameters of dough and bread texture. Gels, 11(11), 894. WOS:001623844900001	((35+20* 5.3)/3)*2	94
						Pauliuc, D., Dranca, F., Spinei, M., Ropciuc, S., & Oroian, M. (2025). Honey–Propolis–Enriched Pectin Films for Active Packaging of Soluble Coffee and Matcha Powders. Gels, 11(10), 800. WOS:001601578600001	(35+20*5.3)/5	28.2

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Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori - kpi	Îndeplinire	Punctaj
						LEAHU, A., ROPCIUC, S., GHINEA, C., DAMIAN, C., & APOSTOL, L. C. (2025). Effects of natural pigments from flowers and leaves in non-heat-treated foods. WOS:001480701300001 (35+20*1.1)/5	11.4
						Leahu, A., Ghinea, C., Ropciuc, S., & Damian, C. (2025). Textural, color, and sensory analysis of cookies prepared with hemp oil-based oleogels. Gels, 11(1), 46.WOS:001403874600001 (35+20*5.3)/4	35.25
						Ghendov-Mosanu, A., Ropciuc, S., Dabija, A., Saitan, O., Boestean, O., Paiu, S., ... & Codină, G. G. (2024). Effect of brewers' spent grain addition to a fermented form on dough rheological properties from different triticale flour cultivars. Foods, 14(1), 41. (35+20*5.1)/10	13.7
						Ropciuc, S., Dranca, F., Oroian, M. A., Leahu, A., Prisacaru, A. E., Spinei, M., & Codină, G. G. (2024). Characterization of Beeswax and Rice Bran Wax Oleogels Based on Different Types of Vegetable Oils and Their Impact on Wheat Flour Dough Technological Behavior during Bun Making. Gels, 10(3), 194. WOS:001191711200001 ((35+20*5)/7)*2	38.57
						Ropciuc, S., Ghinea, C., Leahu, A., Prisacaru, A. E., Oroian, M. A., Apostol, L. C., & Dranca, F. (2024). Development and characterization of new plant-based ice cream assortments using oleogels as fat source. Gels, 10(6), 397. WOS:001256413100001 ((35+20*5)/7)*2	38.57
						LEAHU, A., GHINEA, C., & ROPCIUC, S. (2024). Physical and sensory properties of berry craft sorbet with inulin and effect of storage on total monomeric anthocyanins. Ovidius University Annals of Chemistry, 35 (1), pp. 51 - 57, 2024 DOI: 10.2478/auoc-2024-0007 35/3	11.67
						Leahu, Ana ; Ghinea, Cristina ; Ropciuc, Sorina, 2024. Apple Pomace: Influence on the Physico-Chemical and Textural Characteristics of Gluten-Free Biscuits, ADVANCES IN DIGITAL HEALTH AND MEDICAL BIOENGINEERING, VOL 2, EHB-2023 Volume110Page542-550 35/3	11.67
						Gâtlan, Anca-Mihaela, Buculei, Amelia; Oroian, Mircea-Adrian; Ropciuc, Sorina; Ursachi, Vasile-Florin, 2024. WATER RESOURCE EFFICIENCY AND QUALITY MONITORING: A CASE STUDY OF SUCEAVA COUNTY'S DRINKING WATER SYSTEM, International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management, SGEMVolume 24, Issue 3.2, Pages 155 - 1632024 24th International Multidisciplinary Scientific Geoconference: Water 35/5	7.00
						Ropciuc, S; Dranca, F; Oroian, MA; Leahu, A; Codina; Prisacaru, AE., 2023. Structuring of Cold Pressed Oils: Evaluation of the Physicochemical Characteristics and Microstructure of White Beeswax Oleogels, Gels 9(3), Q1, WOS:000957769500001 ((35+20*5.3)/6)*2	47.00
						Ropciuc, S., Dranca, F., Pauliuc, D., & Oroian, M., 2023. Honey authentication and adulteration detection using emission-excitation spectra combined with chemometrics. Spectrochimica Acta Part A: Molecular Spectroscopy, 293, 122459, IF:4,831 ((35+20*4.831)/4)*2	65.81
						Ropciuc, S., Apostol, L. C., Damian, C., Prisacaru, A. E., 2022. Effect of Hemp Seed Oil Addition on the Rheological Properties of Dough and Bread. Applied Sciences, 12(6), 2764. IF: 2.838 (35+20*2.838)/4*2	45.88
						Leahu, A., Ropciuc, S., & Ghinea, C., 2022. Plant-Based Milks: Alternatives to the Manufacture and Characterization of Ice Cream. Applied Sciences, 12(3), 1754. FI=2.838 (35+20*2.838)/3	30.59
						Leahu, A., Ghinea, C., & Ropciuc, S. 2022. Rheological, Textural, and Sensorial Characterization of Walnut Butter. Applied Sciences, 12(21), 10976.FI=2.838 (35+20*2.838)/3	30.59
						Dranca, F., Ropciuc, S., Pauliuc, D., & Oroian, M., 2022. Honey adulteration detection based on composition and differential scanning calorimetry (DSC) parameters. LWT, 168, 113910. FI: 6,056 (35+20*6.056)/4	39.03
						Voinea, A., Stroe, S.G., Ropciuc, S., Dabija, A., Codina, G. G., 2022, The Effect of Sea Salt with Low Sodium Content on Dough Rheological Properties and Bread Quality, Applied Sciences - Basel, Volume12, Issue9, IF: 2.838. (35+20*2.838)/5	18.35
						Pauliuc, D., Dranca, F., Ropciuc, S., & Oroian, M., 2022. Advanced Characterization of Monofloral Honeys from Romania. Agriculture, 12(4), 526.FI: 3.408 (35+20*3.408)/4	25.79

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						Atudorei, D.; Ropciuc, S. ; Codină, G.G. , 2022. Possibilities to Use Germinated Lupine Flour as an Ingredient in Breadmaking to Improve the Final Product Quality. Agronomy 12, 667, IF: 3.949. https://doi.org/10.3390/agronomy12030667	(35+20*3.949)/3	37.99
						Ghinea, C ; Apostol, LC ; Ropciuc, S ; Ursachi, VF ; Prisacaru, AE, 2021. Physicochemical Characteristics of Vinegar from Banana Peels and Commercial Vinegars before and after In Vitro Digestion. PROCESSES, 9(7) WOS:000677075400001	(35+20*2.847)/5	18.39
						Ropciuc, S ; Oroian, M; Leahu, A; Damian, 2021. Evaluation of the rheological properties of the dough and the characteristics of the bread with the addition of purple potato. OVIDIUS UNIVERSITY ANNALS OF CHEMISTRY 32(2), 125-131 WOS:000738914300001	35/4	8.8
						Pauliuc, D ; Ciursa, P ; Ropciuc, S ; Dranca, F ; Oroian, M., 2021. JOURNAL OF FOOD COMPOSITION AND ANALYSIS, 102. WOS:000687399300005	(35+20*4.556)/5	25
						Ciursa, P; Pauliuc, D; Dranca, F ; Ropciuc, S ; Oroian, M . 2021. Detection of honey adulterated with agave, corn, inverted sugar, maple and rice syrups using FTIR analysis, FOOD CONTROL, 130. WOS:000684867800005	(35+20*5.548)/5	29.192
						Radu Rusu; Razvan Mihail; Usturoi MG; Ratu RN; Djitie Kouatcho, F; Hoha GV; Usturoi, A; Panzaru, C; Leahu A; Oroian, M; Ropciuc, S , 2020. BROMELAIN TREATMENTS EFFECT ON PORK LOIN HISTOLOGICAL, TEXTURAL AND TECHNOLOGICAL PROPERTIES, SCIENTIFIC PAPERS-SERIES D-ANIMAL SCIENCE, Volume63, Issue2, Page351-355 Published2020, WOS:000594991500054	35/9	21.32
						Apostol L.C.,Ropciuc S.,Prisacaru A.E.,Albu E, 2020. Characterization of tomato sauce enriched with purslane (<i>Portulaca oleracea</i>) leaves, Journal of Hygienic Engineering and DesignVolume 31, Pages 127 - 132	35/4	21.32
						Codina, Georgiana Gabriela, Sorina Ropciuc , Adriana Dabija, 2019. Optimization of calcium-magnesium-inulin formulation on wheat flour dough rheological properties, JOURNAL OF FOOD PROCESS ENGINEERING, Volume: 42 Issue: 6 DOI: 10.1111/jfpe.13219	(35+20*1.448)/3	21.32
						Dabija, Adriana;Codina Georgiana, Ropciuc Sorina , Stroe Silviu, 2019. Studies regarding the production of a novel yogurt using some local plant raw materials, JOURNAL OF FOOD PROCESSING AND PRESERVATION, Volume: 43 Issue: 6 DOI: 10.1111/jfpp.13826	(35+20*1.288)/4	15.19
						Codina, Georgiana Gabriela;Dabija, Adriana;Stroe, Silviu Gabriel, Ropciuc, Sorina , 2019. Optimization of iron-oligofructose formulation on wheat flour dough rheological properties, JOURNAL OF FOOD PROCESSING AND PRESERVATION	(35+20*1.288)/4	15.19
						Oroian, Mircea; Ropciuc, Sorina , 2019. Romanian honey authentication using voltammetric electronic tongue. Correlation of voltammetric data with physico-chemical parameters and phenolic compounds, COMPUTERS AND ELECTRONICS IN AGRICULTURE, Volume: 157 Pages: 371-379 WOS:000459358400036	(35+20*3.171)/2	49.21
						Codina, Georgiana G.; Ropciuc, Sorina ; Voinea, Andreea ;Dabija, Adriana, 2019. Evaluation of rheological parameters of dough with ferrous lactate and ferrous gluconate, FOODS AND RAW MATERIALS, Volume: 7 Issue: 1 Pages: 185-192 DOI: 10.21603/2308-4057-2019-1-185-192	35/4	8.75
						Radu-Rusu, RM; Usturoi, MG; Djitie Kouatcho, F; Hoha, GV ; Leahu, A; Oroian, M ; Ropciuc, S ; Ratu, RN ; Panzaru, C, 2019. USAGE OF HISTOLOGICAL AND RHEOLOGICAL TECHNIQUES IN ASSESSMENT AND PREDICTION OF MEAT TEXTURAL PROPERTIES, SCIENTIFIC PAPERS-SERIES D-ANIMAL SCIENCE Volume: 62 Issue: 2 Pages: 264-269	35/8	4.375
						Leahu, A., Ghinea, C., Ropciuc, S. , Oroian, M.-A., Damian, C.2019. Polyphenol-rich smoothies: Sensory and chemical characterization, Studia Universitatis Vasile Goldis Arad, Seria Stiintele Vietii, Vol. 29, issue 1, 2019, pp. 37-45	35/5	7.00
						Oroian, Mircea; Ropciuc, Sorina; Paduret, Sergiu, 2018. Honey authentication using rheological and physicochemical properties. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE Volume: 55 Issue: 12 Pages: 4711-4718 https://link.springer.com/article/10.1007/s13197-018-3415-4 DOI: 10.1007/s13197-018-3415-4 If: 1.85	(35+20*1.85)/3	24.00

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						Oroian, Mircea; Ropciuc, Sorina; Paduret, Sergiu; Elena Tudosi, 2018. Rheological analysis of honeydew honey adulterated with glucose, fructose, inverted sugar, hydrolysed inulin syrup and malt wort. LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 95 Pages: .	(35+20*3.714)/4	27.32
						Oroian, Mircea; Paduret, Sergiu; Ropciuc, Sorina, 2018. Honey adulteration detection: voltammetric e-tongue versus official methods for physicochemical parameter determination. JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE Volume: 98 Issue: 11 Pages: 4304-4311 . https://onlinelibrary.wiley.com/doi/10.1002/jsfa.8956 DOI: 10.1007/s12161-017-1072-2	(35+20*2.422)/3	27.81
						Damian, Cristina; Leahu, Ana; Ropciuc, Sorina; Oroian, M.A., 2018. Some quality parameters of mustards from the Romanian market. OVIDIUS UNIVERSITY ANNALS OF CHEMISTRY Volume: 29 Issue: 2 Pages: 126-129 https://content.sciendo.com/view/journals/auoc/29/2/article-p126.xml DOI: 10.2478/auoc-2018-0019	35/4	8.75
						Oroian, Mircea; Ropciuc, Sorina; Paduret, Sergiu, 2018. Honey Adulteration Detection Using Raman Spectroscopy. FOOD ANALYTICAL METHODS Volume: 11 Issue: 4 Pages: 959-968 . https://link.springer.com/article/10.1007/s12161-017-1072-2 DOI:10.1007/s12161-017-1072-2	(35+20*2.413)/3	27.75
						Oroian, Mircea; Ropciuc, Sorina, 2018. Botanical authentication of honeys based on Raman spectra. JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION Volume: 12 Issue: 1 Pages: 545-554 https://link.springer.com/article/10.1007/s11694-017-9666-3 DOI: 10.1007/s11694-017-9666-3	(35+20*1.415)/2	31.65
						Codina, Georgiana Gabriela; Zaharia, Dumitru; Stroe, Silviu-Gabriel; Sorina Ropciuc, 2018. Influence of calcium ions addition from gluconate and lactate salts on refined wheat flour dough rheological properties. CYTA-JOURNAL OF FOOD Volume: 16 Issue: 1 Pages: 884-891 . https://www.tandfonline.com/doi/full/10.1080/19476337.2018.1498129 DOI: 10.1080/19476337.2018.1498129	35+20*1.605/4	43.03
						Dabija, Adriana; Codina, Georgiana Gabriela; Ropciuc, Sorina; Gatlan, A. M., 2018. Assessment of the Antioxidant Activity and Quality Attributes of Yogurt Enhanced with Wild Herbs Extracts. JOURNAL OF FOOD QUALITY Article ID 5329386 https://doi.org/10.1155/2018/5329386	35+20*1.36/4	41.8
						Codina, Georgiana Gabriela; Zaharia, Dumitru; Mironeasa, Silvia; Sorina Ropciuc, 2018. Evaluation of wheat flour dough rheological properties by magnesium lactate salt addition. Bulletin UASVM FOOD SCIENCE AND TECHNOLOGY 75(1)/2018 ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 http://journals.usamvcluj.ro/index.php/agriculture/issue/view/75%281%29 DOI: 10.15835/buasvmen-fst: 0019	35/4	8.75
						Mironeasa, Silvia; Zaharia, Dumitru; Codina, Georgiana Gabriela; Sorina Ropciuc, Madalina Iuga, 2018. Effects of Grape Peels Addition on Mixing, Pasting and Fermentation Characteristics of Dough from 480 Wheat Flour Type. Bulletin UASVM FOOD SCIENCE AND TECHNOLOGY 75(1)/2018 ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 https://journals.usamvcluj.ro/index.php/fst/article/view/12982 DOI: 10.15835/buasvmen-fst: 0021	35/5	3
						Ropciuc, S., Damian, C., Leahu, A., Oroian, M.-A., Apostol, L.C., 2018. Evaluation of physicochemical characteristics and polyphenols content in chestnut honey samples. Volume 18, Issue 6.2, 2018, Pages 185-192 18th International Multidisciplinary Scientific Geoconference, SGEM 2018; Albena; Bulgaria; 2 July 2018.https://www.sgem.org/sgemlib/spip.php?article13316&lang=en	35/5	7

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2						Damian, C., Ropciuc, S., Leahu, A., Oroian, M.-A., 2018. Stability and rheological properties of some fat-reduced mayonnaise with different fat mimetics. Volume 18, Issue 6.2, 2018, Pages 573-580 18th International Multidisciplinary Scientific Geoconference, SGEM 2018; Albena; Bulgaria; 2 July 2018 https://www.sgem.org/sgemlib/spip.php?article13367&lang=en	35/4	8.75
						Oroian, M., Ropciuc, S., Paduret, S., & Sanduleac, E. T., 2017. Authentication of Romanian honeys based on physicochemical properties, texture and chemometric. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE , 54(13), 4240-4250 ISSN: 0022-1	(35+20*1.850)/4	18.00
						Oroian, M., & Ropciuc, S., 2017. Honey authentication based on physicochemical parameters and phenolic compounds. COMPUTERS AND ELECTRONICS IN AGRICULTURE, 138, 148-156. https://doi.org/10.1016/j.compag.2017.04.020	(35+20*3.171)/2	49.21
						Codina, Georgiana Gabriela; Zaharia, Dumitru; Ropciuc, Sorina; Dabija, Adriana, 2017. Influence of magnesium gluconate salt addition on mixing, pasting and fermentation properties of dough. EUROBIOTECH JOURNAL vol. 1 Issue 3, July 2017, pages: 222-225	35/4	8.75
						Codina, GG , Zaharia, D. Ropciuc, S ; Dabija, A., 2017. Effect of magnesium salts addition on white wheat flour dough rheological properties. JOURNAL OF BIOTECHNOLOGY, Volume: 256 Supplement Pages: S71 https://doi.org/10.1016/j.jbiotec.2017.06.1042	(35+20*3.163)/4	24.565
						IULIANA CRETESCU, SORINA ROPCIUC, MIRELA AHMADI, OLGA ALINA RADA, MIHAELA OSTAN, 2016. PHYSICO-CHEMICAL CHARACTERISTICS OF COMMERCIAL AVAILABLE ENERGY DRINKS. REVISTA DE CHIMIE, volume 2016, Aprilie, 796-799	(35+20*1.605)/5	13.42
						Oroian, M., Ropciuc, S., & Buculei, A., 2017. Romanian honey authentication based on physico-chemical parameters and chemometrics. JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 11(2), 719-725. https://link.springer.com/article/10.1007%2Fs11694-016-	(35+20*1.415)/3	21.10
						Oroian, M; Ropciuc, S.; Buculei, A.; Paduret S.; Todosi, E., 2016. Phenolic Profile of honeydew from the North- East part of Romania. BULLETIN OF UNIVERSITY AGRICULTURAL SCIENCES AND VETERINARY MEDICINE CLUJ-NAPOCA -FOOD SCIENCE AND TECHNOLOGY, Volume: 73.	35/5	7.00
						Oroian, M; Ropciuc, S. Amariei, S.; Gutt, G., 2015. Correlation between density, viscosity, surface tension and ultrasonic velocity of different mono-and di-saccharides. JOURNAL OF MOLECULAR LIQUIDS, Volume 2017, Pages: 145-151 WOS:000356185600018	(35+20*4.561)/4	31.56
						I. CRETESCU, R. CAPRITA, S. ROPCIUC, O. MUNTEANU, 2015. Impact of microwaves on the physico-chemical characteristics of cow milk. ROMANIAN REPORTS IN PHYSICS. Vol 67 (2), P. 423-430 http://www.rrp.infim.ro/2015_67_2/A11.pdf	(35+20*1.940)/4	18.45
						Cristina DAMIAN, Ana LEAHU, Mircea OROIAN and Sorina ROPCIUC, 2015. Analytical characterization of some pasteurized apple juices during storage. OVIDIUS UNIVERSITY ANNALS OF CHEMISTRY, Volume 26, Number 1, pp. 7 - 11, 2015. http://anale-chimie.univ-ovidiu	35/4	3.8
						SONIA AMARIEI, SORINA ROPCIUC*, GHEORGHE GUTT, MIRCEA OROIAN, 2014. Influence of packing materials and temperature on yeast activity. ROMANIAN BIOTECHNOLOGICAL LETTERS, vol. 19(4), July - August 2014, p. 9475-9484 http://www.rombio.eu	((35+20*0.59)/4)*2	23.4
						Leahu, A., Amariei, S., Damian, C., Oroian, M., & Ropciuc, S. 2014. Evaluation of the antioxidant activity of some types of red and white wines. OVIDIUS UNIVERSITY ANNALS OF CHEMISTRY Constanta-Seria Chimie, 25(2), 65-70. https://www.degruyter.com/view/j	35/5	7.0

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						Cretescu Iuliana , Ropciuc Sorina* , Ana Leahu, 2013. Evaluation of rosehip fruit productivity and total acidity in response to climatic factors. ROMANIAN BIOTECHNOLOGICAL LETTERS Vol. 18, No.4, 2013. https://www.rombio.org/vol.18/iss.4/publications.html	((35+20*0,59)/3)*2	31.2
						SORINA ROPCIUC, ANA LEAHU, IULIANA CRETESCU 2013. The influence of solar radiation on the vitamin C content in Rosa Canina fruits, ROMANIAN BIOTECHNOLOGICAL LETTERS Vol. 18, No.1 http://www.rombio.eu/vol18nr1/18%20Sorina	((35+20*0.59)/3)*2	31.2
						Dabija, A.; Ropciuc, S. 2016. ASPECTS CONCERNING OBTAINING INNOVATIVE FERMENTED DAIRY PRODUCT. SGEM Scientific Conference - Viena , 2-5 Nov. 2016 https://www.sgem.org/sgemlib/spip.php?article8787 DOI: 10.5593/SGEM2016/HB63/S08.024	(35/2)*2	35.00
						Ropciuc, Sorina; Dabija, Adriana, 2016. MONITORING THE FERMENTATION PROCESS AND THE QUALITY IMPROVEMENT OF YOGURT WITH ADDED STARCH. SGEM Scientific Conference - Viena , 2-5 Nov. 2016 https://www.sgem.org/sgemlib/spip.php?article8801 DOI: 10.5593	(35/2)*2	35.00
	2.2. Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale BDI (3)		2.2.1. Profesor CSI: Minimum 15 articole			Leahu, A.; Ghinea, Cristina; Petraru, Ancuța ; Ropciuc, Sorina, 2022. Defatted Sesame Seed Cake: Influence on the Physicochemical and Textural Characteristics of Mayonnaise. 2022 10th E-Health and Bioengineering Conference, EHB 20222022 10th E-Health and Bioengineering Conference, EHB 2022Virtual, Online17 November 2022through 18 November 2022	15/4	3.75
					Sorina Ropciuc, Ancuta Elena Prisacaru, Mircea Oroian, Georgiana Gabriela Codina, Ana Leahu, 2022. Oleogels: an alternative to solid fats when making buns from yeasted dough from yeasted dough. European Biotechnology Congress 2022, DOI: 10.2478/ebtj-2023-0004 https://doi.org/10.2478/ebtj-2023-0004	15/5*2	6.00	
					Ana LEAHU, Cristina GHINEA, Sorina ROPCIUC, 2021. BLUEBERRY, SEA BUCKTHORN FRUITS AND APPLE BEVERAGE: BIOCHEMICAL AND SENSORIAL CHARACTERIZATION, Food and Environment Safety 4 Ppp. 403-4010 DOI:https://doi.org/10.4316/fens.2021.041403Journal homepage: http://fens.usv.ro/index.php/FENS Online ISSN: 2559 - 6381	15/3	5.00	
					Andreea Voinea, Silviu Gabriel Stroe, Sorina Ropciuc, Georgiana Gabriela Codina, 2021. Effect of potassium chloride on dough rheology and bread quality, SGEM 2021_ISSUE_6_1_NANO, BIO AND GREEN – TECHNOLOGIES FOR A SUSTAINABLE FUTURE	15/4	3.75	
					Daniela PAULIUC, Paula CIURSA, Florina DRANCA, Sorina ROPCIUC, Mircea OROIAN, 2020. TILIA HONEY'S FRUCTOSE, GLUCOSE AND SUCROSE CONTENT PREDICTION USING FT-IR SPECTRA WITH PARTIAL LEAST SQUARES REGRESSION. Food & Environment Safety, Volume 19, No. 4, Pp pag.260 -266	15/5	3.00	
					Sorina ROPCIUC, Cristina DAMIAN, Ancuța Elena PRISACARU, 2019. THE RELATIONSHIP BETWEEN PHYSICO-CHEMICAL CHARACTERISTICS OF GROUND AND BIOMETRICS ROSEHIP FRUITS. Journal of Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania Volume XVIII, Issue 1-2019, pag. 44-51	(15/3)*2	10.0	
					Dabija, A., Codină, G.G., Ropciuc, S., Stroe, S.G, 2018. Studies regarding the production of a novel yogurt using some local plant raw materials. JOURNAL OF FOOD PROCESSING AND PRESERVATION. https://doi.org/10.1111/jfpp.13826	15/4	3.75	
					Codină, G.G., Dabija, A., Stroe, S.G., Ropciuc, S., 2018. Optimization of iron-oligofructose formulation on wheat flour dough rheological properties. JOURNAL OF FOOD PROCESSING AND PRESERVATION https://doi.org/10.1111/jfpp.13857	15/4	3.75	
					Mircea Oroian, Vlad Olariu, Sorina Ropciuc, 2018. Influence of Adulteration Agents on Physico-Chemical and Spectral Profile of Different Honey Types. INTERNATIONAL JOURNAL OF FOOD ENGINEERING, Vol. 4 (1), ISSN: 2315-4462 Pages: 66-70 http://www.ijfe.org/uploadfile/2018/0228/20180228025233942.pdf	15/3	5	

Numele și prenumele: Ropciuc Sorina

Fișa conform standardului național aferent domeniului științific Resurse vegetale din Anexa 14 a OM 6129/20.12.2016

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj	
					15/nr. de autori	Georgiana Gabriela Codină , Dumitru Zaharia , Silvia Mironeasa, Adriana Dabija, and Sorina Ropciuc, 2018. INTERNATIONAL JOURNAL OF FOOD ENGINEERING, Vol. 4 (1), ISSN: 2315-4462 Pages 1-7 http://www.ijfe.org/uploadfile/2018/0228/20180228013609484.pdf	15/5	3
						Codină, G.G., Zaharia, D., Ropciuc, S., Stroe, S.G. , 2018. The effect of calcium lactate fortificaton on the rheological, textural, crumb microstructure and sensory properties of bread from 1250 wheat flour type. Volume 18, Issue 6.2, 2018, Pages 669-	15/4	3.75
						Ancuta Elena PRISACARU, Laura Carmen APOSTOL, Sorina ROPCIUC, 2017. Estimation of heavy metal levels in green leafy vegetables purchased from Suceava. FOOD AND ENVIRONMENT SAFETY JOURNAL, 16 (4), pag. 234 - 238 http://www.fia.usv.ro/fiajournal/index.php/	15/3	5
						G.G. CODINA, S. ROPCIUC, D. ZAHARIA, M.A. OROIAN, 2017. Evaluation of dough empirical rheological properties as affected by different calcium salt addition. 17th INTERNATIONAL MULTIDISCIPLINARY SCIENTIFIC GEOCONFERENCE SGEM VIENNA GREEN CONFERENCE PROCE	15/4=3.73*2	7.5
						M. IUGA, S. MIRONEASA, D. ZAHARIA, S. ROPCIUC, C. MIRONEASA, 2017. Effects of grape seeds flour addition on wheat flour dough rheological properties .17TH INTERNATIONAL MULTIDISCIPLINARY SCIENTIFIC GEOCONFERENCE SGEM 2017, SGEM2017 VIENNA GREEN CONFERENCE	15/5	3
						S. ROPCIUC, G.G. CODINA, D. ZAHARIA, S.G. STROE, 2017. Dynamic and empirical rheological properties of dough as affected by magnesium salt from various sources, 17TH INTERNATIONAL MULTIDISCIPLINARY SCIENTIFIC GEOCONFERENCE SGEM 2017, SGEM2017 VIENNA GREEN	15/4=3.75*2	7.5
						M. OROIAN, A. LEAHU, S. ROPCIUC, 2017. BIOGENIC AMINES OCCURRENCE INTO WINES AND BEERS FROM THE ROMANIA MARKET. 17th International Multidisciplinary Scientific GeoConference SGEM 2017, www.sgemviennagreen.org, SGEM2017 Vienna GREEN Conference Proceedings	15/3	5
						S. ROPCIUC, M OROIAN, V OLARIU, 2017. IMPACT OF ADULTERATION WITH GLUCOSE, FRUCTOSE AND HYDROLYSED INULIN SYRUP ON HONEY PHYSICO-CHEMICAL PROPERTIES. Food and Environment Safety Journal, 16 (1) pag. 54 - 60 http://www.fia.usv.ro/fiajournal/index.php/FENS	15/3=5*2	10
						Mădălina IUGA, Sorina ROPCIUC, Silvia MIRONEASA, 2017. ANTIOXIDANT ACTIVITY AND TOTAL PHENOLIC CONTENT OF GRAPE SEEDS AND PEELS FROM ROMANIAN VARIETIES. Food & Environment Safety . 2017, Vol. 16 Issue 4, p 276-281 http://www.fia.usv.ro/fiajournal/index.p	15/3	5
						ROPCIUC, S., OROIAN, M., PĂDURET, S., & BUCULEI, A., 2017. HONEYDEW HONEY ADULTERATION: E-TONGUE AND PHYSICO-CHEMICAL ANALYSES. Food and Environment Safety Journal, 16(2). http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/496	15/4=3.75*2	7.5
						S. Ropciuc, A. Dabija, A. M. Sidor, M. A. Oroian, 2017. Influence of fortification with vegetable and fruit powder on the rheological and physicochemical properties of yoghurt. THE MULTIDISCIPLINARY SCIENCE OF RHEOLOGY, IBEREO VALENCIA, pp 44-48	15/4=3.75*2	7.5
						Laura Carmen APOSTOL, Ancuta Elena PRISACARU, Sorina ROPCIUC, Cristina DAMIAN,2016. Identification of biogenig amine in salad dressings. Revista "Lucrări științifice. Seria Agronomie" - Volumul 59 nr. 2, http://www.uaiasi.ro/revagrois/PDF/2016-2/paper/2	15/4=3,75	3.75
						Ana LEAHU, Cristina Elena HRETCANU, Mircea OROIAN, Sorina ROPCIUC, 2016. Evaluation of ascorbic acid and phenolic content of four traditional romanian medicinal berry species. FOOD & ENVIRONMENT SAFETY, VolumeXV,Issue2-2016,pag.123-130 http://www.fia.us	15/4=3.75	3.75
						Ana LEAHU, Cristina DAMIAN, Mircea OROIAN, Sorina ROPCIUC, 2015. Establishing the antioxidant activity based on chemical composition of wild edible mushrooms. FOOD & ENVIRONMENT SAFETY, 14(4), 2015.pag 398-406 http://www.fia.usv.ro/fiajournal/index.php/F	15/4=3.75	3.75

Numele și prenumele: Ropciuc Sorina

Fișa conform standardului național aferent domeniului științific Resurse vegetale din Anexa 14 a OM 6129/20.12.2016

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj
						Ana Leahu, M. Oroian, Sorina Ropciuc, 2016. The quality and stability of walnut oil under the influence of storage condition, SCIENTIFIC PAPERS-ANIMAL SCIENCE SERIES: LUCRĂRI ȘTIINȚIFICE - SERIA ZOOTEHNIE, vol. 65 (mai 2016). http://repository.unair.ac.id	15/3=5 5.0
						Ana Leahu, Cristina-Elena Hrețcanu, Sorina Ropciuc, Mircea Oroian, 2015. COMPARATIVE EVALUATION OF THE EFFECTS OF FREEZING AND BOILING ON TOTAL PHENOLIC CONTENT OF THREE COMMONLY CONSUMED VEGETABLES, Analele Universității din Oradea, Fascicula: Ecotoxicol	15/4=3.75 3.75
						Ana Leahu, Cristina Damian, Mircea Oroian, Lăcrimioara Juravle, Sorina Ropciuc, 2015. Physico-chemical and Antioxidant Properties of two medicinal wild plants grown in Moldova region, Scientific Papers: Animal Science and Biotechnologies, 2015, 48 (1)http://spasb.ro/index.php/spasb/article/view/2015	15/5=3 3.0
						Cristina Damian, Ana Olteanu, Mircea Oroian, Ana Leahu, Sorina Ropciuc, 2015. Valorization of Grape by-Products, AMERICAN JOURNAL OF ENVIRONMENTAL PROTECTION 2015; 4(3): 134-138, Published online May 8, 2015 http://article.sciencepublishinggroup.com/html/10.11648/j.ajep.20150403.14.html DOI: 10.11648/j.ajep.20150403.14 ISSN: 2328-5680 (Print); ISSN: 2328-5699 (Online)	15/5=3 3.0
						Ropciuc, S., & Leahu, A. 2014. Influence of processing on vitamin C content of rosehip fruits. Scientific Papers Animal Science and Biotechnologies, 47(1), 116-120. http://spasb.ro/index.php/spasb/article/view/1812/1624	15/2=7.5 7.5
						Sorina Ropciuc, Sonia Amariei, Ana Leahu, Cristina Damian, Iuliana Cretescu, 2014. Study on Exploitation of Jerusalem Artichoke Bulbs in Relation to Chemical Composition. Scientific Papers Animal Science and Biotechnologies, 47(2), 111-115.http://spasb.r	15/5=3*2 6.0
						Leahu, A., Amariei, S., Damian, C., Oroian, M., & Ropciuc, S. 2014. Evaluation of the antioxidant activity of some types of red and white wines. Analele Universitatii " Ovidius" Constanta-Seria Chimie, 25(2), 65-70. https://www.degruyter.com/view/j/auoc.20	15/5=3 3.0
		2.3. Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soiuri, hibrizi, rase, etc.)		2.3.1. internaționale	40/nr. de autori		
				2.3.2. naționale	30/nr. de autori		
		2.4. Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10 000 Euro echivalent)	2.4.1. Director/responsabil Minim 2 pentru Profesor/CSI; Minim 1 pentru Conferențiar/CSII	2.4.1.1. internaționale	20*ani de desfășurare		
				2.4.1.2. naționale	10*ani de desfășurare		
			2.4.1. Director/responsabil Minim 2 pentru Profesor/CSI; Minim 1 pentru Conferențiar/CSII	2.4.2.1. internaționale	4*ani de desfășurare		
			2.4.2. Conferențiar/CSII	2.4.1.2. naționale	10*ani de desfășurare	2025-2027 PN-IV-PCB-RO-MD-2024-0173, contract nr. NR. 34PCBROMD din 01/09/2025 Dezvoltarea de noi produse alimentare cu destinație specială prin utilizarea de materii prime neconvenționale (acronim ALIMPRON)	10*2 20
						2022-2024 Contract PN-III-P2-2.1-PED-2021-1738 Cercetări privind obținerea de sisteme pe bază de oleogeluri ca înlocuitori de grăsime în produse alimentare finanțat de către UEFISCDI (valoare 596199 lei)	10*2 20

Numele și prenumele: Ropciuc Sorina

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Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire		Punctaj
						Sorina Ropciuc. Membru cercetător în proiectul : PN-IV-P8-8.3-ROMD-2023-0078 Research regarding the valorization of different Triticale varieties and brewers spent grain to develop new bakery and pasta products 20/05/2024 – 20/05/2026 Director de proiect Georgiana Codina https://fia.usv.ro/cercetare/valbtrinp/	2*2	2*2
						Ropciuc Sorina Membru cercetător în proiectul PN-IV-PCB-RO-MD-2024-0135 Research on the reduction of sodium content in bakery through new technological approaches 01/09/2025 – 31/08/2027 Director de proiect Georgiana Codina https://fia.usv.ro/cercetare/research-on-the-reduction-of-sodium-content-in-bakery-through-new-technological-approaches/	2*2	4
						Sorina Ropciuc, Membru în proiectul: PN-III-P2-2.1-BG-2016-0079 Cercetări privind utilizarea de inulină și minerale în panificație. Aspecte tehnologice. Director de proiect conf. univ. dr.ing Georgiana Codina	2*2	4
						Sorina Ropciuc, Membru în proiectul: PN-III-P2-2.1-BG-2016- 0136 Valorificarea superioară a subproduselor din vinificație în crearea de noi produse de panificație îmbunătățite nutritional. Director de proiect conf. univ. dr. ing Silvia Mironcusa	2*2	4
				2.4.2.2. naționale	2*ani de desfășurare	Sorina Ropciuc, Membru în proiectul: 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. Director de proiect conf. univ. dr. ing. Adriana Dabija	2*2	4
						Sorina Ropciuc, cercetător în PN-III-P1-1.2-PCCDI-2017-0473 De la nutriția clasică la nutriția de precizie în domeniul creșterii animalelor, baza științifică pentru asigurarea securității nutriționale a populației IBNA-PLUS Contractor: Institutul Național de Cercetare-Dezvoltare pentru Biologie și Nutriție Animală – IBNA Balotești . Parteneri: Universitatea din București, Universitatea Babeș-Bolyai din Cluj-Napoca, Universitatea Ștefan cel Mare din Suceava, Institutul de Biochimie al Academiei Române, Universitatea de Științe Agricole și Medicină Veterinară, Cluj-Napoca	2*2	4
						Sorina Ropciuc, Cercetător în proiectul PN-II-RU-TE-2014-4-0110, Dezvoltarea și implementarea de tehnici instrumentale pentru autentificarea și depistarea falsificării mierii de albine, director de proiect prof. univ. dr. ing. Mircea Oroian, conform Contr	2*2	4
						Proiect mobilitate cercetatori/ PN-III-P1-1.1-MC-2019-0729	0.83	0.83
						Proiect mobilitate cercetatori/ PN-III-P1-1.1-MC-2018-1940	0.83	0.83
TOTAL A2 - ACTIVITATEA DE CERCETARE								1736.20
	Recunoaștere și impactul activității (A3)	3.1 Citări în reviste ISI și volumele conferințelor WOS (10/nr autori ai articolului x nr citari)			10/nr autori ai articolului x nr citari	Oroian, M., & Ropciuc, S. (2017). Honey authentication based on physicochemical parameters and phenolic compounds. Computers and Electronics in Agriculture, 138, 148-156. 101 citări https://1110m5u3p-y-https-www-webofscience-com.z-e-nformation.ro/wos/woscc/full-record/WOS:000426367000003	10/2*101	505.00
						Honey Adulteration Detection Using Raman Spectroscopy Oroian, M; Ropciuc, S and Paduret, S Apr 2018 FOOD ANALYTICAL METHODS 11(4), pp.959-968	10/2*90	450.00
						Ciursa, P; Pauliuc, D; (...); Oroian, M. Detection of honey adulterated with agave, corn, inverted sugar, maple and rice syrups using FTIR analysis Dec 2021 FOOD CONTROL 130	10/2*60	300.00
						Pauliuc, D; Ciursa, P; (...); Oroian, M. Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra Sep 2021 JOURNAL OF FOOD COMPOSITION AND ANALYSIS	10/2*50	250.00
						Oroian, M., Paduret, S., & Ropciuc, S. (2018). Honey adulteration detection: voltammetric e-tongue versus official methods for physicochemical parameter determination. Journal of the Science of Food and Agriculture, 98(11), 4304-4311. 46 citări https://1110m5u3p-y-https-www-webofscience-com.z-e-nformation.ro/wos/woscc/full-record/WOS:000438351200033	10/3*46	153.33

Numele și prenumele: Ropciuc Sorina

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Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj
						Dabija, Adriana; Codina, Georgiana Gabriela; Ropciuc, Sorina; Gatlan, A. M., 2018. Assessment of the Antioxidant Activity and Quality Attributes of Yogurt Enhanced with Wild Herbs Extracts. JOURNAL OF FOOD QUALITY Article ID 5329386 WOS:000433329000001 50 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000433329000001	10/4*50 125.00
						Oroian, M; Ropciuc, S.Amariei, S.; Gutt, G., 2015. Correlation between density, viscosity, surface tension and ultrasonic velocity of different mono-and di-saccharides. JOURNAL OF MOLECULAR LIQUIDS, Volume 2017, Pages: 145-151 WOS:000356185600018 25 citări	10/4*34 85.00
						Oroian, Mircea; Ropciuc, Sorina , 2019. Romanian honey authentication using voltammetric electronic tongue. Correlation of voltammetric data with physico-chemical parameters and phenolic compounds, COMPUTERS AND ELECTRONICS IN AGRICULTURE, Volume: 157 Pages: 371-379 WOS:000459358400036 26citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000459358400036	10/2*26 130.00
						Oroian, Mircea; Ropciuc, Sorina, 2018. Botanical authentication of honeys based on Raman spectra. JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION Volume: 12 Issue: 1 Pages: 545-554 WOS:000425315300057 20 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000425315300057	10/2*20 100.00
						Ciursa, P; Pauliuc, D; Dranca, F ; Ropciuc, S ; Oroian, M . 2021. Detection of honey adulterated with agave, corn, inverted sugar, maple and rice syrups using FTIR analysis, FOOD CONTROL, 130. WOS:000684867800005 19 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000684867800005	10/5*19 38.00
						Daniela PAULIUC, Paula CIURSA, Florina DRANCA, Sorina ROPCIUC , Mircea OROIAN, 2020. TILIA HONEY'S FRUCTOSE, GLUCOSE AND SUCROSE CONTENT PREDICTION USING FT-IR SPECTRA WITH PARTIAL LEAST SQUARES REGRESSION.Food & Environment Safety, Volume 19, No. 4, WOS:000687399300005 17 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000687399300005	10/5*17 34.00
						Oroian, M., Ropciuc, S., & Buculei, A., 2017. Romanian honey authentication based on physico-chemical parameters and chemometrics. JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 11(2), 719-725. 17 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000400385000037	10/3*17 56.67
						Oroian, Mircea; Ropciuc, Sorina; Paduret, Sergiu; Elena Tudosi, 2018. Rheological analysis of honeydew honey adulterated with glucose, fructose, inverted sugar, hydrolysed inulin syrup and malt wort. LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 95 23 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000436217000001	10/4*15 37.50
						Mironeasa, Silvia; Zaharia, Dumitru; Codina, Georgiana Gabriela; Sorina Ropciuc, Madalina Iuga, 2018. Effects of Grape Peels Addition on Mixing, Pasting and Fermentation Characteristics of Dough from 480 Wheat Flour Type. Bulletin UASVM FOOD SCIENCE AND TECHNOLOGY 75(1)/2018 13 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000438290300005	10/5*23 52.00
						Codina, Georgiana Gabriela; Zaharia, Dumitru; Stroe, Silviu-Gabriel; Sorina Ropciuc, 2018. Influence of calcium ions addition from gluconate and lactate salts on refined wheat flour dough rheological properties. CYTA-JOURNAL OF FOOD Volume: 16 Issue: 1 Pages: 884-891 12 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000441635800004	10/5*12 24.00
						Dabija, A., Codină, G.G., Ropciuc, S., Stroe, S.G, 2018. Studies regarding the production of a novel yogurt using some local plant raw materials. JOURNAL OF FOOD PROCESSING AND PRESERVATION. 8 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000470902600003	10/4*8 20.00

Numele și prenumele: Ropciuc Sorina

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Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori - kpi	Îndeplinire	Punctaj	
						Pauliuc, D., Dranca, F., Ropciuc, S. , & Oroian, M., 2022. Advanced Characterization of Monofloral Honeys from Romania. Agriculture, 12(4), 526.FI: 3.408 29 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000786214700001	10/4*29	72.50
						Leahu, A., Ropciuc, S., & Ghinea, C., 2022. Plant-Based Milks: Alternatives to the Manufacture and Characterization of Ice Cream. Applied Sciences, 12(3), 1754. FI=2.838 6 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000759971300001	10/3*6	20.00
						Ghinea, C ; Apostol, LC ; Ropciuc, S ; Ursachi, VF ; Prisacaru, AE, 2021. Physicochemical Characteristics of Vinegar from Banana Peels and Commercial Vinegars before and after In Vitro Digestion. PROCESSES, 9(7) 6 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000677075400001	10/5*6	12.00
						Oroian, Mircea; Ropciuc, Sorina; Paduret, Sergiu, 2018. Honey authentication using rheological and physicochemical properties. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE Volume: 55 Issue: 12 Pages: 4711-4718 6 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000450190000002	10/3*6	20.00
						Codina, Georgiana Gabriela; Dabija, Adriana; Stroe, Silviu Gabriel, Ropciuc, Sorina , 2019. Optimization of iron-oligofructose formulation on wheat flour dough rheological properties, JOURNAL OF FOOD PROCESSING AND PRESERVATION 5 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000470902600005	10/4*5	12.50
						Atudorei, D.; Ropciuc, S. ; Codină, G.G. , 2022. Possibilities to Use Germinated Lupine Flour as an Ingredient in Breadmaking to Improve the Final Product Quality. Agronomy 12, 667 4 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000775367400001	10/3*4	13.33
						IULIANA CRETESCU, SORINA ROPCIUC, MIRELA AHMADI, OLGA ALINA RADA, MIHAELA OȘTAN, 2016. PHYSICO-CHEMICAL CHARACTERISTICS OF COMMERCIAL AVAILABLE ENERGY DRINKS, REVISTA DE CHIMIE 4 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000376549200042	10/5*4	8.00
						Dranca, F., Ropciuc, S. , Pauliuc, D., & Oroian, M., 2022. Honey adulteration detection based on composition and differential scanning calorimetry (DSC) parameters. LWT, 168, 113910 26 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000880630000002	10/4*26	65.00
						Leahu, A., Ropciuc, S., & Ghinea, C., 2022. Plant-Based Milks: Alternatives to the Manufacture and Characterization of Ice Cream. Applied Sciences, 12(3), 1754. 28 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000759971300001	10/4*28	93.33
						Codina, Georgiana Gabriela; Zaharia, Dumitru; Mironeasa, Silvia; Sorina Ropciuc, 2018. Evaluation of wheat flour dough rheological properties by magnesium lactate salt addition. Bulletin UASVM FOOD SCIENCE AND TECHNOLOGY 75(1)/2018 3 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000438290300004	10/4*3	7.50
						Ropciuc, S ; Oroian, M; Leahu, A; Damian, 2021. Evaluation of the rheological properties of the dough and the characteristics of the bread with the addition of purple potato. OVIDIUS UNIVERSITY ANNALS OF CHEMISTRY 32(2), 125-131 2 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000738914300001	10/4*2	5.00

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj	
						Codina, Georgiana Gabriela, Sorina Ropciuc , Adriana Dabija, 2019. Optimization of calcium-magnesium-inulin formulation on wheat flour dough rheological properties, JOURNAL OF FOOD PROCESS ENGINEERING, Volume: 42 Issue: 6 2 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000480630400001	10/3*2	6.67
						Codina, Georgiana G.; Ropciuc, Sorina ; Voinea, Andreea ;Dabija, Adriana, 2019. Evaluation of rheological parameters of dough with ferrous lactate and ferrous gluconate, FOODS AND RAW MATERIALS, Volume: 7 Issue: 1 Pages: 185-192 DOI: 10.21603/2308-4057-2019-1-185-192 2 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000472768000022	10/4*2	5.00
						Ropciuc, Sorina; Dabija, Adriana, 2016.MONITORING THE FERMENTATION PROCESS AND THE QUALITY IMPROVEMENT OF YOGURT WITH ADDED STARCH. SGEM Scientific Conference - Viena , 2-5 Nov. 2016 2 citări https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000391649800038	10/2*2	10.00
						Ropciuc, S. , Dranca, F., Oroian, M. A., Leahu, A., Codină, G. G., & Prisacaru, A. E. , 2023. Structuring of Cold Pressed Oils: Evaluation of the Physicochemical Characteristics and Microstructure of White Beeswax Oleogels. Gels, 9(3), 216 17 citare https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000957769500001	10/6*17	28.33
						Characterization of Beeswax and Rice Bran Wax Oleogels Based on Different Types of Vegetable Oils and Their Impact on Wheat Flour Dough Technological Behavior during Bun Making Ropciuc, S; Dranca, F; (...); Codina, GG GELS 10(3)	10/6*19	31.67
						Codina, GG , Zaharia, D, Ropciuc, S ; Dabija, A., 2017. Effect of magnesium salts addition on white wheat flour dough rheological properties. JOURNAL OF BIOTECHNOLOGY, Volume: 256 Supplement Pages: S71 1 citare https://1110m5u3p-y-https-www-webofscience-com.z.e-nformation.ro/wos/woscc/full-record/WOS:000413585400227	10/4*1	2.50
		3.2 Citări in reviste și volumele conferințelor BDI (5/nr autori ai articolului x nr citari))				LEAHU, A., OROIAN, M., & ROPCIUC, S. (2016). Total phenolics of fresh and frozen minor berries and their antioxidant properties. Food and Environment Safety Journal, 13(1). 4 citări	5*4/3	6.67
						LEAHU, A., OROIAN, M., & ROPCIUC, S. (2016). Total phenolics of fresh and frozen minor berries and their antioxidant properties. Food and Environment Safety Journal, 13(1). 6 citări	5*6/3	10.00
						Leahu, A., Damian, C., Oroian, M., & Ropciuc, S. (2013). Physico-chemical parameters of fruit juices-evolution during storage. Lucrari Stiintifice-Seria Zootehnie, 59, 213-217. 30 citări	5*30/4	37.50
						Leahu, A., Damian, C., Oroian, M., Ropciuc, S., & Rotaru, R. (2014). Influence of processing on vitamin C content of rosehip fruits. Animal Science and Biotechnologies, 47(1), 116-120. 32 citări	5*32/5	32.00
						LEAHU, A., DAMIAN, C., OROIAN, M., MICLESCU, V., & ROPCIUC, S. (2016). Variation in content of antioxidant and free radical scavenging activity of basil (Ocimum basilicum), dill (Anethum graveolens) and parsley (Petroselinum sativum). Food and Environment Safety Journal, 12(4). 12 citări	5*12/5	12.00
						Damian, C., Olteanu, A., Oroian, M., Leahu, A., & Ropciuc, S. (2015) . Valorization of Grape by-Products. American Journal of Environmental Protection, 4(3), 134-138. 8 citări	5*8/5	8.00
						Oroian, M., & Ropciuc, S. (2019). Romanian honey authentication using voltammetric electronic tongue. Correlation of voltammetric data with physico-chemical parameters and phenolic compounds. Computers and electronics in agriculture, 157, 371-379. 14 citări	5*14/2	35.00

Numele și prenumele: Ropciuc Sorina

Fișa conform standardului național aferent domeniului științific Resurse vegetale din Anexa 14 a OM 6129/20.12.2016

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj	
						Oroian, M., & Ropciuc, S. (2018). Botanical authentication of honeys based on Raman spectra. <i>Journal of Food Measurement and Characterization</i> , 12, 545-554. 29 citări	29*4/2	58.00
						Oroian, M., Paduret, S., & Ropciuc, S. (2018). Honey adulteration detection: voltammetric e-tongue versus official methods for physicochemical parameter determination. <i>Journal of the Science of Food and Agriculture</i> , 98(11), 4304-4311. 8 citări	5*8/3	11.67
						Pauliuc, D., Ciursă, P., Ropciuc, S., Dranca, F., & Oroian, M. (2021). Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra. <i>Journal of Food Composition and Analysis</i> , 102, 104021. 7 citări	5*7/5	7.00
						Ciursă, P., Pauliuc, D., Dranca, F., Ropciuc, S., & Oroian, M. (2021). Detection of honey adulterated with agave, corn, inverted sugar, maple and rice syrups using FTIR analysis. <i>Food Control</i> , 130, 108266. 3 citări	5*3/5	3.00
						Oroian, M., Ropciuc, S., Paduret, S., & Todosi, E. (2018). Rheological analysis of honeydew honey adulterated with glucose, fructose, inverted sugar, hydrolysed inulin syrup and malt wort. <i>LWT</i> , 95, 1-8. 7 citări	5*7/4	8.75
						Oroian, M., Ropciuc, S., & Paduret, S. (2018). Honey authentication using rheological and physicochemical properties. <i>Journal of food science and technology</i> , 55, 4711-4718. 13 citări	5*13/3	21.67
		3.3. Prezentari invitate in plenul unor manifestari stiintifice nationale si internationale si Profesor invitat (exclusiv POS, Erasmus)	Punctaj unic pentru iecare activitate	3.3.1 internationale	20			
				3.3.2 nationale	5			
		3.4. Membru în colectivele de redacție sau comitetele științifice ale revistelor și manifestărilor științifice, Organizator de manifestări științifice		3.4.1. ISI	15	Membru in comitetul editorial al revistei Foods		15.00
				3.4.2. BDI	10			
		3.5. Reveznor pentru reviste și manifestări științifice naționale și internaționale (punctajul se acordă pentru fiecare revistă și manifestare științifică o singură dată/an, indiferent de numărul recenziilor)	Punctaj pentru fiecare activitate	3.5.1. ISI	10			
						Plants (Q2)		10.00
						Applied Sciences (Q2)		10.00
						Agriculture (Q2)		10.00
						Molecules (Q2)		10.00
						Gels (Q1)		10.00
						Toxins (Q2)		10.00
						LWT (Q1)		10.00

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Fișa conform standardului național aferent domeniului științific Resurse vegetale din Anexa 14 a OM 6129/20.12.2016

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj
						Nutrition and Food Science (Q2)	10.00
						Processes (Q2)	10.00
						Foods (Q1)	10.00
				3.5.2. BDI	6	Recenzor Food and Environment Safety 2015	5.00
						Recenzor Food and Environment Safety 2016	5.00
						Recenzor Food and Environment Safety 2017	5.00
						Recenzor Food and Environment Safety 2018	5.00
						Recenzor Food and Environment Safety 2019	5.00
						Recenzor Food and Environment Safety 2020	5.00
		3.6. Referent în comisii de doctorat		3.6.1. internaționale	10*nr comisii		
						Referent în comisie de doctorat USV-FIA, candidat Olivia Atudorei. Conducător de doctorat Georgiana Gabriela Codina, septembrie 2025	5.00
						Referent în comisie de doctorat USV-FIA, candidat Axinte Marina. Conducător de doctorat Georgiana Gabriela Codina, septembrie 2025	5.00
				3.6.2. naționale	5*nr comisii	Referent în comisie de doctorat USV-FIA, candidat Procopeț Ovidiu. Conducător de doctorat Mircea Adrian OROIAN, septembrie 2022	5.00
		3.6 Premii		Academia Romana	30		
				academii de ramura și CNCS	15		
						PN-II-RU-PRECISI-2015-9-8366 Oroian, M., Ropciuc, S., Amariei, S., & Gutt, G. (2015). Correlations between density, viscosity, surface tension and ultrasonic velocity of different mono-and di-saccharides. <i>Journal of Molecular Liquids</i> , 207, 145-151. https://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/ARTICOLE%202015/REZULTATE/Rezultate%20evaluare_lista%201_ACTUALIZATA_18_12_2015.pdf	15.00
						PN-III-P1-1.1-PRECISI-2017-14249 Oroian, M., & Ropciuc, S. (2017). Honey authentication based on physicochemical parameters and phenolic compounds. <i>Computers and Electronics in Agriculture</i> , 138, 148-156. file:///C:/Users/User/Downloads/Lista%201_Rezultate%20eligibilitate_articole%202017_04_10_2017.pdf	15.00
						PN-III-P1-1.1-PRECISI-2021-53804 - Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra" file:///C:/Users/User/Downloads/PRECISI2021_Lista%201%20_Partial%201_Rezultate%20eligibilitate	15.00
						PN-III-P1-1.1-PRECISI-2021-54922 - "Detection of honey adulterated with agave, corn, inverted sugar, maple and rice syrups using FTIR analysis"	15.00
						PN-III-P1-1.1-PRECISI-2021-57324 "Voltammetric E-Tongue for Honey Adulteration Detection" file:///C:/Users/User/Downloads/PRECISI2021_Lista%201%20_Partial%201_Rezultate%20eligibilitate%20art%202021_.pdf	15.00
						PN-II-RU-PRECISI2015-9-10414 Impact of microwaves on the physico-chemical characteristics of cow milk ROMANIAN REPORTS IN PHYSICS (2000 lei) https://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/ARTICOLE%202015/REZULTATE/Rezultate%20eligibilitate_lista%206_%20ACTUALIZATA_18_12_2015.pdf	15.00
				Premii internationale	10	Best paper Ropciuc S., Zaharia D., Codină G.G., 2018, Effects of ferrous salts addition from gluconate and lactate forms on wheat flour dough rheological properties, lucrare prezentată la 3rd International Conference on Food Properties (ICFP 2018), 22-24 ianuarie, Sharjah, Emiratele Arabe Unite	10.00

Numele și prenumele: Ropciuc Sorina

Fișa conform standardului național aferent domeniului științific Resurse vegetale din Anexa 14 a OM 6129/20.12.2016

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj
		3.7 Membru în academi, organizații, asociații profesionale de prestigiu, naționale și internaționale, apartenență la organizații din domeniul educației și				Best paper Codină G.G., Zaharia D., Ropciuc S., Studies regarding the fortification of white wheat flour dough with calcium ions on dough rheological properties, lucrare prezentată la 3rd International Conference on Food Properties (ICFP 2018), 22-24 ianuarie, Sharjah, Emiratele Arabe Unite	10.00
				Premii naționale	5		
			3.7.4 Asociații profesionale	internationale	5		
				naționale	2		
						Membru al Asociației ASIAR	2.00
			3.7.5 Consilii și organizații în domeniul educației și cercetării	Conducere	15		
			Membru	10			
TOTAL A3- Recunoașterea și impactul activității							3297.08
TOTAL GENERAL							5142.9

*) La articolele ISI și BDI pentru autor principal/prim autor/autor corespondent punctajul rezultat din calcul se multiplică cu 2. Se admit maxim 2 articole pentru același volum/ediție.

**) bazele de

de

Nota: Indicatorii se referă la întreaga activitate a candidatului.

Condiții minimale:	Activitatea	Conferențiar	Profesor	TOTAL	
1	Activitatea didactică/profesională (A1)	Minim 50	Minim 100	109.63	criteriu îndeplinit
2	Activitatea de cercetare (A2)	Minim 130	Minim 260	1736.20	criteriu îndeplinit
3	Recunoașterea și impactul activității (A3)	Minimum 40 puncte	Minim 60	3297.08	criteriu îndeplinit
TOTAL		Minim 200	Minim 400	5142.9	criteriu îndeplinit

Ropciuc Sorina



Numele și prenumele: Ropciuc Sorina

Fișa conform standardului național aferent domeniului științific Resurse vegetale din Anexa 14 a OM 6129/20.12.2016

Nr. crt.	Domeniul activităților	Tipul activităților	Categorii și restricții	Subcategorii	Indicatori - kpi	Îndeplinire		Punctaj
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