

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 restricțiile	Subcategoriile	Indicatori - kpi	Îndeplinire	Punctaj
1	Activitatea didactică și profesională (A1)	<p>1.1. Cărți și capitole în cărți de specialitate</p> <p>1.1.1. Cărți cu ISBN/ capitole ca autor; pentru Profesor minimum 2 în calitate de prim autor, cel puțin o lucrare publicată după ultima promovare sau în ultimii 5 ani; pentru conferențiar: minimum 1 carte/capitol în calitate de prim autor; CSI și CSI fără restricții; Pentru abilitare -</p> <p>1.1.2. Cărți / capitole de cărți ca editor/coordonator</p> <p>1.2.1. Manuale, suport de curs</p> <p>1.2.2. Îndrumare de laborator/aplicații</p> <p>1.3. Coordonare de programe de studii, organizare și coordonare programe de formare continuă și proiecte educaționale (POS, ERASMUS, s.a.)</p>	<p>1.1.1.1. internaționale</p> <p>1.1.1.2. naționale</p> <p>1.1.2.1. internaționale</p> <p>1.1.2.2. naționale</p>	<p>nr. pagini / (2*nr. autori)</p> <p>nr. pagini / (5*nr. autori)</p> <p>nr. pagini / (3*nr. autori)</p> <p>nr. pagini / (7*nr. autori)</p> <p>nr. pagini / (8*nr. autori)</p> <p>nr. pagini / (8*nr. autori)</p>	<p>1. G.G. Codină, 2010, Proprietățile reologice ale aluatului din făina de grâu, Editura AGIR, București, p. 168, ISBN 978-973-720-335-9. Disponibil online: http://www.agir.ro/carte/proprietatile-reologice-ale-aluatului-din-faina-de-grau-110632.html</p> <p>D. Borcea, G. Bătrîni, V. Păslaru, C. Găspăroiu, A. Elieș, I. Bănu, L. Georgescu, G. Codină, 2007, Controlul calității în industria panificației - Metode de analiză, Editura ACADEMICA, Galați, p. 783, ISBN 978-973-8937-27-7</p> <p>Codină G.G., 2016, Metodologia analizei senzoriale, Ed. Performantica, ISBN 978-606-685-439-9, 303 p.</p>	<p>168/5</p> <p>783/40</p> <p>303/5</p> <p>60,60</p>	<p>33,60</p> <p>19,57</p> <p>60,60</p>
	Activitatea de cercetare (A2)	<p>2.1. Articole în reviste cotate ISI Thomson Reuters, în volume proceedings indexate Thomson Reuters și brevete de invenție indexate Web of Science- Derwent</p>		<p>(35+20*factor impact)/nr. de autori pentru reviste cotate ISI</p>	<p>G. G. Codină, D. Borcea, V. Păslaru, 2008, The effect of different doses of gluten on rheological behaviour of dough and breadmaking quality, Romanian Biotechnological Letters, 13 (6): 37-42, ISSN 1224-5984, (FI= 0.219)</p> <p>Disponibil online: http://www.rombio.eurib6.voll3/Lucrarea%207%20bt.pdf</p>	<p>35 articole, 25 ISI, (cu galben sunt 3 articole in ISI ca dupa (2012)/sau in ultimii 5 ani)</p>	
TOTAL A1 - ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ							113,77
TOTAL A2 - ACTIVITATEA DE CERCETARE ȘI INOVARE							26,25

W

12

lucrări să fie publicate după
ultima promovare sau în
ultimii 5 ani

2009, Predictive model of the alveographic parameters in hours oximetry from Romanian grains. Romanian Biotechnological Letters, 14 (2): 4234-4242. ISSN 1224-5984. (FI= 0.219) Disponibil online: http://www.rombio.eu/rd2vol14/ent/Lucr-4.pdf	(35 + 20 * 0.29)/5x2	16.32
D. Hanganu, N. Hanganu, C. E. Răușor, A. Răușor, V. Pășanu, C. Coșma, 2008, Bionanomaterials: Thermal stability of the oleic acid/α- and β-cyclodextrin complexes. Revista de Chimie, 59 (9):994-998. ISSN 0034-7752. (FI=0.693) Disponibil online: https://doi.org/10.1002/psa.4623	(35 + 20 * 0.693)/5x2	19.54
Leahu, G. G. Codină, M. Avramiuc, 2011, Modification of the versatile forms of macro and microelements from the soil under the influence of fertilisers and amendments. Journal of Environmental Protection and Ecology (JEPE), 12 (3):945-951, ISSN 1311-5065. (FI=0.102) Disponibil online: https://doi.org/10.1002/psa.4623	35 + 20 * 0.102/3	12.34
G. G. Codină, V. Pășanu, A. Leahu, 2011, Influence of inulin and pea fiber addition on the rheological properties of dough and bread quality. The Journal of Environmental Protection and Ecology (JEPE), 12 (3): 132-139, ISSN 1311-5065. (FI=0.102) Disponibil online: https://doi.org/10.1002/psa.4623	(35 + 20 * 0.102)/3 * 2	24.69
G. G. Codină, D. Voica, 2010, The influence of different forms of bakery yeast Saccharomyces cerevisiae type strain on the concentration of individual sugars and their utilization during fermentation, Roumanian Biotechnological Letters, 15 (4): 5417-5422. ISSN 1224-5984 (FI=0.219) Disponibil online: https://www.rombio.eu/rd4vol15/8%20Codi%20Georgiana.pdf	(35 + 20 * 0.219)/3 * 2	39.38
G. G. Codină, S. Mironcasi, D. Bordaș, A. Leahu, 2010, Mixolab Versus Alveograph and Falling Number, Czech J. Food Sci, 28(3), 185-191, ISSN 1212-1800, factor de impact 0.413. (ISD) Disponibil online: http://journals.uzpi.cz/publicFiles/31669.pdf	(35 + 20 * 0.413)/4x2	21.63
G. G. Codină, S. Mironcasi, C. Mironcasi, C.N. Popa, R. Tamba-Bereloni, 2012, Wheat flour dough Alveograph characteristics predicted by Mixolab regression models. Journal of the Science of Food and Agriculture, 92 (3), 638-644. ISSN 0022-5142, factor de impact 1.759 https://onlinelibrary.wiley.com/doi/10.1002/jsfa.4623	(35 + 20 * 1.759)/5 * 2	28.07
G. G. Codină, S. Mironcasi, C. Mironcasi, 2012, Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal alpha-amylase addition. Journal of the Science of Food and Agriculture, 92 (10), 2162-2170, ISSN 0022-5142, factor de impact 1.759 Disponibil online: https://onlinelibrary.wiley.com/doi/pdf/10.1002/jsfa.5603	(35 + 20 * 1.759)/3 * 2	46.78
Mironcasi, G. G. Codină, C. Mironcasi, 2012, The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mixolab. Journal of Texture Studies, 43 (1), 40-48, ISSN 0022-4901, factor de impact 1.051 Disponibil online: https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1745-4603.2011.00315.x	(35 + 20 * 1.051)/5	18.67

17

<p>C. Mironesa, G. G. Codină, 2013. A new approach of audit: functions and principles, <i>Journal of Cleaner Production</i>, 43 (1): 27-36. ISSN 0959-6526. (FI= 3,398) Disponibil online: https://www.sciencedirect.com/science/article/pii/S0959652612006646</p>	<p>(35 + 20 * 3,398)/3*2</p>		102,96
<p>G.G. Codină, S. Mironesa, D.V. Voica, C. Mironesa, 2013. Multivariate Analysis of Wheat Flour Dough Sugars, Gas Production, and Dough Development at Different Fermentation Times. <i>Czech J. Food Sci.</i> 31 (3): 222-229. ISSN 1212-1800 (FI = 0,741) Disponibil online: https://www.agriculturejournals.cz/publicFiles/92395.pdf</p>	<p>(35 + 20 * 0,741)/4 * 2</p>		24,91
<p>G.G. Codină, S. Mironesa, 2013. Influence of Mixing Speed on Dough Microstructure and Rheology, <i>Food Technol. Biotechnol.</i> 51 (4) 509-511. ISSN 1330-9862 http://www.fib.com.br/index.php/current-issue/136-volume-51-issue-no-4/1167-influence-of-mixing-speed-on-dough-microstructure-and-rheology FI = 0,977 vizibil la: http://www.biotech.com/fib/html/FOOD-TECHNOL-BIOTECH.html.</p>	<p>(35 + 20 * 0,977)/2 * 2</p>		54,54
<p>Mironesa S., Mironesa C., Codină G.G., 2016. Optimization of wheat-grape seed composite flour to improve alpha-amylase activity and dough rheological behavior. <i>International Journal of Food Properties</i>, 19 (4): 859-872. IF= 1,427 Disponibil online: https://www.tandfonline.com/doi/abs/10.1080/10942912.2015.1045516 Codina G.G., Franco Simona, Mironesa S., 2016. <i>Kinesiological characteristics and microstructure of milk yogurt as influenced by quinoa flour addition</i>. <i>Journal of Food Quality</i>, 39: 559-566. doi:10.1111/jfq.12210, IF= 0,968 Disponibil online: http://onlinelibrary.wiley.com/doi/10.1111/jfq.12210/abstract</p>	<p>(35 + 20 * 1,427)/3*2</p>		42,216
<p>Mironesa S., Codină G.G., Stroe S., 2016. A new simple method for the evaluation of mineral elements in different oilseeds. <i>Communications in Soil Science and Plant Analysis</i>, 47 (15): 1751-1757. IF= 0,589 Disponibil online: http://www.tandfonline.com/doi/abs/10.1080/00103624.2016.1206914?journalCode=icss20</p>	<p>(35 + 20 * 0,968)/3 * 2</p>		36,24
<p>Codina G. G., Mironesa S., 2016. Use of response surface methodology to investigate the effects of brown and golden flaxseed on wheat flour dough microstructure and rheological properties. <i>Journal of Food Science and Technology - Mysore</i>, 33:4149-4159. FI= 1,262 Disponibil online: https://link.springer.com/content/pdf/10.1007%2Fs13197-016-2387-5.pdf</p>	<p>(35 + 20 * 0,989)/3</p>		15,59
<p>Codina G.G., Mironesa S., Mironesa C., The alveograph rheological properties and bread quality of composite defatted mustard - wheat flour. <i>SCIEEM International Conferences Vienna Green</i>, 2th November - 5th November, 2016, Vienna, Austria</p>	<p>(35 + 20 * 1,262)/2 * 2</p>		60,24
<p>Arghire C., Mironesa S., Codina G.G., 2016. Optimization of bread quality of 650 wheat flour type with native inulin by response surface methodology. <i>The Annals of the University Dunărea de Jos Galați, Fascicula VI-Food Technology</i>, 40 (1): 32-42 – autor corespondent Disponibil online: http://www.ann.ugal.ro/fpa/Anale%202016/vol%2017%20A/arghire%20e%20al.pdf</p>	<p>(35 + 20 * 0)/3 * 2</p>		23,32
	<p>(35 + 0)/3 * 2</p>		23,32

75

Mironasa S., Codina G.G., Evaluation the effects of pumpkin seed flour addition in wheat flour of a strong quality for bread making on bread quality, SGIEM International Conferences Vienna Green, 2th November - 5th November, 2016., Vienna, Austria.	(35/2)*2	35.00
Codina G.G., Mironasa S., Todosi-Sanduleac E., Studies regarding the influence of brown fassseed flour addition in wheat flour of a very good quality for bread making on bread quality. Bulletin UASVM Food Science and Technology, 2016, 75(2): 70-76	(35 + 20 *0)/3 *2	23.32
Mironasa S., Codina G.G., Oroian M., Bread quality characteristics as influenced by the addition of tomato seed flour, Bulletin UASVM Food Science and Technology, 2016, 75(2):77-84 Disponibil online: http://journals.usamvcluj.ro/index.php/isi/article/view/12149	(35 + 20 *0)/3	11.66
Dabija A., Codina G.G., Fernando P., 2017, Effect of yellow pea flour addition on wheat flour dough and bread quality, Romanian Biotechnological Letters, IF=0.321, SRI=0.160 Disponibil online: https://www.rombio.eu/vol22nr5/5%20DABIA_RBL.pdf	(35 + 20 * 0,321)/3	13.80
Codina G.G., Zaharia D., Ropciuc S., Dabija A., 2017, Influence of magnesium gluconate salt addition on mixing, pasting and fermentation properties of dough, The EuroBiotech Journal 3(1): 222-225; DOI: 10.24190/ISSN2564-615X/2017/03_04 https://content.sciendo.com/abstract/journals/ebtj/1/3/article-p222.xml	(35+20x0)/4x2	17.50
Mironasa S., Codina G. G., 2017, The Mixolab rheological properties and dough microstructure of defatted mustard seed- wheat composite flours, Journal of Food Processing and Preservation, 41 (5), Pt=1,51 - AUTOR CORRESPONDENT Disponibil online: https://onlinelibrary.wiley.com/doi/abs/10.1111/jpp.13130	(35 + 20 * 1,51)/2x2	65.20
Codina G. G., Arghire, C., RUSU M., Oroian, M. A., & Todosi-Sanduleac, E. (2017). INFLUENCE OF TWO VARIETIES OF FLAXSEED FLOUR ADDITION ON WHEAT FLOUR DOUGH RHEOLOGICAL PROPERTIES. Annals of the University Dunarea de Jos of Galati Fascicle VI - Food Technology, 41(2). Disponibil online: http://www.ann.ugal.ro/tps/Anale%202017/vo42/10_Codina%20et%20al.pdf	35/5*2	14.00
Dabija, A., Codina, G.G., Ropciuc, S., Găitan, A.-M., Rusu, L., Assessment of the antioxidant activity and quality attributes of yogurt enhanced with wild herbs extracts . Journal of Food Quality, Article ID 5329386 (PI=0,841) Disponibil online: file:///C:/Users/Georgiana/Downloads/5329386%20(1).pdf	(35 + 20 *0,841)/5	10.36
Mironasa S., Zaharia D., Codina G.G., Ropciuc S., Iuga M., Effects of grape peels addition on mixing pasting and fermentation characteristics of dough from 480 wheat flour type, Bulletin UASVM Food Science and Technology, 2018, 75(1):27-35 Disponibil online: http://journals.usamvcluj.ro/index.php/isi/article/view/12983	(35 + 20 *0)/5	7.00
Codina G.G., Zaharia D., Mironasa S., Ropciuc S., Evaluation of wheat flour dough rheological properties by magnesium lactate salt addition, Bulletin UASVM Food Science and Technology, 2018, 75(1):21-26 Disponibil online: http://journals.usamvcluj.ro/index.php/isi/article/view/12982.pdf	(35 + 20 *0)/4 *2	17.50

57

<p>Codina G.G., Zaharia D., Stroe S.G., Ropciuc S., 2018. Influence of calcium ions addition from gluconate and lactate salts on refined wheat flour dough rheological properties. <i>CyTA-Journal of Food</i>, 16 (1), 884-891, factor de impact 1,371 Disponibil online: https://www.tandfonline.com/doi/full/10.1080/19476337.2018.1498129</p> <p>Dăbija A., Codina G.G., Gaftan A.M., Sanduțea E.T., Kusi L., 2018. Effects of some vegetable proteins addition on yogurt quality. SCIENTIFIC STUDY AND RESEARCH-CHEMISTRY AND CHEMICAL ENGINEERING BIOTECHNOLOGY FOOD INDUSTRY 19 (2): 181-192 Disponibil online: http://pubs.ub.ro/?pg=revues&rev=csc&volum=201802&vol=2&aid=4713</p>	<p>(35+20*1,371)/4*2</p>	<p>31.21</p>
<p>Dăbija A., Codina G.G., Gaftan A.M., Rusu L., 2018. Quality assessment of yogurt enriched with different types of fibers. <i>CyTA-Journal of Food</i>, 16 (1), 859-867, factor de impact 1,371 Disponibil online: https://www.tandfonline.com/doi/full/10.1080/19476337.2018.1483970</p>	<p>(35+20*1,371)/4</p>	<p>15,24</p>
<p>Codina G.G., Dăbija A., Stroe S.G., Ropciuc S., 2019. <i>Optimization of iron-oligofructose formulation on wheat flour dough rheological properties</i>. <i>Journal of food processing and preservation</i>, factor de impact 1,51, 43:e13857</p>	<p>(35+20x1,51)/4x2</p>	<p>32,60</p>
<p>Dăbija A., Codina G.G., Ropciuc S., Stroe S.G., 2019. <i>Studies regarding the production of a novel yogurt using some local plant raw materials</i>. <i>Journal of food processing and preservation</i>, factor de impact 1,51, 43:e13826</p>	<p>(35+20x1,51)/4</p>	<p>16,30</p>
<p>Codina G.G., Ropciuc S., Voinea A., Dăbija A., 2019. Evaluation of rheological parameters of dough with ferrous lactate and ferrous gluconate. <i>Foods and raw materials</i>, 7 (1), 185-192</p>	<p>(35+20x0,4x2)</p>	<p>17,50</p>
<p>15/nr. de autori</p>		
<p>2.2.1. Profesor CSI: Minimum 15 articole</p>		
<p>2.2.2. Conferențiar/CSII Minimum 10 articole</p>		
<p>2.2. Articole în reviste și volumele unor manifestări științifice indexate în aite baze de date internaționale BDI (3)</p>		

17

<p>G. G. Codină, I. Crețu, V. Păslaru, 2007, Temperature influence on dough's behaviour, Journal of agroalimentary processes and technologies, 13 (1): 63-67, ISSN 1453-1399, (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/65762Crețu_lucrare1.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref: 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	<p>15/3*2</p>	<p>10,00</p>
<p>G. G. Codină, I. Crețu, V. Păslaru, 2007, Salt influence on dough's behaviour, Journal of agroalimentary processes and technologies, 13 (2): 291-294, ISSN 1453-1399, (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/366456Crețu_2.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref: 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	<p>15/3*2</p>	<p>10,00</p>
<p>G. G. Codină, I. Crețu, V. Păslaru, C. Arghire, 2007, Ascorbic acid influence on dough's behaviour, Journal of agroalimentary processes and technologies, 13 (2): 299-302, ISSN 1453-1399, (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/40483Crețu_lucrare_4.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref: 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	<p>15/4*2</p>	<p>7,50</p>
<p>G. G. Codină, I. Crețu, V. Păslaru, 2007, Sugar influence on dough's behaviour, Journal of agroalimentary processes and technologies, 13 (2): 295-298, ISSN 1453-1399, (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/7405Crețu_3.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref: 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	<p>15/3*2</p>	<p>10,00</p>
<p>V. Păslaru, I. G. Fuduli, I. Niculiță, C. Arghire, G. G. Codină, 2008, Flour results from germinated wheat. It's quality amelioration with DATEM emulsifier, Innovative Romanian Food Biotechnology (sp. Supplement), 40-44, ISSN 1843-6099, (BDI) G. G. Codină, D. Borcea, V. Păslaru, 2008, The effect of salt on the Mixolab characteristics and bread making quality of wheat flour with a weaker potential for bread making. Innovative Romanian Food Biotechnology (sp. Supplement), 49-54, ISSN 1843-6099</p>	<p>(15/5)*2</p>	<p>6,00</p>
<p>(15*3)*2</p>	<p>10,00</p>	

17

<p>G. G. Codina, 2008, The effect of starter cultures on the quality of wheat dough bread, ANNALS of the Suceava University-Food Engineering, VII (1): 103-108, ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html</p>	(15/1)*2		30.00
<p>A. Leahu, G. G. Codina, 2008, The effect of the malt flour on the rheological properties of the dough and the bread quality, ANNALS of the Suceava University, Food Engineering, VII (1): 126-131, ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fiajournal/index.html Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrichs, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/2*2		15.00
<p>G. G. Codina, 2008, Effects of different doses of ascorbic acid on alveograph and bread making quality of wheat flour with a weaker potential for breadmaking, Journal of Agroalimentary processes and technologies, 14 (1): 81-86, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/21262L19_Vol_XIV_2008_Codina_Georgiana1.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref. 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	(15)*2		30.00
<p>G. G. Codina, 2008, Effects of different doses of ascorbic acid on alveograph and bread making quality of wheat flour with average quality for breadmaking, Journal of Agroalimentary processes and technologies, 14 (1): 86-92, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/70859L20_Vol_XIV_2008_Codina_Georgiana.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref. 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	(15)*2		30.00
<p>G. G. Codina, 2008, Influence of flour quality of different extraction ratio on the rheological properties of biaxial extension induced by the alveograph, Journal of Agroalimentary processes and technologies, 14 (1): 114-118, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/42323L27_Vol_XIV_2008_Codina_Georgiana5.pdf Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref. 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	(15)*2		30.00

<p>G. G. Codina, 2008, Influence of flour quality with different extraction ratio on the rheological properties of uniaxial extension induced by the mixolab, <i>Journal of Agroalimentary processes and technologies</i>, 14 (1): 119-122, ISSN 1453-1399. (BD)</p> <p>Disponibil online: http://journal-of-agroalimentary.ro/admin/article/42323L27_Vol_XIV_2008_Codina_Georgiana3.pdf</p> <p>Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref. 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	(15x2)	30,00
<p>G. G. Codina, 2008, Effects of different doses of salt on alveograph and bread making quality of wheat flour with average quality for breadmaking, <i>Journal of Agroalimentary processes and technologies</i>, 14 (1):109-113, ISSN 1453-1399. (BD)</p> <p>Disponibil online: http://journal-of-agroalimentary.ro/admin/article/64985L25_Vol_XIV_2008_Codina_Georgiana3.pdf</p> <p>Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref. 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	(15x2)	30,00
<p>G. G. Codina, V. Pasaru, 2006, Effect of sucrose on the mixolab, alveograph characteristics and breadmaking properties of strong wheat flour, <i>Lucrări Ştiinţifice – Seria Agronomie</i>, 51: 97-105, ISSN 1454-7414.</p> <p>Disponibil online: http://www.revagrois.ro/PDF/2006_3_97.pdf</p> <p>Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE</p>	(15/2x2)	15,00
<p>G. G. Codina, A. Leahu, 2009, The influence of inulin addition on the development and the activity of bifidobacterium in milk, <i>ANNALS of the Suceava University, Food Engineering</i>, VII (1), ISSN 1842-4597. (BD)</p> <p>Disponibil online: http://www.fia.usv.ro/fajournal/index.html</p> <p>Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	(15/2)x2	15,00
	15/2x2	15,00

12

<p>A. Leahu, G. G. Codina, 2009, Analytical Testings of the content of nitrates determined at some vegetable species depending on the level of the nitrogen fertilization. ANNALS of the Suceava University, Food Engineering, VIII (2), ISSN 1842-4597. (BDI) Disponibil online: http://www.fia.usv.ro/fajournal/index.html Indexare: acreditată B+ CNCIS și indexată în baza de date internațională IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	<p>(15/2)x2</p>	<p>15.00</p>
<p>G. G. Codina, A. Leahu, 2009, Acceleration of ripening kașcaval cheese using starter cultures with a high proteolytic activity, Journal of Agroalimentary processes and technologies, 15(2): 216-221, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/45248L5_Codina_G._Leahu_A._216-221.pdf Indexare: IFIS - International Food Information Service; CAS - Chemical Abstracts Service (CAS ref: 163659); Food Science Central - from the publishers of FSTA - Food Science and Technology Abstracts; CABI - Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	<p>15/2*2</p>	<p>15.00</p>
<p>G. G. Codina, A. Leahu, 2009, The influence of starch addition on the quality of sour milk obtained with a probiotic culture, Journal of Agroalimentary processes and technologies, 15 (2): 222-228, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/43174L7_Codina_G._Leahu_A._222-228.pdf Indexare: IFIS - International Food Information Service; CAS - Chemical Abstracts Service (CAS ref: 163659); Food Science Central - from the publishers of FSTA - Food Science and Technology Abstracts; CABI - Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	<p>15/2*2</p>	<p>15.00</p>
<p>D. Voica, G. G. Codina, 2009, A study of wheat flour fermentation, Journal of Agroalimentary processes and technologies, 15(2):211-215, ISSN 1453-1399. (BDI) Disponibil online: http://journal-of-agroalimentary.ro/admin/articole/29220L5_Codina_Gergoiana_211-215.pdf Indexare: IFIS - International Food Information Service; CAS - Chemical Abstracts Service (CAS ref: 163659); Food Science Central - from the publishers of FSTA - Food Science and Technology Abstracts; CABI - Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p>	<p>(15/2)x2</p>	<p>15.00</p>
<p>G. U. Coama, A. Leahu, 2009, The improvement of the quantity of wheat flour with a lower content of α-amylase through the addition of different enzymatic products, Lucrări științifice - Seria Agronomie, vol.52: 629-635, ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_1_631.pdf Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOJJ DATABASE, AGRIS DATABASE</p>	<p>15/2x2</p>	<p>15.00</p>

17

<p>A. Leahu, G. G. Codină, M. Avramuc, 2009. The study of pasteurization temperature's action and the casein addition on the formation of yoghurt rennet. <i>Lucrări științifice - Seria Agronomie</i>, 52: 694-700. ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_1_696.pdf</p> <p>A. Leahu, G. G. Codină, 2009. The study of milky bacteriums' addition on the quality parameters for German saiam. <i>Lucrări științifice - Seria Agronomie</i>, 52: 701-705. ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_1_703.pdf</p> <p>Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE</p>	15/3x1	5.00
<p>D. Voica, G. G. Codină, 2009. The influence of sucrose addition on the fermentative activity of compressed yeast and of the quality of bread obtained from weaker-average flour quality in breadmaking. <i>Lucrări științifice - Seria Agronomie</i>, 52: 121-124. ISSN 1454-7414. (BDI) Disponibil online: http://www.revagrois.ro/PDF/2009_2_123.pdf</p> <p>Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE SCIRUS DATABASE, GENAMICS JOURNAL SEEK DATABASE DOAJ DATABASE, AGRIS DATABASE</p>	15/2x1	7.50
<p>A. Leahu, G. G. Codină, S. Mironcusa, 2009. Analytical testings of the content of nitrates determined at parsley depending on the level of the nitrogen fertilization. <i>Annals of the Suceava University, Food Engineering</i>, VIII (2). ISSN 1842-4597. Disponibil online: http://www.fia.usv.ro/fajournal/index.html</p> <p>Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/2x2	15.00
<p>G. Codină, A. Leahu, S. Mironcusa, 2009. The influence of acid addition over 650 flour with a higher alpha-amylase activity. <i>Annals of the Suceava University, Food Engineering</i>, VIII (2). ISSN 1842-4597. Disponibil online: http://www.fia.usv.ro/fajournal/index.html</p> <p>Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	(15/3)x1	5.00
<p>S. Mironcusa, G.G.Codina, A. Leahu, C. Mironcusa, 2011. Multivariate statistical analysis of Royal Petreasa wine quality from different regions of Romania country. <i>Food Environ. Saf.</i> 10(1), 47-52 Disponibil online: http://www.fia.usv.ro/fajournal/index.html</p> <p>Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database</p>	15/4x1	3.75

20

S. Mironesa, A. Leahu, G.G. Codină, S.G. Stroe, C. Mironesa, 2010. Grape Seed: physico-chemical, structural characteristics and oil content. *Journal of Agroalimentary Processes and Technologies*, 16 (1), 1-6, ISSN 1453-1399.
Disponibil online: http://scholar.google.ro/scholar?start=0&q=Mironesa+S&hl=ro&as_sdt=0
Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref. 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus
15/3*1 3.00

S. Mironesa, C. Mironesa, G. G. Codină, 2010, Evaluation of mineral element content in grape seed and deffated grape seed. *Food and Environment Safety*, IX (2), 53-61, ISSN 2068 – 6609.
Disponibil online: <http://www.fia.usv.ro/fajournal/index.html>
Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/3*2 10.00

S. Mironesa, C. Mironesa, G. G. Codină, 2010, Evaluation of mineral element content in grape seed and deffated grape seed. *Food and Environment Safety*, IX (2), 53-61, ISSN 2068 – 6609.
Disponibil online: <http://www.fia.usv.ro/fajournal/index.html>
Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
(15/3)*2 10.00

C. Mironesa, S. Mironesa, G.G. Codină, 2011. Study regarding the audit of management principles. *TEHNOLOGUS - New technologies and Products in Machine Manufacturing Technologies*, I (18), 325-328.
Disponibil online: <http://scholar.google.ro/scholar?hl=ro&q=Study+regarding+the+audit+of+management+principles&btnG>
(15/3)*2 10.00

A. Leahu, G.G. Codină, S. Mironesa, C. Damian, 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, ISSN 2068-6609.
Disponibil online: <http://scholar.google.ro/scholar?hl=ro&q=Correlation+analyses+between+some+technological+parameters+of+some+Romanian+wheat+&btnG>
Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/4x1 3.75

A. Leahu, G. G. Codină, S. Mironcusa, A. I. Roșu, 2011. Effects of A2 phospholipase on dough rheological properties and bread characteristics. Food and Environment Safety, 10 (1): 66-70. ISSN 2068-6609. (BDI)

Disponibil online:
http://scholar.google.ro/scholar?start=10&q=Mironcusa+S*&hl=ro&as_scl=0

Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database

15/4x1

3.75

S. Mironcusa, 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. ISSN 2068-6609. (BDI)

Disponibil online:
http://scholar.google.ro/scholar?start=0&q=Mironcusa+S*&hl=ro&as_scl=0

Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database

15/2x2

15.00

G. G. Codină, S. Mironcusa, D. V. Voica, 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. ISSN 2068-6609. (BDI)

Disponibil online:
http://scholar.google.ro/scholar?start=10&q=Mironcusa+S*&hl=ro&as_scl=0

Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database

15/3x2

10.00

G. G. Codină, S. Mironcusa, A. Leahu, 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. ISSN 2068-6609. (BDI)

Disponibil online:
http://www.fia.usv.ro/iajurnal/files/Journal2011/2011_1/singlet6/Paper%206%20V6%20X%201_2011.pdf

Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database

15/3x2

10.00

S. Mironcusa, 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. ISSN 2068-6609.

Disponibil online:
http://scholar.google.ro/scholar?start=0&q=Mironcusa+S*&hl=ro&as_scl=0

Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database

15/2x2

15.00

17

67

G. G. Codina, S. Gutt, G. Gutt & S. Mironoasa, 2011. AVEUGRAM 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, ISBN 978-3-901509-73-5, ISSN 1726-9679. (BDI)
Disponibil online:
<http://connection.ebscohost.com/c/articles/69985393/aveogram-as-rheological-tool-predict-quality-characteristics-wheat-flour>
Indexare: SCOPUS 15/4x2 7.50

G. G. Codina, S. Mironoasa, C. Mironoasa, 2011, Evaluation of strong wheat type 650 flour parameters with the Farnograph instrument. *Bulletin of University of Agricultural Science and Veterinary Medicine, Cluj-Napoca*, 68 (1-2):418, ISBN 1843-5262.
Disponibil online:
http://scholar.google.ro/scholar?start=10&q=Mironoasa+S*&hl=ro&as_scl=0
Indexare: Agricola, agris, Cas, Doaj, Fsta, Google scholar, Index Copernicus 15/3x2 10.00

S. Mironoasa, G. G. Codina, C. Mironoasa, 2011. Variation analysis of cow milk composition quality depending on year, season and location in Romania. *Bulletin of University of Agricultural Science and Veterinary Medicine, Cluj-Napoca*, 68 (1-2), 225-232, ISBN 1843-5262.
Disponibil online:
http://scholar.google.ro/scholar?start=0&q=Mironoasa+S*&hl=ro&as_scl=0
Indexare: Agricola, agris, Cas, Doaj, Fsta, Google scholar, Index Copernicus 15/3x1 5.00

S. Mironoasa, S. Gutt, G. Gutt & G. G. Codina, 2011. Rheological behaviour of wheat flour dough during mixing and heating. *Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium*, 107, ISBN 978-3-901509-73-5, ISSN 1726-9679. (BDI)
Disponibil online:
<http://connection.ebscohost.com/c/articles/69984937/rheological-behaviour-wheat-flour-dough-during-mixing-heating>
Indexare: SCOPUS 15/4x2 7.50

G. G. Codina, S. Mironoasa, 2012. Effects of dry/lager brewing Saccharomyces cerevisiae strain on the fermentation process and beer quality. *Food and Environment Safety*, 11 (1): 76-82, ISSN 2068-6609. (BDI)
Disponibil online:
[http://scholar.google.ro/scholar?hl=ro&q=Mironoasa+S*&btnG=Indexare+acreditat+B+CNCISIS+si+indexat+in+ baza+de+date+internationale+IndexCopernicus+Journals+Master+List+Ulrichs+Chemical+Abstracts+Service+\(CAS\)+EBSCO+si+ baza+de+date+JournalSeek+Database](http://scholar.google.ro/scholar?hl=ro&q=Mironoasa+S*&btnG=Indexare+acreditat+B+CNCISIS+si+indexat+in+ baza+de+date+internationale+IndexCopernicus+Journals+Master+List+Ulrichs+Chemical+Abstracts+Service+(CAS)+EBSCO+si+ baza+de+date+JournalSeek+Database)
Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database 15/2x2 15.00

S. Mironoasa, G. G. Codina, 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, ISSN 2068-6609. (BDI)
Disponibil online: <http://www.fta.usv.ro/fajournal/index.htm>
Indexare: acreditată B+ CNCISIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database 15/2x2 15.00

2

C. Mironcasa, S. Mironcasa, U.G. Codina, Comparative study on the assessment of employee satisfaction. 2nd International Conference on Economics, Political and Law Science (EPLS '13), Brasov, June 1-3, 2013, 23-31. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Brasov/EPLS/EPLS-03.pdf	15/3x2	10.00
G.G. Codina, S. Mironcasa, C.Mironcasa, Use of wheat flour analytical characteristics for predicting the Simulator Mixolab measurements, 2nd International Conference on Agricultural Science, Biotechnology, Food and Animal Science (ABIFA '13), Brasov, June 1-3, 2013, 235-239. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Brasov/ABIETE/ABIETE-40.pdf	15/3x2	10.00
S. Mironcasa, U.G. Codina, C. Popa, Effect of the addition of Psyllium fiber on wheat flour dough rheological properties. Proceedings of the 9th International Conference on Cellular and Molecular Biology, Biophysics and Bioengineering (BIO '13), Chania, Crete Island, Greece, August 27-29, 2013. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Chania/BIOMED/BIOMED-07.pdf	15/3x1	5.00
U.G. Codina, C. Avrigire, S. Mironcasa, Influence of access inulin on the rheological characteristics of dough from 800 wheat flour type and bread quality. Proceedings of the 9th International Conference on Cellular and Molecular Biology, Biophysics and Bioengineering (BIO '13), Chania, Crete Island, Greece, August 27-29, 2013. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Chania/BIOMED/BIOMED-06.pdf	15/3x2	10.00
S. Mironcasa, U.G. Codina, 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), Brasov, June 1-3, 2013, 241-246. Disponibil online: http://www.wseas.us/e-library/conferences/2013/Brasov/ABIETE/ABIETE-41.pdf	15/2x2	15.00
G.G. Codina, S. Mironcasa, 2013. The effect of lecithin on Alveograph characteristics, baking and sensorial qualities of wheat flour, Food and Environment Safety, 12 (1), 59-63. Disponibil online: http://www.fia.usv.ro/fajournal/ Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2x2	15.00
Mironcasa S., Codina G.G., 2013. Effect of citrus fibers addition on wheat flour dough rheological properties, Food and Environment Safety, 12(4), 322-327. http://www.fia.usv.ro/fajournal/index.html Indexare: acreditată B+ CNCIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database	15/2x2	15.00

107

Zanana D., Lăncuț I., Codina G.G., Mironasa S., Mironasa C., 2011
4. Use of principal component analysis in assessment relationship
between technological and rheological parameters of wheat flour. *Journal
of Food, Agriculture & Environment*, 12 (1): 29-32. ISSN 1459-0255.
[http://world-food.net/use-of-principal-component-analysis-in-assessment-
of-relationship-between-technological-and-rheological-parameters-of-
wheat-flour/](http://world-food.net/use-of-principal-component-analysis-in-assessment-
of-relationship-between-technological-and-rheological-parameters-of-
wheat-flour/)
Indexare: SCOPUS
15/5x1 3.00

Zaharia D., Danciu L., Codina G.G., Mironasa S., Mironasa C., 2014.
Relationships of Glutograph parameters with Farinograph and wheat
flour characteristics. *Journal of Food, Agriculture & Environment*, 12
(1): 33-36. ISSN 1459-0255. [http://world-food.net/relationships-of-
glutograph-parameters-with-farinograph-and-wheat-flour-characteristics/](http://world-food.net/relationships-of-
glutograph-parameters-with-farinograph-and-wheat-flour-characteristics/)
Indexare: SCOPUS
15/5x1 3.00

G.G. Codina, S. Mironasa, 2014. Improvement of wheat flour dough
rheology by alpha-amylase and protease combination. *Food and
Environment Safety*, 13(4), 310-317
Disponibil online: <http://www.fia.usv.ro/figjournal/>
Indexare: acreditată B+ CNCIS și indexată în baza de date
Internationale IndexCopernicus Journals Master List, Ulrich's, Chemical
Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/2x2 15.00

Mironasa S., Codina G.G., 2014. Optimization of a strong wheat flour
quality with a low alpha-amylase content by using Response Surface
Methodology. *Journal of Food Studies*, 3(1), 15-24. ISSN 2166-1073 –
autor corespondent
Disponibil online:
<http://www.macrotink.org/journal/index.php/jfs/article/view/4694>
15/2x2 15.00

Mironasa S., Codina 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 – autor corespondent
Disponibil online:
[http://www.fia.usv.ro/figjournal/files/Journal2015/2015_3/single/11/11_a
bs.pdf](http://www.fia.usv.ro/figjournal/files/Journal2015/2015_3/single/11/11_a
bs.pdf)
Indexare: acreditată B+ CNCIS și indexată în baza de date
Internationale IndexCopernicus Journals Master List, Ulrich's, Chemical
Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/2x2 15.00

Codina G.G., Porcoș-Serfean M., Mironasa S., 2015. Blending of
sunflower oil with grape seed oil: Impact on physico-chemical param-
eters and radical scavenging activity. *Food and Environment Safety
Journal*, 14 (1): 101-107
Disponibil online:
[http://www.fia.usv.ro/figjournal/files/Journal2015/2015_1/single/16/16_a
bs.pdf](http://www.fia.usv.ro/figjournal/files/Journal2015/2015_1/single/16/16_a
bs.pdf)
Indexare: acreditată B+ CNCIS și indexată în baza de date
Internationale IndexCopernicus Journals Master List, Ulrich's, Chemical
Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/3x2 10.00

27

Mironasa S., Codina G.G., 2015, Physico-chemical properties of blends of corn oil with coriander seed oil, Food and Environment Safety Journal, 14 (1): 74-83
Disponibil online:
http://www.fia.usv.ro/fajournal/files/Journal2015/2015_1/single/12/12_12_a bs.pdf
Indexare: acreditata B+ CNCISIS și indexată în baza de date Internationale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/2x2 15.00

Codina G.G., Mironasa 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
Disponibil online:
http://www.fia.usv.ro/fajournal/files/Journal2016/2016_1/single/3/3_abs.pdf
Indexare: acreditata B+ CNCISIS și indexată în baza de date Internationale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/2x2 15.00

Codina G.G., Franchic S.G., Todosi-Sanduleac E., 2016, Studies on the influence of quinoa flour addition on bread quality, Food and Environment Safety, 15 (2): 165-174
Disponibil online:
http://www.fia.usv.ro/fajournal/files/Journal2016/2016_2/single/9/9_abs.pdf
Indexare: acreditata B+ CNCISIS și indexată în baza de date Internationale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database
15/3x2 10.00

Codina G.G., Mironasa S., Gutt G., Todosi-Sanduleac E., 2016, Influence of the golden flaxseed addition on bread quality of wheat flour with a very good quality for bread making, Conference Proceedings Modern technologies in the food industr., 151-157, ISBN 978-9975-87-138-9
15/4x2 7.50

Mironasa S., Codina G., Mironasa C., 2016, Effects of the pumpkin seed addition on bread quality of wheat flour with a very good quality for bread making, Conference Proceedings Modern technologies in the food industr., 229-237, ISBN 978-9975-87-138-9
15/3x1 5.00

Codina G.G., Marinac A.R., Todosi-Sanduleac E., 2016, The influence of lupin flour addition on bread quality, Food and Environment Safety, 15 (3): 216-226
Disponibil online:
http://www.fia.usv.ro/fajournal/files/Journal2016/2016_3/single/2/2_abs.pdf
Indexare: acreditata B+ CNCISIS și indexată în baza de date Internationale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.
15/3x2 10.00

Codina G.G., Anudorei D., Cimpoi A., Mironasa S., Todosi-Sanduleac E., 2017, Quality evaluation of wheat-pumpkin-golden flaxseed composite bread, Food and Environment Safety, 16 (2) , 61-70
Disponibil online:
<http://www.fia.usv.ro/fajournal/index.php/FENS/article/view/492/478>
15/5x2 6.00

Dabija A., Codina G.G., Sidor A.M., 2017, Effect of different fibre types addition on the yogurt's quality, 17(61):655-664, International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management, SGEM - SCOPUS
15/3x1 5.00

17

Dabija, A., Uroian, M.A., Sidor, A.M., Codina, G.G., 2017, Rheological characterization of yogurt with different types of fibres, lecture 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> 15/4x2 7.50

Codina G.G., Zaharia D., Todosi Sănduțac E., Dabija A., Efectul de inulină cu diferite grade de polimerizare asupra caracteristicilor reologice ale pâinii de tip 1250, lecture 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.32-35

Abstractul lucrării a fost publicat în Book of abstracts, The multi-disciplinary science of rheology-Towards a healthy and sustainable development, ISBN 978-84-697-5122-0, p.36. Link: http://adecit-estaticos.ecocongres.es/IBEREO2017/Book/book_of_Abstract.pdf 15/4x2 7.50

Dabija A., Codina G.G., Sidor A.M., 2017, Studies regarding the effect of defatted rapeseed flour addition on wheat flour dough microstructure, rheological properties and bread quality, 17 (61): 991-998, International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management, SGEEM - SCOPUS 15/3x1 5.00

Codina G.G., Zaharia D., Stroe S.G., Dabija A., 2018, Quality characteristics of bread from wheat flour of a high extraction rate with different levels of magnesium ions from lactate salt addition, 18 (6.2): 483-488, International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management, SGEEM-SCOPUS Codina G.G., Zaharia D., Stroe S.G., Ropciuc S., 2018, The effect of calcium lactate fortification on the rheological, textural, crumb microstructure and sensory properties of bread from 1250 wheat flour type, 18 (6.2): 669-676, International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management, SGEEM- SCOPUS 15/4x2 7.50

Dabija, A., Codina, G.G., Gattan, 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), 17-24. Disponibil on-line: <http://www.iosrjournals.org/iosr-jestft/papers/Vol12-%20Issue%202/Version-2/1202021724.pdf> 15/4x2 7.50

Codina G., Zaharia D., Mironescu 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, International Journal of Food Engineering (ISSN 2301-3664), 4 (1): 1-7, 2018 Indexare: Agrícola, agris, Doaj, Fsta, Google scholar, Index Copernicus Disponibil online: <http://www.ijfe.org/index.php?n=content&c=index&a=show&catid=126&id=538> 15/5x2 6.00

107

<p>2.3. Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soțuri, hibrizi, rase, etc.)</p>	<p>2.3.1. internaționale</p> <p>2.3.2. naționale</p>	<p>40/nr. de autori</p> <p>30/nr. de autori</p>	<p>Mironesa S., Codină G.G., Mironesa C., 2018, Ethical Composite Flour Made from Tomato Seed and Wheat of 650 Type of a Strong Quality for Bread Making on Bread Quality and Rheological Properties. International Journal of Food Engineering (ISSN 2301-3664), 4 (1): 22-26 Disponibil online: http://www.ijfe.org/index.php/ijfe/content/view/full/126&sf=561</p> <p>Codină G.G., Mironesa S., Bread Quality and Rheological Properties of Composite Flour Made from Flaxseed and 650 Type Wheat of Strong Quality for Bread Making. 4 (2):117-121 Disponibil online: http://www.ijfe.org/index.php/ijfe/content/view/full/126&sf=578</p> <p>Debjia A., Codină G.G., Wheat flour dough rheological properties and physico-sensory properties of bread enriched with citrus fibers, AgroFOOD Industry Hi-Tech, 30 (2), 42-45, autor corespondent https://www.teknoscienze.com/ks_article/wheat-flour-dough-rheological-properties-and-physico-sensory-properties-of-bread-enriched-with-citrus-fibres/</p> <p>G.G. Codină, S. Mironesa, C. Mironesa, 2014, Biscuții hipocalorici și procedeu de obținere a acestora. RO 127370 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO2010000945 20101006.</p> <p>G.G. Codină, S. Mironesa, C. Mironesa, 2012, Napolițane cu conținut ridicat de fibre și procedeu de obținere a acestora. RO 127473 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO2010000947 20101006</p> <p>G.G. Codină, S. Mironesa, C. Mironesa, 2014, Vâle cu conținut ridicat de fibre și procedeu de obținere a acestora. RO 127472 (A2). Clasificarea internațională: A21D2/36. Prioritate: RO2010000946 20101006.</p> <p>2015-2017 - Contract PN II-RU-TE-2014-4-0214 Îmbunătățirea caracteristicilor reologice, biochimice și tehnologice în obținerea pâinii prin utilizarea de diferite făinuri compozite, finanțat de către UEFISCDI; Director de proiect: Georgiana Gabriela Codină (valoare 121900 euro)</p> <p>2016-2018 - Contract PN-III-P2-2.1-BG-2016-0079 Cercetări privind utilizarea de inulină și minerale în panificație. Aspecte tehnologice finanțat de către UEFISCDI, Director de proiect: Georgiana Gabriela Codină (valoare 102167 euro)</p> <p>2016-2018 - Contract PN-III-P2-2.1-BG-2016-0136, Valorificarea superioară a subproduselor din vinificație în crearea de noi produse de panificație îmbunătățite nutrițional, finanțat de către UEFISCDI - director de proiect Conf. univ. dr. ing. Silvia MIRONESA, Membru proiect - Georgiana CODINĂ, membru PN-III-P2-2.1-BG-2016-0089 - Diversificarea gamei sortimentale și îmbunătățirea calității produselor lactate fermentate din cadrul S.C. TUDIA S.R.L. Suceava - director de proiect Conf. univ. dr. ing. Ec. Adriana DABUJA, Membru proiect - Georgiana CODINĂ Excelență în cercetare avansată, leadership în inovare și brevetare pentru dezvoltarea universității și regiunii - EXCALIBUR, Contract de finanțare nr. 18PEE/2018 - membru PN-III-P1-1.2-PCCDI-2017-04 De la nutriția clasică la nutriția de precizie în domeniul creșterii animalelor, baza științifică pentru asigurarea securității nutriționale a populației (IBNA-PLUS) Conf. univ. dr. ing. Silvia Mironesa Membru proiect - Georgiana CODINĂ</p>
<p>2.4. Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10 000 Euro echivalent) (3)</p>	<p>2.4.1. Director/responsabil - Minim 2 pentru Profesor/CSI; Minim 1 pentru Conferențiar/CSII</p> <p>2.4.2. membru în echipă</p>	<p>20*ani de desfășurare</p> <p>10*ani de desfășurare</p> <p>4*ani de desfășurare</p> <p>2*ani de desfășurare</p>	<p>15/3x1 5.00</p> <p>15/2x2 15.00</p> <p>15/2x2 15.00</p> <p>(30/3) 10.00</p> <p>(30/3) 10.00</p> <p>(30/3) 10.00</p> <p>10*2 20.00</p> <p>10*2 20.00</p> <p>(2*2) 4.00</p> <p>(2*2) 4.00</p> <p>(2*1) 2.00</p> <p>(2*0,8) 1.60</p> <p>Cu galben sunt proiectele fost director/responsabil - minim 2, valoare mai mare 10000 euro</p>

Nyembwe, PM et al., 2018. Potential of defatted marama flour-cassava starch composites to produce functional gluten-free bread-type dough. <i>LWT-Food Science and Technology</i> , 92, 429-434. cotat ISI		2.50
Struyf, N et al., 2017. Bread Dough and Baker's Yeast: An Uplifting Synergy. <i>COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY</i> , 16 (5), 850-867. cotat ISI		2.50
Struyf, N et al., 2017. Investigating the impact of alpha-amylase, alpha-glucosidase and glucoamylase action on yeast-mediated bread dough fermentation and bread sugar levels. <i>Journal of Cereal Science</i> , 75, 35-44. cotat ISI		2.50
Struyf, N et al., 2017. Substrate-Limited Saccharomyces cerevisiae Yeast Strains Allow Control of Fermentation during Bread Making. <i>Journal of Agricultural and Food Chemistry</i> , 65 (16), 3369-3378. cotat ISI		2.50
Struyf, N et al., 2016. Establishing the relative importance of damaged starch and fructan as sources of fermentable sugars in wheat flour and whole meal bread dough fermentations. <i>Food Chemistry</i> , 218, 89-98. cotat ISI		2.50
Struyf, N et al., 2016. The effect of amylolytic activity and substrate availability on sugar release in non-yeasted dough. <i>Journal of Cereal Science</i> , 69, 111-118. cotat ISI		2.50
Degerli, B et al., 2015. Assessment of the energy and exergy efficiencies of farm to fork grain cultivation and bread making processes in Turkey and Germany. <i>Energy</i> , 421-434. cotat ISI		2.50
Rant R., Sirbini D., 2015. Water Absorption as Reference to Determine the Volume of Water in Dough Making from Wheat Flour and Cassava Flour Mixtures. <i>AGRITJCH-JURNAL TEKNOLOGI PERTANIAN</i> 35 (3), 324-330. indexat ISI		2.50
substitution with grape seed flour on the rheological parameters of the dough assed by		
Kuchtova, V et al., 2018. Physical, Textural and Sensory Properties of Cookies Incorporated with Grape Skin and Seed Preparations. <i>Polish Journal of Food and Nutrition Sciences</i> , 68 (4), 309-317. cotat ISI		3.33
Nionelli L. et al., 2018. Pro-technological and functional characterization of lactic acid bacteria to be used as starters for hemp (<i>Cannabis sativa</i> L.) sourdough fermentation and wheat bread fortification. <i>International Journal of Food Microbiology</i> , 279, 14-25. cotat ISI		3.33
Kuchtova, V et al., 2018. The Possibility of Increased Resistant Starch in Pasta and its Effect on the Quality of Pasta. <i>CHEMICKIE LISTY</i> , 111 (12), 817-820		3.33
Optea OR, Gacau L., Teu D., 2017. VALORISATION OF WINERY WASTE BY USING GSP (GRAPE SEED POWDER) AS FLOUR SUBSTITUTION IN BAKERY INDUSTRY. ACTUAL TASKS ON AGRICULTURAL ENGINEERING. proceeding paper, 45, 371-376		3.33
Garcia-Lomillo, J, Gonzalez-Sauñe, ML., 2017. Applications of Wine Pomace in the Food Industry: Approaches and Functions. <i>COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY</i> , 16 (1), 3-22. cotat ISI		3.33
Svec J, Hruskova M., 2015. The Mikolab parameters of composite wheat/hemp flour and their relation to quality features. 60 (1), 623-629. cotat ISI		3.33
Walker, R et al., 2014. Physicochemical, Nutritional, and Sensory Qualities of Wine Grape Pomace Fortified Baked Goods. <i>JOURNAL OF FOOD SCIENCE</i> , 79 (9), S1811-S1822. cotat ISI		3.33
Peetova, PB et al., 2014. EFFECT OF ADDITION OF GRAPE SEED FLOUR ON CHEMICAL, TEXTURAL AND SENSORY PROPERTIES OF BREAD DOUGH. MITTELUNGEN KLOSTERNEUBURG, 64 (3), 114-119. cotat ISI		3.33
Svec J., Hruskova M., 2013. QUALITY OF COMPOSITE WHEAT/BARLEY/HEMP FLOUR EVALUATION. International Conference on Polysaccharides-Glycoscience, 21:4-217. cotat ISI		3.33

02

among Microiab and Falling Number evaluation based on influence of fungal alpha-amylase		
Rai, JP et al., 2016, Engineering high alpha-amylase levels in wheat grain lowers Falling Number but improves baking properties, PLANT BIOTECHNOLOGY JOURNAL, 14 (1), 364-376, cotat ISI		3.33
Tomic J. et al., 2015, Albumins Characterization in Relation to Rheological Properties and Enzymatic Activity of Wheat Flour Dough, JOURNAL OF AGRICULTURAL SCIENCE AND TECHNOLOGY, 17(4), 305-316, cotat ISI		3.33
Hindadev, M et al. 2013, Empirical and Fundamental Rheological Properties of Wheat Flour Dough as Affected by Different Climatic Conditions, JOURNAL OF AGRICULTURAL SCIENCE AND TECHNOLOGY, 15, 1331-1391, cotat ISI		3.33
Santo M, Iuliano M., 2019, Highly active and stable Fe3O4/Au nanoparticles supporting lipase catalyst for biodiesel production from waste tomato, APPLIED SURFACE SCIENCE, 474, 135-146, cotat ISI		1.66
Wood M.H. et al., 2016, Comparative Adsorption of Saturated and Unsaturated Fatty Acids at the Iron Oxide/Oil Interface, LANGMUIR, 32 (2), 534-540, cotat ISI		1.66
Kfoory, M et al., 2016, CYCLODEXTRINS AS ENCAPSULATION MATERIAL FOR FLAVORS AND AROMA, Nanotechnology in the Agr-Food Industry, 2, 127-192, indexat ISI		1.66
I-Remawi, M et al., 2015, Quality by design approach to prepare oleoyl alginate derivative and its use in transdermal delivery, PHARMACEUTICAL DEVELOPMENT AND TECHNOLOGY, 20 (2), 227-235, cotat ISI		1.66
Joye, II, McClements, DJ, 2014, Biopolymer-based nanoparticles and microparticles: Fabrication, characterization, and application, CURRENT OPINION IN COLLOID & INTERFACE SCIENCE, 19 (5), 417-427		1.66
Hernandez, A et al., 2014, Antioxidant and Hepatoprotective Effects of Naringenin and Its beta-Cyclodextrin Formulation in Mice Intoxicated with Carbon Tetrachloride: A Comparative Study, JOURNAL OF MEDICINAL FOOD, 17 (6), 670-677, cotat ISI		1.66
Hadavaga NG., 2012, Ficaria verna Huds. extracts and their beta-cyclodextrin supramolecular systems, CHEMISTRY CENTRAL JOURNAL, 16 (6), cotat ISI		1.66
Laza-Koort, A. et al., 2011, Interfacial rheology as a tool to study the potential of cyclodextrin polymers to stabilize oil-water interfaces, JOURNAL OF INCLUSION PHENOMENA AND MACROCYCLIC CHEMISTRY, 62, 473-479, cotat ISI		1.66
Hadaruga D.I. et al., 2010, Bioactive microparticles (10): thermal and oxidative stability of nicotine and its complex with beta-cyclodextrin, JOURNAL OF INCLUSION PHENOMENA AND MACROCYCLIC CHEMISTRY, 68, 155-164, cotat ISI		1.66
Wheat flour dough rheological characteristics predicted by Mixolab regression models, Dvoracek, Vaclav; Matejova, Eva, 2017, EFFECT OF STARCH RHEOLOGICAL PROPERTIES ON RHEOLOGICAL CHARACTERISTICS OF WHEAT FLOUR, Conference: 13th International Conference on Polysaccharides-Glycoscience (ICPG) Location: Prague, CZECH REPUBLIC, NOV 08-10, 2017, cotat ISI		2.00
Amarjello, T et al., 2016, Evaluation of a New Viscometer Performance in Predicting the Technological Quality of Soft Wheat Flour, CEREAL CHEMISTRY, 93 (4), 364-368, cotat ISI		2.00
Greiner, D et al., 2016, Monitoring of single eye growth under known gas pressure: Magnetic resonance imaging measurements and insights into the mechanical behaviour of a semi-hard cheese, JOURNAL OF FOOD ENGINEERING, 171, 119-128, cotat ISI		2.00

42

Blandino, M et al., 2016, Effect of late-season nitrogen fertilization on grain yield and on flour rheological quality and stability in common wheat, under different production situations, ITALIAN JOURNAL OF AGRONOMY, 11 (2), 107-113. cotat ISI			2.00
Kaya Y., Sahin M., 2015, Non-parametric stability analyses of dough properties in wheat, Food Science and Technology, 35 (3), 509-515, cotat ISI			2.00
Misilivc, J et al., 2014, Prediction of traditionally utilised wheat dough technological quality parameters from Mixolab values: development and evaluation of regression models, INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 49 (12), 2685-2691. cotat ISI			2.00
Giulia N., Khaikar, BS., 2014, Relationship of dough thermochemical properties with oil uptake, cooking and textural properties of instant fried noodles, FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, 20 (3), 171-182. cotat ISI			2.00
gluten on Rheological behaviour of dough and bread quality , Romanian Biotechnological			
Curti E. Et al., Staling and water dynamics in high-gluten bread, EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 243 (7), 1173-1182. cotat ISI			3.33
Dhaka V., Khatkar, BS., Influence of gluten addition on rheological, pasting, thermal, textural properties and bread making quality of wheat varieties, QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, 7 (5), 239-249, cotat ISI			3.33
Han L.H. Et al., 2014, SYNERGISTIC EFFECTS OF CALCIUM HYDROXIDE AND KONJAC GLUCOMANNAN (KGM) ON THE THERMOMECHANICAL PROPERTIES OF BUCKWHEAT FLOUR AND THE QUALITY OF BUCKWHEAT NOODLES, JOURNAL OF TEXTURE STUDIES, 45 (6), 420-429, cotat ISI			3.33
Curth, E et al., 2012, Bread staling: Effect of gluten on physico-chemical properties and molecular mobility, LWT-FOOD SCIENCE AND TECHNOLOGY, 59 (1), 418-425, cotat ISI			3.33
Chen, F et al., 2013, Allelopath and Mixolab parameters associated with Puroindoline-D1 genes in Chinese winter wheats, JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 93 (10), 2541-2548, cotat ISI			3.33
Han, LH et al., 2013, The Effects of Vital Wheat Gluten and Transglutaminase on the Thermochemical and Dynamic Rheological Properties of Buckwheat Dough, FOOD AND BIOPROCESS TECHNOLOGY, 6 (2), 561-569, cotat ISI			3.33
Moreira, R et al., 2012, Technological Assessment of Chestnut Flour Doughs Regarding to Doughs from Other Commercial Flours and Formulations, FOOD AND BIOPROCESS TECHNOLOGY, 5 (6), 2301-2310, cotat ISI			3.33
Purhagen, JK et al., 2011, Starch affecting anti-staling agents and their function in freestanding and pan-baked bread, FOOD HYDROCOLLOIDS, 25 (7), 1656-1666, cotat ISI			3.33
Grape Seed Composite Flour to Improve Alpha-Amylase Activity and Dough Rheological			
Bordiga, M et al., 2019, Valorisation of grape pomace: an approach that is increasingly reaching its maturity - a review, INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 54 (4), 933-942, cotat ISI			3.33
Norodin NSM et al. (2018), Extraction of beta-sitosterol from <i>Svietenia mahaegoni</i> seeds by using supercritical carbon dioxide (SC-CO2) extraction, MALAYSIAN JOURNAL OF FUNDAMENTAL AND APPLIED SCIENCES, 14 (3), 411-417, cotat ISI			3.33
Lankova, M et al. (2017), Effects of cellulose fiber with different fiber length on rheological properties of wheat dough and quality of baked rolls, FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, 23 (6), 490-499, cotat ISI			3.33

García-Lomillo, J et al. (2017). Applications of Wine Pomace in the Food Industry: Approaches and Functions, COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY, 16 (1), 3-22, cotat ISI		3.33
principles, Journal of Cleaner Production, 43, 27-36		
Moutinho V. et al. 2017; The economic and environmental efficiency assessment in EU cross-country: Evidence from DEA and quantile regression approach, ECOLOGICAL INDICATORS, 78, 85-97, cotat ISI		5.00
Kluczek, A, Okrzewski, P. 2017, Energy audits in industrial processes, JOURNAL OF CLEANER PRODUCTION, 142, 3437-3453, cotat ISI		5.00
Filipovic, S, Golusin, M. 2015, Environmental taxation policy in the EU: new methodology approach, JOURNAL OF CLEANER PRODUCTION, 88, 308-317, cotat ISI		5.00
Chiang, PH., Jwing, CC. 2015, Assessment of organisational performance of environmental audits in the aerospace industrial company, INTERNATIONAL JOURNAL OF ENVIRONMENTAL TECHNOLOGY AND MANAGEMENT, 18 (4), 330-345		5.00
Buzencha, S, Vilanova, D. 2013, A RULE-BASED APPROACH FOR DESIGNING AN EXPERT SYSTEM FOR THE PLANNING OF PENSION FUNDS AUDIT, Proceedings of the International Conference Accounting and Management Information Systems, 1061-1074, Indexat ISI		5.00
investigate the effects of brown and golden flaxseed on wheat flour dough microstructure		5.00
Ma, J et al. (2019). The effects of extruded black rice flour on rheological and structural properties of wheat-based dough and bread quality, INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 54 (5), 1729-1740, cotat ISI		5.00
CHARACTERISTICS AND MICROSTRUCTURE OF MILK YOGURT AS		
Santos, RO et al. (2018). Prebiotic flours in dairy food processing: Technological and sensory implications, INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, 71 (1), 1-10, cotat ISI		3.33
Seker M et al. (2017). Effect of pretreatment and membrane orientation on fluxes for concentration of whey with high foulants by using NH3/CO2 in forward osmosis, Bioresource technology, 243, 237-246, cotat ISI		3.33
Seker, M et al (2017). Effect of process parameters on flux for whey concentration with NH3/CO2 in forward osmosis, FOOD AND BIOPRODUCTS PROCESSING, 105, 64-76, cotat ISI		3.33
Microstructure and Rheology, FOOD TECHNOLOGY AND BIOTECHNOLOGY, 51 (4),		
Ndiyishiimiye, JB et al (2016). Rheological and functional properties of composite sweet potato - wheat dough as affected by transglutaminase and ascorbic acid, JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 53 (2), 1178-1188, cotat ISI		5.00
magnesium gluconate salt addition on mixing, peasting and fermentation properties of		
Tabea, S et al. (2019). Aspergillus oryzae SZ AmyA amyliase expression in Pichia pastoris: production, purification and novel properties, MOLECULAR BIOLOGY REPORTS, 46 (1), 921-932, cotat ISI		2.50
influenced by the addition of tomato seed flour, Bulletin UASVM Food Science and		
Métra, D et al. (2018). Tomato processing byproduct valorization in bread and muffin: improvement in physicochemical properties and shelf life stability, JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 55 (7), 2560-2568, cotat ISI		3.33
Oh, IK (2017). Assessing the effectiveness of wax-based sunflower oil oleogels in cakes as a shortening replacer, 86, 430-437, cotat ISI		3.33
yogurt enriched with different types of fibers, Cyt-Journal of Food, 16 (1), 859-867		3.33

Das, K. et al. 2019, Effects of new technology on the current manufacturing process of yogurt to increase the overall marketability of yogurt, LWT-FOOD SCIENCE AND TECHNOLOGY, 108, 69-80, costat ISI		2.50
of the Antioxidant Activity and Quality Attributes of Yogurt Enhanced with Wild Herbs Yavakoli, M et al. (2019). Effect of the milk fat content and starter culture selection on proteolysis and antioxidant activity of probiotic yogurt. Heliyon, 5 (2), costat ISI		2.00
on wheat flour dough and bread quality, ROMANIAN BIOTECHNOLOGICAL Pirco, DBM et al (2018). Durum wheat breads high in fibre and with reduced in vitro glycaemic responses obtained by partial semolina replacement with minor cereals and pulses. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 55 (11), 4458-4467, costat ISI		3.33
salts addition on white wheat flour dough rheological properties, Journal of Biotechnology, Trabelsi, S et al. (2019). Aspergillus oryzae SZ AmyA amylase expression in <i>Pichia pastoris</i> : production, purification and novel properties. MOLECULAR BIOLOGY REPORTS, 46 (1), 921-932, costat ISI		2.50
QUALITY OF 650 WHEAT FLOUR TYPE WITH NATIVE INULIN BY RESPONSE Mironcusa S. et al. (2019). OPTIMIZATION OF GRAPE PEELS PARTICLE SIZE AND FLOUR SUBSTITUTION IN WHITE WHEAT FLOUR DOUGH, SCIENTIFIC STUDY AND RESEARCH-CHEMISTRY AND CHEMICAL ENGINEERING BIOTECHNOLOGY FOOD INDUSTRY, 20 (1), 29-42, costat ISI		3.33
yeast Saccharomyces cerevisiae type strain on the concentration of individual sugars and physiological stages determination using combined measurements from dielectric and Raman Check for spectroscopies, a cell counter system and fluorescence flow cytometry. BIOCHEMICAL ENGINEERING JOURNAL, 136, 1-8		5.00
Heinmann, M et al. Impact of Saccharomyces cerevisiae metabolites produced during fermentation on bread quality parameters: A review, CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 58 (7), 1152-1164		5.00
Struyf, N et al. 2017, Bread Dough and Baker's Yeast: An Uplifting Synergy. COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY, 16 (5), 850-867		5.00
Rezaei, MN et al., 2014, Harvesting yeast (<i>Saccharomyces cerevisiae</i>) at different physiological phases significantly affects its functionality in bread dough fermentation. FOOD MICROBIOLOGY, 39, 108-115		5.00
G.G., 2009, Predictive model of the atveographic parameters in flours obtained from Albani, H et al., 2014, ARTIFICIAL NEURAL NETWORK APPROACH COUPLED WITH GENETIC ALGORITHM FOR PREDICTING DOUGH ALVEOGRAPH CHARACTERISTICS, JOURNAL OF TEXTURE STUDIES, 45 (2), 110-120		2.00
Flăpuc, B et al., 2013, Dough rheological properties in relation to cracker-making performance of organically grown spelt cultivars, INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 48 (1), 2356-2362		2.00
Articol citat: G. G. Codiină, S. Mironcusa, D. Bortei, A. Leahu, 2010, Mixolab Versus Alveograph and Falling Number, Czech J. Food Sci, 28(3), 185-191 12 articole BDI (excitius acitofictari), preluate din google academic https://scholar.google.ro/scholar?oi=bbs&hl=ro&cit=7153705339120350		15.00
Wheat flour dough Alveograph characteristics predicted by Mixolab regression models,		12x5/4

3.2 Citări în reviste și volumele conferințelor BDI (5/hr autori ai articolului x nr citari)

2

14 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=833781182795676602	14x5/3	23.33
Seed: physico-chemical, structural characteristics and oil content, Journal of academics https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=105794594595205362566&scipos=ctofid=0,5&citess=105794594595205362566&scipos="	24x5/5	24.00
substitution with grape seed flour on the Rheological parameters of the dough assed by 6 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=14455726263458820483	6x5/3	10.00
analysis of wheat flour dough sugars, gas production and dough development time at 3 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=18096054328584365316	5x5/4	6.25
C., 2007, Bionanomaterials: Thermal Stability of the Oleic Acid / alpha- and beta- 5 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=14691686307864647161	5x5/6	4.16
among Microhab and Falling Number evaluation based on influence of fungal alpha-amylase 1 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=10975474876793460082	5x5/5	1.00
C.G. Predictive model of the atveographic parameters in flours obtained from Romanian 7 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=9919652446315511299	7x5/5	7.00
gluten on Rheological behaviour of dough and bread quality, Romaniana Biotechnological 7 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=3804615411655132494	7x5/3	11.66
Academica, Galati, 20017 12 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=1314340895456282703	18x5/8	11.25
yeast Saccharomyces cerevisie type strain on the concentration of individual sugars and 6 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=5703155929945191463	6x5/2	15.00
Grape Seed Composite Flour to Improve Alpha-Amylase Activity and Dough Rheological 2 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=1819135002698039986	2x5/3	3.33
Principles, Journal of Cleaner Production, 43, 27-36 3 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=1142323217268684422	3x5/2	7.50
RHEOLOGICAL TOOL TO PREDICT THE QUALITY CHARACTERISTICS OF 5 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=15631199410008308879	5x5/4	6.25
on the rheological properties of uniaxial extension induced by the mixolab, J. Agrolim. 6 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=12760400200230371830	6x5/1	30.00
composition quality depending on year, season and location in Romania, Bulletin UASVM 3 article BDI (exclis autocitair), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&citess=14841902661137529594	3x5/3	5.00
fermentative activity of compressed yeast and on the quality of bread obtained from		

3.3.3. Prezentari invitate in plenul unor manifestari stiintifice	Punctaj unic pentru fiecare activitate	3.3.1. Internationale	20	5 articole BDI (exclus acutoctian), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&ctites=4831143085493360654	5x5/2	12.50		
		3.3.2. nationale	5	2 articole BDI (exclus acutoctian), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&ctites=12556136901714737961	5x2/3	3.33		
3.4. Membri in colectivele de redactie sau comitetele stiintifice ale revistelor si manifestarilor stiintifice, Organizator de manifestari stiintifice	Punctaj pentru fiecare activitate	3.4.1. ISI	15	quinoa flour addition on bread quality, Food and Environment Safety Journal https://scholar.google.ro/scholar?oi=bib&hl=ro&ctites=1510593151051745376	5x2/3	3.33		
			10	Ed. Agric. Bucuresti 3 articole BDI (exclus acutoctian), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&ctites=8020829976794211093	5x3/1	15.00		
		3.4.2. BDI	5.00	WHEAT FLOUR WITH A LOWER CONTENT OF α-AMYLASE THROUGH THE 2 articole BDI (exclus acutoctian), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&ctites=5738662980220689602	2x5/2	5.00		
			15.00	making quality of wheat flour with average quality as starting material J. Agronim. 3 articole BDI (exclus acutoctian), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&ctites=13366558520915281282	3x5/1	15.00		
		Naționale și internaționale neindexate	10	3.5.1. ISI	10.00	Proces. Techn. 12, 225-230 2 articole BDI (exclus acutoctian), preluare din google academic https://scholar.google.ro/scholar?oi=bib&hl=ro&ctites=6817156103959984209	2x5/2	5.00
					10.00	Food Research International https://www.journals.elsevier.com/food-research-international/ editorial-board		
					10.00	Membri in comitetul editorial al revistei Food and Environment Safety http://www.fia.usv.ro/fiajournal/index.php/FENS/pages/view/boar		
					10.00	Membri in comitetul editorial al revistei Journal of Food Research (http://www.ceesnet.org/journal/index.php/jf/r/editor) - Canada		
		3.5. Recenzor pentru reviste și manifestări științifice naționale și internaționale (punctajul se acordă pentru fiecare revistă și manifestare științifică o singură dată/an, indiferent de numărul recenzorilor)	Punctaj pentru fiecare activitate	3.5.1. ISI	10.00	Membri in comitetul editorial al revistei Journal of Food Studies (S.U.A. http://www.macrothink.org/journal/index.php/jfs/about/editorialTeam) - S.U.A.		
					10.00	Membri in comitetul stiintific al conferinței internationale ICFSN (2018-2020). In 2020 conferința va avea loc in Amsterdam Olanda in perioada 13-15 martie (http://www.icfsn.org/comm.htm)		
10.00	Membri in comitetul stiintific al conferinței Young scientific achievements to the 21st century nutrition problem solution (http://conferenceuif.hu.us/)							
10.00	Recenzor Food Research International 2012							
10.00	Recenzor Food Research International 2013							
10.00	Recenzor Food Research International 2014							

3.6. Referent în comisii de doctorat	3.5.2. BDI	5	Recenzor LWT-Food Science and Tehnology, 2013	10,00			
			Recenzor LWT-Food Science and Tehnology, 2014	10,00			
			Recenzor LWT-Food Science and Tehnology, 2015	10,00			
			Recenzor LWT-Food Science and Tehnology, 2016	10,00			
			Recenzor LWT-Food Science and Tehnology, 2017	10,00			
			Recenzor LWT-Food Science and Tehnology, 2018	10,00			
			Recenzor Journal of Food Quality, 2016	10,00			
			Recenzor Journal of Food Quality, 2011	10,00			
			Recenzor Food and Bioprocess technology, 2012	10,00			
			Recenzor Journal of Food Process Engineering, 2018	10,00			
			Recenzor Journal of Food Process Engineering, 2019	10,00			
			Recenzor Journal of Food Processing and preservation, 2018	10,00			
			Recenzor Cyla - Journal of Food, 2018	10,00			
			Recenzor International of Food Science and Tehnology 2017	10,00			
			Recenzor International of Food Science and Tehnology 2018	10,00			
			Recenzor International of Food Science and Tehnology 2019	10,00			
			Recenzor Journal of Culinary Science and Tehnology, 2018	10,00			
			Recenzor International Journal of Food properties, 2016	10,00			
			Recenzor Journal of the Science of Food and Agriculture, 2015	10,00			
			Recenzor Food Science and Nutrition, wiley, 2018	10,00			
			Recenzor Journal of Cereal Science, 2016	10,00			
			Recenzor Food Chemistry, 2016	10,00			
			Recenzor Annals of the University Dunărea de Jos Galați-Food Tehnology, 2019	10,00			
			Recenzor la Jurnal of Stored Products Research, 2019	10,00			
			Recenzor la Annals of Agricultural Science, 2018	10,00			
			Recenzor la Helyon, 2019	10,00			
			Recenzor la Helyon, 2017	10,00			
			Recenzor Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Food Science and tehnology, 2016	10,00			
			3.6.1. internaționale	3.5.2. BDI	5	Recenzor Food and Environment Safety 2013	5,00
						Recenzor Food and Environment Safety 2014	5,00
						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 Journal of Food Research, 2019	5,00
						Recenzor Journal of Food Research, 2018	5,00
						Recenzor Journal of Food Research, 2017	5,00
						Recenzor African Journal of Microbiology Research, 2012	5,00
						Recenzor African Journal of Plant Science, 2011	5,00
Recenzor International Research Journal of Agricultural Science and Soil Science, 2011	5,00						
Recenzor African Journal of Food Science and Tehnology, 2011	5,00						
Recenzor Journal of Food & Nutritional Disorders	5,00						
Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Animal Science and Biotechnologies, 2019	5,00						
Referent comisie doctorat UGAL - TEMEA Alina Mihaela (Moroi), conducător de doctorat Perre Alese, Universitatea Dunărea de Jos din Galați	5,00						
3.6. Premii	3.6.2. naționale	Academia Romana	10 ^{nr} comisii	30			
			5 ^{nr} comisii	5,00			

27

				ASAS, AOSR, academiile de ramura și CNCS	15		Premiu UEFISCDI - PN-II-RU-PRECISI-2014-8-5189 (2000 lei) pentru lucrarea: G.G. Codină, S. Mironessa, 2013. Influence of Mixing Speed on Dough Microstructure and Rheology. Food Technol. Biotechnol. 51 (4) 509-51		15.00
							Premiu UEFISCDI - PN-II-RU-PRECISI-2013-7-1720- Articol premiat, suma 2000, C. Mironessa, G. Codină, 2013. A new approach of audit functions and principles. Journal of Cleaner Production, 43 (1), 27-36. ISSN 0959-6526		15.00
							Premiu UEFISCDI - PN-II-RU-PRECISI-2011-3-1159 pentru lucrarea: S. Mironessa, G. G. Codină, C. Mironessa, 2012. The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mikolab. Journal of Texture Studies, 43 (1), 40-48. ISSN 0022-4901, factor de impact 0.821 – articol premiat – Lista 6_2011		15.00
							Premiu UEFISCDI - PN-II-RU-PRECISI-2011-3-1160 pentru lucrarea: G. G. Codină, S. Mironessa, C. Mironessa, C.N. Popa, R. Tambar-Berehoiu, 2012. Wheat flour dough Rheograph characteristics predicted by Mikolab regression models. Journal of the Science of Food and Agriculture, 92 (3), 638-644, ISSN 0022-5142, factor de impact 1.43 – articol premiat – Lista 6_2011		15.00
							Premiu UEFISCDI - PN-II-RU-PRECISI-2012-6-0085 pentru lucrarea: G. G. Codină, S. Mironessa, C. Mironessa, 2012. Variability and relationship among Mikolab and Falling Number evaluation based on influence of fungal alpha-amylase addition. Journal of the Science of Food and Agriculture, 92 (10), 2162-2170, ISSN 0022-5142, factor de impact 1.43 – articol premiat – Lista 1_2012		15.00
						10	Premiu UEFISCI - PRECISI-2017-23215. 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 Technology- Mysore. IF=1, 241, SRJ=1.000, 53-4149-4159. doi:10.1007/s13197-016-2387-5 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 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.		15.00
							Premii internaționale		
						5	Premii naționale		10.00
				3.7.1 Academia Romana					
				3.7 Membru in academii, organizatii, asociatii profesionale de prestigiu, nationale si internationale, apartinență la organizatii din domeniul educatiei si cercetarii					
				3.7.2 ASAS, AOSR și academiile de ramura		100			
				3.7.3 Conducere asociatii profesionale		30	internationale		
						30			

		naționale internationale naționale	10 5 2			
3.7.4 Asociații profesionale						
						2.00
						2.00
						2.00
3.7.5 Consilii și organizații în domeniul educației și cercetării	Conducere					
	Membru		15			
						1114.06
TOTAL A3						
TOTAL A1+A2+A3						3207.52

Nr crt.	Domeniul de activitate	Condiții profesor/abilitare	Punctaj Georgiana Gabriela CODINA
1	Activitate didactică/profesio nală A1	Minimum 100 puncte	113.77
2	Activitate de cercetare (A2)	Minimum 260 puncte	1979.69
3	Recunoșterea și impactul activității (A3)	Minimum 60 puncte Minimum 420 puncte	1114.06 3207.52
Total			Criteriu îndeplinit Criteriu îndeplinit Criteriu îndeplinit Criteriu îndeplinit

Handwritten signature