

## DR. ING. GEORGIANA GABRIELA CODINĂ

### LISTA DE LUCRĂRI

#### 1. Lista celor mai relevante 10 lucrări științifice publicate

1. **Codină G.G.**, Dabija A., Stroe S.G., Ropciuc S., 2019, *Optimization of iron-oligofructose formulation on wheat flour dough rheological properties*, Journal of food processing and preservation, factor de impact 1,51, 43:e13857.
2. **Codină 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*, CyTA-Journal of Food, 16 (1), 884-891, factor de impact 1,371
3. **Codină G.G.**, Mironeasa S., 2016, *Use of response surface methodology to investigate the effects of brown and golden flaxseed on wheat flour dough microstructure and rheological properties*, Journal of Food Science and Tehnology- Mysore, factor de impact 1, 262, 53:4149-4159, doi:10.1007/s13197-016-2387-5
4. Mironeasa S., **Codină G.G. (autor corespondent)**, 2017, *The Mixolab rheological properties and dough microstructure of deffated mustard-wheat composite flours*, Journal of Food Processing and Preservation, doi:10.1111/jfpp.13130, factor de impact 1,510
5. **Codină G.G.**, Franciuc Simona, Mironeasa S., 2016, *Rheological characteristics and microstructure of milk yogurt as influenced by quinoa flour addition*, Jorunal of Food Quality, 39: 559–566. doi:10.1111/jfq.12210, factor de impact 0,968
6. **Codină G.G.**, S. Mironeasa, 2013, *Influence of mixing speed on dough microstructure and rheology*, Food Technology and Biotechnology, 51 (4): 509-519, factor de impact 0,977
7. **Codină G. G.**, S. Mironeasa, D.V. Voica, C. Mironeasa, 2013, *Multivariate analysis of wheat flour dough sugars, gas production, and dough development at different fermentation times*, Czech Journal of Food Science, 31 (3): 222-229, ISSN 1212-1800, factor de impact 0,741
8. **Codină G. G.**, Mironeasa S., Mironeasa C., 2012, *Variability and relationship among Mixolab and Falling Number evaluation based on influence of fungal alpha-amylase addition*, Journal of the Food Science and Agriculture, 92 (10), 2162-2170, factor de impact 1.759, (SRI=2.74)
9. **Codină G. G.**, S. Mironeasa, C. Mironeasa, C.N. Popa, R. Tamba-Berehoiu, *Wheat Flour Dough Alveograph Characteristics Predicted by Mixolab Regression Models*, 2012, Journal of the Food Science and Agriculture, 92 (3):638-644, factor de impact 1.759 (SRI= 2.74)
10. **Codină G. G.**, Mironeasa S., Bordei D., Leahu A., 2010, *Mixolab Versus Alveograph and Falling Number*, Czech Journal of Food Science, 28 (3): 185-191, ISSN 1212-1800, factor de impact 0.413

#### 2. Teza de doctorat

*Modificarea proprietăților reologice ale aluatului în timpul procesului tehnologic și influența asupra calității pâinii,*

Domeniul de doctorat: Inginerie Industrială

Conducător de doctorat: Prof. univ. dr. ing. Despina Bordei, Universitatea Dunărea de Jos din Galați, Facultatea de Știința și Ingineria Alimentelor

### **3. Brevete de invenții**

1. **G.G. Codină**, S. Mironeasa, C. Mironeasa, 2014, *Biscuiți hipocalorici și procedeu de obținere a acestora*. RO127370 (B1). Clasificarea internațională: A21D2/36.
2. **G.G. Codină**, S. Mironeasa, C. Mironeasa, 2014, *Vafe cu conținut ridicat de fibre și procedeu de obținere a acestora*. RO127472 (B1). Clasificarea internațională: A21D2/36.
3. **G.G. Codină**, S. Mironeasa, C. Mironeasa, 2014, *Napolitane cu conținut ridicat de fibre și procedeu de obținere a acestora*. RO127473 (B1). Clasificarea internațională: A21D2/36.
4. **G.G. Codină**, S. Mironeasa, 2018, *Jeleurii hipoglucidice cu un conținut ridicat de fibre și metodă de obținere a acestora*. RO132412 (A2). Clasificarea internațională: A23L21/10.
5. Mironeasa S., **Codină G.G.**, 2018, *Mix din făină de grâu de tip 650 și făină din diferite semințe oleaginoase*. RO132409 (A2). Clasificarea internațională: A21D2/36.
6. **Codină G.G.**, S. Mironeasa, 2018, *Pâine îmbunătățită nutrițional și metodă de obținere a acesteia*. RO132410 (A2). Clasificarea internațională: A21D2/36.
7. Mironeasa S., **Codină G.G.**, 2018, *Nuga cu inulină și sâmburi de caise și metodă de obținere a acesteia*. RO132413 (A2). Clasificarea internațională: A23L33/20.
8. Dabija A., **Codină G.G.**, 2018, *Praline fără zahăr și cacao și procedeu de obținere a acestora*. RO132798 (A2). Clasificarea internațională: A23G1/30.
9. Mironeasa S., **Codină G.G.**, Mironeasa C., Iuga M., 2018, *Dispozitiv și metodă de extracție a uleiului din semințe oleaginoase*. RO132758 (A2). Clasificarea internațională: B30B11/08.
10. Mironeasa S., Zaharia D., Mironeasa C., **Codină G.G.**, Iuga M., 2018, *Mix din făină de grâu tip 550 și făină din pielțe și semințe de struguri*, A/00729 din 26/09/2017.
11. Mironeasa S., Zaharia D., Mironeasa C., **Codină G.G.**, 2018, *Pâine din făină albă de grâu cu adaos de pielțe și semințe de struguri și procedeu de obținere a acesteia*, A/00646 din 05/09/2018.
12. **Codină G.G.**, Zaharia D., Dabija A., *Pâine neagră cu oligofructoză fortificată cu săruri minerale de calciu și magneziu și procedeu de obținere a acesteia*. A/00753 din 28/09/2018
13. **Codină G.G.**, Zaharia D., Dabija A., *Pâine cu inulină din făină de grâu rafinat fortificată cu săruri minerale de calciu și magneziu și procedeu de obținere a acesteia*. A/00752 din 28/09/2018
14. **Codină G.G.**, Zaharia D., Mironeasa S., *Pâine neagră cu oligofructoză îmbogățită în fier și procedeu de obținere a acesteia*. A/00751 din 28/09/2018
15. **Codină G.G.**, Zaharia D., Dabija A., *Pâine albă îmbogățită în fier și fibre solubile și procedeu de obținere a acesteia*. A/00750 din 28/09/2018
16. Dabija, A., **Codină, G.G.**, Iaurt cu semințe de dovleac, propunere brevet în 2018
17. Dabija, A., **Codină, G.G.**, Iaurt cu hrișcă și fibre de ovăz, propunere brevet în 2018
18. Dabija, A., **Codină, G.G.**, Iaurt cu făină de ghinde și fibre de măr, propunere brevet în 2018

### **4. Cărți publicate**

1. **G.G. Codină**, 2010, *Proprietățile reologice ale aluatului din făina de grâu*, Editura AGIR, București, p. 168, ISBN 978-973-720-335-9.
2. D. Bordei, G. Bahrim, V. Pâslaru, C. Gasparotti, A. Elisei, I. Banu, L. Georgescu, **G. Codină**, 2007, *Controlul calității în industria panificației - Metode de analiză*, Editura ACADEMICA, Galați, p. 783, ISBN 978-973-8937-27-7.

3. **G.G. Codină**, 2016, *Metodologia analizei senzoriale*, Editura Performantica, Iași, p. 303  
ISBN 978-606-685-439-9

#### **5. Proiecte de cercetare ca responsabil de proiect**

1. 2007-2008 - Contract CNCISIS, PN II - RU - TD (cod TD-264) cu titlul *Modificarea proprietăților reologice ale aluatului în timpul procesului tehnologic și influența asupra calității pâinii*, Universitatea „Dunărea de Jos” Galați, Facultatea de Industrie Alimentară, Acvacultură și pescuit
2. 2015-2017 – Contract PNII-RU-TE-2014-4-0214 *Îmbunătățirea caracteristicilor reologice, biochimice și tehnologice în obținerea pâinii prin utilizarea de diferite făinuri compozite*, finanțat de către UEFISCDI
3. 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

#### **6. Articole științifice în extenso indexate/cotate ISI (altele decât cele menționate la punctul 1)**

1. Dabija A., **Codină G.G.**, Ropciuc S., Stroe S.G., 2019, *Studies regarding the production of a novel yogurt using some local plant raw materials*, Journal of food processing and preservation, factor de impact 1,51, 43:e13826.
2. Dabija, A., **Codină G.G.**, Gâțlan, A.M., Rusu, L., 2018, *Quality assessment of yogurt enriched with different types of fibers*, Cyta – Journal of Food, 16(2), 859-867, factor de impact 1,371
3. Dabija, A., **Codină G.G.**, Ropciuc, S., Gâțlan, A.M., Rusu, L., 2018, *Assessment of the antioxidant activity and quality attributes of yogurt enhanced with wild herbs extracts*, Journal of Food Quality, Article ID 5329386, 12 pages, factor de impact 0,841
4. Dabija A., **Codină G.G.**, Gâțlan A.M., Sanduleac E., Rusu 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
5. **Codină G.G.**, Zaharia D., Mironeasa S., Ropciuc S., 2018, *Evaluation of wheat flour dough rheological properties by magnesium lactate salt addition*, Bulletin of University of Agricultural Sciences and Veterinary Medicine. Food Science and Tehnology, 75 (1), 21-26
6. Mironeasa S., Zaharia D., **Codină G.G.**, Ropciuc S., Iuga M., 2018, *Effects of grape peels addition on mixing, pasting and fermentation characteristics of dough from 480 wheat flour type*, Bulletin of University of Agricultural Sciences and Veterinary Medicine. Food Science and Tehnology, 75 (1), 27-35
7. Dabija A., **Codină G.G.**, Fernando P., 2017, *Effect of yellow pea flour addition on wheat flour dough and bread quality*, Roumanian Biotechnological letters, IF=0.381, SRI=0.160
8. **Codină 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, Galați
9. **Codină 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>

10. **Codină G.G.**, Mironeasa S., Todosi-Sănduleac E., 2016, *Studies regarding the influence of brown flaxseed flour addition in wheat flour of a very good quality for bread making on bread quality*, Bulletin UASVM Food Science and Technology, 73(2): 70-76, ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 DOI: 10.15835/buasvmcn-fst:12148  
Disponibil on-line: <http://journals.usamvcluj.ro/index.php/fst/article/view/12148>
11. Mironeasa S., **Codină G.G.**, Oroian M., 2016, *Bread quality characteristics as influenced by the addition of tomato seed flour*, Bulletin UASVM Food Science and Technology, 73(2):77-84, ISSN-L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300 DOI: 10.15835/buasvmcn-fst:12149  
Disponibil on-line: <http://journals.usamvcluj.ro/index.php/fst/article/view/12149/pdf>
12. Mironeasa S., **Codină G.G.**, 2016, *Evaluation the effects of pumpkin seed flour addition in wheat flour of a strong quality for bread making on bread quality*, Nano, Bio and Green – Technologies for a sustainable future conference proceedings, SGEM, vol III, 261-268
13. **Codină G.G.**, Mironeasa S., Mironeasa C., 2016, *The alveograph rheological properties and bread quality of composite defatted mustard - wheat flour*, Nano, Bio and Green – Technologies for a sustainable future conference proceedings, SGEM, vol III, 355-361
14. Arghire C., Mironeasa S., **Codină G.G.**, 2016, *Optimization of bread quality of 650 wheat flour type with native inulin by response surface methodology*, The Annals of the Univeristy Dunărea de Jos Galați, Fascicule VI-Food Tehnology, 40 (1): 32-42
15. Mironeasa S., **Codină G.G.**, Stroe S., 2016, *A new simple method for the evaluation of mineral elements in different oilseeds*, Communications in Soil Science and Plant Analysis, IF= 0,529, SRI=0.578, 47 (15): 1731-1737
16. Mironeasa S., Mironeasa C., **Codină G.G.**, 2016, *Optimization of wheat-grape seed composite flour to improve alpha-amylase activity and dough rheological behavior*, International Journal of Food Properties, 19 (4): 859-872, IF= 0,915
17. Mironeasa C., **Codină G. G.**, 2013, *A new approach of audit functions and principles*, Journal of Cleaner Production, 43 (1): 27-36, ISSN 0959-6526, (IF= 3,398, SRI=1,21)
18. Mironeasa S., **Codină G.G.**, Mironeasa C., 2012, *The effects of wheat flour substitution with grape seed flour on the rheological parameters of the dough assed by Mixolab*, Journal of Texture Studies, 43 (1): 40-48, ISSN 0022-4901, (IF= 1.051, SRI= 1.06)
19. **Codină G.G.**, Paslaru V., Leahu A., 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):1132-1139, ISSN 1311-5065, (IF=0.178)
20. Leahu A., **Codină G.G.**, Avramiuc M., 2011, *Modification of the versatile forms of macro and microelements from the soil under the influence of fertilisers and amendments*. Journal of Enviromental Protection and Ecology (JEPE), 12 (3):945-951, ISSN 1311-5065, (IF=0.178)
21. **Codină G.G.**, Voica D., 2010, *The influence of different forms of bakery yeast Saccharomyces cerevisiae type strain on the concetration of individual sugars and their utilization during fermentation*, Roumanian Biotechnological Letters, 15 (4): 5417-5422, ISSN 1224-5984 (IF=0.219)
22. Popa N. C., Tamba-Berehoiu R., Popescu S., Varga M. , **Codină G.G.**, 2009, *Predictive model of the alveografic parameters in flours obtained from Romanian grains*, Romanian Biotechnological Letters, 14 (2): 4234-4242, ISSN 1224-5984, (IF= 0.152)
23. **Codină G. G.** , Bordei D., Pâslaru V., 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, (IF= 0.152)

24. Hădăruța D., Hadaruga N., Bandur G., Rivis A., Paslaru V., Codină G., 2008, *Bioactive Nanoparticles, Thermal stability of the oleic acid/ $\alpha$ - and  $\beta$ -cyclodextrin complexes*, Revista de Chimie, 59 (9):994-998, ISSN 0034-7752, (IF=0,389)

25. Codină G.G., Ropciuc S., Voinea A., Dabija A., 2019, *Evaluation of rheological parameters of dough with iron ions addition from the lactate and gluconate salt*, Foods and raw materials, 7 (1), 185-192, va fi publicat in luna iunie, este aranjat deja pe formatul final de către revistă

### **7. Articole științifice în extenso (altele decât cele menționate la punctul 1 și punctul 6) publicate în reviste indexate în diferite baze de date internaționale**

1. Dabija 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 corpondent

Disponibil online:

[https://www.teknoscienze.com/tns\\_article/wheat-flour-dough-rheological-properties-and-physico-sensory-properties-of-bread-enriched-with-citrus-fibres/](https://www.teknoscienze.com/tns_article/wheat-flour-dough-rheological-properties-and-physico-sensory-properties-of-bread-enriched-with-citrus-fibres/)

2. Dabija, A., Codină, G.G., Gâtlan, A.M., 2018, *Influence of different commercial starter cultures on quality of yogurt*, IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT) 12 (2) 17-24

Disponibil online:

<http://www.iosrjournals.org/iosr-jestft/papers/Vol12-2/C1202021724.pdf>

3. Codină G., Zaharia D., Mironeasa S., Dabija A., Ropciuc S., 2018, *The influence of native inulin and oligofructosis addition to flour and its effects on the rheological characteristics of the dough*, International Journal of Food Engineering, 4 (1): 1-7

Disponibil online: <http://www.ijfe.org/uploadfile/2018/0228/20180228013609484.pdf>

4. Codină G.G. Mironeasa S., *Bread Quality and Alveograph Rheological Properties of Composite Flour Made from Flaxseed and 650 Type Wheat of Strong Quality for Bread Making*, International Journal of Food Engineering 4 (2):117-121

Disponibil online:

<http://www.ijfe.org/index.php?m=content&c=index&a=show&catid=126&id=578>

5. Mironeasa S., Codină G.G., Mironeasa C., 2018, *Effect of Composite Flour Made from Tomato Seed and Wheat of 650 Type of a Strong Quality for Bread Making on Bread Quality and Alveograph Rheological Properties*, International Journal of Food Engineering (ISSN 2301-3664), 4 (1): 22-26

Disponibil online:

<http://www.ijfe.org/index.php?m=content&c=index&a=show&catid=126&id=561>

6. Codină 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, SGEM- SCOPUS

7. Codină 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, SGEM-SCOPUS

8. Dabija A., Codină G.G., Stroe S.G., Boboc M., 2018, *Influence of the pumpkin seeds addition on quality characteristics of yogurt*, 18 (6.2): 269-276, International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management, SGEM-SCOPUS
9. Dabija A., Codină 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
10. Dabija A., Codină 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, SGEM – SCOPUS
11. Dabija, A., Oroian, M.A., Sidor, A.M., Codină, G.G., 2017, *Rheological characterization of yogurt with different types of fibres*, lucrare prezentată la IBEREO, 6.09-8.09 2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., *The Multi-disciplinary Science of Rheology-Towards a Healthy and Sustainable Development*, ISBN 978-84-697-5123-7, p.40-43,  
Disponibil on-line: <http://e-rheo-iba.org/Papers/IBEREO2017.pdf>
12. Codină G.G., Zaharia D., Todosi Sănduleac E., Dabija A., *Effect of inulin with different polymerisation degree on wheat flour dough rheological properties of 1250 type*, lucrare prezentată la IBEREO, 6-8 septembrie 2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., *The multi-disciplinary science of rheology-Towards a healthy and sustainable development*, ISBN 978-84-697-5123-7, p.32-35
13. Codină G.G., Marineac A.R., Todosi-Sănduleac 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/fiajournal/index.php/FENS/article/view/227>
14. Codină G.G., Franciuc S.G., Todosi-Sănduleac 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/fiajournal/index.php/FENS/article/view/219>
15. Codină G.G., Mironeasa S., 2016, *Application of D-Optimal Mixture Design to optimize the wheat-pumpkin composite flour for bread production*, *Food and Environment Safety*, 15 (1): 10-20  
Disponibil online:  
<http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/197>
16. Mironeasa S., Codină G.G., 2015, *Physico-chemical properties of blends of corn oil with coriander seed oil*, *Food and Environment Safety Journal*, 14 (1): 74-83
17. Codină G.G., Poroș-Serișan M., Mironeasa S., 2015, *Blending of sunflower oil with grape seed oil: Impact on physico-chemical parameters and radical scavenging activity*, *Food and Environment Safety Journal*, 14 (1): 101-107  
Disponibil online:  
<http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/19>
18. Mironeasa S., Codină G.G., 2015, *Sensory evaluation of millet-yellow flaxseed-hemp composite flour gluten free cookies for optimum formulation by the mixture experimental design*, *Food and Environment Safety Journal*, 14 (3): 310-319  
Disponibil online:

<http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/51>

19. **Codină G.G.**, Mironeasa S., 2014, *Improvement of wheat flour dough rheology by alpha - amylase and protease combination*, Food and Environment Safety Journal, 13 (4): 309-316

20. Mironeasa S., **Codină G.G.**, *Optimization of a strong wheat flour quality with a low alpha amylase content by using response surface methodology*, Journal of Food studies, 2014, 3(1), 15-24

21. Zaharia D., Danciu I., **Codină G.G.**, Mironeasa S., Mironeasa C., *Use of principal component analysis in assessment relationship between technological and rheological parameters of wheat flour*, Journal of Food, Agriculture & Environment 2 (1) : 29 - 32, 2014, ISSN 1459-0255

22. Zaharia D., Danciu I., **Codină G.G.**, Mironeasa S., Mironeasa C., *Relationships of Glutograph parameters with Farinograph and wheat flour characteristics*, Journal of Food, Agriculture & Environment Vol.1 2 ( 1 ) : 33 - 36, 2014, ISSN 1459-0255.

23. Mironeasa S., **Codină G.G.**, *Effect of citrus fibers addition on wheat flour dough rheological properties*, Food and Environment Safety, 2013, 12(4), 322-32

24. **G.G. Codină**, S. Mironeasa, 2013, *The effect of lecithin on alveograph characteristics, baking and sensorial qualities of wheat flour*, Food and Environment Safety, XII (1): 59-63, ISSN 2068-6609

25. L. Corpas, N.G. Hădărugă, **G.G. Codină**, A. Ravis, E. Guran, E.N. Balița, D. I. Hădărugă, 2012, *Phospholipids in homemade bread*, Journal of Agroalimentary Processes and Technologies, 18 (4): 336-340, ISSN 1453-1399.

26. S. Mironeasa, **G.G. Codină**, 2012, *Study of the row cow milk hygienic parameters from different milk collection centers and different years using a multivariate analysis method*, Food and Environment Safety, XI (4): 59-64, ISSN 2068-6609

27. **G. G. Codină**, S. Mironeasa, 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.

Disponibil online: [http://www.fia.usv.ro/fiajournal/files/Journal2012/2012\\_1/single/13/13\\_abs.pdf](http://www.fia.usv.ro/fiajournal/files/Journal2012/2012_1/single/13/13_abs.pdf)

28. **G. G. Codină**, S. Mironeasa, Ana 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.

Disponibil online:

[http://www.fia.usv.ro/fiajournal/files/Journal2011/2011\\_1/single/6/Paper%206%20Vol%20X%201\\_2011.pdf](http://www.fia.usv.ro/fiajournal/files/Journal2011/2011_1/single/6/Paper%206%20Vol%20X%201_2011.pdf)

29. S. Mironeasa, S. Gutt, Gh. Gutt, **G. G. Codina**, 2011, *Rheological behaviour of wheat flour dough during mixing and heating*, inclus in Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26 noiembrie Austria Center Vienna - Vienna, Austria, ISBN 978-3-901509-83-4, ISSN 1726-9679, inclus în baza de date SCOPUS

Disponibil online programul conferinței: <http://www.daaam.com/daaam/Downloads/Program.pdf>

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#### **8. Participări la conferințe naționale și internaționale reprezentative**

1. 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. *Lucrarea a fost premiata ca cea mai bună lucrare din cadrul secțiunii.*
2. **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 3<sup>rd</sup> International Conference on Food Properties (ICFP 2018), 22-24 ianuarie, Sharjah, Emiratele Arabe Unite. *Lucrarea a fost premiata ca cea mai bună lucrare din cadrul secțiunii.*
3. **Codină G.G.**, Zaharia D., Stroe S.G., Dabija A., 2018, *Impact of magnesium fortification on bread quality from refined wheat flour*, lucrare prezentată la European Biotechnology Congress, 26-28 aprilie, Atena, Grecia
4. **Codină G.G.**, Dabija A., Stroe S.G., Ropciuc S., 2018, *Optimization of iron-oligofructose formulation on wheat flour of a high extraction rate on dough rheological properties*, lucrare prezentată la International Conference on Raw Materials to processed foods, 11-13 aprilie, Antalya, Turcia
5. **Codină G.G.**, Zaharia D., Dabija A., Stroe S.G., 2018, *Effect of calcium and magnesium from gluconate salts on white bread quality*, lucrare prezentată la 9<sup>th</sup> Central European Congress on food, 24-26 mai, Sibiu, România
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7. **Codină G.G.**, Zaharia D., Ropciuc S., Stroe S.G., 2018, *The effect of calcium lactate fortification on the rheological, textural, crumb microstructure and sensory properties of bread from 1250 wheat flour type*, lucrare prezentată la 18<sup>th</sup> International Multidisciplinary Scientific GeoConference SGEM2018, 30 iunie-9 iulie, Albena, Bulgaria
8. **Codină G.G.**, Zaharia D., Stroe S.G., 2018, *Quality characteristics of bread from wheat flour of a high extraction rate with different levels of magnesium ions from lactate salt addition*, lucrare prezentată la 18<sup>th</sup> International Multidisciplinary Scientific GeoConference SGEM2018, 30 iunie-9 iulie, Albena, Bulgaria

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11. **Codină G.G.**, Zaharia D., Ropciuc S., Dabija A., 2017, *Effect of magnesium salts addition on white wheat flour dough rheological properties*, lucrare prezentată la European Biotechnology Congress, 25-27 mai, Dubrovnik, Croatia
12. **Codină G.G.**, Zaharia D., Todosi Sănduleac E., Dabija A., *Effect of inulin with different polymerisation degree on wheat flour dough rheological properties of 1250 type*, lucrare prezentată la IBEREO, 6-8 septembrie 2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., *The multi-disciplinary science of rheology-Towards a healthy and sustainable development*, ISBN 978-84-697-5123-7, p.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://adeit.estaticos.econgres.es/IBEREO2017/Book/book\\_of\\_Abstract.pdf](http://adeit.estaticos.econgres.es/IBEREO2017/Book/book_of_Abstract.pdf)
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14. **Codină G.G.**, Zaharia D., Ropciuc S., Oroian M. A., Todosi-Săndulesc E., 2017, *Effect of different types of soluble dietary fibre addition on rheological properties of wheat flour dough*, lucrare prezentată la 31st EFFoST International Conference 2017 - Food Science and Technology Challenges for the 21st Century - Research to Progress Society, 13-16 noiembrie, Sitges, Spania
15. Ropciuc S., **Codină G. G.**, Zaharia D., Oroian M. A., Dabija A., 2017, *Impact of wheat flour dough fortification with gluconate and magnesium salts on dough rheological properties*, lucrare prezentată la 31st EFFoST International Conference 2017 - Food Science and Technology Challenges for the 21st Century - Research to Progress Society, 13-16 noiembrie, Sitges, Spania.
16. **Codină G.G.**, Zaharia D., Dabija A., 2017, lucrare prezentată la Conferința Integritatea Alimentului - A- XXVI-a ediție a Simpozionului Asociației Specialiștilor din Morărit și Panificație din România, *Influența fortifierii făinii cu săruri de calciu asupra proprietăților tehnologice ale aluatului*, 30.08-31.08. 2017, București, România, rezumatul articolului publicat în Cartea de abstracte a conferinței, ISBN 978-606-23-0765-3, Ed. Printech, în p.45. Link: <http://www.iba-expertal.ro/wp-content/uploads/2017/03/BOOKLET-Conferinta.pdf>
17. Stroe S., Dumitru Z., **Codină G.G.**, *Optimization of combination between inulin and salts from calcium lactate and magnesium gluconate for improving white wheat flour dough rheological properties by using response surface methodology*, lucrare prezentată la Conferința Internațională "Biotechnologies, Present and Perspectives" Ediția a VII-a, 24-25 Noiembrie, 2017, Suceava, Romania, rezumatul articolului publicat în Cartea de abstracte a conferinței, ISSN 2068-0819, p.43. Link: <http://fia.usv.ro/fiajournal/Conference/>
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22. Codină G.G., Mironeasa S., Arghire C., *Physico-chemical properties of composite flour from the 650 wheat flour type and different pulses and oilseeds from Romania country*, prezentare sub formă de poster la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September – 1st October, 2016, Cluj-Napoca, Romania
23. Mironeasa S., Codină G.G., Mironeasa C., *Minerals contents of some pulses and oilseeds*, prezentare sub formă de poster la The 15th International Symposium Prospects for the 3rd millennium agriculture, 29th September – 1st October, 2016, Cluj-Napoca, Romania
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Semnătură  
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