

LISTĂ DE LUCRĂRI**I. Lista celor mai relevante lucrări științifice publicate**

1. **Gâtlan, A.M.**, Gutt, G., Naghiu, A., (2020), Capitalization of sea buckthorn waste by fermentation: Optimization of industrial process of obtaining a novel refreshing drink, *Journal Of Food Processing And Preservation*, 1-14, **FI 1,405**.
2. **Gâtlan, A.M.**, Gutt, G., (2019), Optimization for alcohol fermentation conditions of sea buckthorn press residues using response surface methodology, *Food and Environment Safety Journal*, XVIII (4): 266 – 271.
3. **Dabija, A.**, Codină, G.G., Ropciuc, S., **Gâtlan, A.M.**, Rusu, L., (2018), Assessment of the antioxidant activity and quality attributes of yogurt enhanced with wild herbs extracts, *Journal of Food Quality*, Article ID 5329386, **FI 1,360**.
4. **Dabija, A.**, Codină, G.G., **Gâtlan, A.M.**, Rusu, L., (2018), Quality assessment of yogurt enriched with different types of fibers, *Cyta – Journal of Food*, 16(1): 859-867, **FI 1,605**.
5. **Sidor, A.M.**, Sidor, V., Gutt, G., Dabija, A., Todosi Sănduleac, E., (2017), Contributions on enhancing pulp stability in sea buckthorn juice using ultrasonic field and the effect on its physico-chemical parameters, *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, Albena, Bulgaria, 17(61): 617-624.
6. **Sidor, A.M.**, Buculei, A., Gutt, G., Dabija, A., Ursachi, F., (2017), Study regarding the influence of different packaging types on sea buckthorn juice quality parameters, *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, Albena, Bulgaria, 17(61): 1059-1064.
7. **Sidor, A.M.**, Dabija, A., Gutt, G., Todosi Sănduleac, E., Sidor, V., (2017), The effect of yogurt enrichment with seabuckthorn powder on its sensory acceptance, rheological, textural and physicochemical properties, lucrare prezentată la *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, 17(61): 1117-1128.
8. **Gâtlan, A.M.**, Mironeasa, C., Oroian, M.A., Sănduleac, E.T., Mironeasa, S., (2017), Optimization of seabuckthorn fruit powder yogurt formulation using rheological analysis, lucrare prezentată la **IBEREO, 6.09-8.09.2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavădor A., Rubio-Fernandez F.J., Steinbruggen R., The Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development, ISBN 978-84-697-5123-7, pp. 104-107.**
9. **Sidor, A.M.**, (2015), Study regarding the heavy metal contamination of certain natural mineral waters in an ore exploitation zone in Romania, *Analele Universității din Craiova, Seria: Biologie, Horticultură, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului*, XX(LVI): 5-12.
10. **Sidor, A.M.**, (2015), The intake of minerals in the diet brought by the consumption of sea buckthorn (*Hippophae Rhamnoides L.*) berries and juice, *Food and Environment*

Safety, 14(3): 327 – 330.

II. Teza de doctorat

Titlul tezei: *Cercetări privind valorificarea prin fermentație alcoolică a tescovinei de cătină*

Domeniul: *Ingineria Produselor Alimentare*

Conducător de doctorat: *prof. univ. dr. ing. Gheorghe GUTT*

Universitatea Ștefan cel Mare, Suceava

Diploma de doctor Seria J Nr. 0047763, în baza *Ordinului Ministrului Educației și Cercetării* nr. 6245 din 21.12.2020

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III. Brevete de invenție – cereri înregistrate la OSIM

1. Dabija, A., Mironeasa, S., Sidor, A.M., (2018), Iaurt cu cătină și extract din semințe de struguri, *A/00746*, Clasificare internațională: A23C 9/12.
2. Dabija, A., Sidor, A.M., (2018), Iaurt cu cătină și fibre de morcov, *RO133921 (A2)*, Clasificare internațională: A23C 9/12.
3. Dabija, A., Mironeasa, S., Gâtlan, A.M., (2017), Înghețată cu mere și cătină și procedeu de obținere a acesteia, *RO132799 (A2)*, Clasificarea internațională: A23G 9/04.

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

1. Gâtlan, A.M., Gutt, G., Naghiu, A., (2020), Capitalization of sea buckthorn waste by fermentation: Optimization of industrial process of obtaining a novel refreshing drink, *Journal Of Food Processing And Preservation*, 1-14, **FI 1,405**.
2. Dabija, A., Codină, G.G., Ropciuc, S., Gâtlan, A.M., Rusu, L., (2018), Assessment of the antioxidant activity and quality attributes of yogurt enhanced with wild herbs extracts, *Journal of Food Quality*, Article ID 5329386, **FI 1,360**.
3. Dabija, A., Codină, G.G., Gâtlan, A.M., Rusu, L., (2018), Quality assessment of yogurt enriched with different types of fibers, *Cyta – Journal of Food*, 16(1): 859-867, **FI 1,605**.
4. Dabija, A., Codină, G.G., Gâtlan, A.M., Todosi Sănduleac, E., Rusu, L., (2018), Effects of some vegetable proteins addition on yogurt quality, *Scientific Study & Research. Chemistry & Chemical Engineering, Biotechnology, Food Industry*, 19(2): 181-192.
5. Dabija, A., Codină, G.G., Sidor, A.M., (2018), Plant proteins supplementation effects on the quality characteristics of yogurt, lucrare prezentată la European Biotechnology Congress, 26-28.04.2018, Atena, Grecia, și publicată în *Journal of Biotechnology*, 280, S57.
6. Dabija, A., Oroian, M.A., Mironeasa, S., Sidor, A.M., (2018), Physicochemical and sensory properties of yogurt with seabuckthorn powder, rosehip powder and grape seed

- extract during storage, *18th International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management SGEM*, 18(6.2): 429-436.
7. Sidor, A. M., Sidor, V., Gutt, G., Dabija, A., Todosi Sănduleac, E., (2017), Contributions on enhancing pulp stability in sea buckthorn juice using ultrasonic field and the effect on its physico-chemical parameters, *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, Albena, Bulgaria, 17(61): 617-624.
 8. Sidor, A.M., Buculei, A., Gutt, G., Dabija, A., Ursachi, F., (2017), Study regarding the influence of different packaging types on sea buckthorn juice quality parameters, *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, Albena, Bulgaria, 17(61): 1059-1064.
 9. Sidor, A.M., Dabija, A., Gutt, G., Todosi Sănduleac, E., Sidor, V., (2017), The effect of yogurt enrichment with seabuckthorn powder on its sensory acceptance, rheological, textural and physicochemical properties, lucrare prezentată la *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, 17(61): 1117-1128.
 10. Dabija, A., Codină, G.G., Sidor, A.M., (2017), Effect of different fibre addition on the yogurt's quality, *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, 17(61): 655-663.
 11. 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, *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, 17(61): 991-997.
 12. Dabija, A., Gâtlan, A.M., Rusu, L., Mironeasa, S., (2017), Use of experimental design for quality optimization of yogurt with rosehip powder and grape seed extracts, *17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future*, Section: Advances in Biotechnology, 17(63): 421-428.
 13. Dabija, A., Gâtlan, A.M., Codină, G.G., (2017), Study concerning the influence of different fibres addition in yogurt on its rheological, physicochemical and sensory characteristics, lucrare prezentată la European Biotechnology Congress, 25-27.05.2017, Dubrovnik, Croația și publicată în *Journal of Biotechnology*, 256, S72.
 14. Albu, A., Constantinescu, G., Sidor, A.M., (2016), The consumer attitude toward innovative confectionary products, *3rd International Multidisciplinary Scientific Conference on Social Sciences and Arts SGEM 2016, Conference Proceedings: Political Sciences, Law, Finance, Economics and Tourism, Volume III, Section: Finance, Economics & Tourism*, 2(III): 1085-1092.
 15. Sidor, A.M., (2015), Study regarding the heavy metal contamination of certain natural mineral waters in an ore exploitation zone in Romania, *Analele Universității din Craiova, Seria: Biologie, Horticultură, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului*, XX(LVI): 5-12.

V. Articole / studii publicate în reviste de specialitate recunoscute la nivel național de CNCS (CNCSIS) (BDI):

1. Gâtlan, A.M., Gutt, G., (2019), Optimization for alcohol fermentation conditions of sea buckthorn press residues using response surface methodology, *Food and Environment Safety Journal*, XVIII (4): 266 – 271.
2. Dabija, A., Codină, G.G., Gâtlan, A.M., (2018), Influence of different commercial starter cultures on quality of yogurt, *Journal of Environmental Science, Toxicology and Food Technology*, 12(2): 17-24.
3. Gâtlan, A.M., Mironeasa, C., Oroian, M.A., Sănduleac, E.T., Mironeasa, S., (2017), Optimization of seabuckthorn fruit powder yogurt formulation using rheological analysis, 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 Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development*, ISBN 978-84-697-5123-7, 104-107.
4. 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 Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development*, ISBN 978-84-697-5123-7, 40-43.
5. Ropciuc, S., Dabija, A., Sidor, A.M., Oroian, M.A., (2017), Influence of fortification with vegetable and fruit powder on the rheological and physicochemical properties of yogurt, lucrare prezentată la *IBEREO*, 6-8.09.2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., *The Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development*, ISBN 978-84-697-5123-7, 44-47.
6. Sidor, A.M., (2015), The intake of minerals in the diet brought by the consumption of sea buckthorn (*Hippophae Rhamnoides L.*) berries and juice, *Food and Environment Safety*, 14(3): 327 – 330.
7. Sidor, A.M., (2015), The nitrogen compound content of some natural mineral waters from Bukovina, Romania, versus their bottled form, *Food and Environment Safety*, 14(3): 306 – 309.

VI. Alte lucrări publicate în reviste și volume de conferințe cu referenți (neindexate)

1. Dabija, A., Mironeasa, S., Sidor, A.M., (2018), Influence of seabuckthorn and grape seed extract on sensory, physicochemical and rheological characteristics of yogurt, lucrare prezentată la *4th Edition of the International Conference "Modern Technology in the Food Industry 2018"*, 18-20 October 2018, Chișinău, Republica Moldova, publicată în volumul de rezumate al conferinței, 227, ISBN 978-9975-87-428-1.
2. Dabija, A., Oroian, M.A., Sidor, A.M., Mironeasa, S., (2018), Study on the influence of fermentation temperature and the amount of starter culture on yogurt quality, *3rd International Conference on Food Properties (ICFP2018)*, 22÷24.01.2018, Sharjah,

- Emiratele Arabe Unite, poster presentation, premiul "Best Paper Award On Food Properties Predictions, Modeling and Control Track",
3. Dabija, A., Gâtlan, A.M., Rebenciuc, I., Todosi-Sănduleac, E., (2017), Effect of vegetable proteins addition on yogurt quality, lucrare prezentată la *8th International Symposium EURO-ALIMENT*, 06-08.09.2017, Galați, România, publicată în volumul de rezumate al simpozionului.
 4. Dabija, A., Oroian, M.A., Ropciuc, S., Sidor, A.M., (2017), Production of a novel yogurt using some local vegetable raw materials, lucrare prezentată la *4th North and East European Congress on Food*, NEEFood 2017, 10.09-13.09.2017, Kaunas, Lituania, publicată în volumul de rezumate al congresului.
 5. Dabija, A., Boca, A.I., Gâtlan, A.M., (2017), Study on the influence of different types of lactic cultures on the quality of yogurt, *16th International Symposium Prospects for the 3rd Millennium Agriculture*, 28.09÷30.09, 2017, Cluj-Napoca, Romania.
 6. Dabija, A., Mironeasa, S., Codină, G.G., Gâtlan, A.M., (2017), Study regarding yogurts' shelf life extending by using some different herbs extracts, lucrare prezentată la *Total Food 2017, Exploitation of Agri-Food Chain Wastes Conference*, 31.10-02.11.2017, Norwich, Marea Britanie și publicată în volumul de rezumate al conferinței.
 7. Dabija, A., Oroian, M.A., Codină, G.G., Sidor, A.M., (2017), Effect of different vegetable proteins addition on the yogurt's quality, lucrare prezentată la *31st EFFoST International Conference 2017 - Food Science and Technology Challenges for the 21st Century - Research to Progress Society*, 13.11-16.11.2017, Sitges, Spania și publicată în volumul de rezumate al conferinței.
 8. Dabija, A., Oroian, M.A., Mironeasa, S., Codină, G.G., Ropciuc, S., Gâtlan, A.M., (2017), The influence of herbs extract (milk thistle, hawthorn, sage and marjoram) on yogurt properties, lucrare prezentată la *7th International Conference, Biotechnologies, Present and Perspectives*, publicată în volumul de rezumate al conferinței, 39, ISSN 2068-0819.
 9. Codină, G.G., Dabija, A., Oroian, M.A., Mironeasa, S., Ropciuc, S., Gâtlan, A.M., (2017), Influence of acorn flour addition on the quality of yogurt, lucrare prezentată la *7th International Conference, Biotechnologies, Present and Perspectives*, publicată în volumul de rezumate al conferinței, 38, ISSN 2068-0819.
 10. Gâtlan, A.M., Dabija, A., Oroian, M.A., Mironeasa, S., Codină, G.G., Ropciuc, S., (2017), Effect of beetroot powder addition on rheological, physicochemical and sensorial properties of yogurt, lucrare prezentată la *7th International Conference, Biotechnologies, Present and Perspectives*, publicată în volumul de rezumate al conferinței, 40, ISSN 2068-0819.
 11. Oroian, M.A., Dabija, A., Mironeasa, S., Codină, G.G., Ropciuc, S., Gâtlan, A.M., (2017), Rheological, physicochemical and sensorial properties of yogurt enriched with buckwheat flour, lucrare prezentată la *7th International Conference, Biotechnologies, Present and Perspectives*, publicată în volumul de rezumate al conferinței, 42, ISSN 2068-0819.
 12. Ropciuc, S., Dabija, A., Oroian, M.A., Mironeasa, S., Gâtlan, A.M., Codină, G.G., (2017), Improvement of rheological and sensory properties of yogurt with Romanian autochthonous plant powder addition, lucrare prezentată la *7th International Conference, Biotechnologies, Present and Perspectives*, publicată în volumul de rezumate al

conferinței, 50, ISSN 2068-0819.

13. Sidor, A.M., Sănduleac, E., (2016), *Pasteurization Influence on Physico-Chemical Parameters of SeaBuckthorn Juice*, 7th International Conference for Students "Student in Bucovina", 10th – 11th of November 2016, Suceava, România, Section A: Food-AgriScience, Ecology and Environment.
14. Sănduleac, E., Sidor, A.M., (2016), *Physico-Chemical and Textural Parameters of Feta Cheese-Evolution During Storage*, 7th International Conference for Students "Student in Bucovina", 10th – 11th of November 2016, Suceava, România, Section A: Food-AgriScience, Ecology and Environment.

VII. Proiecte câștigate prin competiție, inclusiv proiecte de cercetare și consultanță

A. Membru în echipa de cercetare

1. 2016-2018 – Contract PN-III-P2-2.1-BG-2016-0089, *Diversificarea gamei sortimentale si îmbunătățirea calității produselor lactate fermentate din cadrul S.C. TUDIA S.R.L.Suceava*, finanțat de UEFISCDI.

Data,

22.06.2021

Semnătura,

