

## LISTĂ DE LUCRĂRI

## I. Lista celor mai relevante lucrări științifice publicate

1. **Gâțlan, A.M.**, Gutt, G., (2021), Sea Buckthorn in Plant Based Diets. An Analytical Approach of Sea Buckthorn Fruits Composition: Nutritional Value, Applications, and Health Benefits, *International Journal of Environmental Research and Public Health*, 18(17): 8986, DOI: 10.3390/ijerph18178986, **FI 3,390**.
2. **Gâțlan, 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**.
3. **Gâțlan, 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.
4. 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, **FI 1,360**.
5. 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(1): 859-867, **FI 1,605**.
6. **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.
7. **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.
8. **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.
9. **Gâțlan, 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, pp. 104-107.
10. **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.

## 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

[http://exlibris.usv.ro:8991/F/4LGY4KAJSM4CEGTTIYR9AS92YPD3J3U4G8SINISCV83AYB7XD4-44217?func=full-set-set&set\\_number=003901&set\\_entry=000001&format=999](http://exlibris.usv.ro:8991/F/4LGY4KAJSM4CEGTTIYR9AS92YPD3J3U4G8SINISCV83AYB7XD4-44217?func=full-set-set&set_number=003901&set_entry=000001&format=999)

## 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., **Gâțlan, 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. **Gâțlan, A.M.**, Gutt, G., (2021), Sea Buckthorn in Plant Based Diets. An Analytical Approach of Sea Buckthorn Fruits Composition: Nutritional Value, Applications, and Health Benefits, *International Journal of Environmental Research and Public Health*, 18(17): 8986, DOI: 10.3390/ijerph18178986, **FI 3,390**.
2. **Gâțlan, 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**.
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, **FI 1,360**.
4. 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(1): 859-867, **FI 1,605**.
5. Dabija, A., Codină, G.G., **Gâțlan, A.M.**, Todosi Sânduleac, 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.
6. 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.
7. 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.
  8. **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.
  9. **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.
  10. **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.
  11. 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.
  12. 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.
  13. 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.
  14. 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.
  15. 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.



16. **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. **Gâtlan, A.M.**, Oroian, M.A., Ursachi, F., Chetrariu, A., (2021), Stability assessment of sunflower oil enriched with bioactive compounds from sea buckthorn marc, lucrare prezentată la *8th International Conference, Biotechnologies, Present and Perspectives*,

- Suceava, România, publicată în *volumul de rezumate al conferinței*, 57, ISSN 2068 - 0819.
2. 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.
  3. 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".
  4. Dabija, A., **Gâtlan, A.M.**, Rebenciuc, I., Todosi-Sânduleac, 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 simpoziului*.
  5. 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*.
  6. 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.
  7. 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*.
  8. 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*.
  9. 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*, Suceava, România, publicată în *volumul de rezumate al conferinței*, 39, ISSN 2068-0819.
  10. 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*, Suceava, România, publicată în *volumul de rezumate al conferinței*, 38, ISSN 2068-0819.
  11. **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*, Suceava, România, publicată în *volumul de rezumate al conferinței*, 40, ISSN 2068-0819.
12. 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*, Suceava, România, publicată în *volumul de rezumate al conferinței*, 42, ISSN 2068-0819.
  13. 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*, Suceava, România, publicată în *volumul de rezumate al conferinței*, 50, ISSN 2068-0819.
  14. **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*.
  15. 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,  
20.06.2022

Semnătura,

