

Fișa de verificare

Numele și prenumele candidatului: **DABIJA ADRIANA**Denumirea postului didactic: **Profesor universitar, Poziția 6**

Standarde minimale pentru ocuparea prin concurs a posturilor vacante ale universității:

Nr. crt.	Denumire standard	Documentele care dovedesc îndeplinirea standardelor
1.	Doctor	Diplomă de doctor , Seria A, Nr. 0000283, eliberată de Universitatea "Dunărea de Jos" din Galați, la data de 16.03.2001
2.	Media examenului de finalizare a studiilor	Nota examen de diplomă: 9 (nouă) Diplomă de inginer , Seria E, Nr.3116, eliberată de Universitatea din Galați la data de 28.09.1987 Media examenului de licență: 9,70 (nouă 70%) Diplomă de economist , Seria R, Nr. 0066610, eliberată de Academia de Studii Economice București, la data de 17.02.2000
3.	Pentru postul didactic de profesor universitar	Ordin privind acordarea atestatului de abilitare , nr. 3049/15.01.2019

Punctaj pentru performanțe didactice și cercetare științifică - conferențiar universitar și profesor universitar.

Nr. crt.	Denumire criteriului conform OMEN nr. 6129/2016 Anexa 14	Standarde minimale necesare și obligatorii	Punctaj realizat
1.	Activitatea didactică și profesională (A1)	Minimum 100 puncte	549
2.	Activitatea de cercetare (A2)	Minimum 260 puncte	2168,82
3.	Recunoașterea și impactul activității (A3)	Minimum 60 puncte	608,80
TOTAL		Minimum 420 puncte	3326,62

TOTAL PUNCTAJ: 3326,62 puncteÎntocmit,
DABIJA ADRIANAData,
10.06.2020

Anexa nr. 14 - COMISIA INGINERIA RESURSELOR VEGETALE ȘI ANIMALE
STANDARDE MINIMALE NECESARE ȘI OBLIGATORII – conform Ordinului nr. 6119/20.12.2016

Conf. univ. ec. dr. ing. Adriana DABIJA

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategorii	Indicatori unitari (kpl)		Informații adiționale	
					Nr. pagini/(5*nr. autori)	Nr. autori	Nr. pagini	Nr. autori
1.	Activitatea didactică și profesională (A1)	1.1. Cărți și capitole în cărți de specialitate	1.1.1. Cărți/capitole ca autor	1.1.1.2 naționale (Ed. recunoscute CNCIS)				
				1. Dabija, A., 2001, <i>Drojdia de panificație. Utilizări – perspective</i> , Editura Tehnica-INFO, Chișinău, ISBN 9975-63-058-8, 130 pag.	26	1	130	1
				2. Dabija, A., 2002, <i>Tehnologii și utilaje în industria alimentară fermentativă – industria berii, industria alcoolului și a drojdiei, industria vinului și a băuturilor alcoolice distilate</i> , Editura Alma Mater, Bacău, ISBN 973-8392-52-7, 344pag.	68,8	1	344	1
				3. Ciobanu, D., Dabija, A., Grosu, E.M., Pavel, E.G., 2002, <i>Aditivi și ingrediente alimentare. Investigații analitice</i> , Editura Tehnica-INFO, Chișinău, ISBN 9975-63-155, 408 pag.	20,4	4	408	4
				4. Nicu, M., Ciobanu, D., Leonte, M., Dabija, A., Tulbure, M., 2006, <i>Procese enzimactice cu aplicabilitate în industria alimentară, farmaceutică și medicină</i> , Editura Ecozone, Iași, ISBN (10)973-7645-22-7, ISBN (13) 978-973-7645-22-7, 305 pag.	12,2	5	305	5
				5. Dabija, A., Rusu, L., Alexa, I.C., 2007, <i>Erzimologie industrială</i> , Editura Alma Mater, Bacău, ISBN 978-973-1833-32-3, 192 pag.	12,8	3	192	3
				6. Nistor, I.D., Azzouz, A., Leonte, M., Dabija, A., 2008, <i>Ingineria proceselor biotehnologice și alimentare, vol.1</i> , Editura Alma Mater, Bacău, ISBN 978-606-527-010-7, 547 pag.	27,35	4	547	4
				7. Dabija, A., Tulbure, M., 2010, <i>Valorificarea produselor secundare din industria berii</i> , Editura PIM, Iași, ISBN 978-606-520-734-9, 201 pag.	20,1	2	201	2
				8. Dabija, A., Sion, I., Malache, L.G., Casian, M.V., 2010, <i>Biotehnologii în industria alimentară fermentativă. Studii și lucrări practice</i> , Editura PIM, Iași, ISBN 978-606-520-736-3, 389 pag.	19,45	4	389	4
				9. Dabija, A., 2010, <i>Biotehnologii în industria alimentară fermentativă</i> , Editura PIM, Iași, ISBN 978-606-520-735-6, 442 pag.	88,4	1	442	1
				10. Dabija, A., Simeria, M., 2014, <i>Produse culinare tradiționale din Bucovina. Auxiliar curricular</i> , Editura Performantica, Iași, ISBN 978-606-685-182-4, 202 pag.	20,2	2	202	2
				11. Dabija, A., Pandelea, L., 2015, <i>Procesarea alimentelor în industria de catering. Aplicații didactice</i> , Editura Performantica, Iași, ISBN 978-606-685-310-1, 237 pag.	23,7	2	237	2
				12. Dabija, A., Aolăței, G.M., 2016, <i>Valoarea nutritivă a produselor de panificație. Aplicații didactice</i> , Editura Performantica, Iași, ISBN 978-606-685-450-4, 250 pag.	25	2	250	2
				13. Dabija, A., 2018, <i>Biotehnologia produselor lactate fermentate</i> , Editura Performantica, Iași, ISBN 978-606-685-599-0, 250 pag.	50	1	250	1
				14. Dabija, A., 2019, <i>Biotehnologii în industria alimentară. Vol 1</i> , Editura Performantica, Iași, ISBN 978-606-685-639-3, 252 pag.	50,4	1	252	1
				15. Dabija, A., 2019, <i>Biotehnologii în industria alimentară. Vol 2</i> , Editura Performantica, Iași, ISBN 978-606-685-639-3, 346 pag.	69,2	1	346	1
				Coordonator program de studii: master didactic în domeniul: Ingineria Produselor Alimentare	15			

					(35+20*factor impact) (nr. de autori)	Factor impact	Nr. autori	Autor principal
Articole în reviste cotate ISI Thomson Reuters și în volume indexate ISI Proceeding								

Dabija

1. Dabija, A., Oroian M., Codină G.G., Rusu L., 2020, Assessment the influence of the main technological factors on yogurt quality, Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry, 21 (1), 83-94, http://pubs.ub.ro/?pg=revues&rev=cscc6&num=202001&vol=1&aid=5096	17,5	0	4	DA
2. Codină, G. G., Dabija, A., Oroian, M., 2019, Prediction of Pasting Properties of Dough from Mixolab Measurements Using Artificial Neural Networks. Foods, 8(10), 447, https://doi.org/10.3390/foods8100447	31,74	3,011	3	NU
3. Dabija, A., Ardelean, M., Poroc-Seritan, M., Oroian, M., Buculei, A., Rebenciu, I., Marti, D.T., Lobuc, A., 2019, Effect of rosemary, clove and oregano oil on the preservation of vacuum-packaged hot smoked trout, Farmacia, 67(5), 794-800, http://www.revistafarmacia.ro/201905/issue52019art7.html	16,39	1,527	8	DA
4. Codină, G. G., Ropciuc, S., Dabija, A., 2019, Optimization of calcium-magnesium-inulin formulation on wheat flour dough rheological properties. Journal of Food Process Engineering, 42(6), e13219, https://doi.org/10.1111/jffe.13219	42,64	1,448	3	DA
5. 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, 43(6), e13857, https://doi.org/10.1111/jfpp.13857	15,19	1,288	4	NU
6. 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, 43(6), e13826, https://doi.org/10.1111/jfpp.13826	30,38	1,288	4	DA
7. Codină, G.G., Ropciuc, S., Voinea, A., Dabija, A., 2019, Evaluation of rheological parameters of dough with ferrous lactate and ferrous gluconate, Foods and Raw Materials, 7(1), 185-192, https://cyberleninka.ru/article/n/evaluation-of-rheological-parameters-of-dough-with-ferrous-lactate-and-ferrous-gluconate	17,50	0	4	DA
8. Dabija, A., Codină, G.G., Ropciuc, S., Gălan, 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, Disponibil on-line: https://doi.org/10.1155/2018/5329386	24,880	1,36	5	DA
9. Dabija, A., Codină, G.G., Gălan, A.M., Todosi Sănduleac, E., Rusu, L., 2018, Effects some vegetable proteins addition on yogurt quality, Scientific Study & Research. Chemistry, Chemical Engineering, Biotechnology, Food Industry, vol.19 (2), 182-191, http://pubs.ub.ro/?pg=revues&rev=cscc6&num=201802&vol=2	14,00	0	5	DA
10. Dabija, A., Codină, G.G., Gălan, A.M., Rusu, L., 2018, Quality assessment of yogurt enriched with different types of fibers, Cytia - Journal of Food, 16(1), 859-867, https://www.tandfonline.com/doi/pdf/10.1080/19476337.2018.1483970?needAccess=true	33,55	1,605	4	DA
11. 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, factor de impact 2,533, indexată ISI, Disponibil on-line: https://www.sciencedirect.com/science/article/pii/S0168165618303614	0,00			DA
12. Codina, 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, 26-28.04.2018, Atena, Grecia, și publicată în Journal of Biotechnology, 280, S57, factor de impact 2,533, indexată ISI, Disponibil on-line: https://www.sciencedirect.com/science/article/pii/S0168165618303602	0,00			NU
13. Dabija, A., Codină, G.G., Fradinho, P., 2017, Effect of yellow pea flour addition on wheat flour dough and bread quality, Romanian Biotechnological Letter, 22 (5), 12888-12897, Disponibil on-line: https://www.rombio.eu/vol22nr5/5%20DABIA_RBL.pdf	27,613	0,321	3	DA
14. Oroian, M., Leahu, A., Dujuc, A., Dabija, A., 2017, Optimization of Total Monomeric Anthocyanin (TMA) and Total Phenolic Content (TPC) Extractions from Red Cabbage (Brassica oleracea var. capitata f. rubra): Response Surface Methodology versus Artificial Neural Network. International Journal of Food Engineering, 13 (3), 20160093, ISSN (Online) 1556-3758, ISSN (Print) 2194-5764, Disponibil on-line: https://www.degruyter.com/view/j/ijfe.2017.13.issue-3/ijfe-2016-0036/ijfe-2016-0036.xml?rskey=0Y9jul&result=1&q=DABIA	26,730	0,923	4	DA
15. 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. Disponibil on-line: http://eurobiotechjournal.org/savilar/92/buyuk/4_Codina.pdf	17,50	0	4	DA
16. Dabija, A., Gălan, 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 2017, 24.05-28.05.2017, Dubrovnik, Croatia și publicată în Journal of Biotechnology, 256, S72, factor de impact 2,599, indexată ISI, Disponibil on-line: http://eurobiotechjournal.org/savilar/92/buyuk/4_Codina.pdf	0,00			DA
17. 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 al cărei abstract a fost publicat în Journal of Biotechnology, factor de impact 2,599, volum 256, supliment, p. S71, indexată ISI Disponibil on-line: http://www.sciencedirect.com/science/article/pii/S016816561731338X	0,00			NU
18. Rusu, L., Hârja, M., Șuteu, D., Dabija, A., Favier, L., 2016, Pesticide residues contamination of milk and dairy products. A case study: Bacău district area România, Journal of Environmental Protection and Ecology, 3(17), 1229-1241 Disponibil on-line: https://hal-univ-rennes1.archives-ouvertes.fr/hal-01395468/ Indexare: Chemical Abstracts, Referativnii Jurnal 'Khimiya', ISI Web of Knowledge	10,096	0,774	5	NU

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

Dabija

19. Dabija A., Ropciuc S., 2016, Aspects concerning innovative fermented dairy products, SGEN International Conferences Vienna Green, 2th November – 5th November, 2016, Vienna, Austria, poster presentation published in the Conference Proceeding (Book 6 Nano, Bio and Green-Technologies for a sustainable Future, vol. III, 185-193 Disponibil on-line: http://www.sgenviennagreen.org/index.php/sgenviennagreen-deadlines/conference-agenda-menu https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=21&SID=R2nurWoQW7JthJpWRWU&page=1&doc=2 Indexare: ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library	35,00	0	2	DA
20. Ropciuc S., Dabija A., 2016, Monitoring the fermentation process and the quality improvement of yogurt with added starch, SGEN International Conferences Vienna Green, 2th November – 5th November, 2016, Vienna, Austria, poster presentation published in the Conference Proceeding (Book 6 Nano, Bio and Green-Technologies for a sustainable Future, vol. III, 293-301 Disponibil on-line: http://www.sgenviennagreen.org/index.php/sgenviennagreen-deadlines/conference-agenda-menu https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=5&SID=R2nurWoQW7JthJpWRWU&page=1&doc=2 Indexare: ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library	35,00	0	2	DA
21. Dabija, A., Sion, I., Tita, M.A., Constantinescu, G., 2013, Experimental studies on quality of raw milk from Suceava county, Proceedings of the 13th International Multidisciplinary Scientific Geoconference SGEM on Nano, Bio and Green – technologies for a Sustainable Future, June 2013, Albena, Bulgaria, ISBN 978-619-7105-06-3, ISSN 1314-2704, 147-153 Disponibil online: www.sgem.org https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JthJpWRWU&page=4&doc=33 Indexare: Thomson Reuters ISI Web of Knowledge, CrossRef Database, Cross Ref Cited By Linking, ProQuest & GeoRef, EBSCO, Scopus, 2013	17,50	0	4	DA
22. Tita, M.A., Iancu, R., Tita, O., Ketney, O., Dabija, A., Sion, I., 2013, The technical characterization of cheese curd obtained through different coagulation methods, Proceedings of the 13th International Multidisciplinary Scientific Geoconference SGEM on Nano, Bio and Green – technologies for a Sustainable Future, June 2013, Albena, Bulgaria, ISBN 978-619-7105-06-3, ISSN 1314-2704, 347-352 Disponibil on-line: www.sgem.org https://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=9&SID=R2nurWoQW7JthJpWRWU&page=4&doc=34 Indexare: Thomson Reuters ISI Web of Knowledge, CrossRef Database, Cross Ref Cited By Linking, ProQuest & GeoRef, EBSCO, Scopus, 2013	5,83	0	6	NU
23. Dabija, A., Sion, I., 2004, Capitalization possibilities of by-products from beer industry, Buletinul Universității de Științe Agricole și Medicină Veterinară Cluj-Napoca (Special issue 3rd International Symposium Prospects for 3rd Millennium Agriculture, 20-23 October), vol. 60, 472, Academic Press, Cluj Napoca, România, ISSN 1454-2382, Disponibil on-line: http://apps.webofknowledge.com/am.e-information.ro/full_record.do?product=WOS&search_mode=GeneralSearch&qid=1&SID=E4QLEIE49vhUBZEHxZr&page=2&doc=16	35,00	0	2	DA
24. Dabija, A., Sion, I., 2004, Correlations between raw milk quality and some dairy products parameters, Buletinul Universității de Științe Agricole și Medicină Veterinară Cluj-Napoca (Special issue 3rd International Symposium Prospects for 3rd Millennium Agriculture, 20-23 October), vol. 60, 473, Academic Press, Cluj Napoca, România, ISSN 1454-2382, Disponibil on-line: http://apps.webofknowledge.com/am.e-information.ro/full_record.do?product=WOS&search_mode=GeneralSearch&qid=1&SID=E4QLEIE49vhUBZEHxZr&page=2&doc=17	35,00	0	2	DA
TOTAL VALORI				
1. Dabija, A., Codina, G.G., 2019, Wheat flour dough rheological properties and physico-sensory properties of bread enriched with citrus fibers, AgroFOOD Industry Hi-Tech, 30 (2), 42-45, Disponibil online: https://www.teknoscienze.com/fts_article/wheat-flour-dough-rheological-properties-and-physico-sensory-properties-of-bread-enriched-with-citrus-fibres/	15	2	DA	
2. Dabija, A., Mironcusa, S., Ofoan, M., Sion, I., 2018, Study concerning milk quality – raw material for dairy industry, lucrare prezentată la 4th International Conference on Food Security and Nutrition, ICFSN 2017, 13.03.-15.03.2017, Praga, Cehia și publicată în revista International Journal of Food Engineering (ISSN 2301-3664), 4 (1): 14-21, 2018, inclusă în Engineering & Technology Digital Library și indexată în WorldCat, Google Scholar, Cross ref, ProQuest, CABI Disponibil on-line: http://www.ijfe.org/uploadfile/2018/0228/20180228014728526.pdf	7,5	4	DA	
3. Codina G., Zaharia D., Mironcusa 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, lucrare prezentată oral la 4th International Conference on Food Security and Nutrition (ICFSN 2017) 13-15 martie 2017, Praga, Republica Cehă și publicată în revista International Journal of Food Engineering (ISSN 2301-3664), 4 (1): 1-7, 2018, inclusă în Engineering & Technology Digital Library și indexată în WorldCat, Google Scholar, Cross ref, ProQuest, CABI, Disponibil on-line: http://www.ijfe.org/uploadfile/2018/0228/20180228013609484.pdf	3	5	NU	

Dabija

4. Dabija, A., Codină, G.G., Cătălan, A.M., 2018, <i>Influence of different commercial starter cultures on quality of yogurt</i> , 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/C120201724.pdf	10	3	DA
5. 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, lucrare prezentată la 18th International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management SGEM 2018 și publicată în Conference Proceedings, 18(6.2), 483-488, ISBN 978-619-7408-51-5, ISSN 1314-2704, Disponibil on-line: https://search.proquest.com/openview/1d9e4d19a927180539e4001fb6ca5508/1?pq-origsite=scholar&cbl=1536338	0	0	NU
6. Dabija, A., Codină, G.G., Stroe, S.G., Boboc, M., 2018, Influence of the pumpkin seeds addition on quality characteristics of yogurt, lucrare prezentată la 18th International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management SGEM 2018 și publicată în Conference Proceedings, 18(6.2), 269-276, ISBN 978-619-7408-51-5, ISSN 1314-2704, Disponibil on-line: https://search.proquest.com/openview/75ceff1d3f7a84138fc55f81ce4179b78/1?pq-origsite=scholar&cbl=1536338	15	4	DA
7. Dabija, A., Oroian, M.A., Mironcusa, S., Sidor, A.M., 2018, Physicochemical and sensory properties of yogurt with seabuckthorn powder, rosehip powder and grape seed extract during storage, lucrare prezentată la 18th International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management SGEM și publicată în Conference proceedings, 18(6.2), 429-436, ISBN 978-619-7408-51-5, ISSN 1314-2704, Disponibil on-line: https://www.researchgate.net/profile/Adriana_Dabija/publication/328269833	15	4	DA
8. Codină, G.G., Zaharia, D., Todosi Sănduleac, E., Dabija, A., 2017, <i>Effect of inulin with different polymerisation degree on wheat flour dough rheological properties of 1250 type</i> , lucrare prezentată oral 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, Disponibil on-line: http://e-rheo-iba.org/Papers/IBERO2017.pdf	0	0	NU
9. Dabija, A., Codină, G.G., Sidor, A.M., 2017, <i>Effect of different fibre addition on the yogurt's quality</i> , lucrare prezentată la 17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology, 29.06-05.07.2017, Albena, Bulgaria și publicată în Conference Proceedings, 17 (61), 655-663, în evaluare pentru indexare în bazele de date internaționale ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library, etc., Disponibil on-line: https://www.sgem.org/index.php/call-for-papers/conference-proceedings-sgem	10	3	DA
10. Dabija, A., Codină, G.G., Sidor, A.M., 2017, <i>Studies regarding the effect of defatted rapeseed flour addition on wheat flour dough microstructure, rheological properties and on bread quality</i> , lucrare prezentată la 17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology, 29.06-05.07.2017, Albena, Bulgaria și publicată în Conference Proceedings, 17 (61), 991-997, în evaluare pentru indexare în bazele de date internaționale ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library, etc., Disponibil on-line: https://www.sgem.org/index.php/call-for-papers/conference-proceedings-sgem	10	3	DA
11. Sidor, A.M., Dabija, A., Gutt, G., Todosi Sănduleac, E., Sidor, V., 2017, <i>The effect of yogurt enrichment with sea buckhorn powder on its sensory acceptance, rheological, textural and physicochemical properties</i> , lucrare prezentată la 17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology, 29.06-05.07.2017, Albena, Bulgaria și publicată în Conference Proceedings, 17 (61), 1117-1127, în evaluare pentru indexare în bazele de date internaționale ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library, etc., Disponibil on-line: https://www.sgem.org/index.php/call-for-papers/conference-proceedings-sgem	0	0	NU
12. Sidor, A.M., Sidor, V., Gutt, G., Dabija, A., Todosi Sănduleac, E., 2017, <i>Contributions on enhancing pulp stability in sea buckhorn juice using ultrasonic field and the effect on its physico-chemical parameters</i> , lucrare prezentată la 17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology, 29.06-05.07.2017, Albena, Bulgaria și publicată în Conference Proceedings, 17 (61), 617-624, în evaluare pentru indexare în bazele de date internaționale ISI Web of Sciences, Thomson Reuters, Scopus, Elsevier products, Ebsco, ProQuest, Mendeley, British Library, etc., Disponibil on-line: https://www.sgem.org/index.php/call-for-papers/conference-proceedings-sgem	0	0	NU

Adrij

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145. Dabija, A., Sion, I., 2003, <i>Laboratory studies concerning colloidal stability's beer using adsorption methods</i> , Conferinta Internationala "Integrated Systems for Agri-food Production SIPA '03", 2-22 noiembrie 2003, Timisoara, publicata in volumul conferintei, 39-44, ISBN 973-638-066-1. Disponibil on-line: http://www.library.upb.ro/aleph/full/text/62166/bag29-page44.pdf	15	2	DA
146. Dabija, A., Sion, I., 2003, <i>The increment of the conservation period for the biotechnological qualities of the bakery yeast</i> , Conferinta Internationala "Integrated Systems for Agri-food Production SIPA '03", 2-22 noiembrie 2003, Timisoara, publicata in volumul conferintei, 51-56, ISBN 973-638-066-1	15	2	DA
147. Dabija, A., Sion, I., 2003, <i>Proteolitic enzymes and their influences with wort technological parameters</i> , Conferinta Internationala "Integrated Systems for Agri-food Production SIPA '03", 2-22 noiembrie 2003, Timisoara, publicata in volumul conferintei, 45-50, ISBN 973-638-066-1	0	0	DA
148. Dabija, A., Sion, I., 2003, <i>Researches concerning fermenting conditions upon beer quality</i> , Acta Universitatis Cibiniensis, Buletinul stiintific al Universitatii "Lucian Blaga" din Sibiu, Seria E: Tehnologii in industria alimentara, vol. VII, nr.1, 11-16, ISSN 1221-4973 Disponibil on-line: https://www.degruyter.com/view/j/auceft Indexare: CODEN: AUCSC4, CAN 135:343389, AN 2001:613804 CAPLUS: Explored by Author in CAPLUS and MEDLINE: CAPLUS ACS on SciFinder®	15	2	DA

Dabija

149. Dabija, A., Sion, I., 2003, <i>Asigurarea sigurantei alimentare la fabricarea berii blonde prin implementarea metodei HACCP</i> , lucrare prezentată la Simpozionul Internațional „EURO – ALIMENT 2003”, 23-25 octombrie, Universitatea „Dunărea de Jos” Galați, publicată în volumul simpozionului, 357-362, ISBN, 973-8316-68-5	15	2	DA
150. Sion, I., Dabija, A., 2003, <i>Studii privind securitatea alimentară a preparatelor din carne</i> , lucrare prezentată la Simpozionul Internațional „EURO – ALIMENT 2003”, 23-25 octombrie, Universitatea „Dunărea de Jos” Galați, publicată în volumul simpozionului, 352-356, ISBN, 973-8316-68-5	15	2	DA
151. Ciobanu, D., Dabija, A., 2002, <i>Applicable methods for environmental impact assessment, characteristic for the paper refuse capitalization</i> , Modelling and Optimization in the Machines Building Field, Universitatea din Bacau, nr.8, 218-223, ISSN 1224-7480, Disponibil on-line: http://pubs.ub.ro/?pg=revues&rev=mocm&num=200208&vol=0&aid=1259 Indexare: CSA, VINITI, Directory of Open Access Journals (DOAJ)	15	2	DA
152. Dabija, A., Ciobanu, D., 2002, <i>Researches concerning the environment conditions' influence upon the quality of the red wines</i> , Modelling and Optimization in the Machines Building Field, Universitatea din Bacau, nr.8, 64-68, ISSN 1224-7480 Disponibil on-line: http://pubs.ub.ro/index.php?pg=revues&rev=mocm&num=200208&vol=0&aid=1232 Indexare: CSA, VINITI, Directory of Open Access Journals	15	2	DA
153. Dabija, A., Azzouz, A., Nistor, D., 2002, <i>Modelation du processus d'obtention de la levure de panification</i> , Deuxieme Colloque Franco-Roumain de Chimie Appliquee, 10-11 octombrie, Bacau, publicata in volumul Actes du deuxieme Colloque Franco-Roumain de Chimie Appliquee, Editura Alma Mater Bacau, Editura Tehnica-INFO Chisinau, 213-214, ISBN 973-8392-04-7, ISBN 9975-63-140-1 Indexare: CODEN: 69GFCG, CAN 143:188917 AN 2004:1043792 Explored by Author in CAPLUS and MEDLINE; ACS on SciFinder	10	3	DA
154. Ciobanu, D., Dabija, A., Pavel, E., 2002, <i>Contribution concerning the capitalization of by-products which proceed from meat industry</i> , Modelling and Optimization in the Machines Building Field, Universitatea din Bacau, nr.8, 64-68, ISSN 1224-7480 Disponibil on-line: http://pubs.ub.ro/?pg=revues&rev=mocm&num=200208&vol=0&aid=1260 Indexare: CSA, VINITI, Directory of Open Access Journals (DOAJ)	0	0	NU
155. Dabija, A., Grosu, M., 2002, <i>Recherches concernant l'optimisation de l'activite de la levure de panification</i> , Deuxieme Colloque Franco-Roumain de Chimie Appliquee, 10-11 octombrie, Bacau, publicata in volumul Actes du deuxieme Colloque Franco-Roumain de Chimie Appliquee, Editura Alma Mater Bacau, Editura Tehnica-INFO Chisinau, 209-212, ISBN 973-8392-04-7, ISBN 9975-63-140-1 Indexare: CODEN: 69GFCG, CAN 143:188917 AN 2004:1043792 Explored by Author in CAPLUS and MEDLINE; ACS on SciFinder	15	2	DA
156. Dabija, A., 2002, <i>Cercetari in scopul imbunatatirii duratei de conservare a drojdiei de panificatie</i> , Analele Universitatii „Stefan cel Mare” Suceava, Secțiunea Inginerie Alimentară, 1(1), 40-46, ISSN 1583-2295	30	1	DA
157. Dabija, A., 2002, <i>Analiza riscurilor – punctele critice de control la obtinerea industrială a drojdiei de panificatie</i> , Analele Universitatii „Stefan cel Mare” Suceava, Secțiunea Inginerie Alimentară, 1(1), 98-101, ISSN 1583-2295	30	1	DA
158. Dabija, A., 2002, <i>Cercetari privind imbunatatirea conditiilor de cultivare a drojdiei de panificatie si cresterea capacitatii fermentative</i> , lucrare prezentată la Sesiunea Jubiliară de Comunicări Științifice cu Participare Internațională, Universitatea „Aurel Vlaicu” Arad, 28-30 noiembrie, publicată în Analele Universității „Aurel Vlaicu”, Seria Chimie, Fascicula Inginerie Alimentară, 51-56, ISSN 158-3415	30	1	DA
159. Dabija, A., Ciobanu, D., Sion, I., 2002, <i>Cercetari privind influenta unor aditivi asupra reproducerei drojdiei Saccharomyces cerevisiae</i> , lucrare prezentată la Conferința cu Participare Internațională „Științe, procese și tehnologii agro-alimentare”, 3 octombrie – 1 noiembrie, Facultatea de Științe Agricole, Industrie Alimentară și Protecția Mediului, Sibiu, publicată în volumul 2 al conferinței, Editura Universității „Lucian Blaga” din Sibiu, 15-20, ISBN 973-651-500-1	10	3	DA
160. Sion, I., Segal, R., Dabija, A., 2002, <i>Influenta enzimelor proteolitice asupra unor indicatori tehnologici ai mustului de bere</i> , lucrare prezentată la Conferința cu Participare Internațională „Științe, procese și tehnologii agro-alimentare”, 3 octombrie – 1 noiembrie, Facultatea de Științe Agricole, Industrie Alimentară și Protecția Mediului, Sibiu, publicată în volumul 2 al conferinței, Editura Universității „Lucian Blaga” din Sibiu, 21-26, ISBN 973-651-500-1	10	3	DA
161. Dabija, A., (2001). Researches concerning Saccharomyces cerevisiae yeast growing's selection having high maltase activity, Acta Universitatis Cibiniensis, Buletinul Stiintific al Universitatii „Lucian Blaga” din Sibiu, Seria E: Tehnologii in industria alimentara, 5(2), 23-28, ISSN 1221-4973	30	1	DA
162. Dabija, A., 2001, <i>Usage's effects of some admixtures in the bakery yeast's industrial production upon the conservation period's increment for the finished product</i> , Analele Universitatii „Dunărea de Jos” din Galați, Fascicula VI, Tehnologia Produselor Alimentare, Galați, 97-100, Indexare: CODEN: AUDIBF ISSN: 1221-4574. AN 2006:365915; CAPLUS ACS on SciFinder®	30	1	DA
163. Dabija, A., 2001, <i>The effect of some admixtures upon maltase activity's stimulation for bakery yeast</i> , Analele Universitatii „Dunărea de Jos” din Galați, Fascicula VI, Tehnologia Produselor Alimentare, Galați, 93-96 Indexare: CODEN: AUDIBF ISSN: 1221-4574. AN 2006:365915; CAPLUS ACS on SciFinder®	30	1	DA
164. Dabija, A., 2001, <i>Researches concerning colloidal stability's improvement of the beer using adsorption methods</i> , 4th Conference with international participation OPROTEH, Sesiunea VI: The Chemical and Process Engineering in Food Industry and Environment Protection, Universitatea Bacau, 21-24 noiembrie, publicata in: Scientific Study & Research, vol.II (1-2), Bacau, 71-76, ISSN 1582-540 X Disponibil on-line: http://pubs.ub.ro/index.php?pg=revues&rev=sscc&num=200102&vol=0&aid=1342 Indexare: CHEMICAL ABSTRACTS (SUA), VINITI (RUSIA), CSA (SUA), GRISEMIN (FRANTA)	30	1	DA

Dabija

			30	1	DA
165.	Dabija, A., 2001, Experimental studies concerning fermentation & maturation processes of the beer quality, 4th Conference with international participation OPROTEH, Session VI: The Chemical and Process Engineering in Food Industry and Environment Protection, Universitatea Bacau, 21-24 noiembrie, publicata in: Scientific Study & Research, vol.II (1-2), Bacau, 65-70, ISSN 1582-540 X. Disponibil on-line: http://pubs.ub.ro/index.php?pg=revues&rev=csc6&num=200102&vol=0&aid=1341 Indexare: CHEMICAL ABSTRACTS (SUA), VINITI (RUSIA), CSA (SUA), GRISEMI (FRANTA)				
166.	Dabija, A., 2001, Application of HACCP methods to the bakery yeast industrial production, 4th Conference with international participation OPROTEH, Session VI: The Chemical and Process Engineering in Food Industry and Environment Protection, Universitatea Bacau, 21-24 noiembrie, publicata in: Scientific Study & Research, vol.II (1-2), Bacau, 77-80, ISSN 1582-540X Disponibil on-line: http://pubs.ub.ro/pg=revues&rev=csc6&num=200102&vol=0&aid=1343 Indexare: CHEMICAL ABSTRACTS (SUA), VINITI (RUSIA), CSA (SUA), GRISEMI (FRANTA)				
167.	Dabija, A., 2001, The EVOP method's application concerning growing medium's optimization for the multiplication of the yeast Saccharomyces cerevisiae species, under laboratory conditions, 4th Conference with international participation OPROTEH, Session VI: The Chemical and Process Engineering in Food Industry and Environment Protection, Universitatea Bacau, 21-24 noiembrie, publicata in: Scientific Study & Research, vol.II (1-2), Bacau, 81-86, ISSN 1582-540X Disponibil on-line: http://pubs.ub.ro/pg=revues&rev=csc6&num=200102&vol=0&aid=1344 Indexare: CHEMICAL ABSTRACTS (SUA), VINITI (RUSIA), CSA (SUA), GRISEMI (FRANTA)				
168.	Cioabanu, D., Leonte, M., Dabija, A., 2001, Researches concerning calcium chloride additions influence upon fermentative process of the dough for "half-white bread" assortment, 4th Conference with international participation OPROTEH, Session VI: The Chemical and Process Engineering in Food Industry and Environment Protection, Universitatea Bacau, 21-24 noiembrie, publicata in: Scientific Study & Research, vol.II (1-2), Bacau, 59-64, ISSN 1582-540 X Disponibil on-line: http://pubs.ub.ro/index.php?pg=revues&rev=csc6&num=200102&vol=0&aid=1340 Indexare: CHEMICAL ABSTRACTS (SUA), VINITI (RUSIA), CSA (SUA), GRISEMI (FRANTA)				
169.	Dan, V.Bahrim, G., Nicolai, A., Dabija, A., 2001, Stimulation of induced α-glucosidase activity at Saccharomyces cerevisiae and its biotechnological implications, Romanian Journal of Biochemistry, vol. 38, no 1, Special Issue 2 th International Meeting of Romanian Society of Biochemistry and Molecular Biology, 27-28 September, Cluj-Napoca, România pp. 69 Disponibil on-line: www.ingeniaconnect.com/content/docel/art1015993086 Indexare: BDI Ingentia connect				
170.	Dabija, A., 2000, Experimental studies concerning the microbiological control in the industrial production of the bakery yeast, Studii si cercetari stiintifice, Biologie, Universitatea Bacău, noiembrie, nr.5, 7-12, ISSN 1224 - 919 X, Disponibil online: http://pubs.ub.ro/pg=revues&rev=scsb , http://scientific.thomsonreuters.com/cgi-bin/jrnlst/lresults.cgi?PC=MASTER&ISSN=1224-919X				
171.	Dabija, A., 2000, Efectul unor tratamente fizico-chimice asupra conservabilitatii drojiei de panificatie, lucrare prezentată la Sesiunea Stiintifica Jubiliară "Tendințe pe plan național în dezvoltarea industriei alimentare", Bacău, 31 octombrie – 2 noiembrie 1996, publicată în: Studiul și cercetări științifice. Chimie și Inginerie chimică. Biotehnologii. Industrie Alimentară, Universitatea Bacău, I(1-2), 81-86, ISSN 1582 - 540 X Disponibil on-line: http://pubs.ub.ro/index.php?pg=revues&rev=csc6&num=200001&vol=0&aid=1309 Indexare: CHEMICAL ABSTRACTS (SUA), VINITI (RUSIA), CSA (SUA), GRISEMI (FRANTA)				
TOTALA 2.2					
2.4.1.2. naționale				Ani de desfășurare	Ani de desfășurare
1. Dabija, A. (Responsabil Furnizor de servicii), 2017, Contract PN-III-P2-2.1-CI-2017-0097, Studiu privind implementarea la nivel industrial a unor soluții inovative de mărire a termenului de valabilitate al produselor din păstrav, finanțat de UEFISCDI, Valoare = 50000 lei			5	0,50	
2. Dabija, A. (Director de proiect), 2016-2018, Contract PN-III-P2-2.1-BG-2016-0089, Diversificarea gamei sortimentale și îmbunătățirea calitatii produselor lactate fermentate din cadrul S.C. TUDIA S.R.L.Suceava, finanțat de UEFISCDI, Valoare = 452600 lei			20	2	
3. Dabija, A., (Director de proiect), et al., 2004-2006, Cercetări privind identificarea, monitorizarea și valorificarea optimă a produselor secundare din industria berii, Beneficiar CNCISI (Cod 1006), Valoare 60000 lei, aprox. 13000 EURO – Grant			20	2	
4. Dabija, A. (Director de proiect), et al., 2002-2004, Cercetări privind optimizarea calităților biotehnologice ale drojdiei Saccharomyces cerevisiae, Contract nr.101, Beneficiar CNCISI (Cod 858), Valoare 100000 lei, aprox. 21900 EURO – Grant			0	0	
5. Dabija, A., 2001 – Cercetări privind stabilirea diagramei optime de malifiacare în scopul obținerii unui malt cu calitate biotehnologică superioară , Contract nr.3557, Beneficiar S.C. MARTENS S.A. Galați			2 * ani de desfășurare		
2.4.2.2. naționale			4	2	
I. 2016-2018. Contract PN-III-P2-2.1-BG-2016-0136, Valorificarea superioara a subproduselor din vinifcatie in crearea de noi produse de panificatie imbunatatite nutritional, finantat de către UEFISCDI – membru					

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2. 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 - membru	4	2	
3. Cercetător gr.II, în proiectul "Analiza interrelației dintre microbiota intestinală și gazdă cu aplicații în prevenția și controlul diabetului de tip 2", Acronim: microDIAB", Director de proiect Mihai Covașă, Beneficiar: Universitatea „Ștefan cel Mare” din Suceava, POC 1.1.4-E: Proiecte CD pentru atragerea de personal cu competențe avansate din străinătate	1	0,5	
4. Topliceanu, L., Dabija, A., et al., 2007, Mediul și deseurile – dezvoltarea durabilă și deseurile, Contract nr. 31376, Beneficiar Primăria Bacău	0	0	
5. Dan, V., Dabija, A., Bahrim, G., Nicolau, A., 1998, Optimizarea procesului de înmulțire al drojiei Saccharomyces cerevisiae cu activitate maltazică superioară, Contract nr. 29, Beneficiar C.N.C.S.U. – Grant	0	0	
6. Dan, V., Dabija, A., et al., 1996, Cercetări în scopul îmbunătățirii calităților biotehnologice ale drojiei comprimate , Contract nr.	0	0	
86. Beneficiar S.C. „Bere Lichior Mărgineni” S.A. Bacău			
TOTAL A21		74,00	
TOTAL A2		2168,82	
	10/hr. autori al articolului citat * nr. de citări	Nr. autori	Nr. citări
Articol citat: Codină, G. G., Ropciuc, S., Dabija, A., 2019, Optimization of calcium–magnesium–inulin formulation on wheat flour dough rheological properties, Journal of Food Process Engineering, 42(6), e13219	6,666666667	3	2
1. I. A. Neri-Numa, H. S. Arruda, M. V. Geraldi, M. R. Maróstica Junior and G. M. Pastore, Natural prebiotic carbohydrates, carotenoids and flavonoids as ingredients in food systems, Current Opinion in Food Science, 10.1016/j.cofs.2020.03.004, 2020			
2. Gomez-Betancur, A.M. et al Effect of fat substitution using long-chain inulin and fortification with microencapsulated calcium in the rheological and sensory properties of yogurt mousse. Journal of Food Process Engineering, e13433, 2020			
Articol citat: Codină, G.G., Dabija, A., Oroian, M., 2019, Prediction of pasting properties of dough from mixolab measurements using artificial neuronal networks, Foods, 8(10), 447	3,333333333	3	1
1. Bánfalvi, Á., Némethi, R., Bagdi, A., Gergely, S., Rakszegi, M., Bedő, Z., ... & Tómosközi, S., A novel approach to the characterisation of old wheat (Triticum aestivum L.) varieties by complex rheological analysis. Journal of the Science of Food and Agriculture, 2020			
Articol citat: 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, 43(6), e13857	2,5	4	1
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1. Karahan, L. E., et al. Kinoaamini sit ürünlerinde kullanımı. Harran Üniversitesi Mühendislik Dergisi, 4(2), 7-15, 2019				
Articol citat: Dabija, A., Sion, I., 2012, Aspects concerning coagulation enzymes and different inducing parameters for milk curdling process, Journal of Faculty of Food Engineering, Ștefan cel Mare University Suceava, Volume XI, Issue 4, 87-92, ISSN 2068-6609	2,5	2		1
1. Grek, O., Pshenychna, T., Tynchuk, A., Savchenko, O., & Ochukov, O. Research of quality indicators in protein-blueberry concentrates. Potravinarstvo Slovak Journal of Food Sciences, 14, 156-163, 2020				
Articol citat: Constantinescu, G., Dabija, A., Buculei, A., Rebeciuc, I., Evaluation of cereal cultivar impact on bread quality, 2011, Journal of Agroalimentary Processes and Technologies, 17(4), 473-476				
1. Lauková, M., Karovičová, J., Kohajdová, Z., & Minarovitová, L. Thermo-mechanical properties of dough enriched with wheat bran from different wheat variety. Potravinarstvo, 12(1), 2018	5	4		4
2. Linina, A., Ruza, A., Kunkulberga, D., & Rakeceva, T. (2014, May). The influence of environmental conditions on winter wheat wholemeal protein content and rheological properties. In FoodBalt Conference Proceedings, Jelgava, Latvia (pp. 66-71), 2014				
3. Linina, A., Kunkulberga, D., & Ruza, A. (2014, August). Influence of Nitrogen Fertiliser on Winter Wheat Wholemeal Rheological Properties. In Proceedings of the Latvian Academy of Sciences, Section B. Natural, Exact, and Applied Sciences. (Vol. 68, No. 3-4, pp. 158-165). Sciendo, 2014				

246

4. Lirina, A., Ruza, A., Influence of nitrogen fertilizer on winter wheat grain gluten and quality, Conference: Ražas svėtki „Vėcauce – 2015”, 50-53					
Articol citat: Constantinescu, G., Dabija, A., Buculei, A., Rebenciuc, I., 2011, Evaluation of wheat quality using modern methods, 2011, Journal of Agroalimentary Processes and Technologies 17(4), 469-472, ISSN 1453-1399		1,25	4	1	
1. Iqbal, Z. (2016). Solvent retention capacities of wheat varieties in relation to cookie baking quality, Annals. Food Science and Technology, 17(1), 155-164, 2016					
Articol citat: Mironcusa, S., Iuga, M., Zaharia, D., Dabija, A., Mironcusa, C., 2017, Influence of particle sizes and addition level of grape seeds pn wheat flour dough rheological properties, lucrare prezentată la 17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology, Conference Proceedings, 17 (63), 265-272		1	5	1	
1. Iuga, M., & Mironcusa, S., Grape seeds effect on refined wheat flour dough rheology: optimal amount and particle size. Ukrainian Food Journal, 799 (2019)					
Articol citat: Dabija, A., Sion, I., Tita, M., Tita, O., 2007, Researches regarding antibiotics residuum presence in milk and milk products in conformity with European Legislation, Journal of Agroalimentary Processes and Technologies, Volume XIII, No. 1, 77-84, ISSN 1453-1399		1,25	4	1	
1. Seğmenoglu, M. S. Makrolit Grubu Bazi Antibiyotiklerin Sütte Varlığının Belirlenmesi. Adana Veteriner Kontrol Enstitüsü Müdürlüğü, 4, 9-13, 2014					
Articol citat: Dabija, A., Sion, I., 2005, Spent grains qualitative estimation – by-products of beer industry, Analele Universitatii de Stiinte Agricole si medicina Veterinara a Banatului „Scientific Researches. Agroalimentary Processes and Technologies”, vol. XI, nr.2, Editura Agropoint, Timisoara, 267-270, ISSN 1453-1399		5	2	2	
1. Omoba, O.S., et al.Optimisation of Plantain - Brewers' Spent Grain Biscuit Using Response Surface Methodology, Journal of Scientific Research & Reports 2(2), 665-681, 2013					
2. Abolins, A. & Palabinskis, J Research in brewer's spent grain drying process, Engineering for Rural Development, 230-235, 2015					
Articol citat: Dabija, A., Rusu, M., Buculei, A., Constantinescu, G., 2011, Evaluating antioxidant capacity and biologically active capacity from thyme, Annals Food Science and Technology Valahia University of Targoviste, vol.12, Issue 2, ISSN 2065-2828		3,75	4	3	
1. Tudor-Radu, M., et al., Determination of some bioactive compounds with antioxidant activity from tomatoes grown to INCDBH Stefanesti, Romania. Annals. Food Science and Technology 17 (2), 264-271, 2016					
TOTAL 32		59,42			
3.3 Prezentări invitate în plenul unor manifestări științifice naționale și internaționale și Profesor invitat	Punctaj unic pentru fiecare activitate	5			
"Materii prime inovative pentru industria de panificație, patiserie" prezentare la Simpozionul Anual al Asociației Specialiștilor din Morărit și Panificație din România, ediția a XXIV-a, "Tehnologii inovative în industria de morărit-panificație pentru o dezvoltare durabilă", 1-3 octombrie 2015, Baia Sprie Șuor		5			
"Aspecte referitoare la rolul drojziilor în industria fermentativă", prezentare la Simpozionul Anual al Asociației Specialiștilor din Morărit și Panificație din România, ediția a XXVII-a, "Rolul fermentației în fabricarea produselor tradiționale românești", 24-25 mai, 2018, Sibiu		5			
"Proiectarea nutrițională a produselor alimentare - o preocupare continuă a studenților din domeniul Ingineria Produselor Alimentare. Oportunități și beneficii pentru procesatorii din industria alimentară", prezentare la Conferința Nutriție. Nutrienți. Sănătate, organizată de Ro-aliment, 4 aprilie 2019, București		5			
"Trata grieten în industria de panificație, patiserie-cojeterie și paste făinoase" prezentare la Simpozionul Anual al Asociației Specialiștilor din Morărit și Panificație din România, ediția a XXVIII-a, "Ingrediente alimentare din perspectiva inițiativei europene FOOD 2030", 17-18 octombrie, 2019, Sinaia, organizat în cadrul manifestării științifice INGREDIENTS SHOW 2019, "Ingredientele viitorului - FOOD 2030, în contextul economiei circulare"		5			
TOTAL 33		20			
3.4. Membru în		10			
Membru în echipa editorială a revistei BDI „Annals. Food Science and Technology”, indexată: Index Copernicus International, CABI, DOAJ, Medical Journals Links, Chemical Abstracts Service (CAS). http://www.afst.valahia.ro/editorial-board		10			
Membru în comitetul științific de organizare a Troisième Colloque Franco-Roumain de Chimie Appliquée, 22-26 septembrie 2004, Slanic Moldova, Bacau		10			
Membru în comitetul științific de organizare al conferinței 4th International Conference on Food Security and Nutrition (ICFSN 2017), martie 2017, Praga, Republica Cehă		5			
Membru în comitetul științific de organizare al Simpozionului Anual al Asociației Specialiștilor din Morărit și Panificație din România, "Tradițiile de Paști în industria de morărit și panificație", Expo GastroPan, 4-5 aprilie 2014, Brașov		5			
Membru în comitetul științific de organizare al Simpozionului Anual al Asociației Specialiștilor din Morărit și Panificație din România, "Specialiștii și cercetătorii răspund cu soluții inovatoare noilor provocări și tendințe ale pieței", Expo Gastropan, 20 martie 2015, Târgu Mureș		5			
Membru în Comitetul Științific de organizare al Simpozionului Anual al Asociației Specialiștilor din Morărit și Panificație din România, ediția a XXIV-a, "Tehnologii inovative în industria de morărit-panificație pentru o dezvoltare durabilă", 1-3 octombrie 2015, Baia Sprie Șuor		5			

Dabija -

conecuve de redacție sau comitee științifice, organizator de manifestări științifice	Punctaj unic pentru fiecare activitate	Membri în comitetul științific al manifestării științifice INGREDIENTS SHOW 2019, "Ingredientele viitorului - FOOD 2030, în contextul economiei circulare", 17-18 octombrie 2019, Sinaia	5
		Organizator Masa rotundă "Orientări și tendințe în implementarea sistemului de management al calității", 5 martie 2011, Suceava	5
		Organizator Masa rotundă "Orientări și tendințe în implementarea sistemului de management al calității", 4 aprilie 2015, Suceava	5
		Organizator Masa rotundă "Orientări și tendințe în implementarea sistemului de management al calității", 1 aprilie 2016, Suceava	5
		Organizator Workshop "Profilul inginerului de industrie alimentară - între percepție și cerințe", 14 martie 2015	5
		Organizator Workshop "Profilul inginerului de industrie alimentară - între percepție și cerințe", 12 martie 2016	5
		Organizator Workshop "Profilul inginerului de industrie alimentară - între percepție și cerințe", 1 aprilie 2017	5
		Organizator Workshop "Profilul inginerului de industrie alimentară - între percepție și cerințe", 24 martie 2018	5
		Workshop "Profilul inginerului de industrie alimentară - între percepție și cerințe", 16 octombrie 2019	5
		Organizator al competiției studențești pentru crearea de produse alimentare inovative Ecotrophelia- faza națională, ediția 2013, Suceava	5
		Organizator al competiției studențești pentru crearea de produse alimentare inovative Ecotrophelia- faza națională, ediția 2017, Suceava	5
		Organizator Workshop "Corelarea ofertei educaționale a USV în vederea integrării studenților și absolvenților din domeniul IPA pe piața muncii", 25 octombrie 2017, Suceava	5
TOTAL 3.4			105
3.5. Recenzor pentru reviste și manifestări științifice naționale și internationale	(punctajul se acordă pentru fiecare revistă și manifestare științifică o singură dată/an, indiferent de numărul recenzilor	1. Recenzor Journal Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry - 2017	10
		2. Recenzor Journal Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry - 2018	10
		3. Recenzor Journal Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry - 2019	10
		4. Recenzor Journal Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry - 2020	10
		5. Recenzor of Annals Agricultural Science - 2020	10
		6. Recenzor Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca - 2017	10
		7. Recenzor 2018 5th International Conference on Food Security and Nutrition (ICFSN 2018) - 2018	10
		Recenzor Journal of Engineering Studies and Research - 2014	5
		Recenzor Journal of Engineering Studies and Research - 2015	5
		Recenzor Journal of Engineering Studies and Research - 2016	5
		Recenzor International Journal of Life Science and Engineering - 2015	5
		Recenzor International Journal of Life Science and Engineering - 2016	5
		Recenzor International Journal of Life Science and Engineering - 2017	5
		Recenzor Food and Environment Safety Journal - 2013	5
		Recenzor Food and Environment Safety Journal - 2014	5
		Recenzor International Journal of Food Research - 2018	5
		Recenzor American Journal of Nutrition and Food Science 2015	5
		Recenzor Journal of Microbiology, Biotechnology and Food Sciences - 2018	5
		Recenzor Journal of Agricultural Science and Engineering (JASE)	5
		Recenzor International Food Research Journal - 2016	5
		Recenzor International Food Research Journal - 2017	5
TOTAL 3.5			140
3.6.1. Referent în comitii de doctorat	Nr. comitii doctorat	Naționale	
		1. Andronic Diana Delia (Decizia nr.1308/21.06.2007), 2. Rusu Micsanica (Decizia nr.2347/16.11.2010), 3. Ketney Otto (Decizia nr. 1119/20.09.2010), 4. Mihaila Liviu George (Decizia nr.166/4.11.2011), 5. Noje Alexandra (Decizia nr.164 / 03.11.2011), 6. Mester Mihaela (Decizie nr.137/11.10.2010, 7. Mutu Dan Constantin (Decizia nr.90/9.12.2013, 8. Dan Alina Florentina (Decizia nr. 91/9.12.2013)	40
		CNCSIS	
		PN-III-P1.1.1-PRECIS-2019-39831. Articolul: 1. Codină, G.G., Dabija, A., Oroian, M. (2019). Prediction of pasting properties of dough from microlab measurements using artificial neuronal networks. Foods, 8(10), 447	10
		Internationale	

Dabija -

3.6.2. Premii	The prize of excellence: I.Sion, A. Dabija, M.Tijia, O. Sion for the paper <i>HACCP implementation in collecting points for raw milk in Bacau county</i> presented at the 1st International Conference- Systems for Health and Work Security-Young Workers "Start Safe" (SHWS 06)		10
	Best Paper Award On Food Properties Prediction, Modeling and Control track: A. Dabija, M.A. Oroian, A.M. Sidor, S. Mironessa for paper entitled " <i>Study on the influence of fermentation temperature and the amount of starter culture on yogurt quality</i> " presented at the 3rd International Conference on Food Properties (ICFP2018), Sharjah, UAE		10
Naționale			
Premiu la concursul cu tema "Rolul fermentației în fabricarea produselor tradiționale românești organizat în cadrul Simpozionului Anual al ASMP din România pentru lucrarea: Dabija, A., Codimă, G.G., Rebenciuc, L. <i>Rolul drojdiilor în industria fermentativă</i> , 24-25 mai, Sibiu			5
TOTAL 36			75
3.7. Membru în academii, organizații, asociații profesionale de prestigiu, naționale și internaționale, apartenență la organizații din domeniul educației și cercetării	3.7.3. Conducere în asociații profesionale naționale		10
	Membru în Consiliul de Conducere al Asociației Specialiștilor din Morărit și Panificație din România (ASMP) din anul 2014		
	3.7.4. Membru în asociații profesionale naționale		2
	Membru în Asociația Specialiștilor din Morărit și Panificație din România (ASMP) din anul 2002		
	Membru în SETEC – AGIR din anul 2009		2
	Membru în Asociația Specialiștilor de Industrie Alimentară din România, din învățământ, cercetare și producție (ASIAR) din anul 2009		2
	Societatea de Chimie din România (2003-2009)		2
TOTAL 37	Membru în Asociația Alimentarist		2
	3.7.5. Consilii și organizații în domeniul educației și cercetării		10
	Evaluator ARACIS în domeniul Ingineria Produselor Alimentare -http://pfe.aracis.ro/inscriere/registru/lista_c_d/13/57/		
TOTAL 43			30
TOTAL GENERAL (A1+A2+A3)			608,8
			5326,62

.Note:

(1) Factorul de impact al revistei menționat pe site-ul WOS (Web of Science) în anul în care a fost publicat articolul; pentru articolele în Proceedings WOS (Web of Science – THOMSON REUTERS) și pentru brevetele indexate WOS-Derwent factorul de impact considerat va fi egal cu 0.

(2) La articolele ISI și BDI în extenso pentru autor principal/prim autor/corespondent/coordonator (ultim autor), punctajul rezultat din calcul se multiplică cu coeficientul 2. Se admit maxim 2 articole în același (ultim autor) se referă doar la conducătorul de doctorat. Pentru Profesor/CSI I lucrări ISI pot fi echivalate cu 2 brevete indexate WOS-Derwent/soiuri, iar pentru conferențiar/CSI II, o lucrare ISI poate fi echivalată cu un brevet indexat WOS-Derwent/soi, doar pentru dacă cel

care candidează este prim autor.

(3) pentru contractele de consultanță trebuie să existe dovada încasării sumei menționate în contabilitatea instituției beneficiare.

(4) bazele de date internaționale (BDI) luate în considerare pentru articolele publicate în reviste și în volumele unor manifestări științifice, cu excepția articolelor publicate în reviste/proceedings cotate ISI, sunt cele recunoscute (nelimitativ): Scopus, IEEE Xplore, Science Direct, Elsevier, Wiley, ACM, DBLP, Springerlink, Engineering Village, Cabi, Emerald, CSA, Compendex, INSPEC, Thomson Reuters Master, Journal List, DOAJ, AGRICOLA.

$$2. Formă: A = \sum_{i=1}^3 A_i = \sum_{i=1}^3 k_{1p} + \sum_{p=1}^7 k_{2p} + \sum_{p=1}^7 k_{3p} = A1 + A2 + A3$$

(C) Autoritățile sunt evaluate

unde: kpi - indice specific domeniului (i = 1, 2 și 3) și tipului (p) de activitate (conform tabelului 1). Notă: Indicatorul se referă la întreaga activitate a candidatului cu precizări distincte pentru Criteriul 2.1.

3. Condiții minime (A1 i = 1, 2 și 3)

Nr. crt.	Domeniul de activitate	Condiții Profesor universitar / Abilitare		Aprecieri îndeplinire standarde	
		Punctaj minim	Punctaj realizat	DA	NU
1.	Activitatea didactică / profesională (A1)	100	549	DA	

2.	Activitatea de cercetare (A2)	260	2168,82	DA	
3.	Recunoaștere și impactul activității (A3)	60	608,8	DA	
TOTAL		420	3326,62		

10.06.2020

Semnătură
Adriana DABUJA

