

## Listă lucrări științifice

### 1. Lista celor mai relevante lucrări (maxim 10)

1. Oroian, M., Pădureț, S., Amariei, S., and Gutt, G., (2016), *Chemical composition and temperature influence on honey texture properties*. Journal of Food Science and Technology, 53(1), 431-440. DOI: 10.1007/s13197-015-1958-1 (F.I.=1.241, SRI=1)  
<http://link.springer.com/article/10.1007/s13197-015-1958-1>
2. Pădureț, S., Amariei, S., and Gutt, G., Piscuc, B., (2016), *The evaluation of dandelion (taraxacum officinale) properties as a valuable food ingredient*. Romanian Biotechnological Letters, 21(3), 11569. (FI= 0.404, SRI= 0.146)  
<http://www.rombio.eu/rbl3vol21/16.%20Sergiu%20Paduret.pdf>
3. Pădureț, S., Oroian, M., Gutt, G., and Amariei, S., (2017), *Evaluation of strawberry texture in close relation with their anisotropy*. International Journal of Food Properties, VOL. 20, NO. 2, 247-259. DOI:10.1080/10942912.2016.1155054. (F.I.=1.586, SRI=0.651)  
<http://www.tandfonline.com/doi/full/10.1080/10942912.2016.1155054>
4. Amariei, S., Norocel, L., Pădureț, S., & Gutt, G.(2018) *Effect of grape seed flour on the quality of summer salami*. Journal of Food Processing and Preservation. Volume: 42 Issue: 5 Article Number: e13601 , pp.1-8. <https://onlinelibrary.wiley.com/doi/abs/10.1111/jfpp.13601>
5. Oroian, M., Paduret, S., and Ropciuc, S. (2018) *Honey adulteration detection: voltammetric e-tongue vs. official methods for physico-chemical parameter determination*. Journal of the Science of Food and Agriculture. Volume: 98 Issue: 11 Pages: 4304-4311  
<https://onlinelibrary.wiley.com/doi/pdf/10.1002/jsfa.8956>
6. Pădureț, S., *Influence of maturity stages and variety on viscoelastic properties and mechanical toughness of strawberries*, Ukrainian Food Journal. 2019. Volume 8. Issue 4 pp 733-744 (DOI: 10.24263/2304-974X-2019-8-4-5).  
<https://nuft.edu.ua/doi/doc/ufj/2019/4/5.pdf>
7. Pădureț, S., Zimbru, R. O., & Amariei, S. (2020). *Texture and rheological evaluation of aerated confectionery*. Ovidius University Annals of Chemistry, 31(1), 60-65.  
<https://content.sciendo.com/view/journals/auoc/31/1/article-p60.xml>
8. Paduret, S., & Norocel, L. *Physico-Chemical and Sensorial Properties of a New Beverages Obtained from Wild Mountain Cranberry (Vaccinium Vitis-Idaea)*, Revista de Chimie, 71 (4), 2020, 171-179.  
<https://www.revistadechimie.ro/pdf/18%20PADURET4%202020.pdf>

### 2. Teza de doctorat

Cercetări și contribuții la corelarea și armonizarea încercărilor mecanice privind textura alimentelor cu încercările mecanice ale materialelor, coord. prof univ. dr. ing. Gheorghe Gutt, Universitatea "Ștefan cel Mare" din Suceava.

<http://exlibris.usv.ro:8991/F/B7EF93A82V45MEA25RSQV7J5RY18A1QTX32YE4VE3PP1MHSNGF-41377?func=full-set-set&set number=015157&set entry=000001&format=999>

29.12.2020

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### 3. Brevete de invenție

1. Amariei, S., Gutt, G., Oroian, M., Sănduleac, E., **Pădureț, S.**, (2015), Device for determining anisotropy of food products - RO130707 (B1) — 2019-06-28. <http://pub.osim.ro/publication-server/pdf-document?PN=RO130707%20RO%20130707&iDocId=12153&iepatch=.pdf>
2. Amariei, S., Gutt, G., Oroian, M., Sănduleac, E., **Pădureț, S.**, (2015), Device with advanced temperature control for textural characterization of food, RO130133 (B1) — 2020-01-30. [https://ro.espacenet.com/publicationDetails/originalDocument?FT=D&date=20200130&DB=&locale=ro\\_RO&CC=RO&NR=130133B1&KC=B1&ND=4](https://ro.espacenet.com/publicationDetails/originalDocument?FT=D&date=20200130&DB=&locale=ro_RO&CC=RO&NR=130133B1&KC=B1&ND=4)

### 4. Cărți și capitole în cărți

1. **Pădureț S**, Norocel L, Amariei S, Gutt G, Evaluarea caracteristicilor de textură a produselor și materiilor prime alimentare, Editura Performantica, Iași 2017. [http://exlibris.usv.ro:8991/F/P7RAK8GXQKI8NIB8L6PLKBFDB14EV7XFXDYD8K89JTDEPAUR3G-46921?func=full-set-set&set\\_number=009683&set\\_entry=000002&format=999](http://exlibris.usv.ro:8991/F/P7RAK8GXQKI8NIB8L6PLKBFDB14EV7XFXDYD8K89JTDEPAUR3G-46921?func=full-set-set&set_number=009683&set_entry=000002&format=999)
2. **Pădureț S**, Textura produselor alimentare, Editura Performantica, Iași 2018 [http://exlibris.usv.ro:8991/F/P7RAK8GXQKI8NIB8L6PLKBFDB14EV7XFXDYD8K89JTDEPAUR3G-46662?func=full-set-set&set\\_number=009681&set\\_entry=000006&format=999](http://exlibris.usv.ro:8991/F/P7RAK8GXQKI8NIB8L6PLKBFDB14EV7XFXDYD8K89JTDEPAUR3G-46662?func=full-set-set&set_number=009681&set_entry=000006&format=999)

### 5. Articole/studii in extenso, publicate în reviste din fluxul științific internațional principal

1. Oroian, M., Paduret, S., Amariei, S., & Gutt, G. (2016). Chemical composition and temperature influence on honey texture properties. Journal of food science and technology, 53(1), 431-440. <http://link.springer.com/article/10.1007/s13197-015-1958-1>
2. Paduret, S., Amariei, S., Gutt, G., & Piscuc, B. (2016). The Evaluation of Dandelion (Taraxacum officinale) Properties as a Valuable Food Ingredient. ROMANIAN BIOTECHNOLOGICAL LETTERS, 21(3), 11569-11575. <https://www.rombio.eu/rbl3vol21/16.%20Sergiu%20Paduret.pdf>
3. **Pădureț, S.**, Oroian, M., Gutt, G., & Amariei, S. (2017). Evaluation of strawberry texture in close relation with their anisotropy. International Journal of Food Properties, 20(2), 247-259. <http://www.tandfonline.com/doi/abs/10.1080/10942912.2016.1155054>
4. Oroian, M., Ropciuc, S., **Paduret, S.**, & Sanduleac, E. T. (2017) Authentication of Romanian honeys based on physicochemical properties, texture and chemometric. Journal of Food Science and Technology, 1-11. <https://link.springer.com/article/10.1007/s13197-017-2893-0>
5. Oroian, M., Ropciuc, S., **Paduret, S.**, (2018) Honey adulteration detection using Raman spectroscopy, Food Analytical Methods, Volume 11, Issue 4, pp 959-968. <https://link.springer.com/content/pdf/10.1007%2Fs12161-017-1072-2.pdf>
6. Oroian, M., Ropciuc, S., Buculei, A., **Paduret, S.**, Todosi, E., 2016, Phenolic Profile of Honeydew Honeys from the North-East Part of Romania, Bulletin of University of

- Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology 73.2 (2016): 105-110. <http://journals.usamvcluj.ro/index.php/fst/article/view/12316/pdf>
7. Oroian, M., **Paduret, S.**, and Ropciuc, S. (2018) Honey adulteration detection: voltammetric e-tongue vs. official methods for physico-chemical parameter determination. Journal of the Science of Food and Agriculture. Volume: 98 Issue: 11 Pages: 4304-4311. <https://onlinelibrary.wiley.com/doi/pdf/10.1002/jsfa.8956>
  8. Oroian, M., Ropciuc, S., **Paduret, S.**, Todosi, E., (2018) Rheological analysis of honeydew honey adulterated with glucose, fructose, inverted sugar, hydrolysed inulin syrup and malt wort, LWT - Food Science and Technology, Volume 95, September 2018, Pages 1–8. <https://www.sciencedirect.com/science/article/pii/S0023643818303797>
  9. Amariei, S., Norocel, L., **Pădureț, S.**, & Gutt, G.(2018) Effect of grape seed flour on the quality of summer salami. Journal of Food Processing and Preservation. Volume: 42 Issue: 5 Article Number: e13601 , pp.1-8. <https://onlinelibrary.wiley.com/doi/abs/10.1111/jfpp.13601>
  10. Oroian, M., Ropciuc, S., & **Paduret, S.** (2018). Honey authentication using rheological and physicochemical properties. Journal of food science and technology, 1-8. <https://link.springer.com/article/10.1007/s13197-018-3415-4>
  11. **Pădureț, S.**, Influence of maturity stages and variety on viscoelastic properties and mechanical toughness of strawberries, Ukrainian Food Journal. 2019. Volume 8. Issue 4 pp 733-744 (DOI: 10.24263/2304-974X-2019-8-4-5). <https://nuft.edu.ua/doi/doc/ufj/2019/4/5.pdf>
  12. **Pădureț, S.**, Zimbru, R. O., & Amariei, S. (2020). Texture and rheological evaluation of aerated confectionery. Ovidius University Annals of Chemistry, 31(1), 60-65. <https://content.sciendo.com/view/journals/auoc/31/1/article-p60.xml>
  13. Zimbru, R. O., **Pădureț, S.**, & Amariei, S. (2020). Effect of aeration on physicochemical, color and texture characteristics of confectionery foams. Ukrainian Food Journal, 9(1), 99-110. <https://nuft.edu.ua/doi/doc/ufj/2020/1/9.pdf>
  14. Norocel, L., & **Pădureț, S.** (2020). Evaluation of birch sap (betula pendula) quality during storage. Scientific Study & Research. Chemistry & Chemical Engineering, Biotechnology, Food Industry, 21(2), 217-226. <https://search.proquest.com/openview/9edc6b27819433f7b13639b157bd0632/1?pq-origsite=gscholar&cbl=716381>
  15. **Paduret, S.**, & Norocel, L. Physico-Chemical and Sensorial Properties of a New Beverages Obtained from Wild Mountain Cranberry (Vaccinium Vitis-Idaea), Revista de Chimie, 71 (4), 2020, 171-179. <https://www.revistadechimie.ro/pdf/18%20PADURET4%2020.pdf>
  16. Gutt, G., **Pădureț, S.**, Amariei, S., and Plesca, M., (2014), *Physical and texture parameters used in the analysis of meat freshness*. Journal of Agroalimentary Processes and Technologies, 20(3), 257-262. [http://www.journal-of-agroalimentary.ro/admin/articole/1814L40\\_Vol\\_20\(3\)\\_2014\\_257\\_262.pdf](http://www.journal-of-agroalimentary.ro/admin/articole/1814L40_Vol_20(3)_2014_257_262.pdf)
  17. Gutt, G., **Pădureț, S.**, Amariei, S., Chelaru, M., (2014), *Chopped meat freshness assessment by texture profile analysis*, Lucrări Științifice - Seria Zootehnie, University of Agricultural Sciences and Veterinary Medicine Iasi, vol. 61, 87-91. [http://www.uaiasi.ro/revista\\_zoo/ro/documente/Pdf\\_Vol\\_61/Gh\\_Gutt.pdf](http://www.uaiasi.ro/revista_zoo/ro/documente/Pdf_Vol_61/Gh_Gutt.pdf)
  18. Oroian, M., **Pădureț, S.**, Gutt, G., (2014), *Influence of citrus fibre addition on textural and rheological properties of yogurt*, Food and Environment Safety, Volume XIII, Issue 4, 335-341. <http://www.fia.usv.ro/fiajournal/index.html>

19. **Pădureț, S., & Gutt, G.,** (2015), *The use of texture destructive methods to assess the state of pork freshness.* Food and Environment Safety, Volume XIV, Issue 2, pag. 190 – 195. <http://www.fia.usv.ro/fiajournal/index.html>
20. **Pădureț, S., & Gutt, G.,** (2015), Study regarding the measurement of carrots anisotropy, Annals of the University of Craiova, Biology, Horticulture, Food produce processing technology, Environmental engineering, Vol. XX ( LVI ), 257-262. [http://cis01.central.ucv.ro/analele\\_universitatii/horticultura/](http://cis01.central.ucv.ro/analele_universitatii/horticultura/)
21. Oroian, M., Todosi Sănduleac, E., and **Pădureț, S.,** (2016), Physico-chemical and textural properties of honeys from north east part of Romania. Food and Environment Safety, Volume XV, Issue 3, 234 - 239. <http://fia-old.usv.ro/fiajournal/index.php/FENS/article/view/229/227>
22. Ropciuc, S., Oroian, M., **Pădureț, S., & Buculei, A.** (2017). Honeydew honey adulteration: e-tongue and physico-chemical analyses. Food and Environment Safety Journal, 16(2). <http://fia-old.usv.ro/fiajournal/index.php/FENS/article/view/496>
23. **Pădureț, S.,** Evaluation of bioactive compounds and minerals from leaves, stems and roots of burdock (*Arctium lappa L.*), Journal of Agroalimentary Processes and Technologies, 2019, 25 (3), 137-142 . [https://www.journal-of-agroalimentary.ro/admin/articole/41482XL23\\_S\\_Paduret\\_2019\\_25\(3\)\\_137-142.pdf](https://www.journal-of-agroalimentary.ro/admin/articole/41482XL23_S_Paduret_2019_25(3)_137-142.pdf)
24. Zimbru, R. O., **Pădureț, S., & Amariei, S.** (2020). Aerated confectionery: physico-chemical and textural evaluation. Food and Environment Safety Journal, Volume XIX, Issue 2 –2020, pag. 122 -130. <http://fia-old.usv.ro/fiajournal/index.php/FENS/article/view/717/645>
25. Zimbru, R. O., **Pădureț, S., & Amariei, S.** (2020). Physicochemical and color evaluation of confectionery mousses. Food and Environment Safety Journal, Volume XIX, Issue 3 –2020, pag. 228-236. <http://fia-old.usv.ro/fiajournal/index.php/FENS/article/view/732/659>

## 6. Lucrări științifice prezentate la conferințe internaționale

1. **Pădureț, S. & Gutt, G.** (2015). *Freshness assessment of raw pork meat by creep tests,* International Conference for students “Student in Bucovina” May, 7 th -9 th, 2015. [http://www.fia.usv.ro/avizier/stud\\_bucovina\\_2015/](http://www.fia.usv.ro/avizier/stud_bucovina_2015/)
2. **Pădureț, S. & Gutt, G.** (2015). *Study regarding the Measurement of Carrots Anisotropy,* International Conference „Sustainable Development in Agriculture and Horticulture- Third edition” Craiova, 12-13 November 2015. <http://www.agro-craiova.ro/international-symposium-on-sustainable-development-in-agriculture-and-horticulture-2015-2/>
3. **Pădureț, S.** (2016). Study regarding the anisotropy influence on food texture measurement, International Conference for students “Student in Bucovina” November, 10th - 11th, 2016, Suceava, Romania. [http://www.fia.usv.ro/www/pagini/stud\\_bucovina\\_2016/program.pdf](http://www.fia.usv.ro/www/pagini/stud_bucovina_2016/program.pdf)
4. **Paduret S, Norocel L, Zimbru R** (2019). The influence of anisotropy on the measurement of food texture properties, 85 Anniversary International scientific conference of young scientist and students "Youth scientific achievements to the 21st century nutrition problem solution" April 11-12, 2019. NUFT, Kyiv. <http://conferencenuft.ho.ua/Books%20of%20abstracts/2019/Part%202.pdf>