

UNIVERSITATEA "DUNĂREA DE JOS" DIN GALAȚI
Facultatea Transfrontalieră
Departamentul Științele Vieții
Concurs pentru ocuparea postului de Conferențiar, poz.15
Disciplinele postului: Analize senzoriale, Controlul sanitar-veterinar, Tehnologia malțului și a berii
Domeniul postului: Ingineria Produselor Alimentare
Publicat în Monitorul Oficial nr.395 din data de 28.11.2024.

**FIȘA DE VERIFICARE
A ÎNDEPLINIRII STANDARDELOR MINIMALE
pentru ocupare posturi didactice și de cercetare**

I. DATE DESPRE CANDIDAT

NUME: **HORINCAR** PRENUME: **GEORGIANA**

Catedra/Departamentul **ȘTIINȚELE VIEȚII** Poziția în Statul de funcțiuni **15**

Facultatea **TRANSFRONTALIERĂ**

II. DATE PRIVIND ÎNDEPLINIREA CONDIȚIILOR DE CONCURS

1. DOCTORAT

Doctor in domeniul Inginerie Industrială, Confirmat prin O.M. 3250/20.02.2013

2. Îndeplinirea condițiilor privind ocuparea funcțiilor didactice și de cercetare vacante, prevăzute la cap.III (art.13-21) din Metodologia privind ocuparea posturilor didactice și de cercetare a Universității "Dunărea de Jos" din Galați :

(1) Diplomă de Licență in domeniul postului – **Criteriu îndeplinit** –

(2) Diplomă de Doctor in domeniul postului – **Criteriu îndeplinit** –

(3) Îndeplinirea standardelor minime naționale de ocupare a posturilor didactice, specifice funcției de conferențiar universitar, stabilite de CNATDCU prin Ordinul MENCs 6129/2016 (*Anexa nr. 14 - Comisia Ingineria resurselor vegetale și animale*), – **Criteriu Îndeplinit**

Nr. crt.	Domeniul activităților	Condiții minime Conferențiar universitar	Punctaj realizat	Gradul de îndeplinire a condițiilor minime (%)
1.	Activitatea didactică / profesională (A1)	50	80,15	160,3%
2.	Activitatea de cercetare (A2)	130	653,63	502,79%
3.	Recunoașterea și impactul activității (A3)	40	1035,09	2587,72%
Indicator de merit (A)		220	1768,87	804,03%

(4) Alte criterii stabilite de facultate – **Criteriu Îndeplinit.**

Semnătura 

UNIVERSITATEA "DUNĂREA DE JOS" DIN GALAȚI
 Facultatea Știința și Ingineria Alimentelor
 Departamentul S.A.I.A.B.A.

FIȘA DE VERIFICARE A ÎNDEPLINIRII STANDARDELOR MINIMALE

Conform Ordinului MENCS 6129/2016
 publicat în Monitorul Oficial al României, Partea I, nr. 123/15.02.2017
 (Anexa nr. 14 - Comisia Ingineria resurselor vegetale și animale)

DATE DESPRE CANDIDAT

NUME **Horincar** (n. Parfene) PRENUME **Georgiana**

CNP: 2850812170079

Postul pentru care candidează: **Conferențiar, Poziția 15**

II. DATE PRIVIND ÎNDEPLINIREA CONDIȚIILOR

1. DOCTORAT

Doctor în **Inginerie Industrială, Confirmat prin O.M. 3250/20.02.2013**

2. Îndeplinirea condițiilor minime, conform Ordinului Ministrului MENCS nr. 6129/20.12.2016 privind aprobarea standardelor minime necesare și obligatorii pentru conferirea titlurilor didactice din învățământul superior și a gradelor profesionale de cercetare-dezvoltare.

1. STUDII UNIVERSITARE ȘI POSTUNIVERSITARE

Nr. crt.	Instituția de învățământ superior și facultatea absolvită	Domeniul	Perioada	Titlul acordat / Diploma obținută
1.	Licență: Universitatea Dunărea de Jos, Galați/Facultatea Știința și Ingineria Alimentelor/Controlul și Expertiza Produselor Alimentare	Inginerie Alimentară	2004-2009	Licențiat în Inginerie Alimentară Diploma Seria H Nr 0021544/2010
2	Doctorat: Universitatea „Dunărea de Jos” din Galați /POSDRU/88/1.5/S/61445 Id proiect: 61445, acronim EFICIENT	Inginerie Industrială	2009-2012	Doctor în inginerie, OMECTS Nr. 3250 din 20.02.2013
3	Program postuniversitar de formare Institutului Tehnic Superior, Lisabona, Portugalia, Programul Erasmus + „International Staff Week”	Didactic-cercetare	2023	Certificat de participare 16.06.2023
4	Program de formare S.C. Training Teaching Center, București, Specializarea Perfecționare, Ocupația Formator	Didactic	2022	Certificat de absolvire, Seria N nr. 0184414/ 21.04.2022
5	Program postuniversitar de formare și dezvoltare profesională Universitatea Dunărea de Jos Galați, Departamentul de Formare continuă și Transfer Tehnologic (DFTT), Antreprenariat Tehnologic	Didactic - cercetare	2021	Adeverința de absolvire Nr. 2547/23.11.2021
6	Curs de formare continuă Limba engleză- nivel de competență lingvistică B2, Formă de învățământ cu frecvență	Didactic	2019	Adeverință 12/13.01.2020

2. REALIZĂRI PROFESIONAL-ȘTIINȚIFICE

A1. ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ

RESTRICȚII CONFERENȚIAR	Criteriu îndeplinit
<i>Minimum o carte / capitol ca prim autor</i>	75,65
Punctaj minim pentru (A1) - 50 de puncte	80,15

Domeniul activităților	Activitatea didactică și profesională (A1)
Tipul activităților	1.1 Cărți și capitole de cărți de specialitate
Categorii	1.1.1 Cărți cu ISBN/capitole ca autor
Subcategoria	1.1.1.1 Internaționale
Indicator <i>nr. pag. / (2 x nr. autori)</i>	Rezultate și livrabile
27/(2x3)=4,5	Leontina Gurgu, Georgiana Horincar , Gabriela Bahrim, Chapter 8. The Effects of Fatty Acid Derivates from Corn and Coconut Oils on Microbial Physiology, „Corn and Coconut Oil: Antioxidant Properties, Uses and Health Benefits”, Editor Constantin Apetrei, Ed. Nova Science Publishers, 2015, 240 pp./27, ISBN: 978-1-63483-420-9. https://novapublishers.com/shop/corn-and-coconut-oil-antioxidant-properties-uses-and-health-benefits/
Subcategoria	1.1.1.2 Naționale
Indicator <i>nr. pag. / (5 x nr. autori)</i>	Rezultate și livrabile
202/(5x1)=40,4	1. Georgiana Horincar , Bioconservanți din grăsimi vegetale, Colecția Științe Inginerești, Editura Alma Mater, Bacău, 2024, 202pag., ISBN 978-606-527-714-4. https://editura-almamater.ub.ro/wp-content/uploads/2024/04/Horincar-Bioconservanti-din-grasimi-vegetale-Cuprins.pdf
Categoria	1.2 Suport didactic
Subcategoria	1.2.2 Îndrumare de laborator/aplicații
150/(8x1)=18,75	Georgiana Horincar , Controlul sanitar-veterinar al produselor alimentare, Îndrumar de laborator, Colecția Științe Inginerești, Editura Alma Mater, Bacău, 2024, 150 pag., ISBN 978-606-527-718-2. https://editura-almamater.ub.ro/wp-content/uploads/2024/06/Horincar-Controlul-sanitar-veterinar-Cuprins.pdf
132/(8x1)=16,5	Georgiana Horincar , Tehnologia vinului, Îndrumar de laborator, Colecția Științe Inginerești, Editura Alma Mater, Bacău, 2024, 132 pag. ISBN 978-606-527-721-2. https://editura-almamater.ub.ro/wp-content/uploads/2024/07/Horincar-Tehnologia-vinului.-Indrumar-de-laborator-Cuprins.pdf
	TOTAL A1= 80,15

A2. ACTIVITATEA DE CERCETARE

RESTRIȚII CONFERENȚIAR	Criteriu îndeplinit
Minimum 5 articole din care minimum 3 în reviste cotate ISI; la 3 dintre lucrări (din care 1 ISI cotate) să fie autor principal / corespondent / coordonator (ultim autor - doar dacă este conducător de doctorat). Cel puțin două lucrări să fie publicate după ultima promovare sau în ultimii 5 ani	486,63
Minimum 10 articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale (BDI)	59
Director / responsabil granturi / proiecte câștigat prin competiție, inclusiv proiecte de cercetare / consultanță (valoare de minimum 10.000 Euro echivalenți) - minimum 1	27
Punctaj minim pentru (A2) - 130 de puncte	653,63

Domeniul activităților	Activitatea de cercetare (A2)
Tipul activităților	2.1 Articole în extenso în reviste cotate Thomson-Reuters și în volume proceedings indexate Thomson-Reuters (Pentru autor principal / prim autor / autor corespondent, punctajul rezultat din calcul se multiplică cu coeficient 2. Se admit maximum 2 articole în același volum / ediție.)
Indicator (35+20 x factor impact)/nr. de autori	Rezultate și livrabile
(35+20x2,1) /7=11	1.Serea, D., Constantin, O. E., Horincar, G. , Stănciuc, N., Aprodu, I., Bahrim, G. E., & Răpeanu, G. (2023). Optimization of Extraction Parameters of Anthocyanin Compounds and Antioxidant Properties from Red Grape (Băbească Neagră) Peels. <i>Inventions</i> , 8(2), 59. (IF 2.1) (Q2) https://doi.org/10.3390/inventions8020059
(35+20x3)/7=13,57	2.Ifrim, G. A., Titica, M., Horincar, G. , Antache, A., Baicu, L., Barbu, M., & Guzmán, J. L. (2022). Model Based Optimal Control of the Photosynthetic Growth of Microalgae in a Batch Photobioreactor. <i>Energies</i> , 15(18), 6535. (IF 3.0) (Q2) https://doi.org/10.3390/en15186535
(35+20x3,9)/8=14,12	3.Serea, D., Horincar, G. , Constantin, O. E., Aprodu, I., Stănciuc, N., Bahrim, G. E., Stanciu.S. & Rapeanu, G. (2022). Value-Added White Beer: Influence of Red Grape Skin Extract on the Chemical Composition, Sensory and Antioxidant Properties. <i>Sustainability</i> , 14(15), 9040. (IF 3.9) (Q2) https://doi.org/10.3390/su14159040
(35+20x7)/9=19,44	4.Stoica, F., Condurache, N. N., Horincar, G. , Constantin, O. E., Turturică, M., Stănciuc, N., Aprodu, I., Croitoru, C. & Răpeanu, G. (2022). Value-Added Crackers Enriched with Red Onion Skin Anthocyanins Entrapped in Different Combinations of Wall Materials. <i>Antioxidants</i> , 11(6), 1048. (IF 7.0) (Q1) https://doi.org/10.3390/antiox11061048
(35+20x3,5)/7=15	5. Lazăr, S., Constantin, O. E., Horincar, G. , Andronoiu, D. G., Stănciuc, N., Muresan, C., Răpeanu, G. (2022). Beetroot By-Product as a Functional Ingredient for Obtaining Value-Added Mayonnaise. <i>Processes</i> , 10(2), 227. (IF 3.5) (Q2) https://doi.org/10.3390/pr10020227
35/5=7	6. Ifrim, G., Horincar, G. , Condrachi, L., Titica, M., & Guzman, J. L. (2022). Fictitious Reference Iterative Tuning Control of the pH in a Photobioreactor. In 2022 26th International Conference on System Theory, Control and Computing (ICSTCC) (pp. 519-523). IEEE. (ISI Proceedings). https://ieeexplore.ieee.org/document/9931867

35/4= 8,75	7. Ifrim, G., Barbu, M., Horincar, G. , Titica, M. (2021, October). Data-driven multivariable control of a microalgae growth process. In <i>2021 25th International Conference on System Theory, Control and Computing (ICSTCC)</i> (pp. 321-326). IEEE. (ISI Proceedings). https://ieeexplore.ieee.org/document/9607111
(35+20x2,67)/5=17,68	8. Banu, I., Patraşcu, L., Vasilean, I., Horincar, G. , Aprodu, I. (2020). Impact of germination and fermentation on rheological and thermo-mechanical properties of wheat and triticale flours. <i>Applied Sciences</i> , 10(21), 7635, (IF 2,67) (Q2). https://doi.org/10.3390/app10217635
(35+20x4,14)/9=13,08	9. Botezatu, A. V., Horincar, G. , Ghinea, I. O., Furdui, B., Bahrim, G. E., Barbu, V., Bălănescu, F., Favier, L., Dinica, R. M. (2020). Whole-Cells of <i>Yarrowia lipolyti</i> ca Applied in "One Pot" Indolizine Biosynthesis. <i>Catalysts</i> , 10(6), 629. (IF 4,14) (Q2) https://doi.org/10.3390/catal10060629
(35+20x6,31)/7=23,02 Prim autor 23,02x2=46,05	10. Horincar, G. , Enachi, E., Barbu, V., Andronoiu, D. G., Râpeanu, G., Stănciuc, N., & Aprodu, I. (2020). Value-Added Pastry Cream Enriched with Microencapsulated Bioactive Compounds from Eggplant (<i>Solanum melongena</i> L.) Peel. <i>Antioxidants</i> , 9(4), 351. (IF 6.31) (Q1) https://doi.org/10.3390/antiox9040351
(35+20x4,41)/5=24,64 Prim autor 24,64x2=49,28	11. Horincar, G. , Enachi, E., Bolea, C., Râpeanu, G., & Aprodu, I. (2020). Value-Added Lager Beer Enriched with Eggplant (<i>Solanum melongena</i> L.) Peel Extract. <i>Molecules</i> , 25(3), 731. (IF 4.41) (Q2) https://doi.org/10.3390/molecules25030731
(35+20x2,19)/8=9,85	12. Gheonea, I., Aprodu, I., Enachi, E., Horincar, G. , Bolea, C. A., Bahrim, G. E., Răpeanu, G., Stănciuc, N. (2020). Investigations on thermostability of carotenoids from tomato peels in oils using a kinetic approach. <i>Journal of Food Processing and Preservation</i> , 44(1), e14303. (IF 2.19) (Q3) https://www.researchgate.net/publication/337162421_Investigations_on_thermostability_of_carotenoids_from_tomato_peels_in_oils_using_a_kinetic_approach
(35+20x3,35)/11=9,27	13. Condurache, N. N., Aprodu, I., Crăciunescu, O., Tatia, R., Horincar, G. , Barbu, V., Enachi, E., Bahrim, G.E., Râpeanu, G., Oancea, A., & Stănciuc, N. (2019). Probing the Functionality of Bioactives from Eggplant Peel Extracts Through Extraction and Microencapsulation in Different Polymers and Whey Protein Hydrolysates. <i>Food and Bioprocess Technology</i> , 12(8), 1316-1329. (IF 3.35) (Q1) https://link.springer.com/article/10.1007/s11947-019-02302-1
(35+20x4,47)/4 =31.1	14. Aprodu, I., Horincar, G. , Andronoiu, D. G., & Banu, I. (2019). Technological performance of various flours obtained through multigrain milling. <i>Innovative Food Science & Emerging Technologies</i> , 55, 27-34. (IF 4.47) (Q1) https://doi.org/10.1016/j.ifset.2019.05.011
(35+20x3,26)/5 =20,04	15. Tăbăcaru, A., Dedi Botezatu, A. V., Horincar, G. , Furdui, B., & Dinică, R. M. (2019). Green Accelerated Synthesis, Antimicrobial Activity and Seed Germination Test of Quaternary Ammonium Salts of 1, 2-bis (4-pyridyl) ethane. <i>Molecules</i> , 24(13), 2424. (IF 3.26) (Q2) https://doi.org/10.3390/molecules24132424
(35+20x3,23)/6 =16,6 Prim autor 16,6x2=33,2	16. Horincar, G. , Aprodu, I., Barbu, V., Râpeanu, G., Bahrim, G. E., & Stănciuc, N. (2019). Interactions of flavonoids from yellow onion skins with whey proteins: Mechanisms of binding and microencapsulation with different combinations of polymers. <i>Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy</i> , 215, 158-167. (IF 3.23) (Q1) https://doi.org/10.1016/j.saa.2019.02.100

(35+20x0,37)/4 =10,6 Prim Autor 10,6x2=21,2	17. Horincar, G., Enachi, E., Stănciuc, N., & Râpeanu, G. (2019). Extraction and characterization of bioactive compounds from eggplant peel using ultrasound–assisted extraction. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 43(1), 40-53, (IF 0.37).
(35+20x0,37)/4 =10,6	18. Horincar, V. B., Popa, A. M., Horincar, G., & Bahrim, G. (2017). Submerged cultivation of <i>Fomes fomentarius</i> mushroom and increase of biomass yield by statistical design of experiments and mathematical modeling, Romanian Biotechnological Letters, 22 (6),13076-13085. (IF 0,37) (Q3) https://web.archive.org/web/20180410062754id_/http://www.rombio.eu/docs/Horincar%20VB%20et%20al.pdf
(35+20x3,12)/4 =24,35 Prim Autor 24,35x2=48,7	19. Horincar, G., Horincar,V.B., Gottardi, D., Bahrim G. (2017). Tailoring the potential of <i>Yarrowia lipolytica</i> for bioconversion of raw palm fat for antimicrobials production, LWT - Food Science and Technology, 80, 335 - 340, (IF 3.12) (Q1) https://doi.org/10.1016/j.lwt.2017.02.026
(35+20x1)/6 =9,16	20. Teboukeu, G.B., Parfene, G. H., Constantin, O. E., Kemtsop, M. P., Womeni, H. M., & Râpeanu, G. (2022). Oxidative stability of cottonseed oil enriched with Cameroonian plant leaves extracts. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 46(1), 21-31. (IF 1) (Q4) https://doi.org/10.35219/foodtechnology.2022.1.02 https://www.researchgate.net/publication/362957111_Oxidative_stability_of_cottonseed_oil_enriched_with_Cameroonian_plant_leaves_extract
(35+20x3,06)/10 =9,62	21. Croitoru, C., Muresan, C., Turturica, M., Stanciuc, N., Andronoiu, D. G., Dumitrascu, L., Barbu, V., Enachi, E., Horincar, G., Râpeanu, G. (2018). Improvement of Quality Properties and ShelfLife Stability of New Formulated Muffins Based on Black Rice, Molecules, 23 (11), 3047, ISSN: 1420-3049, (IF: 3.06) (Q2) https://doi.org/10.3390/molecules23113047
(35+20x2,41)/5 =16,64	22. Furdui, B., Parfene, G., Dinica, R., Ghinea, I.O., Bahrim G. (2014). Demeunynck, M., Synthesis and In Vitro Antimicrobial Evaluation of New N-Heterocyclic Diquaternary Pyridinium Compounds, Molecules, 19, (IF 2,41) (Q2) https://doi.org/10.3390/molecules190811572
(35+20x2,55)/7 =12,28	23. Horincar, V.B., Parfene, G., Tyagi, A.K., Gottardi, D., Dinică, R., Guerzoni, M.E., Bahrim, G. (2014). Extraction and characterization of volatile compounds and fatty acids from red and green macroalgae from the Romanian Black Sea in order to obtain valuable bioadditives and biopreservatives. J. Appl. Phycol., 26:551–559 IF (2,55) (Q2) https://link.springer.com/article/10.1007/s10811-013-0053-0
(35+20x3,25)/5 =20 Prim autor 20x2=40	24. Parfene, G., Horincar, V., Tyagi, A.K., Malik, A., Bahrim, G. (2013). Production of medium chain saturated fatty acids with enhanced antimicrobial activity from crude coconut fat by solid state cultivation of <i>Yarrowia lipolytica</i> , Food Chemistry, 136:1345–1349 (IF 3.25) (Q1) https://doi.org/10.1016/j.foodchem.2012.09.057
Subtotal = 486,63	
Tipul activităților	2.2. Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale (Pentru autor principal / prim autor / autor corespondent, punctajul rezultat din calcul se multiplică cu coeficient 2. Se admit maximum 2 articole în același volum / ediție.)
Indicator 15 / nr. autori	Rezultate și livrabile

15/4=3,75	<p>1.Horincar V.B, Popa A., Parfene G., Bahrim G. (2015). Evaluation of some biotechnological parameters influencing the <i>Pleurotus ostreatus</i> biomass production by submerged cultivation, <i>Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology</i>, 39(2), 55-63. https://www.researchgate.net/publication/298842399_Evaluation_of_some_biotechnological_parameters_influencing_the_Pleurotus_ostreatus_biomass_production_by_submerged_cultivation</p>
15/4=3,75	<p>2.Horincar V.B., Popa A., Parfene G., Balaes T. (2014). Study of preliminary biotechnology conditions for <i>Pleurotus ostreatus</i> cultivation on submerged system. <i>Innovative Romanian Food Biotechnology</i>, vol. 15, issue of November. http://www.bioaliment.ugal.ro/revista/15/Paper%2015.7.pdf</p>
15/3=5 Prim-Autor 5x2=10	<p>3. Parfene, G., V. B. Horincar, G. Bahrim, (2012). Preliminary study regarding to use of some <i>Yarrowia lipolytica</i> strains for solid state hydrolysis of crude coconut fat. <i>Scientific Study & Research:Chemistry & Chemical Engineering, Biotechnology, Food Industry</i>, 13(2), 187 – 192. https://www.researchgate.net/publication/286105503_Preliminary_study_regarding_the_use_of_some_Yarrowia_lipolytica_strains_for_solid_state_hydrolysis_of_crude_coconut_fat</p>
15/3=5	<p>4.Horincar, V. B., Parfene, G., & Bahrim, G. (2011). Antioxidant Activity of Romanian Marine Algae Extracts. <i>Annals of the University Dunarea de Jos of Galati: Fascicle II, Mathematics, Physics, Theoretical Mechanics</i>, 34(2). https://eds.p.ebscohost.com/abstract?site=eds&scope=site&jrnl=20672071&AN=85275249&h=1ASwQ1QDeeqwWsdzxcH9HWIG6dp0wgQj6VG6Y5NTuRVDM5Drc5ob4m4hrqNVWffY2P%2bBRQrIEGwhCQiqur5zw%3d%3d&crI=c&resultLocal=ErrCrlNoResults&resultNs=Ehost&crihashurl=login.aspx%3fdirect%3dtrue%26profile%3dehost%26scope%3dsite%26authtype%3dcrawler%26jrnl%3d20672071%26AN%3d85275249</p>
15/5=3 Prim autor 3x2=6	<p>5. Parfene, G., Dima, S., Horincar, V., Dinica, R., & Bahrim, G. (2010). Approaches for the development of new food biopreservatives obtained by self-microemulsifying formulation of raw coconut fat and lipase. <i>Bulletin of the University of Agricultural Sciences & Veterinary Medicine Cluj-Napoca. Agriculture</i>, 67(2). https://journals.usamvcluj.ro/index.php/agriculture/article/view/5148</p>
15/5=3	<p>6. Nechita, P., Bobu, E., Parfene, G., Dinica, R.M., Balan T. (2015). Antimicrobial coatings based on chitosan derivates and quaternary ammonium salts for packaging paper applications, <i>Cellulose Chem. Technol.</i>, 49 (7-8), 625-632. https://www.cellulosechemtechnol.ro/pdf/CCT7-8(2015)/p.625-632.pdf</p>
15/2=7,5 Prim autor 7.5x2=15	<p>7. Horincar, G., Bahrim, G. (2017). The antimicrobial properties of enzymatic hydrolysates of goat milk fat, <i>The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology</i> 41(1), 30-40. http://www.ann.ugal.ro/tpa/Anale%202017/03_Horincar%20and%20Bahrim.pdf</p>
15/3=5	<p>8. Horincar V.B., Parfene, G., Bahrim, G. (2011). Evaluation of bioactive compounds in extracts obtained from three Romanian marine algae species, <i>Romanian Biotechnological Letters</i>, Vol. 16, No.6, 71- 78. https://www.researchgate.net/publication/267561163_Evaluation_of_bioactive_compounds_inextracts_obtained_from_three_romanian_marine_algae_species</p>
15/6=2,5 Prim autor 2,5x2=5	<p>9. Parfene, G., Horincar, V.B., Bahrim, G., Vannini, L., Gottardi, D., Guerzoni, M.E. (2011). Lipolytic Activity of Lipases from Different Strains of <i>Yarrowia lipolytica</i> in Hydrolysed Vegetable Fats at Low Temperature and Water Activity, <i>Romanian Biotechnological Letters</i>, 16(6), 46 – 52. https://www.researchgate.net/publication/236331872_Lipolytic_activity_of_lipases_from_different_strains_of_Yarrowia_lipolytica_in_hydrolysed_vegetable_fats_at_low_temperature_and_water_activity</p>

15/6=2,5	10. Rapeanu, G., Parfene, G. , Horincar, V., Polcovnicu, C., Ionescu, L., Bahrim, G. (2008). Confirmation and identification of <i>Listeria</i> species from fresh lettuce, Romanian Biotechnological Letters,13, 6, 32 – 36. https://rombio.unibuc.ro/wp-content/uploads/2022/05/13-6-6-sup.pdf
Subtotal = 59	
Tipul activităților	2.3 Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soiuri, hibrido, rase, etc)
	2.3.2. Naționale
Indicator 30/nr autori	Rezultate și livrabile
30/6=5	1. Cerere de brevet: -“Biscuiți aglutenici pentru diabetici cu valoare adăugată obținută prin adaos de pieleță liofilizată de struguri roșii” Inventatori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Gabriela Elena Bahrim, Iuliana Aprodu, Nicoleta Stănciuc - Nr. A/00297 /02.06.2022, publicată în Buletinul Oficial de Proprietate Industrială, Oficiul de Stat pentru Invenții și Mărci, nr 12/2023, 29.12.2023.
30/5=6	2. Cerere de brevet: - „Alviță cu adaos de pudră din coji de sfeclă roșie- produs cu valoare adăugată și tehnologia de obținere” Inventatori: Silvia Lazăr (Mistrianu), Georgiana Horincar , Doina Georgeta Andronoiu, Nicoleta Stănciuc, Gabriela Râpeanu Nr.– A/00518/ 28.08.2022 publicată în Buletinul Oficial de Proprietate Industrială, Oficiul de Stat pentru Invenții și Mărci
30/6=5	3. Cerere de brevet: „Bere cu valoare adăugată obținută prin adaos de extract din pieleță de struguri roșii”- Inventatori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Iuliana Aprodu, Gabriela Elena Bahrim, Nicoleta Stănciuc Nr :A/00006/21.01.2022 publicată în Buletinul Oficial de Proprietate Industrială, Oficiul de Stat pentru Invenții și Mărci
30/6=5	4. Cerere de brevet: Maioneză cu adaos de pudră din coji de sfeclă roșie - produs cu valoare adăugată și tehnologia de obținere Inventatori: Lazăr (Mistrianu) Silvia, Râpeanu Gabriela, Horincar Georgiana , Andronoiu Doina Georgeta, Stănciuc Nicoleta, Constantin Oana Emilia, Nr.A00384/13.09.2021, publicată în Buletinul Oficial de Proprietate Industrială, Oficiul de Stat pentru Invenții și Mărci
Subtotal = 21	
Tipul activităților	2.4 Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minimum 10.000 euro echivalent)
Categoria	2.4.1. Director / responsabil
Subcategoria	2.4.1.2. Naționale
Indicator 10*ani desfășurare	Rezultate și livrabile
10*2=20	Grant intern de cercetare: “Valorificarea compușilor bioactivi din coaja vinetelor cu obținerea de produse cu valoare adăugată”, contract de finanțare nr G103/1.03.2018 <ul style="list-style-type: none"> ▪ Câștigat prin concurs ▪ Activitatea de cercetare: 1.03.2018 – 20.12.2020 Cuantum : 50 000 lei (echivalentul a 10 000 euro)
10*0,7=7	Grant intern de cercetare” “ Strategii inovative de valorificare a subproduselor agro-alimentare în produse cu valoare economică promovând principiile economiei circulare”, contract de finanțare nr. 14888/11.05.2022 <ul style="list-style-type: none"> ▪ Câștigat prin concurs ▪ Activitatea de cercetare: 11.05.2022 – 15.12.2022 Cuantum : 50 000 lei (echivalentul a 10 000 euro)
Subtotal = 27	

Categoria	2.4.2. Membru în echipă
Subcategoria	2.4.2.1 Internaționale
Indicator 4*ani desfășurare	Rezultate și livrabile
4*2=8	01.04.2022-01.11.2024 - KA220-VET-0043186 „Vers la transition agroecologique en viticulture- DEMAIN”, Director de proiect: Prof. dr. ing. Gabriela RÂPEANU (Formator)
4*1=4	2013 - 2014 - Capacități, PN II, Modul 3 – Cooperări bilaterale, Nr. 645/2013 „Impactul tratamentului termic asupra capacității antioxidante și a formării acrilamidei în produsele pe bază de fructe”; Director de proiect: Prof. dr. ing. Gabriela RÂPEANU
4*1=4	01.08.2012 - 30.11.2013 - Capacități, PN II, Modul 3 – ”Cooperări bilaterale, Nr. 531/2012 „Studiul in vitro al unor compuși cu activitate biologică din struguri roșii tradiționali din Slovenia și România”; Director de proiect: Prof. dr. ing. Gabriela Elena BAHIRM; Asistent de cercetare: dr. ing. Georgiana HORINCAR
4*1=4	2012 – 2013 - Capacități, PN II, Modul 3 – Cooperări bilaterale, Nr. 530/2012 ”Efectul tratamentului termic asupra compușilor biologic activi în diferite sucuri de fructe și gemuri din Slovenia și România”; Director de proiect: Prof. dr. ing. Gabriela RÂPEANU;
4*1=4	01.04.2011 -30.11.2012 - Capacități, PN II, Modul 3 – Cooperări bilaterale, Nr. 485 /2011 „Accesul la noi molecule bioactive prin dezvoltarea unor biocatalizatori originali pentru reacții tip „click- chemistry”, Director de proiect: Conf. dr. ing. Rodica Mihaela DINICĂ
Subtotal = 24	
Categoria	2.4.2. Membru în echipă
Subcategoria	2.4.1.2. Naționale
Indicator 2*ani desfășurare	Rezultate și livrabile
2*1=2	01.03.2021 - 31.12.2023 - PN-III-P4-ID-PCE-2020-1268; PCE 159/2021 „Concepte emergente noi pentru funcționalizarea alimentelor, prin tranziția de la probiotice la metabiotice, ca strategie de promovare a sănătății”; Director de proiect: Prof. dr. ing. Gabriela Elena BAHIRM;
2*1=2	23.09.2020-01.09.2021 - CT 756/2019 „Evaluarea și monitorizarea calității pâinii produse prin tehnologia “par baked and frozen”; Director proiect: Prof. dr. ing. Gabriela RÂPEANU
2*2=4	16.09.2020 - 01.09.2022 - TE 64/2020 „Modelarea și controlul mecanismelor de stres subletal la microalge în spiritul conceptului de biorafinărie”; Director proiect: Conf. dr. ing. George; Adrian IFRIM
2*3=6	18.04.2018 - 30.06.2021 - 10 PCCDI /2018 „Închiderea lanțurilor de valoare din bioeconomie prin obținerea de bioproduse inovative cerute de piața - PROS-PER”; Director proiect: Prof. dr. ing. Gabriela Elena BAHIRM
2*1=2	2021- 2022 „Creșterea accesului studenților universității la educație online, UNITEC”, Contract nr. 231/233t/06.08.2021, Cod SMIS 2014+ 145705, cofinanțat din Fondul European de Dezvoltare Regională prin Programul Operațional Competitivitate 2014-2020 (POC), Coordonator Universitatea „Dunărea de Jos” din Galați, Director de proiect: Prof. dr. ing. Silviu Stanciu
2*1=2	2018: PN-III-P3-3.1-PMRO-CN-2018-0189 11/02.07.2018 „Algoritmi de control avansat pentru procesul de creștere fotosintetică a microalgelor în fotobioreactor” Acronim ALGROW, Director de proiect: Conf. Dr ing. George Adrian IFRIM
2*2=4	14.10.2016 - 29.09.2018 - PN III-P2-BG2016 - 0143/2016 „Soluții pentru măcinașul cerealelor”; Director de proiect: Prof. dr. ing. Iuliana BANU; Partener 1 - Arcada S.R.L.
2*3=6	2013- 2016 - ID-PCE-2012-4-0509 „Utilizarea procedeelor termice și/sau atermice pentru creșterea funcționalității unor compuși biologice activi in fructe și produse pe bază de fructe (BIOSTAB)”; Director de proiect: Prof. dr. ing. Gabriela RÂPEANU
2*2=4	01.11.2014- 27.10.2016 - PN-II-ID-PCE-2011-3-0226 Nr. 308/2011 „Accesul la noi molecule bioactive prin dezvoltarea de biocatalizatori originali pentru reacții de tip „click chemistry” (CYBIOCAT), Director de proiect: Conf. dr. ing. Rodica Mihaela DINICĂ; Cercetător

2*2=4	19.10.2010-31.03.2012 - Capacități, PN II, Modul 3, nr. 448/2010 „Elaborarea unor formule și tehnologii de producere a unor alimente funcționale noi”; Director de proiect: Prof. dr. ing. Gabriela RÂPEANU;
Subtotal = 36	
	TOTAL A2= 653,63

A3. RECUNOAȘTEREA ȘI IMPACTUL ACTIVITĂȚII

RESTRICȚII CONFERENȚIAR	Criteriu îndeplinit
Punctaj minim pentru (A3) - 40 de puncte	1035,09

Domeniul activităților	Recunoașterea și impactul activității (A3)
Tipul activităților	3.1 Citări în reviste ISI
Indicator 10 / nr. autori x nr. citări	Rezultate și livrabile
10/7x2=2,85	<p>1. Serea, D., Constantin, O. E., Horincar, G., Stănciuc, N., Aprodu, I., Bahrim, G. E., & Râpeanu, G. (2023). Optimization of Extraction Parameters of Anthocyanin Compounds and Antioxidant Properties from Red Grape (Băbească Neagră) Peels. <i>Inventions</i>, 8(2), 59.</p> <p>Citat în:</p> <p>1. Mărtiri, I., Păcularu-Burada, B., & Stănciuc, N. (2024). Phytochemical Characterization and Antibacterial Activity of Albanian Juniperus communis and Juniperus oxycedrus Berries and Needle Leaves Extracts. <i>Antioxidants</i>, 13(3), 345. https://doi.org/10.3390/antiox13030345 https://www.webofscience.com/wos/woscc/full-record/WOS:001192085200001</p> <p>2. Constantin, O. E., Stoica, F., Rațu, R. N., Stănciuc, N., Bahrim, G. E., & Râpeanu, G. (2024). Bioactive Components, Applications, Extractions, and Health Benefits of Winery By-Products from a Circular Bioeconomy Perspective: A Review. <i>Antioxidants</i>, 13(1), 100. https://doi.org/10.3390/antiox13010100 https://www.webofscience.com/wos/woscc/full-record/WOS:001149075400001</p>
10/7x3=4,28	<p>2. Ifrim, G. A., Titica, M., Horincar, G., Antache, A., Baicu, L., Barbu, M., & Guzmán, J. L. (2022). Model based optimal control of the photosynthetic growth of microalgae in a batch photobioreactor. <i>Energies</i>, 15(18), 6535.</p> <p>Citat în:</p> <p>1. Martinez-Piazuelo, J., Ocampo-Martinez, C., Quijano, N., & Ingimundarson, A. (2023). Microalgae Production and Maintenance Optimization via Mixed-Integer Model Predictive Control. <i>IFAC-PapersOnLine</i>, 56(2), 11100-11105. https://doi.org/10.1016/j.ifacol.2023.10.819 https://www.webofscience.com/wos/woscc/full-record/WOS:001196708400568</p> <p>2. Razzak, S. A., Alam, M. S., Hossain, S. Z., & Rahman, S. M. (2024). Tree-based machine learning for predicting Neochloris oleoabundans biomass growth and biological nutrient removal from tertiary municipal wastewater. <i>Chemical Engineering Research and Design</i>, 210, 614-624. https://doi.org/10.1016/j.cherd.2024.09.004</p> <p>3. Sánchez-Contreras, M. I., Beltrán-Hernández, R. I., Lucho-Constantino, C. A., & López-Pérez, P. A. (2025) A kinetic dynamic model of a photobioreactor in batch operation for production as biofertilizer Modelo cinético dinámico de un fotobiorreactor en operación por lote para la producción de un biofertilizante.</p>

	<p>DOI10.24275/rmiq/Bio24366 https://www.webofscience.com/wos/woscc/full-record/WOS:001339142700001</p>
10/8x4=5	<p>3. Serea, D., Horincar, G., Constantin, O. E., Aprodu, I., Stănciuc, N., Bahrim, G. E., Stanciu, S. & Răpeanu, G. (2022). Value-Added White Beer: Influence of Red Grape Skin Extract on the Chemical Composition, Sensory and Antioxidant Properties. <i>Sustainability</i>, 14(15), 9040. Citat în: 1. Constantin, O. E., Stoica, F., Rațu, R. N., Stănciuc, N., Bahrim, G. E., & Răpeanu, G. (2024). Bioactive Components, Applications, Extractions, and Health Benefits of Winery By-Products from a Circular Bioeconomy Perspective: A Review. <i>Antioxidants</i>, 13(1), 100. https://doi.org/10.3390/antiox13010100 https://www.webofscience.com/wos/woscc/full-record/WOS:001149075400001 2. Milinčić, D. D., Salević Jelić, A. S., Lević, S. M., Stanislavljević, N. S., Milošević, T., Pavlović, V. B., ... & Pešić, M. B. (2024). Craft Beer Produced by Immobilized Yeast Cells with the Addition of Grape Pomace Seed Powder: Physico-Chemical Characterization and Antioxidant Properties. <i>Foods</i>, 13(17), 2801. https://doi.org/10.3390/foods13172801 3. Mohammadi, K., & Saris, P. E. J. (2023). Antibiofilm Effect of Curcumin on <i>Saccharomyces boulardii</i> during Beer Fermentation and Bottle Aging. <i>Biomolecules</i>, 13(9), 1367. https://doi.org/10.3390/biom13091367 https://www.webofscience.com/wos/woscc/full-record/WOS:001073362100001 4. Michalaki, A., Iliopoulou, E. N., Douvika, A., Nasopoulou, C., Skalkos, D., & Karantonis, H. C. (2022). Bioactivity of Grape Skin from Small-Berry Muscat and Augustiatis of Samos: A Circular Economy Perspective for Sustainability. <i>Sustainability</i>, 14(21), 14576. https://www.webofscience.com/wos/woscc/full-record/WOS:000883987400001</p>
10/9x10=11, 11	<p>4. Stoica, F., Condurache, N. N., Horincar, G., Constantin, O. E., Turturică, M., Stănciuc, N., Aprodu, I., Croitoru, C., & Răpeanu, G. (2022). Value-added crackers enriched with red onion skin anthocyanins entrapped in different combinations of wall materials. <i>Antioxidants</i>, 11(6), 1048. Citat în: 1. Boutaj, H. (2024). A Comprehensive Review of Moroccan Medicinal Plants for Diabetes Management. <i>Diseases</i>, 12(10), 246. https://doi.org/10.3390/diseases12100246 2. Widiyanto, R., & Puanggraphant, S. (2024). Encapsulation of Betacyanin Extract from Red Dragon Fruit Peel with Maltodextrin and Inulin: Storage Stability and Simulated Gastrointestinal Digestion. <i>Food Bioscience</i>, 104566. https://doi.org/10.1016/j.fbio.2024.104566 3. Ahmad, N., Lesa, K. N., Ujjantari, N. S. O., Sudarmanto, A., Fakhrudin, N., & Ikawati, Z. (2024). Development of White Cabbage, Coffee, and Red Onion Extracts as Natural Phosphodiesterase-4B (PDE4B) Inhibitors for Cognitive Dysfunction: In Vitro and In Silico Studies. <i>Advances in Pharmacological and Pharmaceutical Sciences</i>, 2024(1), 1230239. https://doi.org/10.1155/2024/1230239 https://www.webofscience.com/wos/woscc/full-record/WOS:001237021600001 4. Gómez-Gaete, C., Avendaño-Godoy, J., Escobar-Avello, D., Campos-Requena, V. H., Rogel-Castillo, C., Estevinho, L. M., ... & Calina, D. (2024). Revolutionizing fruit juice: Exploring encapsulation techniques for bioactive compounds and their impact on nutrition, flavour and shelf life. <i>Food Production, Processing and Nutrition</i>, 6(1), 8. (2024) 6:8 https://doi.org/10.1186/s43014023001909-9 https://www.webofscience.com/wos/woscc/full-record/WOS:001156283000001 5. Lipșa, F. D., Stoica, F., Rațu, R. N., Veleșcu, I. D., Cârlescu, P. M., Motrescu, I., ... & Răpeanu, G. (2024). Red Onion Peel Powder as a Functional Ingredient for Manufacturing Ricotta Cheese. <i>Foods</i>, 13(2), 182. https://doi.org/10.3390/foods13020182 https://www.webofscience.com/wos/woscc/full-record/WOS:001149430000001</p>

	<p>6. Khalil, R. K., Abdelrahim, D. S., & Khattab, S. A. (2024). Sustainable utilization of valorized agro-wastes for active and intelligent packaging of processed meats. <i>Food Hydrocolloids</i>, 150, 109660. https://doi.org/10.1016/j.foodhyd.2023.109660 https://www.webofscience.com/wos/woscc/full-record/WOS:001166180900001</p> <p>7. Vega, E. N., Ciudad-Mulero, M., Fernández-Ruiz, V., Barros, L., & Morales, P. (2023). Natural Sources of Food Colorants as Potential Substitutes for Artificial Additives. <i>Foods</i>, 12(22), 4102. https://doi.org/10.3390/foods12224102 https://www.webofscience.com/wos/woscc/full-record/WOS:001108153900001</p> <p>8. Stoica, F., Rațu, R. N., Veleșcu, I. D., Stănciuc, N., & Râpeanu, G. (2023). A comprehensive review on bioactive compounds, health benefits, and potential food applications of onion (<i>Allium cepa</i> L.) skin waste. <i>Trends in Food Science & Technology</i>, 104173. https://doi.org/10.1016/j.tifs.2023.104173 https://www.webofscience.com/wos/woscc/full-record/WOS:001086052500001</p> <p>9. Azarpazhooh, E., Sharayei, P., Rui, X., Gharibi-Tehrani, M., & Ramaswamy, H. S. (2022). Optimization of wall material of freeze-dried high-bioactive microcapsules with yellow onion rejects using simplex centroid mixture design approach based on whey protein isolate, pectin, and sodium caseinate as incorporated variables. <i>Molecules</i>, 27(23), 8509. https://doi.org/10.3390/molecules27238509 https://www.webofscience.com/wos/woscc/full-record/WOS:000896437300001</p> <p>10. Buljeta, I., Pichler, A., Šimunović, J., & Kopjar, M. (2022). Polysaccharides as carriers of polyphenols: Comparison of freeze-drying and spray-drying as encapsulation techniques. <i>Molecules</i>, 27(16), 5069. https://doi.org/10.3390/molecules27165069 https://www.webofscience.com/wos/woscc/full-record/WOS:000845339800001</p>
10/7x16=22, 85	<p>5. Lazăr, S., Constantin, O. E., Horincar, G., Andronoiu, D. G., Stănciuc, N., Muresan, C., & Râpeanu, G. (2022). Beetroot by-product as a functional ingredient for obtaining value-added mayonnaise. <i>Processes</i>, 10(2), 227.</p> <p>Citat în:</p> <p>1. Hennebelle, M., Villeneuve, P., Durand, E., Lecomte, J., Van Duynhoven, J., Meynier, A., ... & Berton-Carabin, C. (2024). Lipid oxidation in emulsions: New insights from the past two decades. <i>Progress in Lipid Research</i>, 101275. https://doi.org/10.1016/j.plipres.2024.101275 https://www.webofscience.com/wos/woscc/full-record/WOS:001180409300001</p> <p>2. Vieira, M. R., Simões, S., Carrera-Sánchez, C., & Raymundo, A. (2023). Development of a clean label mayonnaise using fruit flour. <i>Foods</i>, 12(11), 2111. https://doi.org/10.3390/foods12112111 https://www.webofscience.com/wos/woscc/full-record/WOS:001006424300001</p> <p>3. Włodarczyk, K., Tymczewska, A., Rabiej-Kozioł, D., & Szydłowska-Czerniak, A. (2023). Effect of black cumin cake extract, Octyl Caffeate, and active packaging on antioxidant properties of egg-free mayonnaise during storage. <i>Applied Sciences</i>, 13(10), 6245. https://doi.org/10.3390/app13106245 https://www.webofscience.com/wos/woscc/full-record/WOS:000995576800001</p> <p>4. Bautista Villarreal, M., Castillo Hernández, S. L. L., López Uriarte, S., & Barrón González, M. P. (2023). Encapsulation of <i>Lactiplantibacillus plantarum</i> and Beetroot Extract with Alginate and Effect of Capsules on Rheological Properties and Stability of an Oil-in-Water Emulsion Model Food. <i>Polish Journal of Food and Nutrition Sciences</i>, 73(3), 242-252. DOI: 10.31883/pjfn/169729 https://www.webofscience.com/wos/woscc/full-record/WOS:001081170400005</p> <p>5. Golubkina, N., Skrypnik, L., Logvinenko, L., Zayachkovsky, V., Smirnova, A., Krivenkov, L., ... & Caruso, G. (2023). The 'Edge Effect' Phenomenon in Plants: Morphological, Biochemical and Mineral Characteristics of Border Tissues. <i>Diversity</i>, 15(1), 123. https://doi.org/10.3390/d15010123 https://www.webofscience.com/wos/woscc/full-record/WOS:000914513800001</p>

	<p>6. Vaitkevičienė, N., Saponaitė, A., & Kulaitienė, J. (2022). Evaluation of proximate composition, mineral elements and bioactive compounds in skin and flesh of beetroot grown in Lithuania. <i>Agriculture</i>, 12(11), 1833. https://doi.org/10.3390/agriculture12111833 https://www.webofscience.com/wos/woscc/full-record/WOS:000880731100001</p> <p>7. Caliceti, C., Malaguti, M., Marracino, L., Barbalace, M. C., Rizzo, P., & Hrelia, S. (2022). Agri-food waste from apple, pear, and sugar beet as a source of protective bioactive molecules for endothelial dysfunction and its major complications. <i>Antioxidants</i>, 11(9), 1786. https://doi.org/10.3390/antiox11091786 https://www.webofscience.com/wos/woscc/full-record/WOS:000858527000001</p> <p>8. El-Beltagi, H. S., El-Mogy, M. M., Parmar, A., Mansour, A. T., Shalaby, T. A., & Ali, M. R. (2022). Phytochemical characterization and utilization of dried red beetroot (<i>Beta vulgaris</i>) peel extract in maintaining the quality of Nile Tilapia Fish Fillet. <i>Antioxidants</i>, 11(5), 906. https://doi.org/10.3390/antiox11050906 https://www.webofscience.com/wos/woscc/full-record/WOS:000801282100001</p> <p>9. Marković, J. M., Salević-Jelić, A. S., Milinčić, D. D., Gašić, U. M., Pavlović, V. B., Rabrenović, B. B., ... & Mihajlović, D. M. (2024). Encapsulated horseradish (<i>Armoracia rusticana</i> L.) root juice: Physicochemical characterization and the effects of its addition on the oxidative stability and quality of mayonnaise. <i>Journal of Food Engineering</i>, 112189. https://doi.org/10.1016/j.jfoodeng.2024.112189</p> <p>10. Bodoira, R. M., Rodríguez-Ruiz, A. C., Martínez, M. L., Velez, A. R., Ribotta, P. D., & Maestri, D. M. (2024). From by-product to natural antioxidant: Incorporation of peanut skin extract in mayonnaise and its effect on physico-chemical and sensory properties. <i>Food Bioscience</i>, 104680. https://doi.org/10.1016/j.fbio.2024.104680</p> <p>11. Umer, Z., Adris, A., Zahra, S. U., Tariq, M. R., Ali, S. W., Safdar, W., ... & Alahmadi, T. A. (2024). Exploring the influence of sweet potato powder on the physicochemical characteristics, oxidative potential and sensory perception of mayonnaise. <i>International Journal of Food Science & Technology</i>, 59(5), 3258-3270. https://doi.org/10.1111/ijfs.17072</p> <p>12. Teshome, E., Tekla, T. A., Urugo, M. M., Nandasiri, R., Gemedede, H. F., Rani, I., ... & Astatkie, T. (2024). Extraction methods, industrial uses, and nutritional benefits of vegetable byproducts. <i>International Journal of Vegetable Science</i>, 1-30. https://doi.org/10.1080/19315260.2024.2369892</p> <p>13. Evanuarini, H., & Nidhal, H. A. (2023). The Potential of Stevia Leaf Flour (<i>Stevia rebaudiana</i>) as a Natural Sweetener in Mayonnaise. <i>Food Science and Technology</i>, 11(3), 154-160. DOI: 10.13189/fst.2023.110303</p> <p>14. Nutrizio, M., Dukić, J., Sabljak, I., Samardžija, A., Fučkar, V. B., Djekić, I., & Jambrak, A. R. (2024). Upcycling of Food By-Products and Waste: Nonthermal Green Extractions and Life Cycle Assessment Approach. <i>Sustainability</i>, 16(21), 9143. https://doi.org/10.3390/su16219143</p> <p>15. Nessabian, M. S., Mansouripour, S., & Ramezan, Y. (2024). Sumac extract as a natural preservative in mayonnaise: Effects on lipid oxidation, microbial growth, physicochemical, rheological, and sensory characteristics. <i>Journal of Agriculture and Food Research</i>, 18, 101463. https://doi.org/10.1016/j.jafr.2024.101463</p> <p>16. Şen Arslan, H. (2024). Eco-friendly microwave-assisted extraction of fruit and vegetable peels demonstrates great biofunctional properties. <i>Food Science & Nutrition</i>. https://doi.org/10.1002/fsn3.4463 https://www.webofscience.com/wos/woscc/full-record/WOS:001310316300001</p>
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Subtotal = 614,13	
Tipul activităților	3.2 Citări în reviste BDI
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5/5*3=3	<p>7. Parfene, G., Horincar, V., Tyagi, A. K., Malik, A., & Bahrim, G. (2013). Production of medium chain saturated fatty acids with enhanced antimicrobial activity from crude coconut fat by solid state cultivation of <i>Yarrowia lipolytica</i>. <i>Food chemistry</i>, 136(3-4), 1345-1349.</p> <p>Citat în:</p> <p>1. Sani, M. S. A., Jamaludin, M. A., Al-Saari, N., Azid, A., & Azri, N. S. N. (2020). Halal antimicrobials in food: A review on prospects and challenges of antimicrobials from animal sources. <i>Journal of Halal Industry & Services</i>, 3(1).</p> <p>https://doi.org/10.36877/jhis.a0000113</p> <p>2. Ugochukwu, A. E., John, D. E., Amin, A. F., Chidi, E., Nwobodo, N. N., Ogbonna, O. R., ... & Nnamdi, E. I. (2018). Bacteriostatic and bactericidal effects of ethyl acetate root bark extract of <i>Terminalia avicennioides</i> on methicillin-resistant <i>Staphylococcus aureus</i>. <i>African Journal of Biochemistry Research</i>, 12, 45-54.</p> <p>https://doi.org/10.5897/AJBR2017.0981</p> <p>3. Nguyen, V. T., Le, T. D., Phan, H. N., & Tran, L. B. (2018). Isolating free fatty acids from virgin coconut oil using lipases from different sources. <i>Jurnal Teknologi</i>, 80(3).</p> <p>https://doi.org/10.11113/jt.v80.11582</p>
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5/6*2=1,66	<p>9. Parfene, G., Horincar, V. B., Bahrim, G., Vannini, L., Gottardi, D., & Guerzoni, M. E. (2011). Lipolytic activity of lipases from different strains of <i>Yarrowia lipolytica</i> in hydrolysed vegetable fats at low temperature and water activity. <i>Romanian Biotechnological Letters</i>, 16(6), 46-52.</p> <p>Citat în:</p> <p>1. Nerurkar, M., Manasi, J., & Ravindra, A. (2013). Use of sesame oil cake for lipase production from a newly marine isolated <i>Bacillus sonorensis</i>. <i>Innovative Romanian Food Biotechnology</i>, (13), 11-17.</p> <p>https://www.gup.ugal.ro/ugaljournals/index.php/IFRB/article/view/3481</p> <p>2. Gherghescu, O., CĂȘĂRICĂ, A., MOSCOVICI, M., BĂBEANU, N., & ISRAEL-ROMING, F. (2021). Microbial lipases: obtaining, purifying and characterization review. <i>Scientific Bulletin Series F. Biotechnologies</i>, 25(2).</p>

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5/2*2=5	<p>12. Horincar, G., & Bahrim, G. (2017). The antimicrobial properties of enzymatic hydrolysates of goat milk fat. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 41(1), 30-40.</p> <p>Citat în:</p> <p>1. Tasripin, D. S., Yuniarti, E., & Mutaqin, B. K. (2022). Isolation of indigenous microorganisms from the liquid produced by the bioprocess of corn straw as direct fed microbials. Biodiversitas Journal of Biological Diversity, 23(7). https://doi.org/10.13057/biodiv/d230718</p> <p>2. Chee, A. A., George, M., Alavi, M., & Wurms, K. (2018). Lipid-based bio-fungicides for control of powdery mildew in cucurbits. New Zealand Plant Protection, 71, 262-271. https://doi.org/10.30843/nzpp.2018.71.123</p>
5/4*1=1,25	<p>13. Horincar, V.B., Popa, A., Parfene. G., Balaș T.. (2014). Study of preliminary biotechnological conditions for Pleurotus ostreatus cultivation on submerged system. Innovative Romanian Food Biotechnology, (15), 58-62.</p> <p>Citat în:</p> <p>1. Bakratsas, G., Polydera, A., Nilson, O., Kossatz, L., Xiros, C., Katapodis, P., & Stamatis, H. (2023). Single-cell protein production by Pleurotus ostreatus in submerged fermentation. Sustainable Food Technology, 1(3), 377-389. DOI: 10.1039/D2FB00058J https://pubs.rsc.org/en/content/articlelanding/2023/fb/d2fb00058j</p>
5/9*2=1,11	<p>14. Stoica, F., Condurache, N. N., Horincar, G., Constantin, O. E., Turturică, M., Stănciuc, N., ... & Râpeanu, G. (2022). Value-added crackers enriched with red onion skin anthocyanins entrapped in different combinations of wall materials. Antioxidants, 11(6), 1048.</p> <p>Citat în:</p> <p>1. Enache, I. M., Lucescu Ciurlă, L., Stănciuc, N., Patraș, A., Vizireanu, C., & Irimia, L. M. (2024). A new natural food dye: microencapsulated Cornelian cherry bioactive compounds. https://doi.org/10.46909/alse-572133</p> <p>2. Raiya, R. J. (2023). Toxicity Test of Shallot Skin Extract (Allium ascalonicum) on Mortality of Leaf Roller Caterpillar (Spoladea recurvalis). Jurnal Penelitian Pendidikan IPA, 9(11), 9474-9480. DOI: 10.29303/jppipa.v9i11.4566</p>

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Subtotal = 33,96	
Tipul activităților	3.4. Membru în colective de redacție sau comitete științifice ale revistelor și manifestărilor științifice. Organizator de manifestări științifice
	Rezultate și livrabile
Categoria	3.4.3 Naționale și internaționale neindexate
Punctaj unic pentru fiecare activitate 5 puncte	Rezultate și livrabile
5	4th Edition of CSSD-UDJG, 2th and 3th of June 2016 (membru în comitetul de organizare)
5	5th Edition of CSSD-UDJG, 8th and 9th of June 2017 (membru în comitetul de organizare)
5	7th Edition of CSSD-UDJG, 13th and 14th of June 2019 (membru în comitetul de organizare)
5	10th Edition of CSSD-UDJG, 9th and 10th of June 2022 (membru în comitetul de organizare)
5	The 8th International Symposium Euroaliment 2017, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, September, 7-8, 2017, Galati, Romania (membru în comitetul de organizare)
5	The 9th International Symposium Euroaliment 2019, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, September, 2019, Galati, Romania (membru în comitetul de organizare)
5	Sesiunea de Comunicari Stiintifice Studentesti, 18- 19 mai 2017, From Farm to plate – Healthy for Sustainable Foods (membru în organizare)
5	Sesiunea de Comunicari Stiintifice Studentesti, Secțiunea nr. 1 - From Target Bioactives to Functional Foods, 26-27 mai 2021(membru în Secțiunea nr. 1 - From Target Bioactives to Functional Foods)
5	Sesiunea de comunicări științifice studentești 2024 (Secțiunea 3. Integrarea Inteligenței Artificiale în Managementul Calității Alimentelor și a Mediului)
Subtotal = 45	
Tipul activităților	3.5 Recenzor pentru reviste și manifestări științifice naționale și internaționale
Categoriile	3.5.1 ISI
Punctaj unic pentru fiecare activitate, o singură dată/an și pe revistă 10 puncte	Rezultate și livrabile
10	Mohamed, F. A., Idris, Y. M., Saad, M. A., & Babiker, E. E. (2023). Physiochemical and antioxidant properties of Fenugreek and Moringa Oleifera seed oils, a comparative study. Innovative Romanian Food Biotechnology, (24), 1-23.
10	Manuscript 8AUDJG23: Hasbullah, H., Faridah, D. N., Indrasti, D., Dewi, F. N. A., & Andarwulan, N. (2023). In vitro antioxidant and antidiabetic activity of mace from Myristica Fragrans houtt. The Annals of the University Dunărea de Jos of Galati. Fascicle VI-Food Technology, 47(1), 95-109.
10	Manuscript_8AUDJG24: Bioactive Compounds and Pharmacological properties of some date cultivars (<i>Pheonix Dactilyera</i> L.), The Annals of the University Dunărea de Jos of Galati. Fascicle VI-Food Technology
10	Manuscript_53AUDJG22: Multescu, M., Susman, I-E., 2022. Evaluation of Bioactive Compounds and the Total Antioxidant Capacity (Hydrophilic and Lipophilic System) in

	Romanian Berries, The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology
Subtotal =40	
Categorii	3.5.2 BDI
Punctaj unic pentru fiecare activitate, o singură dată/an și pe revistă 5 puncte	Rezultate și livrabile
5	Manuscript 10AUDJG16:Coolborn,A.F., Helen, L.A.I (2016) Physicochemical Analysis and Mineral Contents of Honey from Farmers in Western States of Nigeria - The Annals of the University Dunarea de Jos of Galati - Food Technology
5	Manuscript 40AUDJG17 Bora, F. D., Ciubucă, A., Enache, V., & Postolache, E. (2018). Research regarding the phenolic maturity of the red wine varieties in the Dealu Bujorului vineyard. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 42(1), 77-95.
5	Manuscript 41AUDJG17: Bora, F. D., Dina, I., Iliescu, M., Zaldea, G., & Guță, I. C. (2018). Quality evaluation of white and red wine varieties, from the main vineyards of Romania. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 42(1), 40-60.
5	Manuscript 38AUDJG19: Sadeghi, E., Mahtabani, A., & Karami, F. (2019). Considering the oxidative stability of cold-pressed sesame, sunflower, and olive oils under different storage conditions. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 43(2), 70-83.
5	Manuscript_28AUDJG20: Zidi, K., Kati, D. E., Benchikh, Y., Bey, M. B., Ouandjeli, D., & Yahiaoui, S. (2020). The use of modified atmosphere packaging as mean of bioactive compounds and antioxidant activities preservation of fresh figs (Ficus carica L.) from rare cultivars. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 44(1), 149-164.
5	Manuscript_67AUDJG20: Stoica, F., Rapeanu, G., Nistor, O.V., Enachi, E., Stanciuc, N., Muresan, C., Bahrim, G.E. 2020.ValORIZATION of red onion skins for recovery of bioactive compounds using conventional solvent extraction and microwavw assisted extraction, The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology
5	Manuscript103AUDJG21: Iosip, E., Bahrim, G. E., Stănciuc, N., Constantin, O. E., Croitoru, C., & Râpeanu, G. (2022). Improvement of the red wines quality by using yeast derivatives as an alternative to lees aging. The Annals of the University Dunarea de Jos of Galati. Fascicle VI-Food Technology, 46(1), 40-51.
Subtotal = 35	
Tipul activităților	3.6. Referent în comisii de doctorat
Categorii	3.6.2. Referent în comisii de doctorat naționale
Indicator 5xnr.comisi i	Rezultate și livrabile
5*1=5	Drd. Oncică I. Florina-Genica - Formă de finanțare: Buget - anul înmatriculării 2022/ II
5*1=5	Drd. Stoica V. Marius-Florin - Formă de finanțare: Buget - anul înmatriculării 2022/ II
Subtotal = 10	

Tipul activităților	3.7 Premii
Categorii	Premii internaționale
Indicator 10 puncte	Rezultate și livrabile
10	1. Medalie de aur obținută la International Innovation and Invention Show (Euro Politehnicus), 1st Edition, 22-24 noiembrie 2024, Universitatea Politehnică București, cu lucrarea „Biopreservatives extracted from Black Sea macroalgae”. Autori: Georgiana Horincar , Vicențiu Horincar, Gabriela Bahrim.
10	2. Medalie de aur obținută la salonul de carte, din cadrul „International Salon of Invention and Innovative Entrepreneurship”, Chișinău 16-17 mai 2024 , cu cartea „Bioconservanți din grăsimi vegetale”, Editura Alma Mater, Bacău, 2024; Autor: Georgiana Horincar .
10	3. Medalie de aur obținută în cadrul „International Salon of Invention and Innovative Entrepreneurship”, Chișinău 16-17 mai 2024 , cu lucrarea „Natural preservatives obtained by the biotransformation of lipids from plant sources”; Autor: Georgiana Horincar
10	4. Medalie de argint obținută în cadrul „International Salon of Invention and Innovative Entrepreneurship”, Chișinău 16-17 mai 2024 , cu lucrarea „Biopreservatives extracted from Black Sea macroalgae”; Autor: Georgiana Horincar
10	5. Medalie de aur obținută în cadrul „International Salon of Invention and Innovative Entrepreneurship”, Chisinau 12-13 octombrie 2023 ; cu lucrarea „Alvita with beetroot peel powder - value-added product and obtaining method”; Autori: Georgiana Horincar , Silvia Lazăr (Mistrieanu), Doina Georgeta Andronoiu, Nicoleta Stănciuc, Gabriela Râpeanu
10	6. Medalie de aur obținută în cadrul „International Salon of Invention and Innovative Entrepreneurship”, Chisinau 12-13 octombrie 2023 ; Value-added beer obtained by adding red grape peel extract; Autori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Iuliana Aprodu, Gabriela Elena Bahrim, Nicoleta Stănciuc
10	7. Medalie de aur obținută în cadrul „International Salon of Invention and Innovative Entrepreneurship”, Chisinau 12-13 octombrie 2023; cu lucrarea „Value-added gluten-free biscuits for diabetics, obtained by adding freeze-dried red grape peels”; Autori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Gabriela Elena Bahrim, Iuliana Aprodu, Nicoleta Stănciuc.
10	8. Medalia de aur obținută în cadrul Salonul Internațional al Cercetării Științifice, Inovării și Inventicii PRO INVENT, ediția a XX-a, 26-28 octombrie 2022 , Cluj-Napoca, cu lucrarea: „Biscuiți aglutenici pentru diabetici cu valoare adăugată obținuți prin adaos de pielită liofilizată de struguri roșii” - A/00297 /02.06.2022 (cerere de brevet), Autori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Gabriela Elena Bahrim, Iuliana Aprodu, Nicoleta Stănciuc,
10	9. Medalia de aur obținută în cadrul Salonul Internațional al Cercetării Științifice, Inovării și Inventicii PRO INVENT, ediția a XX-a, 26-28 octombrie 2022 , Cluj-Napoca, cu lucrarea „Alviță cu adaos de pudră din coji de sfeclă roșie- produs cu valoare adăugată și tehnologia de obținere” – A/00518/ 28.08.2022 (cerere de brevet), Autori: Georgiana Horincar , Silvia Lazăr (Mistrieanu), Doina Georgeta Andronoiu, Nicoleta Stănciuc, Gabriela Râpeanu;
10	10. Medalia de aur obținută în cadrul Salonul Internațional al Cercetării Științifice, Inovării și Inventicii PRO INVENT, ediția a XX-a, 26-28 octombrie 2022 , Cluj-Napoca, cu lucrarea „Bere cu valoare adăugată obținută prin adaos de extract din pielita de struguri roșii”- A/00006/21.01.2022 (cerere de brevet); Autori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Iuliana Aprodu, Gabriela Elena Bahrim, Nicoleta Stănciuc;;
10	11. Medalia de aur obținută la salonul „The 26th International Exhibition of Inventions “INVENTICA 2022” 22-24 iunie 2022 , Iași, România, cu lucrarea „Maioneză cu adaos de pudră din coji de sfeclă roșie - produs cu valoare adăugată și tehnologia de obținere” - A/00384/2.07.2021(cerere de brevet); Autori: Lazăr (Mistrieanu) Silvia, Râpeanu Gabriela, Horincar Georgiana , Andronoiu Doina Georgeta, Stănciuc Nicoleta, Constantin Oana Emilia.
10	12. Trofeul pentru cel mai Tânăr Inventator , în cadrul salonului „The 26th International Exhibition of Inventions “INVENTICA 2022”, 22-24 iunie 2022, Iasi, România.

10	13. Premiul „Andrei Ripianu” acordat acordata de Universitatea Tehnică din Cluj-Napoca în cadrul Salonul Internațional al Cercetării Științifice, Inovării și Inventicii PRO INVENT, ediția a XX-a, 26-28 octombrie 2022, Cluj-Napoca.
10	14. Premiul special acordat de Corneliugroup Research-Innovation la salonul International Innovation and Invetion Show (Euro Politehnicus), 1st Edition, 22-24 noiembrie 2024 , Universitatea Politehnică București, cu lucrarea „Biopreservatives extracted from Black Sea macroalgae”. Autori: Georgiana Horincar , Vicențiu Horincar, Gabriela Bahrim.
10	15. Premiul special acordat de Universitatea Politehnica Timișoara, în cadrul Salonul Internațional al Cercetării Științifice, Inovării și Inventicii PRO INVENT, ediția a XX-a, 26-28 octombrie 2022 , Cluj-Napoca, pentru lucrarea „Alviță cu adaos de pudră din coji de sfeclă roșie- produs cu valoare adăugată și tehnologia de obținere”; Autori: Georgiana Horincar , Silvia Lazăr (Mistrianu), Doina Georgeta Andronoiu, Nicoleta Stănciuc, Gabriela Râpeanu,.
10	16. Mențiune acordată de către OSIM Republica Moldova în cadrul Salonul Internațional al Cercetării Științifice, Inovării și Inventicii PRO INVENT, ediția a XX-a, 26-28 octombrie 2022, Cluj-Napoca, pentru lucrarea <i>Biscuiți aglutenici pentru diabetici cu valoare adaugată obținuți prin adaos de pielită liofilizată de struguri roșii</i> - A/00297 /02.06.2022 (cerere de brevet); Autori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Gabriela Elena Bahrim, Iuliana Aprodu, Nicoleta Stănciuc.
10	17. Medalie de argint acordata de Universitatea Tehnica a Moldovei, Republica Moldova, în cadrul Salonului International al Cercetarii Stiintifice, Inovarii si Inventicii Proinvent, 26-28 octombrie 2022, Cluj-Napoca; pentru lucrarea „Bere cu valoare adăugată obținută prin adaos de extract din pielita de struguri roșii”-A/00006/21.01.2022 (cerere de brevet); Autori: Daniela Serea, Georgiana Horincar , Gabriela Râpeanu, Iuliana Aprodu, Gabriela Elena Bahrim, Nicoleta Stănciuc.
10	18. Medalie de argint acordata de Universitatea Tehnica a Moldovei, Republica Moldova, in cadrul Salonului International al Cercetarii Stiintifice, Inovarii si Inventicii Proinvent, 26-28 octombrie 2022 , pentru lucrarea „Alviță cu adaos de pudră din coji de sfeclă roșie- produs cu valoare adăugată și tehnologia de obținere” – A/00518/ 28.08.2022 (cerere de brevet); Autori: Georgiana Horincar , Silvia Lazăr (Mistrianu), Doina Georgeta Andronoiu, Nicoleta Stănciuc, Gabriela Râpeanu.
Subtotal = 180	
Subcategorii	Premii naționale
Indicator 5 puncte	Rezultate și livrabile
5	1. Medalie de aur acordată de Forumului Inventatorilor din Romania, în cadrul Salonului Cercetării și Inovării UGAL INVENT 2019, 16-18 octombrie, Galați, pentru lucrarea „Auberbeer - a healthy beer inspired by nature”; Autori: Georgiana Horincar , Gabriela Râpeanu, Aprodu Iuliana.
5	2. Premiul de excelență acordat de Institutul National De Cercetare Dezvoltare Pentru Metale Neferoase Si Rare, România, în cadrul Salonului Cercetării și Inovării UGAL INVENT 2019, 16-18 octombrie, Galați, pentru lucrarea „Auberbeer - a healthy beer inspired by nature”; Autori: Georgiana Horincar , Gabriela Râpeanu, Aprodu Iuliana.
5	3. Medalia de bronz obținută în cadrul Salonului Cercetării și Inovării UGAL INVENT, Galați, 9-10 noiembrie 2023 ; cu lucrarea „Alviță cu adaos de pudră din coji de sfeclă roșie- produs cu valoare adăugată și tehnologia de obținere”; Autori: Georgiana Horincar , Silvia Lazăr (Mistrianu), Doina Georgeta Andronoiu, Nicoleta Stănciuc, Gabriela Râpeanu; A/00518/ 28.08.2022(cerere de brevet), Universitatea Dunărea de Jos din Galați, Facultatea Știința și Ingineria Alimentelor,
5	4. Medalia de aur obținută în cadrul Salonului Cercetării și Inovării UGAL INVENT 2021 , 10-12 noiembrie, Galați, pentru lucrarea „Maioneză cu adaos de pudră din coji de sfeclă roșie - produs cu valoare adăugată și tehnologia de obținere”; Autori: Horincar Georgiana , Lazăr (Mistrianu)

	Silvia, Râpeanu Gabriela, Andronoiu Doina Georgeta, Stănciuc Nicoleta, Constantin Oana Emilia.
5	5. Medalie de argint obținută în cadrul Salonului Cercetării și Inovării UGAL INVENT 2017, 19-20 octombrie, Galați, pentru lucrarea „ <i>Seabuckthorn cake – “Health above all”</i> ”; Autori: Georgiana Anghel, Georgiana Horincar , Nicoleta Stănciuc, Gabriela Râpeanu.
5	6. Mențiune obținută în cadrul celei de a II-a Ediție a Salonului Cercetării și Inovării UGAL INVENT 2015, 7-9 octombrie 2015, pentru lucrarea „ <i>Effects of bioactive compounds from coconut fat against food spoilage bacteria</i> ”; Autori: Georgiana (Parfene) Horincar , Vicentiu-Bogdan Horincar, Gabriela Bahrim.
5	7. Premiul în categoria „Tineri cercetători cu rezultate deosebite în activitatea CDI-TT, creație artistică și performanță sportivă (vârsta maximă 40 ani împliniți)”, acordat în cadrul GALEI CERCETĂRII DE EXCELENȚĂ la Universitatea „Dunărea de Jos” din Galați - CEREX UDJG (2022)
5	8. Premiul în categoria „ Cereri de brevet depuse la OSIM ” acordat în cadrul GALEI CERCETĂRII DE EXCELENȚĂ la Universitatea „Dunărea de Jos” din Galați - CEREX UDJG (2022), pentru cererea de brevet „Bere cu valoare adăugată obținută prin adaos de extract din pielea de struguri roșii” Autori: Serea Daniela; Horincar Georgiana ; Râpeanu Gabriela; Aprodu Iuliana; Bahrim Gabriela Elena; Stănciuc Nicoleta
5	9. Premiul în categoria „ Cereri de brevet depuse la OSIM ” acordat în cadrul GALEI CERCETĂRII DE EXCELENȚĂ la Universitatea „Dunărea de Jos” din Galați - CEREX UDJG (2022), pentru cererea de brevet „Bere cu valoare adăugată obținută prin adaos de extract din pielea de struguri roșii” Autori: Serea Daniela; Horincar Georgiana ; Râpeanu Gabriela; Aprodu Iuliana; Bahrim Gabriela Elena; Stănciuc Nicoleta
5	10. Premiul în categoria „ TOP articole publicate 2022, în reviste indexate ISI, cu FI ≥ 5 ” Value-Added Crackers Enriched with Red Onion Skin Anthocyanins Entrapped in Different Combinations of Wall Materials, în ANTIOXIDANTS. Autori: Stoica Florina; Condurache Nina Nicoleta; Horincar Georgiana ; Constantin Oana Emilia; Turturica Mihaela; Stanciu Nicoleta; Aprodu Iuliana; Croitoru Constantin; Răpeanu Gabriela
5	11. Premiul în categoria „ Cereri de brevet depuse la OSIM ” acordat în cadrul GALEI CERCETĂRII DE EXCELENȚĂ la Universitatea „Dunărea de Jos” din Galați - CEREX UDJG (2022), pentru cererea de brevet „Alviță cu adaos de pudră din coji de sfeclă roșie - produs cu valoare adăugată și tehnologia de obținere” Autori: Lazăr (Mistrieanu) Silvia; Horincar Georgiana ; Andronoiu Doina Georgeta; Stănciuc Nicoleta; Râpeanu Gabriela
Subtotal = 55	
Tipul activităților	3.8 Membru în academii, organizații, asociații, profesionale de prestigiu naționale și internaționale, apartenență la organizații din domeniul educației și cercetării
Categorii	3.8.4 Asociații profesionale internaționale și naționale
Subcategorii	Naționale
Indicator 2 puncte	Rezultate și livrabile
2	2008-prezent: Asociația Specialiștilor în Biotehnologie Aplicată - ASBA
Subtotal = 2	
Categoria	3.8.5 Consilii și organizații în domeniul educației și cercetării
Indicator 10 puncte	Rezultate și livrabile
10	Membru în Consiliul Departamentului Știința Alimentelor, Ingineria Alimentelor, Biotehnoologi și Acvacultură (SAIABA)

10	Membru în Departamentul de relații cu studenții și orientare profesională în activități specifice de consiliere și orientare profesională a studenților Facultății Știința și Ingineria Alimentelor https://www.sia.ugal.ro/index.php/ro/studenti/general/departamentul-relatii-cu-studentii-si-orientare-profesionala-dops-sia
Subtotal = 20	
	TOTAL A3 = 1035,09
	TOTAL (A1)+(A2)+(A3) = 1768,87

Îndeplinirea condițiilor minime, conform Ordinului Ministrului MENCS nr. 6129/20.12.2016 privind aprobarea standardelor minime necesare și obligatorii pentru conferirea titlurilor didactice din învățământul superior și a gradelor profesionale de cercetare-dezvoltare

Criteria Comisia 14

SUMAR

Nr. crt.	Domeniul activităților	Condiții minime Conferențiar universitar	Punctaj realizat	Gradul de îndeplinire a condițiilor minime (%)
1.	Activitatea didactică / profesională (A1)	50	80,15	160,3%
2.	Activitatea de cercetare (A2)	130	653,63	502,79%
3.	Recunoașterea și impactul activității (A3)	40	1035,09	2587,72%
Indicator de merit (A)		220	1768,87	804,03%

Data,

16.12.2024

Semnătura,

Șef lucrări dr. ing. Georgiana Horincar

