

## **Personal information**

**Name and surname:** DUMITRAŞCU P. LOREDANA

**Date and place of birth:** July the 19th 1982, Galati

**Present academic position:** Lecturer, „Dunarea de Jos” University of Galati, Faculty of Food Science and Engineering

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## **Education**

**2008-2012:** PhD, „Dunarea de Jos” University of Galati

**2008-2009:** Post-graduation qualification in Pedagogy, „Dunarea de Jos” University of Galati

**2006-2008:** MSc in Food Control and Expertise, „Dunarea de Jos” University of Galati

**2001-2006:** BS in Food Control and Expertise, Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati

**1997-2001:** Baccalaureate, Petru Poni High School, Roman

## **Profesional experience**

**since 2015:** Lecturer, „Dunarea de Jos” University of Galati

**2013-2015:** Assistant, „Dunarea de Jos” University of Galati

**Oct-nov 2011** Fellowship Faculty of food technology, Agricultural University of Athens

**Oct 2010-** III Training school on bioencapsulation, Nantes, France

**2009 –** Fellowship BioVision.Nxt Programme, The World Life Sciences Forum, Lyon, France

**2008-2012:** Teaching Assistant, „Dunarea de Jos” University of Galati

## **Research interests**

Food quality and management, dairy technology

## **Selected publications**

Ciuciu, A.M., Aprodu, I., **Dumitraşcu, L.**, Bahrim, G., Alexe, P., Stănciuc, N., (2015) Exploring the heat-induced structural changes of  $\beta$ -lactoglobulin -linoleic acid complex by fluorescence spectroscopy and molecular modeling techniques, *Journal of the Food Science and Technology*, DOI 10.1007/s13197-015-1949-2, Factor de impact -2.024;

**Dumitraşcu, L.**, Stănciuc, N., Ciumac, A., Bahrim, G., Aprodu, I. (2015). pH and heat-dependent behaviour of glucose oxidase down to single molecule level by combined fluorescence spectroscopy and molecular modeling, *Journal of the Science of Food and Agriculture*, Factor de impact -1.879;

Ciuci, A.M., Stănciu, N., Aprodu, I., **Dumitrașcu, L.**, Bahrim, G., Alexe, P., (2015) Probing thermal stability of the <beta>-lactoglobulin-oleic acid complex by fluorescence spectroscopy and molecular modeling, *Journal of Molecular Structure*, 1095, 26-33, Factor de impact -1.599;

**Dumitrașcu, L.**, Stănciu, N., Aprodu, I., Ciuci, A.M., Alexe, P., Bahrim, G., (2015). Monitoring the heat-induced structural changes of alkaline phosphatase by molecular modeling, fluorescence spectroscopy and inactivation kinetics investigations, *Journal of the Food Science and Technology*, 52, 10, 6290-6300, Factor de impact -2.024;

Gitin, L., Neagu, C., **Dumitrașcu, L.**, Dinică, R., (2014). Sulphur compounds Identification and quantification from Allium ssp- fresh leaves, *Journal of Food and Drug Analysis*, 22(4), 425-430, Factor de impact -0.333;

**Dumitrașcu, L.**, Stănciu, N., Stanciu, S., Râpeanu, G., (2014). Inactivation kinetics of alkaline phosphatase from different species of milk using quinolyl phosphate as a substrate, *Korean Journal of Food Science and Biotechnology*, 23(6): 1773-1778, Factor de impact -0.668;

Aprodu, I., Stănciu, N., **Dumitrașcu, L.**, Stanciu, S., Râpeanu, G., (2014). Investigation towards understanding the thermal denaturation of lactoperoxidase, *International Dairy Journal*, 38, 47-54, Factor de impact -2.8;

**Dumitrașcu, L.**, Moschopoulou, E., Aprodu, I., Stanciu, S., Râpeanu, G., Stănciu, N., (2013). Assessing the heat induced changes in major cow and non-cow whey proteins conformation on kinetic and thermodynamic basis, *Small Ruminant Research*, 111, Issues 1–3, 129–138, Factor de impact -1.124;

**Dumitrașcu L.**, Stănciu N., Stanciu S., (2013). The effect of heat treatment on  $\gamma$ -glutamyl transferase activity in non-bovine and bovine milk, A comparative kinetic and thermodynamic investigation, *LWT-Food Science & Technology*, 51(1), 325-330, Factor de impact -2.54;

**Dumitrascu L.**, Stănciu N., Stanciu S., Râpeanu G., (2012) Thermal inactivation of lactoperoxidase in goat, sheep and bovine milk – A comparative kinetic and thermodynamic study, *Journal of Food Engineering*, vol. 113(1), 47-52. Factor de impact -2.414;

Stănciu N., **Dumitrascu L.**, Râpeanu G., Stanciu S., (2011)  $\gamma$ -Glutamyl transferase inactivation in milk and cream: A comparative kinetic study, *Innovative Food Science and Emerging Technologies* vol. 12, 56–61. Factor de impact – 3.030;

Stănciu N., **Dumitrascu L.**, Ardelean A., Râpeanu G., Stanciu S., (2011) A Kinetic Study on the Heat-Induced Changes of Whey Proteins Concentrate at Two pH Values, *Food and Bioprocess Technology*, Factor de impact - 3.703.

## Selected research grants

**2013-2014 OC/EFSA/DCM/2013/01-CT03 nr.inreg 14863/19.06.2013, Director de proiect Conf. dr. ing. Cornelia Tudorie**

**2009-2013 - Programul operațional regional 2007-2013 - Reabilitarea, modernizarea, retehnologizarea și reechiparea infrastructurii educaționale universitare în vederea creării, la Galați, a unui pol de educație și de cercetare tehnologică în domeniul științei și ingineriei alimentelor – RE-SPIA, Axa Prioritară 3, domeniu major de intervenție 3.4., Director de proiect Prof. dr. ing. Daniela Borda;**

**2010-2012 - Action with multiple Beneficiaries for Cooperation in Higher Education and Vocational Training, EU-US ATLANTIS Programme, Policy Oriented Measure, Agreement no.**

2010-2847/001-001-CPT EU-US, ***Tuning and Upgrading the Food Safety Education Curricula for BSc (Tu-Be-Safe)*** acronim Tu-Be-Safe, Director proiect Prof. dr. ing. Daniela Borda;

**2009-2011, Proiect PN II, Program Idei, cod CNCSIS 517, tema 1, Cercetari privind stabilirea unor sisteme analitice de trasabilitate a laptelui si produselor lactate in vederea alinierii produselor romanesti la cerintele europene de siguranta alimentara;** Director de proiect Prof. dr. ing. Nicoleta Stănciu, [www.trasilact.ugal.ro](http://www.trasilact.ugal.ro).

**2009-2011, Proiect PNII, Program Idei, 52-132/2008 cod CNCSIS,** tema *Strategii de reducere a contaminării cu micotoxine în vederea obținerii de produse de panificație cu conținut ridicat de fibre;* Director de proiect Prof. dr. ing. Iuliana Banu [www.fibresig.ugal.ro](http://www.fibresig.ugal.ro)