



Curriculum vitae Europass

Informații personale

Nume / Prenume	Aprodu Iuliana
Adresă(e)	Universitatea „Dunărea de Jos” din Galați, Facultatea de Știința și Ingineria Alimentelor Str. Domneasca nr. 111, Copr F (104), Galați, Cod poștal 800201
Telefon(oane)	0336 130177
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E-mail(uri)	iuliana.aprodu@ugal.ro
Naționalitate	Română
Sex	Feminin

Domeniul de activitate

Gradul didactic / Titlul științific	Profesor / doctor inginer
Locul de muncă	Universitatea „Dunărea de Jos” din Galați, Facultatea de Știința și Ingineria Alimentelor
Domeniul ocupațional	Învățământ superior Cercetare științifică
Domenii de interes științific	Studierea comportamentului biomoleculelor prin tehnici bazate pe modelare moleculară; Valorificarea compușilor biologic activi din materii prime agroalimentare; Optimizarea proceselor de biosinteză; Testarea unor surse noi de proteine; Valorificarea eficientă a materiilor prime agroalimentare prin tehnici de procesare noi

Educație și formare

Studii	2012 - Studii postdoctorale finanțate prin proiectul POSDRU/89/1.5/S/52432 cu titlul <i>Școala Postdoctorală de Interes Național "Biotehnologii Aplicate cu Impact în Bioeconomia Românească"</i> (SPD-BIOTECH) 2005 – 2008 Studii doctorale în domeniul Bioinginerie/Biotehnologie - Politecnico di Milano, Italia 2002 – 2004 Masterat - Universitatea "Dunărea de Jos" din Galați, Facultatea de Știința și Ingineria Alimentelor, specializarea Controlul și Expertiza Alimentelor 1997 – 2002 Studii superioare - Universitatea "Dunărea de Jos" din Galați, Facultatea de Știința și Ingineria Alimentelor, specializare Biotehnologie Aplicată (Calificare obținută: Inginer diplomat) 1993 – 1997 Studii liceale - Liceul „Mihail Kogălniceanu”, Galați, specializarea Informatică
Alte specializări și calificări	2010, martie: training <i>Reference Materials and Method Validation și Presentation Skills and Introduction to Media Relations</i> - MoniQA Food Scientist Training, BOKU - University of Life Sciences and Natural Resources, Viena 2008, august – septembrie, noiembrie - decembrie: bursă de cercetare (Biotracer, FP6) pentru specializare în domeniul <i>Biologiei celulare</i> – Institute for Milk Hygiene and Milk Technology, University of Veterinary Medicine, Viena, Austria, respectiv, Applied Microbiology, Lund University, Suedia 2007, august- noiembrie: bursă de cercetare Marie Curie – FP6 pentru specializare în domeniul <i>Biofizicii</i> – Departamentul de Fizică, Technical University of Denmark, Copenhaga, Danemarca

2006, septembrie - octombrie: scoală de vară *Single Molecules, Molecular Motors and Transport, Filaments and Force Generation, Membranes and Cells*, organizată în cadrul proiectului FP6 Bio-Systems, Beijing, China

2003, septembrie - decembrie: bursă de studiu-cercetare ERASMUS/SOCRATES pentru specializare în domeniul *Chimie organică* – Departamentul de Chimie, Universita di Camerino, Italia

2000, septembrie - decembrie: bursă de studiu-cercetare Leonardo Da Vinci MEETS 2000 pentru specializare în domeniul *Microbiologie* – Departamentul de Microbiologie, Associacao para a Escola Superior de Biotecnologia da Universidade Catolica, Porto, Portugalia

Experiența profesională

Perioada
Numele și adresa angajatorului
Activități și responsabilități principale

2016 – prezent, Profesor - Departamentul Știința Alimentelor, Ingineria Alimentelor, Biotehнологii Aplicate, Facultatea de Știința și Ingineria Alimentelor, Universitatea „Dunărea de Jos” din Galați

2012 – 2016, Conferențiar - Departamentul Știința Alimentelor, Ingineria Alimentelor, Biotehнологii Aplicate, Facultatea de Știința și Ingineria Alimentelor, Universitatea „Dunărea de Jos” din Galați

2013, Ianuarie – Iulie, Fulbright Visiting Scholar la Department of Food Science, College of Agriculture and Life Sciences, Cornell University, Ithaca, New York, U.S.A.

2008 – 2012, Șef lucrări doctor inginer - Departamentul Știința Alimentelor, Ingineria Alimentelor, Biotehнологii Aplicate, Facultatea de Știința și Ingineria Alimentelor

Universitatea „Dunărea de Jos” din Galați, Str Domnească nr. 47, Galați 800008

Activitate didactică: titular cursuri la disciplinele Biotehнологii Industriale, Biotehнологii Alimentare, Modelare Moleculară, Inginerie Metabolică, Industrializarea Peștelui, Alimente functionale

Conducere lucrări practice/seminarizare la disciplinele: Modelare moleculară, Inginerie metabolică, Biotehнологii alimentare

Conducere lucrări de licență la specializările Biotehнологii industriale, Controlul și Expertiza Produselor Alimentare. Conducere lucrări de dizertație la specializările Biotehнологia Resurselor Naturale, Controlul, Expertizarea și Siguranța Alimentelor, Știința și Ingineria Alimentelor.

Cercetare științifică în domeniile: Biotehнологii, Agricultură, Alimentație și Siguranță Alimentară, și Știința și Ingineria Alimentelor.

2005 – 2008, cercetător - Departamentul de Bioinginerie, Politecnico di Milano, Piazza Leonardo da Vinci 26, 20133, Milano, Italia

Cercetare științifică în domeniile: Bioinginerie și Biotehнологii

2002 – 2005, preparator - Catedra Biochimie – Tehnologii, Facultatea de Știința și Ingineria Alimentelor, Universitatea „Dunărea de Jos” din Galați

Activitate didactică: conducere lucrări practice la disciplinele: Proteine din surse neconvenționale, Biotehнологia aditivilor alimentari, Industrializarea peștelui

Proiecte de cercetare conduse

Contract 12/01.10.2015; Programul *Resurse umane*; Tip *Proiecte de cercetare pentru stimularea constituirii de tinere echipe de cercetare independente (TE)*; Domeniul *Științele vieții aplicate și biotehнологii*; cod proiect PNII-RU-TE-2014-4-0618/01.10.2015; Titlul proiectului: *Abordarea de tip bottom-up a efectelor procesării alimentelor asupra potențialului alergen al proteinelor*; Acronim proiect *ALERGENFREE*; Buget total 550.000 lei

2013 – Fulbright Grant no. 535/21.10.2013, Titlul proiectului de cercetare: *Structural and Functional Investigations of Non-Traditional, Emerging Food Protein*, derulat la Cornell University, N.Y., U.S.A.

2012-2015 - Contract 140/2012 , PN-II-PT-PCCA-2011-3.1-1538, Program Proiecte Colaborative de Cercetare Aplicativă, Domeniul Materiale, Procese și Produse Inovative, Titlul proiectului: *“Developing new graphene-polymer composites biomaterials for scaffold fabrication with applicability in bone repair by coupling multiscale molecular modelling and experiments”* (POLYGRAPH), valoarea totală a contractului 2.000.000 lei, valoarea totală a UDJG 125.000 lei.

Principalele publicații:

Arodu I., Banu I., Istrate A., Vasile E., Pandele A.M., Vasile E., Ionita M. 2013. *Molecular dynamics analysis of bone morphogenetic protein-2 conformations and mechanical properties*. Digest Journal of Nanomaterials and Biostructures, 8(1), 81– 87. Factor de impact 1,092

2012 – Grant de cercetare postdoctorală finanțat prin proiectul POSDRU/89/1.5/S/52432 cu titlul Școala Postdoctorală de Interes Național “Biotehnologii Aplicate cu Impact în Bioeconomia Românească” (SPD-BIOTECH)

Principalele publicații:

Arodu I., Stănciuc N., Banu I., Bahrim G. 2013. *Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods*, Journal of the Science of Food and Agriculture, 93(4), 794–802. DOI: 10.1002/jsfa.5799. Factor de impact 1,436

2008 - Grant de cercetare postdoctorală în cadrul proiectului internațional FP6 Biotracer FP6-2006-FOOD-036272 – program de mobilitate pentru desfășurare de activitate de cercetare la Institute for Milk Hygiene and Milk Technology, University of Veterinary Medicine, Viena, Austria și Applied Microbiology, Lund University, Lund, Suedia

Principalele publicații:

Arodu I., Walcher G., Schelin J., Hein I., Norling B., Rådström P., Nicolau A., Wagner M. 2011. *Advanced sample preparation for the molecular quantification of Staphylococcus aureus in artificially and naturally contaminated milk*. International Journal of Food Microbiology, 145(1), S61-S65. Factor de impact 3,327

Nicolau A.I., Barker G.C., Arodu I., Wagner M. 2013. *Relating the biotracing concept to practices in food safety*. Food Control, 29(1), 221-225. Factor de impact 2,656

2005-2008 – Grant individual pentru realizarea tezei de doctorat - Program Early Stage Research Training - Marie Curie în cadrul programului FP6 - *Biomimetic Systems*, cod MEST-CT-2004-504465; proiect desfășurat în cadrul Departamentului de Bioinginerie, Politecnico di Milano

Principalele publicații:

Arodu I., Soncini M., Montevicchi F.M., Redaelli A., 2010, *Mechanical characterization of actomyosin complex by molecular mechanics simulations*, Journal of Applied Biomaterials & Biomechanics, 8(1), 20-27. Factor de impact: 0,761

Arodu I., Soncini M., Redaelli A., 2008, *Interaction forces and interface properties of kinesin- $\alpha\beta$ tubulin complex assessed by molecular dynamics*, Journal of Biomechanics, 41(15), 3196 – 3201. Factor de impact: 2.434

Arodu I., Redaelli A., Soncini M., 2008, *Mechanical characterization of the motor proteins – a molecular dynamics approach*, Macromolecular Theory and Simulations, 17(7-8), 376 – 384. Factor de impact: 1.709

Arodu I., Redaelli A., Soncini M., 2008, *Actomyosin interaction: mechanical and energetic properties in different nucleotide binding states*, International Journal of Molecular Sciences, 9(10), 1927-1943. Factor de impact: 2.598

**Proiecte de cercetare-dezvoltare-
inovare - membru în echipă**

2003-2005 – Bd CNC SIS 137/2003-2005 *Cercetări privind realizarea de complexe alimentare cu efect asupra sanogenezei*

Principalele publicații:

Ionescu A., Arodu I., Daraba A., Porneala L., 2008, *The effects of transglutaminase on the functional properties of the myofibrillar protein concentrate obtained from beef heart*, Meat Science, 79(2), 278-284. Factor de impact: 2.275

Proiecte de cercetare internațională

2011 - 2013 – FOODSEG – *Safe food for Europe – Coordination of research activities and Dissemination of research results of EC funded research on food safety*, FP7-KBBE-2010-4, responsabil instituțional Prof. dr. ing. A. Nicolau

2008 – 2010 – BIOTRACER - *Improved bio-traceability of unintended micro-organisms and their substances in food and feed chains*, Contract FP6-2006-FOOD-036272, responsabil instituțional Prof. dr. ing. A. Nicolau

2005-2008 – STREP - *Active Biomimics- Active Biomimetic Systems*, cod NMP4-CT-2004-516989, contract FP6 – 500311, responsabil instituțional (Politecnico di Milano) Prof. dr. ing. A. Redaelli

Proiecte de cercetare națională

2016-2018 - *Soluții pentru măcinișul multicerealier*, proiect PN-III-P2-2.1-BG-2016-0143, Contract 18BG/30.09.2016, acronim MULTICEREALE; director de proiect Prof. dr. ing. Iuliana Banu

2017-2018 - *Dezvoltarea de noi produse functionale pe baza de leguminoase germinate*, proiect PN-III-P2-2.1-PED-2016-0155, acronim PROPULSES; director de proiect S.L. dr. ing. Livia Patrascu

2017-2018 - Proiect PN III bilateral România-Franța Nr. 85BM/2017, MolHybAI, *Concepția, sinteza și evaluarea biologică a unor molecule hibride pentru tratamentul multitițintit al maladiei Alzheimer*; valoarea UDJ: 8000 Euro; Responsabil instituțional Conf. dr. chim. B. Furdui

2015-2016 - *Compozite funcționale pe bază de proteine din zer și extracte vegetale pentru aplicații în industria alimentară*, proiect PNII-RU-TE-2014-4-0115/01.10.2015; director de proiect Prof. dr. ing. Nicoleta Stănciuc

2008-2011 - *Reducerea contaminării cu micotoxine pe filiera cerealelor în vederea obținerii de produse de panificație, cu conținut ridicat de fibre, sigure pentru consum (FIBRESIG)*, Proiect PNCDI, Programul 4 – Parteneriate în domeniile prioritare, Domeniul 5 – Agricultură, siguranță și securitate alimentară, contract 52-132/01.10.2008; coordonator proiect Prof. dr. ing. I. Banu,

2008-2011 – *Biotehnologii inovative de obținere și procesare a produselor piscicole cu siguranță maximă pentru sănătatea consumatorului (BIOSIG3560)*, Proiect PNCDI, Programul 4 – Parteneriate în domeniile prioritare, Domeniul 6 – Biotehnologii; responsabil instituțional Conf. dr. ing. M. Zara

2004-2006 – Grant CNCSIS tip A 446/2004, *Monitorizarea nitriților și nitraților reziduali din diferite preparate de carne după fabricație și în timpul depozitării*; director proiect Prof. dr. ing. A. Ionescu

2004-2006 - Grant CNCSIS tip A, Contract nr. 33334/2004 Tema nr. 8, Cod CNCSIS 441/2004, *Cercetări privind noi surse de proteine în alimentația umană*; director proiect Prof. dr. ing. R. Segal

2004-2006 - Program AGRAL, contract nr 353/2004-2006, *Caracterizarea calității sturionilor de cultură*. Program AGRAL, Subprogram « 5 » INDAL, categoria « PED » incheiat cu *Institutul de Cercetare-Dezvoltare pentru Ecologia Acvatică, Pescuit și Acvacultură Galați*; responsabil instituțional Prof. dr. ing. A. Ionescu

2003-2005 - Program CERES, ALIS tip PED 3-PP8- 2/2003. *Cercetări privind realizarea și testarea unor suplimente nutriționale bazate pe ingrediente naturale destinate susținerii eforturilor maxime la sportivii de performanță*; director proiect Prof. dr. ing. P. Alexe

2002-2004 - Grant CNCSIS 483/2002, *Studiul hidrodinamicii curgerii multifazice în bioreactoare*; director proiect Prof. dr. ing. Ghe. D. Pasat

2002-2004 - Grant CNCSIS tip A 33445/2002, *Studiul proprietăților tehnologice ale proteinelor peștelui în vederea obținerii unor ingrediente funcționale pe bază de pește*; director proiect Prof. dr. ing. A. Ionescu
1998-2002 - Grant tip C, CNCSIS – 6052/1998, *Cercetări privind obținerea de metal-proteine și de metal-plasteine utilizate în combaterea carențelor nutriționale în fier și zinc*; director proiect Prof. dr. ing. P. Alexe

Contract de formare a resurselor umane

Programul Operațional Sectorial Dezvoltarea Resurselor Umane 2007-2013, Axa prioritară 3 – DMI 3.2. Formare și sprijin pentru întreprinderi și angajați pentru promovarea adaptabilității, POSDRU/81/3.2/S/58102, *Perfectionarea angajaților și managerilor în domeniul noilor tehnologii de fabricație în vederea creșterii adaptabilității lucrătorilor și întreprinderilor de morărit și panificație*, beneficiar Patronatul Roman din Industria de Morărit, Panificație și Produse Fainoase – ROMPAN, director A. Popescu, funcția în proiect – expert pe termen lung, elaborare suport curs, 2011. <http://www.rompan.ro/formare-profesionala/>

Proiect de Cooperare Inter-instituțională în Domeniul Învățământului Superior din România, Norvegia, Islanda și Liechtenstein, Programul „Fondul de Burse” – RO15, Finanțat prin Mecanismul Financiar SEE 2009–2014, *Tehnici de modelare 3d în ingineria biomedicală*, <http://mobile.chim.upb.ro/index.htm>

Contract de îmbunătățire a infrastructurii

Programul Operațional Regional 2007-2013, Axa prioritară 3 – Îmbunătățirea infrastructurii sociale, DMI 3.4 – Reabilitarea, modernizarea, dezvoltarea și echiparea infrastructurii educaționale preuniversitare, universitare și a infrastructurii pentru formare profesională continuă, *Reabilitarea, modernizarea, re tehnologizarea și reechiparea infrastructurii educaționale universitare în vederea creării la Galați a unui pol de educație și cercetare tehnologică în domeniul științei și ingineriei alimentelor*, RE-SPIA, 2009 – 2013, bugetul proiectului 14.119.491 lei, proiect înregistrat la Agenția de Dezvoltare Regională Sud-Est, cu SE/22/3/3.4/199/19.06.2009, director Prof.dr.ing. D. Borda. <http://www.sia.ugal.ro/respia/index.html>

Programul Operațional Sectorial „Creșterea Competitivității Economice” – cofinanțat prin Fondul European de Dezvoltare Regională, Proiect ID 1815, Cod SMIS-CSNR 48745; Titlul: *Centrul român pentru modelarea sistemelor recirculante de acvacultură*; MoRAS; Contract nr. 622-11.03.201; director Prof.dr.ing. P. Alexe

Premii

Medalie de argint la Salonul Internațional de Inventii de la Geneva (ediția a 42-a din 4-6 Aprilie 2014) pentru Brevet nr. 126627/2012 - Procedeu biotehnologic de obținere a unui aluat acid uscat din făină integrală de secară. Inventatori: Iuliana Banu, Iuliana Aprodu, Ina Vasilean, Vasilica Barbu

Premiul CNCS - PN-II-RU-PRECISI-2012-6-0180 pentru lucrarea „Studies concerning the use of *Lactobacillus helveticus* and *Kluyveromyces marxianus* for rye sourdough fermentation”

Premiul CNCS - PN-II-RU-PRECISI-2012-6-0687 pentru lucrarea „Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine β -lactoglobulin”

Premiul PN-II-RU-PRECISI-2012-6-1097 pentru lucrarea “Antioxidant properties of wheat mill streams”

Premiul CNCS - PN-II-RU-PRECISI-2011-3-0818 pentru lucrarea „Advanced sample preparation for the molecular quantification of *Staphylococcus aureus* in artificially and naturally contaminated milk”

Premiul CNCS - PN-II-RU-PRECISI-2011-3-1319 pentru lucrarea “pH and heat-induced structural changes of bovine apo-alpha-lactalbumin”

Premiul CNCS - PN-II-RU-PRECISI-2013-7-3081 pentru lucrarea „Probing thermal behaviour of microbial transglutaminase with fluorescence and in silico methods”

Premiul CNCS - PN-II-RU-PRECISI-2013-7-3151 pentru lucrarea „Relating the biotracing concept to practices in food safety”

Premiul CNCS-PN-II-RUPRECISI-2013-7-2837 pentru lucrarea “Analysis of the thermally induced structural changes of bovine lactoferrin”

Premiul CNCS- PN-II-RUPRECISI-2013-7-2844 pentru lucrarea “pH- and heat-induced structural changes of bovine alpha-lactalbumin in response to oleic acid binding”

Premiul CNCS- PN-II-RUPRECISI-2013-7-2908 pentru lucrarea "Assessing the heat induced changes in major cow and non-cow whey proteins conformation on kinetic and thermodynamic basis"

Premiul CNCS - PN-II-RU-PRECISI-2014-8-4949 pentru lucrarea „ pH-induced structural changes of tyrosinase from Agaricus bisporus using fluorescence and in silico methods”

Premiul CNCS- PN-II-RU-PRECISI-2014-8-5028 pentru lucrarea "Investigations towards understanding the thermal denaturation of lactoperoxidase"

Premiul CNCS- PN-II-RU-PRECISI-2014-8-5204 pentru lucrarea "New insights into heat induced structural changes of pectin methylesterase on fluorescence spectroscopy and molecular modeling basis"

Premiul CNCS- PN-II-RU-PRECISI-2014-8-4894 pentru lucrarea "Advances in structure-function relationships of tyrosinase from Agaricus bisporus - Investigation on heat-induced conformational changes"

Medalie de argint la Inventika 2014 (București, 15-18 Octombrie 2014, organizator MEN) – Patent nr. RO126627-A0.

Premiul PN-II-RU-PRECISI-2015-9-9215 pentru lucrarea „Monitoring the heat-induced structural changes of alkaline phosphatase by molecular modeling, fluorescence spectroscopy and inactivation kinetics investigations”

Premiul PN-II-RU-PRECISI-2015-9-7522 pentru lucrarea „Association of physicochemical with technological properties of wheat”

Premiul PN-II-RU-PRECISI-2015-9-7544 pentru lucrarea „ Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends”

Premiul PN-II-RU-PRECISI-2015-9-8431 pentru lucrarea „Exploring the process-structure-function relationship of horseradish peroxidase through investigation of pH- and heat induced conformational changes”

Membru în asociații/societăți științifice sau profesionale

The Balkan Environmental Association (BENA)
 Associazione Dottorandi e Dottori di Ricerca Italiani (ADI)
 Asociația Specialiștilor în Biotehnologie Aplicată (ASBA)
 Societatea Romană de Chimie (S.R.Ch.)

Aptitudini și competențe personale

Limba maternă
 Limbi străine cunoscute
 Autoevaluare
 Nivel european (*)

Română

Înțelegere		Vorbire				Scriere			
Ascultare		Citire		Participare la conversație		Discurs oral		Exprimare scrisă	
Engleza	C1 Utilizator experimentat	C1	Utilizator experimentat	B2	Utilizator independent	C1	Utilizator experimentat	C1	Utilizator experimentat
Italiana	C1 Utilizator experimentat	C1	Utilizator experimentat	C1	Utilizator experimentat	B2	Utilizator independent	B1	Utilizator independent
Franceza	B1 Utilizator independent	B2	Utilizator independent	A2	Utilizator elementar	A2	Utilizator elementar	A2	Utilizator elementar

(*) Nivelul Cadrului European Comun de Referință Pentru Limbi Străine

Competențe și abilități sociale

Bună capacitate de comunicare
 Bună capacitate de adaptare la medii multiculturale datorită experienței de muncă în străinătate
 Spiritul de echipa

Competențe și aptitudini organizatorice

Experiență managerială (in calitate de director sau responsabil proiect) în derularea a 5 proiecte de cercetare (naționale și internaționale), câștigate prin competiție
Eficiență în coordonarea activităților de cercetare și administrative
Antrenarea studenților în activitatea de cercetare

Competențe și aptitudini de utilizare a calculatorului

Bună stăpânire a instrumentelor Microsoft Office™ (Word™, Excel™, PowerPoint™ Microsoft Office Picture Manager™) și a aplicațiilor de grafică pe calculator (PhotoShop™)
Limbaje de programare cunoscute: Pascal, C, C++, Fox (Atestat analist programator)
Sisteme de operare cunoscute: Windows și Linux
Bună stăpânire a Internetului și a aplicațiilor de poștă electronică

Informații suplimentare

Domenii de competență

Biotehnologii industriale
Industria alimentară
Modelare moleculară

Activitate de evaluare și expertiză

Editor Șef al publicației THE ANNALS OF "DUNAREA DE JOS" UNIVERSITY GALATI - FOOD TECHNOLOGY, ISSN 1221-4574 - publicație indexată SCOPUS

Referent științific articole în reviste cotate ISI: International Journal of Food Sciences and Nutrition, CyTA - Journal of Food, Food Science and Technology International, Innovative Food Science and Emerging Technologies, Journal of Food Science, The Protein, Journal of the Science of Food and Agriculture, Journal of Dairy Science, Food Research International, International Journal of Biological Macromolecules, Journal of Environmental Management, Journal of Biomechanics, Journal of Hazardous Materials, European Food Research and Technology, Surface and Interface Analysis

Expert științific – European Food Safety Authority

Membru în Consiliul Facultății de Știința și Ingineria Alimentelor

Membru în Senatul Universității Dunărea de Jos din Galați

Anexe

Lista de lucrări

<http://www.researcherid.com/rid/B-3535-2011>

LISTA DE LUCRĂRI

1. Teza de doctorat

TD1	Aprodu I., 2008. <i>Analysis of the Motor Proteins by Molecular Modelling</i> . Politecnico di Milano, Italia, 127 p. (http://www.biblio.polimi.it/opac/)
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2. Brevete de invenție

BI1	Banu I., <u>Aprodu I.</u> , Vasilean I., Drăgoi L. <i>Tehnologie de reducere a conținutului de micotoxine din produsele de panificație</i> , Patent Number RO126739-A0, Derwent Primary Accession Number: 2012-C23967 [14].
BI2	Banu I., <u>Aprodu I.</u> , Vasilean I., Barbu V. <i>Tehnologie de obținere a aluatului acid uscat din făină integrală de secară</i> , Patent Number RO126627-A0, Derwent Primary Accession Number: 2012-C71337 [17].
BI3	Patrascu L., <u>Aprodu I.</u> , Vasilean I., Neculau M. <i>Produce vegetal tartinabil și procedeul de obținere a acestuia</i> , Patent Number: RO131180-A0. Derwent Primary Accession Number: 2016-393347 [43].
BI4	Patrașcu L., <u>Aprodu I.</u> , Vasilean I., Banu I. <i>Procedeul de obținere a unei băuturi fermentate limpezi slab alcoolice din soia germinată și băutura astfel obținută</i> . Patent Number:RO132800-A2, Derwent Primary Accession Number: 2019-363559
BI5	Patrașcu L., Vasilean I., <u>Aprodu I.</u> <i>Procedeul de obținere a unui produs fermentat din leguminoase germinate și produsul astfel obținut</i> . Patent Number(s):RO133694-A2, Derwent Primary Accession Number: 2019-A0780N

3. Cărți și capitole de cărți

C1	<u>Aprodu I.</u> , 2015, <i>Inginerie metabolică. Strategii de optimizare a metabolismului celular</i> , Galați University Press, pg 165, ISBN 978-606-696-038-0
C2	<u>Aprodu I.</u> , 2009, <i>Molecular modelling – Techniques and applications to proteins</i> , Galati University Press, 158 p, ISBN 978-606-8008-35-6
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5. Comunicări/studii publicate în volumele unor manifestări științifice internaționale recunoscute din țară și din străinătate

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