

IOSUD - UNIVERSITATEA „DUNĂREA DE JOS” DIN GALAȚI

Memoriul științific al studentului doctorand

MEMORIU ȘTIINȚIFIC
Drd. STAN (căs.) BOLDEA LAVINIA

Studii de doctorat

Perioada: 2021-2025

Conducător științific: Prof.dr.ing. habil. STĂNCIUC NICOLETA

Domeniul de doctorat: INGINERIA PRODUSELOR ALIMENTARE

Titlul tezei de doctorat: STRATEGII INOVATIVE DE REDUCERE A GRADULUI DE ÎMBRUNARE ENZIMATICĂ LA PRELUCRAREA MERELOR ÎN PRODUSE CU FUNCȚIONALITATE RIDICATĂ

Activitate științifică

A. Lista de lucrări științifice (articole în reviste sau volume)

1. Lavinia Stan (Boldea), Iuliana Aprodu, Elena Enachi, Loredana Dumitrașcu, Bogdan Păcularu-Burada, Carmen Chițescu, Gabriela Râpeanu, Nicoleta Stănciuc. (2023). Advanced interactional characterization of the inhibitory effect of anthocyanin extract from Hibiscus sabdariffa L. on apple polyphenol oxidase. Journal of Food Science, 88(12), 5026-5043, DOI:10.1111/1750-3841.16808.
2. Lavinia Stan (Boldea), Oana Viorela Nistor, Ștefania Adelina Milea, Doina Georgeta Andronoiu, Aida Mihaela Vasile, Gabriela Râpeanu, Nicoleta Stănciuc (2023). Low-sugar apples jam with hibiscus extract: textural, phytochemical and nutritional aspects. The Annals of the University Dunarea de Jos of Galati, Fascicle VI - Food Technology, 47(1), 110-124. <https://doi.org/10.35219/foodtechnology.2023.1.07>.
3. Lavinia Stan (Boldea), Gabriel Dănuț Mocanu, Mihaela Turturică, Doina Georgeta Andronoiu, Gabriela Râpeanu, Nicoleta Stănciuc (2025). Potentially functional apple snacks infused in Hibiscus sabdariffa extract obtained by convective and infrared drying: Kinetics of drying and phytochemical analysis. Food Science and Nutrition, 13(3), e70060. <https://doi.org/10.1002/fsn3.70060>.

B. Participări la conferințe/workshop-uri

1. Lavinia Stan (Boldea), Gabriela Râpeanu, Nicoleta Stănciuc (2022). A systematic review on the recent advances of fruits and vegetables drying technologies. Conference of Doctoral Schools SCDS-UDJG - Perspectives and challenges in doctoral research. "Dunărea de Jos" University of Galati, Faculty of Food Science and Engineering, Galati, 9-10th of June 2022;
2. Lavinia Stan (Boldea), Gabriela Râpeanu, Nicoleta Stănciuc (2022). Scientific approach for driving the snacks industry towards healthier options: nutritional comparison between vegetables and cereals. Conference of Doctoral Schools SCDS-UDJG - Perspectives and challenges in doctoral research. "Dunărea de Jos" University of Galati, Faculty of Food Science and Engineering, Galati, 9-10th of June 2022;



3. Lavinia Stan (Boldea), Oana Viorela Nistor, Doina Georgeta Andronoiu, Iuliana Aprodu, Gabriela Râpeanu, Nicoleta Stănciuc (2023). Attempts to use natural inhibitors for apples polyphenol oxidase to obtain jellified products. Conference of Doctoral Schools SCDS-UDJG - Perspectives and challenges in doctoral research. "Dunărea de Jos" University of Galati, Faculty of Food Science and Engineering, , Galati, 8-9th of June 2023 - oral presentation
4. Lavinia Stan (Boldea), Gabriel-Dănuț Mocanu, Gabriela Râpeanu, Nicoleta Stănciuc (2023). Convective and infrared drying of apple chips infused in hibiscus extract to increase the phytochemical content of apple chips snack. EuroAliment Symposium, 2023, "Dunărea de Jos" University of Galati, Faculty of Food Science and Engineering, Galati, 19-20th of October 2023 - poster presentation
5. Lavinia Stan (Boldea), Iuliana Aprodu, Gabriela Răpeanu, Nicoleta Stănciuc, 2023, Extract from *Hibiscus sabdariffa* calyx inhibits the enzymatic activity of apple polyphenoloxidase .37th EFFoST International Conference 2023: Sustainable Food and Industry (Valencia, Spain, 6-8 November 2023 (<https://www.effost.org/effost+international+conference/past+effost+conferences/effost+conference+2023/default.aspx>)).
6. Lavinia Stan (Boldea), Gabriel – Dănuț Mocanu, Mihaela Turturică, Doina Georgeta Andronoiu, Gabriela Râpeanu and Nicoleta Stănciuc (2024) Functionalized apple snacks infused in *Hibiscus sabdariffa* extract obtained by convective and infrared drying. Conference of Doctoral Schools SCDS-UDJG - Perspectives and challenges in doctoral research. Dunarea de Jos University, Galați.
7. Lavinia Stan (Boldea), Iuliana Aprodu, Gabriela Râpeanu and Nicoleta Stănciuc (2024) Innovative strategies for obtaining apple juice with a reduced degree of enzymatic browning, Conferința Școlii Doctorale a Universității „Dunărea de Jos” din Galați, Ediția 12-a (Galati , Romania, 6 – 7 iunie 2024). https://cssd-udjg.ugal.ro/media/attachments/2024/06/04/program_sdsfi_s3_s7-de-listat-110-buc.pdf.
8. Lavinia Stan (Boldea), Gabriel-Dănuț Mocanu, Gabriela Râpeanu and Nicoleta Stănciuc (2025). Kinetics of convective air and infrared drying of apple snacks infused in *Hibiscus sabdariffa* extract. The 13th Scientific Conference of Doctoral Schools SCDS-UDJG - Perspectives and challenges in doctoral research. Dunarea de Jos University, Galati, June 12-13.

Student-doctorand

Drd. ing. Lavinia STAN (BOLDEA)

