

1. Personal information

Name and surname: Gabriela RÂPEANU

Date and place of birth: July 13, 1973, Galați, Romania

Present academic position: Professor, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati

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2. Education

1998-2005 PhD, Dunarea de Jos University of Galati, Romania
1997-1998 Post-graduation qualification in Special Technology of Food Industry (MSc), Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Romania
1992-1997 Engineer in Food Technology, Diploma of the Faculty of Food Science and Engineering (BSc), Dunarea de Jos University of Galati, Romania
1988-1992 Baccalaureate, Emil Racoviță High School, Galati, Romania

3. Professional experience

2013 – present Professor, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, Romania
2008 – 2013 Assoc. Prof., Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, Romania
1998-2008 PhD student, research assistant, lecturer, Faculty of Food Science and Engineering, Dunărea de Jos University of Galati, Romania
2003-2004 (12 months), Marie-Curie fellowship at the Faculty of Agricultural and Applied Biological Sciences, Laboratory of Food Technology, Department of Food and Microbial Technology, KULeuven, Belgium
2002 (10 months) TOPE-AXEST fellowship, Faculty of Sciences, University Nantes, France

4. Ten selected publications

Constantin OE, Kukurová K, Daško L, Stănciuc N, Ciesarová Z, Croitoru C, **Râpeanu, G.***, 2019, Modelling Contaminant Formation during Thermal Processing of Sea Buckthorn Purée, *Molecules* 24 (8), 1571 (* autor corespondent).

Constantin OE, Kukurová K, Daško L, Stănciuc N, Ciesarová Z, Croitoru C, **Râpeanu, G.***, 2019, Effect of thermal processing on simultaneous formation of acrylamide and hydroxymethylfurfural in plum puree, *Polish Journal of Food and Nutrition Sciences*, 69 (2), 179-189.

Croitoru C., Mureșan C., Turturică M., Stănciuc N., Andronoiu D., Dumitrașcu L., Barbu V., Enachi (Ionita) E., Horincar (Parfene) G., **Râpeanu G.***, 2018. Improvement of Quality Properties and Shelf Life Stability of New Formulated Muffins Based on Black Rice, *Molecules* 23 (11), 3047.

Stănciuc N., Turturică M., Oancea A.M., Barbu V., Ionita E., Aprodu I., **Rapeanu G.***, 2017, Microencapsulation of anthocyanins from grapes skins by whey proteins isolates and different polymers, *Food and Bioprocess Technology – An International Journal*, 10, 1715–1726.

Turturică, M., Stănciuc, N., Bahrim, G., **Râpeanu, G.***, 2016, Investigations on sweet cherry phenolics degradation during thermal treatment based on fluorescence spectroscopy and inactivation kinetics, *Food and Bioprocess Technology*, 9(10), 1706–1715.

Turturică M., Stănciuc N., Bahrim G., **Râpeanu G.***, 2016, Effect of thermal treatment on phenolic compounds from plum (*Prunus domestica*) extracts – a kinetic study – *Journal of Food Engineering*, 171, 200-207.

Constantin O.E., Skrt M., Poklar Ulrich N., **Râpeanu G.***, 2015, Anthocyanins profile, total phenolics and antioxidant activity of two Romanian red grape varieties: Fetească neagră and Băbească neagră (*Vitis vinifera*), *Chemical papers*, 69(12), 1573-1581.

Stănciuc N., Aprodu I., Ioniță E., Bahrim G., **Râpeanu G.***, 2015, Exploring the structure-function relationship of horseradish peroxidase through investigation of pH and heat induced conformational changes, *Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy*, 147, 43-50.

Ioniță E., Aprodu I., Stănciuc N., **Râpeanu G.**, Bahrim G., 2014, Advances in structure-function relationships of tyrosinase from *Agaricus bisporus* - investigation on heat-induced conformational changes, *Food Chemistry*, 156, 129-136.

Constantin O.E., Kukurová K., Neagu C., Bednáriková A., Ciesarová Z., **Râpeanu G.***, 2014, Modelling of acrylamide formation in thermally treated red bell peppers (*Capsicum annuum L.*), *European Food Research and Technology*, 238(1),149-156.

5. Honours

Award *In Hoc Signo Vinces*, committee 5, 2008 competition http://www.cncsis.ro/premii_2008.php

6. Other academic activities

Evaluator for INNOWWIDE projects (Horizon 2020 programme), National Science Center Poland (NCN) (2018), BeIPD-Marie Curie COFUND, University of Liege, Belgium (2016), Ministry of Science, Education and Sports (MSES) of the Republic of Croatia (2014, 2019), “Eugen Ionescu” fellowships, AUF- Agence universitaire de la Francophonie, Bureau Europe centrale et orientale (2010, 2011, 2020), National Science Fund of Bulgaria (2009, 2015, 2016, 2017, 2018).

2011-2013 member of National Research Council (CNCS) <http://www.cncs-uefiscdi.ro/cncs-members/> (Chair of the Life Sciences and Biotechnology Committee).

2011 – 2012 member CNATDCU, Panel 2 <http://www.cnatdcu.ro/paneluri-cnatdcu/panel-2-stiinte-ingineresti/comisia-de-inginerie-a-resurselor-vegetale-si-animale/>

2009-2011 Member of Committee 5: Agricultural Sciences and Veterinary Medicine Committee of National University Research Council (CNCSIS) (http://www.cncsis.ro/comisia_5.php)

Laboratory manager position in the LAFcMA, RENAR Accreditation (2009 – present) (<http://www.lafcma.ugal.ro/>)

Executive Editor for the electronic journal *Innovative Romanian Food Biotechnology* (<http://bioaliment.ugal.ro/ejournal.htm>).

Peer reviewer for international journals in the field of Food Technology and Biotechnology: Food Chemistry, Journal of Agricultural and Food Chemistry, Journal of Food Science, Food and Bioprocess Technologies, Journal of the American Oil Chemists’ Society, Molecules, Antioxidants etc.