

Activitate științifică

➤ Lucrări publicate

1. Bonciu Camelia, Antoneta Stoicescu, 2008, *Preliminary research concerning the obtaining of light beers with fruit aroma*, ICoSTAF 2008, International Conference on Science and Technique in the AGRI-FOOD Business CD, Szeged
2. Bonciu Camelia, Antoneta Stoicescu, 2008, *Obtaining and Characterization of Beers with Cherries*, Innovative Romanian Food Biotechnology, vol. 2, no. 2, 2008
3. Bonciu Camelia, Antoneta Stoicescu, 2008, *Comparison between Two Fermentation Methods for the Obtaining of Beer with Strawberries*, Journal of Agroalimentary Processes and Technologies, vol. XIV, Timisoara (p. 183) – indexat BDI
4. Bonciu Camelia, Antoneta Stoicescu, 2007, *Research Concerning the Use of Incapsulated Maturex for Beer Fermentation*, Analele Universitatii Dunarea de Jos, Galati
5. Bonciu Camelia, Antoneta Stoicescu, 2007, *Research Concerning The Influence Of Various Carbohydrate Composition On The Aroma Compounds During Beer Fermentation*, Analele Universitatii Suceava, vol. 1
6. Bonciu Camelia, Antoneta Stoicescu, 2006, *Research Concerning The Effect Of Feeding Technique Of The Fermentation Vessel On The Aroma Substances Content Of Fermented Wort*, Analele Universitatii Dunarea de Jos, Galati
7. Bonciu Camelia, Antoneta Stoicescu, Marian Stan, Daniel Puiu, 2005, *Researches Concerning The Use Of Fatty Acids In Wort Fermentation*, Lucrarile Simpozionului International Euro-Aliment 2005

➤ Lucrari prezentate in plen

1. Bonciu Camelia, Antoneta Stoicescu, 2008, *Encapsulated Enzymes For Beer Industry – A Short Approach*, BRG-RONET "Romanian Thematic Network to promote European Partnership in bioencapsulation microtechnologies", Facultatea de Stinte Agricole si Medicina Veterinara, Cluj Napoca
2. Bonciu Camelia, Antoneta Stoicescu, 2008, *Comparison between Two Fermentation Methods for the Obtaining of Beer with Strawberries*, New Trends In Food Safety And Processing Symposium, Timisoara, 15-16 mai 2008
3. Bonciu Camelia, Antoneta Stoicescu, 2007, *Research Concerning the Use of Incapsulated Maturex for Beer Fermentation*, Simpozionul International Euro-Aliment 2007
4. Bonciu Camelia, Antoneta Stoicescu, Marian Stan, Daniel Puiu, 2005, *Researches Concerning The Use Of Fatty Acids In Wort Fermentation*, Simpozionul International Euro-Aliment 2005

➤ Postere

1. Bonciu Camelia, Antoneta Stoicescu, 2008, *Preliminary research concerning the obtaining of light beers with fruit aroma*, ICoSTAF 2008,

International Conference on Science and Technique in the AGRI-FOOD Business, Szeged, 5-6 november 2008

2. Bonciu Camelia, Antoneta Stoicescu, 2008, *Obtaining and Characterization of Beers with Cherries*, International Conference On Industrial Microbiology And Applied Biotechnology, Universitatea Dunarea de Jos Galati, 9-11 Octombrie
3. Bonciu Camelia, Antoneta Stoicescu, 2008, *Encapsulated Enzymes For Beer Industry – A Short Approach*, BRG-RONET “Romanian Thematic Network to promote European Partnership in bioencapsulation microtechnologies”, Facultatea de Stiinte Agricole si Medicina Veterinara, Cluj Napoca
4. Bonciu Camelia, Antoneta Stoicescu, 2007, *Research Concerning The Influence Of Various Carbohydrate Composition On The Aroma Compounds During Beer Fermentation*, Simpozionul International din Suceava