

Scientific Activity

➤ Published papers

1. Lungu, C., Burluc R, **Constantin, O.**, Cioroiu, V., 2003, *Processing effects on vegetables proteolytic enzyme inhibitors*, Food Science Technique and Technologies, 50 years University of Food Technologies, Plovdiv;
2. Lungu, C., Burluc R, **Constantin, O.**, Cioroiu, V., 2003, *Influence of processing on cereals α -amylase inhibitors* „Food Science Technique and Technologies”, 50 years University of Food Technologies, Plovdiv;
3. Lungu, C., Banu, I., **Constantin, O.**, 2004, *The preliminary treatment and freezing effect on mushrooms quality*, Simpozionul stiintific international organizat de Facultea de Horticultura din Craiova, publicata in Annales of the University of Craiova, p. 325-328, ISSN 1435-1275;
4. Banu, I., Lungu, C., **Constantin, O.**, Varlan, L., 2006, *Considerații privind folosirea unor tehnici de procesare pentru valorificarea potențialului nutritiv al secarei si orzului*, Buletin informativ pentru industriile de morărit si panificație, vol.17, nr. 2-3, p. 45-51, ISSN 1222-1120;
5. Banu, I, Lungu, C., **Constantin, O.**, Aprodu, I., Varlan, L., 2006, *The influence of hydrothermal processing upon soluble phosphorus concentration from rye*, Bulletin of The University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, vol. 62, p. 424, Ed. Academic Press, ISSN 1454-2381; BDI: CAB Abstract, <http://www.thomsonscientific.com/>;
6. Banu, I., Lungu, C., **Constantin, O.**, Simițaru, I., 2007, *Influence of hydrothermal processing upon soluble phosphorus concentration from barley*, Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, 64-64 Ed. AcademicPres, p. 611, ISSN 1454-2382, 2007. BDI: CAB Abstract, <http://www.thomsonscientific.com/>;
7. **Constantin, O.**, Tofan, C., 2007, *The Influence of temperature and material type in biofilm formation in food industry*, Journal of Agroalimentary Processes and Technologies, Timisoara, Vol. XIII, No. 1, p.113-118, ISSN 1453-1399, BDI: CODEN: JAPTCV ISSN: 1453-1399, Journal written in English. AN 2007:831401 CAPLUS, Section 17 (Food and Feed Chemistry);
8. Banu, I, Lungu, C., **Constantin, O.**, Aprodu, I., 2007, *The influence of hydrothermic treatment on soluble phosphorus content in milling streams products*, Journal of Agroalimentary Processes and Technologies, Timisoara, Vol. XIII, No. 1, p. 7-12, ISSN 1453-1399; BDI: CODEN: JAPTCV ISSN: 1453-1399, Journal written in English, AN 2007:831401 CAPLUS, Section 17 (Food and Feed Chemistry);
9. Banu, I, Lungu, C., **Constantin, O.**, Elisei, A., Varlan, L., 2007, *The Influence of the Hydrothermal on the Phytate Content in the Rye*, First International Conference: Research People and Actual Task son Multidisciplinary Science, Lozenec, Bulgaria, vol. 1, p. 133-137;
10. **Constantin, O.**, Tofan, C., Rusu, C., 2007, *The influence of material type and disinfectants in formation and removal of biofilm*, First International Conference: Research People and Actual Task son Multidisciplinary Science, Lozenec, Bulgaria, Vol. 3, p. 198-201, ISBN 978-954-91147-3-7;
11. Rusu, C., Tofan, C., **Constantin, O.**, *Study of action of peracetic acid*

enriched with oxygenate water and silver ions on Bacillus cereus and Bacillus subtilis, First International Conference: Research People and Actual Task son Multidisciplinary Science, Lozenec, Bulgaria, Vol. 3, 2007, p. 162-166, ISBN 978-954-91147-3-7;

12. **Constantin, O.**, Tofan, C., Rusu, C., Banu, I., 2007, *Action of Peracetic Acid on Biofilms Formed on Surfaces Used in Food Industry*, ANNALS of the Suceava University – FOOD ENGINEERING, Year VI, No. 2, p.. 177-181, ISSN 1842-4597;

13. Rusu, C., Tofan, C., **Constantin, O.**, 2007, *Studies Peer the New Strategies for Hygiene in Spaces for Food Production and Restaurants*, ANNALS of the Suceava University – FOOD ENGINEERING, Year VI, No. 2 , p. 169-176, ISSN 1842-4597;

14. **Constantin, O.**, Tofan C., 2007, *Biofilm Formation in the Food Industry*, INMATEH, (5), p. 109-112;

15. **Constantin, O.**, Tofan C., Rusu, C., 2008, *Attachment and biofilm formation on stainless steel surfaces in food industry environment*; Journal of Agroalimentary Processes and Technologies, Timisoara, Vol. XIV, p. 217-220;

16. Rusu, C., Tofan C., **Constantin, O.**, 2008, *The influence of detergents and disinfectants on the quality of alimentary products mixed in unities of public alimentation from the Romanian sea side*; Journal of Agroalimentary Processes and Technologies, Timisoara, Vol. XIV, p. 151-156;

17. **Constantin, O.**, Tofan C., Rusu, C., 2008, *Biocides Effect on Pseudomonas Fluorescens and Bacillus Subtilis Biofilms Formed on Glass Surfaces*, International Conference on Science and Technique in the Agri-Food Business - ICoSTAF2008, Szeged, Hungary;

18. Rusu, C., Tofan C., **Constantin, O.**, 2008, *Synergetic Effect From Combinated Disinfectants and their Influence of the Quality to the Fast Food And Catering Products*, International Conference on Science and Technique in the Agri-Food Business - ICoSTAF2008, Szeged, Hungary;

19. **Constantin, O.**, Banu, I., Simitaru, I., Lungu, C., 2008, *Hydrothermal Treatment – A Method to Reduce the Phytate Content of the Rye*, Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, Volume IX, no. 3, 2008, p. 337 – 343.

➤ Posters

1. **Constantin, O.**, Rusu, C., Tofan, C., 2007, *Biofilm formation and control in food industry*, Papers of the International Symposium Euro – aliment, Galati, p. 47-52;

2. Rusu, C., **Constantin, O.**, Tofan, C., 2007, *Using synergism to increase disinfectants efficiency*, Papers of the International Symposium Euro – aliment, Galati, p. 53-57.