

## Scientific Activity

### ➤ Published papers

1. Mocanu G.D., Gitin L., Botez E., Andronoiu D.G., 2009, Researches concerning the production of a fermented dairy drink with added carrot juice, Journal of Ecology and Environmental Protection – (JEPE), 3<sup>rd</sup> Workshop in agro-foods issues organized by B.EN.A.&A.A.F.S., Galati, Romania – "ENVIRONMENT-NUTRITION-HEALTH RELATIONSHIP IN THE FRAME OF EU POLICY" – 16-17 January 2009.
2. Andronoiu D., Gitin L., Botez E., Mocanu D., 2009, Researches concerning the production and characterization of a dessert based on fresh cheese and peach pulp, Journal of Ecology and Environmental Protection – (JEPE), 3<sup>rd</sup> Workshop in agro-foods issues organized by B.EN.A.&A.A.F.S., Galati, Romania – "ENVIRONMENT-NUTRITION-HEALTH RELATIONSHIP IN THE FRAME OF EU POLICY" – 16-17 January 2009.
3. Botez E., Gitin L., Andronoiu D.G., Mocanu G.D., Stefanescu A., 2008, Research on production and description of fresh dairy, appetizer type, Journal of Agroalimentary Processes and Technologies 14, ISSN 1453-1399, pag. 166 – 172  
(<http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=&PID=83>).
4. Botez E., Gitin L., Andronoiu D.G., Mocanu G.D., 2008, Fresh Dairy, appetizer type: sensorial and rheological aspects, Journal Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, vol. IX, no. 2, pag. 207 – 212  
(<http://pubs.ub.ro/?pg=revues&rev=csc6&num=200809&vol=2>).
5. Rotaru G., Mocanu D., 2008, Organizational procedure to implement the quality program. Calitate si Management, Nr. 12, ISSN 1582 – 8794, pag. 37 – 43.
6. Mocanu D., Rotaru G., 2008, Preliminary operational program – Cleaning in dairy industry (I). Calitate si Management, Nr.1, ISSN 1582–8794, pag. 39 – 43.
7. Mocanu D., Rotaru G., 2008, Preliminary operational program – Cleaning in dairy industry (II). Calitate si Management, Nr. 2, ISSN 1582–8794, pag. 35 – 40.
8. Rotaru G., Mocanu D., Uliescu M., Andronoiu D., 2008, Research studies on cheese brine ripening. Innovative Romanian Food Biotechnology, Nr. 2, ISSN 1843 – 6099, pag. 30 – 39.
9. Mocanu D., Rotaru G., Uliescu M., 2007, Safety management system for telemea cheese. Buletin informativ pentru industria laptelui, vol. 22, nr. 4, ISSN 1224-3655, pag. 213 – 226.
10. Mocanu D., Rotaru G., Uliescu M., 2007, Safe consumption of cheese brine – telemea cheese (I). Calitate si Management, Nr. 10, ISSN 1582–8794, pag. 37 – 43.
11. Mocanu D., Rotaru G., Uliescu M., 2007, Safe consumption of cheese brine – telemea cheese (II). Calitate si Management, Nr. 11, ISSN 1582–8794, pag. 41 – 43.
12. Uliescu, M., Rotaru, G., Mocanu, D., Stanciu, V., 2007. Study of the probiotic telemea cheese maturation. The Annals of the University Dunarea de Jos Galati, Fascicle VI-Food Technology, New Series Year I

(XXX), ISSN 1843-5157, pag. 92-99.

13. Mocanu, D., Rotaru, G., Uliescu, M., 2007. Researches concerning the quality of cow milk in Braila county. Papers of the International Symposium Euro-aliment. ISSN 1843-5114, pag.155 -160.

14. Rotaru, G., Raileanu, C., Mocanu, D., Calu, I., 2007. H.A.C.C.P. plan for Cottage Cheese. Calitate si Management, nr. 1, ISSN 1582 – 8794, pag. 36 – 43.

15. Rotaru, G., Mocanu, D., Calu, I., 2006. Safe consumption of fresh cheese. Risk analisys and critical control points identification. Calitate si Management, nr. 11, ISSN 1582 – 8794, pag. 34 – 39.

#### ➤ **Oral presentations**

1. Nistor C., Nistor O., Botez E., Mocanu G.D., 2008, The immigration – a link bridge between the traditions and the behaviors of the Romanian and the Mediteranean people, Simposio Internacional de Interculturalidad en el Mediterraneo, 23-25 aprilie 2008, Alicante, Spania

2. Botez E., Gitin L., Andronoiu D.G., Mocanu G.D., 2008, Formage frais de type apperitif: aspects sensoriels est rheologiques. Cinquieme Colloque Franco-Roumain De Chimie Applique – COFrRoCA, 25 – 29 iunie 2008, Bacau, Romania.

3. Andronoiu D.G., Masu O., Botez E., Mocanu G.D., Gitin L., 2008, Rheological study for new product BIOCOV. Calisin symposium, Functional foods, 5-6 iunie 2008, Galati, Romania.

4. Mocanu G.D., Gidei G., Botez E., Andronoiu D.G., Gitin L., 2008, Fermented dairy drink with added carrot juice. Physico – chemical characterization. Calisin symposium, Functional foods, 5-6 iunie 2008, Galati, Romania.

5. Uliescu M., Rotaru G., Mocanu G.D., 2008, Variation of physical and chemical characteristics during ripening of the probiotic telemea cheese. Calisin symposium, Functional foods, 5-6 iunie 2008, Galati, Romania.

6. Munteanu, L., Mocanu, D., 2006. The using of the lighting impulses for preventing the fungicide alteration of the cheese

#### ➤ **Posters**

1. Mocanu G.D., Gitin L., Botez E., Andronoiu D.G., 2009, Researches concerning the production of a fermented dairy drink with added carrot juice

2. Andronoiu D., Gitin L., Botez E., Mocanu D., 2009, Researches concerning the production and characterization of a dessert based on fresh cheese and peach pulp

3. Uliescu, M., Rotaru, G., Mocanu, D., Stanciu, V., 2007. Study othe probiotic telemea cheese maturation

4. Mocanu, D., Rotaru, G., Uliescu, M., 2007. Researches concerning the quality of cow milk in Braila county