

Leontina GURGU (Petrea)

Scientific Activity

➤ Published papers

1. **Leontina Petrea**, Clemansa Tofan - *Characterization of Saccharomyces carlsbergensis mutants obtained by nitrous acid mutagenesis*, Journal of Agroalimentary Processes and Technologies, Volume XIV, No.2 15-16 May 2008, Timisoara,312-317.
2. **Leontina Gurgu (Petrea)**, Vasilica Barbu - *Application of molecular biological methods for characterization of lactic acid bacteria strains*, Hungary Academy of Science Regional Committee in Szeged, International Conference on Science and Technique in the Agri-Food Business, 5-6 November 2008, ISBN 963 482 676 8,177-179.
3. **Leontina Petrea**, Clemansa Tofan - *Manipulating the yeast's genome in vitro with plasmids-* Proceedings of the 1st International Conference Environment Natural Sciences in Food Industry In European Context, Baia Mare, November, 16st - 17st 2007, ISBN 978-973-1729-39-8, p.489-496.
4. **Leontina Petrea**, Clemansa Tofan - *Genetic diversity and evolution of fermentation yeast from Saccharomyces sensu stricto complex*, Annals of Suceava University – Food Engineering, Year VI, No 2 – 2007, ISSN 1842 – 4597, p.65-74.
5. **Petrea L.** - *Characterization of two Saccharomyces cerevisiae strains obtained by UV mutagenesis*, Innovative Romanian Food Biotechnology, Vol 2, ISSN 1843 – 6099, July 2008, 40 – 44p. <http://www.bioaliment.ugal.ro/eJournal/Issues.htm>

➤ Oral presentations

Barbu V., **Petrea L.**, Negoita T. - *Applied genomics for taxonomic identification of polar species*, The 2rd –National Symposium of Polar Scientific Research with International Participation Organized by Romanian Polar Research Institute and Romanian Academy, 17-18 nov. 2007, Bucharest.

➤ Publish papers as Review

Leontina Gurgu (Petrea), Vasilica Barbu – *Characterization of Saccharomyces cerevisiae and Saccharomyces uvarum mutants obtaining by UV mutagenesis*, Hungary Academy of Science Regional Committee in Szeged, International Conference on Science and Technique in the Agri-Food Business, 5-6 November, 2008, ISBN 963 482 676 8, p.177.