

Scientific Activity

➤ Published papers

Books

1. **Râpeanu G.**, 2008, *Îmbrunarea enzimatică a musturilor și vinurilor*, Editura Didactică și Pedagogică, ISBN 978-973-30-2058-5, 181 pg.
2. Croitor N., **Râpeanu G.**, 2008, *Fructele și legumele organice*, in *Alimente Ecologice*, editor G.M. Costin, Ed. Academica, 422 pg.;
3. Banu C., Alexe P., Bulancea M., Ana Alex., Macovei V., Musteata G., Rubtov S., **Râpeanu G.**, s.a, 2006, *Dictionar explicativ pentru stiinta si tehnologie - Industrie alimentara*, Editura Agir, ISBN 973-720-079-2, Bucuresti, 1114 pg.
4. Bulancea M., Stoicescu G., Ana Alex., Macovei V., Musteata G., Rubtov S., **Râpeanu G.**, Gâta A., Andone C., 2004, *Dictionar explicativ pentru stiinte exacte*, vol. IAL 3 – *Industrii fermentative*. Editura Academiei Române, ISBN 973-27-0935-9 si Editura Agir, ISBN 973-8466-21-0, Bucuresti, 124 pg.
5. Bulancea M., **Râpeanu G.**, 2001, *Metode de determinare a falsificarilor produselor alimentare*, Ed. Fundatiei Universitare „Dunarea de Jos”, ISBN 973-8352-11-8, 160 pg., Galati.

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1. **Râpeanu G.**, Bolocan A., Gazi I., Bahrim G., 2008, Metabolic activity stimulation of the wine yeasts by polyphenols extracted from red grapes, *Romanian Biotechnological Letters*, 13(5), 9-16.
2. **Râpeanu G.**, Parfene G., Horincar V., Polcovnicu C., Ionescu L., Bahrim G., 2008, Confirmation and identification of *Listeria* species from fresh lettuce, *Romanian Biotechnological Letters*, 13(6), 32-36.
3. **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2006, *Biochemical characterisation and process stability of polyphenoloxidase extracted from Victoria grapes (Vitis Vinifera ssp. Sativa)*, *Food Chemistry*, 94(2), 253-261.
4. **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2006, Thermal and high pressure inactivation kinetics of Victoria grape polyphenol oxidase from model systems to real system studies, *Jornal of Food Process Engineering*, 29 (3), 269-286.
5. Dalmadi I., **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2006, *Characterisation and inactivation by thermal and pressure processing of strawberry (Fragaria ananassa) polyphenol oxidase: a kinetic study*, *Journal of Food Biochemistry*, 30(1), 56-76.
6. **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2005, *Thermal and high pressure inactivation kinetics of polyphenol oxidase in Victoria grape must*, *Journal of Agricultural and Food Chemistry*, 53(8), 2988-2994.
7. **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2005, *Effect of pH on thermal and/or pressure inactivation of Victoria grape (Vitis Vinifera ssp. Sativa) polyphenol oxidase: a kinetic study*, *Journal of Food Science*, 70(5), E301-307.

Contributions at international meetings published in proceedings

1. **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2007, Mathematical model to describe combined pressure temperature dependence of grape PPO inactivation in a model system at pH 3.0, 3 CIGR, September 24-26, Naples, Italy, p. 1-9 (<http://www.aidic.it/3CIGR/program.htm>).
2. **Râpeanu G.**, 2007, Pressure and thermal inactivation kinetics of white grape PPO: from model systems to real system studies, OENO 2007, June 25-27, Bordeaux, France, (<http://www.oenologie.u-bordeaux2.fr/sympo/francais/programme.htm>).
3. Sava N., **Râpeanu G.**, Rotaru G., Bulancea M., 2007, Traceability in Romanian wine food safety systems, OENO 2007, June 25-27, Bordeaux, France. (<http://www.oenologie.u-bordeaux2.fr/sympo/francais/programme.htm>).
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5. **Râpeanu G.**, Bahrim G., Soptica F., Bulancea M., 2005, *Extracts of some traditional Romanian plants as potential food preservatives*, Intradfood 2005, October 25-28, Valencia, Spain, p. 1265-1268, (<http://www.iffost-conference.elsevier.com/index.htm>).
6. Bahrim G., **Râpeanu G.**, Soptica F., Croitor N., Ana A., Bulancea M., 2005, *Plant and fungal flavonoid pigments production and characterization as potential food additives*, Intradfood 2005, October 25-28, Valencia, Spain, p. 1265-1268, (<http://www.iffost-conference.elsevier.com/index.htm>).
7. Bahrim G., **Râpeanu G.**, Soptica F., Ionescu L., 2004, *Perspectives to Overcoming Pesticide Pollution in Romania*, 5th EurSafe Congress, September 2-4, Leuven, Belgium, p. 204-208, (www.kuleuven.ac.be/cabme/page.php).
8. **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2004, *Thermostability of Victoria grape (Vitis Vinifera ssp. Sativa) polyphenol oxidase: a kinetic study*, 10th Symposium on Applied Biological Sciences, Ghent, Belgium, ISSN 1379-1176, vol. 69 (2) 1-348, p. 77-80.
9. Dalmadi I., **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M., 2004, *Thermal inactivation of strawberry (Fragaria ananassa) polyphenol oxidase: a kinetic study*, 10th Symposium on Applied Biological Sciences, Ghent, Belgium, ISSN 1379-1176, vol. 69 (2) 1-348, p. 231-234.
10. **Râpeanu G.**, Bulancea M., 2004, *Etudé cinétique de l' inactivation thermique de la polyphénoloxydase des raisins blancs*, Actes du Seminaire d'Animation Régionale, Agence Universitaire de la Francophonie (Region Europe Centrale et Occidentale), SAR-2004, Université Technique de Moldavie. Ed. Technica-Info Chisinau, Republica Moldova, ISBN 9975-63-233-5, p. 99-102, (<http://www.gp3a.auf.org/seminaire.html>).
11. **Râpeanu G.**, Bulancea M., 2004. *Caractérisation de la polifenoloxidase des raisins blancs*, Actes du Seminaire d'Animation Régionale, Agence Universitaire de la Francophonie (Region Europe Centrale et Occidentale), SAR-2004, Université Technique de Moldavie. Ed. Technica Info-Chisinau, Republica Moldova, ISBN 9975-63-233-5, p. 103-106, (<http://www.gp3a.auf.org/seminaire.html>).

12. Croitor N., Ana Al., **Râpeanu G.**, 2004. *L'appréciation de couleur des extraits de la betterave rouge*, Actes du Seminaire d'Animation Régionale, Agence Universitaire de la Francophonie (Region Europe Centrale et Occidentale), SAR-2004, Université Technique de Moldavie. Ed. Technica-Info Chisinau, Republica Moldova, ISBN 9975-63-233-5, p. 82-86, (http://www.gp3a.auf.org/affiche_chisinau.html).
13. **Râpeanu G.**, Bulancea M., 2004, *Mutage des cidres doux par l'application d'un courant d'électrolyse*, Actes du troisième Colloque Franco-Roumain de Chimie Appliquée, COFrRoCA-2004. Ed Alma Mater Bacau ISBN 973-8392-36-5, Tehnica-Info Chisinau ISBN 9975-63-183-5, p. 317-320.
14. **Râpeanu G.**, Bulancea M., 2004, *Comportement des levures Saccharomyces cerevisiae sous courant d'électrolyse*, Actes du troisième Colloque Franco-Roumain de Chimie Appliquée, COFrRoCA-2004. Ed Alma Mater Bacau ISBN 973-8392-36-5, Tehnica-Info Chisinau ISBN 9975-63-183-5, p. 321-324.
15. **Râpeanu G.**, Bulancea M., 2003. *Recommendation for applying the HACCP method in Romanian winemaking industry*, The First International Symposium on Food Quality Management for East European Countries (FQM), 27-29 July, Cluj-Napoca, Romania, Ed. AcademicPress, ISBN 973-7950-40-2, p. 220-225.
16. **Râpeanu G.**, Croitor N., Ana Al., 2003. *The behavior of the "red beet" dye in the presence of polyphenols found in pomace of grapes*, 50-th anniversary of the Higher Institute of Food and Flavour Industries, 15-17 october, Plovdiv, Bulgaria, Scientific Works, Volume L, Issue 3, ISSN 0477-0250, p. 25-28.
17. **Râpeanu G.**, Bulancea M., 2003. *Research regarding to sweet wines obtaining using low intensity electrical current*, 50-th anniversary of the Higher Institute of Food and Flavour Industries, 15-17 october, Plovdiv, Bulgaria, Scientific Works, Volume L, Issue 3, ISSN 0477-0250, p. 294-298.
18. Postolache E., **Râpeanu G.**, Bulancea M., 2003. *The influence of phenolic compounds on the composition, sensorial properties and Merlot wines stability*, 50-th anniversary of the Higher Institute of Food and Flavour Industries, 15-17 october, Plovdiv, Bulgaria, Scientific Works, Volume L, Issue 3, ISSN 0477-0250, p. 299-304.

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1. **Râpeanu G.**, Bahrim G., Bunea A., Bulancea M., 2008, Occurrence of ochratoxin A in wines from Romanian market, First European Food Congress, 7-9th november, Ljubliana, Slovenia, .
2. **Râpeanu G.**, Parfene G., Horincar V., Bahrim G., 2008, Incidence of *Listeria* spp. on fresh lettuce from Romanian market, First European Food Congress, 7-9th november, Ljubliana, Slovenia.
3. Dalmadi I., **Râpeanu G.**, Van Loey A., Smout C., Hendrickx M, 2005, *Thermostability of strawberry (Fragaria ananassa) peroxidase and polyphenoloxidase: a kinetic study*, 10th International Workshop on Chemical Engineering Mathematics, Budapest, Hungary, 18-20 August 2005 (abstract in Proceedings).
4. Dalmadi I., **Râpeanu G.**, Van Loey A., Smout C., 2005, Hendrickx M, *Activity, thermal and/or pressure inactivation of strawberry (Fragaria ananassa) polyphenoloxidase: a kinetic study*, 320th Scientific Colloquium, Budapest, Hungary, 21st April 2005, (<http://www.mete.mtesz.hu/kollokv/2005/koll-320-05-04-21.htm>)

5. **Râpeanu G.**, 2003, *The effect of electrolysis upon wine yeast viability*, 2nd Black Sea Basin Conference on Analytical Chemistry, Sile, İstanbul – Turkey, 14-17 september. Turkey (abstract in Proceedings).

Publication in national journals

1. Bulancea M., **Râpeanu G.**, Carapid P., 2008, Aroma engancement in wines by glycosidases from different origins, Special issue edited for MicroBio 2008, 9-11 oct, Galati, Romania, *Innovative Romanian Food Biotechnology*, ISSN1843-6099, p. 7-16.
2. Ifrim G., Bahrim G., **Râpeanu G.**, 2008, Nitrogen Removal Strategy from Baker's Yeast Industry Effluents, *Innovative Romanian Food Biotechnology*, 2, ISSN 1843-6099, p. 11-24.
3. **Râpeanu G.**, 2007, Platforma Bioaliment, centru de excelenta pentru biotehnologie aplicata in industria alimentara, Buletin Informativ pentru industriile morarit si panificatie, 18(4), ISSN 1221-1120, p. 125-131.
4. **Râpeanu G.**, 2005, *Influence of pH on thermostability of grape polyphenoloxidase - a kinetic study*, Annals of the University „Dunarea de Jos” of Galati, vol. XXIII (XXVIII), ISSN 1221-4574, p. 15-19.
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7. Postolache E., **Râpeanu G.**, Bulancea M., 2004, *Oenological behavior of red grapes varieties from “Dealurile Bujorului” vineyard*, Annals of the University of Craiova, vol. IX (XLV), ISSN 1435-1275, p.319-324.
8. **Râpeanu G.**, Bahrim G., Bulancea M., Soptica F., 2004, New approaches on the microbiological methods for assessing spoilage yeast in wine industry, *Cercetari Stiintifice - Procese si Tehnologii Agroalimentare, Ed Agroprint, Timisoara*, ISSN 1453-1399, vol. X, nr.1, p. 39-50.
9. Bulancea M., **Râpeanu G.**, 2003, *Identification methods for dairy products falsification*, Informative Journal for Dairy Industry, vol.18, nr. 3, ISSN 1224-3655, p. 209-225.
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11. Bulancea M., **Râpeanu G.**, 2002, *Identification methods for milk falsification I*, Informative Journal for Dairy Industry, vol.17, nr. 4, ISSN 1224-3655, p. 273-283.
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1. Postolache E., **Râpeanu G.**, Bulancea M., 2005, *Optimization of red winemaking from grapes Merlot variety, “Dealul Bujorului”, vineyard*, Proceedings of the International Conference “Agricultural and Food Sciences, Processes and Technologies”, 12-13 May Sibiu, Romania, vol.1, published in Romania by “Lucian Blaga” University of Sibiu, ISBN 973-739-093-8, p. 55-59.
2. Postolache E., **Râpeanu G.**, Bulancea M., 2004, *Chromatic and phenolic index of red wine Merlot variety „Dealurile Bujorului” vineyard*, „Cercetarea stiintifica în conditiile integrarii europene”, 28-29 may,

Braila, Editura AGIR, Bucuresti ISBN 973-8466-50-4 (publicare pe CD), (www.mec.ugal.ro/Conferinte/AGIR%202004/cuprins%20CD.doc).

3. Postolache E., **Râpeanu G.**, Bulancea M., 2004, *Phenolic compounds evolution during aging of red wine Merlot variety „Dealurile Bujorului” vineyard*, „Cercetarea stiintifica în conditiile integrarii europene” 28-29 may, Braila, Editura AGIR, Bucuresti ISBN 973-8466-50-4 (publicare pe CD), (www.mec.ugal.ro/Conferinte/AGIR%202004/cuprins%20CD.doc).
4. Bulancea M., **Râpeanu G.**, 2003, *Genetically modified foods, hopes and uncertainties*, Papers of International Conference „Euro-aliment 2003”, 23-25 octombrie, Galati, România, Ed. Academica, Galati, ISBN 973-8316-68-5, p. 429-434.
5. Bulancea M., Postolache E., **Râpeanu G.**, 2003, *Dynamic of oxidative enzymes activity from must and wine*, Papers of International Conference „Euro-aliment 2003”, 23-25 octombrie, Galati, România, Ed. Academica, Galati, ISBN 973-8316-68-5, p. 594-599.
6. Brasoveanu, D., **Râpeanu, G.**, Bulancea, M., 2001, *Research regarding utilization of maceration enzymes in white wine technology*, “Food and Health in the New Millennium”, 1-2 nov, Galati, România, Ed, Academica, Galati, ISBN 973-8316-15-4, p. 182-189.
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