

Scientific Activity

➤ Published papers

1. Barbu V., 2008, *Principii de genetica*, Galati University Press, 295 p., ISBN 978-973-88848-2-3.
2. Barbu V., 2008, *Phenotypical characterization of several lactic acid bacteria strains isolated from wheat's epiphyte microbiota*, Romanian Biotechnological Letters, ISSN 1224-5984, 13, nr. 6, p. 4074-4085, [ISI proceeded](#).
3. Barbu V. and Carmen Balotescu, 2007, *Colonization of intestinal mucosa and barrier effect of Lactobacillus brevis 16GAL*, The Annals of the University Dunarea de Jos of Galati, Fascicle VI Food Technology, New Series, Year I (XXX), Galati University Perss – Romania, ISSN 1843-5157, p.50-56, [CAB Abstracts si Global Health](#).
4. Vasilica Barbu, 2007, Review article: Molecular hybridization techniques of nucleic acids – Innovative Romanian Food Biotechnology, by "Dunarea de Jos" University – Galati, Section Genomics, vol. 1, no.1, 30 nov. 2007, p.1-11.
5. Vasilica Barbu, 2006, The biopreservative effect of the selected lactic acid bacteria on the microbiological stability of Granolact probiotic product, the Bulletin of the University of Agricultural Science and Veterinary Surgeons, Series Agriculture, vol: 62 2006, p. 201-206, ISSN 1454-2382. CAB indexed Abstract www.nutritionandfoodsciences.org/index.asp?action=serialscited&.
6. Vasilica Barbu, Carmen Balotescu, 2006, Adherence pattern of Lactobacillus brevis 16GAL to HeLa cells and competition for sites against pathogens, the Bulletin of the University of Agricultural Science and Veterinary Surgeons, Series Agriculture, vol: 62 2006, p. 425, ISSN 1454-2382. CAB indexed Abstract www.nutritionandfoodsciences.org/index.asp?action=serialscited&.
7. Vasilica Barbu, Carmen Balotescu, 2006, Lactobacillus brevis 16GAL probiotic potential proved trough in vivo studies, The Bulletin of the University of Agricultural Science and Veterinary Surgeons, Series Agriculture, vol: 62 2006, p. 426, ISSN 1454-2382. CAB indexed Abstract www.nutritionandfoodsciences.org/index.asp?action=serialscited&.
8. Vasilica Barbu, Gabriela Bahrim, Florin Șoptică, Carmen Socaciu, 2006, Modification of pigment composition in Epicoccum nigrum by chemical mutagenesis, proceedings of the fourth French-Romanian Colloquy of Applied Chemistry – CoFrRoCA 2006, Clermont-Ferrand, France, 28.06 – 02.07.2006, Alma Mater Bacău Publishing House, ISBN 973-8392-17-9, p. 306-307, published in "Scientific Study & Research: Chemistry & Chemical Engineering, Food Industry", vol.VII, no. 3, p. 589-596, 2006, ISSN 1582-540X. Indexed in the database [Chemical Abstracts \(USA\)](#), [VINITI \(Russia\)](#), [CSA \(USA\)](#), [GRISEMINE \(FRANTA\)](#).
9. Vasilica Barbu, Balotescu Carmen In vitro and in vivo studies about probiotic character of Lactobacillus brevis 16GAL strain, 2006, Acta Universitatis Cibiniensis, Series E: Food Technology, Vol.X , 2006, no.1, pag.7-18, ISSN: 1221-4973.
10. Vasilica Barbu, Carmen Balotescu, 2006, In vivo tests of a new probiotic product-Granolact, The Annals of the Craiova University, vol. XI (XLVII)-2006, Series: Biology, Flower-growing, Produce Processing Technology, Environmental Engineering, p.121-126, ISSN 1435-1275.
11. Vasilica Barbu, Carmen Balotescu, Veronica Lazar, Elena Sasarman, Diana Smarandache, Anca Michaela Israil, Lia Mara Ditu, 2005, The microbiological description and in vivo studies of a new probiotic product, Romanian

Biotechnological Letters, vol.10, nr.6, p. 2457-2471, ISSN:1224-5984. <http://www.direct.bl.uk/bld/OrderDetails.do?did=19&uin=181762315> Indexed in international databases:CODEN: RBLEFU ISSN:1224-5984. AN 2006:139750 CAPLUS. Explored by Author in CAPLUS and MEDLINE; CAPLUS Copyright (C) 2005 ACS on SciFinder®.

12. Veronica Lazar, Mariana C. Balotescu, Tatiana Vassu, Ileana Stoica, Diana Smarandache, Vasilica Barbu, Elena Sasarman, Anca Israil, Doina Bulai, Ionela Alexandru, Ramona Cernat, 2005, Experimental study on rats of the probiotic effect of some lactic acid bacteria previously selected for their in vitro capacity to interfere with Salmonella enteritidis infection, Romanian Biotechnological Letters, vol. 10, nr.2, p. 2123 – 2133, ISSN:1224-5984. <http://www.direct.bl.uk/bld/OrderDetails.do?did=36&uin=168339860> Indexed in international databases:CODEN: RBLEFU ISSN:1224-5984. AN 2006:139750 CAPLUS. Explored by Author in CAPLUS and MEDLINE; CAPLUS Copyright (C) 2005 ACS on SciFinder®.
13. Vasilica Barbu, Carmen Balotescu, 2005, Identification of some strains of Lacobacillus sp. based on API 50 CHL tests (by Biomerieux), The Annals of the "Dunarea de Jos" University of Galati, Fascicle VI – Food Tehnology, XXIII (XXVII), p. 91-96, ISSN 1221 – 4574, paper presented at the International Symposium "Euro – aliment 2005".
14. Vasilica Barbu, 2005, Determination of taxonomic position of some Lactobacillus sp. strains by phenotypical methods (polyphase analysis) – BIIMP, vol 16, nr. 1–2, p. 110 – 117, ISSN 1222-1120.
15. Vasilica Barbu, Elena Sasarman, Carmen Balotescu, 2005, A new probiotic product: germinated wheat-flakes with addition of Lactobacillus sp. strains, Jubilee Scientific Conference with International Participation, 60th Anniversary, Agricultural University Plovdiv, 19-20 October, 2005, Section II Agricultural Engineering, vol.L., book 2, p. 391 – 396, ISBN 1312-6318.
16. Barbu Vasilica, 2004, The utilization of lactic bacteria in the biotechnological process of producing germinated wheat-flakes to reduce the degree of the microbiological contamination. International Symposium of Horticulture Faculty, Craiova, October 29th, Craiova University Annals, vol.IX (XLV), p.329 – 335.
17. Gabriela Bahrim, Vasilica Barbu, 2004, Biotechnological Procedures of Microbiological Quality Improvement for Granovit- type Products, Papers of Intrenational Symposium Technical, Technological and Scientific Improvements in Milling and Bakery Industry— Craiova, 17 – 18 iunie, BIIMP, vol.15, no. 1,2, ISSN 1222-1120, p. 80 - 86.
18. Barbu Vasilica, 2004, Isolation of lactic bacteria from wheat's epiphyte microbiota – BIIMP, vol 14, no. 3 – 4, ISSN 1222-1120, p. 118 – 121.
19. Barbu Vasilica, 2004, New Findings on the Probiotic Character of Lactobacillus species. BIIMP, vol. 14, nr. 3 – 4, ISSN 1222-1120, p. 113 – 118.
20. Barbu Vasilica, 2004, Microbiological Quality Improvement for Granovit- type Products Using Lactic Acid Bacteria, papers of the 10th Microbioloy and Biotechnology Symposium Iasi, October 15th – 16th, 2004, Corson Publishing house, 2005, ISBN 973-8225-29-9, p. 245-250.
21. Barbu Vasilica, Didina Coman, 2004, Practical Guide for Science, IIIrd – IVth grade, Edmunt Media Serv Publishing house, ISBN 973-7976-06-1.
22. Barbu V., 2003, *Investigation about Quantitative and Qualitative Modification of microbiota in the Biotechnological process of Producing Germinated Wheat – flakes*. 4th International Conference of PhD Students – Natural Science, ISBN 963 661 593 4, p. 1 -8, University of Misckolc, Hungary, 11- 17 august, 2003.
23. Barbu V., 2003, *Variatia microbiotei in procesul biotehologic de fabricare a fulgilor de grau germinat in lunile martie, aprilie – 2003*. Lucrarile Simpozionului

international Euro-aliment 2003, 23 – 25 octombrie, 2003, Galati, Romania, p. 600 – 608.

24. Barbu V., Valentina Dan, Gabriela Bahrim, 2001, *The variation of the microflora in the technological process of producing germinated wheat – flakes*. 3rd International Conference of PHD Students, Natural Science, ISBN 9636614865, p. 103-109, University of Miskolc, Hungary, 13 – 19 august, 2001.

➤ Oral presentations

1. Barbu V. 2008, *Utilizarea culturilor starter de bacterii lactice selectionate pentru diversificarea produselor din fulgi de grau germinat*, Conference: “Dezvoltarea si integrarea biotehnologiilor in procesul de retehnologizare a industriei alimentare romanesti”, 6 jun., ANCS - Romexpo Center, Madgearu Hall, Bucharest, Romania.
2. Vasilica Barbu and Carmen Balotescu, 2007, Colonization of intestinal mucosa and barrier effect of *Lactobacillus brevis* 16GAL, The Annals of the University Dunarea de Jos of Galati, Fascicle VI Food Technology, New Series, Year I (XXX), Galati University Press – Romania, ISSN 1843-5157, p.50-56, [CAB Abstracts si Global Health](#).
3. Vasilica Barbu, 2007, Applied genomics for taxonomic identification of polar species. The 2nd National Symposium of Polar Scientific Research with International Participation Organized by Romanian Polar Research Institute and Romanian Academy, 16-17 noiembrie 2007, Bucharest.
4. Barbu Vasilica, 2005, Identification of some strains of *Lactobacillus* sp. based on polyphasic (conventionally) taxonomy criteria, 5th International Conference of PhD Students - Natural Science, University of Miskolc Hungary, 14-20 August 2005, ISBN 963 661681 7, p. 7-13.

➤ Posters

1. Vasilica Barbu, 2008, *Comparing the antimicrobial potential of some selected lactic acid bacteria over the microbiological quality of the germinated wheat*, 4th Central European Congress on Food and 6th Croatian Congress of Food Technologists, Biotechnologists and Nutritionists, 15-17 May 2008, Cavtat, Croatia, p. 132, ISBN 978-953-99725-2-1.
2. Vasilica Barbu, 2008, *Microbiological description of new Lactobacillus sp. strains*, International Conference on SCIENCE and TECHNIQUE in the AGRI- and FOOD Business, ICoSTAF2008 Szeged, Hungary, 5-6 November, 2008, p.175, ISBN 963 482 676 8.
3. Leontina Gurgu, Vasilica Barbu, 2008, *Application of molecular biological methods for characterization of lactic acid bacteria strains*, International Conference on SCIENCE and TECHNIQUE in the AGRI- and FOOD Business, ICoSTAF2008 Szeged, Hungary, 5-6 November, 2008, p. 177, ISBN 963 482 676 8.
4. Vasilica Barbu, 2007, Mediums on basis of whey permeate for lactic acid bacteria multiplication and accomplishment of starter production cultures, Proceedings of the International Conference “Agricultural and Food Sciences, Processes and Technologies” – third edition - April 26-27 Sibiu, Section Biotechnology, Conference theme: “Agriculture and food industry in European context, “Lucian Blaga” University Publishing House, p. 274-278, ISSN 1843 – 0694.
5. Vasilica Barbu, 2006, Microbiological stability of Granolact probiotic product, 3rd Central European Congress on Food, 22-24 May 2006, Sofia, Bulgaria, p. 225.