

Activitate științifică

➤ Lucrări publicate

1. Barbu V., 2008, *Principii de genetika*, 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 Press – Romania, ISSN 1843-5157, p.50-56, [CAB Abstracts si Global Health](#).
4. Vasilica Barbu, 2007, Review: Molecular hybridization techniques of nucleic acids – Innovative Romanian Food Biotechnology, Universitatea “Dunarea de Jos” 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, Buletinul Universitatii de Stiinte Agricole Si Medicina Veterinara, Cluj, Seria Agricultura, vol: 62 2006, ISSN 1454-2382, p. 201-206. Indexata in BDI CAB Abstract <http://www.usamvcluj.ro/cercetare/2007/buletin/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, Buletinul Universitatii de Stiinte Agricole Si Medicina Veterinara, Cluj, Seria Agricultura, vol: 62 2006, ISSN 1454-2382, p. 425. [Indexata in BDI CAB Abstract](#) <http://www.usamvcluj.ro/cercetare/2007/buletin/www.nutritionandfoodsciences.org/index.asp?action=serialscited&>.
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8. Vasilica Barbu, Gabriela Bahrim, Florin Șoptică, Carmen Socaciu, 2006, Modification of pigment composition in *Epiccocum nigrum* by chemical mutagenesis, lucrările celui de-al patrulea Colocviu Franco-Român de Chimie Aplicata – CoFrRoCA 2006, Clermont-Ferrand, Franta, 28.06 – 02.07.2006, Editura Alma Mater Bacău, ISBN 973-8392-17-9, p. 306-307, publicata in "Scientific Study & Research: Chemistry & Chemical Engineering, Food Industry", vol.VII, no. 3, p. 589-596, 2006, ISSN 1582-540X. [Indexata in BDI Chemical Abstracts \(USA\), VINITI \(Russia\), CSA \(USA\), GRISEMIN \(FRANTA\)](#).
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10. Barbu Vasilica, Carmen Balotescu, 2006, In vivo tests of a new probiotic product-Granolact, Analele Universitatii din Craiova, vol. XI (XLVII)-2006, Seria Biologie, Horticultura, Tehnologia Prelucrarii Produselor Agricole, Ingineria Mediului, ISSN 1435-1275, p. 121-126.
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➤ **Postere**

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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.
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