

# Vasilica BARBU

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## Research projects

### Project manager

1. *Probiotic lactic acid bacteria for functional food on basis of germinated*, PN II IDEI cod CNCSIS 658, nr. 315/1.10.2007, 2007-2010 <http://www.pnii-idei-658.ugal.ro> or <http://www.vbarbu.idilis.ro>

### Manager of Genetic Eng. Department

2. Grant MC nr. 36/2008 - 4<sup>th</sup> Central European Congress on Food and 6<sup>th</sup> Croatian Congress of Food Technologists, Biotechnologists and Nutritionists, 15-17 May 2008, Cavtat, Croatia, with poster *Comparing the antimicrobial potential of some selected lactic acid bacteria over the microbiological quality of the germinated wheat*.
3. *Integrated Centre of Research and Training for Applied Biotechnology in Food Industry – BIOALIMENT*, Grant CNCSIS: Platforms / Interdisciplinary research and training laboratories, code 62, 2006-2008 [www.bioaliment.ugal.ro](http://www.bioaliment.ugal.ro)

### Team member

4. *Chemical, biochemical and technological researches for utilization of nutritive potential of rye*, PN II IDEI, code 500/2008, 2008-2011.

### Team member

5. *Development of laboratory infrastructure in the field of food safety and quality evaluation and certification*, Grant CEEX, Modulus 4, CEEX (M4), no. 3793, 2006-2008 [www.biaa.ugal.ro](http://www.biaa.ugal.ro)

### Team member

6. *Functional foodstuffs: research concerning increase of food safety and quality by designing, producing and launching new synbiotic products*, Grant CALISIN - CEEX, CEEX (M1), no. 617, 103/01.08.2006, 2006-2008

### Team member

7. *Modern, Unconventional Methods in Concordance with European Regulation applied on Wastewater and Slurry Treatment for Reusage*, Grant CEEX, nr.135/2006, 2006-2008

### Team member

8. *Innovative Technologies for Preserving and Using Probiotic Lactic Acid Bacteria with Superior Biotechnological Traits for Increasing Food Safety*, 4th Programme, Partnership Projects (LP 10) PC – INCTEC 2898, 2007-2010

### Team member

9. *Research concerning producing yellow foodstuff colours from natural originating fungi according to the modern principles of food safety and quality*, Grant CNCSIS and Romanian Academy, Type A, code 405, 2004-2006