

Iulia Lidia (Ionita) BLEOANCA

Scientific Activity

➤ Published papers

1. Iordachescu G., Vlasceanu G., **Bleoanca I.**, Neagu C., Iordachescu A., 2008, *Umami Taste and Consumer's Perception*, The Annals of the University Dunarea de Jos Galati, Fascicle VI- Food Technology, New series, year II (XXXI), 58-61 <http://www.ann.ugal.ro/tpa/Anale%202008/Full%20paper%20Glordachescu.pdf> indexata in baze de date internationale: CSA (SUA): 1221-4574, Chemical Abstracts (SUA)
2. Nicolau A., Georgescu L., **Bleoanca I.**, Banu I., Şoptica F., Moraru D., 2007, *Laboratory Manual- instrumental, enzymatic and imunological techniques*, Academica Publishing House - Galati, ISBN 978-973-8937-35-2
3. **Bleoanca I.**, 2007, *Stress Adaptation Mechanisms for Microbial Psychrophiles*, 2nd International Conference on Polar Research, Bucharest – Romania, November 15-16, 2007, Book of Abstracts, vol. II, SIII-2, ISSN 1843-469X
4. Bahrim G., **Bleoanca I.**, 2007, *Fungic biodyes, natural additives with physiological effects on bread yeast's multiplication and stability*, Milling and Pastry Magazine, 18 (4), IV, 108-118, ISSN 1222-1120
5. Bahrim G., Geanta R., **Bleoanca I.**, 2007, *The Metabolic Response of Yeast as a Model Organism to Epicoccum nigrum Pigments' Antioxidant Activity*, Innovative Romanian Food Biotechnology- Galati (Romania), 1 (1), 12 – 22, <http://www.bioaliment.ugal.ro/ejournal.htm>
6. Moraru D., **Bleoanca I.**, Segal R., 2007, *Lactic- fermented juices: probiotic vegetables*, The Annals of the University Dunarea de Jos Galati, Fascicle VI- Food Technology, New series, year II (XXX), 87-91 <http://www.ann.ugal.ro/tpa/Annals%2007%20abstracts/17%20Abstract%20Moraru.pdf> indexata in baze de date internationale: CSA (SUA): 1221-4574, Chemical Abstracts (SUA)
7. **Bleoanca (Ionita) I.**, Bahrim G., 2006, *Microorganisms' Response to Environmental Stress Factors*, International Symposium on Polar Scientific Research, Bucharest, Romania, November 15-16, 2006, Book of Abstracts, vol. I, SI-10, ISSN 1843-469X
8. Laudoniu A, Nicolau A., **Ionita I.**, 2006, *Hygiene Guide for Dairy Industry* (in Romanian), Calita revue, July, number 57
9. Laudoniu A, Nicolau A., **Ionita I.**, 2006, *Hygiene Guide for Dairy Industry* (in Romanian), ISBN 978-973-8334-13-7
10. **Ionita I.**, Moraru M., Serban S., ElMurr N., 2005, *Plateforme generique pour la preparation de biocapteurs flexibles. Suivi de la fermentation vinicole*, Journees Scientifiques de la Societe Francaise de Chimie- Section Bretagne Pays de la Loire- France, P 29
11. Turtoi M., **Ionita I.**, Nicolau A., 2005, *Survival of Saccharomyces cerevisiae cells under ILP treatment on glass used as packaging material*, The Annals of the University „Dunarea de Jos“ of Galati, Fascicle VI Food Technology, Galati, Year XXIII (XXVIII), pag. 60- 66, ISSN 1221- 4574
12. **Ionita I.**, Nicolau A., 2004, *Microbiological Quality of Air in a Bread – making Factory*. Conferinta Roomvent, Coimbra – Portugal, ISBN 972-97973-2-3; [Airbase Database 16149](#)

13. **Ionita I.**, Zara M., 2004, *Food ethics: consumers' freedom of choice*, Eursafe, Leuven- Belgia; <http://www.kuleuven.be>
14. Nicolau A., **Ionita I.**, 2004, *Accreditation of Romanian Microbiology Laboratories –Staying in Fashion or Being Professional ?*, Lucrarile conferintei nationale cu participare internationala Cercetarea stiintifica in conditiile integrarii europene, Braila, mai, Editura AGIR, Bucuresti, 2004, ISBN 973-8466-50-4; <http://www.mec.ugal.ro/Conferinte/AGIR%202004/cuprins%20CD.doc>
15. **Ionita I.**, Nicolau A., 2004, *Caracteristique thermique des levures de bière utiliseés dans la nutrition des ruminants*, Actes du séminaire d'animation régionale "Maîtrise et gestion de la qualité dans l'industrie alimentaire", Editura Tehnica- Info, Chisinau, ISBN 9975-63-233-5, p. 200-206;
16. **Ionita I.**, 2003, *Glycerol Production with Fermentative Methods*, General Association of Romanian Engineers (AGIR), no. 3, Bucharest, ISSN 1224-7928, p. 75-79; <http://www.agir.ro/buletine/39.pdf>
17. Georgescu L., **Ionita I.**, Nicoleta Iacob, 2001, *Influence of β - galactosidase immobilisation upon the enzymatic kinetics*. Food and Health In the Beginning of the IIIrd Millennium, Academica Publishing House, Galati- Romania, p. 339- 343

➤ **Oral presentations**

1. **Bleoanca I.**, 2007, *Stress Adaptation Mechanisms for Microbial Psychrophiles*, 2nd International Conference on Polar Research, Bucharest – Romania, November 15-16, 2007
2. **Bleoanca I.**, Moraru D., Segal R., 2007, *Lactic- fermented juices: probiotic vegetables*, Fundation for Healthy Food, Sinaia – Romania
3. Stanciu N., **Bleoanca I.**, 2007, *HACCP Case Studies in the Hospitality Management*, NATO Advanced Research Workshop, Galati, www.foodsafety.ugal.ro
4. **Bleoanca (Ionita) I.**, Bahrim G., 2006, *Microorganisms' Stress Response to Environmental Changes*, International Conference on Polar Research, Bucharest – Romania
5. **Ionita I.**, Nicolau A., 2004, *Microbiological Quality of Air in a Bread-making Factory*. Roomvent Conference, Coimbra – Portugal, ISBN 972-97973-2-3

➤ **Posters**

1. Moraru D., **Bleoanca I.**, Segal R., 2007, *Lactic- fermented juices: probiotic vegetables*, Conferinta Euroaliment , Galati
2. **Ionita I.**, Moraru M., Serban S., ElMurr N., 2005, *Platforme generique pour la preparation de biocapteurs flexibles. Suivi de la fermentation vinicole*, Journees Scientifiques de la Societe Francaise de Chimie-Section Bretagne Pays de la Loire- France, P 29
3. Turtoi M., **Ionita I.**, Nicolau A., 2005, *Survival of *Saccharomyces cerevisiae* cells under ILP treatment on glass used as packaging material*, The Annals of the University „Dunarea de Jos“ of Galati, Fascicle VI Food Technology, Galati, Year XXIII (XXVIII), pag. 60- 66, ISSN 1221- 4574
4. **Ionita I.**, Nicolau A., 2004, *Caracteristique thermique des levures de bière utiliseés dans la nutrition des ruminants*. Actes du séminaire d'animation régionale "Maîtrise et gestion de la qualité dans l'industrie alimentaire", Editura Tehnica- Info, Chisinau, ISBN 9975-63-233-5, p. 200- 206