

Activitate
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➤ Lucrari publicate

Carti

1. Ionescu A., Zara M., **Vasile A.**, Gurau G., *Procesarea industrială a pestelui*, Editura Fundatiei Universitare „Dunarea de Jos” Galati, ISBN (10) 978-973-627-321-0, ISBN (13) 973-627-321-6, 334 pg., 2006
2. Paltenea E., Ionescu A., Zara M., Patriche N., Talpes M., Jecu E., **Vasile A.**, Aprodu I., Gheorghe V., *Calitatea nutritională a sturionilor de cultură*, Editura Fundatiei Universitare „Dunarea de Jos” Galati, ISBN (13) 987-973-627-322-3, 28 pg., 2006

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1. Ionescu A., Aprodu I., Zara M., **Vasile A.**, G. Gurau, 2008, *Rheology of gels containing pea protein isolate enzymatically modified with bacterial transglutaminase*, Scientific Study & Research – Chemistry and Chemical Engineering, Biotechnology, Food Industry, SCSCC6, Volume IX, no. 3, <http://pubs.ub.ro/?pg=revues&rev=csc6&num=200809&vol=3&aid=2406>
2. Zara M., Ionescu A., **Vasile A.**, Aprodu I., Manoliu I., 2007, *How starter cultures affect the sensorial characteristics and the microbiota evolution of dry sausages*, Scientific Study & Research – Chemistry and Chemical Engineering, Biotechnology, Food Industry, volume VIII, no. 4, <http://pubs.ub.ro/?pg=revues&rev=csc6&num=200708&vol=4&aid=1985>
3. Ionescu A., Aprodu I., Zara M., **Vasile A.**, Istrate R., 2007, *The effect of starter cultures on the physical and biochemical characteristics of dried sausages*, Scientific Study & Research – Chemistry and Chemical Engineering, Biotechnology, Food Industry volume VIII, no. 3, <http://pubs.ub.ro/?pg=revues&rev=csc6&num=200708&vol=3&aid=1970>
4. Ionescu A., Aprodu I., Zara M., **Vasile A.**, Porneala L., *Evaluating of some functional properties of the myofibrillar protein concentrate from the beef heart*, Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, vol. VIII, nr.2, 2007, p. 155-170
5. Ionescu A., Zara M., Aprodu I., **Vasile A.**, Istrate R., *The effect of starter cultures on the physical and biochemical characteristics of the dried sausages*, Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, vol. VIII, nr.3, 2007
6. Zara M., Ionescu A., **Vasile A.**, Aprodu I., Manoliu I., *How starter cultures affect the sensorial characteristics and the microbiota evolution of dry sausages*, Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, vol. VIII,

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7. Ionescu A., Zara M., **Vasile A.**, Aprodu I., Paltenea E., *The stability physical-chemical of deep-frozen Danube sturgeon's meat (Acipenser stellatus)*, Scientific Study & Research, Vol. VII (4), 2006, ISSN 1582-540X, pp. 805-811, 6 pg., 2006
8. Ionescu A., Zara M., Aprodu I., **Vasile A.**, G. Carac, *The monitoring of nitrites and nitrates residue on products of salty meat with nitrite Merckoquant test*, Scientific Study & Research, Vol. VII (4), 2006, ISSN 1582-540X, pp. 812-821, 9 pg, 2006
9. Ionescu A., Zara M., Miron I., **Vasile A.**, *The factors that have an influence upon the Surimi batters rheological behavior*, Acta Universitatis Cibiniensis seria F, Chemia, Vol.5, nr. 2, ISSN 12214981, pp. 75-85, 11 pg., 2003