

Personal information

Name and surname: BANU C. IULIANA

Present academic position: Professor „Dunarea de Jos” University of Galati, Faculty of Food Science and Engineering

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Education

1999-2004: PhD, Dunarea de Jos University of Galati

2001-2002: Post-graduation qualification in Pedagogy, Dunarea de Jos University of Galati

1998-1999: MSc in Special Technology of Food Industry, Dunarea de Jos University of Galati

1988-1993: BS in Food Technology, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati

1984-1988: Bacalaureate, Emil Racovita High School, Galati

Professional experience

since 2013: Professor

2008-2013: Associate Professor

2005-2008: Lecturer

2005 April-July: Visiting researcher, ToK Marie Curie, FP6, MTKD-CT-2004-509226

2001-2005: Teaching Assistant

1999-2001: Teaching Assistant, associate

1997-2000: Food Technologist, Milling and Baking, S.C. Galmopan S.A. Galati

1993-1997: Food Technologist, Milling and Baking, S.C. Panimon S.A. Onesti

Selected publications

Banu Iuliana, Aprodu Iuliana. Association of physicochemical with technological properties of wheat, *International Journal of Food Science and Technology*, 50(7), 1644-1650, 2015, ISSN 1365-2621.

<http://onlinelibrary.wiley.com/doi/10.1111/ijfs.12816/full>.

Aprodu Iuliana, Banu Iuliana, Rheological, thermo-mechanical, and baking properties of wheat-millet flour blends, *Food Science and Technology International*, 21(5), 342-353, 2015, ISSN 1082-0132.

<http://fst.sagepub.com/content/early/2014/05/16/1082013214536175.abstract>.

Aprodu Iuliana, Banu Iuliana, Co-occurrence of fumonisins and T2 toxins in milling maize fractions under industrial conditions, *CyTA - Journal of Food*, 13(1), 102-106, 2015, ISSN 1947-6337.

http://www.tandfonline.com/doi/abs/10.1080/19476337.2014.917702#.VZbBuE0w_IU.

Banu Iuliana, Drăgoi Larisa, Aprodu Iuliana, From wheat to sourdough bread – a laboratory scale study on the fate of deoxynivalenol content, *Quality Assurance and Safety of Crops & Foods*, 6(1), 53-60, 2014, ISSN 1757-8361.

<http://wageningenacademic.metapress.com/content/q164mv3488587732/>

Aprodu Iuliana, Nicoleta Stănciuc, Banu Iuliana, Bahrim Gabriela, Probing thermal behaviour of microbial transglutaminase with fluorescence and *in silico* methods, *Journal of the Science of Food and Agriculture*, 93(4), 794-802, 2013, ISSN 1097-0010.

<http://onlinelibrary.wiley.com/doi/10.1002/jsfa.5799/abstract>

Aprodu Iuliana, Banu Iuliana, Antioxidant properties of wheat mill streams, *Journal of Cereal Science*, 56(2), 189-195, 2012, ISSN 0733-5210.

<http://www.sciencedirect.com/science/article/pii/S0733521012001014>

Banu Iuliana, Aprodu Iuliana, Studies concerning the use of *Lactobacillus helveticus* and *Kluyveromyces marxianus* for rye sourdough fermentation, *European Food Research Technology*, 234(5), 769-777, 2012, ISSN 1438-2377.

<http://www.springerlink.com/content/453q208016686173/>,

Neagu Corina, Aron Maftei Nicoleta, Banu Iuliana, Nicolau Anca, Aprodu Iuliana, The effect of industrial cleaning on wheat microbial burden and Deoxynivalenol levels, *Environmental Engineering and Management Journal*, 11(10), 1857-1863, 2012, ISSN 1582-9596.

http://omicron.ch.tuiasi.ro/EEMJ/issues/vol11/Vol11_exp.htm

Banu Iuliana, Vasilean Ina, Aprodu Iuliana, Effect of some parameters of the sourdough rye fermentation on the activity of some mixed starter culture, *Food Biotechnology*, 25(4), 275-291, 2011, ISSN 0890-5436.

<http://www.tandfonline.com/doi/abs/10.1080/08905436.2011.617251>

Banu Iuliana, Stoenescu Georgeta, Ionescu Violeta, Aprodu Iuliana, Physico-Chemical and Rheological Analysis of Flour Mill Streams, *Cereal Chemistry*, 87(2), 112-117, 2010, ISSN 0009-0352.

<http://cerealchemistry.aaccnet.org/doi/abs/10.1094/CCHEM-87-2-0112>

Selected research grants

Reduction of cereals contamination with mycotoxins for getting safe baking products with high fibres content, PNCDI, 4th Program, Partners, Direction 5. Agriculture, Food Safety and Security, 52-132/2008, 2008-2011; project manager.

<http://www.fibresig.ugal.ro/index-en.html>

Chemical, biochemical and technological investigations for improving nutritional value of rye, PN II-PCE-IDEI, 500/2009, 2009-2011; project manager.

<http://www.nutriry.ugal.ro/index-en.html>

Research interests

Improvement of cereal processing and baking products technologies for sustainable developemnt and food safety: Wastes and contaminants reduction during cereal processing chain, Valorification of biological active compounds from cereals, The changes on cereal matrix of new ingredients and new processing tools, Gluten free products.

Other academic activities

Executive Editor for the journal *The Annals of University Dunarea de Jos of Galati*, Fascicle VI, *Food Technology* (<http://www.ann.ugal.ro/tpa/>)

Member of the Association of Milling and Baking Industries Experts (1997-2015).

Vice-Dean Faculty of Food Science and Engineering (2012-2015).