

Personal information

Name and surname: Livia PATRAȘCU

Date and place of birth: 05.07.1985; Chișinău

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

Address: Domneasca St. 111, cod 800201, Galati

E-mail: livia.mantoc@ugal.ro

Education

2013-2015, **MS**, Human Nutrition, Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

2008-2013, **PhD** in Industrial Engineering, Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

2003-2008, **BS**, Food Products Engineering, „Dunarea de Jos” University of Galati, Romania

Professional experience

Since 2013: PhD Engineer - Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

2008-2013: Research assistant - Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

Research interests

Rheology of food products, Investigating new food grade protein sources, valorisation of vegetable ingredients and developing new functional foodstuff.

Selected publications

Dima, C., Patrașcu, L., Cantaragiu, A., Alexe, P., Dima, S. (2016). The kinetics of the swelling process and the release mechanisms of *Coriandrum sativum* L. essential oil from chitosan/alginate/inulin microcapsules. *Food Chemistry*, 195, 39-48.

Vasilean, I., Aprodu, I., & Patrașcu, L. (2015). Fat content in yoghurts versus non-fat fortifying-a rheological and sensorial approach. *Studia Universitatis Babes-Bolyai, Chemia*, 60.

Patrașcu, L., Dobre, I., & Alexe, P. (2010). K-carrageenan effects on texture characteristics of meat emulsified systems. *Studia Universitatis Babes-Bolyai Chemia*, 55(3), 75-82.

Marinescu, G., Stoicescu, A., Patrașcu, L. (2011). The preparation of mayonnaise containing spent brewer's yeast β -glucan as a fat replacer. *Romanian Biotechnological Letters*, 16(2), 6017-6025.

Gambuteanu, C., Patrașcu, L., Alexe, P. (2014). Effect of freezing-thawing process on some quality aspects of pork Longissimus dorsi muscle. *Romanian Biotechnological Letters*, 19(1), 1738-1746.

Patrașcu, L., Gambuteanu, C., Alexe P. (2014). Rheological and physical characteristics of minced biceps femoris muscle in different brining systems. *STUDIA UBB CHEMIA*, LIX, 1, 13-21.

Tudose, C., Patrașcu, L., Alexe, P. (2014). Rheological characteristics of beef filling mixture with vegetable oils. *Studia Universitatis Babes-Bolyai, Chemia*, 59(2).

Dobre, I., Gâdei, G., Patrașcu, L., Elisei, A. M., Segal R. (2010). The antioxidant activity of selected Romanian honeys. *The Annals of the University Dunarea de Jos of Galati, Fascicle VI: Food Technology*, 34(2), 67-73.

Other academic activities

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