



DOINA-GEORGETA ANDRONOIU

Postdoctoral researcher

RESEARCH FIELDS

FOOD SCIENCE AND TECHNOLOGY

SKILLS AND EXPERTISE

Unit operations in food industry

Food texture

Sustainable functional foods and ingredients

Food by-products valorization

5 RELEVANT PUBLICATIONS

A sustainable approach: repurposing red beetroot peels for innovative meringue products. *FOODS*, 2025-01 | JOURNAL-ARTICLE DOI <https://doi.org/10.3390/foods14020317>

Red Beetroot and Red Capsicum Pepper Purees Boosted with Anise or Fennel Aqueous Extracts. *APPLIED SCIENCES*, 2024-06 | JOURNAL ARTICLE DOI <https://doi.org/10.3390/app14135650>

Technologically Driven Approaches for the Integrative Use of Wild Blackthorn (*Prunus spinosa* L.) Fruits in Foods and Nutraceuticals. *ANTIOXIDANTS*, 2023-08 | JOURNAL-ARTICLE DOI <https://doi.org/10.3390/antiox12081637>

Sweet Potatoes Puree Mixed with Herbal Aqueous Extracts: A Novel Ready-to-Eat Product for Lactating Mothers. *PROCESSES*, 2023-07 | JOURNAL-ARTICLE DOI: <https://doi.org/10.3390/pr11072219>

Customized Technological Designs to Improve the Traditional Use of *Rosa canina* Fruits in Foods and Ingredients *PLANTS*, 2023 - 02 | JOURNAL-ARTICLE DOI: <https://doi.org/10.3390/plants12040754>

CURRENT AFFILIATION

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PERSONAL INFORMATION

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PROJECT 9PCE/2025

*Sustainable Alternative
Food resources for future
food by widening
Innovation into new
composites with improved
health-promoting
pProperties*



SAFIR

Book chapters:

EGGPLANTS: NUTRITIONAL PROPERTIES AND HEALTH BENEFITS. In Nistor Oana Viorela and Mocanu Gabriel Danut (Eds): Vegetables: Nutrition and Health Benefits, Cambridge Scholars Publishing.