



LEONTINA GRIGORE-GURGU

Team member

RESEARCH FIELDS

Biotechnology, Food Safety

SKILLS AND EXPERTISE

Biologically active compounds

Antimicrobial activity

SDS-PAGE

Probiotics, Paraprobiotics, Metabiotics

Listeria monocytogenes -biocontrol in food products

Gene cloning

5 RELEVANT PUBLICATIONS

Microencapsulation of bioactive compounds from cornelian cherry fruits using different biopolymers with soy proteins, FOOD BIOSCIENCE, 2021-06 | JOURNAL-ARTICLE
DOI: <https://doi.org/10.1016/j.fbio.2021.101032>.

Microencapsulation of lycopene from tomatoes peels by complex coacervation and freeze-drying: evidences on phytochemical profile, stability and food applications, JOURNAL OF FOOD ENGINEERING, 2021-01 | JOURNAL-ARTICLE
DOI: <https://doi.org/10.1016/j.jfoodeng.2020.110166>.

Functional enhancement of bioactives from black beans and lactic acid bacteria into an innovative food ingredient by co-microencapsulation. FOOD AND BIOPROCESS TECHNOLOGY, 2020-06 | JOURNAL-ARTICLE
DOI: <https://doi.org/10.1007/s11947-020-02451-8>.

Fluorescence spectroscopy and molecular modeling of anthocyanins binding to bovine lactoferrin peptides. FOOD CHEMISTRY, 2020 - 07 | JOURNAL-ARTICLE
DOI: <https://doi.org/10.1016/j.foodchem.2020.126508>.

CURRENT AFFILIATION

„Dunărea de Jos” University

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Position: Lecturer, PhD

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
pRoperties**



SAFIR

Probing the functionality of bioactives from eggplant peel extracts through extraction and microencapsulation in different polymers and whey protein hydrolysates, FOOD AND BIOPROCESS TECHNOLOGY, 2019 - 06 | JOURNAL-ARTICLE DOI: <https://doi.org/10.1007/s11947-019-02302-1>

Book chapters:

EVALUATION OF THERMAL PROCESSING IN DAIRY INDUSTRY USING MILK ENZYMES. In Deepak Kumar Verma, Ami Patel and Prem Prakash Srivastav (Eds): *Bioprocessing Technology in Food and Health*, Apple Academic Press, Inc.

PRESERVATION OF ANTHOCYANIN-RICH EXTRACTS: ENCAPSULATION AND RELATED TECHNOLOGIES. In: *Anthocyanins: Antioxidant Properties, Sources and Health Benefits*, Edited by Paulo Munekatao Francisco J. Barba, Jose M. Lorenzo, Nova Science Publishers, Inc., NY, USA.

KINETICS OF PHYTOCHEMICALS DEGRADATION DURING THERMAL PROCESSING OF FRUITS BEVERAGES, In: *Non-alcoholic Beverages: Volume 6. The Science of Beverages*, Ed. by Alexandru Grumezescu, Alina-Maria Holban, Woodhead Publishing

TAILORING THE FUNCTIONAL BENEFITS OF WHEY PROTEINS BY ENCAPSULATION: A BOTTOM-UP APPROACH. In Deepak Kumar Verma, Ami Patel and Prem Prakash Srivastav (Eds): *Bioprocessing Technology in Food and Health*, Apple Academic Press, Inc.