



GABRIEL – DĂNUȚ MOCANU

Researcher

RESEARCH FIELDS

Food Science and Engineering

SKILLS AND EXPERTISE

Functional foods

Probiotics

Valorization of bioactive compounds from by-products to obtain new ingredients and food products with added value

Drying of fruits, vegetables and aromatic herbs

Emerging technologies in food processing and valorization of by-products

CURRENT AFFILIATION

„Dunarea de Jos” University

Faculty of Food Science and Engineering

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Position: Lecturer, PhD

PERSONAL INFORMATION

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<https://www.unicer.ugal.ro/index.php/en/about-tehnia>

<https://www.safir.ugal.ro/>

5 RELEVANT PUBLICATIONS

***Red beetroot and red capsicum pepper purees boosted with anise or fennel aqueous extracts.* APPLIED SCIENCES. 2024 - 14(13) | JOURNAL-ARTICLE**
DOI: <https://doi.org/10.3390/app14135650>

***Dried grape pomace with lactic acid bacteria as a potential source for probiotic and antidiabetic value-added powders.* FOOD CHEMISTRY:X. 2023 - 19 | JOURNAL-ARTICLE**
DOI: <https://doi.org/10.1016/j.fochx.2023.100777>

***Characterization of Pumpkin and Quince Purees Obtained by a Combination of Freezing and Conventional Cooking.* FOODS. 2022 -11(14) | JOURNAL-ARTICLE**
DOI: <https://doi.org/10.3390/foods11142038>

***Tailoring the Functional Potential of Red Beet Purées by Inoculation with Lactic Acid Bacteria and Drying.* FOODS. 2020 - 9(11) | JOURNAL-ARTICLE**
DOI: <https://doi.org/10.3390/foods9111611>

PROJECT 9PCE/2025

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



*Effects of drying methods on quality parameters of potato and red beetroot purée with *Lactobacillus delbrueckii*. Journal of Food and Nutrition Research. 2020 - 59(1) | JOURNAL-ARTICLE
DOI: -*

Book chapters:

Potatoes: Nutritional Properties and Health Benefits, 2024. In: Vegetables, Nutrition and Health Benefits, Nistor, O.V., and Mocanu, G.D., (Eds.), Cambridge Scholars Publishing, UK, ISBN: 978-1-0364-0525-0

Brassica Vegetables: Nutritional Properties and Health Benefits, 2024. In: Vegetables, Nutrition and Health Benefits, Nistor, O.V., and Mocanu, G.D., (Eds.), Cambridge Scholars Publishing, UK, ISBN: 978-1-0364-0525-0

Extracția asistată de microunde, 2023. In: Tehnici de extracție a subproduselor de origine vegetală, Mihalcea, L., (Ed.), Vol. 1, Galati University Press, Romania, ISBN Vol. 1: 978-606-696-269-8

Microbial Contaminants of Alcoholic and Nonalcoholic Beverages, 2018. In: Microbial contamination of food products, Mocanu, G.D., and Constantin, O.E., (Eds.), Nova Science Publishers, USA, ISBN: 978-1-53613-524-4

Microbial Contaminants of Acidified Specialty Products, 2018. In: Microbial contamination of food products, Mocanu, G.D., and Constantin, O.E., (Eds.), Nova Science Publishers, USA, ISBN: 978-1-53613-524-4

Meat product reformulation: nutritional benefits and other effects on human health, 2017. In: Functional Food - Improve Health Through Adequate Food, María Chávarri Hueda (Eds.), InTech Europe, Croatia, ISBN 978-953-51-3439-8