



NICOLETA STĂNCIUC

Project manager

RESEARCH FIELDS

FOOD SCIENCE AND TECHNOLOGY

SKILLS AND EXPERTISE

Biologically active compounds

Process-structure-function-product relationship for biomolecules

Bioaccessibility and bioavailability of biologically active compounds

Proteins and peptides

Sustainable functional foods and ingredients

Food by-products valorization

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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Galați, Romania

Position: Full Professor, 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
pProperties**



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.