

NICOLETA STĂNCIUC

Director de proiect

DOMENII DE INTERES

Știința și Ingineria Alimentelor

Microîncapsularea compușilor biologici activi,

Mecanisme de degradare/denaturare în procesare, Biotice,

Dezvoltarea tehnologiilor de obținere a alimentelor cu valoare adăugată în condiții de sustenabilitate.

ARIILE DE EXPERTIZA

Compuși biologic activi

Relatia proces-structura-functie-produs pentru biomolecule

Bioaccesibilitatea și biodisponibilitatea compusilor biologic activi

Proteine și peptide

Microîncapsularea compusilor biologic activi

Ingredient și alimente funcționale sustenabile

Valorificarea sustenabilă a produselor secundare din industria alimentară

Siguranță alimentară

5 PUBLICAȚII RELEVANTE

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



AFILIERE

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Alimentelor

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INFORMATII PERSONALE

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PROIECT 9PCE/2025

**Resurse alternative
sustenabile pentru inovare
în industria alimentară prin
dezvoltarea de noi
ingrediente cu beneficii
pentru sănătate**



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

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>

Capitole cărți:

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 Munekeatao 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.