



IULIANA APRODU

Cercetător

DOMENII DE INTERES

ȘTIINȚA ȘI INGINERIA ALIMENTELOR

ARI DE EXPERTIZA

Proteine - structură și funcționalitate

Modelarea comportamentului moleculelor

Compusi biologic activi

Ingrediente și alimente funcționale

5 PUBLICATII RELEVANTE

Ultrasound-assisted Maillard conjugation of yeast protein hydrolysate with polysaccharides for encapsulating the anthocyanins from aronia, **ANTIOXIDANTS**, 2024-05 | JOURNAL-ARTICLE DOI: <https://doi.org/10.3390/antiox13050570>

Advances in understanding the antioxidant and antigenic properties of egg-derived peptides, **MOLECULES**, 2024-03 | JOURNAL-ARTICLE DOI: <https://doi.org/10.3390/molecules29061327>

Advanced interactional characterization of the inhibitory effect of anthocyanin extract from Hibiscus sabdariffa L. on apple polyphenol oxidase. **JOURNAL OF FOOD SCIENCE**, 2023-10 | JOURNAL-ARTICLE DOI: <https://doi.org/10.1111/1750-3841.16808>

Proteases as tools for modulating the antioxidant activity and functionality of the spent brewer's yeast proteins. **MOLECULES**, 2023-04 | JOURNAL-ARTICLE DOI: <https://doi.org/10.3390/molecules28093763>

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>

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PROIECT 9PCE/2025

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



SAFIR

Capitole cărți:

PRESERVATION OF ANTHOCYANIN-RICH EXTRACTS: ENCAPSULATION AND RELATED TECHNOLOGIES. In: Lorenzo Rodriguez J.M., Barba F.J. and Munekata P. (Eds.), Anthocyanins: Antioxidant Properties, Sources and Health Benefits, pp. 85-106, Nova, New York.

EFFECT OF PROCESSING ON THE ANTIOXIDANT ACTIVITY OF BEER. In: Legault A. (Ed.), Beer: From Production to Distribution, pp. 123-145, Nova, New York.

THERMAL STABILITY OF CAROTENOIDS- α -LACTALBUMIN COMPLEX. In: Melton, L., Shahidi, F., Varelis, P. (Eds.), Encyclopedia of Food Chemistry, vol. 2, Elsevier.

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.

PROCESSING OF LOW-VALUE FISH, COPRODUCTS, AND BY-CATCH. In: Borda D., Nicolau A.I., Raspor P. (Eds.) Trends in Fish Processing Technologies, CRC Press, Taylor & Francis Group.