



# IULIANA APRODU

## Researcher

### RESEARCH FIELDS

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FOOD SCIENCE AND TECHNOLOGY

### SKILLS AND EXPERTISE

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Proteins – structure and functionality

Molecular modelling

Biologically active compounds

Functional foods and ingredients

### 5 RELEVANT PUBLICATIONS

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*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>

### CURRENT AFFILIATION

„Dunărea de Jos” University

Faculty of Food Science and Engineering

Strada Domnească Nr. 111,  
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**

## Book chapters:

***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- $\alpha$ -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.