



# LOREDANA DUMITRASCU

POSTDOC RESEARCHER

## INTEREST DOMAIN

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FOOD SCIENCE AND TECHNOLOGY

## EXPERTISE AREAS

Valorization of by-products from the food industry  
Microencapsulation of biologically active compounds  
Proteins and peptides  
Food safety

## 5 RELEVANT PUBLICATIONS

*Ultrasound-assisted Maillard conjugation of yeast proteins hydrolysate with polysaccharides for encapsulating the anthocyanins from aronia.* **ANTIOXIDANTS**, 2024-05 | JOURNAL-ARTICLE DOI: <https://www.mdpi.com/2076-3921/13/5/570>

*Alternative processing options for improving the proteins functionality by Maillard conjugation.* **FOODS**, 2023-09 | JOURNAL-ARTICLE DOI: <https://www.mdpi.com/2304-8158/12/19/3588>

*Proteases as tools for modulating the antioxidant activity and functionality of the spent brewer's yeast proteins.* **MOLECULES**, 2023-04 | JOURNAL-ARTICLE DOI: <https://www.mdpi.com/1420-3049/28/9/3763>

*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>.

*Transglutaminase mediated microencapsulation of sea buckthorn supercritical CO2 extract in whey protein isolate and valorization in highly value-added food products,* **FOOD CHEMISTRY**, 2018-10 | JOURNAL-ARTICLE DOI: <https://doi.org/10.1016/j.foodchem.2018.04.067>

## AFFILIATION

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## PERSONAL INFORMATION

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# PROJECT 9PCE/2025

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



**SAFIR**

## **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.

***Thermal Stability of Carotenoids- $\alpha$ -Lactalbumin Complex.*** In: *Encyclopedia of Food Chemistry, 2019, Pages 583-588.*, Edited by Elsevier