

GABRIELA RÂPEANU

Postdoctoral Researcher

RESEARCH FIELDS

Valorization of biologically active compounds from plant by-products to obtain ingredients and food products with added value;

Biotechnological alternatives to improve wine production technology;

Advanced techniques for authentication and expertise of food products.

SKILLS AND EXPERTISE

Biologically active compounds

Technology and quality control in the wine and spirits industry;

Authentication and expertise of food products;

Impact of thermal and/or athermal treatments on enzymes, proteins, biologically active compounds in food and on the formation of toxic compounds

Sustainable valorization of by-products from the food industry

5 RELEVANT PUBLICATIONS

The development of value-added yogurt based on pumpkin peel powder as a bioactive powder. JOURNAL OF AGRICULTURE AND FOOD RESEARCH, 2024 | JOURNAL-ARTICLE DOI: <https://doi.org/10.1016/j.jafr.2024.101098>.

*Freeze-dried biotics based on *Lactiplantibacillus plantarum* and *Lactiplantibacillus paraplantarum* with enhanced selected biological activity, LWT – FOOD SCIENCE AND TECHNOLOGY*, 2024-01 | JOURNAL-ARTICLE DOI: <https://doi.org/10.1016/j.lwt.2024.116339>.

Bioactive Components, Applications, Extractions, and Health Benefits of Winery By-Products from a Circular Bioeconomy Perspective: A Review ANTIOXIDANTS, 20204 | JOURNAL-ARTICLE DOI: [DOI10.3390/antiox13010100](https://doi.org/10.3390/antiox13010100).

*A comprehensive review on bioactive compounds, health benefits, and potential food applications of onion (*Allium cepa* L.) skin waste. TRENDS IN FOOD SCIENCE & TECHNOLOGY*, 2023 | JOURNAL-ARTICLE DOI: <https://doi.org/10.1016/j.tifs.2023.104173>.



CURRENT AFFILIATION

„Dunărea de Jos” University

Faculty of Food Science and Engineering

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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**



Upgrading the Functional Potential of Apple Pomace in Value-Added Ingredients with Probiotics, ANTIOXIDANTS, 2022

| JOURNAL-ARTICLE DOI: <https://doi.org/10.3390/antiox11102028>

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.

MICROORGANISM METABOLIC ACTIVITY STIMULATION BY POLYPHENOLS, In Watson, R.R., Preedy, P.R., Zibadi, S. (Eds.), *Polyphenols in Human Health and Disease*, Academic Press, Elsevier, London, NW1 7BY, UK (ISBN: 978-0-12-398456-2), pp. 513-522.