

Personal information

Name and surname: Livia PATRAȘCU

Date and place of birth: 05.07.1985; Chișinău

Present academic position: Lecturer PhD, „Dunarea de Jos” University of Galati, Romania

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Education

2008-2013, **PhD** in *Industrial Engineering*, Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

2013-2015, **MS**, *Human Nutrition*, Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

2003-2008, **BS**, *Food Products Engineering*, „Dunarea de Jos” University of Galati, Romania

Professional experience

Since 2017: *Lecturer PhD*, „Dunarea de Jos” University of Galati, Romania

2013-2017: *PhD Engineer* - Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

2008-2013: *Research assistant* - Faculty of Food Science and Engineering, „Dunarea de Jos” University of Galati, Romania

Research interests

Rheology of food products, Investigating new food grade protein sources, valorisation of vegetable ingredients and developing new functional foodstuff.

Selected publications

Patrascu, L., Vasilean, I., Banu, I., Aprodu, I. (2017). Functional properties of pulse flours and their opportunities in spreadable food products. *Quality Assurance and Safety of Crops & Foods*, 9(1), 67 – 78. <http://dx.doi.org/10.3920/QAS2015.0770>

Stănciuc, N., Banu, I., Bolea, C., **Patrașcu, L.**, Aprodu, I. (2017). Structural and antigenic properties of thermally treated gluten proteins. *Food Chemistry*. <https://doi.org/10.1016/j.foodchem.2017.03.018>

Patrașcu L., Banu I., Vasilean I., Aprodu I. (2016). Effect of gluten, egg and soy proteins on the rheological and thermo-mechanical properties of wholegrain rice flour. *Food Science and Technology International*. [doi:10.1177/1082013216665722](https://doi.org/10.1177/1082013216665722) (SRI 1.132)

Patrașcu L., Banu I., Vasilean I., Aprodu I. (2016). Rheological and thermo-mechanical characterization of starch–protein mixtures. *Agriculture and Agricultural Science Procedia*, 10, 280-288. <http://dx.doi.org/10.1016/j.aaspro.2016.09.065>

Dima, C., **Patrașcu, L.**, Cantaragiu, A., Alexe, P., Dima, S. (2016). The kinetics of the swelling process and the release mechanisms of *Coriandrum sativum* L. essential oil from chitosan/alginate/inulin microcapsules. *Food Chemistry*, 195, 39-48.

Vasilean, I., Aprodu, I., & **Patrascu, L.** (2015). Fat content in yoghurts versus non-fat fortifying-a rheological and sensorial approach. *Studia Universitatis Babeș-Bolyai, Chemia*, 60.

Patrascu, L., Dobre, I., & Alexe, P. (2010). K-carrageenan effects on texture characteristics of meat emulsified systems. *Studia Universitatis Babeș-Bolyai Chemia*, 55(3), 75-82.

Marinescu, G., Stoicescu, A., Patrascu, L. (2011). The preparation of mayonnaise containing

spent brewer's yeast β -glucan as a fat replacer. Romanian Biotechnological Letters, 16(2), 6017-6025.

Other academic activities

Executive Editor, The Annals of University Dunarea de Jos of Galati, Fascicle VI, Food Technology (<http://www.ann.ugal.ro/tpa/>).

Member of Romanian Society of Rheology