

Personal information

Name and surname: Ina VASILEAN

Date and place of birth: 30.07.1980; Dobrogea Veche

Present academic position: Assistant PhD, Dunarea de Jos University of Galati, Romania

Address: Domneasca St. 111, cod 800201, Galati

E-mail: ina.vasilean@ugal.ro

Education

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

2005-2010, **PhD** in *Industrial Engineering*, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Romania

2003-2005, **MS**, *Especial Technology in Food Industry*, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Romania

1998-2003, **BS**, *Food Technology*, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Romania

Professional experience

Since-2010 *Assistant Professor*, Food Science and Engineering and Applied Biotechnology Department, Dunarea de Jos University of Galati, Romania

2009-2010 *Junior Assistant Professor*, Biochemistry and Technology Department, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Romania

Research interests

New food products, valorification of biological active compounds, functional products

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

Pătrașcu, L., Banu, I., Vasilean, I., & Aprodu, I. (2017). Effect of gluten, egg and soy proteins on the rheological and thermo-mechanical properties of wholegrain rice flour. *Food Science and Technology International*, 23(2), 142-155

Patrascu, 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

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

Vasilean, I., & Segal, R. (2011). The influence of biosynthesized exopolysaccharides on some characteristics of fermented dairy products. *The Annals of the University of Dunarea de Jos of Galati. Fascicle VI. Food Technology*, 35(1), 71