

## Listă lucrări

### Criteria A1., Activitatea didactică și profesională

#### 1.1. Cărți și capitole în cărți de specialitate ca autor

1. **VODNAR, D.C.**, POP, O.L., SOCACIU, C. Probiotics: Microencapsulation.” In *Encyclopedia of Biomedical Polymers and Polymer Biomaterials*, 1st Ed.; Mishra, M., Ed.; Taylor & Francis: New York, **2015**; Vol. 7, p. 4644-4651.
2. POP, O.L., **VODNAR, D.C.**, SOCACIU, C. “Encapsulation Field Polymers: Fourier Transform Infrared Spectroscopy (FTIR).” In *Encyclopedia of Biomedical Polymers and Polymer Biomaterials*, 1st Ed.; Mishra, M., Ed.; Taylor & Francis: New York, **2015**; Vol. 5, p. 3277-3293
3. COROIAN AURELIA, COROIAN CRISTIAN OVIDIU, **VODNAR DAN CRISTIAN**, MATEA CRISTIAN TUDOR, Bivolul românesc: profilul metabolic și indicatori de calitate a laptelui –Academic Press , 2011. Cluj-Napoca: 122 p. ISBN 978-973-744-2529
4. **VODNAR DAN CRISTIAN**. In vitro survivability of probiotic bacteria during exposure to gastrointestinal tract conditions. Ed. AcademicPress, ClujNapoca, 155 p.2014.

#### Manuale universitare

1. **VODNAR DAN CRISTIAN**. Notiuni de Biotehnologii Alimentare.Ed. AcademicPress, ClujNapoca, 326 p. 2013 ISBN 978-973-744-323-6.

#### Indrumator de laborator

1. **VODNAR DAN CRISTIAN**. Biotehnologii alimentare-Lucrari practice. AcademicPress, ClujNapoca, 146 p, 2013 ,ISBN 978-973-744-319-9.
2. **VODNAR DAN CRISTIAN**, Socaciu Carmen. Chimia AlimentelorLucrari Practice, Ed. AcademicPress, ClujNapoca, 103p, 2012, ISBN: 978-973-744-262-8, 153

### A.2. Activitatea de cercetare

#### 2.1. Articole in reviste cotate ISI

1. Dan Cristian **VODNAR**, Oana Lelia POP, Francisc Vasile DULF, Carmen SOCACIU. Antimicrobial Efficiency of Edible Films in Food Industry. *Notulae Botanicae Horti Agrobotanici*, 2015, 43(2) DOI: 10.15835/nbha43210048.
2. DULF, F.V., **VODNAR, D.C\***, DULF, E-H., TOSA, M, I. Total Phenolic Contents, Antioxidant Activities and Lipid Fractions from Berry Pomaces Obtained by Solid-State Fermentation of two *Sambucus* Species with *Aspergillus Niger*. *Journal of Agricultural and Food Chemistry*. **2015**. 63(13):3489-500.
3. POP, O.L., **VODNAR, D.C\***, SUHAROSCHI, R., MUDURA, E., SOCACIU, C. L. *plantarum* ATCC 8014 Entrapment with Prebiotics and Lucerne Green Juice and Their Behavior in Simulated Gastrointestinal Conditions. *Journal of Food Process Engineering*. **2015**.

4. ROTAR, A.M., **VODNAR, D.C\***, BUNGHEZ, F., CĂTUNESCU, G. M., POP, C. R., JIMBOREAN, M., SEMENIUC, C. A. Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. *NotulaeBotanicaeHortiAgrobotanici*. **2015**. 43(1):196-203.
5. POP, O.L., BRANDAU, T., SCHWINN, J., **VODNAR, D.C.**, SOCACIU, C. The influence of different polymers on viability of *Bifidobacterium lactis* 300b during encapsulation, freeze-drying and storage. *Journal of Food Science and Technology*. **2015**.52(7):4146-4155.
6. DEZSI, Ș., BĂDĂRĂU, A.S., BISCHIN, C., **VODNAR, D.C.**, SILAGHI-DUMITRESCU, R., GHELDIU, A-M., MOCAN, A., VLASE, L. Antimicrobial and Antioxidant Activities and Phenolic Profile of *Eucalyptus globulus* Labill. and *Corymbia ficifolia* (F. Muell.) KD Hill & LAS Johnson Leaves. *Molecules*. **2015**. 20(3): 4720-4734.
7. MOCAN, A., VLASE, L., **VODNAR, D.C.**, GHELDIU, A-M., OPREAN, R., CRIȘAN, G. Antioxidant, Antimicrobial Effects and Phenolic Profile of *Lyciumbarbarum* L. Flowers. *Molecules*. **2015**. 20(8): 15060-15071.
8. MOCAN, A., **VODNAR, D.C.**, VLASE, L., CRIȘAN, O., GHELDIU, A-M., CRIȘAN, G. Phytochemical Characterization of *Veronica officinalis* L., *V. teucrium* L. and *V. orchidea* Crantz from Romania and Their Antioxidant and Antimicrobial Properties. *International Journal of Molecular Science*. **2015**. 16(9), 21109-21127.
9. **VODNAR, D.C.**, SOCACIU, C. Selenium enriched green tea increase stability of *L. casei* and *L. plantarum* in chitosan coated alginate microcapsules during exposure to simulated gastrointestinal and refrigerated conditions. *LWT - Food Science and Technology*. **2014**. 57(1):406-411.
10. MAGYARI, K., STEFAN, R., **VODNAR, D.C.**, VULPOI, A., BAIA, L. The silver influence on the structure and antibacterial properties of the bioactive  $10B_2O_3-30Na_2O-60P_2O_5$  glass. *Journal of Non-Crystalline Solids*. **2014**. 402:182-186.
11. MOCAN, A., VLASE, L., **VODNAR, D.C.**, BISCHIN, C., HANGANU, D., GHELDIU, A-M., OPREAN, R., SILAGHI-DUMITRESCU, R., CRIȘAN, G. Polyphenolic content, antioxidant and antimicrobial activities of *Lyciumbarbarum* L. and *Lyciumchinense* Mill. Leaves. *Molecules*. **2014**. 19(7):10056-10073.
12. MOCAN, A., CRIȘAN, G., VLASE, L., CRIȘAN, Ovidiu., **VODNAR, D.C.**, RAITA, O., GHELDIU, A-M., TOIU, A., OPREAN, R., TILEA, I. Comparative studies on polyphenolic composition, antioxidant and antimicrobial activities of *Schisandrachinensis* leaves and fruits. *Molecules*. **2014**. 19(9):15162-15179.
13. **VODNAR, D.C.**, DULF, F.V., POP, O.L., SOCACIU, C. L (+)-lactic acid production by pellet-form *Rhizopusoryzae* NRRL 395 on biodiesel crude glycerol. *Microbial Cell Factories* **2013**, 12:92.
14. DULF, F.V., OROIAN, I., **VODNAR, D.C\***, SOCACIU, C., PINTEA, A. Lipid Classes and Fatty Acid Regiodistribution in Triacylglycerols of Seed Oils of Two *Sambucus* Species (*S. nigra* L. and *S. ebulus* L.). *Molecules* **2013**, 18(10), 11768-11782,
15. PAUCEAN, A., **VODNAR, D. C.**, SOCACI, S. A., SOCACIU, C. Carbohydrate metabolic conversions to lactic acid and volatile derivatives, as influenced by *Lactobacillus plantarum* ATCC 8014 and *Lactobacillus casei* ATCC 393 efficiency during in vitro and sourdough fermentation. *European Food Research and Technology*, **2013**, 237, 5: 679-689.

16. **VODNAR, D.C.**, SOCACIU, C. Green tea increases the survival yield of Bifidobacteria in simulated gastrointestinal environment and during refrigerated conditions. *Chemistry Central Journal*, **2012**,6:61.
17. **VODNAR, D.C.** Inhibition of *Listeria monocytogenes* ATCC 19115 on ham steak by tea bioactive compounds incorporated into chitosan-coated plastic films. *Chemistry Central Journal*, **2012**,6:74.
18. **VODNAR, D.C.**, POP, O.L., SOCACIU, C. Monitoring Lactic Acid Fermentation in Media Containing Dandelion (*Taraxacum officinale*) by FTIR Spectroscopy. *Notulae Botanicae Horti Agrobotanici*, **2012**, 40(1):65-68.
19. RUSU COLDEA, T.E., SOCACIU, C., PÂRV, M., **VODNAR, D.** Gas-Chromatographic Analysis of Major Volatile Compounds Found in Traditional Fruit Brandies from Transylvania, Romania. *Notulae Botanicae Horti Agrobotanici*, **2011**, 39,109-116.

## 2.2. Articole BDI

1. POP, O.L., DIACONEASA, Z., BRANDAU, T., CIUZAN, O., PAMFIL, D., **VODNAR, D.C.**, SOCACIU, C. Effect of Glycerol, as Cryoprotectant in the Encapsulation and Freeze Drying of Microspheres Containing Probiotic Cells. *Bulletin UASVM Food Science and Technology*. **2015**. 72(1): 27-32.
2. POP, O.L., DIACONEASA, Z., MESAROȘ, A., **VODNAR, D.C.**, CUIBUS, L., CIONTEA, L., SOCACIU, C. FT-IR Studies of Cerium Oxide Nanoparticles and Natural Zeolite Materials. *Bulletin UASVM Food Science and Technology*. **2015**. 72(1): 50-55
3. BORȘA, A, MUSTE, S, VODNAR, D.C, SALANȚĂ, L-C, CUIBUS, L. 2015. Sensory analysis of a new generation of probiotic drinks with functional gastrointestinal health impact. *BUASVM-Food Science and Technology* 72(2) 188-192
4. DOCHITOIU, R.A., **VODNAR, D.C.**, SOCACIU, C. Efficiency of edible films containing bioactive antimicrobials on refrigerated pork meat. *Bulletin UASVM Food Science and Technology*. **2014**. 71(1):68-72.
5. RUS, V.M., DULF, F.V., SOCACIU, C., POP, O.L., RANGA, F., FETEA, F., **VODNAR, D.C.** Fruits bioactive compounds characterization from a new food product. *Notulae Scientia Biologicae*. **2014**. 6(4):470-473.
6. DEAC, L.M., FARCAS, A., **VODNAR, D.C.**, TOFANA, M., SOCACI, S. Antioxidant and antimicrobial properties of the fir buds syrup. *Bulletin UASVM Food Science and Technology*. **2014**. 71(1): 77-78.
7. DULF, F.V., **VODNAR, D.C.**, TOȘA, M.I. Exploitation of agro-industrial by-products as substrate for solid-state fermentation. *Bulletin UASVM Agriculture*. **2014**. 71(2):200-204.
8. PĂUCEAN, A., **VODNAR, D.C.**, SOCACIU, C., MAN, S. Monitoring the evolution of major chemical compound in dairy products during shelf-life by FTIR. *Bulletin UASVM Food Science and Technology*. **2014**. 71(2):136-141.
9. POP, C., **VODNAR, D.**, RANGA, F., SOCACIU, C. Comparative antibacterial activity of different plant extracts in relation to their bioactive molecules, as determined by LC-MS analysis. *Bulletin UASVM Animal Science and Biotechnologies*. **2013**, 70 (1):86-94.
10. NASUI, L., **VODNAR, D.**, SOCACIU, C. Bioactive labels for fresh fruits and vegetables. *Bulletin UASVM Food Science and Technology*. **2013**, 70(2):75-83.
11. CALINOIU, L.F., **VODNAR, D.C.**, SOCACIU, C. The reactivity and allergenic potential of hazelnut peptides. *Bulletin UASVM Food Science and Technology*. **2013**, 70(1):25-32.

12. POP,O.L., BRANDAU,T.,**VODNAR, D.C.**, SOCACIU, C. Study of *Bifidobacterium lactis* 300b survival during encapsulation, coating and freeze drying process and the release in alkaline media. Bulletin UASVM Agriculture.**2012**, 69(2): 372-379.
13. **VODNAR, D.C.**, RANGA, F., POP, O. L., SOCACIU, C. Catechin-rich tea extracts improve the *Lactobacillus casei* growth during lactic fermentation. Bulletin UASVM Agriculture.**2012**, 69(2):447-453.
14. PĂUCEAN, A., ROTAR, A.M., JIMBOREAN, M.AM., **VODNAR, D.C.**, MUDURA, E. Microbiological quality of a fermented dairy product containing brewer's yeasts. Journal of Agro-alimentary Processes and Technologies. **2012**, 18(1):56-60.
15. COROIAN, A., COROIAN, C.O., **VODNAR, D.C.**, TRIF, M., MIREȘAN, V., RĂDUCU, C., DĂRĂBAN, S. Study on some milk production indices of Romanian buffalo. ABAH Bioflux,**2011**, 3(1):10-17.
16. **VODNAR, D.C.**, SOCACIU, C. Metabolic activity and behavior of *Lactobacillus casei* during fermentation and microencapsulation. Bulletin UASVM Agriculture. **2011**, 68 (2): 499-506.