

List of ISI journal publications

1. **Dumitriu (Gabur), G.D.**, Peinado, R.A., Cotea, V. V., López de Lerma, N., 2020 - Volatilome fingerprint of red wines aged with chips or staves: influence of the aging time and toasting degree. *Food chemistry*, 310, 125801, doi.org/10.1016/j.foodchem.2019.125801, Impact factor: 5.399
2. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V. V., Peinado, R.A., Gabur, I., López de Lerma, N., 2020 - Study of volatile compounds of Romanian red wines aged with oak chips, *Environmental Engineering and Management Journal*, 19 (2), 229-234, Impact factor: 1.186
3. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Gabur, I., Peinado, R.A., Cotea, V. V., López de Lerma, N., 2019 - Evaluation of Aroma Compounds in the Process of Wine Ageing with Oak Chips. *Foods*, 8 (12), 662, doi.org/10.3390/foods8120662, Impact factor: 3.011
4. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V. V., Peinado, R.A., López de Lerma, N., 2019 - Evaluation of Odor Activity Values and Aromatic Series in Red Wines Aged with American and French Oak Chips. *Proceedings of the International Scientific Congress "Life sciences, a challenge for the future"*, ©Filodiritto Editore – Proceedings, 166-170, ISBN 978-88-85813-63-2.
5. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Morosanu, I., Jitar, O., Cotea, V.V., 2019 - Quantification of toxic metals during different winemaking stages. *BIO Web of Conferences*, 42nd World Congress of Vine and Wine, 15 to 19 July 2019 Geneva–Switzerland, DOI: 10.1051/bioconf/20191502024, ISI PROCEEDINGS ISSN: 2117-4458
6. **Dumitriu, G.D.**, López de Lerma, N., Luchian, C.E., Cotea, V.V., Peinado, R.A., 2018 - Study of the potential use of mesoporous nanomaterials as fining agent to prevent protein haze in white wines and its impact in major volatile aroma compounds and polyols. *Food chemistry*, 240, 751-758, Impact Factor: 5.399.
7. **Dumitriu, G.D.**, López de Lerma, N., Cotea, V.V., Zamfir, C., Peinado, R.A., 2017 - Volatile and phenolic composition of red wines subjected to aging in oak cask of

different toast degree during two periods of time. *LWT-Food Science and Technology*, 86, 643-651, Impact Factor: 3.714.

8. **Dumitriu, G.D.**, López de Lerma, N., Cotea, V.V., Zamfir, C., Peinado, R.A., 2016 - Effect of aging time, dosage and toasting level of oak chips on the color parameters, phenolic compounds and antioxidant activity of red wines (var. Fetească neagră). *European Food Research and Technology*, 242, 2171–2180, Impact Factor: 2.056.
9. **Dumitriu, G.D.**, Peinado, R.A., Peinado, J., López de Lerma, N., 2015 - Grape pomace extract improve the in vitro and in vivo antioxidant properties of wines from sun light dried Pedro Ximénez grapes. *Journal of Functional Foods*, 17, 380-387, Impact Factor: 3.197.
10. **Dumitriu, G.D.**, López de Lerma, N., Cotea, V.V., Peinado, R.A., 2018 - Antioxidant activity, phenolic compounds and colour of red wines treated with new fining agents. *Vitis*, 57, 61-68, Impact Factor: 0.83.
11. **Dumitriu, G.D.**, Cotea, V.V., López de Lerma, N., Peinado, R.A., Teodosiu, C., Niculaua, M. 2018 – Characterization of 'Fetească neagră' red wines aged with oak staves: major volatile compounds, aromatic series and sensory analysis. *Mitteilungen Klosterneuburg*, 68(2), 97-106, Impact Factor: 0.217.
12. **Dumitriu, G.D.**, López de Lerma, N., Cotea, V.V., Peinado, R.A., 2018 - Application of mesoporous materials as fining agents for Pedro Ximénez wines. *Advances in Food Science and Engineering*, 2(1), 23-29, DOI:10.22606/afse.2018.21003. Open Access Journal ISSN: 2520-7105.
13. **Dumitriu, G.D.**, Cotea, V.V., Peinado, R.A., Lopez de Lerma, N., Luchian, E.C., Colibaba, C.L., Niculaua, M., Zamfir, C.I., Vararu, F., Odageriu, Ghe. (2016). Mesoporous materials as fining agents in variety Cabernet Sauvignon wines. *BIO Web of Conferences 7, 39th World Congress of Vine and Wine OIV*, Article no 02011, E D P SCIENCES-91944 CEDEX A, FRANCE.DOI: 10.1051/bioconf/20160702011, ISI PROCEEDINGS ISSN: 2117-4458.
14. **Dumitriu, G.D.**, López de Lerma, N., Cotea, V.V., Niculaua, M., Peinado, R.A., 2016 - Enological parameters and total phenolic compounds in Fetească neagră wines aged with oak chips. *Focusing on Modern Food Industry (FMFI)*, 5, 25-31, DOI: 10.14355/fmfi.2016.05.004. Open Access Journal ISSN: 2325-7016.

15. Vararu, F., Moreno-Garcia, J., Moreno, J., Niculaua, M., Nechita, B., Zamfir, C., Odageriu, G., Colibaba, C., **Dumitriu, G.D.**, Cotea, V.V, 2016 - Influence of acidic hydrolysis on the aroma composition of grape must. *Mitteilungen Klosterneuburg*, 66 (2), 198-206, Impact Factor: 0.176.

Books: **Gabur, Georgiana-Diana**, 2019 - Studii privind influența diferitelor procedee de maturare asupra capacității antiradicalice și a compușilor volatili la vinurile roșii, Editura Pim, ISBN 978-606-13-5087-2

List of Conferences and BDI journal publications

1. **Georgiana-Diana Dumitriu (Gabur)**, Nieves Lopez de Lerma, Rafael A. Peinado, Valeriu V. Cotea, Carmen Teodosiu, 2020 - Alternative Winemaking Techniques with Improved Content of Phenolic and Aromatic Compounds. 14th Edition of the International Conference for Food Physicists, November 05-06, Iasi, Romania
2. **Dumitriu (Gabur) G.D.**, Teodosiu C., Cotea, V.V., 2020 - Heavy metals content in contrasting local Romanian vine genotypes. Plant and Animal Genome XXVIII Conference, 11- 15 January, San Diego, USA
3. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Lopez de Lerma, N., Cotea, V.V., Peinado, R.A., 2019 - Assessment of aroma compounds from aged wines with American and French oak chips. *First Science & Wine World Congress*, 8-10 May, Porto, Portugal.
4. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Morosanu, I., Gabur I., Cotea, V.V., 2019- Assessment of heavy metals during winemaking processes. *10th International Conference on Environmental Engineering and Management*, 18-21 September, Iasi, Romania
5. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Plavan, O., Gabur, I., Cotea, V.V., 2019 - Detection of Fe ions in local Romanian red and white wine varieties. *Simpozionul Stiintele vietii, o provocare pentru viitor*, 17-18 October, Iasi, Romania
6. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V.V., Lopez de Lerma, N., Peinado, R.A., 2018 – GC-FID determination of major volatile compounds in Feteasca neagra

wines aged with oak chip. *17 th International Symposium “Prospects for the 3rd Millennium Agriculture”*, 27th-29th September, Cluj-Napoca.

7. **Dumitriu (Gabur), G.D.**, Cotea, V.V., Teodosiu, C., Lopez de Lerma, N., Niculaua, M.M Nistor, A., Teliban I., Peinado, R.A., 2018 – Influence of ageing techniques on aromatic compounds from Feteasca neagra wines. “*Modern Horticulture-Achievements and Perspectives*” *International Scientific Symposium*, 4-6 October, Chisinau
8. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V.V., Lopez de Lerma, N., Peinado, R.A., 2018 – Aroma profile based on odour activity values and aromatic series analysis in red wines subjected to different ageing types by American and French oak chips. *International Scientific Congress, “Horticulture - Science, quality, diversity and harmony”*, 18-19 October, Iasi
9. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V.V., Lopez de Lerma, N., Peinado, R.A., 2018 – Volatile compounds of Romanian red wines aged with oak chips. *4th International Conference on Chemical Engineering (ICCE 2018)*, October 31-November 2, Iasi.
10. **Dumitriu (Gabur), G.D.**, Luchian, C., Cotea, V.V., Peinado, R.A., Lopez de Lerma, N., Colibaba, C., Niculaua, M., 2015 - Influence of new materials on the chemical composition of Muscat Ottonel wines. *Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi 58 (1), 189-194.
11. **Dumitriu, G.D.**, Cotea, V.V., Peinado, R.A., Colibaba, C., Luchian, C., Lopez de Lerma, N., 2015 - The influence of mesoporous materials on the content of phenolic compounds of romanian red wines. *38th World Congress of Vine and Wine*. OIV. Julie 5th - 10th. Mainz (Germany). Section II. Oenology. ISBN: 979-10-91799-33-1
12. Niculaua, M., **Dumitriu (Gabur), G.D.**, Văraru, F., Tarțian, A., Grigorică, L., Cotea, V.V., 2015 - Analysis of organic acids in grape and wine by prior fractionation. *Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi 58(2), 163-168.
13. Vararu, F., Moreno-Garcia, J., Moreno, J., Niculaua, M., Nechita, B., Zamfir, C., Colibaba, C., **Dumitriu, G.D.**, Cotea, V.V., 2015 - Minor volatile compounds profiles of

Aligote wines fermented with different yeast strains. *Notulae Scientia Biologicae*, 7(1), 123-128.

14. Moreno-García, J., **Dumitriu, G.D.**, Moreno, J., Millán, M. C., Mauricio, J. C., García-Martínez, T., 2015 - Flor yeast proteomic response to the lack of fermentable carbon source. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca*, 72(1), 138-145.
15. **Dumitriu, G.D.**, Cotea, V.V., Peinado, R.A., Lopez de Lerma, N., Zamfir, C., Niculaua, M., Nechita, B., Colibaba, C., Moraru, I., Codreanu, M., Vararu, F., 2014 - Physical-chemical parameters and phenolic compounds from wines Fetească neagră aged in different toasted barrels. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca*, 71(2), 240-245.
16. **Dumitriu, G.D.**, Cotea, V.V., Peinado, R.A., Lopez de Lerma, N., Zamfir, C., Colibaba, C., Niculaua, M., Nechita, B, Vararu, F., 2014 - Study in influence of some maturation process (staves) on the phenolic compounds and the anthocyanins. *Bulletin of Horticulture, University of Agricultural Sciences and Veterinary Medicine Iasi*, 57(1), 165-170.
17. **Dumitriu, G.D.**, Cotea, V.V., Peinado, R.A., Lopez De Lerma, N., Niculaua, M., Nechita, B., Cătălin, Z., Colibaba, C., Luchian, C., Vararu, F., 2014 - Effect of alternative ageing using different wood chips on the physical-chemical parameters and phenolic compounds of Romanian red wines. *37th World Congress of Vine and Wine*. OIV. November 9th - 14th. Mendoza (Argentina). Section II. Oenology. ISBN: 979-10-91799-33-1
18. **Dumitriu, G.D.**, Cotea, V.V., Peinado, R.A., Lopez de Lerma, N., Zamfir, C., Niculaua, M., Luchian, C., Colibaba, C., 2014 - Study regarding influence of alternative (staves) and traditional (barrels) process of red wines aged on the antioxidant activity. *2nd International Conference on Chemical Engineering – ICCE*. November 5-8. Iași.
19. Vararu, F., Moreno-Garcia, J., Moreno, J., Niculaua, M., Nechita, B., Zamfir, C., Colibaba, C., **Dumitriu, G.D.**, Cotea, V.V, 2014 - Major aroma composition and color of Aligoté wines depending on the yeast strains. *Bulletin of Horticulture, University of Agricultural Sciences and Veterinary Medicine Iasi* 57(1), 177-182.

20. Moreno-García, J., **Dumitriu, G.D.**, García-Martínez, T., Millán, M. C., Mauricio, J. C., Moreno, J., 2014 - *Flor yeast cellular components. Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi, 57(2), 281-286.
21. Vararu, F., Moreno-Garcia, J., Moreno, J., Niculaua, M., Nechita, B., Zamfir, C., Colibaba, C., **Dumitriu, G.D.**, Cotea, V.V., 2014 - Effect of acidic hydrolysis on the content of some aroma compounds of musts from 4 grape varieties. *37th World Congress of Vine and Wine*, OIV, November 9th - 14th Mendoza (Argentina), Section II. Oenology. ISBN: 979-10-91799-33-1.
22. **Dumitriu, G.D.**, Cotea, V.V., Moraru, I., Niculaua, M., Nechita, B., Colibaba, C., Vararu F., 2013 - Comparative study on the influence of maceration technology on the red wines phenolic compound. *Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi, 56 (2), 325-330.
23. **Dumitriu, G.D.**, Niculaua, M., Cotea, V.V., Nechita, B., Colibaba, C., Vararu, F., 2013 - Evaluation of antiradical properties of some Romanian wines and characterization of cinnamic acids. *36nd World Congress of Vine and Wine*, OIV, 02nd – 7th June, Bucharest (Romania), Section II Oenology. ISBN: 979-10-91799-16-4.
24. Cotea, V.V., Luchian, C., **Dumitriu, G.D.**, Zamfir, C., Cintia, C., Patraș, A., 2013 - Mesoporous material Kit-6 influence on the content of phenolic compounds in Fetească neagră wine. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca*, 71(1), 1-5.
25. Zamfir, C.I., Vararu, F., **Dumitriu, G.D.**, Cotea, V.V., Odăgeriu, Ghe., 2013 - Study of volatile compounds identified by head-space method in Băbească neagră rose wines obtained by different prefermentative maceration periods. *Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi 56 (1), 355- 360.
26. Codreanu, M., Cotea, V. V., Niculaua, M., Colibaba, C., Moraru, I., **Dumitriu, G.D.**, Vararu, F., 2013 - The effect of some enzymatic treatments on Aligoté wine composition. *Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi 56(1), 325-330.

27. Vararu, F., Zamfir, C.I., Colibaba, Lucia, C., **Dumitriu, G.D.**, Nicolaua, M., Nechita, C.B., Cotea, V.V., Caunic, M., 2013 - Studies concerning the influence of the maceration–fermentation technology on the anthocyanins content and colour of some red wines. *Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi 56(2), 343-348.
28. Zamfir, C.I., Vararu, F., **Dumitriu, G.D.**, Cotea, V.V., Odăgeriu, Ghe., 2013 - Impact of tartaric stabilization treatments on the evolution of physical-chemical and colour parameters of Băbească neagră wines. *36nd World Congress of Vine and Wine*, OIV, 02nd – 7th June, Bucharest (Romania), Section II. Oenology. ISBN: 979-10-91799-16-4.
29. Vararu, F., Cotea, V.V., Zamfir, C.I., Nechita, B., Nicolaua, M., Colibaba, C., Dumitriu, G.D., 2013 - Study of phenolic compounds in Feteasca neagra wine from Iasi vineyard. *36nd World Congress of Vine and Wine*, OIV, 02nd – 7th June, Bucharest (Romania), Section II, Oenology, P.II.54, ISBN 979-10-91799-16-4.