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 Gradul didactic: Ș.I.  
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 Departamentul: Tehnologii alimentare

## L I S T A

### lucrărilor științifice în domeniul disciplinelor din postul didactic

#### A. Teza de doctorat

„Implementarea managementului siguranței alimentare la pastele făinoase. Studiu de caz S.C. Pangram S.A.”, conducător de doctorat: Prof.Dr. Ioan Csoz - Universitatea de Științe Agricole și Medicină Veterinară a Banatului Timișoara, susținută la data de 06.06.2011, doctor în domeniul Agronomie.

#### B. Cărți si capitole în cărți publicate în ultimii 10 ani (2013-2022)

Nr. crt.	Nume, prenume autor(i)	Titlul cărții/monografiei	Editura / ISBN	Anul	Număr de pagini
1.	<b>Rădoi P.B.</b>	<i>Produse tradiționale și ecologice. Partea I. Aspecte legislative</i>	Note de curs	2011	100

#### C. Lucrări indexate ISI/BDI publicate în ultimii 10 ani (2013-2022)

##### a. Lucrări indexate ISI

Nr. crt.	Titlul articolului	Nume, prenume autor(i) articol	Revista (ISSN, nr. volum)	Anul publicării	Factor de impact	Scor relativ de influență
1.	Considerations on physical separation of a natural lipid mixture by production of lipid fractions	Rinovetz A., Alexa E., Cocan I., Popescu I., <b>Radoi B.</b> , Trasca T.	Carpathian Journal of Food Science and Technology, ISSN 2066-6845, 10(1)	2018	0	
2.	Physic-chemical and sensorial characterisation of traditional ecologic Romanian meat product type sausages	<b>Radoi P.B.</b> , Trasca T.I., Cocan I., Negrea M., Rinovetz A.	Conference Proceedings of the 17th International Multidisciplinary Scientific Geoconferences SGEM 2017, 17(61)	2017	0	
3.	Opportunities on stearins integration in bread manufacturing as result of dry fractionation pork lard	Rinovetz A.E., <b>Radoi B.</b> , Bujanca B., Radu L., Misca C.D., Jianu C.	Conference Proceedings of the 17th International Multidisciplinary Scientific Geoconferences SGEM 2017, 17(61)	2017	0	
4.	Studies regarding quality parameters of traditional rawdried salami from private producers from the west part of Romania,	Bordea I.G., <b>Rădoi B.</b> , Negrea M., Cocan I., Dogaru D.	Carpathian Journal of Food Science and Technology, 9(2)	2017	0	
5.	Studies regarding the water content of pork ham	Roșca (Bordea) N.S., Cocan I., <b>Rădoi P.B.</b> , Dogaru D., Trașcă T.I.	Carpathian Journal of Food Science and Technology, 9(3)	2017	0	
6.	Physic-chemical and sensory characterization of traditional	<b>Radoi P.B.</b> , Cocan I., Negrea M., Dogaru D.	Conference Proceedings of the 17th International	2017	0	

	ecological pie from Romanian village ,Carpinet'		Multidisciplinary Scientific Geoconferences SGEM 2017, 17(61),			
7.	Study opportunities on dry fractionation method by winterization for comercialized non hydrogenate palm oil. Characterization of some quality indicators	Rinovetz A.E., <b>Radoi B.</b> , Bujanca G., Misca C.D., David I., Dogaru D.	Conference Proceedings of the 17th International Multidisciplinary Scientific Geoconferences SGEM 2017, 17(61)	2017	0	
8.	Successive transesterification of 2,5-diacetyl-isosorbide in two stages with hydrocarbon chain in the process for obtaining of g-glucitol	Cocan I., Negrea M.V., Alexa E., Dogaru D., <b>Radoi B</b>	Conference Proceedings of the 17th International Multidisciplinary Scientific Geoconferences SGEM 2017, 17(61)	2017	0	
9.	Total Phenolic, Cinnamic Acids and Selected Microelements in Gluten Free Pasta Fortified with Banana	<b>Radoi P.B.</b> , Alexa E., Radulov I., Morvay A., Mihai C.S.S., Trasca T.I.	Revista de Chimie, 66(8)	2016	0.956	
10.	<i>Research regarding the potential of production and quality of the durum wheat varieties in terms of SCDA Lovrin</i>	Olteanu G., Mateas I.M., <b>Radoi B.</b> , Tabara V	Current Opinion in Biotechnology, 24(1), S88	2015	7.86	
11.	Influence of fruit damage on tomato concentrate quality and consistency	Bujanca G., David I., Costescu C., <b>Radoi B.</b> , Velcirov, A, Jianu, C	Proceedings of the fifth international conference Research people and actual tasks on multidisciplinary sciences, vol II	2015	0	
12.	Stability of mashed pear with recovery of essentials oils (aromatic)	Bujanca G., David I., Costescu C., <b>Radoi B.</b> , Cazacu M., Stef D., Jianu C.	Proceedings of the fifth international conference Research people and actual tasks on multidisciplinary sciences, vol II	2015	0	
13.	Physic and chemical properties of whole grain natural flours and their combinations used to produce extrudes fod and feed	Popa N., Buta N.I., Roman L.A., <b>Radoi B.</b> , Negrea M., Stoin D., Trasca T.I.	Current Opinion in Biotechnology, 24(1), S88	2013	7.86	

### b. Lucrări indexate BDI

Nr. crt.	Titlul articolului	Nume, prenume autor(i) articol	Revista (ISSN, nr. volum)	Anul publicării	Baza de date
1.	Assessing physicochemical some types of beer produced in Romania	Heghedus Mindru G., Heghedus Mindru R.C., Trasca T.I., Stef D.S., <b>Radoi B.P</b>	18th International Multidisciplinary Scientific GeoConference SGEM 2018, Section Advances in Biotechnology	2018	CABI
2.	The role of relations with customers and of the communication process in improving farm sanitary-veterinary services	Constantinescu S., Danciu G., Străin L., <b>Rădoi B.</b> , Petroman I.	5th International Multidisciplinary Scientific Conference on Social Sciences and Arts SGEM	2018	CABI
3.	Increasing the nutritional and functional value of the pastry dough by adding apricot	Rinovetz A., Alexa E., Cocan I., Popescu I., Rădoi B., <b>Trașcă T.</b>	Journal of Agroalimentary Processes and Technologies, ISSN (online) 2068-9551, 23(4)	2017	CABI
4.	Successive transesterification of 2,5-diacetyl-isosorbide in two stage with hydrocarbon chain in the process for obtaining of D-glucitol	Cocan I., Negrea M.V., Alexa E., Dogaru D., <b>Radoi, P.B.</b> , Rinovetz, A.	Nano, Bio, Green and Space-Technologies for a Sustainable Future, Issue 61	2017	SCOPUS
5.	Studies regarding the protein content of pork ham	Rosca N., Negrea M., <b>Radoi P.B.</b> , Dogaru D.	Journal of Agroalimentary Processes and Technologies, 23(2), 71-73	2017	CABI
6.	Atestarea produselor alimentare tradiționale. Legislația națională	<b>Radoi P.B.</b>	Agricultura Banatului, XXVI(2)	2017	CABI
7.	Considerations for developing a generalized model to produce and characterize pasta with high nutritional value	<b>Rădoi B.P.</b> , Stoin D., Alexa E., Olteanu G., Iovan M., Trașcă T.I.	Journal of Agroalimentary Processes and Technologies, ISSN 2069-0053, 21(3)	2015	CABI



Nr. crt.	Titlul articolului	Nume, prenume autor(i) articol	Revista (ISSN, nr. volum)	Anul publicării	Baza de date
8.	Considerations for developing a generalized model to produce and characterize pasta with high nutritional value	<b>Radoi P.B.</b> , Stoin D., Alexa E., Olteanu G., Iovan M., Trasca T.I.	Journal of Agroalimentary Processes and Technologies, eISSN 2068-9551, 21(3)	2015	CABI
9.	Sensory evaluation of some sweet gluten-free bakery products based on rice and buckwheat flour	Iovan L.M., <b>Radoi B.P.</b> , Stoin D., Trasca T.I., Negrea M.	Journal of Biotechnology, eISSN: 1873-4863, 208, S82,	2015	CABI
10.	Studies regarding the obtaining and sensory analysis of gluten-free muffins with buckwheat flour addition	Iovan L.M., Stoin D., Trașcă I., <b>Rădoi B.</b>	Journal of Agroalimentary Processes and Technologies, eISSN 2068-9551, 21(3)	2015	CABI
11.	Considerations for developing a generalized model to produce and characterize pasta with high nutritional value	<b>Rădoi P.B.</b> , Stoin D., Alexa E., Olteanu G., Iovan M., Trască T.I.	Journal of Agroalimentary Processes and Technologies, eISSN 2068-9551, 21(3)	2015	CABI
12.	Generalized model for the characterization of fortified pasta with high nutritional value	<b>Rădoi P.B.</b> , Stoin D., Alexa E., Olteanu G., Iovan M., Trască T.I.	Journal of Agroalimentary Processes and Technologies, eISSN 2068-9551, 21(4)	2015	CABI
13.	Research regarding the influence of freezening on the quality of pre-baked bread obtained from unconventional flours	Iovan M., <b>Radoi B.P.</b> , Stoin D.	Euroalimnet, Book of Abstracts	2015	CABI
14.	Study regarding obtaining and sensorial evaluation of gluten free rice based caked with quinoa flour addition,	Iovan M., <b>Radoi B.</b> , Trasca T.	Prospects for 3rd millenium agriculture, Book of Abstracts	2015	CABI
15.	The incidence of the strains of Fusarium sp.and of zearalenone in serials analyzed from the South West of Roumania	Misca C., Damiescu L., Jianu C., David I., Misca L., Marginean O., <b>Radoi B.</b> , Rinovetz A., Bujanca G., Velciov A., Ianovici N.	Annals of West University of Timisoara, ser. Biology, XVII(2)	2014	CABI
16.	Obtaining and characterization of Achillea millefolium L.extracts	Costescu C.I., <b>Radoi B.P.</b> , Hadaruga N.G., Gruia A.T., Ravis A., Parvu D., David I., Hadaruga D.I.	Journal of Agroalimentary Processes and Technologies, 20(2)	2014	CABI

#### D. Lucrări publicate în ultimii 10 anii în reviste și volume de conferințe cu referenți (neindexate) (2013-2022)

##### - Reviste

Nr. crt.	Titlul articolului	Nume, prenume autor(i) articol	Revista ( nr. volum, pag.)	Anul publicării
1.				

##### - Selecție cu maximum 20 lucrări în volume de conferințe

Nr. crt.	Titlul articolului	Nume, prenume autor(i) articol	Conferința ( nr. volum, pag.)	Anul publicării
1.	Nutritional values of pseudocereals flour mixtures used in gluten free sweet bakery products	Iovan L.M., Trasca T.I., Stoin D., <b>Radoi B.</b>	The second international symposium for Agricultural and food, Ohrid, Macedonia, Journal of Agricultural, Food and Environmental Sciences, 67, 40-45	2016



Nr. crt.	Titlul articolului	Nume, prenume autor(i) articol	Conferința ( nr. volum, pag.)	Anul publicării
2.	Psysico-chemical properties of natural rapeseed, acacia, mana, sunflower and polyfloral honey, used in enhancing corn-flakes nutritional values	Popa N., Buta N., Roman L., <b>Radoi B.</b> , Negrea M., Stoin D., Trasca T.I.	Research people and actual tasks on multidisciplinary sciences, Lozenec, Bulgaria, ISSN 1313-7735, vol. 1, <a href="http://conf.bionetsyst.com/?page=papers">http://conf.bionetsyst.com/?page=papers</a>	2013

**E. Brevete obținute în întreaga activitate****Data:**

17.11.2022

**Semnătura:**