

LISTA PUBLICAȚIILOR

Cărți și capitole

1. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V.V. 2021 - Management of Pesticides from Vineyard to Wines: Focus on Wine Safety and Pesticides Removal by Emerging Technologies. IntechOpen, *In Book Grapes and Wine*, Edited by Antonio Morata, Iris Loira and Carmen González, DOI: 10.5772/intechopen.98991.
2. **Gabur, G.D.** 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.

Lucrări ISI cu factor de impact

1. **Dumitriu (Gabur), G.-D.**, Gabur, I., Cucolea, E.I., Costache, T., Rambu, D., Cotea, V.V., Teodosiu, C. 2022 - Investigating Six Common Pesticides Residues and Dietary Risk Assessment of Romanian Wine Varieties. *Foods*, 11(15), 2225, **Impact factor: 5.561, red zone, Q1**, doi.org/10.3390/foods11152225.
2. Tucker, S., **Dumitriu (Gabur), G.-D.***; Teodosiu, C. 2022 - Pesticides Identification and Sustainable Viticulture Practices to Reduce Their Use: An Overview. *Molecules*, 27, 8205, **Impact factor: 4.927, yellow zone, Q2**, doi.org/10.3390/molecules27238205.
3. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Morosanu, I., Plavan, O., Gabur, I., Cotea, V.V. 2021 - Heavy metals assessment in the major stages of winemaking: Chemometric analysis and impacts on human health and environment. *Journal of Food Composition and Analysis*, 100, 10393, **Impact factor: 4.556, red zone, Q1**, doi.org/10.1016/j.jfca.2021.103935.
4. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Gabur, I., Cotea, V.V., Peinado, R.A., López de Lerma, N. 2021 - Alternative winemaking techniques to improve the content of phenolic and aromatic compounds in wines. *Agriculture (Switzerland)*, Open Access, 11(3), 2335, **Impact factor: 3.408, red zone, Q1**, doi.org/10.3390/agriculture11030233.
5. **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, **Impact factor: 7.514, red zone, Q1**, doi.org/10.1016/j.foodchem.2019.125801.
6. **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**.
 7. **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, **Impact factor: 4.092, red zone, Q1**, doi.org/10.3390/foods8120662.
 8. **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, red zone, Q1**, doi.org/10.1016/j.foodchem.2017.07.163.
 9. **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, red zone, Q1**, doi.org/10.1016/j.lwt.2017.08.057.
 10. **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, Yellow Zone, Q2**, doi.org/10.1007/s00217-016-2714-0.
 11. **Dumitriu, GD.**, 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: 3.973, red zone, Q1**, doi.org/10.1016/j.jff.2015.06.003.
 12. **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: 1.367, Yellow Zone, Q2**, doi.org/10.5073/vitis.2018.57.61-68.

13. **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**.
14. 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: 0.140**.

Lucrări ISI fără factor de impact

1. **Dumitriu, G.D.**, Teodosiu, C., Gabur, I., Moraru, I., Cotea, V.V. 2021 - Physicochemical and Sensory Characteristics of Red Wines. *E-Health and Bioengineering Conference (EHB)*, DOI: 10.1109/EHB52898.2021.9657623.
2. **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.
3. **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*, Vol. 15, Article no 02024, DOI: 10.1051/bioconf/20191502024.
4. **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, Open Access Journal ISSN: 2520-7105, DOI:10.22606/afse.2018.21003.
5. **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, Vol. 7, Article no 02011, DOI: 10.1051/bioconf/20160702011.
6. **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, Open Access Journal ISSN: 2325-7016, DOI: 10.14355/fmfi.2016.05.004.

Lucrări BDI

1. **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. *Lucrări Științifice USAMV - Iași Seria Horticultură*, 61(2), 215-220, <https://repository.uaiasi.ro/xmlui/handle/20.500.12811/475>
2. **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. *Lucrări Științifice*, 47, 326-331, Universitatea Agrară de Stat din Moldova, https://ibn.idsi.md/ro/vizualizare_articol/88109.
3. **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. *Lucrări Științifice Seria Horticultură*, 58 (1), 189-194, [https://www.uaiasi.ro/revista_horti/files/Nr1_2015/Vol%2058_1_2015\(30\).pdf](https://www.uaiasi.ro/revista_horti/files/Nr1_2015/Vol%2058_1_2015(30).pdf)
4. 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. *Lucrări Științifice Seria Horticultură*, 58(2), 163-168. [https://www.uaiasi.ro/revista_horti/files/Nr2_2015/Vol%2058_2_2015\(27\).pdf](https://www.uaiasi.ro/revista_horti/files/Nr2_2015/Vol%2058_2_2015(27).pdf)
5. 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, <https://www.notulaebiologicae.ro/index.php/nsb/article/view/9545/8651>
6. 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, Horticulture and Forestry*, 72(1), 138-145, DOI: <https://doi.org/10.15835/buasvmcn-hort:10322>
7. **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, DOI: <https://doi.org/10.15835/buasvmcn-hort:10294>
8. **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, [http://www.uaiasi.ro/revista_horti/files/Nr1_2014/Vol%2057_1_2014\(26\).pdf](http://www.uaiasi.ro/revista_horti/files/Nr1_2014/Vol%2057_1_2014(26).pdf)
 9. 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), 183-188, [https://www.uaiasi.ro/revista_horti/files/Nr1_2014/Vol%2057_1_2014\(29\).pdf](https://www.uaiasi.ro/revista_horti/files/Nr1_2014/Vol%2057_1_2014(29).pdf)
 10. **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, [http://www.uaiasi.ro/revista_horti/files/Nr2_2013/Vol%20-%2056-%202%20_%202013\(55\).pdf](http://www.uaiasi.ro/revista_horti/files/Nr2_2013/Vol%20-%2056-%202%20_%202013(55).pdf)
 11. 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, DOI: <https://doi.org/10.15835/buasvmcn-hort:9861>
 12. 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, [http://www.uaiasi.ro/revista_horti/files/Nr1_2013/Vol%20-%2056%20-1%20_2013\(59\).pdf](http://www.uaiasi.ro/revista_horti/files/Nr1_2013/Vol%20-%2056%20-1%20_2013(59).pdf)
 13. 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*



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[http://www.uaiasi.ro/revista_horti/files/Nr1_2013/Vol%20-%2056%20-1%20_2013\(54\).pdf](http://www.uaiasi.ro/revista_horti/files/Nr1_2013/Vol%20-%2056%20-1%20_2013(54).pdf)

14. Vararu, F., Zamfir, C.I., Colibaba, Lucia, C., **Dumitriu, G.D.**, Niculaua, 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,
[http://www.uaiasi.ro/revista_horti/files/Nr2_2013/Vol%20-%2056-%202%20_%202013\(58\).pdf](http://www.uaiasi.ro/revista_horti/files/Nr2_2013/Vol%20-%2056-%202%20_%202013(58).pdf)

Participare conferințe

1. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V.V. 2022 - Monitoring of Pesticide Residues in Red Wine Genotypes, Plant and Animal Genome XXIX Conference, 8- 12 January, San Diego, USA
2. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Morosanu, I., Plavan, O., Gabur, I., Cotea, V.V. 2021 - An assessment of heavy metals in commercial wines. 11th International Conference on Environmental Engineering and Management, 8-10 September 2021, Muttenz, Switzerland.
3. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Gabur, I., Moraru, I., Cotea, V.V. 2021- Physicochemical and Sensory Characteristics of Red Wines, The 9th IEEE International Conference on E-Health and Bioengineering - EHB 2021, 18-19 November 2021, Iasi - WEB CONFERENCE – Romania.
4. **Dumitriu (Gabur), G.D.**, Lopez de Lerma, N., Peinado, A., Cotea, V.V., Teodosiu, C. 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.
5. **Dumitriu (Gabur) GD.**, 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.
6. **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.
7. **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.
 8. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Morosanu, I., Jitar, O., Cotea, V.V. 2019 - Quantification of toxic metals during different winemaking stages. *42st World Congress of Vine and Wine*, July 15th – 19rd 2019 – Geneva – Switzerland "Preservation and innovation: expectations at the environmental, economic and social level", ISBN: 978 285 038 0105.
 9. **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.
 10. **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. *17th International Symposium "Prospects for the 3rd Millennium Agriculture"*, 27th-29th September, Cluj-Napoca.
 11. **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.
 12. **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.
 13. **Dumitriu (Gabur), G.D.**, Teodosiu, C., Cotea, V.V., Lopez de Lerma, N., Peinado, R.A. 2018 – Aroma profile based on odor activity values and aromatic serie analysis in red wines subjected to different ageing types by American and French oak chips. *The International Scientific Congress*, 18-19 October 2018, Iasi, Romania.
 14. **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
15. **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
 16. **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.
 17. **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 the influence of some maturation process (staves) on the phenolic compounds and the anthocyanins. *The International Scientific Congress, Life Sciences, a challenge for the future*, 23-25 October, Iasi, Romania.
 18. **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. *The 13th International Symposium „Prospects for the 3rd millennium agriculture*, 25-27 of September, Cluj-Napoca, Romania.
 19. 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.
 20. **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.

21. 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.
22. Vararu, F., Cotea, V.V., Zamfir, C.I., Nechita, B., Niculaua, 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.

