Faculty of Food Engineering, Tourism and Environmental Protection

Department of Technical and Natural Sciences

Scientifical work Diaconescu Daniela

A. PhD thesis

"The Influences of the Biogenic Substances in the Bakery Biotechnological Processes", "Lucian Blaga" University, Sibiu, Romania, PhD supervisor professor Giurcă Voicu, Industrial Engineering field, 2002.

B. Books and chapters published

- **B1. Daniela Maria Diaconescu**, *Technology and Quality in Bakery*, Publisher University "Aurel Vlaicu" of Arad, revised and enlarged edition, ISBN 978-973-752-620-5, pg. 311, 2012.
- **B2. Daniela Maria Diaconescu,** Ionel P. Mitroi, *Technologies, Equipment and Calculations in the Brewing Industry*, Publisher University "Aurel Vlaicu" of Arad, revised and enlarged edition, ISBN 978-973-752-585-7, pg. 354, 2011.
- **B3. Daniela Maria Diaconescu**, Maria Balint, *Methods of Evaluating the Quality of the Bread*, Publisher University "Aurel Vlaicu" of Arad, ISBN 978-973-752-508-6, pg. 150, 2010.
- **B4. Daniela Maria Diaconescu** *Technology and Quality in Bakery,* Publisher University "Aurel Vlaicu" of Arad, ISBN 978-973-752-271-9, pg. 282, 2008.
- **B5. Daniela Maria Diaconescu,** Ionel P. Mitroi, *Technologies, Equipment and Calculations in the Brewing Industry,* Publisher University "Aurel Vlaicu" of Arad, ISBN (10) 973-752-089-0, ISBN (13) 973-973-752-089-0, pg. 326, 2006.
- **B6. Daniela Maria Diaconescu,** *Baking Technology,* Publisher University "Aurel Vlaicu" of Arad, ISBN 973-8363-38-1, pg. 236, 2004.
- **B7. Daniela Maria Diaconescu,** Francisc Theiss, *Malt and Beer Technology*, Publisher University "Aurel Vlaicu" of Arad, ISBN 973-8363-55-1, pg. 212, 2004.
- **B8. Daniela Maria Diaconescu,** Francisc Theiss, *Quality Control in the Brewing Industry*, laboratory guide, Publisher University "Aurel Vlaicu" of Arad, ISBN 973-8363-62-4, pg. 85, 2004.
- **B9.** Rusănescu, N., **Diaconescu, D.**, Ciurea, M., *Practical Guide for Dairy Technology*, Publisher University "Aurel Vlaicu" of Arad, ISBN 973-9361-74-9, pg. 97, 2003.

C. Work ISI / BDI published

- **C1. Diaconescu, D.**, Zdremţan, M., Meşter, M., Dicu, A., Hălmăgean, L. *The Adaptation of a Bread Recipe to Quinoa Seeds Addition*, Scientific Journal of Agroalimentary Processes and Technologies, 24(4), 263-266, 2018.
- **C2.** Hălmăgean, L., Meşter, M., Balint, M., **Diaconescu, D.**, Zdremţan, M. *Contribution to Improve the Technology of the Melon Crop with Hornes (Cucumis metuliferus) Food and Therapeutic Species*, International Multidisciplinary Scientific Geoconferences, 15th GeoConference on Nano, Bio and Green Technologies for a Sustainable Future, Conference Proceedings, Book6, volume 1, Micro and Nano technologies, Advances in Biotechnology, June 18-24 2015, Albena, Bulgaria, pg. 375 387, ISBN 978-619-7105-42-1 / ISSN 1314-2704, DOI: 10.5593/SGEM2015/B61/S25.051, 2015.
- C3. Hălmăgean, L., Zdremţan, M., Diaconescu, D., Meşter, M., Balint, M. Study on Getting Momordica Charantia L. Canned as New Products Used in Diabetics Diet, International Multidisciplinary Scientific Geoconferences, 15th GeoConference on Nano, Bio and Green –

- Technologies for a Sustainable Future, Conference Proceedings, Book6, volume 1, Micro and Nano technologies, Advances in Biotechnology, June 18-24 2015, Albena, Bulgaria, pg. 583 593, ISBN 978-619-7105-42-1 / ISSN 1314-2704 DOI: 10.5593/SGEM2015/B61/S25.079, 2015.
- **C4.** Hălmăgean, L., Balint, M., Meșter, M., **Diaconescu**, D., Zdremțan, M. *The Stimulation of Morpho-Productive Characters at Momordica Charantia L. by Using Bio-stimulators*, International Multidisciplinary Scientific Geoconferences, 14th GeoConference on Nano, Bio and Green Technologies for a Sustainable Future, Conference Proceedings, volume 1, Micro and Nano technologies, Advances in Biotechnology, iunie 2014, Albena, Bulgaria, pg. 581 584, ISBN 978-619-7105-20-9, ISSN 1314-2704, DOI: 10.5593/sgem2014B61, 2014.
- **C5.** Balint, M., Hălmăgean, L., Meșter, M., **Diaconescu**, **D.**, Zdremțan, M. *Using Bio-fertilizers in Ecological Agriculture Safe and Cheap Alternatives for Chemical and Conventional Fertilizers*, International Multidisciplinary Scientific Geoconferences, 14th GeoConference on Nano, Bio and Green Technologies for a Sustainable Future, Conference Proceedings, volume 1, Micro and Nano technologies, Advances in Biotechnology, iunie 2014, Albena, Bulgaria, pg. 585 590, ISBN 978-619-7105-20-9, ISSN 1314-2704, DOI: 10.5593/sgem2014B61, 2014.
- **C6.** Balint M., Ciutina V., Hălmăgean L., MeȘter M., Zdremțan M., **Diaconescu D.,** *Biofertilizers Use a Cheap and Safe Alternative to Conventional Chemical Fertilizers Pisum sativum L. and Phaseolus vulgaris L.*, Scientific Journal of Agroalimentary Processes and Technologies, 19(2), 208-211, 2013.
- **C7. Diaconescu D.**, Zdremţan M., Meşter M., Hălmăgean L., Balint M., *A Study on the Influence of Some Biogenic Efectors on Bread Staling. Sensory Evaluation*, Journal of Agroalimentary Processes and Technologies, 19(2), 247-252, 2013.
- C8. Zdremţan M., Meşter M., Diaconescu D., Hălmăgean L., Balint ., Study on the Effect of Ginger Tincture on Acute Pharyngeal Angina, Scientific Journal of Agroalimentary Processes and Technologies, 19(3), 247-252, 2013.
- **C9. Diaconescu, D.** Effects of Some Bi-enzymatic Mixtures in Breadmaking Biotechology 1, Revista de Chimie, **62** nr.7, pg. 756-759, 2011.
- **C10.** Diaconescu, D., Zdremtan, M., Halmagean, L. *The influence of the Quality of Wheat Flour Gluten Upon the Way of Action of Certain Enzymatic Improvers in Bakery*. Annals of the University of Craiova, vol. XVI(LII), pg. 125-130, 2011.
- C11. Diaconescu, D. The Glucose Oxidase Using in Breadmaking Biotechnology. Revista de Chimie, 60, nr. 5, pg. 454-457, 2009.
- **C12. Diaconescu, D.** The Diminution of Positive Effects Intensity of Some Exogenous Enzymes in White Bread When they are Added in Bran-enriched Bread. Scientifical Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 62-65, 2003.
- C13. Diaconescu, D., Popa, A. *The Effects of Glucose-oxidase in Bread.* Scientifical Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 66-69, 2003.
- **C14.** Popa, A., Craiu, C., **Diaconescu, D**., Ursachi, C. *Studies of Antioxidant Characteristics of Some Vegetable Products. II. Determination of Antioxidant Power for Some Vegetable Products Extracts.* Scientifical Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 80-83, 2003.

D. Articles published in journals and conference volumes with reviewers (not indexed)

D1. Diaconescu, D., Zdremţan, M., Meşter, M., Hălmăgean, L., Condrat, D. - *Quality Improving of Whole Wheat Bread by Using Xylanase*, Book of Abstracts, International Symposium Research and Education in Innovation Era, 6th Edition, Arad, 8-10 Dec. 2016. **D2.** Zdremţan, M., **Diaconescu, D.,** Meşter, M., Ciutină, V., Hălmăgean, L., Lungu, M. - *Study regarding the Influence of Water on Preservation of Courgettes by Lactic Fermentation*, Book of

- Abstracts, International Symposium Research and Education in Innovation Era, 6th Edition, Arad, 8-10 Dec. 2016.
- **D3.** Hălmăgean, L., Meșter, M., Zdremțan, M., Balint, M., **Diaconescu, D.**, Ciutină, V. *The Yellow Watermelon with Horns (Cucumis Meliferus) Food and Therapeutic Species with Adaptation Possibilities in Arad Agroecological Area.* Scientific Bulletin of Escorena (on line), ISSN 2069 8070 ISSN-L 2066-5687, ART.2, pg. 23-26, 2014.
- **D4.** Podrumar T., Balint M., Meşter M., Ciutina V., **Diaconescu D.**, Hălmăgean L. *Pheromone Lures for Surveillance of Grapes Green Moth Population (Lobesia botrana den. Et schiff.)*, International Symposium "Creative Availabilities in World" II Edition of 23 February 2013, Iasi, Romania, pg.164, 2013.
- **D5.** Zdremţan M., Meşter M., Diaconescu D., *Influence of Some Types of Water on Courgettes Conservation*, International Symposium "Creative Availabilities in World" II Edition of 23 February 2013, Iasi, Romania, pg.158, 2013.
- **D6.** Hălmăgean, L., Ciutina, V., Balint, M., **Daniela D.,** *Biofertilizers A Cheap and Seif Alternatve to Chemical Fertilizers in Farming Practice*, International Symposium Research and Education in Innovation Era 4th Edition, Arad, 8-9 November 2012.
- **D7.** Zdremţan M., **Diaconescu D.**, Meşter M., Balint M., *Dextran Production from Lactic Fermentation of Watermelon*, International Symposium Research and Education in Innovation Era 4th Edition, Arad, 8-9 November 2012.
- **D8.** Diaconescu, D. Senzory Evaluation of Wheat Dough Stickiness. Scientific and Technical Bulletin XV, VOL. 15, ISSN 1582-1021, pg. 65-70, 2010.
- **D9.** Diaconescu, D., Chambree, D. Ways to Improve Bread Quality by Enzyme Use, 5 pag, Scientifical and Technical Bulletin XIV, vol. 13, ISSN 1582-1021, pg. 125-130, 2008.
- **D10. Diaconescu, D.** *Results Regarding the Using of Hemicellulases in Breadmaking.* COST Action 928, Workgroup Meeting, Montpellier 02.06.2007.
- **D11. Diaconescu, D.** The Effect of Glucose-oxidase, Hemicellulases, Xylanases, Cellulases, Amyloglucosidase and α-Amylase upon Bread Buality. COST Action 928, Workgroup Meeting, Reykjavik 30.06.-01.07.2006.
- **D12. Diaconescu**, **D.** *Enzymes Antistaling Additives Used in Breadmaking*. Scientific and Technical Bulletin XII, VOL. 11, ISSN 1582-1021, pg. 134-140, 2006.
- **D13. Diaconescu, D.** The Effect of Exogenous Enzymes in Bread, Depending on the Quality of Flour Used. Newsletter for Milling and Bakery Industry, vol. 16, no. 1,2, ISSN 1222-1120, pg.103, 2005.
- **D14. Diaconescu, D.,** Giurcă, V. *Conjunct Effects of Glucose-oxidase and Hemicelulase in Bread.* 6-th International Conference on Food Science, 20-21 mai, University of Szeged. Summaries of lectures and posters, ISBN 963 482 676 8, pp. 7. Proceedings, ISBN 963 482 677 6, pg. 6, 2004.
- **D15. Diaconescu, D.** *Rezults of Pure Diluted, Bacterial Xylanase Addition in Bread.* 6-th International Conference on Food Science, 20-21 mai, University of Szeged. Summaries of lectures and posters, ISBN 963 482 676 8, pp. 190. Proceedings, ISBN 963 482 677 6, pg. 6, 2004.
- **D16. Diaconescu, D.** *Effect of Hemicelulases in Bread.* 6-th International Conference on Food Science, 20-21 mai, University of Szeged. Summaries of lectures and posters, ISBN 963 482 676 8, pg. 191. Proceedings, ISBN 963 482 677 6, pg. 6, 2004.
- **D17. Diaconescu, D.** Aspects of the Addition of Hemicellulose Extracted from Aspergillus oryzae in Bread. Newsletter for Milling and Bakery Industry, vol. 15, no. 3, ISSN 1222-1120, pg.6, 2004.
- **D18. Diaconescu, D.,** Ivan, E. *Total Enzyme Improvers Used in Bakery*. Newsletter for Milling and Bakery Industry, vol. 15, no. 3, ISSN 1222-1120, pg.6, 2004.
- **D19. Diaconescu, D.**, Moraru, C. Options for Improving the Quality of Bread Enriched with Dietary Fiber. Newsletter for Milling and Bakery Industry, vol. 15, no. 3, ISSN 1222-1120, pg.6, 2004.
- **D20.** Diaconescu, D. The Addition of Amyloglucosidase in Bread. International Symposium

- "Scientific research a bridge towards European integration" 3-4 November Arad. Annals of "Aurel Vlaicu" of Arad, Chemistry series, Engineering fascicle, ISSN 1582-3415, pg. 70-75, 2004.
- **D21. Diaconescu, D.** *Improving Effects of Xylanase in Bread.* International Symposium "Scientific research a bridge towards European integration" 3-4 November Arad. Annals of "Aurel Vlaicu" of Arad, Chemistry series, Engineering fascicle, ISSN 1582-3415, pg. 76-81,2004.
- **D22. Diaconescu, D.**, Moraru, C. *Different Action of Exogenous Hemicelulases in White Bread and Bran-enriched Bread*. International "EuroAliment 2003," Galati, Romania, 23 to 25 October. Annals of "Dunărea de Jos" Galati, fascicle VI Food Technology, year XXI (XXVI), ISSN 1221-4574, pg. 20-23,2003.
- **D23. Diaconescu, D.**, Giurcă, V. *The Stickiness of Wheat Dough with Different Exogenous Enzymes*. International "EuroAliment 2003," Galati, Romania, 23 to 25 October. Annals of "Dunărea de Jos" Galati, fascicle VI Food Technology, year XXI (XXVI), ISSN 1221-4574, pg. 24-27, 2003.
- **D24.** Diaconescu, D., Ivan, E. Aspects of Whey Protein Products Utilization in Breadmaking. Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year IX, Vol. 8, ISSN 1582-1021, pg. 56-59, 2003.
- **D25. Diaconescu, D.** *The Actions of Xylanase and Xylanase and α-Amylase Mixture in Bread with Added Fiber.* International Symposium "Advances in Scientifical and Technical Milling and Bakery Industry and Adjacent Sectors" 5-7 June, Sibiu. Newsletter for Milling and Bakery Industry, vol. 14, no. 2, trim. II, ISSN 1222-1120, pg. 30-33, 2003.
- **D26. Diaconescu, D.** The Effects of Xylanase and Cellulase Mixture into Bread without Added Fiber. Comparison. International Symposium "Advances in Scientifical and Technical Milling and Bakery Industry and Adjacent Sectors" 5-7 June, Sibiu. Newsletter for Milling and Bakery Industry, vol. 14, no. 2, trim. II, ISSN 1222-1120, pg. 34-37, 2003.
- **D27. Diaconescu, D.** Comparison of the Effects of Xylanase and α-Amylase Mixture and Xylanase and Cellulase Mixture in Breadmaking. Jubilee Scientific Session with International Participation, 28-30 Novembe,r Arad. Annals of "Aurel Vlaicu", Chemistry Series, Fascicule Food Industry, ISSN 1582-3415, pg. 57-61, 2002.
- **D28. Diaconescu, D.** Comparison of the Effects of Hemicellulase from Trichoderma viride and those of Hemicellulase from Aspergillus oryzae in Breadmaking. Jubilee Scientific Session with International Participation, 28-30 Novembe,r Arad. Annals of "Aurel Vlaicu", Chemistry Series, Fascicule Food Industry, ISSN 1582-3415, pg. 57-61, 2002.
- **D29.** Diaconescu, D., Ivan, E. Effects of Modification of the Processing Conditions in Breadmaking. Scientific and Technical Bulletin, vol. 7, ISSN 1582-1021, pg. 65-69, 2002.
- **D30. Diaconescu, D.**, Giurcă, V., Cărăban, A. Comparative Study of the Effects of Hemicellulase and Xylanase on Bread with Added Bran. Annals of University of Oradea,vol. VIII, ISSN 1224-7626, pg. 115-120, 2001.
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- **D32.** Diaconescu, D., Giurcă, V., Cărăban, A. *The Effects of Xylanase and Cellulase Mixture over the Bread*. Annals of University of Oradea, vol. VIII, ISSN 1224-7626, pg. 127- 132, 2001.
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- **D39.** Diaconescu, D. Effects of Antioxidants and Oxidants in the Bakery. International Scientific Session, 22-23 May 1998, "Lucian Blaga" University, Sibiu, Romania. Scientific Bulletin "Altexim-I Sibiu'98", vol. III, Food Technologies, ISBN 973-9280-96-X, pg. 401-408, 1998.
- **D40.** Diaconescu, D. Effects of Exogenous and Endogenous Lipids in Baking. International Scientific Session, 22-23 May 1998, "Lucian Blaga" University, Sibiu, Romania. Scientific Bulletin "Altexim-I Sibiu'98", vol. III, Food Technologies, ISBN 973-9280-96-X, pg. 393-400, 1998.
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- **D42.** Tămăşdan, Şt. T., **Diaconescu, D.**, Luca, T. *Considerations on Environmental Pollution by Plastics for Packaging*. Scientific Session "25 Years of Higher Technical Education in Arad", 30-31 October, Arad. Works of Scientifical Session of the University "Aurel Vlaicu" of Arad, vol.IV, Environment Protection, ISBN 973-98365-0-X, ISBN 973-98365-4-2, pg. 50-54, 1997.
- **D43. Diaconescu, D.** *The Internal and External Lipids Influence over the Wheat Flour Dough and Bread.* Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year III, vol. 3, ISSN 1582-1021, pg. 32-37, 1997.
- **D44.** Theiss, F., **Diaconescu, D.** *Physiological and Psychological Beer Properties*. Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year III, vol. 3, ISSN 1582-1021, pp. 37-42, 1997.
- **D45.** Theiss, F., **Diaconescu, D.** *The Flavor Determinative of the Beer Assortment.* Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year III, vol. 3, ISSN 1582-1021, pg. 42-47, 1997.

E. Patents obtained throughout the activity

Patent Application OSIM A / 00395 / 04.06.2018.

Title of the invention: "Sustainable ecological packaging method for traditional bread without additives", 1-4 kg

F. Contracts research

- F1. Research project: "The Behavior of Some Compounds with Antioxidant Activity in Breadmaking Process," according to the contract 879 / 28.09.2004 member.
- F2. Cost 928 Control and Exploitation of Enzymes for Added-Value Food Product 26.01.2006-25.01.2010 member.
- F3. Innovation check: "Innovative Eco-Packaging Solution for Non-Additive / Preservative Bread to Increase Shelf Life and Freshness" PN-III-P2-2.1-CI-2017-0505, Grant Contract no. 12CI / 2017 member.

20.02.2019 Daniela Diaconescu