Universitatea „Dunărea de Jos” din Galaţi
18.03.2024

Prof. Univ. Dr. DIMA STEFAN

LISTA DE LUCRARI

	Indicatori	Nr.		Observaţii
A	**Teza de doctorat**	1	Compuși din clasa 1,2 Diaziniu ilidelor- 1998, Facultatea de Chimie, Universitatea „Al.I.Cuza”, Iasi Conducăror științific: Prof. Univ. Dr. Doc. Magda Petrovanu	
B	**Cărţi si capitole în cărţi publicate**	12	**1. Stefan Dima,** *Chimie fizică farmaceutică, Editura Academica, Galati, 2022, ISBN 978-606-606-010-3, 587 pagini* **2. Cristian Dima, Ștefan Dima,** *Micro- & Nanobiosisteme alimentare, Editura Academica, Galati, 340 pagini* **3. Stefan Dima ,** Monica Muraresca**,** *Chimie fizica*, Editura Universitatii Dunarea de Jos, **Galati, 2010**, ISBN 978-606-8008-92-9, 214pagini **4. Ştefan Dima,** Iticescu Catalina, *Chimie fizica. Vol. I. Structură si Termodinamică chimică*, Editura Cartea Universitara, Bucuresti, 400 p., (2003), ISBN 973-7956-05-2 **5. Stefan Dima,***Chimie fizică. Teste Grilă*, Editura Fundaţiei Universitare “Dunărea de Jos Galaţi, 112 pg. (2002), ISBN 973-627-013-0 **6. Stefan Dima,** Aurel Stoian *Chimie fizică şi coloidală*, (Curs pentru IDD), Editura Fundaţiei Universitare “Dunărea de Jos” din Galaţi, 255 pg. (2001), ISBN 973-8352-08-8 **7**. Gheorghe Zgherea, Milpomenia Georgescu, **Ştefan Dima**, Rodica Dinică, *Teste de Chimie Organică pentru concursul de admitere în învăţământul superior*, Editura Fundaţiei Universitare“Dunărea de Jos” din Galaţi, 290 pg., (2004-2006 reeditări), ISBN 973-627-137-4, **8**. **Stefan Dima,** Aurel Stoian, Irina Balan, *Aplicaţii de calcul în Chimia fizică* (electrochimie, cinetrică chimică, fenomene de suprafaţă), Centrul de multiplicare al UDJ, 221 pg. (2000) **9**. **Ştefan Dima**, Irina Balan, *Chimia fizică a fenomenelor interfazice*, Editura Logos, Galaţi, 230 pg. (1999) ISBN 973-98464-3-2, **10**. **Ştefan Dima**, Irina Balan, Traian Florea *Les Colloides d’Association*, Editura Evrika, Brăila, 80 p., (1999), ISBN 973-9499-98-8, **11**. **Stefan Dima** *Chimie fizică şi coloidală pentru colegiul tehnicIPA*, Centrul de multiplicare UDJ, 238, p. (1996), **12**. **Ştefan Dima,** *Structura atomilor şi moleculelor. Exerciţii şi probleme rezolvate*, Centrul de multiplicare UDJ, 268pg. (1994).	
B2	**Capitole în cărţi**	6	1. **Cristian Dima**, Elham Assadpour, Stefan Dima, Seid Mahdi Jafari. **(2020).** 15-Characterization and analysis of nanomaterials in foods, In *Handbook of Food Nanotechnology,* Seid Mahdi Jafari (Eds), **AcademicPress**, *ISBN:* 9780128158661, (577-653) 2. **Cristian Dima**, Elham Assadpour, Stefan Dima, Seid Mahdi Jafari. **(2020).**4-In vitro assays for evaluating the release of nanoencapsulated food ingredients, In *Release and Bioavailability of Nanoencapsulated Food Ingredients,*Volume 5 in Nanoencapsulation in the Food Industry. Seid Mahdi Jafari (Eds), **AcademicPress**, *ISBN:* 9780128156650, (123-177)	

			3. **Dima Stefan**, Bahrim Gabriela, Iordachescu Gabriela, "Sources, Productions and Microencapsulation" in Probiotics and Prebiotics in Food, Nutrition and Health, edited by Semih Otles, Ed. CRC Press, Taylor &Francis Group, Boca Raton Fl., 33487-2742, SUA (2013), pp.25-49 ISBN 978-1-4665-8624-6. http:/www.crcpress.com 4. **Ştefan DIMA** şi Cristian Dima, **(2016)**, Frontiers in Bioactive Compounds: Natural Sources Physicochemical Characterization and Applications, *Protection of Bioactive Compounds*, Editor: Constantin Apetrei, Bentham eBooks, pag. 255-301, eISBN: 978-1-68108-341-4, ***DOI:*** 10.2174/9781681083414116010011 5. **Stefan Dima,** *Bazele microincapsularii, in „Microîncapsularea pentru sisteme alimentare*", editori: F. Traian, **St. Dima,** G.M. Costin, Editura Academica, Galaţi, 2009, p. 4-105 6. **Stefan Dima** , Traian Florea, eliberarea compusilor bioactivi, in, *„Microîncapsularea pentru sisteme alimentare*", editori: F. Traian, **St. Dima,** G.M. Costin, Editura Academica, Galaţi, 2009, p. 108-128	
C1	**Lucrări indexate ISI/ISI proceedings**	31	**1.** Cristian Dima, Elham Assadpour, **Stefan Dima**, Seid Mahdi Jafari. (2020), *Bioavailability and bioaccessibility of food bioactive compounds; overview and assessment by in vitro methods*, Comprehensive Reviews in Food Science and Food Safety, 1-23, (IF-9.912),https://doi.org/10.1111/1541-4337.12623 **2.** Cristian Dima, Elham Assadpour, **Stefan Dima**, Seid Mahdi Jafari. (2020), Nutraceutical nanodelivery; an insight into the bioaccessibility/bioavailability of different bioactive compounds loaded within nanocarriers, Critical Reviews in Food Science and Nutrition, 1-35, (IF-7.862), DOI: 10.1080/10408398.2020.1792409 **3.** Cristian Dima, Elham Assadpour, **Stefan Dima**, Seid Mahdi Jafari. (2020), Bioavailability of the nutraceuticals: Role of the food matrix, processing conditions, the gastrointestinal tract, and nanodelivery systems, Comprehensive Reviews in Food Science and Food Safety, 19(3), 954-994, (IF-9.912),https://doi.org/10.1111/1541-4337.12547 **4.** Cristian Dima, Elham Assadpour, **Stefan Dima**, Seid Mahdi Jafari. (2020), *Bioactive-Loaded Nanocarriers for Functional Foods: From Designing to Bioavailability*, Current Opinion in Food Science, 33, 21-29, (IF-4.577), *https://doi.org/10.1016/j.cofs.2019.11.006* **5.** Cristian Dima, **Stefan Dima**.(2020), *Bioaccessibility study of calcium and vitamin D3 co-microencapsulated in water-in-oil-in-water double emulsions*, Food Chemistry,303, 125416, (IF-6.306),*https://doi.org/10.1016/j.foodchem.2019.125416* **6.** Cristian Dima, **Stefan Dima**.(2018),Water-in-Oil-in-Water double emulsions loaded with chlorogenic acid: release mechanisms and oxidative stability,Journal of Microencapsulation, 35(6), 584-599, (IF-1.793), *https://doi.org/10.1080/02652048.2018.1559246* **7.** Cristian Dima, Livia Patrascu, Alina Cantaragiu, Petru Alexe, **Stefan Dima**., (2016), The kinetics of the swelling process and the release mechanisms of Coriandrum sativum L. essential oil from chitosan/alginate/inulin microcapsules. Food Chemistry,(195), 39-48, (IF-4.529), *https://doi.org/10.1016/j.foodchem.2015.05.044* **8.** Cristian Dima, George Adrian Ifrim, Gigi Coman, Petru Alexe, **Ştefan Dima**. (2015), Supercritical CO2 Extraction and Characterization of Coriandrum Sativum L. Essential Oil, Journal of Food Process Engineering, (39) 204-211, (IF-0.745), https://doi.org/10.1111/jfpe.12218 **9.** Cristian Dima**,** Elham Assadpour, Alexandru Nechifor, **Stefan Dima**, Yan Li & Seid Mahdi Jafari **(2023)** Oral bioavailability of bioactive compounds; modulating factors, in vitro analysis methods, and enhancing strategies, Critical Reviews in Food Science and Nutrition, *https://doi.org/10.1080/10408398.2023.2199861* **10. Ştefan Dima**, Cristian Dima, Gabriela Iordăchescu, Encapsulation of Functional Lipophilic Food and Drug Biocomponents, FOOD ENG REV.ELSEVIER SCIENCE SA, DOI 10.1007/s12393-015-9115-1, **11.** Cristian Dima**,** Mihaela Cotarlet, Petru Alexe, **Stefan Dima.,** 2014, Microencapsulation of essential oil of pimento [Pimenta dioica (L) Merr.] by chitosan/k-carrageenan complex coacervation method, Reprind in INNOVATIVE FOOD SCIENCE AND EMERGING TECHNOLOGIES, (20) 203-211, doi.org/10.1016/j.ifset.2013.12.020 Fi= 2,248	

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13. Olimpia Dumitriu Buzia, Cristian Dima, **Ştefan Dima**., (2015), Preparation and characterization of chitosan microspheres for vancomycin delivery, ***FARMACIA***, (63)6 897-902**, *http://www.revistafarmacia.ro/issue.html*,** ISSN: 0014-8237**.**
14. Cristian Dima, Livia Patrascu, Alina Cantaragiu, Petru Alexe, **Stefan Dima**., **(2016)**, *The kinetics of the swelling process and the release mechanisms of Coriandrum sativum L. essential oil from chitosan/alginate/inulin microcapsules*,**Food Chemistry,**(195) 39-48, *http://dx.doi.org/10.1016/j.foodchem.2015.05.044*
15. Cristian Dima, Livia Patrascu, Alina Cantaragiu, Petru Alexe, **Stefan Dima**., **(2016)**, *The kinetics of the swelling process and the release mechanisms of Coriandrum sativum L. essential oil from chitosan/alginate/inulin microcapsules*,**Food Chemistry,**(195) 39-48, *http://dx.doi.org/10.1016/j.foodchem.2015.05.044*
16. Cristian DIMA, George Adrian IFRIM, Gigi COMAN, Petru ALEXE, **Stefan DIMA**., (2016), Supercritical CO_2 Extraction and Characterization of *Coriandrum Sativum* L. Essential Oil, **Journal of Food Process Engineering**, vol. 39(2), pag. 204-211, DOI: 10.1111/jfpe.12218.
17. Aida Vasile, Tudor Lucian Miron, Daniela Paraschiv, Gabriela Bahrim, Stefan Dima, „The enhancement of the growth ability and the viability of some probiotic bacteria in media with *Origanum vulgare L.* Extract", Rom. Biotechnol. Lett., 2011, 16 (6), 6847-6853.
18. Romica Cretu, **Stefan Dima**, Gabriela Bahrim, „Antioxidant Activity Evaluation of The Fungal Dye Oil-in-Water Emulsions Obtained by Cyclic Voltametric Technique, Rom. Biotechnol. Lett., 2011, 16 (6), 19-33;
19. Romică Creţu,**Ştefan Dima**, Mihaela Olteanu, 2009.Stability and colour evolution of emulsions with sodium caseinate, REVISTA DE CHIMIE, 60 (**7**), 683 – 688, Bucuresti, ISSN 0034-7752,
20. **Ştefan DIMA**, Romică CREŢU, Maria-Magdalena DIMA *„Studiul spectrelor electronice de absorbţie ale 1-metilftalaziniu Ilidelor***”**, *REVISTA DE CHIMIE*(2007),), **58**, 11, p.1016-1018,
21. V. Musat, E. Fortunato, **D. Stefan**, C. Iticescu, "*Mesoporous sol-gel silica-based nanocomposite thin films"*, Rev. Roum. de Chimie 2007, 52(7), 671-676.ISSN 0035-3930,
22. **Ştefan Dima**, Romică Creţu and Traian Florea „*Emulsification of vegetable oils with nonionic surfactants and polypeptides*", Rev. Roum. de Chimie , 2008, 53 (5) 399-403 ,
23. **Ştefan Dima**, Gheorghita Zbanciog, Ionel Mangalagiu, „*The 1,3-Dipolar Cycloaddition of 1-Methylphthalazinium Ylides to Non-Symmetricaly Activate on a Solid Support under Microwave Irradiation*", J. Serb. Chem. Soc. 71 (2) 103-110 (2006), ISSN 0352/5139;indexat DOI 10.2298/JSC-06022.10.3D; Scopus 5:,
24. **Ştefan Dima**, Gabriela Bahrim, Monica Muraresc u, „ *Kinetic Study on the Preparation Reaction of Carbanion Monosubstituted Phthalazinium Ylides"*, Rev. Roum. de Chimie, 2006, 51 (1), 61-67; ISSN 0035-3930; indexat Scopus 5; CARTIMEX (British Library Direct),
25. Gabriela Bahrim Adina Răducan, **Ştefan Dima,** „*Caracterization and Catalytic Properties of Glucoze Isomerase From Streptomyces Griseus Strain MIUG 4.46"*, Revue Roumaine de Chimie, 2005, 50 (4), 305-309; ISSN 0035/39/30; Indexat IDS: No. 969xx; Scopus:; CARTIMEX (British Library Direct),
26. M. Caprosu, L. Odochian, **ŞT. Dima**, M. Petrovanu, *Thermokinetic study on the inactivation reactions of 1-methylphtalazinium ylids* J.Serb.Chem.Soc.68(6)447-453(2003);
27. M. Caprosu, M. Roman, I. Olariu, **Ştefan Dima**, Ion Mangalagiu, Magda Petrovanu, "*Study of the basicity of some 1,2-Diazinium Ylids* " , J. Heterocyclic Chem., 38, 2001, p.459-463, indexată CODEN: JHT ISSN:0022-152x. CAN

			135:137187, AN 2001:341954 CAPLUS; **28.** **Ştefan Dima**, Ionel Mangalagiu, Maria Caprosu, Magda Petrovanu et Lucian Georgescu, "*Cycloaddition 1,3 dipolaire des 1-methyl phthalazinium ylures sur les olefins non symetriques en ohase solide sous microondes*", Rev. Roum. de Chimie, 2000, 45 (6), 555-560; RRCHAX ISSN:0035-3930; indexată:CODEN: CAN 135:46148 AN 2001:263496 CAP şi Scopus **29.** **St. Dima**, M. Caprosu, M. Ungureanu, G. Grosu, M. Petrovanu, « *Nouveaux derives de la 1a 1-methyl-phthalazinium ylides doues d'activites antimicrobiennes et fongistatiques* » Ann. Pharm. Fr., 1999, 57, 415-416 **30.** **Ştefan Dima**, Ionel Mangalagiu, Maria Caprosu and Magda Petrovanu, „*Stereochemistry of the cycloadition reaction of 1-methyl-phtalazinium ylids to maleic and fumaric esters* », *J. serb. Chem.Soc*. **62** (12)1167-1174 (1997) **31.** **Ştefan Dima**, Ionel Mangalagiu, Maria Caprosu, Mircea Constantinescu, Ion Humelnicu, *« The regiochemistry of the cycloaddition of 1-methylphthalazinium ylides to non-symmetricaly substituted olefins*, J. serb. Chem.Soc. **62** (2)105-111 (1997) ; indexata Scopus şi CODEN: JSCSEN ISSN: 0352-5139. CAN 126: 263743 AN 1997:176765 CA	
C2	**Lucrări indexate BDI**	20	**1**. Romică Cretu, Cristian Dima, Gabriela Bahrim, **Stefan Dima**, „*Improved solubilisation of curcumin with a microemulsification*", The Annals of the University Dunărea de Jos of Galati, Fascicle VI- Food Technology, , ISSN 1843-5157, Galati, University Press, 2011, 35(2), 45-55 **2** Romica Cretu, **Stefan Dima**, Gabriela Bahrim, „*Research pn the viscosity of some sunflower oil-in-water and water-in-oil emulsions with and without fungal dye*", Annals of Dunarea de Jos of Galati, Mathematics, Physics, Theoretical Mechanics, Fascicle II, year III (XXXIV), galati University Press, ISSN 2067-2071, 2011, 52-60. **3.** Aida Vasile, Daniela Paraschiv, **Stefan Dima**, Gabriela Bahrim, „*Growth and cell viability improve of the probiotic strain in Lactobacillus Cassei SSP. Paracasei in the presence of oat bran and buckwheat flour*", Innovative Romanian Food Biotechnology, 2011, (9), 52-59. **4. Dima Stefan**, Gabriela Bahrim, „Intelligent invertase micro and nanocapsules make and use", (2007), *Roumanian Biotechnological Letters*, **12**, *3*, p. 3287-3293, (revista cotata B+) Explored by Author in CAPLUS and MEDLINE; CAPLUS ACS on SciFender **5.** Romica Cretu, Gabriela Bahrim, **Dima Stefan**, Mihaela Olteanu, „Natural colorants. Stabilisation by immobilization in oil emulsions" (2007) *Roumanian Biotechnological Letters*, **12**, 5, p. 3403-3408; (revista cotata B+)Explored by Author in CAPLUS and MEDLINE; CAPLUS ACS on SciFender **6.** Romica Cretu, **Stefan Dima**, „Chromatic parameters evaluation during red wines pigmentation", The Annals of University „Dunarea de Jos" of Galati, Fascicle VI, Food Technology, new series, (2007), p.43-48, ISSN 1483-5157 **7. Stefan. Dima**, Gabriela Bahrim, Mariela Gheteu, " *A new procedure for the bioencapsulation of the enzymes with hydrocolloids* ", Annals of University of Timisoara, series CHEMISTRY 12(3) 2003, p.857-862; (revista cotata B)indexata CODEN: AWTCFO, ISSN: 1224-9515, Journal written in English. CAN 142Ş235482, AN 2004:804251CAPLUS Copyright 2005 A Son Scifinder (R) **8.** I. Stefanescu, C. Calomir, **St. Dima**, C. Spânu, L. Deleanu, C. Geană, V. Garleanu , "*The Oxidation Resistance Of Sunflower Oil Used As Possible Lubricant In Industrial Tribosystem*", The Annals of University " Dunarea de Jos" of Galati, Fasc. VIII, Tribology 2004, ISSN 1221-4590, p.121-126 **9**. Gh. Zbancioc, **Şt. Dima**, Geanina Mangalagiu, C. Moldoveanu, Magda Petrovanu and I. Mangalagiu, "*Microwave irradiation in synthesis of azinium salts*", Anall. Şt. Univ. "Al. I. Cuza", Iaşi, Seria Chimie, tomul X, nr. 1, ian.-iunie, (2002), p.84-86	

			10. I. Mangalagiu, Geanina Mangalagiu, **Şt. Dima**, C. Moldoveanu, Gh. Zbancioc and Magda Petrovanu, " *Study of the basicity of some 4-methyl-pyrimidinium ylide*s", Anall. Şt. Univ. "Al. I. Cuza", Iaşi, Seria Chimie, tomul IX, (2001), p. 115-118 **11**. **Dima Şt**. Mangalagiu, I., Caprosu, M., Petrovanu, M., *"L'action de 1-methyl phtalazinium ylures sur les heterocumulenes"* Al. I. Cuza", Iaşi, 7 (s1c), 131-136, (1999), ISSN 1221-5341, indexată CAN 1 AN 2000:28742 CAPLUS **12**. Traian Florea, gheorghe Zgherea, **Ştefan Dima,** "*Influenţa izolaţiilor din raşini reactive de tip "NESTRAPOL" asupra calitaţii lichidelor alimentare*", Studii şi Cercetari Stiintifice, Universitatea Bacau, Vol. I, nr. 1-2, serie noua (2000), p.47-52, ISSN 1582-540X **14**. Leonte E., Caprosu M., Brânză, F., **Dima Şt**., Rusu, G. I., "*Electrochemical characteristics some new ylids in thin films*", Anall. Şt. Univ. "Al. I. Cuza", Iaşi, Seria Chimie, tomul V, 103-105 (1997), ISSN 1221-5341 **15**. **Dima Şt**., Mangalagiu I., Caproşu, M., Metrovanu, M., "*L'inactivation des 1-methyl-phthalazinium ylures*", Anall. Şt. Univ. "Al. I. Cuza", Iaşi, Seria Chimie, tomul V, 91-94 (1997), ISSN 1221-5341 **16.Dima Şt.,** Mangalagiu I., Caproşu, M., Metrovanu, M., "*Sur la basicite de quelque 1-methyl-phtalazinium ylures*", *Anall. Şt. Univ. "Al. I. Cuza", Iaşi, Seria Chimie, tomul V, 63-66 (1997), ISSN 1221-5341* **17**. **Dima Şt**., Mangalagiu I., Caproşu, M., Metrovanu, M., "*Synthese et caracterisation physico-chimiques de quelques sels et ylures dans la serie de la 1-methyl-phthalazinium ylures*", Anall. Şt. Univ. "Al. I. Cuza", Iaşi, Seria Chimie, tomul IV, 149-153 (1996), ISSN 1221-5341 **18**. Caproşu M., Ungureanu, M., **Dima Şt.,** Grosu G., Petrovanu, M., "*L'activite biologique de quelques nouveaux pyridazinium et phtalazinium ylures a carbanion disubstitues*", Rev. Med.Chir., Iasi, 98 (1-4), 117-119 (1994) ISSN 0048-7849 **19**. Georgiana Parfene, **Stefan Dima**, Vicentiu Horincar, Rodica Dinica, Gabriela Bahrim "*Approaches for the Development of New Food Biopreservative Obtained by Self Microemulsifying Formulation of Raw coconut Fat and Lipase*" Buletin UASVM AGRICULTURE, 67 (2), 2010, ISSN 1843-5246 **20.**Cristian Dima, Gigi Coman, Mihaela Cotarlet, Petru Alexe, **Stefan Dima**, 2013, Antioxidant and antibacterial properties of capsaicine microemulsions, The Annals of the University Dunarea de Jos of Galati, Fascicle VI-Food Technology, 37(1), 39-49.	
D1	**Lucrări în reviste de specialitate**	20	**1.** Romica Cretu, **Stefan Dima**, "*Evaluation of the colour of some colorants with utilization in food systems using tristimulus colorimetry*", The Annals of the "Dunarea de Jos" University of Galati, Fascicle II, Mathematics, Physics, Chemistry, Informatics, Year XXV (XXX), 2007, Galati University Press, pag. 82 – 87, ISSN 1842-6506, ISBN 978-973-627-378-0 **2**. **Ştefan Dima**, Gabriela Bahrim, Maria Dima "*Aspergilus Niger Invertase Imobilisation by Bioencapsulation Using the Emulsification and Internal Gelation Method*" 8th Symposion of Colloid and Surface Chemistry, Galati (2005) ISBN 973-8316-84-7, p. 173-176 **3**. **Stefan Dima**, Cosmin Beliciu, Ionut Carac(**2001**),*Studii privind bioincapsularea unor substante active"* , Simpozionul National de Ştiinţa Alimentelor " Alimentele şi sănătatea la începutul mileniului III", Galaţi 1-2 Noiembrie 2001, ISBN 973-8316-15-4, p. 248-255, 7 pg. **4**. **Stefan Dima**, Cosmin Beliciu, Ionut Carac, (2001), "*Prepararea si caracterizarea fizico-chimica a unor emulsii alimentare concentrate"*, Sesiunea nationala de comunicari stiintifice Braila 22-24 iunie, Ed. AGIR, ISBN 973-810-51-4, p.253-158 **5**.Nicoleta Stanciuc, Aprodu Iuliana, **Stefan Dima**, „*Structural changes of a lactalbumin at low pH induced by temperature and oleic acid*", 9th-Congress of the Slovenian Biotechemical Society and 5th Congress of the Slovenian Microbiological Society (CEFORM), Maribor, 12 th-15th October 2011, abstract p. 189 **6**.Constantin Apetrei, **Stefan Dima,** „*Development of an amperometric biosensor by entrapment of tyrosinase within polypyrrol film*", International Conference of Applied Sciences Chemistry and Chemical Engineering (CISA), 5th ed.28th-30th April, 2011, Bacău, Romania, abstract, p. 29.	

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Semnătură,
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