

Lucrări științifice (selecție):

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2. Calinoiu, L.F.; Odochean, R.; Martau, G.A.; Mitrea, L.; Nemes, S.A.; Stefanescu, B.E.; **Vodnar, D.C.** *In situ* fortification of cereal by-products with vitamin B12: An eco-sustainable approach for food fortification. *Food Chemistry*, 2024. *Editura Elsevier*.
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4. Mitrea, L., Călinoiu, L. F., Teleky, B. E., Szabo, K., Martău, A. G., Ștefănescu, B. E., Dulf, F.V., **Vodnar, D. C.** (2022). Waste cooking oil and crude glycerol as efficient renewable biomass for the production of platform organic chemicals through oleophilic yeast strain of *Yarrowia lipolytica*. *Environmental Technology & Innovation*, 28, 102943. *Editura Elsevier*.
5. **Vodnar, D. C.**, Calinoiu, L. F., Mitrea, L. Exploiting the effect of dietary fibre on the gut microbiota in patients with pelvic radiotherapy. *British Journal of Cancer*, 2022, 127(9), 1575-1576. *Editura Nature*.
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9. **Vodnar, D.C.**, Călinoiu, L.F., Dulf, F.V., Ștefănescu, B.E., Crișan, G., Socaciu, C. Identification of the bioactive compounds and antioxidant, antimutagenic and antimicrobial activities of thermally processed agro-industrial waste. *Food Chemistry*. 2017. 231: 131-140. *Editura Elsevier*.
10. **Vodnar, D.C.**, Socaciu, C. Selenium enriched green tea increase stability of casein and L. plantarum chitosan coated alginate microcapsules during exposure to simulated gastrointestinal and refrigerated conditions. *LWT – Food Science and Technology*. 2014. 57(1):406-411. *Editura Elsevier*.
11. **Vodnar, D.C.**, Dulf, F.V., Pop, O.L., Socaciu, C. L (+)-lactic acid production by pellet-form *Rhizopus oryzae* NRRL 395 on biodiesel crude glycerol. *Microbial Cell Factories*. 2013. 12:92. *Editura BMC*.

12. **Vodnar, D.C.**, Venus, J., Schneider, R., Socaciu, C. Lactic acid production by *Lactobacillus paracasei* 168 in discontinuous fermentation using lucerne green juice as nutrient substitute. Chemical Engineering and Technology. 2010. 33:468–474. *Editura. Wiley.*

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