ACADEMIA ROMÂNĂ
SCOSAAR

INSTITUTUL DE BIOLOGIE BUCUREŞTI
DOCTORATE
NR. D33/01.07.2025

Anexa nr.3

AVIZAT,
Director ŞCOALA DOCTORALĂ DE ŞTIINŢELE VIEŢII
CS I Dr. Felicia ANTOHE

1. Îndeplinirea standardelor IOSUD superioare standardelor minimale naţionale* [] DA| [] | NU

2. Îndeplinirea standardelor IOSUD egale standardelor minimale naţionale* [X] DA| [] | NU

FIŞA DE ÎNDEPLINIRE A STANDARDELOR IOSUD

FIŞA DE VERIFICARE
a îndeplinirii standardelor IOSUD

Candidat: Grosu-Tudor Silvia-Simona

Data: 30.06.2025

Semnătura:

*se va alege una dintre variante

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COMISIA DE BIOLOGIE ȘI BIOCHIMIE

FIȘA DE EVALUARE
în raport cu O.M.E.N. 6129/2016

A. Condiții preliminare obligatorii

1. Calificarea profesională:
Titlul de *Doctor în biologie* obținut prin O.M. 6026 din 27.11.2009 (Diploma seria C Nr. 0000078)
Titlul tezei de doctorat: Polizaharide – metaboliți secundari cu aplicații biotehnologice

2. Articole științifice publicate ca autor principal:
AIS cumulat =AIS Journal of General and Applied Microbiology 2009 0,365 + AIS Food Biotechnology 2013 0,163 + AIS Romanian Biotechnological Letters 2013 0,081 + AIS European Food Research and Technology 2013 0,449 + AIS World Journal of Microbiology and Biotechnology 2014 0,386 + AIS World Journal of Microbiology and Biotechnology 2014 0,386 + AIS Romanian Biotechnological Letters 2016 0,083 + AIS Applied Microbiology and Biotechnology 2016 0,887 + AIS Romanian Biotechnological Letters 2016 0,083 + AIS Romanian Biotechnological Letters 2017 0,065 + AIS International Journal of Food Science and Technology 2016 0,384 + AIS Romanian Biotechnological Letters 2019 0,097 + AIS Annals of Microbiology 2019 0,314 + AIS World Journal of Microbiology and Biotechnology 2022 0,626 + AIS Journal of Applied Microbiology 2023 0,677 + AIS Microorganisms 2022 0,826 + AIS Processess 2023 0,431 + AIS Fermentation-Basel 2024 0,485= **6,788**
(conform Web of Science Core Collection)

în ultimii 5 ani:

1. Angelescu I.R.*, **Grosu-Tudor S.S.***, Cojoc L.R., Maria G.M., Chririțoiu G.., Munteanu C., Zamfir M. Isolation, characterization, and mode of action of a class III bacteriocin produced by *Lactobacillus helveticus* 34.9, 2022, *World Journal of Microbiology and Biotechnology,* DOI: 10.1007/s11274-022-03408-z AIS_{2022} = 0,626
*ambii autori au contribuit în mod egal și sunt considerați prim-autori

2. **Grosu-Tudor S.S.***, Angelescu I.R.*, Brînzan A., Zamfir M., Characterization of S-layer proteins produced by lactobacilli isolated from Romanian artisan fermented products, *Journal of Applied Microbiology*, 2023, 1–10, https://doi.org/10.1093/jambio/lxac063, AIS_{2023}= 0,677_
*ambii autori au contribuit în mod egal și sunt considerați prim-autori

3. M. Zamfir*, I. R. Angelescu*, C. Voaideș, C.P. Cornea, **S. S. Grosu-Tudor**, Non-dairy fermented beverages produced with functional lactic acid bacteria, Microorganisms, 2022, 10, 2314. https://doi.org/10.3390/microorganisms10122314, AIS_{2022} = 0,826

4. Zamfir M., Angelescu R.I., **Grosu-Tudor S.S**. In vitro evaluation of commercial probiotic products containing *Streptococcus salivarius* K12 positioned for the prevention of respiratory infections, Processes, 2023, 11 (2), 622, https://doi.org/10.3390/pr11020622, AIS_{2023} = 0,431

5. Angelescu I.R., Zamfir M., Ionetic E.C., **Grosu-Tudor S.S,** The biological role of S-layer produced by *Lactobacillus helveticus* 34.9 in cell protection and its probiotic properties, Fermentation-Basel, 2024, 10 (3), 150, DOI: 10.3390/fermentation10030150, AIS_{2023} = 0,485

3. **Coordonare proiecte de cercetare** obținute prin competiție națională sau internațională:

Candidatul a coordonat trei proiecte de cercetare câștigate prin competiții naționale:

1. **Proiecte pentru tineri doctoranzi – tip TD - PN - II – RU – TD – 2007 – 1** „*Polizaharide – metaboliți secundari cu aplicații biotehnologice*", UEFISCDI, 42.500 lei, 2007-2009.
http://www.cncsis.ro/Public/cat/464/Proiecte%20TD.html
http://www.ibiol.ro/proiecte/Public/proiecte3.htm

2. **Proiecte de cercetare postdoctorală- tip PD – PN – II – RU – PD – 2009 – 1,** "*Izolarea unor bacterii lactice din produse vegetale fermentate cu potențiale aplicații în industria alimentară și în sănătate*", UEFISCDI, 340.000 lei, 2010 – 2012.
http://www.ibiol.ro/proiecte/Public/proiecte2010.htm
http://uefiscdi.gov.ro/articole/1967/Proiecte-de-cercetare-postdoctorala--tip-PD.html

3. **3. Proiecte pentru tinere echipe de cercetare- tip TE- PN – II – RU – TE – 2014 – 4 ,** „*Răspunsul la diferite condiții de stres al unor bacterii lactice cu aplicații bionanotehnologice*", UEFISCDI , 550.000 lei, 2015 – 2017.
http://old.uefiscdi.ro/userfiles/file/PN%20II_RU_TE%202014/REZULTATE%20FINALE/Stiintele%20vietii%20aplicate%20si%20Biotehnologii_Rezultate%20finale.pdf
http://www.ibiol.ro/proiecte/Public/proiecte2015.htm

B. Criterii şi standarde minimale

Evaluarea activităţii de cercetare

Tabel 1. Parametrii luaţi în calcul şi modul de cuantificare

Nr. crt.	Parametrul	Modul de calcul	Punctaj realizat
1.	Articole în reviste cotate ISI ca autor principal	Formula (1)	448,516
2.	Articole în reviste cotate ISI ca şi contributor	Formula (2)	165,6977
3.	Articole în reviste indexate BDI ca autor principal	$(1 + c_1) + (1 + c_2) + \ldots + (1 + c_N)$	29
4.	Articole în reviste indexate BDI ca şi contributor	$0,7 \times [(1 + c_1) + (1 + c_2) + \ldots + (1 + c_N)]$	0,7
5.	Cărţi la edituri internaţionale de prestigiu	(100 + c) : n	-
6.	Cărţi la alte edituri internaţionale	(40 + c) : n	-
7.	Cărţi la editura Academiei Române	(40 + c) : n	
8.	Cărţi la edituri universitare	(20 + c) : n	-
9.	Cărţi la alte edituri din ţară	(20 + c) : n	-
10.	Capitole în volume la edituri internaţionale de prestigiu	(50 + c) : n	-
11.	Capitole în volume la alte edituri internaţionale	(20 + c) : n	-
12.	Capitole în cărţi/volume la edituri naţionale	(10 + c) : n	-
13.	Editor/redactor/coordonator cărţi la edituri internaţionale prestigioase	(50 + c) : n	-
14.	Editor/redactor/coordonator cărţi la alte edituri internaţionale	(30 + c) : n	-
15,	Editor/redactor/coordonator cărţi la edituri naţionale	(20 + c) : n	-

Formula (1): $1 \times \{[4 + (7 \times AIS_1) + C_1] + 1 \times [4 + (7 \times AIS_2) + C_2] + \ldots + 1 \times [4 + (7 \times AIS_N) + C_N]\}$

Formula (2): $0,7 \times \{[4 + (7 \times AIS_1) + C_1] + 0,7 \times [4 + (7 \times AIS_2) + C_2] + \ldots + 0,7 \times [4 + (7 \times AIS_N) + C_N]\}$

Tabel 2. Standarde minimale

Parametru	Punctaj minim Conferențiar / CS II	Punctaj minim Profesor / CS I	Punctaj minim Abilitare	Punctaj obținut
$\sum_{1-2}$ recunoaştere internațională	90 / 110	150 / 180	150	**614,2137**
$\sum_{1-15}$ performanţă totală	150 / 180	250 / 300	250	**643,9137**

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Calculul punctajului obținut în tabelul nr. 1

PARAMETRUL NR. I: Articole în reviste cotate ISI, ca autor principal

Nr. crt.	Articol	Citat de:
1.	Zamfir M., **Grosu-Tudor S.S.,** 2009, Impact of stress conditions on the growth of Lactobacillus acidophilus IBB 801 and production of acidophilin 801, *Journal of General and Applied Microbiology*, 55 (4) 277 - 282. **AIS_{2009} = 0,365**	1. Strain improvement of newly isolated Lactobacillus acidophilus MS1 for enhanced bacteriocin production By: Salman, Mahwish; Bukhari, Shazia Anwer; Shahid, Muhammad; et al. TURKISH JOURNAL OF BIOCHEMISTRY-TURK BIYOKIMYA DERGISI Volume: 43 Issue: 3 Pages: 323-332 Published: JUN 2018 (Web of Science)
		2.Enhancement of bacteriocin production and antimicrobial activity of pediococcus acidilactici ha-6111-2 By: Garcia, J. M.; Castro, S. M.; Casquete, R.; et al. ACTA ALIMENTARIA Volume: 46 Issue: 1 Pages: 92-99 Published: MAR 2017 (Web of Science)
		3. Enhanced Bioaccessibility of Curcuminoids in Buttermilk Yogurt in Comparison to Curcuminoids in Aqueous Dispersions By: Fu, Shishan; Augustin, Mary Ann; Sanguansri, Luz; et al. JOURNAL OF FOOD SCIENCE Volume: 81 Issue: 3 Pages: H769-H776 Published: MAR 2016 (Web of Science)
		4. Capsicum annuum enhances L-lactate production by Lactobacillus acidophilus: Implication in curd formation By: Sharma, Smriti; Jain, Sriyans; Nair, Girija N.; et al. JOURNAL OF DAIRY SCIENCE Volume: 96 Issue: 7 Pages: 4142-4148 Published: JUL 2013 (Web of Science)
		5. Physiological properties of milk ingredients released by fermentation By: Beermann, Christopher; Hartung, Julia FOOD & FUNCTION Volume: 4 Issue: 2 Pages: 185-199 Published: FEB 2013 (Web of Science)
		6. Encapsulation of Lactic Acid Bacteria in Colloidosomes By: Keen, Polly H. R.; Slater, Nigel K. H.; Routh, Alexander F. LANGMUIR Volume: 28 Issue: 46 Pages: 16007-16014 Published: NOV 20 2012 (Web of Science)
		7. Assessment of probiotic and sensory properties of dahi and yoghurt prepared using bulk freeze-dried cultures in buffalo milk By: Vijayendra, Sistla Venkata Naga; Gupta, Ramesh Chander ANNALS OF MICROBIOLOGY Volume: 62 Issue: 3 Pages: 939-947 Published: SEP 2012 (Web of Science)
		8. Antimicrobial properties of Lactobacillus plantarum Tensia (DSM 21380) and Inducia (DSM 21379) By: Ratsep, M.; Hutt, P.; Avi, R.; et al. Conference: International Conference on Antimicrobial Research Location: Valladolid, SPAIN Date: NOV 03-05, 2010 SCIENCE AND TECHNOLOGY AGAINST MICROBIAL PATHOGENS: RESEARCH, DEVELOPMENT AND EVALUATION Pages: 393-397 Published: 2011 (Web of Science)

		9. Process simulation and techno-economic assessment of Salicornia sp. based jet fuel refinery through Hermetia illucens sugars-to-lipids conversion and HEFA route Fredsgaard, M; Hulkko, LSS; (...); Thomsen, MH Jul 2021 | BIOMASS & BIOENERGY 150 (Web of Science)
		10. Bacteriocins: Recent Trends and Potential Applications By: Bali, Vandana; Panesar, Parmjit S.; Bera, Manab B.; et al. CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION Volume: 56 Issue: 5 Pages: 817-834 Published: 2016 (Web of Science)
		11. CLASSIFICATION AND MECHANISM OF BACTERIOCIN INDUCED CELL DEATH: A REVIEW Sharma, K; Kaur, S; (...); Kumar, N Oct 2021 (Early Access) | JOURNAL OF MICROBIOLOGY BIOTECHNOLOGY AND FOOD SCIENCES (Web of Science)
		12. Enhancement of Bioactive Compounds and Survival of *Lactobacillus acidophilus* Grown in the Omega-6,-7 Riched Cyanobacteria *Spirulina platensis*, Hoang, PH; Nguyen, MT; (...); To, LH Nov 2024 CURRENT MICROBIOLOGYarrow_drop_down 81 (11) (Web of Science)
		13. The effect of fermentation conditions (temperature, salt concentration, and pH) with lactobacillus strains for producing Short Chain Fatty Acids, Hadinia, N; Dovom, MRE and Yavarmanesh, M, Aug 1 2022, LWT-FOOD SCIENCE AND TECHNOLOGYarrow_drop_down 165 (Web of Science)
		14. Inducing the production of the bacteriocin paenibacillin by *Paenibacillus polymyxa* through application of environmental stresses with relevance to milk bio-preservation, El-Sharoud, WM; Zalma, SA and Yousef, AE, Jun 16 2022, INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGYarrow_drop_down 371 (Web of Science)
		15. Prevalence of Listeria Monocytogenes in Food Samples from Retail Shops and Street Vendor Stalls in Pretoria and the Evaluation of Bacterial Probiotics as Potential Control Measure Dissertation or Thesis, Ncube, Brighton, 2020, University of Pretoria (South Africa) (Web of Science)
		16. ANTIMICROBIAL PEPTIDES OF LACTOBACILLI Rybalchenko, O. V.; Orlova, O. G. and Bondarenko, V. M. Jul-aug 2013 Zhurnal Mikrobiologii Epidemiologii i Immunobiologii (4) , pp.89-100, (Web of Science)
		17. Physiological properties of milk ingredients released by fermentation Beermann, C and Hartung, J Feb 2013 FOOD & FUNCTION 4 (2) , pp.185-199 (Web of Science)
	AIS Journal of General and Applied Microbiology $_{2009}$ = 0,365 Nr. citări = 17 1x [4+ (7 x 0,365) + 17] = 23,555	
2.	**Grosu-Tudor S.S.,** Zamfir M., Isolation and characterization of lactic acid bacteria from Romanian fermented vegetables, Romanian Biotechnological Letters, 2011, 16 (6) 148 -154. **AIS$_{2011}$= 0,00**	1. Potential of bacteriocinogenic Lactococcus lactis subsp lactis inhabiting low pH vegetables to produce nisin variants By: Sadiq, Sara; Imran, Muhammad; Hassan, Muhammad Nadeem; et al. LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 59 Issue: 1 Pages: 204-210 Published: NOV 2014 (Web of Science)

		2. Isolation, Biochemical Characterization and DNA Identification of Yogurt Starters Streptococcus thermophilus & Lactobacillus delbrueckii ssp. bulgaricus in Gaza Strip By: El Kahlout, Kamal E. M.; El Quqa, Ismail M.; El Hindi, Mahmoud W.; et al. ADVANCES IN MICROBIOLOGY Volume: 8 Issue: 12 Pages: 1005-1020 Published: DEC 2018 (Web of Science)
		3. Screening of lactic acid bacteria from spontaneously fermented products of Romania By: Petrut, Stefana Maria; Sarbu, Ionela; Corbu, Viorica Maria; et al. ROMANIAN BIOTECHNOLOGICAL LETTERS Volume: 24 Issue: 2 Pages: 254-260 Published: MAR-APR 2019 (Web of Science)
		4. Lactic acid production ability of Lactobacillus sp. from four tropical fruits using their by-products as carbon source Ngouenam, JR; Kenfack, CHM; (...); Ngoufack, FZ May 2021 | HELIYON 7 (5) (Web of Science)
	AIS Romanian Biotechnological Letters $_{2011}$ = 0,00 Nr. citări = 4 1x [4+ (7 x 0,00) + 4] = 8	
3.	**Grosu-Tudor S.S.,** Zamfir M., Functional properties of lactic acid bacteria isolated from Romanian fermented vegetables, Food Biotechnology, 2013, 27 (3), 235-248. **AIS$_{2013}$= 0,163**	1. Introduction in Soft Chemistry and Food Fermentation By: Ditu, Lia-Mara; Gheorghe, Irina SOFT CHEMISTRY AND FOOD FERMENTATION Book Series: Handbook of Food Bioengineering Volume: 3 Pages: 1-19 Published: 2017 (Web of Science)
		2. Functional Properties of Microorganisms in Fermented Foods By: Tamang, Jyoti P.; Shin, Dong-Hwa; Jung, Su-Jin; et al. FRONTIERS IN MICROBIOLOGY Volume: 7 Article Number: 578 Published: APR 26 2016 (Web of Science)
		3. Health benefits of fermented vegetable products (Book Chapter), *Health Benefits of Fermented Foods and Beverages* pp. 325-342, Vijayendra, S.V.N., Halami, P.M., 2015, (Scopus)
		4. Functionality and therapeutic values of fermented foods (Book Chapter), *Health Benefits of Fermented Foods and Beverages* pp. 111-168 , Thapa, N., Tamang, J.P., 2015, (Scopus)
		5. Spontaneously fermented traditional beverages as a source of bioactive compounds: an overview By: Cuvas-Limon, R. B.; Nobre, Clarisse; Cruz, Mario; et al. CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION Early Access: JUL 2020 (Web of Science)
		6. Influence of different culture conditions on exopolysaccharide production by indigenous lactic acid bacteria isolated from pickles By: Midik, Fazilet; Tokatli, Mehmet; Elmaci, Simel Bagder; et al. ARCHIVES OF MICROBIOLOGY Volume: 202 Issue: 4 Pages: 875-885 Published: MAY 2020 (Web of Science)
		7. Genome Analysis of Lactobacillus plantarum Isolated From Some Indian Fermented Foods for Bacteriocin Production and Probiotic Marker Genes By: Goel, Aditi; Halami, Prakash M.; Tamang, Jyoti Prakash FRONTIERS IN MICROBIOLOGY Volume: 11 Article Number: 40 Published: JAN 29 2020 (Web of Science)

		8. Influence of Lactobacillus brevis on metabolite changes in bacteria-fermented sufu By: Bao, Wenjing; Huang, Xiaoning; Liu, Jingjing; et al. JOURNAL OF FOOD SCIENCE Volume: 85 Issue: 1 Pages: 165-172 Published: JAN 2020 Early Access: JAN 2020 (Web of Science)
		9. Fermented vegetable beverages (Book Chapter), Devaki, C.S., Premavalli, K.S, 2019, Fermented Beverages: Volume 5. The Science of Beverages (Scopus)
		10. Health-promoting fermented foods (Book Chapter), Adewumi, G.A., 2018, Encyclopedia of Food Chemistry (Scopus)
		11. *In Vitro* Probiotic Characterization of *Lactiplantibacillus plantarum* Strains Isolated from Traditional Fermented Dockounou Paste Kouadio, NJ; Zady, ALO; (...); Matei, F May 2024 FERMENTATION-BASEL arrow_drop_down 10 (5) (Web of Science)
		12. Role of microbial communities in traditionally fermented foods and beverages in North East India (Book Chapter), Sharma, I., Yaiphathoi, S., 2020, *Recent Advancements in Microbial Diversity*, pp. 445-470, (Scopus)
		13. Research Progress in Production and Biocontrol of Cyanide in Plant-Based Fermented Food, Jiang, Y., Nie, Y., Wu, Q., Xu, Y., Journal of Food Science and Biotechnology, 43(12), pp. 1–9, 2024 (Scopus)
	AIS Food Biotechnology $_{2013}$ = 0,163 Nr. citări = 13 1x [4 + (7 x 0,163) + 13] = 18,141	
4.	**Grosu-Tudor S.S.,** Zamfir M., Van der Meulen R., Falony G., De Vuyst L., Prebiotic potential of some exopolysaccharides produsedby lactic acid bacteria, Romanian Biotechnological Letters, 2013, 18 (5), 8666-8676. **AIS$_{2013}$ = 0,081**	1. Functional Characterization of an Exopolysaccharide Produced by Bacillus sonorensis MJM60135 Isolated from Ganjang By: Palaniyandi, Sasikumar Arunachalam; Damodharan, Karthiyaini; Suh, Joo-Won; et al. JOURNAL OF MICROBIOLOGY AND BIOTECHNOLOGY Volume: 28 Issue: 5 Pages: 663-670 Published: MAY 2018 (Web of Science)
		2. Health Benefits of Exopolysaccharides in Fermented Foods By: Nampoothiri, K. M.; Beena, D. J.; Vasanthakumari, D. S.; et al. FERMENTED FOODS IN HEALTH AND DISEASE PREVENTION Pages: 49-62 Published: 2017 (Web of Science)
		3. Bacteroides fragilis metabolises exopolysaccharides produced by bifidobacteria By: Rios-Covian, David; Cuesta, Isabel; Alvarez-Buylla, Jorge R.; et al. BMC MICROBIOLOGY Volume: 16 Article Number: 150 Published: JUL 15 2016 (Web of Science)
		4. FOOD-BORNE PATHOGENS AND CONTAMINANTS IN RAW MILK – A REVIEW By: Zastempowska, Ewa; Grajewski, Jan; Twaruzek, Magdalena ANNALS OF ANIMAL SCIENCE Volume: 16 Issue: 3 Pages: 623-639 Published: JUL 2016 (Web of Science)
		5. Oral administration of kefiran exerts a bifidogenic effect on BALB/c mice intestinal microbiota By: Hamet, M. F.; Medrano, M.; Perez, P. F.; et al. BENEFICIAL

		MICROBES Volume: 7 Issue: 2 Pages: 237-246 Published: 2016 (Web of Science)
		6. Characterization and Bifidobacterium sp. growth stimulation of exopolysaccharide produced by Enterococcus faecalis EJRM152 isolated from human breast milk, Carbohydrate Polymers 206, pp. 102-109 , Kansandee, W., Moonmangmee, D., Moonmangmee, S., Itsaranuwat, P. , 2019, (Scopus)
		7. Characterization of exopolysaccharide from lactobacillus fermentum TISTR 2514 and its potential prebiotic properties, Chaiongkarn A, Dathong J, Saman P, et al.See more, Asia-Pacific Journal of Science and Technology (2019) 24(1) (Scopus)
		8. Biological and microbiological activities of isolated Enterobacter sp. ACD2 exopolysaccharides from Tabuk region of Saudi Arabia Almutairi, MH and Helal, MMI Mar 2021 | JOURNAL OF KING SAUD UNIVERSITY SCIENCE 33 (2) (Web of Science)
		9. Fermented Vegetable Juices and Health Attributes Sekulic, MV; Rakin, M and Bulatovic, M 2016 | HANDBOOK OF VEGETABLE PRESERVATION AND PROCESSING, 2ND EDITION, pp.703-727 (Web of Science)
		10. Exopolysaccharide production potential of different strains of Lactobacillus plantarum Riya, KB; Radha, K; (...); Chinnu, MV 2020 | INDIAN JOURNAL OF DAIRY SCIENCE 73 (4), pp.348-353 (Web of Science)
		11. Synbiotics: a New Route of Self-production and Applications to Human and Animal Health Nguyen, TT; Nguyen, PT; (...); Nguyen, HT, Oct 2022 PROBIOTICS AND ANTIMICROBIAL PROTEINSarrow_drop_down 14 (5), pp.980-993 (Web of Science)
		12. Structural and functional diversities of lactic acid bacterial polysaccharide (Book Chapter), Ismail, B., Soumya, M.P., Parameswaran, R., (...), Nair, A.J., Gangaprasad, A., 2024, Bio-Based Polymers and Composites: Properties, Durability, and Applications, pp. 129-161, (Scopus)
	AIS Romanian Biotechnological Letters $_{2013}$ = 0,081 Nr. citări = 12 1x [4 + (7 x 0,081) + 12] =16,567	
5.	**Grosu-Tudor S.S.,** Zamfir M., Van der Meulen R., De Vuyst L., Isolation of novel homopolysaccharide-producing lactic acid bacteria from Romanian raw milk and fermented dairy products, European Food Research and Technology, 2013, 237 (4), 609-615. **AIS $_{2013}$= 0,449**	1. Isolation and Identification of Lactic Acid Bacteria from Koumiss in Eastern Inner Mongolia of China By: Bai, Lijuan; Ji, Shujuan 2016 INTERNATIONAL CONFERENCE ON MATERIALS SCIENCE, RESOURCE AND ENVIRONMENTAL ENGINEERING Book Series: AIP Conference Proceedings Volume: 1794 Article Number: UNSP 050005 Published: 2017 (Web of Science)
		2. Molecular Identification of Lactobacillus acidophilus as a probiotic potential from traditional doogh samples and evaluation of their antimicrobial activity against some pathogenic bacteria. By: Jabbari, Vahid; Mokarram, Reza Rezaei; Khiabani, Mahmoud Sowti; et al. BIOMEDICAL RESEARCH-INDIA Volume: 28 Issue: 4 Pages: 1458-1463 Published: 2017 (Web of Science)
		3. Isolation and functional characterization of novel biosurfactant produced by Enterococcus faecium By: Sharma,

		Deepansh; Saharan, Baljeet Singh; Chauhan, Nikhil; et al. SPRINGERPLUS Volume: 4 Article Number: UNSP 4 Published: JAN 7 2015 (Web of Science)
		4. Structural elucidation and antioxidant activities of exopolysaccharide from L. helveticus SMN2-1, Chemical Engineering Transactions 55, pp. 61-66 , Bai, L., Wang, L., Ji, S., 2016, (Scopus)
		5. Combined post-harvest process through juice blending and directed vat set fermentation for developing high quality ready-to-serve vegetable beverages By: Sun, Zhongke; Ji, Dayi; Lou, Shuangshuang; et al. RESEARCH JOURNAL OF MICROBIOLOGY Volume: 14 Issue: 3 Pages: 31-39 Published: MAR 2019 (Web of Science)
		6. Interactions between Lactobacillus plantarum NCU116 and its environments based on extracellular proteins and polysaccharides prediction by comparative analysis By: Huang, Tao; Peng, Zhen; Hu, Min; et al. GENOMICS Volume: 112 Issue: 5 Pages: 3579-3587 Published: SEP 2020 (Web of Science)
		7. Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health By: Leroy, Frederic; De Vuyst, Luc JOURNAL OF DAIRY SCIENCE Volume: 99 Issue: 4 Pages: 3229-3238 Published: APR 2016 (Web of Science)
		8. Exopolysaccharide from *Lacticaseibacillus paracasei* alleviates gastritis in *Helicobacter pylori*-infected mice by regulating gastric microbiota, Yu, JX; Chen, ZQ; (...); Gu, Q, Jun 24 2024, FRONTIERS IN NUTRITIONarrow_drop_down 11(Web of Science)
		9. *In Vitro* Probiotic Characterization of *Lactiplantibacillus plantarum* Strains Isolated from Traditional Fermented Dockounou Paste, Kouadio, NJ; Zady, ALO; (...); Matei, F, May 2024, FERMENTATION-BASELarrow_drop_down 10 (5) (Web of Science)
		10. An Overview of Dairy Microflora, Baig, D.N., Mehnaz, S., 2021, Microorganisms for Sustainability, 2, pp. 101-137 (Scopus)
	AIS European Food Research and Technology $_{2013}$ = 0,449 Nr. citări = 10 1x [4 + (7 x 0,449) + 10] =17,143	
6.	Zamfir M., **Grosu-Tudor S.S.,** Stress response of some lactic acid bacteria isolated from Romanian artisan dairy products, World Journal of Microbiology and Biotechnology, 2014, 30 (2), 375-384. **AIS$_{2014}$ = 0,386**	1. Characterization of S-layer proteins of potential probiotic starter culture Lactobacillus brevis SF9B isolated from sauerkraut By: Banic, Martina; Uroic, Ksenija; Pavunc, Andreja Lebos; et al. LWT-FOOD SCIENCE AND TECHNOLOGY Volume: 93 Pages: 257-267 Published: JUL 2018 (Web of Science)
		2. Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies By: Mota, Maria J.; Lopes, Rita P.; Koubaa, Mohamed; et al. CRITICAL REVIEWS IN BIOTECHNOLOGY Volume: 38 Issue: 1 Pages: 122-140 Published: 2018 (Web of Science)
		3. Screening and molecular identification of lactic acid bacteria from gari and fufu and gari effluents By: Ayodeji, Busayo D.; Piccirillo, Clara; Ferraro, Vincenza; et al. ANNALS OF

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		4. Advances in production and simplified methods for recovery and quantification of exopolysaccharides for applications in food and health By: Leroy, Frederic; De Vuyst, Luc JOURNAL OF DAIRY SCIENCE Volume: 99 Issue: 4 Pages: 3229-3238 Published: APR 2016 (Web of Science)
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18.	**Grosu-Tudor S.S.***, Angelescu I.R.*, Brînzan A., Zamfir M., Characterization of S-layer proteins produced by lactobacilli isolated from Romanian artisan fermented products, *Journal of Applied Microbiology*, 2023, 1–10, https://doi.org/10.1093/jambio/lxac063 **AIS$_{2023}$= 0,677**	1. Deficiency in N-acetylglucosamine transport affects the sporulation process and increases the hemolytic activity of the S-layer protein in *Lysinibacillus sphaericus* ASB13052, Tarsitano, J; Bockor, SS; (...); Allievi, MC, Jul-sep 2024 REVISTA ARGENTINA DE, MICROBIOLOGIA arrow_drop_down 56 (3) , pp.232-240 (Web of Science)
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		10. Genomic and Fermentation Characterization of *Kluyveromyces marxianus* and *Saccharomyces cerevisiae* in Root Extract-Based Low-Alcohol Beverage, Lee, EJ; Choi, SH; (...); Yoon, SM May 23 2025 FERMENTATION-BASEL 11 (6)
		11. Highlighting Lactic Acid Bacteria in Beverages: Diversity, Fermentation, Challenges, and Future Perspectives Al-Kharousi, ZS, Jun 10 2025 FOODS 14 (12)
		12. Functional Profiling of *Enterococcus* and *Pediococcus* Strains: An In Vitro Study on Probiotic and Postbiotic Properties Pristavu, MC; Diguta, FC; (...); Matei, F Jun 10 2025 MICROORGANISMS 13 (6)
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20.	Zamfir M., Angelescu R.I., **Grosu-Tudor S.S.** In vitro evaluation of commercial probiotic products containing *Streptococcus salivarius* K12 positioned for the prevention of respiratory infections, Processes, 2023, 11 (2), 622, https://doi.org/10.3390/pr11020622, **AIS$_{2023}$ = 0,431**	1. Probiotics for oral health: do they deliver what they promise? Van Holm, W; Lauwens, K; (...); Teughels, WJul 6 2023, FRONTIERS IN, MICROBIOLOGY arrow_drop_down 14 (Web of Science)
		2. Knowledge and Attitude towards Probiotics among Dental Students and Teachers: A Cross-Sectional Survey, Babina, K; Salikhova, D; (...); Novozhilova, N, May 2 2023 DENTISTRY JOURNALarrow_drop_down 11 (5) (Web of Science)
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21.	Angelescu I.R., Zamfir M., Ionetic E.C., **Grosu-Tudor S.S,** The biological role of S-layer produced by *Lactobacillus helveticus* 34.9 in cell protection and its probiotic properties, Fermentation-Basel, 2024, 10(3), 150, DOI: 10.3390/fermentation10030150, **AIS$_{2023}$ = 0,485**	1. Mutual adhesion of Lactobacillus spp. to intestinal cells: A review of perspectives on surface layer proteins and cell surface receptors, Zheng, YX; Zhao, JR; (...); Sang, YX Dec 2024, INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES arrow_drop_down 282 (Web of Science)
		2. The Microbial Anti-Inflammatory Molecule (MAM) is a key protein processed and exported to *Faecalibacterium duncaniae* envelope Rodrigues, TV; Marthey, S; (...); Chatel, JM Dec 31 2025 GUT MICROBES 17 (1) (Web of Science)
		3. The activity of cell-free supernatant of *Lactobacillus crispatus* M247: a promising treatment against vaginal infections Santarelli, G; Rosato, R; (...); De Maio, F Jun 11 2025 FRONTIERS IN CELLULAR AND INFECTION MICROBIOLOGY 15 (Web of Science)
		4. Unraveling the secrets of probiotic adhesion: An overview of adhesion-associated cell surface components, adhesion mechanisms, and the effects of food composition Wang, R; Liu, Y; (...); Liu, XQ May 2025 TRENDS IN FOOD SCIENCE & TECHNOLOGY 159 (Web of Science)
	AIS Fermentation-Basel $_{2024}$ = 0,485 Nr. Citari = 4 1 x [4 + (7 x 0,485) + 4] = 11,395	
TOTAL PARAMETRUL 1 = 448,516		

1 × {[4 + (7 × 0,365) + 17] + [4 + (7 × 0,00) + 4] + [4 + (7 × 0,163) + 13] + [4 + (7 × 0,081) + 12] + [4 + (7 × 0,449) + 10] + [4 + (7 × 0,386) + 12] + [4 + (7 × 0,386) + 74] + [4 + (7 × 0,00) + 7] + [4 + (7 × 0,083) + 4] + [4 + (7 × 0,887) + 35] + [4 + (7 × 0,083) + 39] + [4 + (7 × 0,065) + 2] + [4 + (7 × 0,00) + 0] + [4 + (7 × 0,384) + 6] + [4 + (7 × 0,097) + 11] + [4 + (7 × 0,314) + 38] + [4 + (7 x 0,626) + 12] + [4 + (7 x 0,677) + 3] + [4 + (7 x 0,826) + 12] + [4 + (7 x 0,431) + 2] + [4 + (7 x 0,485) + 4]} = 23,555 + 8 + 18,141 + 16,567 + 17,143 + 18,702 + 80,702 + 11 + 8,581 + 45,209 + 43,581 + 6,455 + 4 + 12,688 + 15,679 + 44,198 + 20,382 + 11,739 + 21,782 + 9,017 + 11,395 = **448,516**

PARAMETRUL NR. II: Articole în reviste cotate ISI, ca și contributor

Nr. crt.	Articol	Citat de:
1.	Van der Meulen R., **Grosu-Tudor S.S.,** Mozzi F., Vaningelgem F., Zamfir M., De Vuyst L., 2007, Screening of lactic acid bacteria isolated from dairy and cereal products for exopolysaccharide production and genes involved, International Journal of Food Microbiology, 118, 250-258 **AIS$_{2007}$ = 0,889**	1. Metabolism of phenolic acids in whole wheat and rye malt sourdoughs By: Ripari, Valery; Bai, Yunpeng; Ganzle, Michael G. FOOD MICROBIOLOGY Volume: 77 Pages: 43-51 Published: FEB 2019 (Web of Science)
		2. Characterization of Pediococcus ethanolidurans CUPV141: A beta-D-glucan- and Heteropolysaccharide-Producing Bacterium By: Llamas-Arriba, Maria G.; Perez-Ramos, Adrian; Puertas, Ana, I; et al. FRONTIERS IN MICROBIOLOGY Volume: 9 Article Number: 2041 Published: SEP 4 2018 (Web of Science)

		3. Lactic Acid Bacteria Exopolysaccharides in Foods and Beverages: Isolation, Properties, Characterization, and Health Benefits By: Lynch, Kieran M.; Zannini, Emanuele; Coffey, Aidan; et al. ANNUAL REVIEW OF FOOD SCIENCE AND TECHNOLOGY, VOL 9 Book Series: Annual Review of Food Science and Technology Volume: 9 Pages: 155-176 Published: 2018 (Web of Science)
		4. Probiotic characteristics of exopolysaccharides-producing Lactobacillus isolated from some traditional Malaysian fermented foods By: Khalil, Eilaf Suliman; Manap, Mohd Yazid; Mustafa, Shuhaimi; et al. CYTA-JOURNAL OF FOOD Volume: 16 Issue: 1 Pages: 287-298 Published: 2018 (Web of Science)
		5. Isolation and identification of exopolysaccharide producer lactic acid bacteria from Turkish yogurt By: Ispirli, Humeyra; Dertli, Enes JOURNAL OF FOOD PROCESSING AND PRESERVATION Volume: 42 Issue: 1 Article Number: e13351 Published: JAN 2018 (Web of Science)
		6. Selection of Streptococcus thermophilus strains able to produce exopolysaccharides in milk By: Tidona, Flavio; Zago, Miriam; Corredig, Milena; et al. INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY Volume: 69 Issue: 4 Pages: 569-575 Published: NOV 2016 (Web of Science)
		7. Isolation and characterization of exopolysaccharide from Leuconostoc lactis KC117496 isolated from idli batter By: Saravanan, Chinnashanmugam; Shetty, Prathap Kumar H. Conference: International Biomedical Engineering Congress Location: Near E Univ, North Nicosia, CYPRUS Date: 2015 INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES Volume: 90 Special Issue: SI Pages: 100-106 Published: SEP 2016 (Web of Science)
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	AIS Biomedicines $_{2022}$ = 0,804 Nr. citări = 5 0.7x [4 + (7 x 0,804) + 5] = 10,2396	
	Total criteriul nr. II. = 165,6977	

$0,7 \times \{[4 + (7 \times 0,889) + 86] + [4 + (7 \times 0,490) + 60] + [4 + (7 \times 0,490) + 46] + [4 + (7 \times 0,00) + 1] + [4 + (7 \times 0,804) + 5]\} = 67,3561 + 47,201 + 37,401 + 3,5 + 10,2396 =$ **165,6977**

PARAMETRUL III: Articole în reviste indexate BDI, ca autor principal

Nr. crt.	Articol	Citat de:
1.	**Grosu-Tudor S.S.,** Zamfir, M., Probiotic potential of some lactic acid bacteria isolated from Romanian fermented vegetables, Annals of the Romanian Society for Cell Biology (CNCSIS B+), 2012 vol. 17(1), 234 – 239 Revistă indexată de Scopus http://annalsofrscb.ro/index.php/journal/issue/view/7	1. Analysis of targeted metabolites and molecular structure of starch to understand the effect of glutinous rice paste on kimchi fermentation Open Access , Molecules 23(12),3324, Jeong, D., Lee, J.-H., Chung, H.-J. , 2018, (Scopus)
		2. Effects of mushroom consumption on the microbiota of different target groups – Impact of polyphenolic composition and mitigation on the microbiome fingerprint, LWT - Food Science and Technology 85, pp. 262-268, Vamanu, E., Pelinescu, D., 2017, (Scopus)
		3. Perspectives on the probiotic potential of lactic acid bacteria from African traditional fermented foods and beverages, Food and Nutrition Research 60,e29630, Mokoena, M.P., Mutanda, T., Olaniran, A.O., 2016, (Scopus)
		4. Screening, Characterization and In Vitro Evaluation of Probiotic Properties Among Lactic Acid Bacteria Through Comparative Analysis, Probiotics and Antimicrobial Proteins 7(3), pp. 181-192, Devi, S.M., Archer, A.C., Halami, P.M., 2015, (Scopus)
		5. In vitro evaluation of probiotic properties of lactic acid bacteria isolated from some traditionally fermented ethiopian food products, *Open Access,* Mulaw, G., Sisay Tessema, T., Muleta, D., Tesfaye, A, 2019, International Journal of Microbiology (Scopus)
		6. Incidence and preliminary characterization of Lactic acid bacteria as potential probiotic strains from an artisanal milk product, Chilika curd of Odisha Sahoo, S; Maji, UJ and Mohanty, S 2020 | INDIAN JOURNAL OF DAIRY SCIENCE 73 (2) , pp.123-130 (Web of Science)
		7. Screening of lactic acid bacteria from spontaneously fermented products of Romania Petrut, SM; Sarbu, I; (...); Vassu-Dimov, T Mar-apr 2019 | ROMANIAN BIOTECHNOLOGICAL LETTERS 24 (2) , pp.254-260 (Web of Science)
		8. Isolation and Fermentation Characteristics of γ-Aminobutyric Acid-producing Lactic Acid Bacteria from Yujiangsuan, a Traditional Miao Ethnic Fermented Condiment , Liu, L., Wu, J., Yang, J., Tang, Z., Zeng, X.2021, Shipin Kexue/Food Science 42(18), pp. 73-79 (Scopus)
		9. Isolation and characterization of exopolysaccharide-producing Weissella cibaria PE17 from corn poppy

		(Papaver rhoeas L.) , Kim, J.H., Kim, J., Lee, K., 2024, Korean Journal of Food Science and Technology, 56(2), pp. 264-271, (Scopus)
		10. Isolation, characterization and safety assessment of probiotic lactic acid bacteria from metata ayib (Traditional spiced cottage cheese) *Open Access,* Adugna, M., Andualem, B., 2023, Food and Humanity, 1, pp. 85-91 (Scopus)
		11. Probiotic potential and safety analysis of lactic acid bacteria isolated from Ethiopian traditional fermented foods and beverages *Open Access,* Amenu, D., Bacha, K., 2023, Annals of Microbiology 73(1),37 (Scopus)
		12. A study on preparation and quality assessment of fermented banana blossom (Musa Acuminate Colla), Vijaya Vahini, R., Lamiya, F., Sowmya, C.. 2023. Food and Humanity, 1, pp. 1188-1193 (Scopus)
		13. The ability of Lactobacillus helveticus -13 (Lh-13) Isolate Isolated from Lactic Acid Products to form A biofilm by Applying Modern Microscopy Methods *Open Access,* Amirkhanova, Z., Akhmetova, S., Kozhakhmetov, S., (...), Ahvlediani, L., Turmukhambetova, A., 2023, Jordan Journal of Biological Sciences, 16(1), pp. 63-71 (Scopus)
		14. Characteristics of Lactic Acid Bacteria isolated from traditional fermented fish, *Open Access,* Nofiani, R., Ardiningsih, P., Adhitiyawarman, Sarwiyati, 2022, Biodiversitas 23(11), pp. 5662-5669 (Scopus)
		15. Screening, Probiotic Properties Evaluation and Application of ACE-inhibitory Peptide-producing Lactic Acid Bacteria, Song, X., Gao, J., Cao, F., Hu, Z., Ren, D., 2022, Science and Technology of Food Industry, 43(10), pp. 149-157 (Scopus)
		16. Screening of Lactic Acid Bacteria with Anti-Helicobacter pylori Activity and Evaluation of Their Probiotic Characteristics, Liang, J., Hu, Z., Wang, W., (...), Liu, J., Ren, D., 2021, Science and Technology of Food Industry, 42(20), pp. 140-148 (Scopus)
		17. Functionality of thermophilic bacteria as probiotics (Book Chapter), Pérez-Juárez, C.M., Flores-Gallegos, A.C., Cruz-Requena, M., (...), Cobos-Puc, L., Rodríguez-Herrera, R., 2021, *Microbial Extremozymes: Novel Sources and Industrial Applications* pp. 147-160 (Scopus)
		18. Analysis on the antimicrobial activity of some lactic acid bacteria strains | [ANALIZE PRIVIND ACTIVITATEA ANTIMICROBIANĂ A UNOR TULPINI DE BACTERII LACTICE] *Open Access,* Sârbu, I., Vassu, T., Stoica, I., (...), Ionescu, R., Pelinescu, D., 2015, Romanian Journal of Infectious Diseases 18(2-3), pp. 87-91 (Scopus)

		19. Assessment of antimicrobian effect of certain lactic acid bacteria species | [EVALUAREA EFECTULUI ANTIMICROBIAN AL UNOR SPECII DE BACTERII LACTICE] *Open Access,* Rusu, E., Cojocaru, M., Cristescu, C., Avram, I., Pelinescu, D., 2015, Romanian Journal of Infectious Diseases 18(1), pp. 20-23 (Scopus)
2.	**Grosu-Tudor S.S.,** Zamfir M., Exopolysaccharide production by selected lactic acid bacteria isolated from fermented vegetables, Scientific Bulletin, Series F, Biotechnologies, Vol. XVIII, 2014, 107- 114 Indexată în următoarele baze de date: Copernicus, cabi, googlescholar, Scipio, etc. https://journals.indexcopernicus.com http://www.cabi.org/publishing-products/online http://scholar.google.ro/ http://www.scipio.ro/web/scientific-bulletin-series-f-biotechnologies	1. Exopolysaccharides from microalgae: production, characterization, optimization and techno-economic assessment Kocer, AT; Inan, B; (...); Isildak, I Dec 2021 | Sep 2021 (Early Access) | BRAZILIAN JOURNAL OF MICROBIOLOGY 52 (4) , pp.1779-1790 Enriched Cited References (Web of Science)
		2. Lactic acid production ability of Lactobacillus sp. from four tropical fruits using their by-products as carbon source Ngouenam, JR; Kenfack, CHM; (...); Ngoufack, FZ May 2021 | HELIYON 7 (5) (Web of Science)
		3. Lactic Acid Bacterial Production of Exopolysaccharides from Fruit and Vegetables and Associated Benefits Guerin, M; Robert-Da Silva, C; (...); Remize, F Dec 2020 | FERMENTATION-BASEL 6 (4) (Web of Science)
		4. Exopolysaccharide production by lactic acid bacteria: the manipulation of environmental stresses for industrial applications. Nguyen, PT; Nguyen, TT; (...); Nguyen, HT 2020 | AIMS MICROBIOLOGY 6 (4) , pp.451-469 (Web of Science)
		5. Detection of the Potential Inactivation of Tetrodotoxin by Lactic Acid Bacterial Exopolysaccharide. Tu, NHK; Dat, NV; (...); Vinh, DTT Jul 2018 | TOXINS 10 (7) (Web of Science)
		6. Lactic acid bacteria strains isolated from Kombucha with potential probiotic effect. Bogdan, M; Justine, S; (...); Florentina, M.May-jun 2018 | ROMANIAN BIOTECHNOLOGICAL LETTERS 23 (3) , pp.13592-13598 (Web of Science)
		7. Lactic Acid Bacteria Exopolysaccharides in Foods and Beverages: Isolation, Properties, Characterization, and Health Benefits. Lynch, KM; Zannini, E; (...); Arendt, EK. 2018 | ANNUAL REVIEW OF FOOD SCIENCE AND TECHNOLOGY, VOL 9 9, pp.155-176 (Web of Science)
		8. Biopolymers from lactic acid bacteria. Novel applications in foods and beverages. Torino, MI; de Valdez, GF and Mozzi, F. Sep 11 2015 | FRONTIERS IN MICROBIOLOGY 6 (Web of Science)
	Total: (1+19) + (1+8) = 29	

ACADEMIA ROMÂNĂ
SCOSAAR

PARAMETRUL NR. IV: Articole în reviste indexate BDI, ca și contributor

r. crt.	Articol	Citat de:
1.	Ștefan I.R., Cornea P.C., **Grosu-Tudor S.S.**, Zamfir M., Screening for S-layer production by some lactolactobacilli home-made fermented foods, Scientific Bulletin, Series F, Biotechnologies, 2016, vol. XX, 167-171. Indexată în următoarele baze de date: **Copernicus, cabi, googlescholar, Scipio, etc.** https://journals.indexcopernicus.com http://www.cabi.org/publishing-products/online http://scholar.google.ro/ http://www.scipio.ro/web/scientific-bulletin-series-f-biotechnologies	-
	Total 0,7	

30.06.2025

Dr. Grosu-Tudor Silvia-Simona