

PERSONAL INFORMATION

Georgiana-Diana DUMITRIU (married GABUR)



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Sex Female | Date of birth 20/09/1988 | Nationality Romanian

WORK EXPERIENCE

- 05.2018 – present **Postdoctoral researcher / PN-III-P1-1.1-PD-2016-0325**
 Ministry of Research and Innovation, CNCS - UEFISCDI, project number PN-III-P1-1.1-PD-2016-0325, “Environmental and human related impacts and risks of toxic compounds in the winemaking process” within PNCDI III.
 ▪ Winemaking, priority pollutants, phenols, heavy metals, environmental impacts.
Business or sector: Research to identify the contaminants from winemaking stages
- 01.2015 – 01.2016 **Research grant**
 International Organization of Vine and Wine (Organisation Internationale de la Vigne et du Vin
 18 rue d’Aguesseau, 75008 Paris, France; <http://www.oiv.int/en/>)
 ▪ Winemaking, nanomaterials, antioxidant activity, volatile compounds, sensorial analysis.
Business or sector: Research to optimize the process of clarification with nanomaterials of wine
- 03.2015 – 06.2015 **Research internship**
 University of Cordoba, Spain, Agricultural Chemistry Department (Building Marie Curie. Campus de Rabanales. Agrifood Campus of International Excellence ceiA3, University of Córdoba. 14014 Córdoba, Spain; <https://www.uco.es/grupos/vitenol/>)
 ▪ Winemaking, different treatment of ageing - barrels, oak chips, oak staves, antioxidant activity, volatile compounds, SBSE-GC-MS, GC-FID, sensorial analysis.
Business or sector: Research to optimize the process of traditional and alternative ageing

EDUCATION AND TRAINING

- 09.2013-03.2014 **Research stage at University of Cordoba, Spain, within the PhD–Joint Doctoral Degree framework**
 ▪ Research field: spectrophotometric determination of phenolic compounds and antioxidant activity of wine, identification and quantification of volatile compounds (GC-MS, SBSE-GC-MS), sensory analysis, color.
- 10.2012-03.2016 **PhD–Joint Doctoral Degree, “Ion Ionescu de la Brad” University of Agricultural Sciences and Veterinary Medicine of Iași, Romania with the Agricultural Chemistry Department, University of Cordoba, Spain;**
 ▪ PhD Thesis Title: “Studies regarding the influence of ageing techniques on the antiradical capacity and volatile compounds of red wine”.
- 10.2010-07.2012 **Master of Science Degree in Environmental Management at the “Gheorghe Asachi” Technical University of Iași, Romania**
 ▪ Research field: Environmental assessments, integrated environmental management, sustainable production and consumption, products and energy from renewable resources, etc
- 10.2007-07.2010 **Bachelor’s Degree in Biology and Environmental Sciences at the**

“Alexandru Ioan Cuza” University of Iași, Romania

- Research field: Biochemistry, environmental chemistry, environmental pollution and protection, water resources management, environmental impact assessment, etc

PERSONAL SKILLS

Mother tongue(s) Romanian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C1	B1	B1	B2
Spanish	C1	C1	B1	B1	B1

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](#)

Communication skills

- good communication skills acquired through participation in various symposia and national and international conferences
- adaptation capacity
- ability to self-develop and capitalize on the experience
- the power to quickly learn new things and to adapt with ease in new and different situations
- capacity of organization honesty and responsibility

Organisational / managerial skills

- team spirit, interdisciplinary cooperation and innovation
- ability to plan and organize research projects
- attention to detail
- dynamic, responsible, committed person that is interested in further training.

Job-related skills

- good knowledge of winemaking processes of wine quality

Digital skills	SELF-ASSESSMENT				
	Information processing	Communication	Content creation	Safety	Problem solving
	Independent user	Independent user	Independent user	Independent user	Independent user

Levels: Basic user - Independent user - Proficient user
[Digital competences - Self-assessment grid](#)

- good knowledge of statistical programs (Statgraphics, SPSS, etc.);
- a good knowledge of Microsoft Office™ tools;
- competencies working with Chemstation (data analysis from GC-MS)

Other skills

- writing competences of scientific articles (acquired during a training in Spain at University Cordoba);
- determination of physical-chemical parameters (pH, turbidity, volatile acidity, total acidity, alcoholic strength, etc.);
- analysis of phenolic compounds (by enzymatic method), browning index and chromatic characteristics (spectrophotometric methods);
- GC/FID and GC/MS methods for measurements of the expression of volatile compounds;
- knowledge's that allow the identification, interpretation and solution of specific problems that can occur during the project management.

Driving licence Category B

Articles published in international peer-reviewed journals as first author (ISI)

1. **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, **IF=4.529**.
2. **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, **IF=2.329**.
3. **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, **IF=1.664**.
4. **Dumitriu, D.**, 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, **IF=3.144**
5. **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, **IF=0.741**.
6. **Dumitriu, G.D.**, Cotea, V.V., López de Lerma, N., Peinado, R.A., **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, **IF=0.14**.
7. **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, DOI:10.22606/afse.2018.21003. **Open Access Journal ISSN: 2520-7105**
8. **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, 39th World Congress of Vine and Wine OIV, Article no 02011, E D P SCIENCES-91944 CEDEX A, FRANCE. DOI: 10.1051/bioconf/20160702011, **ISI Proceedings ISSN: 2117-4458**.
9. **Dumitriu, GD.**, 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, DOI: 10.14355/fmfi.2016.05.004. **Open Access Journal ISSN: 2325-7016**.

Publications

Articles published in Journal classified in International Data Bases as first author (BDI)

1. **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.
2. **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 chips, *17th International Symposium "Prospects for the 3rd Millennium Agriculture"*, 27th-29th September, Cluj-Napoca.
3. **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. International Scientific Congress, "*Horticulture-Science, quality, diversity and harmony*", 18-19 October, Iasi
4. **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.
5. **Dumitriu (Gabur), G.D.**, Cotea, V.V., Teodosiu, C., Lopez de Lerma, N., Niculaua, 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.
6. **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, *Bulletin of Horticulture*, University of Agricultural Sciences and Veterinary Medicine Iasi 58 (1), 189-194.
7. **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. July 5th - 10th. Mainz (Germany)*. Section II. Oenology. ISBN: 979-10-91799-33-1.
8. **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.

9. 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

10. 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*

11. 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.*

12. 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.

13. 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.*

Projects Member in the project “*Capitalization technologies of bioactive compounds from grape seed waste to be used in the food, pharmaceutical, plant protection and the environment industries*”, PN-II-PT-PCCA-2013-4-0333, project director: Dr. ing. Nechita Ancuta

Certifications Reviewer for „International Journal of Food Science and Technology”

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