

## LISTA PROIECTELOR

1. Membru echipă proiect national ADER 7.5.7. (USAMVB ca partener proiect alături de SCDVV Blaj; SCDVV Iași; și INMA București coordonate de SCDVV MURFATLAR) - Planul sectorial pentru cercetare-dezvoltare în domeniul agricol și de dezvoltare rurală al Ministerului Agriculturii și Dezvoltării Rurale, 2019-2022, „Agricultură și dezvoltare rurală – ADER 2022”. Denumire proiect “Perfecționarea metodelor de control al punctelor critice în viticultura ecologică”, desfășurare în perioada 03-10-2019 până în prezent.
2. Membru echipă (Lector) în cadrul proiectului internațional educațional OENOBIO coordonat de către University of Bordeaux alături de universitățile partenere: Universitatea de Științe Agronomice și Medicină Veterinară din București; University of Torino, University Rovira i Virgili; Hochschule Geisenheim University și de asociațiile profesionale de profil: Vignerons Bio Nouvelle Aquitaine și Ecovin. Proiect 2018-1-FR01-KA203-047839 (OENOBIO) Organic Vines and Wines – Innovation, production and management, finanțat prin programul ERASMUS+, s-a desfășurat în perioada 01-09-2018 până la 31-08-2021. Proiectul a avut ca obiective:
  - Dezvoltarea de Programe de Studii Intensive și Conferințe anuale cu cunoștințe actualizate în domeniul viticulturii și vinificației ecologice.
  - Crearea unui sistem de management al învățării (LMS) în domeniul viticulturii și vinificației ecologice pentru studenții masteranzi.
  - Construirea unui program comun de master în domeniul viticulturii și vinificației ecologice de către partenerii consorțiului OENOBIO.

## LISTĂ DE LUCRĂRI ȘTIINȚIFICE PUBLICATE

1. **Cojocaru G. A.**, Antocea A. O., 2020. Modulation by yeasts of aroma profile of Feteasca regala wines protected with low concentration of sulphur dioxide. Scientific Papers-Series B, Horticulture 65 (1), 320-327
2. Antocea A. O., **Cojocaru G. A.**, 2021. Evaluation by Flash GC Electronic Nose of the Effect of Combinations of Yeasts and Nutrients on the Aromatic Profiles of Feteasca Regala Wines after Two Years of Storage. Fermentation, 7, 223. <https://doi.org/10.3390/fermentation7040223>
3. **Cojocaru G. A.**, Antocea A. O., 2020. Efficacy assessment of several crystallization inhibitors used for tartaric acid stabilization in red wines. Scientific Papers-Series B, Horticulture 64 (1), 270-277
4. **Cojocaru G. A.**, Antocea A. O., 2020. Assessment of the oak chips influence on the colour and sensory parameters of Feteasca Neagra by rapid maturation simulation. Scientific Papers-Series B, Horticulture 64 (1), 262-269.
5. **Cojocaru G. A.**, Antocea A. O., 2019. Influence of glutathione and ascorbic acid treatments during vinification of Feteasca regala variety and their antioxidant effect on volatile profile. Biosensors 9 (4), 140.
6. **Cojocaru G. A.**, Antocea A. O., 2019. Effect of certain treatments to prevent or partially reverse the pinking phenomenon in susceptible white wines. BIO Web of Conferences: 42nd Congress of Vine and Wine 15, 10

7. Bucur G. M., **Cojocaru G. A.**, Antocea A. O., 2019. The climate change influences and trends on the grapevine growing in Southern Romania: a long-term study. BIO Web of Conferences: 42nd Congress of Vine and Wine 15, 6
8. **Cojocaru G. A.**, Antocea A.O., 2018. Influences of grape cultivation technology on certain aroma compounds significant for the differentiation of Cabernet Sauvignon and Fetească neagră wines. Scientific Papers-Series B-Horticulture 62, 287-294
9. Antocea A. O., **Cojocaru G. A.**, 2018. Characterization of Quality Potential of Feteasca Neagra Grapes Cultivated in Different Romanian Wine Regions. "Agriculture for Life, Life for Agriculture" Conference Proceedings, Vol. 1, No. 1, 238-243, Sciendo (Ed.).
10. Antocea O. A., **Cojocaru G. A.**, 2017. Sensory profile changes induced by the antioxidant treatments of white wines - The case of glutathione, ascorbic acid and tannin treatments on Feteasca regala wines produced in normal cellar conditions. AgroLife Scientific Journal, Volume 6, Number 1, pp. 19-30, ISSN 2285-5718; ISSN CD-ROM 2285-5726; ISSN ONLINE 2286-0126; ISSN-L 2285-5718.
11. Antocea O. A., **Cojocaru G. A.**, 2017. Detection with flash gas chromatography electronic nose of the general influences of glutathione, ascorbic acid, tannin and carbon dioxide treatments on the volatile profiles of white wines of Feteasca regala. 40<sup>th</sup> World Congress of Vine and Wine, BIO Web Conferences, Vol. 9, 02003, pp. 1-6, ISSN 2117-4458.
12. **Cojocaru G. A.**, Antocea O. A., 2017. Influence of fermentor type on polyphenol extraction in red wines produced from Cabernet Sauvignon. Agriculture for Life, Scientific Papers, Series B, Horticulture, Vol. LXI, University of Agronomic Sciences and Veterinary Medicine, Bucharest, ISSN 2285-5661 (CD-ROM), ISSN 2285-5653 (PRINT), ISSN 2286-1580 (ONLINE), pp. 249-256.
13. Antocea O. A., **Cojocaru G. A.**, 2017. The use of a GC-electronic nose for the selection of a winemaking protocol leading to an enhanced volatile profile in wines from aromatic grape varieties. Agriculture for Life, Scientific Papers, Series B, Horticulture, Vol. LXI, University of Agronomic Sciences and Veterinary Medicine, Bucharest, ISSN 2285-5661 (CD-ROM), ISSN 2285-5653 (PRINT), ISSN 2286-1580 (ONLINE), pp. 237-242.
14. Antocea O. A., Badea G., **Cojocaru G. A.**, 2016. Effects of Glutathione and Ascorbic Acid Addition on the CIELab Chromatic Characteristics of Muscat Ottonel Wines. Agriculture and Agricultural Science Procedia (ScienceDirect), Vol. 10, 206-214, ISSN 2210-7843.
15. **Cojocaru G. A.**, Antocea O. A., 2016. Oxygen intake and color evolution in Sauvignon blanc and Muscat Ottonel wines treated with ascorbic acid and glutathione. AgroLife Scientific Journal, Volume 5, Number 1, pp. 44-50, ISSN 2285-5718; ISSN CD-ROM 2285-5726; ISSN ONLINE 2286-0126; ISSN-L 2285-5718.
16. Antocea O. A., **Cojocaru G. A.**, 2015. Effects of blending and co-inoculation on the aromatic profile of wines. Revista de Chimie București, Vol. 66, nr. 10, ISSN 0034-7752.
17. Antocea O. A., **Cojocaru G. A.**, 2015. Technological approaches to the vinification of Dornfelder grape variety. 38<sup>th</sup> World Congress of Vine and Wine (Part 1), BIO Web Conferences, Vol. 5., 02009, pp. 153-161, ISSN 2117-4458.

18. Antoce O. A., Stroe M. V., **Cojocaru G. A.**, 2015. Tentative application of e-nose to the study of the grape varieties parentage. Agriculture and Agricultural Science Procedia (ScienceDirect), Vol. 6, 110-117.
19. **Cojocaru G. A.**, Antoce O. A., 2014. Optimization of the alcoholic fermentation by correlating the initial sugar concentration with the inoculum size of yeasts and assimilable nitrogen requirements. Agriculture for Life, Scientific Papers, Series B, Horticulture, Vol. LVIII, University of Agronomic Sciences and Veterinary Medicine, Bucharest, ISSN 2285-5661 (CD-ROM), ISSN 2285-5653 (PRINT) ISSN 2286-1580 (ONLINE), pp. 171-180.
20. **Cojocaru G. A.**, Antoce O. A., 2014. Implementation of a Decision Support System for acidity corrections in the framework of precision oenology. Agriculture for Life, Scientific Papers, Series B, Horticulture, Vol. LVIII, University of Agronomic Sciences and Veterinary Medicine, Bucharest, ISSN 2285-5661 (CD-ROM), ISSN 2285-5653 (PRINT) ISSN 2286-1580 (ONLINE), pp. 163-169.
21. **Cojocaru G. A.**, Antoce O. A., 2013. A Practical Approach of Traceability in the Wine Industry. Agriculture for Life, Scientific Papers, Series B, Horticulture, Vol. LVII, University of Agronomic Sciences and Veterinary Medicine, Bucharest, ISSN 2285-5661 (CD-ROM), ISSN 2285-5653 (PRINT) ISSN 2286-1580 (ONLINE), pp. 409-413.
22. **Cojocaru G. A.**, Antoce O. A., 2013. Methodology for acidity correction of deficient musts based on grape maturation indices as part of precision oenology. Book of Proceedings Fourth International Scientific Symposium „Agrosym 2013”, Jahorina mountain, Bosnia and Herzegovina, ISSN 2490-3434, pp. 320-326.
23. **Cojocaru G. A.**, Antoce O. A., 2012. Chemical and biochemical mechanisms of preservatives used in wine: a review, Agriculture for Life, Scientific Papers, Series B, Horticulture, Vol. LVI, University of Agronomic Sciences and Veterinary Medicine, Bucharest, ISSN 2285-5661 (CD-ROM), ISSN 2285-5653 (PRINT) ISSN 2286-1580 (ONLINE), pp. 457-465.
24. **Cojocaru G. A.**, Antoce O. A., 2012. A new refractometric methodology used to monitor fermentations. Agriculture for Life, Scientific Papers, Series B, Horticulture, Vol. LVI, University of Agronomic Sciences and Veterinary Medicine, Bucharest, ISSN 2285-5661 (CD-ROM), ISSN 2285-5653 (PRINT) ISSN 2286-1580 (ONLINE), pp. 451-456.
25. **Cojocaru G. A.**, Antoce O. A., 2011., Color Changes Induced by Fining Treatments in Red Winemaking. Lucrări științifice U.Ș.A.M.V.B., Seria B, Vol. LV, 2011, Section Viticulture & Oenology, Congres CD, ISSN 2069-6965, pp.496-500.