

Lista lucrarilor publicate

I. Cărți și capitole în cărți de specialitate

1. Cristina DANCIU, *Analysis on Romanian Teachers "Training Needs on ICT and EMPD/ Capitolul 8: Students with Disabilities.Undertaking the Challenge of Careers in Engineering*, Lambert Academic Publishing, Germany, ISBN 978-3-659-79396-7, p. 95-p.113 (18 pag.)
2. Cristina DANCIU, *Gastronomie și gastrotehnie*, Editura Universității Lucian Blaga, Sibiu, ISBN 978-606-12-0814-2, pp 261, 2014
3. Cristina DANCIU, *Mentorat educațional al persoanelor cu dizabilități / Capitolul 4 – Autismul*, Editura Universității Lucian Blaga, Sibiu, ISBN 978-606-12-0854-8, p. 138-p. 172 (34 pag.)
4. Cristina DANCIU, *Cercetari privind optimizarea maruntirii graului, la prima treapta de srotare, in vederea reducerii consumului de energie la macinare*, Editura Universității Lucian Blaga, Sibiu, ISBN 978-606-12-1157-9, pp 200, 2015
5. Anca Tulbure, Cristina Moise, Cristina Anca Danciu, *Bucate din zona Sibiului*, Editura Astra Museum, Sibiu, ISBN 978-606-733-257-5, pp 222, 2018
6. Cristina Anca Danciu (Daniel Mara, coordonator), *Scoala incluziva in societatea actuala/Capitolul:Scoala incluziva si instrumente de interventie*, Editura Universitară, ISBN 978-606-28-0818-1, pp 22
7. Danciu C., Tulbure A., 2019, *Povestea mălaiului*, Ed. Astra Museum, Sibiu
8. Danciu Cristina-Anca, *Elemente de Didactica disciplinelor de Inginerie alimentara*, Editura ULB Sibiu, 2020.

II. Articole/studii publicate în reviste de specialitate de circulație internațională

1. DANCIU I, Danciu C, Evolutions in the cleaning process of the middlings, on the wheat grinding, *Buletin USAMV-Cluj-Napoca / Romania*, 60/2005, ISSN 1454-2382, p 474.
2. DANCIU I, Danciu C, A new proceeding for the maize milling, by degermination of the grain, *Buletin USAMV- Cluj-Napoca / Romania*, 60/2005, ISSN 1454-2382, p 475.
3. BALAN I., Danciu I., Danciu C., Trends in Wheat Grain Quality, *Acta Universitas Cibiniensis*, 2006
4. GASPAR E., Danciu C., Oancea S., The control of alcoholic fermentation, using specific bioregulators, *Acta Universitas Cibiniensis*, 2006
5. DANCIU C., Danciu I., Tratamente fizice pentru imbunatatirea calitatii fainii de grau, *Analele Societatii Nationale de Biologie Celulara*, Ed. Risoprint, Cluj-Napoca, vol. XI, 2006, 704-708
6. Cristina Danciu, I. Danciu, M. Vaduva, The assessment of the optimum rest time in the wheat conditioning with a micromill designed to determine the grinding resistance of the wheat grain, *Journal of Agroalimentary Processes and Technologies* 2010, 16(2), 141-143, http://journal-of-agroalimentary.ro/Journal-of-Agroalimentary-Processes-and-Technologies-Issue_552.html, acreditată B+ CNCSIS.

7. C. Danciu, I. Danciu, Grinding Process of the Wheat Kernel with a New Designed Micromill, Food and Environment Safety, 2010, IX(4),125-130, <http://www.fia.usv.ro/fiajournal>, acreditată B+ CNCISIS și indexată în baza de date internațională IndexCopernicus

8. I. Danciu, Cristina Danciu, I. Banu, M. Vaduva, M. Mester, Researches regarding the grinding resistance of the wheat grain, Journal of Agroalimentary Processes and Technologies 2009, 15(3), 393-395, http://journal-of-agroalimentary.ro/Journal-of-Agroalimentary-Processes-and-Technologies-Issue_552.html, acreditată B+ CNCISIS.

9. I, Danciu, C. Danciu, I. Banu, Micromill Designed for the Measurement of the Wheat Kernel Grinding Resistance, in the Grinding Process, The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology, 2010, 34(2), 49-53, http://www.ann.ugal.ro/tpa/ft_2010_no_2.htm, acreditată B+ CNCISIS.

10. Tulbure A., **Danciu Cristina-Anca**, *The Need to keep Control of the Process related to the Reception of Wheat Processed in Romania and to highlight Potential Contaminants, as well as the Factors influencing its Quality*, Quality-Access to Success, vol. 19, nr. 162, 2018, ISSN 1582-2559, pp 140-145,

<https://web.b.ebscohost.com/abstract?direct=true&profile=ehost&scope=site&authtype=crawler&jml=15822559&AN=127607700&h=XrZDEPuw7qpABbrHjJDw5JwSqzJqzMxEnOSVZW64D0eq8ImD%2beZ74Nf6mr0RZ8p8a2uG8ci5Aas1f%2b3b09qSKg%3d%3d&crl=c&resultNs=AdminWebAuth&resultLocal=ErrCrlNotAuth&crlhashurl=login.aspx%3fdirect%3dtrue%26profile%3dehost%26scope%3dsite%26authtype%3dcrawler%26jml%3d15822559%26AN%3d127607700>

11. **Danciu Cristina-Anca**, Tulbure Anca, *The Need to keep the Flour Manufacturing Process under Control, the Determination of Potential Contaminants, as well as of the Factors influencing Product Quality*, Quality-Access to Success, vol. 19, nr. 164, 2018, ISSN 1582-2559, pp 128-136,

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III. Articole/studii publicate în volumele unor manifestări științifice internaționale

1. DANCIU I, Danciu C, The comparative analysis of grinding degree in breaking process between classic way of grinding and the intensive grinding process. 16-th. INTERNATIONAL CONGRESS OF CHEMICAL AND PROCES ENGINEERING, 22-26 august 2004, Praga.

2. DANCIU I, Danciu C, The comparative analysis of the secondary products extractions, from the first breaking step, between intensive (modern) wheat grinding and the classic one. 16-th. INTERNATIONAL CONGRESS OF CHEMICAL AND PROCES ENGINEERING, 22-26 august 2004, Praga.

3. DANCIU C., Danciu I., The stability increasing of the dough made from wheat flour treated with high intensity infrared radiation, Abstract Book, Conferinta internationala “Științe, procese și Tehnologii Alimentare”, Sibiu, aprilie 2007

4. OPREAN L., Poplacean M., Oprean C., Danciu C., Assessing the impact of Ocna Sibiului on the Visa River, "SIMI 2007", Simpozionul international "Mediul si Industria", 25-27 octombrie 2007, Bucuresti.

5. Cristina Danciu, Ioan Danciu, Energy Saving Opportunities Related to the Size Reduction for the First Break, in the Wheat Milling, with a New Designed Micromill, Proceedings of the International Conference on Energy, Environment, Sustainable Development and Landscaping, WSEAS Timisoara, 2010, 237-240, Included in ISI/SCI Web of Science and Web of Knowledge. <http://www.wseas.us/e-library/conferences/2010/TimisoaraP/EELA/EELA-37.pdf>

6. Ioan Danciu, Cristina Danciu, Assessment of the energy consumption for the first breaking step, depending on the break adjustment in the wheat milling process, Proceedings of the 2nd International Conference on Manufacturing Engineering, Quality and Production Systems, WSEAS Constanta, 2010, 235-238, Included in ISI/SCI Web of Science and Web of Knowledge., <http://www.wseas.us/e-library/conferences/2010/Constantza/MEQAPS/MEQAPS-41.pdf>

7. Danciu Cristina , Jâșcanu Vasile THE GRINDING PROCESS ASSESSMENT FOR A SINGLE WHEAT KERNEL, WITH A NEW DESIGNED MICROMILL , Proceedings of the 5th International Conference on Manufacturing Science and Education (MSE) 2011, ISSN 1843-2522, pag.11-14