

## COMISIA INGINERIA RESURSELOR VEGETALE ȘI ANIMALE – GUTT GHEORGHE

## STANDARDE MINIMALE NECESARE ȘI OBLIGATORII PENTRU CONFERIREA TITLURILOR DIDACTICE DIN ÎNVĂȚĂMÂNTUL SUPERIOR ȘI A GRADELOR PROFESIONALE DE CERCETARE-DEZVOLTARE

## 1. Structura activității candidatului

Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (kpi)	Punctaj realizat
0	1	2	3	4	5	6
1	Activitatea didactică și profesională (A1)	1.1 Carti și capitole în carti de specialitate	1.1.1 Carti/capitole ca autor; pentru Profesor/C SI minim 2, d.c. 1 prim autor; Conferențiar/CSII minim 1	1.1.1.1 internationale	nr. pagini / 2 x nr. autori	
				1.1.1.2 nationale	nr. pagini / 5 x nr. autori	
				1.1.1.2.1 <b>Gutt G.</b> , Gutt S. - Curs de Tehnologii neconventionale, Editura Universitatii “Stefan cel Mare”, Suceava, 1992, 225 p., <a href="http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-13224?func=full-set-set&amp;set_number=535826&amp;set_entry=000003&amp;format=999">http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-13224?func=full-set-set&amp;set_number=535826&amp;set_entry=000003&amp;format=999</a>		225/5*2 = 22.5
				1.1.1.2.2 Gutt S., <b>Gutt G.</b> - Curs de Chimia materialelor electrotehnice, Editura Universitatii “Stefan cel Mare”, Suceava, 1992, 302 p., <a href="http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-13705?func=full-set-set&amp;set_number=535829&amp;set_entry=000001&amp;format=999">http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-13705?func=full-set-set&amp;set_number=535829&amp;set_entry=000001&amp;format=999</a>		302/5*2 = 30.2

			1.1.1.2.3 <b>Gutt G.,</b> Gutt S., Steiner Th. - Aparate pentru cercetare, Editura Universitatii “Stefan cel Mare”, Suceava, 1997, ISBN 973-98210-4-9, 230 p., <a href="http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-14001?func=full-set-set&amp;set_number=535834&amp;set_entry=000001&amp;format=999">http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-14001?func=full-set-set&amp;set_number=535834&amp;set_entry=000001&amp;format=999</a>		230/5*3 = 15.33
			1.1.1.2.4 <b>Gutt G.</b> – Metode moderne pentru încercarea și caracterizarea materialelor, vol. I, Încercări nedistructive și încercări fizico-chimice, Editura Universitatii “Stefan cel Mare”, Suceava, 1997, ISBN 973-98210-7-3, 281 p., <a href="http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-14760?func=direct&amp;local_base=USV01&amp;doc_number=000005035">http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-14760?func=direct&amp;local_base=USV01&amp;doc_number=000005035</a>		281/5*1 = 56.2
			1.1.1.2.5 <b>Gutt G.</b> – Metode moderne pentru încercarea și caracterizarea materialelor, vol. II, Încercări distructive, Editura Universitatii “Stefan cel Mare”, Suceava, 1999, ISBN 973-9408-09-5, 320 p., <a href="http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-14868?func=direct&amp;local_base=USV01&amp;doc_number=000013258">http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-14868?func=direct&amp;local_base=USV01&amp;doc_number=000013258</a>		320/5*1 = 64
			1.1.1.2.6 <b>Gutt, G.,</b> Palade, D.D., Gutt, S., Klein, F., Schmitt-Thomas, K.G.- Incercarea si caracterizarea materialelor metalice, Editura Tehnică, Bucuresti, 2001, 639 p., <a href="http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-15300?func=full-set-set&amp;set_number=535843&amp;set_entry=000001&amp;format=999">http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-15300?func=full-set-set&amp;set_number=535843&amp;set_entry=000001&amp;format=999</a> ISBN 973-31-1574-6		639/5*5 = 25.56
			1.1.1.2.7 Gutt S., <b>Gutt G.</b> - Chimie anorganica, Editura Universitatii “Stefan cel Mare”, Suceava, 2003, ISBN 973-666-050-8, 211 p.		211/5*2 = 21.1
			1.1.1.2.8 Gutt S., <b>Gutt G.</b> - Zerstoerungsfreie Werkstoff und Werkstueckpruefung, Editura Didactică și Pedagogică, R.A., ISBN 978-973-30-2814-7, 249 p.,		249/5*2 = 24.9
			1.1.1.2.9 <b>Gutt G.,</b> Gutt S. - Analiză instrumentală, Editura Universitatii “Stefan cel Mare”, Suceava, 2005, ISBN 973-666-166-0, 377 p., <a href="http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-04473?func=full-set-set&amp;set_number=535852&amp;set_entry=000006&amp;format=999">http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-04473?func=full-set-set&amp;set_number=535852&amp;set_entry=000006&amp;format=999</a>		377/5*2 = 37.7
					<b>Total punctaj 1.1.1 = 297.49</b>

		1.1.2 Carti/ capitole de carti ca editor/coor donator	1.1.2.1 internationale	nr.pagini /3 x nr.aurori	
			1.1.2.2 nationale	nr.pagini / 7 x nr.aurori	
	1.2 Suport didactic	1.2.1 Manuale, suport de curs		nr.pagini / 8 x nr.aurori	
		1.2.2 Indrumare de laborator/a plicatii		nr.pagini / 8 x nr.aurori	
	1.3 Coordonare de programe de studii, organizare si coordonare programe de formare continua si proiecte educationale (POS, Socrates, sa)	Punctaj unic pentru fiecare activitate		15	

2	Activitatea de cercetare (A2)	2.1 Articole in reviste cotate ISI Thomson Reuters si in volume indexate ISI proceedings *)	2.1.1 Minim 6 articole pentru Profesor / CS I		Reviste: (25+20 x FI)/nr. de autori – pt reviste cotate ISI 25 / nr. de autori – pt articole indexate ISI proceedings	
				2.1.1.1 Oroian, M., Ropciuc, S., Amariei, S., <b>Gutt, G.</b> , Correlations between density, viscosity, surface tension and ultrasonic velocity of different mono-and di-saccharides, <i>Journal of Molecular Liquids</i> , 207, 2015, p. 145-151, <b>FI 2.083.</b>		(25 + 20*2.083)/4 = 16.665
				2.1.1.2 Oroian, M., Amariei, S., <b>Gutt, G.</b> , Acrylamide in Romanian food using HPLC-UV and a health risk assessment, <i>Food Additives &amp; Contaminants: Part B</i> , (ahead-of-print), 03/2015, 1-6, <b>FI 0.914.</b>		(25 + 20*0.914)/3 = 14.426
				2.1.1.3 Oroian, M., Amariei, S., Leahu, A., <b>Gutt, G.</b> , Multi-Element Composition of Honey as a Suitable Tool for Its Authenticity Analysis, <i>Polish Journal of Food and Nutrition Sciences</i> , 65(2), 2015, p. 93-100, DOI: 10.1515/pjfn-2015-0018, <a href="http://journal.pan.olsztyn.pl/?p=rec&amp;s_rok=2015&amp;s_numer=2">http://journal.pan.olsztyn.pl/?p=rec&amp;s_rok=2015&amp;s_numer=2</a> , <b>FI 0.</b>		(25 + 20*0)/4 = 6.25
				2.1.1.4 Lazar, L., Bandrabur, B., Tataru-Farmus, R.E., Drobot, M., Stroe, S.G., <b>Gutt, G.</b> , Equilibrium Performances of Crystal-Right (TM) Cr100 Zeolite Used in Water Softening Process, <i>Environmental Engineering and Management Journal</i> , 14(3), 2015, p. 541-549, <a href="http://omicron.ch.tuiasi.ro/EEMJ/pdfs/vol14/no3/6_1000_Lazar_14.pdf">http://omicron.ch.tuiasi.ro/EEMJ/pdfs/vol14/no3/6_1000_Lazar_14.pdf</a> , <b>FI 1,258.</b>		(25 + 20*1.258)/6 = 8.36

2.1.1.5	Buculei, A., Amariei, S., Oroian, M., <b>Gutt, G.</b> , Gaceu, L., Birca, A., Metals migration between product and metallic package in canned meat, <i>LWT-Food Science and Technology</i> , 58(2), 2014, p. 364-374, <b>FI 2.468</b> , <a href="http://www.sciencedirect.com/science/article/pii/S0023643813002090">http://www.sciencedirect.com/science/article/pii/S0023643813002090</a> .	(25 + 20*2.468)/ 6 = 12.393
2.1.1.6	Lazar, L., Bandrabur, B., Tataru-Farmus, R. E., Drobota, M., Bulgariu, L., <b>Gutt, G.</b> , FTIR analysis of ion exchange resins with application in permanent hard water softening, <i>Environmental Engineering and Management Journal</i> , 13(9), 2014, p. 2145-2152, <b>FI 1.258</b> , <a href="http://omicron.ch.tuiasi.ro/EE MJ/pdfs/vol13/no9/Full/3_185_Lazar_14.pdf">http://omicron.ch.tuiasi.ro/EE MJ/pdfs/vol13/no9/Full/3_185_Lazar_14.pdf</a> .	(25 + 20*1.258)/ 6 = 8.36
2.1.1.7	Amariei, S., Ropciuc, S., <b>Gutt, G.</b> , Oroian, M., Influence of packing materials and temperature on yeast activity, <i>Romanian Biotechnological Letters</i> , 19(4), 2014, p. 9475-9484, <b>FI 0.351</b> , <a href="http://www.rombio.eu/vol19nr4/lucr%204_Amariei-Gut_rec%2020.02.2014_ac%2020.06.2014%20Amariei%20-Final.pdf">http://www.rombio.eu/vol19nr4/lucr%204_Amariei-Gut_rec%2020.02.2014_ac%2020.06.2014%20Amariei%20-Final.pdf</a> .	(25 + 20*0.351)/ 4 = 8.005
2.1.1.8	Oroian, M., Amariei, S., <b>Gutt, G.</b> , Patulin in apple juices from the Romanian market, <i>Food Additives &amp; Contaminants Part B-Surveillance</i> , 7(2), 2014, p. 147-150, <b>FI 2.341</b> , <a href="http://www.tandfonline.com/doi/abs/10.1080/19393210.2013.861518?journalCode=tfab20">http://www.tandfonline.com/doi/abs/10.1080/19393210.2013.861518?journalCode=tfab20</a> .	(25 + 20*2.341)/ 3 = 23.94
2.1.1.9	Hutanu, F., Marcu, M., <b>Gutt, G.</b> , Nanostructured GOD/TiO <sub>2</sub> /SCPE electrode for amperometric glucose biosensors, <i>Revue Roumaine de Chimie</i> , 01, 59(1), 2014, p. 35-40, <b>FI 0.677</b> , <a href="http://revroum.lew.ro/wp-content/uploads/2014/1/Art%2005.pdf">http://revroum.lew.ro/wp-content/uploads/2014/1/Art%2005.pdf</a> .	(25 + 20*0.677)/ 3 = 12.846
2.1.1.10	Oroian, M., Amariei, S., Escriche, I., Leahu, A., Damian, C., <b>Gutt, G.</b> , Chemical composition and temperature influence on the rheological behaviour of honeys, <i>International Journal of Food Properties</i> , 17(10), 2014, p. 2228-2240, <b>FI 0.906</b> , <a href="http://www.tandfonline.com/doi/abs/10.1080/10942912.2013.791835">http://www.tandfonline.com/doi/abs/10.1080/10942912.2013.791835</a> .	(25 + 20*0.906)/ 6 = 7.186
2.1.1.11	Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , A viscoelastic model for honeys using the time-temperature superposition principle (TTSP), <i>Food and Bioprocess Technology</i> , 6(9), 2013, p. 2251-2260, <b>FI 3.126</b> , <a href="http://link.springer.com/article/10.1007%2Fs11947-012-0893-7">http://link.springer.com/article/10.1007%2Fs11947-012-0893-7</a> .	(25 + 20*3.126)/ 4 = 21.88
2.1.1.12	Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>FI 3.126</b> , <a href="http://link.springer.com/article/10.1007%2Fs11947-011-0730-4">http://link.springer.com/article/10.1007%2Fs11947-011-0730-4</a> .	(25 + 20*3.126)/ 4 = 21.88

		2.1.1.13 Gutt, S., <b>Gutt, G.</b> , Factors influencing the fermentation process and ethanol yield, <i>Romanian Biotechnological Letters</i> , 14(5), 2009, p. 4648-4657, <b>FI 0.152</b> , <a href="http://www.rombio.eu/rbl5vol14/6.pdf">http://www.rombio.eu/rbl5vol14/6.pdf</a> .		(25 + 20*0.152)/2 = 14.02
		2.1.1.14 Gutt, S., <b>Gutt, G.</b> , Winkler, I., Contributions to the development of photometric and spectrophotometric portable kits for water analysis, <i>Advanced Water Supply and Wastewater Treatment: A Road to Safer Society and Environment, Book Series: NATO Science for Peace and Security Series C-Environmental Security</i> , 2010, p. 247-256, <a href="http://link.springer.com/chapter/10.1007%2F978-94-007-0280-6_23">http://link.springer.com/chapter/10.1007%2F978-94-007-0280-6_23</a> .		25/3 = 8.33
		2.1.1.15 <b>Gutt, G.</b> , Gutt, S., Winkler I., A new generation of instrumental analytical devices for controlling and monitoring of water quality, <i>Advanced Water Supply and Wastewater Treatment: A Road to Safer Society and Environment, Book Series: NATO Science for Peace and Security Series C-Environmental Security</i> , 2010, p. 257-266, <a href="http://link.springer.com/chapter/10.1007%2F978-94-007-0280-6_24">http://link.springer.com/chapter/10.1007%2F978-94-007-0280-6_24</a> .		25/3 = 8.33*2 = 16.66
		2.1.1.16 Leahu, A., Gutt, S., <b>Gutt, G.</b> , Hretcanu, C., The impact of fertiliser types on soil's macronutrients and microelements content, <i>Environmental Engineering, 8th International Conference Environmental Engineering, Vilnius, Lithuania</i> , 1-3, 2011, p. 182-187, <a href="http://leidykla.vgtu.lt/conferences/Enviro2011/Articles/1/182_187_Leahu_others.pdf">http://leidykla.vgtu.lt/conferences/Enviro2011/Articles/1/182_187_Leahu_others.pdf</a> .		25/4 = 6.25
			<b>Total punctaj 2.1.1 = 207.451</b>	
	2.1.2 Minim 3 articole pentru Conferentia r / CSII			
2.2 Articole in reviste si volumele unor manifestari	2.2.1 Minim 15 pentru Profesor / CSI		15 / nr. de autori	
		2.2.1.1 Amariei, S., Hretcanu, C.E., <b>Gutt, G.</b> , Agachi, A., Heavy metals in tobacco, <i>Food &amp; Environment Safety</i> , 13(1), 2014, p. 80-86		15/4 = 3.75
		2.2.1.2 Alexuc, C.F., <b>Gutt, G.</b> , Amariei, S., Contributions to achieve a composite material for advanced electromagnetic shielding of living and workspaces. First part - shielding material, <i>Journal of Faculty of Food Engineering, Suceava</i> , 13(4), 2014, p. 290-298.		15/3 = 5

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2.2.1.3 <b>Gutt, G.</b> , Paduret, S., Amariei, S., Chelaru, M., Chopped meat freshness assessment by texture profile analysis, <i>Lucrări Științifice-Universitatea de Științe Agricole și Medicină Veterinară, Seria Zootehnie, 61</i> , 2014, p. 87-91.	15/4 = 3.75*2 = 7.5
2.2.1.4 Amariei, S., <b>Gutt, G.</b> , Oroian, M., Bodnar, A., Study on toxic metal levels in commercial marine organisms from Romanian market, <i>Analele Universitatii "Ovidius" Constanta-Seria Chimie, 25(2)</i> , 2014, 59-64.	15/4 = 3.75
2.2.1.5 Albu, E., <b>Gutt, G.</b> , Oroian, M. A., Studies regarding the pretreatment with dilute acid and enzymatic hydrolysis of wheat straws for bioethanol production, <i>Food and Environment Safety, 12(1)</i> , 2012, p. 64-72.	15/3 = 5
2.2.1.6 <b>Gutt, G.</b> , Amariei, S., Oroian, M.A., Hretcanu, C.E., Portable equipment for advanced characterization of food texture. First part - equipment, <i>Food and Environment Safety, 12(4)</i> , 2013, p. 369-375.	15/4 = 3.75*2 = 7.5
2.2.1.7 Oroian, M.A., Escriche, I., <b>Gutt, G.</b> , Viscoelastical behaviour of some food materials from the Spanish market, <i>Food and Environment Safety, 10(4)</i> , 2011, p. 13-17.	15/3 = 5
2.2.1.8 Oroian, M.A., <b>Gutt, G.</b> , Effect of potato starch and agar on the rheological behaviour of tomato ketchup, <i>Journal Food and Environment Safety of the Suceava University – Food Engineering, 9(1)</i> , 2010, p. 50-55.	15/2 = 7.5
2.2.1.9 Oroian, M. A., <b>Gutt, G.</b> , Influence of total soluble content, starter culture and time period on rheological behaviour of cultured buttermilk, <i>Journal Food and Environment Safety of the Suceava University – Food Engineering, 9(2)</i> , 2010, p. 73-78.	15/2 = 7.5
2.2.1.10 Oroian, M.A., Escriche, I., <b>Gutt, G.</b> , Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety, 10(2)</i> , 2011, p. 24-29.	15/3 = 5
2.2.1.11 Oroian, M.A., <b>Gutt, G.</b> , Amariei, S., Leahu A., Acesulfame K, aspartame and saccharin occurrence in carbonated drinks from the Romanian market, <i>Recent Researches in Medicine, Biology and Bioscience, Grecia, 2013</i> , p. 25-28.	15/4 = 3.75
2.2.1.12 Oroian, M., <b>Gutt, G.</b> , Viscoelastical behavior of honeys, <i>Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference, 8(2)</i> , 2012, p. 209-211.	15/2 = 7.5
2.2.1.13 Buculei, A., Amariei, S., Stefanov, S., <b>Gutt, G.</b> , Oroian, M., Ionescu, M., Study regarding the evolution of heavy metals in carbonated drinks at storage, <i>Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference, 8(1)</i> , 2012, p. 172-176.	15/6 = 2.5

2.2.1.14 Oroian, M., Paduret, S., <b>Gutt, G.</b> , Influence of citrus fibre addition on textural and rheological properties of yogurt, <i>Food and environment safety</i> , 13(4), 2014, p. 335-341.	15/3 = 5
2.2.1.15 Gutt, S., <b>Gutt, G.</b> , Mazareanu, M., Study on the content of zearalenone from wheat and derivatives, <i>Food and Environment Safety</i> , IX(1), 2010, p. 68-73.	15/3 = 5
2.2.1.16 Vasilache, V., Gutt, S., Rusu, O.E., Vasilache, T., Sasu, G., <b>Gutt, G.</b> , Studies Regarding the Eutrophication of the Negreni Reservoir in Botosani County, <i>International Journal of conservation Sciences</i> , 1(1), 2010,p. 41-46.	15/6 = 2.5
2.2.1.17 <b>Gutt, G.</b> , Gutt, A., Sumusche, I., Research on achievement an conductometric enzyme biosensor, <i>Analns of the Suceava University - Food Engineering</i> , VII(1), 2009, p. 11-18.	15/3 = 5*2 = 10
2.2.1.18 <b>Gutt, G.</b> , Sumusche, I., Gutt, A., Amperometric biosensors for glucose determination, <i>Analns of the Suceava University - Food Engineering</i> , VII(1), 2009, p. 5-11.	15/3 = 5*2 = 10
2.2.1.19 <b>Gutt, G.</b> ,Gutt, S.,Sturza, R., Neues spektrometrisches Verfahren und Einrichtung zur in situ Wein- und Bier Analyse, <i>Analns of the Suceava University-Food Engineering</i> , VII(2), 2008, p. 33-38.	15/3 = 5*2 = 10
2.2.1.20 Gutt, S., <b>Gutt, G.</b> , The Influence of Pea Extract Addition upon Bakery Products Quality, <i>Journal of Agroalimentary Processes and Technologies</i> , XII(2), 2006, p. 377-384.	15/2 = 7.5
2.2.1.21 Gutt, S., <b>Gutt, G.</b> , L' etude des facteurs influencant la clarification enzymatique du jus de pommes, <i>COFrRoCA</i> , Clermont Ferrand, Franta, 2006, p. 71-74.	15/2 = 7.5
2.2.1.22 Gutt, S., <b>Gutt, G.</b> , Vegetable fibre addition influence on bakery products quality, <i>Annals of the Suceava University</i> , Editura Universităţii „Ştefan cel Mare”, IV(1), 2005, p. 5-7.	15/2 = 7.5
2.2.1.23 Gutt, S., <b>Gutt, G.</b> , Electrolytic Hydrogen Welding Resulted from Water, <i>Analele Universitatii Stefan cel Mare Suceava, sectiunea Inginerie Alimentara</i> , nr. 1, 2004, p. 5-11.	15/2 = 7.5
2.2.1.24 <b>Gutt, G.</b> , Gutt, S., Elementen Analyse durch Rontgenspektroskopie, <i>Analele Universitatii Stefan cel Mare Suceava, sectiunea Inginerie Alimentara</i> , nr. 1, 2004,p. 23-30.	15/2 = 7.5*2 = 15
2.2.1.25 <b>Gutt, G.</b> , Gutt, S., Beitrage zur Material Strukturanalyse durch Rontgendifraktometrie, <i>Analele Universitatii Stefan cel Mare Suceava, sectiunea Inginerie Alimentara</i> , nr. 2, 2004,p.55-64.	15/2 = 7.5*2 = 15
2.2.1.26 <b>Gutt, G.</b> , Realizari in domeniul senzorilor electrochimici, <i>Analele Universitatii Stefan cel Mare Suceava, sectiunea Inginerie Alimentara</i> , nr. 1, 2002, p. 1-9.	15/1 = 15*2 = 30



2.2.1.27 <b>Gutt, G.</b> , Gutt, S., New Tendencies Regarding Molecular Absorbtion Spectrophotometers with Applications in Food Products Control, <i>Journal of Agroalimentary Processes and Technologies</i> , XII(2), 2006, p. 357-364.	15/2 = 7.5*2 = 15
2.2.1.28 Gutt, S., <b>Gutt, G.</b> , Pauliuc D., Calcium Salt Addition in Bioethanol Obtaining, <i>Analns of the Suceava University-Food Engineering</i> , VII(2), 2009, p. 5-15.	15/3 = 5
2.2.1.29 <b>Gutt, G.</b> , Gutt, S., Poroeh-Seritan, M., Gutt, A., Complex device for water analytic, <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22st International DAAAM Symposium</i> , 23-26th November 2011, Vienna, Austria.	15/4 = 3.75*2 = 7.5
2.2.1.30 Stroe, S.G., <b>Gutt, G.</b> , Gutt, S., Poroeh-Seritan, M., Severin, T.L., Maiorescu, M., Research on iron and nickel migration from austenitic stainless steels into acid food products, <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22st International DAAAM Symposium</i> , 23-26th November 2011, Vienna, Austria.	15/6 = 2.5
2.2.1.31 Silvia, M., Gutt, S., <b>Gutt, G.</b> , Codina, G.G., Rheological behaviour of wheat flour dough during mixing and heating, <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22st International DAAAM Symposium</i> , 23-26th November 2011, Vienna, Austria.	15/4 = 3.75
2.2.1.32 Codina, G.G., Gutt, S., <b>Gutt, G.</b> , Mironeasa, S., Alveograph as a rheological tool to predict the quality characteristics of wheat flour, <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22st International DAAAM Symposium</i> , 23-26th November 2011, Vienna, Austria.	15/4 = 3.75
2.2.1.33 Oroian, M.A., Gutt, S., <b>Gutt, G.</b> , Influence of hydrocolloids on the rheological behavior of blueberries yogurt, <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22st International DAAAM Symposium</i> , 23-26th November 2011, Vienna, Austria.	15/3 = 5
2.2.1.34 Gutt, S., <b>Gutt, G.</b> , Vasilache, V., Poroeh-Seritan, M., Researches and Contributions to Carry Out a Laboratory Areometer-Viscosimeter, <i>Annals of DAAAM for 2010 &amp; Proceedings of the 21st International DAAAM Symposium</i> , 20-23rd October 2010, Zadar, Croatia, 1007-1008.	15/4 = 3.75
2.2.1.35 Amariei, S., <b>Gutt, G.</b> , Oroian, M.A., Sanduleac, E., Paduret, S., Device with advanced temperature control for textural characterization of food, RO130133 (A2)/ 2015/03/30.	15/5 = 3
2.2.1.36 <b>Gutt, G.</b> , Amariei, S., Oroian, M.A., Sanduleac, E., Device for determining food viscosity, RO130083 (A2)/ 2015/02/27.	15/4 = 3.75*2 = 7.5

2.2.1.37 <b>Gutt, G.,</b> Sănduleac, E., Oroian, M.A., Amariei, S., Device for determining food viscosity, RO130082 (A2)/ 2015/02/27.	15/4 = 3.75*2 = 7.5
2.2.1.38 Amariei, S., <b>Gutt, G.,</b> Huțanu, F., Stroe, S.G., Spectromicroscopy device, RO130081 (A2)/ 2015/02/27.	15/4 = 3.75
2.2.1.39 <b>Gutt, G.,</b> Device for carrying out test samples meant for establishing the texture of food, RO129674 (A2)/ 2014/07/30.	15/1 = 15*2 = 30
2.2.1.40 <b>Gutt, G.,</b> Process and apparatus for determining raw food materials and food products behaviour upon cutting, RO129605 (A2)/ 2014/06/30.	15/1 = 15*2 = 30
2.2.1.41 Amariei, S., <b>Gutt, G.,</b> Gutt, A., Buculei, A., Process and equipment for manufacturing soil or ore tablets meant for X-ray spectrometry analysis and microscopy study, RO129604 (A2)/ 2014/06/30.	15/4 = 3.75
2.2.1.42 <b>Gutt, G.,</b> Particle and granule analyzer, RO129600 (A2)/ 2014/06/30.	15/1 = 15*2 = 30
2.2.1.43 Amariei, S., <b>Gutt, G.,</b> Todirica, F., S., Gutt, A., Buculei, A., Complex modular spectromicroscope, RO129593 (A2)/ 2014/06/30.	15/5 = 3
2.2.1.44 Amariei, S., <b>Gutt, G.,</b> Poroach-Serițan, M., Ciornei, S.L., Photometric biosensor for determining iron in wine, RO129487 (A2)/ 2014/05/30.	15/4 = 3.75
2.2.1.45 Amariei, S., <b>Gutt, G.,</b> Poroach-Serițan, M., Ciornei, S.L., Process for obtaining disposable chips meant for bio-sensors used for determining iron in wine, RO129486 (A2)/ 2014/05/30.	15/4 = 3.75
2.2.1.46 Amariei, S., <b>Gutt, G.,</b> Oroian, M.A., Prodan, R.C., Albu, E., Bandrabur, B., Method and apparatus for measuring and studying surface tension of liquids, RO129259 (A2)/ 2014/02/28.	15/6 = 2.5
2.2.1.47 Amariei, S., <b>Gutt, G.,</b> Oroian, M.A., Prodan, R.C., Albu, E., Bandrabur, B., Mobile equipment for advanced investigation of surface tension in liquids, RO129183 (A2)/ 2014/01/30.	15/6 = 2.5
2.2.1.48 Amariei, S., <b>Gutt, G.,</b> Apparatus and process for determining the texture and the ripening degree of hard cheese, RO129115 (A2)/ 2013/12/30.	15/2 = 7.5

2.2.1.49	Amariei, S., <b>Gutt, G.</b> , Hrețcanu, C.E., Oroian, M.A., Apparatus and devices for determination of food texture and advanced characterization of its behaviour upon mechanical strain, RO129025 (A2)/ 2013/11/29.	15/4 = 3.75
2.2.1.50	Amariei, S., <b>Gutt, G.</b> , Method for waning on meat spoilage, RO128660 (A2)/ 2013/07/30.	15/2 = 7.5
2.2.1.51	Amariei, S., <b>Gutt, G.</b> , Poroch-Serițan, M., Leahu, A., Hretcanu, C.E., Mihaila, D., Flowing cell and equipment for following the chemical kinetics and bio-films grow, RO128658 (A2)/ 2013/07/30.	15/6 = 2.5
2.2.1.52	Amariei, S., Poroch-Serițan, M., Vizitiu, A., <b>Gutt, G.</b> , Optical biochip for warning on pork and beef spoilage, RO128634 (A2)/ 2013/07/30.	15/4 = 3.75
2.2.1.53	<b>Gutt, G.</b> , Amariei, S., Sensor for determining the water concentration in a gas or gas mixture, RO128158 (A2)/ 2013/02/28.	15/2 = 7.5*2 = 15
2.2.1.54	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Combined process for plasmon resonance and photoacoustic spectrometry, RO128063 (A2)/ 2012/12/28.	15/3 = 5
2.2.1.55	Gutt, S., <b>Gutt, G.</b> , Portable apparatus for determining the chemical composition of biofilms and measuring the thickness thereof, RO128061 (A2)/ 2012/12/28.	15/2 = 7.5
2.2.1.56	Gutt, S., <b>Gutt, G.</b> , Photoacoustic process and device, RO128060 (A2)/ 2012/12/28.	15/2 = 7.5
2.2.1.57	<b>Gutt, G.</b> , Amariei, S., Oroian, M.A., Albu, E., Electronic rheometer, RO128058 (A2)/ 2012/12/28.	15/4 = 3.75*2 = 7.5
2.2.1.58	Amariei, S., Poroch-Serițan, M., Hrețcanu, C.E., Leahu, A., <b>Gutt, G.</b> , Laboratory apparatus for measuring the biofilm thickness and for determining the chemical composition thereof, RO128051 (A2)/ 2012/12/28.	15/5 = 3
2.2.1.59	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Eufrozina, N., Multipurpose fluorometer based on fluorescence quenching, RO127851 (A2)/ 2012/09/28.	15/4 = 3.75
2.2.1.60	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Sensory system for photoacoustic tomography, RO127802 (A2)/ 2012/09/28.	15/3 = 5

2.2.1.61 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Automatic photometer for concentration determination and for microscopic study using reduced-volume samples, RO127774 (A2)/ 2012/08/30.	15/3 = 5
2.2.1.62 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Psibilschi, A., Combined glucose and cholesterol biosensor, RO127773 (A2)/ 2012/08/30.	15/ 4 = 3.75
2.2.1.63 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Process and apparatus for determining the gelling degree, RO127688 (A2)/ 2012/07/30.	15/3 = 5
2.2.1.64 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Spectromicroscopic system for reduced volume samples, RO127683 (A2)/ 2012/07/30.	15/3 = 5
2.2.1.65 <b>Gutt, G.</b> , Gutt, S., Todirica, F.S., Fiber-optic monochromator, RO127560 (A2)/ 2012/06/29.	15/3 = 5*2 = 10
2.2.1.66 <b>Gutt, G.</b> , Gutt, S., Todorica, F.S., Portable emission spectrometer, RO127337 (A2)/ 2012/04/30.	15/3 = 5*2 = 10
2.2.1.67 <b>Gutt, G.</b> , Gutt, S., Todorica, F.S., Gutt, A., Video spectrometer, RO127336 (A2)/ 2012/04/30.	15/4 = 3.75*2 = 7.5
2.2.1.68 <b>Gutt, G.</b> , Gutt, S., Portable fluorophotometer, RO127234 (A2)/ 2012/03/30.	15/2 = 7.5*2 = 15
2.2.1.69 <b>Gutt, G.</b> , Gutt, S., Portable optoelectronic fluorophotometer, RO127233 (A2)/ 2012/03/30.	15/2 = 7.5*2 = 15
2.2.1.70 Gutt, S., <b>Gutt, G.</b> , Portable turbidimetric system, RO127232 (A2)/ 2012/03/30.	15/2 = 7.5
2.2.1.71 Gutt, S., <b>Gutt, G.</b> , Portable electrolytic conductometer, RO127138 (A2), 2012/2/28	15/2 = 7.5
2.2.1.72 <b>Gutt, G.</b> , Gutt, S., Portable combined photometer, RO127132 (A2), 2012/2/28	15/2 = 7.5*2 = 15
2.2.1.73 <b>Gutt, G.</b> , Gutt, S., Portable photometer, RO127131 (A2), 2012/2/28	15/2 = 7.5*2 = 15
2.2.1.74 Gutt, S., <b>Gutt, G.</b> , Multiple photometric detector, RO127130 (A2), 2012/2/28	15/2 = 7.5
2.2.1.75 Gutt, S., <b>Gutt, G.</b> , Multiple photometric system, RO127129 (A2), 2012/2/28	15/2 = 7.5
2.2.1.76 Gutt, S., <b>Gutt, G.</b> , Combined multiple photometric system, RO127128 (A2), 2012/2/28	15/2 = 7.5

2.2.1.77	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Portable unit for analyzing and monitoring water quality, RO127050 (A2), 2012/1/30	15/3 = 5
2.2.1.78	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Photometer for water analysis, RO127047 (A2), 2012/1/30	15/3 = 5
2.2.1.79	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Areo-viscometer, RO127045 (A2), 2012/1/30	15/3 = 5
2.2.1.80	Gutt, S., <b>Gutt, G.</b> , Durometer, RO127044 (A2), 2012/1/30.	15/2 = 7.5
2.2.1.81	Gutt, S., <b>Gutt, G.</b> , Universal durometer, RO127043 (A2), 2012/1/30.	15/2 = 7.5
2.2.1.82	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Process and apparatus for determining the concentration, RO125631 (B1), 2011/10/28.	15/3 = 5
2.2.1.83	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Laboratory biosensor for glucose and cholesterol, RO126709 (A2), 2011/9/30.	15/3 = 5
2.2.1.84	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Portable spectromicroscope, RO126706 (A2), 2011/9/30.	15/3 = 5
2.2.1.85	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Spectrophotometric vats, RO126705 (A2), 2011/9/30.	15/3 = 5
2.2.1.86	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Psibilschi, A.M., Portable biosensor for glucose and cholesterol, RO126672 (A2), 2011/9/30.	15/4 = 3.75
2.2.1.87	<b>Gutt, G.</b> , Gutt, S., Apparatus for determining the degree of dough fermentation, RO126501 (A2), 2011/7/29	15/2 = 7.5*2 = 15
2.2.1.88	Gutt, A., Gutt, S., <b>Gutt, G.</b> , Glucose biosensor, RO126499 (A2), 2011/7/29	15/3 = 5
2.2.1.89	<b>Gutt, G.</b> , Gutt, S., Modular analytical unit, RO126498 (A2), 2011/7/29.	15/2 = 7.5*2 = 15
2.2.1.90	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Biosensor for determining the mass variation and the layer thickness, RO126497 (A2), 2011/7/29.	15/3 = 5
2.2.1.91	Gutt, S., <b>Gutt, G.</b> , Gutt, A., Equipment for determining the mass variation and the layer thickness, RO126496 (A2), 2011/7/29.	15/3 = 5
2.2.1.92	<b>Gutt, G.</b> , Gutt, S., Oroian, M.A., Electronic viscosimeter, RO126494 (A2), 2011/7/29.	15/3 = 5*2 = 10
2.2.1.93	<b>Gutt, G.</b> , Gutt, S., Photometer for water, RO126238 (A2), 2011/4/29.	15/2 = 7.5*2 = 15
		<b>Total punctaj 2.2.1 = 727.75</b>

	2.2.2 Minim 10 pentru conferenți ar / CSII			
2.3 Proprietate intelectuala, brevete de inventie, tehnologii si produse omologate (soiuri, hibrizi, rase etc.)		2.3.1 internationale	40 / nr. de autori	
		2.3.2 nationale	30 / nr. de autori	
		2.3.2.1 <b>Gutt, G.,</b> Gutt, S., Gutt, A., Industrial viscometric system, RO125792 (B1), 2013/05/30.		30/3 = 10
		2.3.2.2 Gutt, S., <b>Gutt, G.,</b> Interferrometric system, RO128423 (B1), 2013/05/30.		30/2 = 15
		2.3.2.3 Gutt, S., <b>Gutt, G.,</b> Gutt, A., Biosensor, RO125798 (B1), 2013/04/30.		30/3 = 10
		2.3.2.4 Gutt, S., <b>Gutt, G.,</b> Gutt, A., Electronic areometer, RO125791 (B1), 2012/11/29.		30/3 = 10
		2.3.2.5 Gutt, S., <b>Gutt, G.,</b> Gutt, A., Fluorimetric probe, RO125797 (B1), 2012/04/30.		30/3 = 10
		2.3.2.6 <b>Gutt, G.,</b> Gutt, S., Poroch-Serișan, M., Gutt, A., Spectrometric device, RO127335 (B1), 2012/04/30.		30/4 = 7.5
		2.3.2.7 Gutt, S., <b>Gutt, G.,</b> Spectrometric analysis system, RO127046 (B1), 2014/9/30.		30/2 = 15
		2.3.2.8 Gutt, S., <b>Gutt, G.,</b> Ultrasonic turbidity meter, RO126710 (B1), 2012/4/30.		30/2 = 15
		2.3.2.9 Gutt, S., <b>Gutt, G.,</b> Complex turbidity meter for water, RO126707 (B1), 2013/2/28.		30/2 = 15
		2.3.2.10 <b>Gutt, G.,</b> Gutt, S., Monochromator, RO126702 (B1), 2013/4/30.		30/2 = 15
		2.3.2.11 <b>Gutt, G.,</b> Gutt, S., Apparatus for determining yeast activity, RO126502 (B1), 2012/3/30.		30/2 = 15
		2.3.2.12 <b>Gutt, G.,</b> Gutt, S., Portable chromatograph, RO126500 (B1), 2012/4/30.		30/2 = 15
		2.3.2.13 <b>Gutt, G.,</b> Gutt, S., Oroian, M.A., Rheoviscosimeter, RO126493 (B1), 2012/3/30.		30/3 = 10
	2.3.2.14 Gutt, A., Gutt, S., <b>Gutt, G.,</b> Enzyme biosensor, RO126240 (B1), 2014/9/30.		30/3 = 10	
	2.3.2.15 Gutt, S., <b>Gutt, G.,</b> Gutt, A., Miniature biosensor, RO126239 (B1), 2014/9/30.		30/3 = 10	

2.3.2.16 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Dosing system, RO126233 (B1), 2014/4/30.	30/3 = 10
2.3.2.17 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Measuring cell, RO125051 (B1), 2011/2/28.	30/3 = 10
2.3.2.18 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Probe for determining the concentration of a component in a solution, RO125046 (B1), 2010/12/30.	30/3 = 10
2.3.2.19 Gutt, S., <b>Gutt, G.</b> , Gutt, A., System for determining composition, concentration and dosage of a solution, RO125045 (B1), 2010/12/30.	30/3 = 10
2.3.2.20 Gutt, S., <b>Gutt, G.</b> , Spectrophotometric cell, RO122694 (B1), 2009/11/30.	30/2 = 15
2.3.2.21 Gutt, S., <b>Gutt, G.</b> , System for spectroscopic, microscopic and thermographic analysis, RO122614 (B1), 2009/9/30.	30/2 = 15
2.3.2.22 Gutt, S., <b>Gutt, G.</b> , System for analyzing a gas mixture by gas chromatography and spectrometry, RO122613 (B1), 2009/9/30.	30/2 = 15
2.3.2.23 Gutt, S., <b>Gutt, G.</b> , Electrochemical optical analyser, RO122611 (B1), 2009/9/30.	30/2 = 15
2.3.2.24 <b>Gutt, G.</b> , Gutt, S., Apparatus for determining density, concentration and viscosity of solutions under industrial conditions, RO122609 (B1), 2009/9/30.	30/2 = 15
2.3.2.25 Gutt, S., <b>Gutt, G.</b> , Process and apparatus for determining the density, concentration and viscosity of solutions, RO122608 (B1), 2009/9/30.	30/2 = 15
2.3.2.26 <b>Gutt, G.</b> , Apparatus for measuring gloss and colour, RO99212 (B1), 1990/7/30.	30/1 = 30
	<b>Total punctaj 2.3.2 = 342.5</b>

2.4 Granturi/proiecte castigate prin competitie inclusiv proiecte de cercetare/consultanta (valoare de minim 10000 Euro echivalent)	2.4.1 Director/responsabil - Minim 2 pentru Profesor / CS I; Minim 1 pentru Conferentiar / CS II	2.4.1.1 internationale	20 x ani de desfasurare	
		2.4.1.2 nationale	10 x ani de desfasurare	
		2.4.1.2.1. Platforma pentru formare postuniversitara, cercetare avansata si inventica in inginerie, proiect CNCISIS, autoritate contractanta Universitatea "Ștefan cel Mare", Suceava, valoare 3.500.000 RON (1.000.000 EURO), implementare 2005-2007, 2 ani	e	10*2=20
		2.4.1.2.2. Rețea formativ-colaborativă pentru concepția asistată bazată pe managementul duratei de viata a produselor, partener 3 in contractul PN2 – Parteneriate a Contractului de finantare nr.71-123/2007 a Universitatății Tehnice Gh. Asachi, Iași, 2007-2010, valoare 300.000 RON, 2008-2010, 3 ani.		10*3=30
		2.4.1.2.3. <b>TITLU</b> , UEFISCDI CEC INOVATIV, autoritate contractanta Universitatea "Ștefan cel Mare", Suceava, valoare 11000 EURO, 1 an.		10*1=10
		2.4.1.2.4. Centru de producție pentru mașini, utilaje, dispozitive și scule destinate meseriașilor din domeniul prelucrării lemnului, Proiectul PHARE, autoritate contractanta Universitatea "Ștefan cel Mare", Suceava, valoare 42.000 EURO, implementare 1999-2000, RO 9807.01.01.02.0238, 1 an.		10*1=10
			<b>Total 2.4.1.2 = 70</b>	



		2.4.2.1 internationale	4 x ani de desfasurare	
		2.4.2.2 nationale	2 x ani de desfasurare	
	2.4.2 Membru in echipa	2.4.2.2.1. Sistem complex de monitorizare a calității apei bazinului hidrografic transfrontalier al râului Siret, PHARE/RO 2006/018-449.01.01.19, autoritate contractantă Universitatea “Ștefan cel Mare”, Suceava, valoare 654.000 EUR, 2 ani		2*2=4
		2.4.2.2.2. Dotarea și modernizarea unui laborator de chimie fizică și analiză instrumentală, Grant CNFIS finantat in cadrul programului cu banca Mondiala 87/1998-2000, autoritate contractantă Universitatea “Ștefan cel Mare”, Suceava, valoare 25.000\$, 1 an.		2*1=2
		2.4.2.2.3. Program pentru calificarea, recalificarea și consilierea forței de muncă din intreprinderile cu profil producție de alimente, Proiect PHARE, autoritate contractantă Universitatea “Ștefan cel Mare”, Suceava, valoare 86.510 EURO, RO 002/000-586.05.02.02.048, 2 ani.		2*2=4
		2.4.2.2.4. Cercetari avansate privind folosirea cerealelor si deseurilor cerealiere pentru obtinerea Bio-etanolului si al Bio-metanolului folosirii ca resurse energetice alternative in cadrul Bio-economiei, Grant Major CEEX 2006, autoritate contractantă Universitatea “Ștefan cel Mare”, Suceava, valoare 1.450.000 RON, nr. Contract 119/2006, <i>Responsabil cercetari privind folosirea Bio-metanolului la celule de combustie electrochimice, 2 ani.</i>		2*2=4

2.5 Participare cu lucrări la congrese/si mpozioane/ conferințe	2.5.1 Internaționale (Cerințe: minim 10)	2		
	2.5.1.1. <i>Simpozion NATO, Advanced Reserch Workshop</i> , Lviv, 19-22.05.2010, Gutt S., <b>Gutt G.</b> , Winkler I., Contributions to the development of photometric and spectrophotometric portable kits for water analysis,	puncte/parti cipare	2	
	2.5.1.2. <i>Simpozion NATO, Advanced Reserch Workshop</i> , Lviv 19-22.05.2010, <b>Gutt G.</b> , Gutt S., Winkler I., A new generation of instrumental analytical devices for controlling and monitoring of water quality,		2	
	2.5.1.3. <i>PROCEEDINGS, Biotechnologies and food tehnologies</i> , 2011, volume 50, p.7-16, book 9.2, ISSN 1311-3321, RUSE, Barca A., Gutt S, <b>Gutt G.</b> , Stefanov S., Ctefanova I., <i>Novii perspectibii, evropeickih, sistem controlia bezopastnosti productov pitania</i> ,		2	
	2.5.1.4. Fochuk, P.M., Kopach, O.V., Panchuk, O.E., Chernivtsi, Y.F., <b>Gutt, G.</b> , Severin, T., Bolotnikov, A.E., James, R.B., High-temperature investigations of Cd 1-xZn xTe crystals, <i>SPIE Optics+Photonics International Conference, Connecting minds for global solution, The premier optical sciences and technology meeting</i> , San Diego Convention Center, San Diego, California, USA.		2	
	2.5.1.5. <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22nd International DAAAM Symposium</i> , pp.107-108, ISBN 978-3-901509-73-5, ISSN 1726-9679, Mironeasa S.; Gutt S.; <b>Gutt G.</b> , Codină, G.G., Rheological behaviour of wheat flour dough during mixing and heating		2	
	2.5.1.6. <i>Lucrarile Simpozionului international Metall, 2010</i> , 18-20.05.2010, Roznov pod Radhostem, Czech Republic, p. 634-640, Poročh- Seritan M., Gutt S., <b>Gutt G.</b> , s.a. Synthesis and characterization of nickel iron alloys by electrodeposition,		2	
	2.5.1.7. <i>Simpozion international DAAAM, 2010</i> , p. 1003-1004, vol. 2, ISSN 1726-9679, ISBN 978-3-901509, Gutt S., <b>Gutt G.</b> , Poročh M., Continuous and in-situ control of the galvanic process by spectrometers flow-cells,		2	
	2.5.1.8. <i>Sectiunea Chemistry and Microbiology of Food, Modern Technologies in Food Industry Chisinau</i> , 2012, Amariei S., <b>Gutt G.</b> , Increasing oxidative stability of edible oils by adding essentials oils,		2	
	2.5.1.9. <i>Chemistry and microbiology of wine, Conferinta Modern Technologies in Food Industry Chisinau</i> , 2012, <b>Gutt G.</b> , Amariei S., Contribution to the achievement a biosensor for determination of iron in wine,		2	
	2.5.1.10. <i>COFrRoCA, Clermont Ferrand, Franta</i> , p.71-74, 2006, Gutt S., <b>Gutt G.</b> , L'etude des facteurs influencant la clarification enzymatique du jus de pommes,		2	
		<b>Total 2.5.1 = 20</b>		

2.5.2 Naționale (Cerințe: minim 15)	1	
2.5.2.1. <i>Simpozion international DAAAM 2010, Zadar – Croatia, p.137-138, vol.2, ISSN 1726-9679, ISBN 978-3-901509, Mironeasa S., Gutt S., Gutt G. s.a, Effect of chemical composition on the elongation proprieties,</i>	punct/partic ipare	1
2.5.2.2. <i>Chemical Engineering Research and Design, nr.5, 2010, 32 p., Poroeh S.M., Gutt S., Gutt G. s.a., Design of Experiment for Statistical Modelling and Multi-Response Optimization of Nickel Electroplating Process,</i>		1
2.5.2.3. <i>The 14 th International conference INVENTICA, Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt S., Gutt G., Sistem pentru determinarea compoziției concentrației și dozarea unei soluții,</i>		1
2.5.2.4. <i>The 14 th International conference INVENTICA, Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt S., Gutt G., Aparat complex pentru analiza apei,</i>		1
2.5.2.5. <i>The 14 th International conference INVENTICA, Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt S., Durimetru universal,</i>		1
2.5.2.6. <i>The 14 th International conference INVENTICA, Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt S., Gutt G., Spectromicroscop portabil,</i>		1
2.5.2.7. <i>Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference, vol. 8., nr.1, p. 172-176, Buculei A., Amariei S., Stefanov S., Gutt G, Oroian M., Ionescu M., Study regarding the evolution of heavy metals in carbonated drinks at storage,</i>		1
2.5.2.8. <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22nd International DAAAM Symposium, ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 1027-1028, Codina G.G., Gutt S., Gutt G., Mironeasa S., Alveograph as a rheological tool to predict the quality characteristics of wheat flour,</i>		1
2.5.2.9. <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22nd International DAAAM Symposium, ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 1031-1032, Oroian M.A., Gutt S., Gutt G., Influence of hydrocolloids on the Rheological Behavior of Blueberries Yogurt,</i>		1
2.5.2.10. <i>BIOATLAS 2012 Conference, Brașov, 24-26 mai 2012, Buculei A., Amariei, S., Stefanov S., Gutt G., Oroian M., Ionescu M., Study regarding the evolution of heavy metals in carbonated drinks at storage</i>		1
2.5.2.11. <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22nd International DAAAM Symposium, ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 689-670, Stroe S.G., Gutt G., Gutt S., Poroeh-Seritan M., Severin T.L., Maiorescu M., Research on iron and nickel migration from austenitic stainless steels into acid food products,</i>		1

	2.5.2.12. <i>Annals of DAAAM for 2011 &amp; Proceedings of the 22nd International DAAAM Symposium</i> , ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 697-698, Gutt S., <b>Gutt G.</b> , Severin T.L., Mironcusa S., Poroch-Seritan M., Alexuc F.C., Equipment for material testing and advanced characterization,		<b>1</b>
	2.5.2.13. <i>Actes du septième Colloque Franco-Roumain de Chimie Appliquée COFrRoCA</i> , 2012, p. 238-239, Alma Mater Bacău, Bandrabur, B., Tataru-Fărnuș, R. E., Lazăr, L., Bulgariu, L., <b>Gutt, G.</b> , Recherchés sur les processus d'adoucissement de l'eau à l'aide de l'échangeur d'ions PUROLITE C100E.		<b>1</b>
	2.5.2.14. <i>Analele Universității "Ovidius", Constanța - Seria Chimie</i> , 2014, ISSN (online) 1223-7221, volumul 25, nr. 2, p. 59-64, Amariei S., <b>Gutt G.</b> , Oroian M., Bodnar A., Study on toxic metal levels in commercial marine organisms from Romanian market,		<b>1</b>
	2.5.2.15. <i>Bioatlas, International conference of new research in food and tourism</i> , Brasov, Romania, 24-26 mai 2012, <a href="http://www.rosita.ro/bioatlas/">http://www.rosita.ro/bioatlas/</a> , <b>Gutt G.</b> , Gutt (Amariei) S., Hreanu C., Leahu A., Buculei A., Contributions to the development of new methods for determining food gumminess,		<b>1</b>
		<b>Total 2.5.2 = 15</b>	
2.6. Asociații profesionale (Cerințe: minim 3)	2.6.1. Internaționale	Nr. de puncte	
	2.6.1.1. IFIA (International Federation of Inventors' Associations)	atribuite/m embru = 5	<b>5</b>
	2.6.1.2. BIOCARO (Platforma pentru Biocarburanți din Romania)		<b>5</b>
		<b>Total 2.6.1 = 10</b>	
	2.6.2. Naționale	Nr. de puncte	
	2.6.2.1. Societatea Română de Chimie	atribuite/m embru = 2	<b>2</b>
	2.6.2.2. ASIAR (Asociația Specialiștilor de Industrie Alimentară din România)		<b>2</b>
	2.6.2.3. ASMP (Asociația Specialiștilor din Morărit și Panificație)		<b>2</b>
	2.6.2.4. SRTN (Societatea Română de Tehnologii Neconvenționale)		<b>2</b>
		<b>Total 2.6.2 = 8</b>	

3	Recunoaștere și impactul activității (A3)	3.1 Citări în reviste ISI și BDI	3.1.1 ISI	10/nr. aut.	
			3.1.1.1 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>citat de</b> Granato, D., de Araújo Calado, V. M., Jarvis, B., Observations on the use of statistical methods in food science and technology, <i>Food Research International</i> , 55, 2014, p. 137-149, <b>FI 3.05.</b>	art. citat	10/4 = 2.5
			3.1.1.2 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>citat de</b> Oroian, M., Physicochemical and rheological properties of Romanian honeys, <i>Food Biophysics</i> , 7(4), 2012, p. 296-307, <b>FI 1.642.</b>		10/4 = 2.5
			3.1.1.3 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>citat de</b> Dobre, I., Georgescu, L. A., Alexe, P., Escuredo, O., Seijo, M. C., Rheological behavior of different honey types from Romania, <i>Food Research International</i> , 49(1), 2012, p. 126-132, <b>FI 3.005.</b>		10/4 = 2.5
			3.1.1.4 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>citat de</b> Al-Mahasneh, M. A., Rababah, T. M., Ma'Abreh, A. S., Evaluating the Combined Effect of Temperature, Shear Rate and Water Content on Wild-Flower Honey Viscosity Using Adaptive Neural Fuzzy Inference System and Artificial Neural Networks, <i>Journal of Food Process Engineering</i> , 36(4), 2013, p. 510-520, <b>FI 0.626.</b>		10/4 = 2.5
			3.1.1.5 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>citat de</b> Oroian, M., Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures, <i>Journal of Food Engineering</i> , 119(1), 2013, p. 167-172, <b>FI 2.576.</b>		10/4 = 2.5
			3.1.1.6 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>citat de</b> Visquert, M., Vargas, M., Escriche, I., Effect of postharvest storage conditions on the colour and freshness parameters of raw honey, <i>International Journal of Food Science &amp; Technology</i> , 49(1), 2014, p. 181-187, <b>FI 1.35.</b>		10/4 = 2.5

		<p>3.1.1.7 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i>, 6(1), 2013, p. 228-241, <b>citat de</b> Oroian, M., Influence of temperature, frequency and moisture content on honey viscoelastic parameters–Neural networks and adaptive neuro-fuzzy inference system prediction, <i>LWT-Food Science and Technology</i>, 63(2), 2015, p. 1309-1316, <b>FI 2.47.</b></p>	10/4 = 2.5
		<p>3.1.1.8 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i>, 6(1), 2013, p. 228-241, <b>citat de</b> Rababah, T. M., Al-Omoush, M., Brewer, S., Alhamad, M., Yang, W., Alrababah, M., Almajwal, A., Total Phenol, Antioxidant Activity, Flavonoids, Anthocyanins and Color of Honey as Affected by Floral Origin Found in the Arid and Semiarid Mediterranean Areas, <i>Journal of Food Processing and Preservation</i>, 38(3), 2014, p. 1119-1128, <b>FI 0.938.</b></p>	10/4 = 2.5
		<p>3.1.1.9 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i>, 6(1), 2013, p. 228-241, <b>citat de</b> Leite, T. S., Augusto, P. E., Cristianini, M., Processing Frozen Concentrated Orange Juice (FCOJ) by High Pressure Homogenization (HPH) Technology: Changes in the Viscoelastic Properties, <i>Food Engineering Reviews</i>, 2014, p. 1-10, <b>FI 3.036.</b></p>	10/4 = 2.5
		<p>3.1.1.10 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i>, 6(1), 2013, p. 228-241, <b>citat de</b> Santos, F. K., Dantas Filho, A. N., Leite, R. H., Aroucha, E. M., Santos, A. G., Oliveira, T. A., Rheological and some physicochemical characteristics of selected floral honeys from plants of caatinga, <i>Anais da Academia Brasileira de Ciências</i>, 86(2), 2014, p. 981-994, <b>FI 0.875.</b></p>	10/4 = 2.5
		<p>3.1.1.11 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i>, 6(1), 2013, p. 228-241, <b>citat de</b> Bozdogan, A., Viscosity behavior of bitter orange (<i>Citrus aurantium</i>) juice as affected by temperature and concentration, <i>CyTA-Journal of Food</i>, 2015, (ahead-of-print), 1-6, <b>FI 0.5.</b></p>	10/4 = 2.5
		<p>3.1.1.12 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i>, 6(1), 2013, p. 228-241, <b>citat de</b> Juan-Borrás, M., Domenech, E., Hellebrandova, M., Escriche, I., Effect of country origin on physicochemical, sugar and volatile composition of acacia, sunflower and tilia honeys, <i>Food Research International</i>, 60, 2014, p. 86-94, <b>FI 3.05.</b></p>	10/4 = 2.5

		<p>3.1.1.13 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), <i>Food and Bioprocess Technology</i>, 6(9), 2013, p. 2251-2260, <b>citat de</b> Dobre, I., Georgescu, L. A., Alexe, P., Escuredo, O., Seijo, M. C., Rheological behavior of different honey types from Romania, <i>Food Research International</i>, 49(1), 2012, p. 126-132, <b>FI 3.005.</b></p>	10/4 = 2.5
		<p>3.1.1.14 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), <i>Food and Bioprocess Technology</i>, 6(9), 2013, p. 2251-2260, <b>citat de</b> Alvarez, M. D., Canet, W., Dynamic Viscoelastic Behavior of Vegetable-Based Infant Purees, <i>Journal of Texture Studies</i>, 44(3), 2013, p. 205-224, <b>FI 1.677.</b></p>	10/4 = 2.5
		<p>3.1.1.15 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), <i>Food and Bioprocess Technology</i>, 6(9), 2013, p. 2251-2260, <b>citat de</b> Oroian, M., Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures, <i>Journal of Food Engineering</i>, 119(1), 2013, p. 167-172, <b>FI 2.576.</b></p>	10/4 = 2.5
		<p>3.1.1.16 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), <i>Food and Bioprocess Technology</i>, 6(9), 2013, p. 2251-2260, <b>citat de</b> Oroian, M., Influence of temperature, frequency and moisture content on honey viscoelastic parameters–Neural networks and adaptive neuro-fuzzy inference system prediction, <i>LWT-Food Science and Technology</i>, 63(2), 2015, p.1309–1316, <b>FI 2.47.</b></p>	10/4 = 2.5
		<p>3.1.1.17 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b>, A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), <i>Food and Bioprocess Technology</i>, 6(9), 2013, p. 2251-2260, <b>citat de</b> Boussaid, A., Chouaibi, M., Rezig, L., Missaoui, R., Donsí, F., Ferrari, G., Hamdi, S., Physicochemical, Rheological and Thermal Properties of Six Types of Honey from Various Floral Origins in Tunisia, <i>International Journal of Food Properties</i>, 2015, <b>FI 0.910.</b></p>	10/4 = 2.5

		<p>3.1.1.18 Buculei, A., <b>Gutt, G.</b>, Sonia, A., Adriana, D., Constantinescu, G., Study regarding the tin and iron migration from metallic cans into foodstuff during storage, <i>Journal of Agroalimentary Processes and Technologies</i>, 18(4), 2012, p. 299-303, <b>citat de</b> Raptopoulou, K. G., Pasias, I. N., Thomaidis, N. S., Proestos, C., Study of the migration phenomena of specific metals in canned tomato paste before and after opening. Validation of a new quality indicator for opened cans, <i>Food and Chemical Toxicology</i>, 69, 2014, p. 25-31, <b>FI 2.61.</b></p>	10/5 = 2
		<p>3.1.1.19 Oroian, M., Amariei, S., Escriche, I., Leahu, A., Damian, C., <b>Gutt, G.</b>, Chemical composition and temperature influence on the rheological behaviour of honeys, <i>International Journal of Food Properties</i>, 17(10), 2014, p. 2228-2240, <b>citat de</b> Oroian, M., Influence of temperature, frequency and moisture content on honey viscoelastic parameters–Neural networks and adaptive neuro-fuzzy inference system prediction, <i>LWT-Food Science and Technology</i>, 63(2), 2015, p.1309–1316, <b>FI 2.47.</b></p>	10/6 = 1.66
		<p>3.1.1.20 Oroian, M., Amariei, S., Escriche, I., Leahu, A., Damian, C., <b>Gutt, G.</b>, Chemical composition and temperature influence on the rheological behaviour of honeys, <i>International Journal of Food Properties</i>, 17(10), 2014, p. 2228-2240, <b>citat de</b> Bozdogan, A., Viscosity behavior of bitter orange (<i>Citrus aurantium</i>) juice as affected by temperature and concentration, <i>CyTA-Journal of Food</i>, (ahead-of-print), 2015, p. 1-6, <b>FI 0.50.</b></p>	10/6 = 1.66
		<p>3.1.1.21 Oroian, M., Amariei, S., Escriche, I., Leahu, A., Damian, C., <b>Gutt, G.</b>, Chemical composition and temperature influence on the rheological behaviour of honeys, <i>International Journal of Food Properties</i>, 17(10), 2014, p. 2228-2240, <b>citat de</b> Kamboj, U., Mishra, S., Prediction of adulteration in honey using Rheological parameters, <i>International Journal of Food Properties</i>, 18(9), 2015, p. 2056-2063, <b>FI 0.910.</b></p>	10/6 = 1.66
		<p>3.1.1.22 Oroian, M., Amariei, S., <b>Gutt, G.</b>, Patulin in apple juices from the Romanian market, <i>Food Additives &amp; Contaminants: Part B</i>, 7(2), 2014, p. 147-150, <b>citat de</b> Rahimi, E., Rezapoor Jeiran, M., Patulin and its dietary intake by fruit juice consumption in Iran, <i>Food Additives &amp; Contaminants: Part B</i>, 8(1), 2014, p. 40-43, <b>FI 0.914.</b></p>	10/3 = 3.33



		3.1.1.23 Buculei, A., Amariei, S., Oroian, M., <b>Gutt, G.</b> , Gaceu, L., Birca, A., Metals migration between product and metallic package in canned meat, <i>LWT-Food Science and Technology</i> , 58(2), 2014, p. 364-374, <b>citat de</b> Kim, S. U., Kim, T. R., Lee, E. S., Kim, M. S., Kim, C. K., Kim, L. R., Shin, G. Y., Formaldehyde and heavy metal migration from rubber and metallic packaging/utensils in Korea, <i>Food Additives &amp; Contaminants: Part B</i> ,8(1), 2014, p. 7-11, <b>FI 0.914.</b>	10/6 = 1.66
		3.1.1.24 Gutt, S., <b>Gutt, G.</b> , Factors influencing the fermentation process and ethanol yield, <i>Romanian Biotechnological Letters</i> , 14(5), 2009, p. 4648-4657, <b>citat de</b> 刘光鹏, 伍时华, &赵东玲,响应面法优化高浓度木薯粉浆液化工工艺提高滤液总糖收率. <i>食品科技</i> , (4), 2013, p. 70-75, <b>FI 0.289.</b>	10/2 = 5
		3.1.1.25 Leahu, A., Gutt, S., <b>Gutt, G.</b> , Hretcanu, C., The impact of fertiliser types on soil's macronutrients and microlements content, <i>Environmental Engineering, 8th International Conference Environmental Engineering, Vilnius, Lithuania</i> , 1-3, 2011, p. 182-187, <b>citat de</b> Vašák, F., Černý, J., Buráňová, Š., Kulhanek, M., Balík, J., Soil pH Changes in Long-Term Field Experiments with Different Fertilizing Systems, <i>Soil and Water Research</i> , 10(1), 2015, p. 19-23, <b>FI 0.620.</b>	10/4 = 2.5
			<b>Total 3.1.1 = 61.97</b>
		3.1.2 BDI	5/nr. aut. art. citat
		3.1.2.1 Oroian, M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, <b>citat de</b> Ramzi, M., Kashaninejad, M., Salehi, F., Mahoonak, A. R. S., Razavi, S. M. A., Modeling of rheological behavior of honey using genetic algorithm–artificial neural network and adaptive neuro-fuzzy inference system, <i>Food Bioscience</i> , 9, 2015, p. 60-67.	5/4 = 1.25
		3.1.2.2 Oroian, M. A., Escriche, I., <b>Gutt, G.</b> , Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Stefan cel Mare Univerity, Suceava</i> , 10(2), 2011, p. 24-29, <b>citat de</b> Damian, C., Oroian, M.A., Şmadici, A., Effect of addition of corn flakes on rheological behavior of some yogurt, <i>Food and Environment Safety–Journal of Faculty of Food Engineering, Stefan cel Mare University–Suceava</i> , 10(4), 2011, p. 84-89.	5/3 = 1.66

		<p>3.1.2.3 Oroian, M. A., Escriche, I., <b>Gutt, G.</b>, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Stefan cel Mare Univerity, Suceava, 10(2)</i>, 2011, p. 24-29, <b>citat de</b> Najgebauer-Lejko, D., Tabaszewska, M., Grega, T., The effect of addition of selected vegetables on the microbiological, textural and flavour profile properties of yoghurts, <i>Acta Sci. Pol. Technol. Aliment, 14(1)</i>, 2015, p. 45-53.</p>	5/3 = 1.66
		<p>3.1.2.4 Oroian, M. A., Escriche, I., <b>Gutt, G.</b>, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Stefan cel Mare Univerity, Suceava, 10(2)</i>, 2011, p. 24-29, <b>citat de</b> Guimarães, F. I. T., Farinha pré-gelatinizada de arroz na formulação de sobremesa instantânea, <i>Doctoral Thesis</i>, 2012.</p>	5/3 = 1.66
		<p>3.1.2.5 Oroian, M. A., Escriche, I., <b>Gutt, G.</b>, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Stefan cel Mare Univerity, Suceava, 10(2)</i>, 2011, p. 24-29, <b>citat de</b> Damian, C., Oroian, M. A., Leahu, A., Cioarbă, I., Effect of addition of starch and agar-agar on rheological behaviour of yogurt, <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Stefan cel Mare Univerity, Suceava, 11(1)</i>, 2012, p. 97-103.</p>	5/3 = 1.66
		<p>3.1.2.6 Oroian, M. A., Escriche, I., <b>Gutt, G.</b>, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Stefan cel Mare Univerity, Suceava, 10(2)</i>, 2011, p. 24-29, <b>citat de</b> Damian, C., Olteanu, A., Influence of dietary fiber from pea on some quality characteristics of yoghurts, <i>Journal of Agroalimentary Processes and Technologies, 20(2)</i>, 2014, p. 156-160</p>	5/3 = 1.66
		<p>3.1.2.7 Oroian, M. A., Escriche, I., <b>Gutt, G.</b>, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Stefan cel Mare Univerity, Suceava, 10(2)</i>, 2011, p. 24-29, <b>citat de</b> Benítez Santillán, L., Formulación de un yogur funcional de zanahoria, <i>Ciencia e Ingeniería de los Alimentos, Universidad Politécnica de Valencia, España, Master Thesis</i>, 2011, 21 p.</p>	5/3 = 1.66

		<p>3.1.2.8 Oroian, M. A., Escriche, I., <b>Gutt, G.</b>, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, <i>Food and Environment Safety- Journal of Faculty of Food Engineering, Ștefan cel Mare University, Suceava, 10(2)</i>, 2011, p. 24-29, <b>citat de</b> Benitez Santillán, L., Formulación de un yogur funcional de zanahoria, <i>Universitat Politècnica de València, Escuela Técnica Sup. de Ingeniería Agronómica y del Medio Rural - Escola Tècnica Sup. d'Enginyeria Agronòmica i del Medi Rural, Doctoral dissertation</i>, 2013.</p>	5/3 = 1.66
		<p>3.1.2.9 Buculei, A., <b>Gutt, G.</b>, Sonia, A., Adriana, D., Constantinescu, G., Study regarding the tin and iron migration from metallic cans into foodstuff during storage, <i>Journal of Agroalimentary Processes and Technologies, 18(4)</i>, 2012, p. 299-303, <b>citat de</b> Makki, F. M., Ziarati, P., Determination of Histamine and Heavy Metal Concentrations in Tomato Pastes and Fresh Tomato in Iran, <i>Biosciences Biotechnology Research Asia, 11(2)</i>, 2014, p. 537-544.</p>	5/5 = 1
		<p>3.1.2.10 Stroe, S. G., <b>Gutt, G.</b>, Statistical study of the dependence between concentration of metallic elements migrated from stainless steel grade AISI321 and working parameters, <i>Food &amp; Environment Safety, Journal of Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania, 12(2)</i>, 2013, p. 169 – 175, <b>citat de</b> Stroe, S. G., Evaluation of the relationships between metallic ions migrated from AISI304 and AISI321 stainless steel samples into food simulant solutions at various stirring degrees, <i>Food &amp; Environment Safety, Journal of Faculty of Food Engineering, Ștefan cel Mare University of Suceava, Romania, 13(2)</i>, 2014, p. 147–153.</p>	5/2 = 2.5
		<p>3.1.2.11 Gutt, S., <b>Gutt, G.</b>, Factors influencing the fermentation process and ethanol yield, <i>Romanian Biotechnological Letters, 14(5)</i>, 2009, p. 4648-4657, <b>citat de</b> Castro, A. M., Castilho, L. R., Freire, D. M., An overview on advances of amylases production and their use in the production of bioethanol by conventional and non-conventional processes, <i>Biomass Conversion and Biorefinery, 1(4)</i>, 2011, p.245-255.</p>	5/2 = 2.5
		<p>3.1.2.12 Gutt, S., <b>Gutt, G.</b>, Factors influencing the fermentation process and ethanol yield, <i>Romanian Biotechnological Letters, 14(5)</i>, 2009, p. 4648-4657, <b>citat de</b> Deenanath, E. D., Rumbold, K., Iyuke, S., The production of bioethanol from cashew apple juice by batch fermentation using <i>Saccharomyces cerevisiae</i> Y2084 and Vin13, <i>ISRN Renewable Energy, vol. 2013</i>, 2013, p. 1-11.</p>	5/2 = 2.5

			3.1.2.13 Gutt, S., <b>Gutt, G.</b> , Factors influencing the fermentation process and ethanol yield, <i>Romanian Biotechnological Letters</i> , 14(5), 2009, p. 4648-4657, <b>citat de</b> Albu, E., Psibilschi, A. M., Influence of liquefaction temperature upon rheological properties of corn starchy mashes, <i>Food &amp; Environment Safety, Journal of Faculty of Food Engineering, Stefan cel Mare University of Suceava, Romania</i> ,10(1), 2011, p. 53-57.		5/2 = 2.5
				<b>Total 3.1.2 = 23.87</b>	
	3.2 Prezentari invitate in plenul unor manifestari stiintifice nationale si internationale și Profesor invitat (exclusiv ERASMUS)	Punctaj unic pentru fiecare activitate	3.2.1 internationale	10	
			3.2.2 nationale	5	
			3.2.3 profesor invitat	15	
			3.2.3.1 <b>Gutt, G.</b> – Universitatea Tehnica Allen, Germania, 18 ani		15
				<b>Total 3.2.3 = 15</b>	
	3.3 Membru in colectivele de redactie sau comitete stiintifice al revistelor si manifestarilor stiintifice, organizator de manifestari stiintifice, recenzor pentru	Punctaj unic pentru fiecare activitate	3.3.1 ISI	15	
			3.3.2 BDI	10	
			3.3.2.1 <b>Gutt, G.</b> – membru colectiv de redactie <i>FOOD AND ENVIRONMENT SAFETY</i> (ISSN 2068 - 6609), Editura Universității Ștefan cel Mare, Suceava, Romania, <a href="http://www.fia.usv.ro/fiajournal/index.html">http://www.fia.usv.ro/fiajournal/index.html</a> .		10
			3.3.2.2 <b>Gutt, G.</b> - membru colectiv de redactie <i>ANALELE INVENTICA</i> , Editura Universității Ștefan cel Mare, Suceava, Romania, <a href="http://www.fia.usv.ro/avizier/analeleinventica/index.php">http://www.fia.usv.ro/avizier/analeleinventica/index.php</a>		10
				<b>Total 3.3.2 = 20</b>	

		reviste si manifestari stiintifice nationale si internationale	3.3.3 Nationale si internationale neindexate	5	
			3.3.3.1 <b>Gutt, G.</b> – recenzor <i>EXPERT VERLAG</i> , <a href="http://www.expertverlag.de/index.php">http://www.expertverlag.de/index.php</a> .		5
			<b>Total 3.3.3 = 5</b>		
		3.4 Experienta de management	3.4.1 Conducere	5 x nr. ani	
			3.4.1.1 <b>Gutt, G.</b> – Sef filiala IAUC, Suceava		5*3=15
			<b>Total 3.4.1 = 15</b>		
			3.4.2 Membru organisme conducere	2 x nr. ani	
			3.4.2.1 <b>Gutt, G.</b> – Secretar stiintific Universitatea Stefan cel Mare, Suceava		2*9 =18
			<b>Total 3.4.2 = 18</b>		
Criterii optionale					
		3.5 Premii	3.5.1 Academia Romana	30	
			3.5.2 ASAS, AOSR, academii de ramura și CNCSIS	15	
			3.5.2.1 Premiarea rezultatelor cercetării – Gutt, S., <b>Gutt, G.</b> , Factors influencing the fermentation process and ethanol yield, <i>Romanian Biotechnological Letters</i> , 14(5), 2009, p. 4648-4657.		15
			3.5.2.2 Premiarea rezultatelor cercetării - Oroian, M., Amariei, S., Escriche I., <b>Gutt, G.</b> , Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 2013, p. 228-241, PN-II-RU-PRECISI-2011-3-1547.		15
			3.5.2.3 Premiarea rezultatelor cercetării - Oroian M., Amariei, S., Escriche, I., <b>Gutt, G.</b> , A viscoelastical model for honey using the time-temperature superposition principle (TTSP), <i>Food and Bioprocess Technology</i> , 6(9), 2013, p. 2251-2260, PN-II-RU-PRECISI-2013-7-1670.		15
			3.5.2.4 Premiere LWT - Buculei, A., Amariei, S., Oroian, M., <b>Gutt, G.</b> , Gaceu, G., Birca, A., Metals migration between product and metallic package in canned meat, <i>LWT Food Science and Technology</i> , 58(2), 2014, p. 364-374, PN-II-RU-PRECISI-2014-8-4616.		15

		3.5.2.5 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Sonda fotometrica, Brevet RO122598.	15
		3.5.2.6 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Aparat pentru analiza gazcromatografica si spectrometrica a unui amestec de gaze, Brevet RO122613.	15
		3.5.2.7 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Analizor optic electrochimic, Brevet RO122611.	15
		3.5.2.8 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Sistem de analiza spectroscopica, microscopica și termografica, Brevet RO122614.	15
		3.5.2.9 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Procedeu si aparat pentru determinarea densitatii, concentratiei si viscozitatii solutiilor, Brevet RO122608.	15
		3.5.2.10 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Aparat pentru determinarea densitatii, concentratiei si vascozitatii solutiilor in regim industrial, Brevet RO122609.	15
		3.5.2.11 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Spectrofotometru miniatural, Brevet RO122600.	15
		3.5.2.12 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Analizor biologic spectroscopic si microscopic, Brevet RO122599.	15
		3.5.2.13 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Gutt, A., Sistem pentru determinarea compozitiei concentratiei si dozarea unei solutii, Brevet RO122045.	15
		3.5.2.14 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Celula Spectrofotometrica, Brevet RO122694.	15
		3.5.2.15 Premiarea rezultatelor cercetării CNCSIS, Bucuresti, 2009 – Gutt, S., <b>Gutt, G.</b> , Gutt, A., Sonda pentru determinarea concentratiei unui component dintr-o solutie, Brevet RO125046.	15
			<b>Total 3.5.2 = 225</b>

		3.5.3 premii internationale	10	
		3.5.3.1 <b>Gutt, G.</b> - Conferirea Ordinului in Grad de cavaler al Federatiei Intenationale a inventatorilor (IFIA) pentru intreaga activitate în înventică, Cluj Napoca, Universitatea Babes-Bolyai, 17 septembrie 2014.		10
		3.5.3.2 <b>Gutt, G.,</b> Gutt, S., Todirica, F., Videospectrometer - Marele Premiu al Juriului si Medalie de Aur, Salonul International de Inventică, 2010, Osijek, Croația.		10
		3.5.3.3 Gutt, S., <b>Gutt, G.,</b> Gutt, A., Portable spectrometrics systems - Medalie de Aur, Salonul International de Inventică, 2010, Osijek, Croația.		10
		3.5.3.4 <b>Gutt, G.,</b> Gutt, S., Gutt, A., Analytics for Water - Medalie de Aur, Salonul International de Inventică, 2010, Osijek, Croația.		10
		3.5.3.5 <b>Gutt, G.,</b> Gutt, S., Gutt, A., Spectromicroscopes - Medalie de Argint, Salonul International de Inventică, 2010, Osijek, Croația.		10
		3.5.3.6 <b>Gutt, G.,</b> Gutt, S., Gutt, A., Biosensors - Medalie de Argint, Salonul International de Inventică, 2010, Osijek, Croația.		10
		3.5.3.7 <b>Gutt, G.,</b> Gutt, S., Gutt, A., Hydrometers and Viscosimeters - Medalie de Bronz, Salonul International de Inventică, 2010, Osijek, Croația.		10
		3.5.3.8 <b>Gutt, G.,</b> Gutt, S., NEW TIME Sevastopol - Ucraina pentru activitate deosebita in domeniul inventicii - Medalie de Argint, International Salon of Inventions and New Technologies, 2010, Sevastopol, Ukraine.		10
		3.5.3.9 <b>Gutt, G.,</b> Gutt, S., Grup de inventii - Medalie de Aur, Inventica, 2010, Iasi.		10
		3.5.3.10 <b>Gutt, G.,</b> Pentru activitatea de inventica desfasurata - Marele Premiu al Juriului si Medalie de Aur, Pro Invent, 2010, Cluj Napoca.		10
		3.5.3.11 <b>Gutt, G.,</b> Gutt, S., Severin, T., Grup de inventii - Diplomă de excelență si Medalia de Aur cu mențiune specială, Pro Invent, 2011, Cluj-Napoca.		10
		3.5.3.12 Gutt, S., <b>Gutt, G.,</b> Oroian, M.A., Gutt, A., Grup de inventii - Medalie de Aur, Pro Invent, 2010, Cluj Napoca.		10
		3.5.3.13 Gutt, S., <b>Gutt, G.,</b> Spectrometre portabile - Medalie de Aur, Pro Invent, 2010, Cluj Napoca.		10
		3.5.3.14 <b>Gutt, G.,</b> Gutt, S., Gutt, A., Sisteme spectrometrice portabile - Medalie de Aur, Euro Invent, 2010, Iasi.		10
		3.5.3.15 <b>Gutt, G.,</b> Gutt, S., Psibilschi, A., Gutt, A., Biosenzor - Medalie de Aur, Euro Invent, 2010, Iasi.		10

		3.5.3.16 Gutt, S., <b>Gutt, G.</b> , Oroian, M.A., Gutt, A., Grupul de inventii: Reometre si Areometre - Medalie de Argint, Euro Invent, 2010, Iasi.	10
		3.5.3.17 <b>Gutt, G.</b> , Gutt, S., Gutt, A., Grupul de inventii: Sisteme spectrofotometrice pentru analitica apei - Medalie de Argint, Euro Invent, 2010, Iasi.	10
		3.5.3.18 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Sistem pentru determinarea compozitiei, concentratiei si dozarea unei solutii - Medalie de Argint, Inventika, 2011, Bucuresti.	10
		3.5.3.19 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Psibilschi, A - Medalie de Bronz, Salonul Mondial de Inventică, 2011, IWIS Warsovia.	10
		3.5.3.20 <b>Gutt, G.</b> , Gutt, S - Medalie de Argint, Salonul Mondial de Inventică, 2011, IWIS Warsovia.	10
		3.5.3.21 <b>Gutt, G.</b> , Gutt, S., Todirică, F.S., Gutt, A., Video spectrometru – Medalie de Aur, Salonul Mondial de Inventică, 2011, IWIS Warsovia.	10
		3.5.3.22 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Fotometru automat pentru determinarea concentratiei si studiului microscopic din volume reduse de proba - Medalie de Aur, Salonul Mondial de Inventică, 2011, IWIS Warsovia.	10
		3.5.3.23 Gutt, S., <b>Gutt, G.</b> , Severin, T., Gutt, A., Psibilschi, A. - Medalia de Aur cu mentiune speciala și Diploma de excelenta pentru Grup de Inventii, PRO INVENT, editia a X-a, 2012, Cluj-Napoca.	10
		3.5.3.24 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Video spectrometer – Medalie de Aur, New technologies, design and „Nations cup of young innovation”, 21-25 mai 2012, Belgrad.	10
		3.5.3.25 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Automated photometer for determine the concentration and achiement the microscopic study of low volume of sample – Medalie de Argint, New technologies, design and „Nations cup of young innovation”, 21-25 mai 2012, Belgrad.	10
		3.5.3.26 Amariei, S., <b>Gutt, G.</b> , Oroian, M., Sănduleac, E., Pădureț, S., Dispozitiv pentru determinarea anizotropiei produselor alimentare – Medalie de Bronz, Inventika, 2014, București.	10
		3.5.3.27 Amariei, S., <b>Gutt, G.</b> , Todirică, F., Stroe, S., Gutt, A., Buculei, A., Hutanu, F., Spectromicroscop modular complex si Dispozitiv spectromicroscopic – Medalie de Argint, Inventika, 2014, București.	10
		3.5.3.28 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Sistem senzorial pentru tomografia fotoacustica – Medalie de Aur, Inventika, 2014, București.	10
		3.5.3.29 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Sistem senzorial pentru tomografia fotoacustica – Medalie de Aur, PRO INVENT, editia a X-a, 2012, Cluj-Napoca.	10



		3.5.3.30 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Sistem spectromicroscopic pentru volume reduse de proba – Medalie de Argint, Inventika, 2014, București.	10	
		3.5.3.31 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Psibilschi, A., Biosenzor portabil pentru glucoză și colesterol, Medalie de Argint, Inventika, 2014, București.	10	
		3.5.3.32 Gutt, S., <b>Gutt, G.</b> , Gutt, A., Niga, E., Fluorometru universal bazat pe stingerea de fluorescență – Medalie de Argint, Inventika, 2014, București.	10	
		3.5.3.33 Amariei, S., <b>Gutt, G.</b> , Todirică, F.S., Gutt, A., Buculei, A., Spectromicroscop modular complex – Medalie de Aur, Innova-Eureka, 2014, Bruxelles.	10	
			<b>Total 3.5.3 = 330</b>	
		3.5.4 premii nationale in domeniu	5	
3.6 Membru in academii, organizatii, asociatii profesionale de prestigiu, nationale si internationale, apartenență la organizatii din domeniul educatiei si cercetarii	3.6.1	Academia Romana	100	
	3.6.2	ASAS, AOSR si academii de ramura	30	
	3.6.3.1	internationale	30	
	3.6.3.2	nationale	10	

		3.6.4 Consilii si organizatii în domeniul educației și cercetării	3.6.4.1 Conducere	15	
			3.6.4.2 Membru	10	
			3.6.4.2.1 <b>Gutt, G.</b> – Membru ARACIS		10
			3.6.4.2.2 <b>Gutt, G.</b> – Membru CNATDCU		10
				<b>Total 3.6.5 = 20</b>	

**Notă:**

\*) La articolele ISI și BDI pentru autor principal / prim autor / autor corespondent, punctajul rezultat din calcul se multiplică cu coeficient 2 . Se admit maxim 2 articole în același volum / ediție.

\*\*) bazele de date internationale (BDI) luate in considerare pentru articolele publicate in reviste si publicate in volumele unor manifestari stiintifice, cu exceptia articolelor publicate in reviste cotate ISI, sunt cele recunoscute pe plan stiintific international precum (nelimitativ): Scopus, IEEE Xplore, Science Direct, Elsevier, Wiley, ACM, DBLP, Springerlink, Engineering Village, Cabi, Emerald, CSA, Compendex, INSPEC, Google Scholar F., conform situatiei curente de pe site-ul ISI Thompson Reuters.

**Nota:** Indicatorii se referă la întreaga activitate a candidatului.

2. Formula de calcul a indicatorului de merit (A=A1+A2+A3)

$$A = \sum_i k_{1i} + \sum_i k_{2i} + \sum_i k_{3i}$$

unde:

k<sub>pi</sub> - indice specific tipului si categoriei de activitate

### 3. Conditii minimale (A<sub>i</sub>)\*

Nr. crt.	Categoria					Punctaj realizat
	Domeniul de activitate	Conditii Conferentiar	Conditii CS II	Conditii Profesor	Conditii CS I	
1	Activitatea didactică / profesională (A1)	Minim 50 puncte	Fara restrictii	Minim 100 puncte	Fara restrictii	<b>297.49</b>
2	Activitatea de cercetare (A2)	Minim 130 puncte	Minim 180 puncte	Minim 260 puncte	Minim 360 puncte	<b>1414.701</b>
3	Recunoaștere și impactul activității (A3)	Minim 20 puncte	Minim 20 puncte	Minim 40 puncte	Minim 40 puncte	<b>733.84</b>
<b>TOTAL</b>		<b>200 puncte</b>	<b>200 puncte</b>	<b>400 puncte</b>	<b>400 puncte</b>	<b>2446.031</b>

Presedinte comisie:

Prof. dr. Sorin Mihai CÎMPEANU