

PERSONAL INFORMATION

Martău Gheorghe-Adrian (26/11/2021)



Sex | Date of birth | Nationality

WORK EXPERIENCE

01 September 2020 – 28 February 2021

Research scholarship (DBU)

The German Federal Environmental Foundation (Deutsche Bundesstiftung Umwelt DBU) la Leibniz-Institut für Agrartechnik und Bioökonomie e.V. (Max-Eyth-Allee 100 | 14469 Potsdam | DE). Identification of a natural flavor production alternative to vanillin derived from cereal by-products.

08 September 2018 – Present 30 August 2020

Research Assistant

Department of Food Science, University of Agricultural Sciences and Veterinary Medicine, 400372 Cluj-Napoca, Romania

01 June 2017 – 01 September 2018

Alcoholic products preparation engineer, Prodvalco SA, Cluj-Napoca

Planning the work program, receiving raw materials, taking samples for the laboratory for their analysis, preparing materials for the preparation of alcoholic beverages, and preparing alcoholic beverages: vodka, brandy, and whiskey. Monitoring and correcting any deviations created when preparing drinks. Introduction to the system (Global software), reception of raw materials, production reports, analyses, inputs/outputs to other warehouses, test orders. I specialize in the engineering course, HACCP. Skills acquired using Global software, Excel, Word, Outlook, communication, organization, maintaining the machines in the best possible operation state.

15 December 2015 – 10 June 2016

Practice in the pilot station (for licensing)

Activities and responsibilities:

- Quality control of the product obtained for license: physical-chemical analysis;
- Interpretation of results;
- Drafting within the license.

10 November 2015 – 17 December 2015

Volunteering Cora Hypermarket, Cluj-Napoca

Activities: receipt of goods, distribution of deposits, shelving, display of products, display of prices, price control, management of available stock and calculation of penalties, penalty method, measures to reduce the discount, anticipation of the discount, management of expired products, verification a portion of FIFO products, optimization of the trading process, implementation of HACCP.

12 Julie 2014 – 29 Julie 2014

Volunteering, Company SC NIAGARA IMPEX

Address: Boulevard Grănicerilor, No. 43 C, Năsăud City, Bistrița-Năsăud County

- Manufacture and control of bakery products;
- Marketing of bakery products.

15 January 2011 – 21 April 2011

Wastewater Treatment - Bistrița-Năsăud (Attestation)

Activities: Analysis and interpretation of the results on the wastewater of the city of Bistrita, establishing the stages of wastewater treatment and the operating principle, ways to improve wastewater treatment.

EDUCATION AND TRAINING

- 08 September 2018 – Present **PhD student (Biotechnology department)**
University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
Department: Biotechnologies
- 11-12 November 2019 **Certificate of participation in the training "TRANSITION TO SR EN ISO / 17025-2018" for the accreditation of test laboratories;**
KLB series no. 108; training courses, audits and consultations in quality management systems for laboratories – K LAB CONSULT S.R.L.
- 26 October 2018 **Certificate of Attendance „HPLC Troubleshooting”**
Agenda: General Approach; System Problems and Preventive Maintenance; General Chromatographic Problems; Peak Problems. European Pharmaceutical Senior Business Development Manager Phenomenex Ltd. Deutschland.
- 27 November 2018 **Module 1, Level 2, Training Course on learning the basic notions of hygiene.**
Soc. Nat. de Cruce Rosie Romania
- 15 September 2016 – June 2018 **Master's degree: Food Quality Management**
University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
Faculty of Food Science and Technology
- November 2016 **Training of specialists for the food safety management system according to HACCP, GMP, GLP, GHP principles.**
Recommended for the occupation of MANAGER IN THE FIELD OF FOOD SAFETY.
Implementation of ISO and auditing systems according to ISO 9001 and 22000 standards.
- September 2012 – June 2016 **Specialization: CONTROL AND EXPERIENCE OF FOOD PRODUCTS**
University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
Faculty of Food Science and Technology
- September 2008 – June 2012 **Profile: Technological, Specialization: Environmental protection**
Grup Școlar Silvic-Năsăud, Bistrița-Năsăud
General skills:
• Romanian, English
• Informatics
• Wastewater treatment

PERSONAL SKILLS

Mother tongue(s) Romanian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2
German	A1	A1	A1	A1	A1

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

- CERTIFICATE OF DIGITAL SKILLS: **EXPERIMENTED**
- CERTIFICATE OF PROFESSIONAL QUALIFICATION LEVEL III, **NATURAL RESOURCES PROFILE AND ENVIRONMENTAL PROTECTION**

Communication skills

- Good communication skills acquired through participation in the project "Centre for evaluation and development of human resources".

Organizational/managerial skills

- Ability to interact with all hierarchical levels.
- Ability to integrate into groups, work in a team and maintain good relationships with its members.
- Speed in making stressful decisions.

Job-related skills

- Good knowledge of Microsoft Office TM, Lightroom, Windows (XP, VISTA, 7, 8, 10), Photoshop, Joomla, PDF Creator, TeamSpeak3, ProShow Gold tools.
- Research, Molecular Biology, Statistics, Teamwork, Social Media, Programming, Negotiation, Desire for Development, HACCP, FIFO, IFS, Trade, Management, Marketing, Legislation in the food industry.

Other skills

- Capacity for integration, development and communication.
- Good knowledge of quality control processes, finished products and raw materials

Driving license

B

ADDITIONAL INFORMATION

Publications

Articles published as the first author

1. **MARTĂU Gheorghe-Adrian**, MIHAI M., VODNAR D.C.* (2019). The use of chitosan, alginate, and pectin in the biomedical and food sector—biocompatibility, bioadhesiveness, and biodegradability. *Polymers*, 11, 1837. Q1, ISI IF – 4.329 (red zone).
2. **MARTĂU Gheorghe-Adrian**, COMAN V., VODNAR D.C.* (2020). Recent advances in the biotechnological production of erythritol and mannitol. *Critical Reviews in Biotechnology*, 40, 608-622. Q1, ISI IF – 8.429 (red zone).
3. **MARTĂU Gheorghe-Adrian**, CĂLINOIU L.F., VODNAR D.C.* (2021). Bio-vanillin: Towards a sustainable industrial production. *Trends in Food Science & Technology*, 109, 579-592. Q1, ISI IF – 12.563 (red zone).
4. **MARTĂU Gheorghe-Adrian**, UNGER P., SCHNEIDER R., VENUS J., VODNAR D.C.*, LOPEZ-GOMEZ J.P.* (2021). Integration of solid state and submerged fermentations for the valorization of organic municipal solid waste. *Journal of Fungi*, 7, 766. Q1, ISI IF – 5.816 (red zone).
5. **MARTĂU Gheorghe-Adrian**, TELEKY B.E., RANGA F., POP I.D., VODNAR D.C.* (2021). Apple pomace as a sustainable substrate in sourdough fermentation. *Frontiers in Microbiology*. Q1, ISI IF – 5.64 (red zone).

Articles published as a co-author

1. MITREA Laura, CĂLINOIU L.F., **MARTĂU G.A.**, SZABO K., TELEKY B.E., MUREȘAN V., RUSU A.V., SOCOL C.T., VODNAR D.C.*. 2020. Poly(vinyl alcohol)-based biofilms plasticized with polyols and colored with pigments extracted from tomato by-products. *Polymers*, 12. Q1, ISI IF – 4.329 (red zone).
2. SZABO Katalin, TELEKY B.E., MITREA L., CĂLINOIU L.F., **MARTĂU G.A.**, SIMON E., VARVARA R.A., VODNAR D.C.*. 2020. Active packaging—poly(vinyl alcohol) films enriched with tomato by-products extract. *Coatings*, 10. Q2, ISI IF – 2.881 (yellow zone).
3. VODNAR Dan Cristian*, MITREA L., TELEKY B.E., SZABO K., CĂLINOIU L.F., NEMEȘ A., **MARTĂU G.A.** 2020. Coronavirus disease (COVID-19) caused by (SARS-CoV-2) infections: a real challenge for human gut microbiota. *Frontiers in Cellular and Infection Microbiology*, 10, 786, 575559. Q1, ISI IF - 5.293 (red zone).
4. TELEKY Bernadette-Emőke, **MARTĂU G.A.**, RANGA F., CHEȚAN F., VODNAR D.C.*. 2020. Exploitation of lactic acid bacteria and baker's yeast as single or multiple starter cultures of wheat flour dough enriched with soy flour. *Biomolecules*, 10, 5, 778. Q2, ISI IF – 4.879 (yellow zone).
5. TELEKY Bernadette-Emőke, **MARTĂU G.A.**, VODNAR D.C.*. 2020. Physicochemical effects of *Lactobacillus plantarum* and *Lactobacillus casei* cocultures on soy-wheat flour

dough fermentation. Foods, 9, 12, 1894, Q2, ISI IF – 4.35 (yellow zone).

Book chapters

1. Coman, V.; Teleky, B.-E.; Mitrea, L.; **Martău, G.A.**; Szabo, K.; Călinoiu, L.-F.; Vodnar, D.C. Bioactive potential of fruit and vegetable wastes. In *Advances in Food and Nutrition Research*, Academic Press: **2019**; <https://doi.org/10.1016/bs.afnr.2019.07.001>.
2. Gabriela PRECUP, L. MITREA, L.F. CĂLINOIU, **G.A. MARTĂU**, A. NEMEȘ, B.E. TELEKY, V. COMAN. D.C. VODNAR. **2021**. Food processing by-products and molecular gastronomy. In *Gastronomy and Food Science*, Ed. Academic Press, 137-163.

Projects

6. Project "Obtaining and characterizing the gel with the gold nanoparticles", Student Scientific Communications Session, XIV Edition, USAMV, Cluj Napoca, (2nd place).
5. Participate at ProInvent-Cluj Napoca 2016 "PROCEDEU DE OBTINERE A JELEULUI CU NANOPARTICULE DE AUR" (awarded with a gold medal and diploma of excellence).
4. Project "Optimization of the Trade Activity within the Cora Cluj store", project POSDRU/189/2.1/g/156058, Internships for tomorrow's professionals - START-2015 (obtaining the 2nd place at the awards competition).
3. Project "Food drying possibilities at the Rotary Dryer" Student Scientific Communications Session, Edition a XII-a, USAMV, Cluj Napoca.
2. Project "A new Ketchup recipe" Student Scientific Communications Session, Edition a XI-a, USAMV, Cluj Napoca.
1. Obtaining attestation on the wastewater treatment – Bistrița-Năsăud.

Conferences

Conferences participation as the first author

8. **Gheorghe-Adrian MARTĂU**, P. UNGER, R. SCHNEIDER, J. VENUS, D.C. VODNAR, J.P. LÓPEZ-GÓMEZ. 2021. Waste valorization and enzymes production via solid-state fermentation used for lactic acid production. 23th–25th September **2021**. The 20th International Conference "Life Sciences for Sustainable Development", Cluj-Napoca, Romania – ORAL PRESS.
7. **Gheorghe-Adrian MARTĂU**, B.E. TELEKY, F. RANGA D.V. VODNAR. 2021. Apple pomace – a potential substrate in sourdough fermentation. 23th–25th June **2021**. The 6th International ISEKI– Food Conference "Sustainable Development Goals in Food Systems: challenges and opportunities for the future", Vienna, Austria – ORAL PRESS.
6. **Gheorghe-Adrian MARTĂU**, B.E. TELEKY, D.V. VODNAR. **2020**. Polyols production by lactic acid bacteria in a sourdough fermentation. 24th–25th September 2020. The 19th International Conference "Life Sciences for Sustainable Development", Cluj-Napoca, Romania – ORAL PRESS.
5. **Gheorghe-Adrian MARTĂU**, M. MIHAI, D.C. VODNAR. **2020**. Biocompatibility, bioadhesiveness, and biodegradability of chitosan, alginate, and pectin used in the food and biomedical industry. 24th–25th September 2020. The 19th International Conference "Life Sciences for Sustainable Development", Cluj-Napoca, Romania – POSTER.
4. **Gheorghe-Adrian Martău**, D.C. VODNAR. **2019**. Reducing sugar in food by obtaining polyols. 26th–28th September **2019**. The 18th International Conference „Life Science for Sustainable Development”, Cluj-Napoca, Romania – Oral Presentation.
3. CEDRU-**2015**, PSIHO-PROFIL, Career guidance services, employment service, recruitment, selection, Cluj Napoca.
2. How to present your license work competitively **2012**– Workshop
1. Food packaging and design **2012**– Workshop

Conferences participations as co-author

1. Katalin SZABO, B.E. TELEKY, L. MITREA, L.F. CĂLINOIU, **G.A. MARTĂU**, E. SIMON, D.C. VODNAR. **2020**. Tomato by-products extract integrated in food packaging. 24th–25th September 2020. The 19th International Conference "Life Sciences for Sustainable Development", Cluj-

Napoca, Romania – ORAL PRESS.

2. Laura MITREA, L.F. CĂLINOIU, K. SZABO, B.E. TELEKY, A. NEMEŞ, **GA. MARTĂU**, V. MUREŞAN, D.C. VODNAR. **2020**. Pigments extracted from tomato by-products and biomass-derived plasticizers as renewable source for improved PVA-based coating materials. 24th–25th September 2020. The 19th International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.

3. Amalia NEMES, L. MITREA, L.F. CĂLINOIU, K. SZABO, B.E. TELEKY, C.L. LAPADUŞ, D. PLAMADA, M.S. PASCUTA, **GA. MARTĂU**, E. SIMON, G. BARTA, F.V. DULF, D.C. VODNAR. **2021**. Smart food labels based on agro-industrial by-products. 7th–8th June 2021. The CASEE Conference “CASEE universities as laboratories for new paradigms in life sciences and related disciplines”, Prague, Czech Republic – ORAL PRESS.

4. Bernadette-Emoke TELEKY, L. MITREA, L.F. CĂLINOIU, K. SZABO, **GA. MARTĂU**, A. NEMEŞ, E. SIMON, G. BARTA, M.S. PASCUTA, D. PLAMADA, C.L. LAPADUŞ, G. PRECUP, D.V. VODNAR. **2021**. Physico-chemical characterization of soy-flour enriched wheat dough fermented with polyol producing lactic acid bacteria and bakery yeast. 7th–8th June 2021. The CASEE Conference “CASEE universities as laboratories for new paradigms in life sciences and related disciplines”, Prague, Czech Republic – ORAL PRESS.

5. Katalin Szabo, L.F. CĂLINOIU, L. MITREA, B.E. TELEKY, **GA. MARTĂU**, G. PRECUP, A. NEMEŞ, C. LAPADUŞ, D. PLAMADA, E. SIMON, M. PASCUTA, G. BARTA, D.C. VODNAR. **2021**. Assessment of the bioactive compounds found in tomato processing by-products influenced by industrial heat treatments. 7th–8th June 2021. The CASEE Conference “CASEE universities as laboratories for new paradigms in life sciences and related disciplines”, Prague, Czech Republic – ORAL PRESS.

ANNEXES