



Europass Curriculum Vitae



Personal information

First name/ Surname **MUREȘAN VLAD**
Address Calea Floresti 64, 400509, Cluj-Napoca, Romania
Telephone 0040 741 246 880 **E-mail** vlad.muresan@usamvcluj.ro
Nationality Romanian **Gender** Male **Date of birth** 23.04.1985

Work experience

Dates	2009 – present
Occupation or position held	PhD, habil., Professor (since 2021) / Associate Professor (2019-2021) Lecturer (2017-2019); Assistant (2012 - 2017); Research Assistant (07.2012 – 12.2012); PhD Student / Research and Teaching Assistant (2009-2012)
Main activities and responsibilities	Courses / Practical works with students on Confectionery technology and Extractive technologies (starch, sugar, oil); Member of Engineer Diploma Committee 2017, 2021; Secretary of Engineer Diploma Committee 2010, 2016; Member of Faculty Admission Committee 2013, 2014, 2015; Execution of different research projects (e.g., "Development of a carob spreadable cream", "Improvement of sunflower halva quality", etc.) / institutional projects ("Agropractice" – Students Practical Trainings, Admission sessions); Run pilot plant trials and perform analytical measurements (e. g., oxidative and colloidal stability, instrumental texture parameters, different chemical analysis, etc.); Document experiments and results, analyze data; Participation to symposiums / conferences;
Name and address of employer	Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăștur Street, 400372 Cluj-Napoca, Romania
Type of business or sector	Higher Education and Research
Dates	15.06.2009 – 14.12.2009
Occupation or position held	Intern / Responsible for own project
Main activities and responsibilities	Run pilot plant equipment and perform measurements (e. g. particle size, viscosity) Document experiments and results, analyze data Analysis of industrial processes for the production of chocolate Working together with different R&D functions and production plants Develop test methods related to physical properties of chocolate Support optimization of existing lines and develop processes for new lines Assist other scientists in execution of ongoing confectionery projects
Name and address of employer	Kraft Foods – Research and Development Centre Bayerwaldstrasse 8, 81737 Munich, Germany
Type of business or sector	R&D World Wide Confectionery Process Development
Dates	22.06.2008 – 15.09.2008
Occupation or position held	Intern HORECA sector
Name and address of employer	The Original Hot Spot Restaurant 3401 Boardwalk at Oak Avenue, Wildwood, New Jersey, United States
Type of business or sector	Restaurant

Dates	1.07.2006 – 30.08.2006
Occupation or position held	Intern
Name and address of employer	Spargelhof Hüchtker Milter Str. 3, Füchtorf, Germany
Type of business or sector	Agro-Food Industry

Education

Dates	May 2014 – October 2015
Title of qualification awarded	PD Certificate Project POSDRU/159/1.5/S/13276
Name of organisation	University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăştur Street, 400372, Cluj-Napoca, Romania.
Dates	October 2009 – July 2012 (from November 2010 to July 2011 exchange abroad – Gembloux, Belgium)
Title of qualification awarded	PhD Diploma – joint PhD Program Gembloux Agro-Bio Tech, BE / USAMV Cluj-Napoca, RO Supervisors: Prof. Christophe Blecker / Prof. Sevastita Muste
Name of organisation	University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăştur Street, 400372, Cluj-Napoca, Romania. University of Liège, Gembloux Agro-Bio Tech, Passage des Déportés, 2, B-5030, Gembloux Belgium
Dates	October 2009 – February 2011
Title of qualification awarded	Master Program – Food processing
Name of organisation	University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăştur Street, 400372 Cluj-Napoca, Romania
Dates	October 2004 – June 2009
Title of qualification awarded	Engineer Diploma – Food technology
Name of organisation	University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăştur Street, 400372 Cluj-Napoca, Romania
Dates	26.02.2007 – 26.05.2007
Title of qualification awarded	Erasmus student
Name of organisation	Food Science and Technology Department University of Natural Resources and Applied Life Sciences, Vienna, Austria
Dates	September 1992– June 2004
Title of qualification awarded	School graduate
Name of organisation	"Petru Maior" High school, Gherla, Romania / "Ana Ipătescu" High school, Gherla, Romania

Additional Trainings

Dates	21 – 29 September 2015
Title	Gyoengbuk Advance Agricultural Training
Name of organisation	Gyenogbuk Farmers Academy, Gyenogbuk, South Korea
Dates	10 – 12 June 2013
Title	Summer School „Designing food structures with health benefits – from concept to ommercialization”
Name of organisation	Institute of Food and Health – University College Dublin, Ireland
Dates	March – April – May 2011
Title	Molecular gastronomy Lectures – Hervé This – Chaire Franqui au Titre Belge
Name of organisation	University of Liege, Gembloux Agro-Bio Tech, Belgium

Dates	6 – 7 September 2012
Title	Communicating Food Science in Cluj-Napoca
Name of organisation	MAITRE European Commission under the 7 th Framework Programme, Cluj-Napoca, Romania
Dates	14 – 20 July 2010
Title	Summer School in Chromatography (GC, HPLC, TLC, OPLC, SPE, SFE) – Certificate of Attendance
Name of organisation	“Raluca Ripan” Institute for Research in Chemistry, Cluj-Napoca, Romania
Dates	15.06.2009 – 14.12.2009
Title	Training for Viscosity Measurement – HAAKE Rheometer Training for Particle Size Analyzer – MALVERN Mastersizer 2000 Analytical Research Chemistry – orientation program; Sensory – orientation program; Knowledge Management – orientation program
Name of organisation	Kraft Foods – Research and Development Centre, Munich, Germany

Research Projects

Principal Investigator (6 National Projects)

09.2020 – present **Project Leader** PN-III-P1-1.1-TE-2019-2212 “Structural and thermo-oxidative behavior of lipids structured by different mechanisms in process dynamics of several food products and thereof techno-functionality”

08.2020 – present **Project Leader** PN-III-P2-2.1-PED-2019-5346 “Demonstration models for meat analogues and confectionery products based on extractive products from conventional and alternative oilseeds and their blends - Development and Lab validation”

05.2018 – present **Project Leader** PN-III-P1-1.1-PD-2016-0113 “Oleogelation – a Promising Technology to Protect and Improve Stability of Unsaturated Fatty Acids and other Lipophilic Bioactive Molecules”

09.2017 – 03.2018 **Project Leader** PN-III-P2-2.1-CI-2017-0766 „Innovative approach for aerated confectionery by optimizing the composition-process parameters-texture-stability links”

09.2017 – 03.2018 **Project Leader** PN-III-P2-2.1-CI-2017-0786 „Bioconversion of fruits resulting from physiological falls in compositions rich in biologically active principles”

07.2017 – 12.2017 **Project Leader** PN-III-P2-2.1-CI-2017-0037 „Innovative structuring technologies for cold pressed vegetable oils: “Omega(w)-rina” – spreadable food product rich in polyunsaturated lipids and plant antioxidants”

2017 – **Industrial Partnership Responsible** UASVM Cluj-Napoca – SC Rofarom SRL, Anton Paar RapidOxy Laboratory trials on vegetable oils

2013 – 2015 – **Industrial Partnership Responsible** UASVM Cluj-Napoca – Mazzetti Renato s.r.l., Italia (chocolate equipment manufacturer)

2009 – **Confidential Project** for Chocolate Mass R&D, “World Wide Confectionery Process Development”, **R&D Kraft Foods Center, Munich, Germany – Personal Project Responsible**

Project Member for 12 National Projects

11.2016 – present - **Member** Project PNIII-P2-2.1-BG-2016-0122, Ctr. 14BG/2016

2017-present - **Member** Project Contract nr. 25020/17.11.2017

2017-2018 **Member** Project PN-III-P2-2.1-CI-2017-0331

2017-2018 **Member** Project PN-III-P2-2.1-CI-2017-0722

2017-2018 **Member** Project PN III-P2-2.1-CI-2017-0743

2017-2018 **Member** Project PN-III-P2-2.1-CI-2017-0343

2012 – **Member** Project – PN-II-IN-36 CI-2012-1-0047

2007-2009 - “Obtaining of Candy with Functional Natural Ingredients Using Alternative and Inovative Technologies”, “DROPSAN” PN-II Innovation 73/2007 – Engineer Diploma Thesis

Institutional development

2012 – 2013 - “Practical training - Investment for the future Agriculture Specialists” POSDRU109/2.1/G/81441

Documentary Visits, International Conference Participations

16 – 19 Septembrie 2018, Belfast, UK, Euro Fed Lipid Congress
 13 – 19 September 2015 Project POSDRU/159/1.5/S/132765 - Study visits on German Agro-Food industry companies, , Baden-Württemberg Region, **Germany**
 15 – 18 April 2015 Documentary visit / Sunflower kernel milling, Pilot plant Trials at Marmara Research Center, Gebze, **Turkey**
 15 – 17 October 2014, 1st Congress on Food Structure Design, COST ACTION FA1001, Porto, **Portugal**
 3 – 4 April 2014 AgroSup Dijon Documentation Visit, Congress "Goût-Nutrition-Santé", Dijon, **France**
 1 – 3 July 2013, 4th CASEE Conference "Food and Biomass Production", University of Zagreb, **Croatia**.
 1 – 6 April 2013 Project POSDRU/109/2.1/G81441 Study visits on German Agro-Food Companies / Organizing and supervising participant students, **Germany**
 14 June 2010, 2nd EMUNI Research Souk "Living together in the multi-cultural society", The Euro-Mediterranean Research Multi-conference, Online participation.
 3 – 4 June 2010, The XVIth Edition of the Anniversary Symposium: Food Science, Processes, and Technologies: "New Trends in Food Safety and Processing", Timisoara, **Romania**.
 16 – 20 May 2006, Member of Organizing Team at International Trade Fair for Agriculture, Food Industry and Packaging AGRARIA Cluj-Napoca, **Romania**.

Professional Associations

2016 – present, Member of Slow FOOD; 2011 – present, Member of Food Industry Specialists from Romania; 2015 – present Member of EPSO (European Plant Science Organization)

Personal skills and competences

Managing competences

2016- present – **Coordinator of Laboratory of Food Process and Structure Engineering**

<https://erris.gov.ro/Laboratory-of-Food-Process-E>

2009 (October) – present – Coordination of the Students Scientific Group "Confectionery technology";

2007 – 2009 – UASVM Students elected representative, University Senate Member and Faculty Council Member. Coordinator of the Cultural Department of UASVM Students Federation.

Computer skills and competences

Good command on Minitab (16) Statistics Software, Unscrambler (v9.7) Chemometrics Software, Microsoft 2010 Office tools (Word, Excel, PowerPoint, Outlook).

Knowledge of scientific databases searching / patents databases.

Social skills and competences

Capacity for teamwork while working in research teams - The PhD research work was the result of collaborations within different countries/regions groups: (1) Food Engineering Department, UASVM Cluj-Napoca & (2) Food Science and Formulation Laboratory, GxABT, Gembloux Belgium & (3) Food and Feed Quality Unit CRA-Wallonie, Belgium & (4) Sunflower Halva Production Unit of SC Amylon SA Sibiu. Several research projects were performed as direct collaboration with food industry entities.

Communication capability; Ability to adapt to intercultural work environments - acquired through PhD studies and research mobility in **Belgium**; Researcher at Kraft Foods, World Wide Confectionery R&D Center, Munich, **Germany**; Erasmus Student mobility at BOKU Vienna, **Austria**; Internships and exchange programmes abroad - **United States** and **Germany**.

Hobbies and interests

Traveling, confectionery, hunting, basketball, ski.

Mother tongue

Romanian

Other languages

Self-assessment *European level*
(*)

	Understanding				Speaking				Writing	
	Listening		Reading		Spoken interaction		Spoken production			
English	C1	Proficient User	C1	Proficient User	C1	Proficient User	C1	Proficient User	C1	Proficient User
French	C1	Proficient User	C1	Proficient User	C1	Proficient User	C1	Proficient User	A2	Basic User
German	A2	Basic User	B1	Independent User	A2	Basic User	A2	Basic User	A2	Basic User

(*) Common European Framework of Reference for Languages

Awards

2018 - **Poster Prize Chemistry and Physics of Lipids** - 16th Euro Fed Lipid Congress, Belfast, UK
2015 – 2021 Prize award for the Research Results - **27 Awards PN-III-P1-1.1-PRECISI**
2014 – 2021 - over 10 **Diploma of Excellence and Gold Medal** and over 40 Diplomas of Excellence at several International Fair of Research, Innovation and Inventions;
2010 – Winner with the UASVM CN “Food safety and technology” team - Competition “PhD School Web Portal”
2008 – Diploma of “Little Researcher” Research and Technology Center PROPLANTA;
2007 – SAB Miller - Ursus Brewery Prize with the paper called “Methods for the production of alcohol-free beer – a review”;
2006 – Scholarship of the „Verein der Freunde der Universität für Bodenkultur Wien“ for the 2006/07 academic year;
2004/05 Diploma of Merit – UASVM Cluj;
2004 – 4th Prize at Cluj County Mathematics Competition;
2003 – 3rd Prize at National Physics Competition "Augustin Maier" - Babes-Bolyai University Cluj-Napoca, Romania.

Awards of Supervised Students

2021 - 1st Prize at UASVM-CN Students Symposium; **2019** - 1st and 3rd Prize at Arad University Students Symposium; **2018** - 1st Prize at UASVM București Students Symposium; **2018** - 3rd Prize at ‘Student in Bucovina’ International Student Conference; **2018** - 1st, 2nd and 3rd Prize at UASVM-CN Students Symposium; **2015** – 3rd Prize at Ecotrophelia Europe, Romanian National Contest; **2015** – 1st Prize at UASVM-CN Students Symposium

Additional information

Evaluator – National Romanian Research Plan PNCDI III UEFISCDI

Evaluator – The Israel Science Foundation 2021

Evaluator - Doctoral and Postdoctoral Projects of “Agence Universitaire de la Francophonie” (2017, 2018)

Editorial Board Member for

- **Processes MDPI (Q2 ISI WoS)**
- **Separations MDPI (Q3 ISI WoS)**
- **Notulae Botanicae Horti Agrobotanici Cluj-Napoca (Q3 ISI WoS)**

Reviewer for Scientific Journals

- **>40 Journals ISI Web of Science Core Collection** - European Journal of Lipid Science and Technology (IF= 2.145); Food Research International (IF=2.8); Journal of Food Biochemistry (IF=0.74); Bulletin UASVM CN – FST (MJL); Journal of Agricultural Science and Technology (IF=0.69); CyTA - Journal of Food (IF=0.769), Acta Alimentaria (IF=0.33); Notulae Botanicae Horti Agrobotanici Cluj-Napoca (IF=0.48); Folia Microbiologica (IF=1.521); Drug testing and analysis (IF= 2.5); International Journal of Molecular Sciences (IF= 3.226); Food Science and Technology (0.83); Molecules (3.098), etc.
- **10 Journals Indexed in international databases** - Annual Research & Review in Biology; EC Nutrition; Agricultural Science; Austin Biochemistry; Acta Scientific Agriculture; Journal of Food Chemistry and Nanotechnology; Food & Nutrition Journal, etc.

Bibliometric indicators

- **TOTAL** scientific publications *in extenso* – 93 (from which 48 articles are ISI Web of Science); Patents – 3; Patents requests - 11; Book Chapters International Publishers – 2 (1-main author); Books – 2 (1-single author); Practical notebooks – 1; Students courses – 3.
- **Main author of 17 ISI Web of Science Core Collection** articles with impact factor (**6xQ1; 6xQ2**) and co-author of **20 ISI Web of Science** articles (**4xQ1; 10xQ2**);
- **Main author of 5 ISI Web of Science Core Collection no impact factor**, and 6 co-author
- **Main author of 10 BDI** and 35 co-author;
- **668 citations, h-index 12 (ISI Web of Science), 16 (Google Scholar).**

Book Chapters International Publishers – 2 (1 -main author))

1. **Mureșan V*** et al. (2017) Processing Sunflower Seeds into Kernels, Hulls, and Paste, In: Sunflower Oil: Interactions, Applications and Research, Ed. Monwar Hossain, NOVA Science Publishers, New York.

Patents (3)

1. Patent RO129517 „Sugary Product as Spreadable Cream Made of Roasted Sunflower Kernel and Carobs”, A00834 /2012. Available on WoS Derwent *Innovation Index*
2. Patent RO131181 „Composition and Manufacturing Process of Vegetal Paste Made of Integral Oleaginous Seeds” (main author). A00981/2014, Available on WoS Derwent *Innovation Index*

Patents applications (Total - 11, from which 3 as main author):

1. Patent Application no. A00215/2018 “Fruits juices fortified with extracts from alternative raw materials” (main author)
2. Patent Application no.A00214/2018 “Compositions for nutritional optimized confectionery products” (main author)
3. Patent Application no. A/01013 "Compositions for spreadable product made of cold pressed vegetable oils and spice plants" (main author)
5. Patent Application no. A00285/2014 „Functional Product as Mustard Cream with addition of medicinal plants: ginger/basil/anise”. Available on WoS Derwent *Innovation Index*

Selection of ISI Web of Science Core Collection no impact factor (Total – 11, from which 5 as main author)

1. Tanislav AE, Pușcaș, Mureșan AE, Martiș (Petruț) G, Marc (Vlaic) RA, **Mureșan V*** (2021) Preliminary Results for Improving the Colloidal Stability of Sunflower Tahini and Halva Products by Wax Based Oleogelation Mechanism, BULLETIN UASVM Cluj-Napoca. Food Sci and Tech, 78(2): 84-92
2. **Muresan V**, (2018). Particle Size Analysis by wet Laser Diffraction for anhydrous food suspensions: Application to sunflower tahini. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology; Vol 75, 1, *In press*
3. **Mureșan V***, Pînzari N, Pușcaș A, Gherasim C, Cuibus L, Racolța E, Muste S, Socaciu C (2015) New Approach on Sunflower Seeds Processing: Kernel with Several Technological Applications, Husks Package, Different Fat Content Tahini and Halva Properties, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology 72:253-260
4. **Mureșan V***, Cuibus L, Olari A, Racolța E, Socaciu C, Danthine S, Muste S, Blecker C (2015) Improving Sunflower Halva Stability and Texture by Controlling Tahini Particle Size Distribution, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology 72:11-19

ISI Web of Science Core Collection papers with Impact Factor; Total – 37 publications, from which 17 as main author

1. Temkov M, **Mureșan V*** (2021) Tailoring the Structure of Lipids, Oleogels and Fat Replacers by Different Approaches for Solving the Trans-Fat Issue—A Review. *Foods*, 10(6):1376 (**Q2 - IF = 4.35**)
2. Pușcaș A, **Mureșan V***, Socaciu C, Muste S, (2020) Oleogels in Food: A Review of Current and Potential Applications. *Foods*, 9(1), 70 (**Q1 - IF = 4.092**)
3. Pușcaș A, Mureșan A*, Ranga F, Fetea F, Muste S, Socaciu C, **Muresan V***, (2020) Phenolics Dynamics and Infrared Fingerprints during the Storage of Pumpkin Seed Oil and Thereof Oleogel, *Processes* 2020, 8, 1412 (**Q2 - IF = 2.753**)
4. Kouassi-Koffi, JD, Sturza A, Păucean A, Man S, Mureșan, EA, Petruț G, **Mureșan V***, Muste S (2019). Effect of Glucose Oxidase Addition on the Textural Characteristics of Wheat-Maize Dough and Bread, *Food Science and Technology*, 39(1): 127-133 (**IF = 1.084**)
5. Semeniciu CA*, Socaciu MI, Socaci SA, **Mureșan V***, Fogarasi M, Rotar AM (2018) Chemometric Comparison and Classification of Some Essential Oils Extracted from Plants Belonging to Apiaceae and Lamiaceae Families Based on Their Chemical Composition and Biological Activities, *Molecules*, 23(9), 2261 (**Q2 - IF = 3.098**)
6. Păucean A, Moldovan OP, **Muresan V***, Socaci S, Dulf FV, Alexa E, Man MS, Muresan AE, Muste S (2018), folic acid, minerals, amino-acids, fatty acids and volatile compounds of green and red lentils. Folic acid content optimization in wheat-lentils composite flours, *Chemistry Central Journal*, 12(1):88 (**Q2 - IF = 2.284**)
7. Păucean A, Vodnar DC, **Mureșan V***, Fetea F, Ranga F, Man SM, Muste S, Socaciu C (2017) Monitoring lactic acid concentrations by infrared spectroscopy: A new developed method for *Lactobacillus* fermenting media with potential food applications, *Acta Alimentaria*, F46 (4): 420–427, DOI: 10.1556/066.2017.0003. (IF = 0.333)
8. **Mureșan V***, Danthine S, Mureșan AE, Racolța E, Blecker C, Muste S, Socaciu C, Baeten V (2016) In situ analysis of lipid oxidation in oilseed-based food products using near-infrared spectroscopy and chemometrics: The sunflower kernel paste (tahini) example, *Talanta*, 155: 336–346, DOI:10.1016/j.talanta.2016.04.019 (**Q1 - IF = 4.035**)
9. **Muresan V***, Danthine S, Bolboacă S, Racolța E, Muste S, Socaciu C, Blecker C (2015) Roasted sunflower kernel paste (tahini) stability: storage conditions and particle size influence, *Journal of the American Oil Chemists' Society*, 92(5):669-683, DOI: 10.1007/s11746-015-2622-7 (**Q2 - IF = 1.505**)
10. **Muresan V***, Danthine S, Racolța E, Muste S, Blecker C (2014) The Influence of Particle Size Distribution on Sunflower Tahini Rheology and Structure, *Journal of Food Process Engineering* 37:411-426 (**IF = 0.745**)

Personal Website: <http://vladmuresan3.wixsite.com/home> (Full CV and publication list);

Supplementary information

List of publication at <http://www.researcherid.com/rid/P-8415-2014> and

<https://scholar.google.ro/citations?user=38kbyboAAAAJ&hl=en>

Scopus Author ID: 55940691700

Publons <https://publons.com/author/1242329/vlad-muresan#profile>

ORCID: <http://orcid.org/0000-0003-2113-422X>

Cluj-Napoca, on 1st March 2022

Vlad Mureșan

Ph.D., habil, Professor

