

PERSONAL INFORMATION


SEMENIUC Cristina Anamaria

64 Calea Florești, 400509, Romania

+40 264 596 384 int. 219

cristina.semeniuc@usamvcluj.ro

-

cristina.semeniuc

Sex Female | Date of birth 18/08/1979 | Nationality Romanian

THE WORKPLACE /
OCCUPATIONAL FIELD

University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca / Education and Research

WORK EXPERIENCE

Oct. 2021-onwards

Full Professor

Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca, 3-5 Calea Mănăştur, 400372, Cluj-Napoca, www.usamvcluj.ro

- Teaching and research activities. Coordinator of the courses: Food Quality Control (2014 - onwards, **bachelor level**); Principles and Methods of Food Preservation (2011 - onwards, **bachelor level**); Legislation in Food Industry (2011 - onwards, **bachelor level**); Food Legislative Requirements (2011 - 2020, **master level**); Consumer Protection (2018 – 2020), **master level**); Advanced Control Methods of Animal Origin Products (2020 - onwards, **master level**)

Oct. 2016-Oct. 2021

Business or sector: education/higher education

Associate Professor

Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca, 3-5 Calea Mănăştur, 400372, Cluj-Napoca, www.usamvcluj.ro

- Teaching and research activities

Jan. 2011-Jan. 2013

Business or sector: education/higher education

Postdoctoral Researcher in the Agronomy domain

UASVM Cluj-Napoca, 3-5 Calea Mănăştur, 400372, Cluj-Napoca, www.usamvcluj.ro

- Research activities within the POSDRU/89/1.5/S/62371 project "Post-doctoral School of Agriculture and Veterinary Medicine"
- Research topic: Quality assessment of milk and dairy products by modern laboratory techniques

Oct. 2011-Oct. 2016

Business or sector: research/higher education

Lecturer

Department of Food Engineering, Faculty of Agriculture and then Faculty of Food Science and Technology (beginning with Oct. 2012), UASVM Cluj-Napoca, 3-5 Calea Mănăştur, 400372, Cluj-Napoca, www.usamvcluj.ro

- Teaching and research activities

Oct. 2006-Oct. 2011

Business or sector: education/higher education

Assistant Professor

Department of Food Processing Technology, Faculty of Agriculture, UASVM Cluj-Napoca, 3-5 Calea Mănăştur, 400372, Cluj-Napoca, www.usamvcluj.ro

- Teaching and research activities

Oct. 2004-onwards

Business or sector: education/higher education

Food Analyst

Laboratory for Testing Food Quality and Safety, UASVM Cluj-Napoca, 64 Calea Florești, 400509, Cluj-Napoca

- Research activities

- Oct. 2003-Oct. 2006 Business or sector: research/higher education
Teaching Assistant
Department of Food Processing Technology, Faculty of Agriculture, UASVM Cluj-Napoca, 3-5 Calea Mănăştur, 400372, Cluj-Napoca, www.usamvcluj.ro
▪ Teaching and research activities
- Oct. 2002-Feb. 2003 Business or sector: education/higher education
Food Processing Operator
Perfetti Van Melle, 186 Aurel Vlaicu Street, 400581, Cluj-Napoca, <http://www.perfettivanmelle.com/>
▪ Production activities
- Business or sector: food industry

EDUCATION AND TRAINING

- 2020 Certificate of habilitation in the field of Food Engineering doctoral studies, granted through Order No. 6322 from 22.12.2020 of the Minister of Education and Research
UASVMB, Timișoara, Romania
- Oct. 2005-Oct. 2009 **Doctoral Diploma** EQF Level 8
UASVM Cluj-Napoca, Cluj-Napoca, Romania
▪ Domain: Veterinary Medicine
▪ Doctoral thesis title: Researches concerning lipolytic and oxidative degradation of milk powders during storage
- Oct. 2002-Feb. 2004 **Master's Degree Diploma** EQF Level 7
Faculty of Agriculture, UASVM Cluj-Napoca, Cluj-Napoca, Romania
▪ Specialization: Food Quality Management (in English)
- Oct. 1997-Jun. 2002 **Engineer's Degree Diploma** EQF Level 6
Faculty of Agriculture, UASVM Cluj-Napoca, Cluj-Napoca, Romania
▪ Profile: Food Technology
▪ Specialization: Technology of Agro-Food Processing
- Sept. 1993-Jun. 1997 **High School Diploma** EQF Level 3
Theoretical High School Hațeg, Hunedoara County, Romania
▪ Profile: Chemistry-biology

PERSONAL SKILLS

Mother tongue	Romanian				
Other languages	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English language	B2	B1	B2	B2	B2
	Certificate of Proficiency in English, Access Language Centre, 2015. Level B2				
Italian language	B1	B1	B1	A2	A1
	-				
French language	A1	A1	A1	A1	A1
	-				
Communication skills	<ul style="list-style-type: none"> ▪ Good communication skills gained through my experience in teaching at the undergraduate and graduate level ▪ Good communication skills gained through my experience as participant in teaching mobility and conferences 				

Organisational / managerial skills	<ul style="list-style-type: none"> ▪ Managerial and organizational skills gained as: Responsible for Didactic Activity, Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca (Jan. 2012-March 2022) Responsible for Research, Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca (Oct. 2014-Dec. 2017) Responsible for Technology of Agro-Food Processing-Long Distance Education Program, UASVM Cluj-Napoca (Apr. 2012-Apr. 2020) Responsible for Quality Assurance, Department of Food Processing Technology, Faculty of Agriculture, UASVM Cluj-Napoca (2008-2012) Project Manager/Project Responsible in five projects won by national competition and member in other 18; director of a contract for the provision of services Member of the Organizing Committee of the international symposium "Prospects for the 3rd Millennium Agriculture" (2016, 2017, 2018) and of the international conference "Life Sciences for Sustainable Development" (2019, 2020, 2021) Member of the Admissions Committee of the Faculty of Food Science and Technology (2013, 2014, 2015) Member of the Promotion Commission of the UASVM Cluj-Napoca study programs Member of the Final Examination Committee for the bachelor's degree (2014, 2015, 2016-Technology of Agro-Food Processing, 2017, 2018, 2019, 2020-Food Control and Expertise) and master's degree (2017-Food Processing Systems and Quality Control) Member of the contest committees for applications for the assistant professor position (2014, 2017, 2019) and lecturer position (2015, 2020, 2021)
Job-related skills	<ul style="list-style-type: none"> ▪ A good knowledge of food analysis techniques
Digital competence	<ul style="list-style-type: none"> ▪ A good command of Microsoft Office tools and of some programs as: Chem Window, EndNote, Prism 3, Minitab, Unscrambler
Other skills	<ul style="list-style-type: none"> ▪ Abilities to coordinate didactic and research activities with students as a tutor or scientific coordinator (undergraduate theses, master's theses, student's scientific communications, professional-scientific contests)

ADDITIONAL INFORMATION

Publications	<ul style="list-style-type: none"> ▪ 103 publications including 53 publications in BDI-indexed journals, 11 papers in ISI Proceedings, 30 publications in ISI-indexed journals (23 research articles, 4 short communications, 1 data report, 1 short note, and 1 review), and 9 publications in non-indexed journals ▪ 5 books, 3 textbooks, and 2 practical guides ▪ 3 articles in the USAMV Cluj-Napoca Newsletter
Conferences	<ul style="list-style-type: none"> ▪ Speaker to 14 International Conferences and 1 National Conference ▪ Keynote Speaker to the "International Congress on Food Processing, Safety & Packaging". Prague: 20-21 September, 2018
Presentations	<ul style="list-style-type: none"> ▪ 8-11 October 2018, Italy, University of Bologna, Erasmus Programme Staff Mobility for Teaching, Department of Agricultural and Food Sciences ▪ 25-28 September 2017, Italy, University of Bologna, Erasmus Programme Staff Mobility for Teaching, Department of Agricultural and Food Sciences ▪ 15-19 June 2015, Hungary, University of Debrecen, Erasmus Programme Staff Mobility for Teaching, Institute of Food Science, Faculty of Agricultural and Food Sciences and Environmental Management ▪ 24-28 September 2013, Italy, University of Bari "Aldo Moro", Erasmus Programme Staff Mobility for Teaching, Department of Veterinary Medicine
Projects	<p>Project Coordinator</p> <ol style="list-style-type: none"> 1. PN-III-P1-1.1-MC-2018-0522, contract no. 181/09.07.2018 (September 2018), Subprogram 1.1 - Human Resources - Mobility projects for researchers, Competition 2018 2. PN-III-P2-2.1-CI-2018-0930, contract no. 156CI/04.07.2018 (July 2018 - December 2018): Superior valorization of whey by obtaining a whey-based beverage enriched with vegetable juice (https://sites.google.com/view/wheyjuicebev) 3. PN-III-P1-1.1-MC-2017-1123, contract no. 256/08.12.2017 (December 2017-February 2018), Subprogram 1.1 - Human Resources - Mobility projects for researchers, Competition 2017

4. Contract for the provision of services, no. 24723/14.11.2017: Quality control of meat products obtained at S.C. MARICARN S.R.L., Zalău by physicochemical tests (2017-2018)
5. PN-III-P2-2.1-CI-2017-0034, contract no. 84CI/25.07.2017 (July 2017 - December 2017): Development of an innovative solution for preventing the most common defects in Kashkaval cheese during ripening (<https://sites.google.com/view/innovsolvcheese>)
6. PN-II-RU-TD-2007-1, contract no. 408/2007 (2007-2009): Researches regarding the study of some oxidative and lypolitic modifications of milk powder during storage

Member

1. PN-III-P2-2.1-PED-2019-5346, contract no. 256PED/10.08.2020 (2020-2022): Demonstration models for meat analogues and confectionery products based on extractive products from conventional and alternative oilseeds and their blends - Development and laboratory validation
2. Contract for the provision of services, no. 280671/21.11.2018 (2018-2019): Quality control of meat products obtained at S.C. SEBICARN TRADITIONAL S.R.L. Zalău by physicochemical tests
3. PN-III-P2-2.1-CI-2018-1355, contract no. 233CI/04.07.2018 (July 2018 - December 2018): Innovative solutions for reforming a meat product to extend its shelf life
4. PN-III-P2-2.1-CI-2018-1046, contract no. 180CI/04.07.2018 (July 2018 - December 2018): Development of a new type of spreadable cheese from goat milk
5. PN-III-P2-2.1-CI-2018-0960, contract no. 161CI/04.07.2018 (July 2018 - December 2018): Innovative ingredients used to make cheeses
6. Contract of applied research and consultancy, no. 674/12.01.2018 (2018-2019): Development of surface mould-soft cheeses processing technology
7. PN-III-P2-2.1-CI-2017-0749, contract no. 137CI/27.09.2017 (September 2017 - March 2018): Obtaining an assortment of dietary cookie through the valorisation of apple dry residue
8. PN-III-P2-2.1-CI-2017-0785, contract no. 132CI/27.09.2017 (September 2017 - March 2018): Development of a new duck meat product of type smoked and pasteurized specialty
9. PN-III-P2-2.1-CI-2017-0331, contract no. 57CI/25.07.2017 (July 2017 - December 2017): Superior exploitation of lentil flour with the purpose of obtaining innovative meat products through their fortification
10. PN-III-P2-2.1-CI-2017-0037, contract no. 28CI/25.07.2017 (July 2017 - December 2017): Innovative structuring technologies for cold pressed vegetable oils: "Omega(ω)-rina" - spreadable food product rich in polyunsaturated lipids and plant antioxidants
11. Contract of applied research and consultancy, no. 14373/16.09.2015 (2015-2017): Optimizing of ripening process of cheese with hard paste
12. PN-II-IN-CI-2013-1-0089, contract no. 207CI/02.12.2013 (December 2013 - June 2014): Obtaining of an assortment of fermented dairy with goji berries and the study of probiotic characteristics to storage
13. PN-II-IN-CI-2013-1-0027, contract no. 194CI/21.10.2013 (October 2013 - April 2014): The optimization of extraction method and characterization of the kefir polysaccharide, natural ingredient with applicability in food industry
14. PN II-Partnerships, contract no. 52-132/01.10.2008 (2008-2011): Reduction of mycotoxin contamination on cereals branch in order to obtain bakery products with increased fiber content, safe for consumption
15. PN II-Capacities, contract no. 100/14.09.2007 (2007-2009): Food safety control by developing an integrated modelling system, simulation and advanced management of fermentative bioprocesses from food industry
16. CEEX-module I, contract no. 2662/2006(2006-2008): Development of a biological system to understand molecular models involved in prostate cancer
17. CEEX-module IV, contract no. 159/2005 (2005-2007): Development of testing laboratory for food quality and safety
18. PNCDI-INFRAS, contract no. 209/2004 (2004-2006): Testing laboratory for food quality and safety

Patents/Patent applications

1. Patent Application No. A/00055 din 04.02.2022: "Composition and process for obtaining a vegetable spreadable (cream) from sunflower, acorn and beech seeds". Inventors: Maria-Ioana Socaci, Cristina-Anamaria Semeniuc, Andreea Pușcaș, Anda-Elena Tanislav, Vlad Mureșan
2. Patent Application A/00054 din 04.02.2022: "Process for obtaining and composition for confectionery spreadable from beech seeds". Inventors: Andreea Pușcaș, Anda-Elena Tanislav, Elena-Andruța Mureșan, Adriana Păucean, Maria-Ioana Socaci, Cristina-Anamaria Semeniuc, Vlad Mureșan
3. Patent Application No. A/00929 din 22.11.2018: "Meat product with improved microbiological and sensory properties". Inventors: Melinda Fogarasi, Dorin Țibulcă, Cristina Anamaria Semeniuc, Sonia Ancuța Socaci, Maria Tofană, Dan Claudiu Sălăgean
4. Patent Application No. A/00916 from 20.11.2018: "Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof". Inventors: Cristina Anamaria Semeniuc, Ancuța Mihaela Rotar, Anamaria Mirela Jimborean, Melinda Fogarasi, Maria Ioana Socaci, Delia Michiu

Honours and awards

5. Patent Application No. A/01013 from 04.12.2017: "Compositions for spreadable product made of cold pressed vegetable oils and spice plants". Inventors: Vlad Mureşan, Cristina Anamaria Semeniuc, Emil Racolţă, Francisc Vasile Dulf, Laura Stan, Loredana Florina Leopold, Ana Felicia Tulai, Andruţa Elena Mureşan, Alexandra Bianca Bobiş, Maria Alexandra Sencovici
 6. Patent Application No. A/01101 from 12.12.2017: "Process for making Kashkaval cheese with enhanced microbiological stability at ripening". Inventors: Cristina Anamaria Semeniuc, Ancuţa Mihaela Rotar, Anamaria Mirela Jimborean, Melinda Fogarasi, Maria Ioana Socaciu, Vlad Mureşan, Elemér Lajos Simon
 7. Patent Application No. A/0084 from 18.11.2016: "Composition of smoked sausages rich in vegetable protein". Inventors: Melinda Nagy, Maria Tofană, Cristina Anamaria Semeniuc, Sonia Ancuţa Socaci
1. UEFISCDI award, Awarding research results -articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-62952 (yellow zone)
 2. UEFISCDI award, Awarding research results -articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-59457 (yellow zone)
 3. UEFISCDI award, Awarding research results -articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-58950 (red zone)
 4. UEFISCDI award, Awarding research results -articles-competition 2020, PN-III-P1-1.1-PRECISI-2020-48334 (red zone)
 5. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Cream cheese with aromatic herbs"
 6. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Pork pate with added coriander powder"
 7. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Ready-to-drink (RTD) beverage based on whey and fruit juice"
 8. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Cream cheese with wild thyme"
 9. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Matured cheese fortified with grape pomace and elderberries"
 10. UEFISCDI award, Awarding research results -articles-competition 2019, PN-III-P1-1.1- PRECISI-2019-34932 (red zone)
 11. UEFISCDI award, Awarding research results -articles-competition 2019, PN-III-P1-1.1- PRECISI-2019-29892 (yellow zone)
 12. Diploma of Achievement MEDAL INVENTICA 2019 at the International Exhibition of Inventics, XXIIIth Edition, 2019, Iaşi, Romania for "Matured cheese fortified with grape pomace and elderberries"
 13. Diploma of Excellence MEDAL INVENTICA 2019 at the International Exhibition of Inventics, XXIIIth Edition, 2019, Iaşi, Romania for "Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof"
 14. Diploma of Excellence MEDAL INVENTICA 2019 at the International Exhibition of Inventics, XXIIIth Edition, 2019, Iaşi, Romania for "Reforming a meat product to extend its shelf life"
 15. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Reformulation of a meat product for the purpose of extending the preservation period"
 16. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Composition for bakery product with pre-fermented based on pseudo-cereals"
 17. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof"
 18. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Oleogel with synergistic structurants and applicability in bakery products"
 19. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Ripened cheeses with dehydrated elderberry fruits"
 20. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Spreadable goat cheese with thyme essential oil"
 21. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Valorisation of grape marc in products type of ripened cheese with semi-hard paste"

22. UEFISCDI award, Awarding research results -articles-competition 2018, PN-III-P1-1.1- PRECISI-2018-28735 (red zone)
23. UEFISCDI award, Awarding research results -articles-competition 2018, PN-III-P1-1.1- PRECISI-2018-28352 (yellow zone)
24. Diploma GOLD MEDAL INVENTICA 2018 and Gold Medal at the International Salon of Research, Innovation and Technological Transfer, XXIIth Edition, 2018, Iași, Romania for "Meat prepared in membrane of protein additives redlines or greenlines"
25. Diploma GOLD MEDAL INVENTICA 2018 and Gold Medal at the International Salon of Research, Innovation and Technological Transfer, XXIIth Edition, 2018, Iași, Romania for "Process for making Kashkaval cheese with enhanced microbiological stability at ripening"
26. Diploma GOLD MEDAL INVENTICA 2018 and Gold Medal at the International Salon of Research, Innovation and Technological Transfer, XXIIth Edition, 2018, Iași, Romania for "Compositions for spreadable product made of cold pressed vegetable oils and spice plants"
27. Best poster award: Fogarasi M, Socaci SA, Tofană M, Rotar AM, Pop C, Semeniuc C. (2018). Functional constituents of three wild edible mushroom species: focus on their physicochemical, volatile profile and antimicrobial activity, "International Congress on Food Processing, Safety & Packaging". Prague: 20-21 September
28. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Process for making Kashkaval cheese with enhanced microbiological stability at ripening"
29. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Protein brownie based on skimmed milk powder"
30. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Formulation and characterization of a refreshing dessert based on whey protein isolate"
31. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Compositions for spreadable product made of cold pressed vegetable oils and spice plants"
32. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Fresh cow's cheese-curd with flavoring natural preservative"
33. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Casing meat products with protein addition of red or green lentil"
34. UEFISCDI award, Awarding research results -articles-competition 2017, PN-III-P1-1.1- PRECISI-2017-15208 (red zone)
35. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 15th Edition, 2017, Cluj-Napoca, Romania for "Composition of smoked sausages rich in vegetable protein"
36. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 15th Edition, 2017, Cluj-Napoca, Romania for "Stratified chocolate spheres with antibacterial essential oils"
37. Bronze Medal Diploma at the "Traian Vuia" International Exhibition of Innovations and Inventions, 2017, Timișoara, Romania for "Composition of smoked sausages rich in vegetable protein"
38. UEFISCDI award, Awarding research results -articles-competition 2016, PN-III-P1-1.1-PRECISI-2016-11455 (red zone)
39. UEFISCDI award, Awarding research results -articles-competition 2016, PN-III-P1-1.1-PRECISI-2016-11450 (yellow zone)
40. Second prize for the poster presentation: Petruț RF, Suharoschi R, Rotar AM, Bartalici CI, Semeniuc CA, Apostu S. (2011). Proteomics analysis and protein structure identification of Escherichia coli, 1st FCUB ERA Workshop "Food Safety and Health Effects of Food". Belgrade: January 31-February 1

Citations
Training courses

- 630 citations in Google Scholar, <https://scholar.google.ro/citations?user=IK56ek4AAAAJ&hl=ro>
- 6-24 Mai 2019, "Modern teaching techniques" carried out within the project POCU – Education and competitive training on the labour market – EduForm – code MySmsis 121643
- 8-25 Apr. 2019, "E-Learning and Blended-learning" carried out within the project POCU – Education and competitive training on the labour market – EduForm – code MySmsis 121643
- 14-15 Apr. 2014, "Training course in the use of the platform "Asistent-ID" for tutors", organized by SC Spot Communication SRL Cluj SA
- Mar. 12, 13, 19, 20, 2011, "Project Manager", organized by CNFPA, Romania
- Oct. 10, 2008, "Applicability of quality and food safety international standards", INPLISTA project
- 9-11 Nov. 2010, "Training course in the use of the platform "Asistent-ID" for tutors", organized by SC Software ITC Cluj SA

- 11-13 Jan. 2007, "Assessment of measurement uncertainty, uncertainty budgets designing", organized by RENAR
- 8-10 Jan. 2007, "Methods validation-ISO/CEI 17025:2005 requirement", organized by RENAR
- Nov. 25, 2005, "Quality management system auditing with reference to tests", organized by SC Givaroli Impex SRL Bucharest
- 20-21 Oct. 2005, "Requirements for the competence of testing (validation, uncertainty) and quality assurance of test results (pt. 5.4, 5.9 from SR ISO CEI 17025/2001)", organized by SC Givaroli Impex SRL Bucharest
- 29-30 Nov. 2004, "Increase of confidence in the competence of testing/calibration laboratories through accreditation. General aspects of SR EN ISO/CEI 17025:2001 standard regarding accreditation activity of testing/calibration laboratories", organized by RENAR
- Feb. 9-Mar. 6, 2004, "Hazard Analysis and Critical Control Points and Hygienic Design (40 hours, in English)", organized by Wageningen University, European Chair in Food Safety Microbiology, Holland
- Membership in professional associations
 - SCI (Society of Chemical Industry)
 - Slow Food International
 - The Association of Specialists in Food Industry from Romania – education, research, and production - A.S.I.A.R.
- Certifications
 - Certificate of Professional Competencies - Project Manager
- Editorial activities
 - Guest editor of the Special Issue "Innovations in Active Food Packaging during the Pandemic and into the 'New Normal'" for the journal Coatings (July 2021-September 2022)
 - Guest editor of the Special Issue "Spectroscopic, Chromatographic, and Chemometric Techniques Applied in Food Products Characterization" for the journal Separations (May 2021-October 2022)
 - Topic editor of the journal Coatings (May 2021-May 2023)
 - Member of the Editorial Board of the Bulletin UASVM. Agriculture (2006)
- Reviewer activities
 - Reviewer for:
 - Food Quality and Safety (2022)
 - AMB Express (2022)
 - Applied Sciences (2021)
 - Bulletin UASVM. Animal Science and Biotechnologies (2021)
 - Colloids and Surfaces A: Physicochemical and Engineering Aspects (2021)
 - Plants (2021)
 - Food Control (2020, 2021)
 - African Journal of Food Science (2020)
 - Molecules (2019, 2021)
 - Meat Sciences (2018)
 - CyTA-Journal of Food (2018)
 - Bulletin UASVM. Veterinary Medicine (2017)
 - Issues in Biological Sciences and Pharmaceutical Research (2016)
 - Issues in Scientific Research (2015)
 - Bulletin UASVM. Food Science and Technology (2013, 2014, 2015, 2016, 2017, 2018)
 - Bulletin UASVM. Agriculture (2012)
- Study/training visits
 - 12-16 July 2021, Albany, Agricultural University of Tirana, Erasmus Programme Staff Mobility for Training, Faculty of Biotechnology and Food
 - 1-7 July 2019, Italy, study visit financed by the POCU – Education and competitive training on the labour market – EduForm – code MySms 121643 project
 - 6-12 May 2012, Holland and Germany, study visit "Mission of post Doc. Students of Romanian Universities of Agricultural Sciences and Horticulture" financed by the POSDRU/89/1.5/S/62371 project
 - 21 Sep.-16 Dec. 2011, Italy, Postdoctoral Research Stage, Department of Food Science, University of Bologna, financed by the POSDRU/89/1.5/S/62371 project
 - 14 Jan.-14 July 2009, Italy, Erasmus Fellowship, Department of Food Science, University of Bologna
 - 3-6 Nov. 2008, Hungary, University of Debrecen, Department of Human Genetics
 - 22-25 Nov. 2007, Hungary, Corvinus University, Budapest, Faculty of Food Science

ANNEXE

- List of Publications



List of publications

Specialty books

1. **Semeniuc, C.A.**, Socaciu, M.I., Vodnar, D.C. (2020). *Evaluarea calității peștelui și produselor pescărești*. Ed. Mega, Cluj-Napoca, pp.104, ISBN 978-606-020-165-6.
2. **Semeniuc, C.A.** (2015). *Râncezirea oxidativă și lipolitică a produselor lactate deshidratate*. Ed. Mega, Cluj-Napoca, pp.157, ISBN 978-606-543-255-0.
3. Guș, C., **Semeniuc, C.A.** (2010). *Stabilirea calității laptelui și a produselor lactate ediția a II-a*. Ed. Risoprint, Cluj-Napoca, pp.151, ISBN 978-973-53-0240-5.
4. Guș, C., **Semeniuc, C.** (2005). *Stabilirea calității laptelui și a produselor lactate*. Ed. Risoprint, Cluj-Napoca, pp.156, ISBN 973-656-979-9.
5. Ștețca, Gh., Laslo, C., **Semeniuc, C.** (2004). *Igiena unităților de industrie alimentară*. Ed. AcademicPres, Cluj-Napoca, pp.172, ISBN 973-7590-73-9.

Textbooks

1. **Semeniuc, C.A.** (2022). *Controlul calității laptelui și produselor lactate-Manual Didactic*, Ed. AcademicPres, Cluj-Napoca, pp.185, ISBN 978-973-744-935-1.
2. **Semeniuc, C.A.** (2021). *Legislație în industria alimentară-Manual Didactic Învățământ la Distanță*, Ed. AcademicPres, Cluj-Napoca, pp.172, ISBN 978-973-744-877-4.
3. **Semeniuc, C.A.** (2015). *Principii și metode de conservare a produselor alimentare-Manual Didactic*, Ed. AcademicPres, Cluj-Napoca, pp.77, ISBN 978-973-744-418-9.

Practical guides

1. **Semeniuc, C.A.**, Pop, A. (2015). *Principii și metode de conservare a produselor de origine animală-Îndrumător de lucrări practice*, Ed. Mega, Cluj-Napoca, pp.75, ISBN 978-606-543-640-4.
2. **Semeniuc, C.A.**, Pop, C.R., Socaciu, M.I. (2019). *Controlul și expertiza produselor animaliere (Carne, produse din carne și miere)-Îndrumător de lucrări practice*, Ed. Mega, Cluj-Napoca, pp.191, ISBN 978-606-020-069-7.

Articles/short communications (SC)/data reports (DR)/short notes (SN)

1. Michiu, D., Socaciu, M.-I., Fogarasi, M., Jimborean, A.M., Ranga, F., Mureșan, V., **Semeniuc, C.A.** (2022). Implementation of an analytical method for spectrophotometric evaluation of total phenolic content in essential oils. *Molecules*, 27(4), Article ID 1345. DOI: 10.3390/molecules27041345 (**IF 4.412**) (WOS:000764423100001) – corresponding author
2. Pop, F. Semeniuc, C.A. (2022). Oxidative stability of avocado and peanut oils under different heating temperatures. *Revista de Chimie*, 73(1), pp.1-8. DOI: 10.37358/Rev.Chim.1949 (**BDI**)
3. Fogarasi, M., Socaciu, M.-I., Sălăgean, C.-D., Ranga, F., Fărcaș, A.C., Socaci, S.A., Socaciu, C., Țibulcă, D., Fogarasi, S., **Semeniuc, C.A.** (2021). Comparison of different extraction solvents for characterization of antioxidant potential and polyphenolic composition in *Boletus edulis* and

- Cantharellus cibarius* mushrooms from Romania. *Molecules*, 26(24), Article ID 7508. DOI: 10.3390/molecules26247508 (**IF 4.412**) (WOS:000736298800001) – autor correspondent
4. Mehira, K., Douaoui, A., Debib, A., Yahiaoui, Y., Socaci, S., Belouazni, A., **Semniuc, C.A.**, Farcas, A. (2021). Chemical composition, antioxidant and antibacterial efficiency of essential oils from Algerian *Juniperus phoenicea* L. against some pathogenic bacteria. *Tropical Journal of Natural Product Research*, 5(11), pp.1966-1972. DOI: 10.26538/tjnpr/v5i11.13 (**BDI**)
 5. Aka, B.Z.E., Djeni, T.N., Konan, H.K., **Semeniuc, C.A.**, Rotar, A.M., Suharoschi, M., Dje, M.K. (2021). Characterization of a potential isozyme laccase from *Trametes polyzona* MPS1-3 and its contribution to palm oil mill effluent treatment. *Current Microbiology*, 78(8), 3246-3257. DOI: 10.1007/s00284-021-02598-3 (**IF 2.188**) (WOS:000671916400002)
 6. Jimborean, M.A., Borșa, A., Michiu, D., Rotar, A., **Semeniuc, C.A.**, Pop, C., Salanță, L., Țibulcă, D., Bâlțeanu, V.A. (2021). Spreadable goat cheese incorporated with *Aloe vera* gel microcapsules and essential oils of thyme and oregano: impact on microbiological, physicochemical, and sensory characteristics during storage. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, 49(1), Article ID 12001. DOI: 10.15835/nbha49112001 (**IF 1.444**) (WOS:000639294300007)
 7. Socaciu, M.-I., Fogarasi, M., Simon, E.L., **Semeniuc, C.A.**, Socaci, S.A., Podar, A.S., Vodnar, D.C. (2021). Effects of whey protein isolate-based film incorporated with tarragon essential oil on the quality and shelf-life of refrigerated brook trout. *Foods*, 10(2), Article ID 401. DOI: 10.3390/foods10020401 (**IF 4.350**) (WOS:000622539000001) – corresponding author
 8. Mureșan, C.C., Marc, R.A., **Semeniuc, C.A.**, Socaci, S.A., Fărcaș, A., Fracisc, D., Pop, C.R., Rotar, A., Dodan, A., Mureșan, V., Mureșan, A.E. (2021). Changes in physicochemical and microbiological properties, fatty acid and volatile compound profiles of Apuseni cheese during ripening. *Foods*, 10(2), Article ID 258. DOI: 10.3390/foods10020258 (**IF 4.350**) (WOS:000622507300001)
 9. Fogarasi, M., Diaconeasa, Z.M., Pop, C.R., Fogarasi, S., **Semeniuc, C.A.**, Fărcaș, A.C., Țibulcă, D., Sălăgean, C.-D., Tofană, M., Socaci, S.A. (2020). Elemental composition, antioxidant and antibacterial properties of some wild edible mushrooms from Romania. *Agronomy*, 10(2), Article ID 1972. DOI: 10.3390/agronomy10121972 (**IF 3.417**) (WOS:000601652800001)
 10. Pop, F., **Semeniuc, C.A.** (2020). Effects of heating temperature and ascorbyl palmitate on the oxidative stability of alimentary poultry fats. *La Rivista Italiana delle Sostanze Grasse*, 97(Luglio/Settembre), pp.55-64. DOI: - (**IF 0.563**) (WOS:000600465200007) (**SN**)
 11. Socaciu, M.I., Fogarasi, M., **Semeniuc, C.A.**, Socaci, S.A., Rotar, M.A., Mureșan, V., Pop, O.L., Vodnar, D.C. (2020). Formulation and characterization of antimicrobial edible films based on whey protein isolate and tarragon essential oil. *Polymers*, 12(8), Article ID 1748. DOI: 10.3390/polym12081748 (**IF 4.329**) (WOS:000564678000001) – corresponding author
 12. Mureșan, V., Blidar, I., Pușcas, A., **Semeniuc, C.**, Mureșan, A., Ranga, F., Fetea, F., Socaciu, C. (2020). Phenolics dynamics and infrared fingerprints during the storage of pumpkin seed oil and thereof oleogel. *Journal of the American Oil Chemists' Society*, 97(S1), pp.55. (**ISI Proceedings**) (WOS:000572551400158)

13. Cătunescu, G.M., Rotar, A.M., Pop, C.R., Diaconeasa, Z., Bunghez, F., Socaciu, M.I., **Semeniuc, C.A.** (2019). Influence of extraction pre-treatments on some phytochemicals and biological activity of Transylvanian cranberries (*Vaccinium vitis-idea* L.). *LWT - Food Science and Technology*, 102(March), pp.385-392. DOI: 10.1016/j.lwt.2018.12.062 (**IF 4.006**) (WOS:000458226600053)
14. Fogarasi, M., Socaci, S.A., Dulf, F.V., Diaconeasa, Z.M., Fărcaș, A.C., Tofană, M., **Semeniuc, C.A.** (2018). Bioactive compounds and volatile profiles of five Transylvanian wild edible mushrooms. *Molecules*, 23(12), Article ID 3272. DOI: 10.3390/molecules23123272 (**IF 3.060**) (WOS:000454523000222)
15. Socaciu, M.I., **Semeniuc, C.A.**, Vodnar, D.C. (2018). Edible films and coatings for fresh fish packaging: Focus on quality changes and shelf-life extension. *Coatings*, 8(10), Article ID 366. DOI: 10.3390/coatings8100366 (**IF 2.330**) (WOS:000448545400038) – corresponding author
16. **Semeniuc, C.A.**, Socaciu, M.I., Socaci, S.A., Mureșan, V., Fogarasi, M., Rotar, A.M. (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), Article ID 2261. DOI: 10.3390/molecules23092261 (**IF 3.060**) (WOS:000447365100172)
17. Mandrioli, M., **Semeniuc, C.A.**, Boselli, E., Rodriguez-Estrada, M.T. (2018). Ubiquinone in Italian high-quality raw cow milk. *Italian Journal of Food Science*, 30(1), pp.144-155. DOI: 10.14674/IJFS-871 (**IF 0.736**) (WOS:000423537300012)
18. Fogarasi, M., Socaci, S.A., Tofană, M., **Semeniuc, C.**, Sălăgean, D., Țibulcă, D., Mureșan, C. (2018). Evaluation of sensory and physical-chemical properties of smoked sausage based on food waste sources. *Journal of Agroalimentary Processes and Technologies*, 24(3), pp.219-223. (**BDI**)
19. Fogarasi, M., Tofana, M., Socaci, S., Muresan, A., Muste, S., **Semeniuc, C.A.**, Salagean, D., Tibulca, D. (2018). Utilization of watermelon rinds as a natural source of antioxidants to obtaining functional foods. *Hop and Medicinal Plants*, 26(1-2), pp.115-121. (**BDI**)
20. Borș, M.D., **Semeniuc, C.A.**, Socaci, S., Vlaic, R., Moldovan, O.P., Pop, A.V., Tofană, M. (2017). The influence of variety and processing on the total phenolic content and antioxidant activity of mustard. *Romanian Biotechnological Letters*, 22(3), pp.12514-12519. DOI: - (**IF 0.321**) (WOS:000404459100002)
21. Nagy, M., **Semeniuc, C.A.**, Socaci, S.A., Pop, C.R., Rotar, A.M., Sălăgean, C.D., Tofană, M. (2017). Utilization of brewer's spent grain and mushrooms in fortification of smoked sausages. *Food Science and Technology (Campinas)*, 37(2), pp.315-320. DOI: 10.1590/1678-457X.23816 (**IF 1.084**) (WOS:000402531100022) – corresponding author
22. **Semeniuc, C.A.**, Pop, C.R., Rotar, A.M. (2017). Antibacterial activity and interactions of plant essential oil combinations against Gram-positive and Gram-negative bacteria. *Journal of Food and Drug Analysis*, 25(2), pp.403-408. DOI: 10.1016/j.jfda.2016.06.002 (**IF 2.852**) (WOS:000399338100022)

23. Morar, M.I., Nagy, M., Rotar, A.M., Țibulcă, D., **Semeniuc, C.A.** (2017). Formulation and physicochemical evaluation of frozen snacks based on whey protein isolate and skimmed milk. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 74(2), pp.102-105. DOI: 10.15835/buasvmcn-fst: 0024 (**IF 0.000**) (WOS:000424472100010) (**SC**)
24. Morar, M.I., Nagy, M., Rotar, A.M., Țibulcă, D., **Semeniuc, C.A.** (2017). Development and physicochemical evaluation of fruit-flavored freezer pops based on whey protein isolate. *Revista "Lucrări Științifice. Seria Agronomie"*, 60(1), pp.197-200. (**BDI**)
25. Morar, M.I., Fetea, F., Rotar, A.M., Nagy, M., **Semeniuc, C.A.** (2017). Characterization of essential oils extracted from different aromatic plants by FTIR spectroscopy. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 74(1), pp.37-38. DOI: 10.15835/buasvmcn-fst:12634 (**IF 0.000**) (WOS:000408457100008) (**SC**) – corresponding author
26. Pop, F., **Semeniuc, C.A.**, Mihalescu, L. (2016). Oxidative and hydrolytic stability of alimentary poultry fats under refrigeration and freezing. *European Journal of Lipid Science and Technology*, 118(11), pp.1795-1798. DOI: 10.1002/ejlt.201500324 (**IF 2.145**) (WOS:000387397700017) (**DR**)
27. **Semeniuc, C.A.**, Cardenia, V., Mandrioli, M., Muste, S., Borsari, A., Rodriguez-Estrada, M.T. (2016). Stability of flavoured phytosterol-enriched drinking yogurts during storage as affected by different packaging materials. *Journal of the Science of Food and Agriculture*, 96(8), pp.2782-2787. DOI: 10.1002/jsfa.7443 (**IF 2.463**) (WOS:000377203800022)
28. **Semeniuc, C.A.**, Rotar, A., Stan, L., Pop, C.R., Socaci, S., Mireșan, V., Muste, S. (2016). Characterization of pine bud syrup and its effect on physicochemical and sensory properties of kefir. *CyTA-Journal of Food*, 14(2), pp.213-218. DOI: 10.1080/19476337.2015.1085905 (**IF 1.180**) (WOS:000372132500008)
29. **Semeniuc, C.A.**, Mandrioli, M., Rodriguez-Estrada, M.T., Muste, S., Lercker, G. (2016). Thiobarbituric acid reactive substances in flavored phytosterol-enriched drinking yogurts during storage: formation and matrix interferences. *European Food Research and Technology*, 242(3), pp.431-439. DOI: 10.1007/s00217-015-2554-3 (**IF 1.664**) (WOS:000370258900015)
30. Mudura, E., Coldea, T.E., Rotar, A.M., Pop, C., **Semeniuc, C.** (2016). Characterization of Romanian craft beers based on chemical composition and microbiological analysis. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 73(1), pp.40-44. DOI: 10.15835/buasvmcn-fst:11990 (**IF 0.000**) (WOS:000408453000008)
31. Pop, C., Salanță, L., Rotar, A.M., **Semeniuc, C.A.**, Socaciu, C., Sindic, M. (2016). Influence of extraction conditions on characteristics of microbial polysaccharide kefir isolated from kefir grains biomass. *Journal of Food and Nutrition Research*, 55(2) pp.121-130. DOI: - (**IF 1.950**) (WOS:000378339900004)
32. **Semeniuc, C.A.**, Zăpârțan, L., Stan, L., Pop, C.R., Borș, M.D., Rotar, A.M. (2015). Physicochemical and sensory properties of whey cheese with pine nuts. *Bulletin of the University*

- of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. *Food Science and Technology*, 72(2), pp.177-181. DOI: 10.15835/buasvmcn-fst:11449 (**IF 0.000**) (WOS:000422194100005)
33. Pop, C.R., Topan, C., Rotar, A.M., **Semeniuc, C.A.**, Salanță, L.C. (2015). Evaluation the sensory and probiotics properties of the yogurt supplemented with carrot juice. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 72(2), pp.277-278. DOI: 10.15835/buasvmcn-fst:11533 (**IF 0.000**) (WOS:000422194100025)
 34. Borș, MD., **Semeniuc, C.A.**, Socaci, S., Vârva, L., Moldovan, O., Vlaic, R., Tofană, M. (2015). Total phenolic content and antioxidant capacity of radish as influenced by the variety and vegetative stage. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 72(1), pp.77-81. DOI: 10.15835/buasvmcn-fst:11087 (**IF 0.000**) (000422190500011)
 35. Pop, C., Vlaic, R., Fărcaș, A., Salanță, L., Ghicășan, D., **Semeniuc, C.**, Rotar, A.M. (2015). Influence of pollen, chia seeds and cranberries addition on the physical and probiotics characteristics of yogurt. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 72(1), pp.141-142. DOI: 10.15835/buasvmcn-fst:11090 (**IF 0.000**) (WOS:000422190500025)
 36. Rotar, A.M., Vodnar, D.C., Bunghez, F., Cătunescu, G.M., Pop, C.R., Jimborean, M., **Semeniuc, C.A.** (2015). Effect of goji berries and honey on lactic acid bacteria viability and shelf life stability of yoghurt. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, 43(1), pp.196-203. DOI: 10.15835/nbha4319814 (**IF 0.451**) (WOS:000357000600030)
 37. Borș, MD., Socaci, S., Vicas, S.I., **Semeniuc, C.A.**, Pop (Cuceu), A.V., Nagy, M., Tofană, M. (2015). Effect of light conditions on sulfur-containing phytochemicals from radish and mustard sprouts. *Journal of Agroalimentary Processes and Technologies*, 21(3), pp.272-278. (**BDI**)
 38. Pop, C., Rotar, A.M., Salanță, L.C., **Semeniuc, C.A.**, Socaciu, C., Sindic, M. (2015). Fingerprint profiling of polysaccharide kefir extracted from kefir grains biomass. *Journal of Agroalimentary Processes and Technologies*, 21(2), pp.207-212. (**BDI**)
 39. Rotar, A.M., **Semeniuc, C.**, Bunghez, F., Jimborean, M., Pop, C. (2014). Effect of different storage period on lactic acid bacterias from goji yogurt and goji yogurt with honey. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 71(1), pp.75-76. (**BDI**) (**SC**) – corresponding author
 40. Pop, C., Apostu, S., Rotar, A.M., **Semeniuc, C.A.**, Sindic, M., Mabon, N. (2013). FTIR spectroscopic characterization of a new biofilm obtained from kefir. *Journal of Agroalimentary Processes and Technologies*, 19(2), pp.157-159. (**BDI**)
 41. Apostu, S., Rotar, A.M., **Semeniuc, C.A.**, Pop, C. (2013). Assessment of physicochemical and microbiological quality of seafood. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 70(1), pp.60-61. (**BDI**) (**SC**)
 42. Apostu, S., Pop, C., Duma, M., Rotar, A.M., **Semeniuc, C.A.** (2013). The incidence of aflatoxin M1 in raw and pasteurized milk from Transylvania County. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Animal Science and Biotechnologies*, 70(1), pp.187-188. (**BDI**) (**SC**)

43. Pop, C., **Semeniuc, C.A.**, Apostu, S., Rotar, A.M. (2013). The physicochemical quality of traditional burduf cheese. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 70(2), pp.137-138. **(BDI) (SC)**
44. Rotar, A.M., **Semeniuc, C.A.**, Apostu, S., Pop, C., Duma, M., Suharoschi, R., Giura, L. (2013). Identification and prevalence of Escherichia coli and Escherichia coli O157:H7 in foods. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 70(2), pp.139-140. **(BDI) (SC)**
45. **Semeniuc, C.A.**, Rotar, A.M., Pop, C., Suharoschi, R., Apostu, S. (2013). The manufacturing process and quality control of a Holland type cheese. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 70(2), pp.147-148. **(BDI) (SC)**
46. Vlaic, R., Muste, S., **Semeniuc, C.A.**, Mureșan, A., Borșa, A. (2013). Evaluation of dairy sector safety and security in three hypermarkets (A, B, C) from Transylvania County. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 70(2), pp.153-154. **(BDI) (SC)**
47. Jimborean, M., Țibulcă, D., **Semeniuc, C.A.**, Păucean, A., Țibulcă, A. (2012). Researches concerning proteins content and proteic scindation indices evolution of some semi-hard cheeses during ripening. *Journal of Agroalimentary Processes and Technologies*, 18(1), pp.24-27. **(BDI)**
48. Jimborean, M., Țibulcă, D., **Semeniuc, C.A.**, Păucean, A., Sălăgean, D., Țibulcă, A. (2012). Researches concerning variation of some phisico-chemical parameters of raw milk used to obtain semi-hard cheeses. *Journal of Agroalimentary Processes and Technologies*, 18(1), pp.53-55. **(BDI)**
49. **Semeniuc, A.C.**, Muste, S., Rotar, M.A., Suharoschi, R., Tofană, M. (2012). Influence of the storage conditions on physicochemical parameters of infant formula. *Journal of Agroalimentary Processes and Technologies*, 18(1), pp.61-64. **(BDI)**
50. Rotar, A.M., **Semeniuc, C.A.**, Mudura, E., Coldea, T., Lazăr Pop, C. (2012). Identification of microbial contamination sources in distilled spirits. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 69(2), pp.380-385. **(BDI)**
51. **Semeniuc, C.A.** Rotar, M.A., Suharoschi, R., Tofană, M., Muste, S. (2011). Overview of the EU legislation on novel foods and novel food ingredients. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 68 (2), pp.415-422. **(BDI)**
52. Suharoschi, R., Pop, E.A., Lazar, M., **Semeniuc, C.A.**, Rotar, A.M., Morar, M.V., Laslo, C., Pamfil, D. (2011). Application of the nutrition tools under a study in order to develop a menu to maintain a healthy lifestyle. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 68(2), pp.446-452. **(BDI)**
53. **Semeniuc, C.A.**, Lazar, C.R., Rotar, A.M., Suharoschi, R., Muste, S. (2011). Measurement of malondialdehyde in fermented dairy. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 68(2), p.550. **(BDI) (SC)**
54. Suharoschi, R., Muresan, C., Moldovan, A., Petrut, R., Lazar, M., **Semeniuc, C.A.**, Rotar, A.M., Laslo, C., Pamfil, D. (2011). Study of the pork meat, soybeans and apple proteins profile. *Bulletin*

- of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. *Agriculture*, 68(2), pp.551. **(BDI) (SC)**
55. Bocşa-Oarga, A.C., **Semeniuc, A.C.**, Rotar, A.M., Guş, C., Suharoschi, R., Laslo, C. (2010). A comparison of selected air quality criteria in raw milk. *Journal of Agroalimentary Processes and Technologies*, 16(3), pp.367-372. **(BDI)**
 56. Rotar, A.M., Apostu, S., Lazar, C., **Semeniuc, C.A.** (2010). A study regarding the relationship between somatic cell count and bacteriological exam at goat milk. *Journal of Agroalimentary Processes and Technologies*, 16(2), pp.150-154. **(BDI)**
 57. Suharoschi, R., Petrut, R., Rotar, M.A., Bartalici, C.I., **Semeniuc, A.C.**, Apostu, S. (2010). *Escherichia coli* proteomics analysis and protein structure identification with bioinformatics analysis. *Journal of Agroalimentary Processes and Technologies*, 16(2), pp.163-168. **(BDI)**
 58. Suharoschi, R., Bartalici, C.I., Petrut, R., **Semeniuc, A.C.**, Rotar, M.A. (2010). Two-dimensional gel electrophoresis of peptides as lap in bovine milk. *Journal of Agroalimentary Processes and Technologies*, 16(2), pp.169-176. **(BDI)**
 59. **Semeniuc, C.A.**, Rotar, A.M., Suharoschi, R., Guş, C., Bele, C., Matea, C. (2010). Impact of storage conditions on hydrolytic rancidity degree of the dry dairy powders. *Journal of Agroalimentary Processes and Technologies*, 16(2), pp.177-179. **(BDI)**
 60. Morar, M.V., Dragan, K., Bele, C., Matea, C., Tarta, I., Suharovschi, R., **Semeniuc, C.** (2010). Researches regarding the processing of the hemp seed by cold pressing. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 67(2), pp.284-290. **(BDI)**
 61. Mureşan, V., Muste, S., Racolta, E., **Semeniuc, C.A.**, Man, S., Birou, A., Chircu, C. (2010). Determination of Peroxide Value in sunflower halva using a spectrophotometric method. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 67(2), pp.334-339. **(BDI)**
 62. Racolta, E., Mureşan, V., Muste, S., **Semeniuc, C.A.** (2010). Comparison of sunflower halva products from Romanian market. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 67(2), pp.381-386. **(BDI)**
 63. Mureşan, V., Muste, S., Racolta, E., **Semeniuc, C.A.** (2010). Effects of roasting on oxidative status of sunflower seeds. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 67(2), pp.511. **(BDI) (SC)**
 64. Racolta, E., Hodrea, M., Mureşan, V., Muste, S., **Semeniuc, C.A.** (2010). Researches on baking behavior of turkish delight used in bakery products. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 67(2), pp.515. **(BDI) (SC)**
 65. **Semeniuc, C.**, Rotar, M.A., Guş, C., Bele, C., Socaci, S.A., Laslo, C. (2009). Influence of storage conditions in evolution of fatty acids profile from infant formula. *Journal of Agroalimentary Processes and Technologies*, 15(2), pp.293-297. **(BDI)**
 66. Socaci, S.A., Tofană, M., Socaciu, C., **Semeniuc, C.** (2009). Optimization of HS/GC-MS method for the determination of volatile compounds from indigenous rosemary. *Journal of Agroalimentary Processes and Technologies*, 15(1), pp.45-49. **(BDI)**

67. Rotar, M.A., **Semeniuc, C.**, Apostu, S., Guş, C., Vodnar, D., Țicrea, L. (2009). Influence of proteolytic microorganisms on dairy products quality. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 66(2), pp.432-436. **(BDI)**
68. **Semeniuc, C.A.**, Guş, C., Rotar, A.M., Socaci, S.A., Suharoschi, R., Laslo, C. (2009). Effect of storage time on the oxidative status of infant formula. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 66(2), pp.448-452. **(BDI)**
69. Tofană, M., Socaci, S.A., Socaciu, C., Mihăiescu, D.E., **Semeniuc, C.**, Truța, D. (2009). Optimization of HS/GC-MS method for the determination of volatile compounds from some indigenous hop varieties. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 66(2), pp.500-505. **(BDI)**
70. **Semeniuc, C.A.**, Rotar, A.M., Guş, C., Suharoschi, R., Laslo, C. (2009). Optimization of TBARS test for determination of MDA content from infant formula. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 66(2), pp.573. **(BDI) (SC)**
71. Jimborean, M., Țibulcă, D., Laslo, C., Rotar, A., **Semeniuc, C.**, Sălăgean, D. (2008). The analysis of physical-chemical parameters of milk during hard and semi-hard paste cheese processing. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 65(2), pp.263-267. **(BDI)**
72. Rotar, M.A., **Semeniuc, C.**, Laslo, C., Guş, C., Apostu, S., Jimborean, M. (2008). Microbiological determination of lactic acid bacteria from fermented dairy products in different storage times. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 65(2), pp.375-378. **(BDI)**
73. **Semeniuc, C.**, Rotar, M.A., Dumitraş, D.E., Guş, C., Jimborean, M.A., Socaci, S.A., Laslo, C. (2008). Physico-chemical changes in whole milk powder during different storage conditions. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 65(2), pp.400-404. **(BDI)**
74. Socaci, S.A., Tofana, M., Socaciu, C., Varban, D., **Semeniuc, C.** (2008). Preliminary study on rosemary essential oil. *Journal of Agroalimentary Processes and Technologies*, 14(1), pp.128-132. **(BDI)**
75. **Semeniuc, C.**, Rotar, M.A., Gus, C., Bele, C., Dulf, F., Socaci, S.A., Laslo, C. (2008). Fatty acids profile of two types of dry dairy products: whole milk powder and infant formula to obtaining. *Journal of Agroalimentary Processes and Technologies*, 14(1), pp.133-136. **(BDI)**
76. Rotar, M.A., **Semeniuc, C.**, Modoran, C.V., Guş, C., Laslo, C., Apostu, S. (2008). Researches regarding changes of yoghurt fatty acids during storage. *Journal of Agroalimentary Processes and Technologies*, 14(1), pp.147-150. **(BDI)**
77. Mureşan, C., **Semeniuc, C.**, Socaci, S.A., Laslo, C. (2008). The quality parameters for the determination of organophosphorus pesticides residues in fatty matrice. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 65(2), pp.476. **(BDI) (SC)**

78. Rotar, M.A., **Semeniuc, C.**, Chiş, D., Laslo, C. (2008). Researches concerning contamination with staphylococci during raw milk processing. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 65(2), pp.481. **(BDI) (SC)**
79. **Semeniuc, C.** (2008). Comparison between two solvent mixtures for determination of peroxide value from anhydrous milk fat. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 65(2), pp.484. **(BDI) (SC)**
80. Socaci, S.A., Tofană, M., Socaciu, C., **Semeniuc, C.**, Mudura, E., Țicrea, L. (2008). Column oven temperature program as optimization parameter for the determination of essential oil composition by GC-MS. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 65(2), pp.486. **(BDI) (SC)**
81. Rotar, M.A., **Semeniuc, C.**, Apostu, S., Suharoschi, R., Mureşan, C., Laslo, C., Guş, C., Culea, M. (2007). Researches concerning the proteolitical modifications during the fermentation and the storage of dairy product-sana. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 63, pp.555-558. **(BDI)**
82. Rotar, M.A., **Semeniuc, C.**, Apostu, S., Suharoschi, R., Mureşan, C., Modoran, C., Laslo, C., Guş, C., Culea, M. (2007). Researches concerning microbiological evolution of lactic acid bacteria to yoghurt storage during shelf-life. *Journal of Agroalimentary Processes and Technologies*, 13(1), pp.135-138. **(BDI)**
83. Rotar, M.A., **Semeniuc, C.**, Apostu, S., Suharoschi, R., Mureşan, C., Modoran, G., Guş, C., Laslo, C., Culea, M. (2007). Researches concerning the proteolitical modifications during the fermentation and the storage of cultured butter milk. *Journal of Agroalimentary Processes and Technologies*, 13(1), pp.131-134. **(BDI)**
84. Jimborean, M., Țibulcă, D., Şteţca, Gh., **Semeniuc, C.** (2007). The technology of obtaining cooling drinks from forest's fruits whey. *Journal of Agroalimentary Processes and Technologies*, 13(2), pp.285-289. **(BDI)**
85. Guş, C., **Semeniuc, C.**, Rotar, M.A., Apostu, S., Şteţca, Gh. (2006). Protein compounds of horse muscle depending on age. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 62, pp.254-257. **(ISI Proceedings) (WOS:000245237700047)**
86. Şteţca, Gh., Guş, C., Laslo, R., **Semeniuc, C.** (2006). Relations between storage conditions and possibility of preservation of complex hygienic quality of food products of animal origin (fish meat). *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 62, pp.359-364. **(ISI Proceedings) (WOS:000245237700067)**
87. Rotar, M.A., **Semeniuc, C.**, Guş, C., Laslo, C., Apostu, S., Modoran, C. (2006). Microbiologic determination of lactic acid bacteria from fermented dairy through storage. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 62, pp.444. **(ISI Proceedings) (SC) (WOS:000245237700129)**
88. Rotar, M.A., **Semeniuc, C.**, Guş, C., Pinte, A., Bele, C., Apostu, S. (2006). Lipolytic modifications appreciation through fatty acids determination of fermented dairy. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 62, pp.445. **(ISI Proceedings) (SC) (WOS:000245237700130)**

89. Apostu, S., Rotar, M.A., Guș, C., Sălăgean D., **Semeniuc, C.** (2004). The influence of microbiological quality of spices on final products. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 60, pp.291-294. **(ISI Proceedings)** (WOS:000232801700057)
90. Pascu, G., Gus, C, Beletti, N, Rotar, M.A., **Semeniuc, C.** (2004). Technology and microbiological quality of Fossa cheese "Il Sogliano al Rubicone". *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 60, pp.388-391. **(ISI Proceedings)** (WOS:000232801700077)
91. Apostu, S., Rotar, M.A., Gus, C., Tudor, L., **Semeniuc, C.** (2004). A study on microbiological quality of fowl's meat-The influence of HACCP system application. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 60, pp.468. **(ISI Proceedings) (SC)** (WOS:000232801700141)
92. Jimborean, M., Laslo, C., Tibulcă, D., Mureșan, C., **Semeniuc, C.**, Sălăgean, D., Mihaiu, A. (2004). The influence of storage conditions on butter's quality. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 60, pp.481. **(ISI Proceedings) (SC)** (WOS:000232801700154)
93. Mureșan, C., Tofană, M., Muste, S., Racolta, E., **Semeniuc, C.**, Siara, A., Sălăgean, D. (2004). Alternate modification undergo of certain fat types in different fries stages of potatoes. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 60, pp.488. **(ISI Proceedings) (SC)** (WOS:000232801700161)
94. Rotar, M.A., Apostu, S., Laslo, C., Gus, C., Laslo, R., Muresan, C., **Semeniuc, C.** (2004). Research on the proteolytic microorganism influence of the dairy product-sana quality. *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture*, 60, pp.491. **(ISI Proceedings) (SC)** (WOS:000232801700164)
95. Rotar, A.M., **Semeniuc, C.A.**, Duma, M., Costru, N., Curliuc, M. (2012). Identification of microorganisms involved in distilled spirits contamination and their evolution during final product storage. *Analele Universității din Craiova. Seria Biologie, Horticultură, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului* 17(53) pp.345-350. **(Neindexat)**
96. Guș, C., Rotar, M.A., **Semeniuc, C.**, Tofană, M., Muste, S., Apostu, S. (2004). Hystoenzymatic activity on horses flesh during cold preservation. *Scientifical Researches. Agroalimentary Processes and Technologies*, 10(2), pp.362-367. **(Neindexat)**
97. Guș, C., **Semeniuc, C.**, Rotar, M.A., Apostu, S. (2004). Fatty acids from hypodermic stratum of horses, depending on age. *Scientifical Researches. Agroalimentary Processes and Technologies*, 10(2), pp.368-373. **(Neindexat)**
98. Guș, C., Giurgea, R., Roman, I., **Semeniuc, C.**, Rotar, M.A., Apostu, S. (2004). Protein compounds of horse muscle in ontogenic development. *Scientifical Researches. Agroalimentary Processes and Technologies*, 10(2), pp.374-377. **(Neindexat)**
99. Guș, C., Giurgea, R., Roman, I., **Semeniuc, C.**, Rotar, M.A., Apostu, S. (2004). Relationship between transaminase's activity and oxygen consumption in horse's striate muscle. *Scientifical Researches. Agroalimentary Processes and Technologies*, 10(2), pp.378-381. **(Neindexat)**

100. Rotar, M.A., Laslo, C., Apostu, S., Culea, M., Guş, C., Pinte, A., **Semeniuc, C.** (2004). Comparative researches concerning the biochemical modifications during the fermentation and the storage of acid dairy-produce (yoghurt and butter milk). *Scientific Researches. Agroalimentary Processes and Technologies*, 10(2), pp.392-398. **(Neindexat)**
101. Rotar, M.A., Apostu, S., Laslo, C., Culea, M., Guş, C., Pinte, A., **Semeniuc, C.** (2004). Biochemical modification influence during sana-acid dairy-produce, fermentation and storage. *Scientific Researches. Agroalimentary Processes and Technologies*, 10(2), pp.399-404. **(Neindexat)**
102. Apostu, S., Rotar, M.A., Guş, C., **Semeniuc, C.**, Sălăjan, D., Tudor, L. (2004). Some modern and rapid methods in food quality investigations. *Scientific Researches. Agroalimentary Processes and Technologies*, 10(2), pp.517-518. **(SC) (Neindexat)**
103. Apostu, S., Rotar, M.A., Guş, C., **Semeniuc, C.**, Ţibulcă, D., Tudor L. (2004). Raw milk quality; Communitaire microbiological demands. *Scientific Researches. Agroalimentary Processes and Technologies*, 10(2), pp.519. **(SC) (Neindexat)**

Participation to conferences

1. **Semeniuc, C.A.**, Socaciu, M.I., Simon, E.L., Jimborean, M.A., Socaci, S.A., Mureşan, V., Fogarasi, M., Mureşan, C.C., Rotar, A.M. (2018). Use of thyme essential oil for flavoring and enhancement of microbiological stability of Kashkaval cheese at ripening, paper presented at *The 17th International Symposium "Prospects for the 3rd Millennium Agriculture"*. Cluj-Napoca: 27-29 September.
2. **Semeniuc, C.A.**, Socaciu, M.I., Michiu, D., Fogarasi, M., Jimborean, M.A., Rotar, A.M. (2018). Preliminary study on the development of a ready-to-drink beverage formulated with whey and beetroot juice, paper presented at *The 17th International Symposium "Prospects for the 3rd Millennium Agriculture"*. Cluj-Napoca: 27-29 September.
3. **Semeniuc, C.A.**, Socaciu, M.I., Fărcaş, A.C., Jimborean, M.A., Fogarasi, M. (2018). Sensory evaluation and consumer acceptability of ice cream with added matcha, paper presented at *The 17th International Symposium "Prospects for the 3rd Millennium Agriculture"*. Cluj-Napoca: 27-29 September.
4. **Semeniuc, C.A.**, Socaciu, M.I., Fogarasi, M. (2018). Proximate composition and consumer acceptability of yogurt enriched with quince flour, paper presented at *The 17th International Symposium "Prospects for the 3rd Millennium Agriculture"*. Cluj-Napoca: 27-29 September.
5. Socaciu, M.I., **Semeniuc, C.A.**, Vodnar, D.C. (2018). Innovative active packaging systems to prolong the shelf-life of fresh fish: A review, paper presented at *The 17th International Symposium "Prospects for the 3rd Millennium Agriculture"*. Cluj-Napoca: 27-29 September.
6. Socaciu, M.I., **Semeniuc, C.A.**, Socaci, S.A., Rotar, A.M., Vodnar, D.C. (2018). Chemical composition, antioxidant and antibacterial activity of tarragon essential oil, paper presented at *The 17th International Symposium "Prospects for the 3rd Millennium Agriculture"*. Cluj-Napoca: 27-29 September.

7. Socaciu, M.I., Simon, E.L., Jimborean, M.A., Rotar, A.M., **Semeniuc, C.A.**, Vodnar, D.C. (2018). Influence of thyme essential oil on microbiological stability of Kashkaval cheese during ripening, paper presented at *The "International Congress on Food Processing, Safety & Packaging"*. Prague: 20-21 September.
8. **Semeniuc, C.A.**, Socaciu, M.I., Socaci, S.A., Mureşan, V., Fogarasi, M., Rotar, A.M. (2018). Chemometric comparison and classification of 4 essential oils originating from Apiaceae and Lamiaceae families based on their chemical composition and biological activities, paper presented at *The "International Congress on Food Processing, Safety & Packaging"*. Prague: 20-21 September.
9. Fogarasi, M., Socaci, S.A., Tofană, M., Rotar, A.M., Pop, C., **Semeniuc, C.** (2018). Functional constituents of three wild edible mushroom species: focus on their physicochemical, volatile profile and antimicrobial activity, paper presented at *The "International Congress on Food Processing, Safety & Packaging"*. Prague: 20-21 September.
10. Socaciu, M.I., Simon, E.L., Fogarasi, M.I., Jimborean, A.M., Rotar, A.M., Mureşan, C.C., Mureşan, V., **Semeniuc, C.A.** (2018). Production of Kashkaval cheese with enhanced flavor and microbiological stability at ripening, paper presented at *The 9th CASEE Conference: "Research based education at life science universities in the Danube region towards a sustainable future"*. Bucharest: 6 - 9 June.
11. **Semeniuc, C.A.**, Socaciu, M.I., Socaci, S., Fogarasi, M., Mureşan, V., Rotar, A.M. (2018). Chemical composition, total phenolic content, antioxidant and antibacterial activities of essential oils extracted from parsley, lovage, basil, and thyme leaves, paper presented at *The 5th International Conference of Foodomics: "From Data to Knowledge"*. Cesena: 10 - 12 January.
12. Socaciu, M.I., Simon, E.L., Jimborean, M.A., Rotar, A.M., **Semeniuc, C.A.** (2018). Microbiological stability of Kashkaval cheese flavoured with thyme essential oil at ripening, paper presented at *The 5th International Conference of Foodomics: "From Data to Knowledge"*. Cesena: 10 - 12 January.
13. Fogarasi, M., Socaci, S., Tofană, M., Dulf, F., Diaconeasa, Z., **Semeniuc, C.A.**, Ţibulcă, D. (2018). Mushrooms as a source of bioactive compounds and "vegetable" meat to obtain functional food products, paper presented at *The 5th International Conference of Foodomics: "From Data to Knowledge"*. Cesena: 10 - 12 January.
14. **Semeniuc, C.A.**, Morar, M.A., Pop, C.R., Rotar, M.A. (2017). Antibacterial activity of some essential oils from Lamiaceae and Apiaceae and their combinations, paper presented at *The 8th CASEE Conference: "Sustainable development in Europe – cooperation between science and practice - What's the position of Central and South Eastern Europe?"*. Warsaw: 14 - 16 May.
15. Farcas, A.C., Socaci, S.A., Pop, C., Jimborean, M., Muresan, C., **Semeniuc, C.**, Salanta, L., Tofana, M. (2016). Use of essential oils in the development of new food products, paper presented at *The 7th CASEE Conference: "The Role of Life Sciences in Europe's 2020 strategy"*. Timişoara: 22 - 24 May.
16. **Semeniuc, C.A.**, Socaci, S., Rotar, A.M., Pop, C.R., Morar, M.I., Muste, S. (2016). Comparison of volatile compounds in essential oils from fresh and dried parsley leaves, paper presented at

The 7th CASEE Conference: "The Role of Life Sciences in Europe's 2020 strategy". Timișoara: 22 - 24 May.

17. Molnar, E., **Semeniuc, C.**, Sucharoschi R. (2015). Characterization of proteins from bovine milk combining SDS-PAGE data with in-silico analysis, paper presented at *The 6th International Conference on Food Chemistry, Engineering & Technology*. Timișoara: 28 - 29 May.
18. Pop, C., Salanță, L.C., Rotar, A.M., **Semeniuc, C.A.**, Socaciu, C., Sindic, M. (2015). ITEX/GC-MS fingerprint of pine bud syrup volatiles, paper presented at *The 6th CASEE Conference: "Latest Trends in Bioeconomy in the Danube Region"*. Nitra: 24 - 26 May.
19. **Semeniuc, C.A.**, Socaci, S., Rotar, A., Pop, C., Muste, S. (2015). Fingerprint profiling of polysaccharide kefir extracted from kefir grains by high-performance thin – layer chromatography, paper presented at *The 6th CASEE Conference: "Latest Trends in Bioeconomy in the Danube Region"*. Nitra: 24 - 26 May.
20. Suharoshi, R., **Semeniuc, C.** (2014). Comparison of the protein profiles in the commercially cow and goat milk intended to consume, paper presented at *The 13th International Symposium "Prospects for the 3rd Millennium Agriculture"*. Cluj-Napoca: 25 - 27 September.
21. **Semeniuc, C.A.**, Mandrioli, M., Rodriguez-Estrada, M.T., Muste, S., Lercker, G. (2012). Interference of flavored drinking yogurts matrix in the TBARS assay, paper presented at *The Belgrade Food International Conference "Food, health and well being"*. Belgrade: 26-28 November.
22. **Semeniuc, A.C.**, Suharoschi, R., Bartalici, C.I., Petruț, R., Rotar, A.M., Muste, S. (2011). SDS-PAGE analysis of whey proteins from different heat-treated commercial bovine milk, paper presented at *The 1st FCUB ERA Workshop "Food Safety and Health Effects of Food"*. Belgrade: January 31-February 1.
23. Petruț, R.F., Suharoschi, R., Rotar, A.M., Bartalici, C.I., **Semeniuc, C.A.**, Apostu, S. (2011). Proteomics analysis and protein structure identification of *Escherichia coli*, paper presented at *The 1st FCUB ERA Workshop "Food Safety and Health Effects of Food"*. Belgrade: January 31-February 1.
24. Socaci, S.A., Tofană, M., Socaciu, C., **Semeniuc, C.** (2009). Study regarding the authenticity of some essential oils originating from plants cultivated in Romania. In: *Proceedings of the 2nd International Conference "Research People and Actual Tasks on Multidisciplinary Sciences"*. Lozenec: Bulgarian National Multidisciplinary Scientific Network of the Professional Society for Research Work, Volume 1, Agriculture and Veterinary Medicine, pp.132-136.
25. **Semeniuc, C.**, Rotar, M., Guș, C., Bele, C., Socaci, S., Laslo, C. (2009). Evolution of fatty acids profile of whole milk powder during different storage conditions. In: *Proceedings of the 2nd International Conference "Research People and Actual Tasks on Multidisciplinary Sciences"*. Lozenec: Bulgarian National Multidisciplinary Scientific Network of the Professional Society for Research Work, Volume 1, Agriculture and Veterinary Medicine, pp.307-310.
26. **Semeniuc, C.**, Rotar, M.A., Guș, C., Spinean, S., Bele, C., Francisc, D., Laslo, C. (2007). Evolution of fatty acids profile of whole milk powder during different storage conditions. In:

Proceedings of the 2nd International Conference "Research People and Actual Tasks on Multidisciplinary Sciences". Sibiu: Editura Universității "Lucian Blaga", pp.77-79.

27. **Semeniuc, C.**, Rotar, M.A., Guș, C., Spinean, S., Bele, C., Francisc, D., Jimborean, A.M., Laslo, C. (2007). Study regarding some lipolytic microorganisms in dry dairy products. In: *Proceedings of the 2nd International Conference "Research People and Actual Tasks on Multidisciplinary Sciences"*. Sibiu: Editura Universității "Lucian Blaga", pp.77-79.
28. Mureșan, C., **Semeniuc, C.**, Rotar, A., Socaci, S., Laslo, C. (2007). The establishing a quality parameters for the determination of organophosphorus pesticides residues in fatty matrice. In: *Proceedings of the 1st International Conference "Environment-Natural sciences-Food Industry in European Context"*. Baia-Mare: Editura Universității de Nord, pp.23-24.
29. Guș, C., Rotar, M.A., **Semeniuc, C.**, Apostu S. (2006). Enzymatic activity of horse muscle during cold preservation. In: *Proceedings of the 4th International Symposium "Natural Resources and Sustainable Development"*, Oradea: Analele Universității din Oradea. Ecotoxicologie, Zootehnie și Tehnologii de Industrie Alimentară, pp.657-662.
30. Rotar, M.A., **Semeniuc, C.**, Guș, C., Muste, S., Apostu, S. (2006). *Proteolytic modifications during the fermentation and storage of yogurt*. In: *Proceedings of the 4th International Symposium "Natural Resources and Sustainable Development"*, Oradea: Analele Universității din Oradea. Ecotoxicologie, Zootehnie și Tehnologii de Industrie Alimentară, pp.679-683.

27.03.2022

Prof. Dr. habil. Cristina Anamaria Semeniuc

