

PERSONAL INFORMATION



Martău Gheorghe-Adrian

Str. Aleea Padin, Nr. 9-13, Sc. 4, Et. 4, Ap. 44, 400517, Cluj-Napoca (România)

+40740781840

Adrian.martau@usamvcluj.ro; Adrian_martau@yahoo.com

- <https://adrianmartau.wixsite.com/team>

Adrianmartau

Sex Male | Date of birth 17/04/1993 | Nationality Română

WORK EXPERIENCE

03 November – Present

Researcher

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

Scientific researcher in bacteriology, biochemistry, and pharmacology (project: *In situ* fortification with vitamin B12 of cereal by-products)

03 October – Present (06.10.2023)

Agreement for the grant for the development of advanced and applied research skills in LOGIC STEAM+HEALTH

intended for doctoral students and postdoctoral researchers in the target group of project POCU/993/6/13 with the title Development of advanced and applied research skills in logic STEAM+Health.

13 April 2022 – 02 November 2022

Researcher

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

Scientific researcher in microbiology-bacteriology (project: Biostem for the production of vanillin from cereal residues)

15 March 2021 – 13 April 2022

Research Assistant

Research Assistant in the field of Food Control and Expertise/ Department of Food Science, University of Agricultural Sciences and Veterinary Medicine, 400372 Cluj-Napoca, Romania.

01 October 2020 – 01 October 2021

ACAMED Cod project 125171/380

(Proiect co-finanțat prin Programul Operațional Capital Uman 2014-2020)

POCU - "Academia Cercetătorilor Antreprenori în Medicină - ACAMED", seria 2, Contracte de cercetare castigate în competiții naționale. Categoria de grup țintă: doctorand.

01 September 2020 – 28 February 2021

Research scholarship (DBU)

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

08 September 2018 – Present 30 August 2020

Research Assistant

Research Assistant in the field of Food Control and Expertise / Department of Food Science, University of Agricultural Sciences and Veterinary Medicine, 400372 Cluj-Napoca, Romania

01 June 2017 – 01 September 2018

Alcoholic products preparation engineer, Prodvinalco SA, Cluj-Napoca

Planning the work program, receiving raw materials, taking samples for the laboratory for their analysis, preparing materials for the preparation of alcoholic beverages, and preparing

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

15 December 2015 – 10 June 2016

Volunteering in the pilot station (for licensing)

Activities and responsibilities:

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

10 November 2015 – 17 December 2015

Volunteering Cora Hypermarket, Cluj-Napoca

Field of activity: trade; marketing

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

12 Julie 2014 – 29 Julie 2014

Volunteering, Company SC NIAGARA IMPEX

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

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

15 January 2011 – 21 April 2011

Wastewater Treatment - Bistrița-Năsăud (Attestation)

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

EDUCATION AND TRAINING

27 July 2022 – Present

Faculty of Chemistry and Chemical Engineering (Babes-Bolyai University, Cluj-Napoca)

Enrolled at the Doctoral School of Chemical Engineering
Postdoctoral researcher

08 September 2018 – 20 December 2021

Ph.D., University of Agriculture and Veterinary Medicine Cluj-Napoca

Specialization - Food biotechnologies

PhD THESIS: Recovery of By-products and Solid Organic Waste for the Production of Sweeteners and Flavorings

11-12 November 2019

Certificate of participation in the training "TRANSITION TO SR EN ISO / 17025-2018" for the accreditation of test laboratories;

KLB series no. 108; training courses, audits and consultations in quality management systems for laboratories – K LAB CONSULT S.R.L.

26 October 2018

Certificate of Attendance „HPLC Troubleshooting”

Agenda: General Approach; System Problems and Preventive Maintenance; General Chromatographic Problems; Peak Problems. European Pharmaceutical Senior Business Development Manager Phenomenex Ltd. Deutschland.

27 November 2018

Module 1, Level 2, Training Course on learning the basic notions of hygiene.

Soc. Nat. de Cruce Rosie Romania

15 September 2016 – June 2018

Master's degree: Food Quality Management

University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
Faculty of Food Science and Technology

November 2016

Training specialists for the food safety management system according to HACCP, GMP, GLP, and GHP principles.

It is recommended for the occupation of MANAGER IN THE FIELD OF FOOD SAFETY—implementing ISO and auditing systems according to ISO 9001 and 22000 standards.

September 2012 – June 2016

Bachelor's degree: CONTROL AND EXPERTISE OF FOOD PRODUCTS

University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
Faculty of Food Science and Technology

September 2008 – June 2012

High School Profile: Technological, Specialization: Environmental protection

Grup Școlar Silvic-Năsăud, Bistrița-Năsăud

General skills:

- Romanian, English
- Informatics
- Wastewater treatment

PERSONAL SKILLS

Mother tongue(s) Romanian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1	B2	B1	B1	B2
German	A1	A1	A1	A1	A1

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

- CERTIFICATE OF GRADUATION FROM THE PSYCHO-PEDAGOGICAL TRAINING PROGRAM: **LEVEL I**
- CERTIFICATE OF GRADUATION FROM THE PSYCHO-PEDAGOGICAL TRAINING PROGRAM: **LEVEL II**
- CERTIFICATE: **PROJECT MANAGER**
- CERTIFICATE OF DIGITAL SKILLS: **EXPERIMENTED**
- CERTIFICATE OF PROFESSIONAL QUALIFICATION LEVEL III, NATURAL RESOURCES PROFILE AND ENVIRONMENTAL PROTECTION

Communication skills

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

Organizational/managerial skills

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

Job-related skills

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

Other skills

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

Driving license

B

ADDITIONAL INFORMATION

Publications

Articles published as the first author

1. **MARTĂU Gheorghe-Adrian**, MIHAI M., VODNAR D.C.* (2019). The use of chitosan, alginate, and pectin in the biomedical and food sector—biocompatibility, bioadhesiveness, and biodegradability. *Polymers*, 11, 1837. **Q1, ISI, IF – 4.967.**
2. **MARTĂU Gheorghe-Adrian**, COMAN V., VODNAR D.C.* (2020). Recent advances in the biotechnological production of erythritol and mannitol. *Critical Reviews in Biotechnology*, 40, 608-622. **Q1, ISI, IF – 9.062.**
3. **MARTĂU Gheorghe-Adrian**¹, CĂLINOIU L.F.¹, VODNAR D.C.* (2021). Bio-vanillin: Towards a sustainable industrial production. *Trends in Food Science & Technology*, 109, 579-592. (¹ Authors have an equal contribution). **Q1, ISI, IF – 16.002.**
4. **MARTĂU Gheorghe-Adrian**, UNGER P., SCHNEIDER R., VENUS J., VODNAR D.C.*, LOPEZ-GOMEZ J.P.* (2021). Integration of solid state and submerged fermentations for the valorization of organic municipal solid waste. *Journal of Fungi*, 7, 766. **Q1, ISI, IF – 5.724.**
5. **MARTĂU Gheorghe-Adrian**, TELEKY B.E., RANGA F., POP I.D., VODNAR D.C.* (2021). Apple pomace as a sustainable substrate in sourdough fermentation. *Frontiers in Microbiology*, 3850. **Q1, ISI, IF – 6.064.**
6. **MARTĂU Gheorghe-Adrian**, TELEKY B.-E., ODOCHEANU R., SOPORAN D.A., BOCHIȘ M., SIMON E., VODNAR D.C.* (2023). *Vaccinium* species (Ericaceae): Phytochemistry and biological properties of medicinal plants. *Molecules*, 28 (4), 1533. **Q2, ISI, IF – 4.927.**

Articles published as a co-author

1. MITREA Laura, CĂLINOIU L.F., **MARTĂU G.A.**, SZABO K., TELEKY B.E., MUREȘAN V., RUSU A.V., SOCOL C.T., VODNAR D.C.*. 2020. Poly(vinyl alcohol)-based biofilms plasticized with polyols and colored with pigments extracted from tomato by-products. *Polymers*, 12. **Q1, ISI IF – 4.967.**
2. SZABO Katalin, TELEKY B.E., MITREA L., CĂLINOIU L.F., **MARTĂU G.A.**, SIMON E., VARVARA R.A., VODNAR D.C.*. 2020. Active packaging—poly(vinyl alcohol) films enriched with tomato by-products extract. *Coatings*, 10. **Q2, ISI IF – 3.236.**
3. VODNAR Dan Cristian*, MITREA L., TELEKY B.E., SZABO K., CĂLINOIU L.F., NEMEȘ A., **MARTĂU G.A.** 2021. Coronavirus disease (COVID-19) caused by (SARS-CoV-2) infections: a real challenge for human gut microbiota. *Frontiers in Cellular and Infection Microbiology*, 10, 786, 575559. **Q1, ISI IF – 6.073.**
4. TELEKY Bernadette-Emöke, **MARTĂU G.A.**, RANGA F., CHEȚAN F., VODNAR D.C.*. 2020. Exploitation of lactic acid bacteria and baker's yeast as single or multiple starter cultures of wheat flour dough enriched with soy flour. *Biomolecules*, 10, 5, 778. **Q2, ISI IF – 6.064.**
5. TELEKY Bernadette-Emöke, **MARTĂU G.A.**, VODNAR D.C.*. 2020. Physicochemical effects of *Lactobacillus plantarum* and *Lactobacillus casei* cocultures on soy-wheat flour dough fermentation. *Foods*, 9, 12, 1894, **Q1, ISI IF – 5.561.**
6. ȘTEFĂNESCU Bianca-Eugenia, NEMEȘ S.A., TELEKY B.E., CĂLINOIU L.F., MITREA L., **MARTĂU G.A.**, SZABO K., MIHAI M.*, VODNAR D.C.*, CIȘAN G. 2022. Microencapsulation and Bioaccessibility of Phenolic Compounds of *Vaccinium* Leaf Extracts. *Antioxidants*, 11(4), 674; **Q1 IF – 7.675.**
7. DULF Eva H, VODNAR D.C., DANKU A.E., **MARTĂU G.A.**, TELEKY B.E., DULF F.V., HASSANIEN M.F.R., CRISAN O. 2022. Mathematical modelling and optimization of *Lactobacillus* species single and co-culture fermentations processes in wheat and soy dough mixtures. *Frontiers in Bioengineering and Biotechnology*, 10: 888827, **Q1 IF – 6.064**
8. PASCUTA Mihaela Stefana, VARVARA R.-A., TELEKY B.-E., SZABO K., PLAMADA D., NEMEȘ S.-A., MITREA L., **MARTĂU G.A.**, CIONT C., CĂLINOIU L.F., BARTA G., VODNAR D.C.* 2022. Polysaccharide-Based Edible Gels as Functional Ingredients: Characterization, Applicability, and Human Health Benefits. *Gels*, 8 (8), 524, **Q2 IF – 4.432**
9. KATALIN Szabo, MITREA L., CĂLINOIU L.F., TELEKY B.-E., **MARTĂU G.A.**, PLAMADA D., PASCUTA M.S., NEMEȘ S.-A., VARVARA R.-A., VODNAR D.C.* 2022. Natural Polyphenol Recovery from Apple-, Cereal-, and Tomato-Processing By-Products and Related Health-Promoting Properties. *Molecules*, 27 (22), 7977,

Q2, ISI, IF – 4.927.

10. MITREA Laura, CĂLINOIU L.-F., TELEKY B.-E., SZABO K., **MARTĂU G.A.**, ȘTEFĂNESCU B.-E., DULF F.-V., VODNAR D.C.* 2022. Waste cooking oil and crude glycerol as efficient renewable biomass for the production of platform organic chemicals through oleophilic yeast strain of *Yarrowia lipolytica*. *Environmental Technology & Innovation*, 28, 102943, **Q1, ISI, IF – 7.758**.
11. TELEKY Bernadette-Emöke, MITREA L., PLAMADA D., NEMES S.A., CĂLINOIU L.-F., PASCUTA M.S., VARVARA R.-A., SZABO K., VAJDA P., SZEKELY C., **MARTĂU G.A.**, ELEMÉR S., FLORICUȚA R., VODNAR D.C.* 2022. Development of Pectin and Poly (vinyl alcohol)-Based Active Packaging Enriched with Itaconic Acid and Apple Pomace-Derived Antioxidants. *Antioxidants*, 11(9), 1729, **Q1, ISI, IF – 7.675**.
12. TELEKY Bernadette-Emöke, **MARTĂU G.A.**, RANGA F., POP I.D., VODNAR D.C.* 2022. Biofunctional soy-based sourdough for improved rheological properties during storage. *Scientific reports*, 12:17535, **Q1, ISI, IF – 4.997**

Book chapters

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

National presentations

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

Invited speakers

1. WeEuropean, CIVICO Europa, Proposals selected by european citizens. 22 March 2019. We should invest in education and research – ORAL PRESS.
2. Gheorghe-Adrian MARTĂU (2021). Bioprosesarea deșeurilor municipale, în vederea obținerii de acid lactic, pentru industria alimentară și farmaceutică" – ora 13:50; Speaker: Adrian Martău, inginer, doctorand USAMV Cluj; 22th–26th November 2021. Conferințele Științifice INOVALIMENT – ORAL PRESS.

Conferences

Conferences participation as the first author

10. Gheorghe-Adrian MARTĂU, S.L. ELEMER, R. ODOCHEANU, I.M. TOȘA, D.C. VODNAR. **2022**. Valorificarea subproduselor agro-industriale pentru producția de enzime 22th–26th November 2022. Conferințele Științifice INOVALIMENT – ORAL PRESS.
9. **Gheorghe-Adrian MARTĂU 2021**. Model experimental de reducere a carbohidraților din produsele alimentare fermentate cu obținere de polioli de către culturi selecționate de bacterii lactice acide –FreeSugar– 22th–26th November 2021. Conferințele Științifice INOVALIMENT – ORAL PRESS.
8. **Gheorghe-Adrian MARTĂU**, P. UNGER, R. SCHNEIDER, J. VENUS, D.C. VODNAR, J.P. LÓPEZ-GÓMEZ. **2021**. Waste valorization and enzymes production via solid-state fermentation used for lactic acid production. 23th–25th September 2021. The 20th International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.
7. **Gheorghe-Adrian MARTĂU**, B.E. TELEKY, F. RANGA D.V. VODNAR. **2021**. Apple pomace – a potential substrate in sourdough fermentation. 23th–25th June 2021. The 6th International ISEKI–Food Conference “Sustainable Development Goals in Food Systems: challenges and opportunities for the future”, Vienna, Austria – ORAL PRESS.
6. **Gheorghe-Adrian MARTĂU**, B.E. TELEKY, D.V. VODNAR. **2020**. Polyols production by lactic acid bacteria in a sourdough fermentation. 24th–25th September 2020. The 19th International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.
5. **Gheorghe-Adrian MARTĂU**, M. MIHAI, D.C. VODNAR. **2020**. Biocompatibility, bioadhesiveness, and biodegradability of chitosan, alginate, and pectin used in the food and biomedical industry. 24th–25th September 2020. The 19th International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – POSTER.
4. **Gheorghe-Adrian Martău**, D.C. VODNAR. **2019**. Reducing sugar in food by obtaining polyols. 26th–28th September **2019**. The 18th International Conference „Life Science for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.
3. CEDRU-**2015**, PSIHO-PROFIL, Career guidance services, employment service, recruitment, selection, Cluj Napoca – ORAL PRESS
2. How to present your license work competitively **2012**– Workshop
1. Food packaging and design **2012**– Workshop

Conferences participation as co-author

1. Katalin SZABO, B.E. TELEKY, L. MITREA, L.F. CĂLINOIU, **G.A. MARTĂU**, E. SIMON, D.C. VODNAR. **2020**. Tomato by-products extract integrated in food packaging. 24th–25th September 2020. The 19th International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.
2. Laura MITREA, L.F. CĂLINOIU, K. SZABO, B.E. TELEKY, A. NEMEȘ, **G.A. MARTĂU**, V. MUREȘAN, D.C. VODNAR. **2020**. Pigments extracted from tomato by-products and biomass-derived plasticizers as renewable source for improved PVA-based coating materials. 24th–25th September 2020. The 19th International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.
3. Amalia NEMES, L. MITREA, L.F. CĂLINOIU, K. SZABO, B.E. TELEKY, C.L. LAPADUȘ, D. PLAMADA, M.S. PASCUTA, **G.A. MARTĂU**, E. SIMON, G. BARTA, F.V. DULF, D.C. VODNAR. **2021**. Smart food labels based on agro-industrial by-products. 7th–8th June 2021. The CASEE Conference “CASEE universities as laboratories for new paradigms in life sciences and related disciplines”, Prague, Czech Republic – ORAL PRESS.
4. Bernadette-Emoke TELEKY, L. MITREA, L.F. CĂLINOIU, K. SZABO, **G.A. MARTĂU**, A. NEMES, E. SIMON, G. BARTA, M.S. PASCUTA, D. PLAMADA, C.L. LAPADUȘ, G. PRECUP, D.V. VODNAR. **2021**. Physico-chemical characterization of soy-flour enriched wheat dough fermented with polyol producing lactic acid bacteria and bakery yeast. 7th–8th June 2021. The CASEE Conference “CASEE universities as laboratories for new paradigms in life sciences and related disciplines”, Prague, Czech Republic – ORAL PRESS.

5. Katalin Szabo, L.F. CĂLINOIU, L. MITREA, B.E. TELEKY, **G.A. MARTĂU**, G. PRECUP, A. NEMEȘ, C. LAPADUS, D. PLAMADA, E. SIMON, M. PASCUTA, G. BARTA, D.C. VODNAR. 2021. Assessment of the bioactive compounds found in tomato processing by-products influenced by industrial heat treatments. 7th–8th June 2021. The CASEE Conference “CASEE universities as laboratories for new paradigms in life sciences and related disciplines”, Prague, Czech Republic – ORAL PRESS.
6. Elemér Lajos SIMON*, A. RUSU, **G.A. MARTĂU**, D.C. VODNAR. 2022. Two-step bioconversion process for obtaining gellan gum from wheat bran – POSTER
7. Andreea-Melisa TRIPON, A. CRISTEA, **G.A. MARTĂU**, D.C. VODNAR, H.L. BANCUI. 2022. Sugarcane molasses – a sweet way to “green plastics” using *Halomonas elongate*. The 13th Conference on Halophilic Microorganisms: HALOPHILES2022 26th - 29th June, 2022 | Alicante (Spain) – POSTER
8. Bernadette-Emoke TELEKY, L. MITREA, M. PASCUTA, S. NEMES, L. CALINOIU, B. STEFANESCU, **G.A. MARTAU**, E. SIMON, G. BARTA, K. SZABO, D. PLAMADA, G. PRECUP, A. VARVARA, D. VODNAR. 2022. Itaconic acid-based renewable biopolymers. 22 – 24 June 2022. CASEE CONFERENCE 2022 Sustainable agriculture in the context of climate change and digitalization, (Prague, Czech) – ORAL PRESS.
9. Bernadette-Emőke TELEKY, L. MITREA, D. PLAMADA, S.-A. NEMEȘ, L.-F. CĂLINOIU, M. S. PASCUTA, R.-A. VARVARA, K. SZABO, P. VAJDA, C. SZEKELY, **G.A. MARTĂU**, S. ELEMÉR, F. RANGA, D.-C. VODNAR. 2022. Itaconic-acid-based active packaging enriched with apple pomace-derived antioxidants. 15th–17th September 2022. The 21st International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.
10. Lavinia Florina CĂLINOIU, L. MITREA, **G.A. MARTĂU**, A.-S. NEMES, B.-E. TELEKY, B.-E. ȘTEFĂNESCU, E. SIMON, D.-C. VODNAR. 2022. Sustainable vitamin B12 fortification of cereal by-products. 15th–17th September 2022. The 21st International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS.
11. Laura MITREA, S.-A. NEMEȘ, D. PLĂMADĂ, M.-Ș. PĂȘCUȚĂ, A.-R. VARVARA, E. SIMON, B.-E. TELEKY, K. SZABO, L.-F. CĂLINOIU, **G.A. MARTĂU**, F. RANGA, B.-E. ȘTEFĂNESCU, F.-V. DULF, D.-C. VODNAR. 2022. Ambercaps – succinic acid-based microcapsules designed for food and pharmaceutical applications with health-related benefits. 15th–17th September 2022. The 21st International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS
12. Bernadette-Emőke TELEKY, L. MITREA, D. PLAMADA, S.-A. NEMEȘ, L.-F. CĂLINOIU, M. S. PASCUTA, R.A. VARVARA, K. SZABO, **G.A. MARTĂU**, E. SIMON, F. RANGA D.-C. VODNAR. 2022. Physico-chemical effects of polyol-producing microorganisms on wheat-soy flour dough mixtures. 15th–17th September 2022. The 21st International Conference “Life Sciences for Sustainable Development”, Cluj-Napoca, Romania – ORAL PRESS

Project coordinator

1. Dezvoltarea competențelor de cercetare avansată și aplicată în logica STEAM+ Health”, POCU/993/6/13/153310, proiect cofinanțat din Fondul Social European prin Programul Operațional Capital Uman 2014-2020. Program **Postdoctoral**.
2. Cod proiect 125171/380 Sprijin pentru **doctoranzi** și cercetatori post-doctorat. Academia Cercetătorilor Antreprenori în Medicină. Titlul proiectului: ACAMED: Academia Cercetătorilor Antreprenori în Medicină, Beneficiar: Universitatea de Medicină și Farmacie „Iuliu Hațieganu” din Cluj-Napoca, Proiect cofinanțat din Fondul Social European prin Programul Operațional Capital Uman 2014-2020, Partener USAMV Cluj-Napoca.

Project team member

1. Innovative solid-state fermentation system for enhancing the nutraceutical content of agri-food by-products (UEFISCDI, period 2022-2024); PNIII- P4-PCE-2021-0750; nr. PCE 25/2022.
2. Fortification *in situ* with vitamin B12 of cereal by-products, Project number 7 TE/2022.
3. Bio-system for the production of vanillin from cereal residues. Project number 184 TE, PN-III-P1-1.1-TE-2019-1748.
4. FRIETS - Sustainable optimization of the value chain of added-value fresh and dried berries through the integration of Precision Agriculture management strategies and innovative dehydration and edible coating H2020 MSCA RISE Project, GA# 101007783; Marie Skłodowska Curie Actions, Research and Innovation Staff Exchange (RISE)
5. Bio-system for cereal by-products-derived antioxidants production" CASEE fund 2021-2.
6. Model de colaborare functional intre organizatii publice de cercetare si mediul economic cu scopul acordarii de servicii stiintifice si tehnologice de inalt nivel in domeniul bioeconomiei. Project number: PN-III-P1-1.2- PCCDI-2017-0056.
7. Reducerea zaharului si cresterea biodisponibilitatii compusilor din subproduse alimentare in produsele dulci de panificatie. Project number: 104 TE
8. De la nutritia clasica la nutritia de precizie in domeniul cresterii animalelor, baza stiintifica pentru asigurarea securitatii nutritionale a populatiei. Project number: Proiect PN-III-P1-1.2-PCCDI- 2017-0473

ANNEXES

Adrian Martău