

LISTA LUCRĂRILOR ȘTIINȚIFICE RELEVANTE

1. **Maria Simona Chiș**, Adriana Păucean, Laura Stan, Vlad Mureșan, Romina Vlaic, Simona Man, Sevastita Muste, 2018, *Lactobacillus plantarum ATCC 8014 in quinoa sourdough adaptability and antioxidant potential*, Romanian Biotechnological Letters, 23 (3): 13581-13591, <http://www.rombio.eu/vol23nr3/4.pdf>
2. **Maria Simona Chiș**, Adriana Păucean, Laura Stan, Ramona Suharoschi, Sonia-Ancuța Socaci, Simona Maria Man, Carmen Rodica Pop, Sevastița Muste, 2019, *Impact of protein metabolic conversion and volatile derivatives on gluten-free muffins made with quinoa sourdough*, CyTA - Journal of Food, 17 (1): 744-753, <https://doi.org/10.1080/19476337.2019.1646320>
3. **Maria Simona Chiș**, Anamaria Pop, Adriana Păucean, Sonia Ancuța Socaci, Ersilia Alexa, Simona Maria Man, Monica Bota, Sevastița Muste, 2020, *Fatty Acids, Volatile and Sensory Profile of Multigrain Biscuits Enriched with Spent Malt Rootles*, Molecules, 25 (3): 1-17, <https://doi.org/10.3390/molecules25030442>
4. **Maria Simona Chiș**, Adriana Păucean, Simona Maria Man, Vlad Muresan, Sonia Ancuta Socaci, Anamaria Pop, Laura Stan, Bogdan Rusu and Sevastita Muste, 2020, *Textural and Sensory Features Changes of Gluten Free Muffins Based on Rice Sourdough Fermented with Lactobacillus spicheri DSM 15429*, Foods, 9 (3): 1-17, <https://doi.org/10.3390/foods9030363>
5. **Maria Simona Chiș**, Adriana Păucean, Simona Maria Man, Victorita Bonta, Anamaria Pop, Laura Stan, Bianca Vasilica Beldean (Tatar), Carmen Rodica Pop, Vlad Muresan, Sevastita Muste, 2020, *Effect of Rice Flour Fermentation with Lactobacillus spicheri DSM 15429 on the Nutritional Features of Gluten-Free Muffins*, Foods, 9 (6): 1-21, <https://doi.org/10.3390/foods9060822>
6. **Maria Simona Chiș**, Adriana Păucean, Simona Maria Man, Dan Cristian Vodnar, Bernadette- Eموke Teleky, Carmen Rodica Pop, Laura Stan, Orsolya Borsai, Csaba Balasz Kdar, Adriana Cristina Urcan, Sevastita Muste, 2020, *Quinoa Sourdough Fermented with Lactobacillus plantarum ATCC 8014 Designed for Gluten-Free Muffins—A Powerful Tool to Enhance Bioactive Compounds*, Applied Sciences, 10 (20): 1-23, <https://doi.org/10.3390/app10207140>
7. Alina Sturza, Adriana Păucean, **Maria Simona Chiș***, Vlad Mureșan, Dan Cristian Vodnar, Simona Maria Man, Adriana Cristina Urcan, Iulian Eugen Rusu, Georgiana Fostoc and Sevastita Muste, 2020, *Influence of Buckwheat and Buckwheat Sprouts Flours on the Nutritional and Textural Parameters of Wheat Buns*, Applied Sciences, 10 (22): 1-21, <https://doi.org/10.3390/app10227969>
8. Marta Igual, **Chiș Maria Simona***, Socaci Sonia Ancuța, Vodnar Dan Cristian, Ranga Floricuța, Maryinez-Monzo Javier, Garcia-Segovia Purificacion, 2021, *Effect of Medicago sativa Addition on Physicochemical, Nutritional and Functional Characteristics of Corn Extrudates*, Foods, 10 (5): 1-21, <https://doi.org/10.3390/foods10050928>

9. Marta Igual, **Chiș Maria Simona***, Păucean Adriana, Vodnar Dan Cristian, Ranga Floricuța, Tania Mihăiescu, Torok Anamaria Iulia, Fărcaș Anca, Martinez-Monzo Javier, Garcia-Segovia Purificacion, 2021, *Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates*, Foods, 10 (10): 1-23, <https://doi.org/10.3390/foods10102401>
10. Fărcaș Anca Corina*, Socaci Sonia Ancuța, **Chiș Maria Simona***, Pop Oana Leila, Fogarași Melinda, Păucean Adriana, Igual Marta, Michiu Delia, 2022, *Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects*, Plants-Basel, 10 (11): 1-24, <https://doi.org/10.3390/plants10112504>

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Semnătura: