

LISTĂ PUBLICAȚII

ARTICOLE ISI

1. **Pop, O.L.***; Suharoschi, R.; Socaci, S.A.; Berger Ceresino, E.; Weber, A.; Gruber-Traub, C.; Vodnar, D.C.; Fărcaș, A.C., and Johansson, E., Polyphenols—Ensured Accessibility from Food to the Human Metabolism by Chemical and Biotechnological Treatments. *Antioxidants* **2023**, *12*, 865. **IF: 7.675**, <https://doi.org/10.3390/antiox12040865>
2. Ciont, C.; Mesaroș, A.; **Pop, O.L.***, and Vodnar, D.C., Iron oxide nanoparticles carried by probiotics for iron absorption: a systematic review. *Journal of Nanobiotechnology* **2023**, *21*, 1-19. **IF: 9.429**, <https://doi.org/10.1186/s12951-023-01880-9>
3. Csatlos, N.-I.; Simon, E.; Teleky, B.-E.; Szabo, K.; Diaconeasa, Z.M.; Vodnar, D.-C.; Ciont, C., and **Pop, O.L.***, Development of a Fermented Beverage with *Chlorella Vulgaris* Powder on Soybean-Based Fermented Beverage. *Biomolecules* **2023**, *13*, 245. **WOS:000945088500001**, **IF: 6.064**, <https://doi.org/10.3390/biom13020245>
4. Sakoui, S.; Derdak, R.; **Pop, O.L.***; Vodnar, D.C.; Addoum, B.; Teleky, B.-E.; Elemer, S.; Elmakssoudi, A.; Suharoschi, R., and Soukri, A., Effect of encapsulated probiotic in Inulin-Maltodextrin-Sodium alginate matrix on the viability of *Enterococcus mundtii* SRBG1 and the rheological parameters of fermented milk. *Current Research in Food Science* **2022**, *5*, 1713-1719. **WOS:000874650000004**, **IF: 6.269**, <https://doi.org/10.1016/j.crf.2022.09.027>
5. Sakoui, S.; Derdak, R.; Addoum, B.; **Pop, O.L.**; Vodnar, D.C.; Suharoschi, R.; Soukri, A., and El Khalfi, B., The first study of probiotic properties and biological activities of lactic acid bacteria isolated from Bat guano from Er-rachidia, Morocco. *LWT* **2022**, *159*, 113224. **WOS:000779414300002**, **IF: 6.056**, <https://doi.org/10.1016/j.lwt.2022.113224>
6. **Pop, O.L.***; Suharoschi, R., and Gabbianelli, R., Biodetoxification and Protective Properties of Probiotics. *Microorganisms* **2022**, *10*, 1278. **WOS:000833279600001**, **IF: 4.926**, <https://doi.org/10.3390/microorganisms10071278>

*-autor principal (prim sau correspondent)

7. **Pop, O.L.***; Kerezsi, A.D., and Ciont, C., A Comprehensive Review of Moringa oleifera Bioactive Compounds—Cytotoxicity Evaluation and Their Encapsulation. *Foods* 2022, 11, 3787. **WOS:000896159300001**, **IF: 5.561**, <https://doi.org/10.3390/foods11233787>
8. Mureșan, C.I.; Dezmirean, D.S.; Marc, B.D.; Suharoschi, R.; **Pop, O.L.**, and Buttstedt, A., Biological properties and activities of major royal jelly proteins and their derived peptides. *Journal of Functional Foods* 2022, 98, 105286. **WOS:000878699200004**, **IF: 5.223**, <https://doi.org/10.1016/j.jff.2022.105286>
9. Khalid, M.F.; Iqbal Khan, R.; Jawaid, M.Z.; Shafqat, W.; Hussain, S.; Ahmed, T.; Rizwan, M.; Ercisli, S.; **Pop, O.L.***, and Alina Marc, R., Nanoparticles: the plant saviour under abiotic stresses. *Nanomaterials* 2022, 12, 3915. **WOS:000881505500001**, **IF: 5.719**, <https://doi.org/10.3390/nano12213915>
10. Fărcaș, A.C.; Socaci, S.A.; Nemeș, S.A.; **Pop, O.L.**; Coldea, T.E.; Fogarasi, M., and Biriș-Dorhoi, E.S., An update regarding the bioactive compound of cereal by-products: Health benefits and potential applications. *Nutrients* 2022, 14, 3470. **WOS:00085167360000**, **IF: 6.706**, <https://doi.org/10.3390/nu14173470>
11. Dola, D.B.; Mannan, M.A.; Sarker, U.; Al Mamun, M.A.; Islam, T.; Ercisli, S.; Saleem, M.H.; Ali, B.; **Pop, O.L.***, and Marc, R.A., Nano-iron oxide accelerates growth, yield, and quality of Glycine max seed in water deficits. *Frontiers in Plant Science* 2022, 13. **WOS:000861251700001**, **IF: 6.627**, <https://doi.org/10.3389/fpls.2022.992535>
12. Derdak, R.; Sakoui, S.; **Pop, O.L.**; Vodnar, D.C.; Addoum, B.; Teleky, B.-E.; Elemer, S.; Elmakssoudi, A.; Suharoschi, R., and Soukri, A., Optimisation and characterization of α -D-glucan produced by *Bacillus velezensis* RSDM1 and evaluation of its protective effect on oxidative stress in *Tetrahymena thermophila* induced by H₂O₂. *International Journal of Biological Macromolecules* 2022, 222, 3229-3242. **WOS:000892267000005**, **IF: 8.025**, <https://doi.org/10.1016/j.ijbiomac.2022.10.095>
13. Derdak, R.; Sakoui, S.; **Pop, O.L.**; Vodnar, D.C.; Addoum, B.; Elmakssoudi, A.; Errachidi, F.; Suharoschi, R.; Soukri, A., and El Khalfi, B., Screening, optimization and characterization of exopolysaccharides produced by novel strains isolated from Moroccan raw donkey milk. *Food Chemistry: X* 2022, 14, 100305. **WOS:000796187900006**, **IF: 6.443**, <https://doi.org/10.1016/j.fochx.2022.100305>

14. Dagni, A.; Hegheș, S.C.; Suharoschi, R.; **Pop, O.L.**; Fodor, A.; Vulturar, R.; Cozma, A.; Aniq filali, O.; Vodnar, D.C., and Soukri, A., Essential oils from *Dysphania* genus: Traditional uses, chemical composition, toxicology, and health benefits. *Frontiers in Pharmacology* 2022, 13, 1024274. **WOS:000902142000001**, **IF: 5.988**, <https://doi.org/10.3389/fphar.2022.1024274>
15. Ciont, C.; Epuran, A.; Kerezsi, A.D.; Coldea, T.E.; Mudura, E.; Pasqualone, A.; Zhao, H.; Suharoschi, R.; Vriesekoop, F., and **Pop, O.L.**, Beer Safety: New Challenges and Future Trends within Craft and Large-Scale Production. *Foods* 2022, 11, 2693. **WOS:000851012600001**, **IF: 5.561**, <https://doi.org/10.3390/foods11172693>
16. Saqib, Fatima, Muqet Wahid, Arwa Abdulkreem AL-Huqail, Hanadi Talal Ahmedah, Nicusor Bigiu, Marius Irimie, Marius Moga, Romina Alina Marc, **Pop, O.L.**, and Liana Maria Chicea. 2022. "Metabolomics based mechanistic insights to vasorelaxant and cardioprotective effect of ethanolic extract of *Citrullus lanatus* (Thunb.) Matsum. & Nakai. seeds in isoproterenol induced myocardial infraction." *Phytomedicine* 100:154069. **WOS:000794990600001**, **IF: 6.656**, <https://doi.org/10.1016/j.phymed.2022.154069>
17. Wahid, Muqet, Fatima Saqib, Liana Chicea, Hanadi Talal Ahmedah, Bayan Hussein Sajer, Romina Alina Marc, **Pop, O.L.**; Marius Moga, and Claudia Gavris. 2022. "Metabolomics analysis delineates the therapeutic effects of hydroethanolic extract of *Cucumis sativus* L. seeds on hypertension and isoproterenol-induced myocardial infarction." *Biomedicine & Pharmacotherapy* 148:112704. **WOS:000759647000003**, **IF: 7.419**, <http://doi.org/10.1016/j.biopha.2022.112704>
18. Szabo, K.; Teleky, B.E.; Ranga, F.; Simon, E.; **Pop, O.L.**; Babalau-Fuss, V.; Kapsalis, N., and Vodnar, D.C., Bioaccessibility of microencapsulated carotenoids, recovered from tomato processing industrial by-products, using in vitro digestion model. *LWT* 2021, 152, 112285. **WOS:000696944700008**, **IF: 6.056**, <https://doi.org/10.1016/j.lwt.2021.112285>
19. Pop, C.; Suharoschi, R., and **Pop, O.L.**, Dietary fiber and prebiotic compounds in fruits and vegetables food waste. *Sustainability* 2021, 13, 7219. **WOS:000671063300001**, **IF: 3.889**, <https://doi.org/10.3390/su13137219>
20. Mihalca, V.; Kerezsi, A.D.; Weber, A.; Gruber-Traub, C.; Schmucker, J.; Vodnar, D.C.; Dulf, F.V.; Socaci, S.A.; Fărcaș, A., Mureșan, C.I., and **Pop, O.L.** Protein-based films and

- coatings for food industry applications. *Polymers* 2021, 13, 769. **WOS:000628429900001, IF: 4.967**, <https://doi.org/10.3390/polym13050769>
21. Fărcaș, A.C.; Socaci, S.A.; Chiș, M.S.; **Pop, O.L.**; Fogarasi, M.; Păucean, A.; Igual, M., and Michiu, D., Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects. *Plants* 2021, 10, 2504. **WOS:000766942900001, IF: 4.658**, <https://doi.org/10.3390/plants101125>
22. Farcas, A.C.; Galanakis, C.M.; Socaciu, C.; **Pop, O.L.**; Tibulca, D.; Paucean, A.; Jimborean, M.A.; Fogarasi, M.; Salanta, L.C., and Tofana, M., Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. *Sustainability* 2021, 13, 150. **WOS:000606767200001, IF: 3.889**, <https://doi.org/10.3390/su13010150>
23. Andleeb, R.; Ijaz, M.U.; Rafique, A.; Ashraf, A.; Bano, N.; Zafar, N.; Tasleem, F.; **Pop, O.L.**, and Ahmedah, H.T., Biological Activities of Methanolic Extract of *Aegle marmelos* against HN Protein of Newcastle Disease Virus. *Agronomy* 2021, 11, 1784. **WOS:000699380000001, IF: 3.949**, <https://doi.org/10.3390/agronomy11091784>
24. Socaciu, M.-I.; Fogarasi, M.; Semeniuc, C.A.; Socaci, S.A.; Rotar, M.A.; Mureșan, V.; **Pop, O.L.**, and Vodnar, D.C., Formulation and characterization of antimicrobial edible films based on whey protein isolate and tarragon essential oil. *Polymers* 2020, 12, 1748. **WOS:000564678000001, IF: 4.967**, <https://doi.org/10.3390/polym12081748>
25. Rusu, I.G.; Suharoschi, R.; Vodnar, D.C.; Pop, C.R.; Socaci, S.A.; Vulturar, R.; Istrati, M.; Moroșan, I.; Fărcaș, A.C.; Kerezsi, A.D.; Mureșan C.I. and **Pop, O.L.** Iron supplementation influence on the gut microbiota and probiotic intake effect in iron deficiency—A literature-based review. *Nutrients* 2020, 12, 1993. **WOS:000554312400001, IF: 6.706**, <https://doi.org/10.3390/nu12071993>
26. **Pop, O.L.**; Vodnar, D.C.; Diaconeasa, Z.; Istrati, M.; Bințișan, A.; Bințișan, V.V.; Suharoschi, R., and Gabbianelli, R., An Overview of Gut Microbiota and Colon Diseases with a Focus on Adenomatous Colon Polyps. *International Journal of Molecular Sciences* 2020, 21, 7359. **WOS:000586437800001, IF: 6.208**
<https://doi.org/10.3390/ijms21197359>
27. **Pop, O.L.**; Pop, C.R.; Dufrechou, M.; Vodnar, D.C.; Socaci, S.A.; Dulf, F.V.; Minervini, F., and Suharoschi, R., Edible films and coatings functionalization by probiotic

- incorporation: A review. *Polymers* 2020, 12, 12. WOS:000519848300012, **IF: 4.967**, <https://doi.org/10.3390/polym12010012>
28. **Pop, O.L.**; Mesaros, A.; Vodnar, D.C.; Suharoschi, R.; Tăbăran, F.; Magerușan, L.; Tódor, I.S.; Diaconeasa, Z.; Balint, A., and Ciontea, L., Cerium oxide nanoparticles and their efficient antibacterial application *in vitro* against gram-positive and gram-negative pathogens. *Nanomaterials* 2020, 10, 1614. **WOS:000564684300001**, **IF: 5.719**, <https://doi.org/10.3390/nano10081614>
29. Ignat, M.V.; Salanță, L.C.; **Pop, O.L.**; Pop, C.R.; Tofană, M.; Mudura, E.; Coldea, T.E.; Borșa, A., and Pasqualone, A., Current functionality and potential improvements of non-alcoholic fermented cereal beverages. *Foods* 2020, 9, 1031. **WOS:000567068000001**, **IF: 5.561**, <https://doi.org/10.3390/foods9081031>
30. Derdak, R.; Sakoui, S.; **Pop, O.L.**; Muresan, C.I.; Vodnar, D.C.; Addoum, B.; Vulturar, R.; Chis, A.; Suharoschi, R., and Soukri, A., Insights on Health and Food Applications of *Equus asinus* (Donkey) Milk Bioactive Proteins and Peptides—An Overview. *Foods* 2020, 9, 1302. **WOS:000581349500001**, **IF: 5.561**, <https://doi.org/10.3390/foods9091302>
31. Calborean, A.; Macavei, S.; Mocan, M.; Ciuce, C.; Cordos, A.; Bintintan, A.; Chira, R.; Pestean, C.; **Pop, O.**, and Barbu-Tudoran, L., Laparoscopic compatible device incorporating inductive proximity sensors for precise detection of gastric and colorectal small tumors. *Surgical Oncology* 2020, 35, 504-514. **WOS:000600212300011**, **IF: 2.388**, <https://doi.org/10.1016/j.suronc.2020.10.012>
32. Biris-Dorhoi, E.-S.; Michiu, D.; Pop, C.R.; Rotar, A.M.; Tofana, M.; **Pop, O.L.**; Socaci, S.A., and Farcas, A.C., Macroalgae—A sustainable source of chemical compounds with biological activities. *Nutrients* 2020, 12, 3085. **WOS:000585528000001**, **IF: 6.706**, <https://doi.org/10.3390/nu12103085>
33. Mesaros, A.; Vasile, B.S.; Toloman, D.; **Pop, O.L.**; Marinca, T.; Unguresan, M.; Perhaita, I.; Filip, M., and Iordache, F., Towards understanding the enhancement of antibacterial activity in manganese doped ZnO nanoparticles. *Applied Surface Science* 2019, 471, 960-972. **WOS:000455471100110**, **IF: 7.392**, <https://doi.org/10.1016/j.apsusc.2018.12.086>
34. Csernatoni, F.; Pop, R.M.; Romaciuc, F.; Fetea, F.; **Pop, O.**, and Socaciu, C., Sea buckthorn juice, tomato juice and pumpkin oil microcapsules/microspheres with health benefit on

- prostate disease—obtaining process, characterization and testing properties. Romanian Biotechnological Letters 2018, 23, 13214-13224. **WOS:000429181000003**, **IF: 0.765**, [Microsoft Word - 3 Csernatoni_Socaciu DOI \(rombio.eu\)](#)
35. **Pop, O.L.**; Dulf, F.V.; Cuibus, L.; Castro-Giráldez, M.; Fito, P.J.; Vodnar, D.C.; Coman, C.; Socaciu, C., and Suharoschi, R., Characterization of a sea buckthorn extract and its effect on free and encapsulated *Lactobacillus casei*. International Journal of Molecular Sciences 2017, 18, 2513. **WOS:000418896700017**, **IF: 6.208**, <https://doi.org/10.3390/ijms18122513>
36. Diaconeasa, Z.; Rugină, D.; Coman, C.; Socaciu, C.; Leopold, L.; Vulpoi, A.; Tăbăran, F.; Suci, M.; Mesaroș, A.; Popa, L.M.; **Pop, O.L.**; Simon S.; and Pintea A., New insights regarding the selectivity and the uptake potential of nanoceria by human cells A Physicochemical and engineering aspects. 2017. **WOS:000412065600019**, **IF: 5.518**, <https://doi.org/10.1016/j.colsurfa.2017.05.081>
37. **Pop, O.L.**; Vodnar, D.C.; Suharoschi, R.; Mudura, E., and Socaciu, C., *L. plantarum* ATCC 8014 entrapment with prebiotics and lucerne green juice and their behavior in simulated gastrointestinal conditions. Journal of Food Process Engineering 2016, 39, 433-441. **WOS:000388274200002**, **IF: 2.889**, <https://doi.org/10.1111/jfpe.12234>
38. Vodnar, D.C.; **Pop, O.L.**; Dulf, F.V., and Socaciu, C., Antimicrobial efficiency of edible films in food industry. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 2015, 43, 302-312. **WOS:000366877100002**, **IF: 1.249**, <https://doi.org/10.15835/nbha43210048>
39. Diaconeasa, Z.; Barbu-Tudoran, L.; Coman, C.; Leopold, L.; Mesaros, A.; **Pop, O.L.**; Rugină, D.; Ștefan, R.; Tăbăran, F., and Tripon, S., Cerium oxide nanoparticles and its cytotoxicity human lung cancer cells. Romanian Biotechnological Letters 2015, 20, 10679. **WOS:000361481700015**, **IF: 0.765**, [15.pdf \(rombio.eu\)](#)
40. **Pop O. L.**, T.B., Schwinn J., Vodnar D. C., Socaciu C., The influence of different polymers on viability of Bifidobacterium lactis 300b during encapsulation, freeze-drying and storage. Journal of Food Science and Technology-Mysore 2014. **WOS:000357108000018**, **IF: 3.117**, <https://doi.org/10.1007/s13197-014-1441-4>

ARTICOLE BDI

1. Nguyen, L.; Farcas, A.; Socaci, S.A.; Tofana, M.; Diaconeasa, Z.M.; **Pop, O.L.**, and Salanta, L., An Overview of Saponins—A Bioactive Group. *Bulletin UASVM Food Science and Technology* 2020, 77, 1.
2. Țiplea, R.; Suharoschi, R.; Leopold, L.; Fetea, F.; Ancuța, S.; Socaci, D.C.V., and **Pop, O.L.**, Alfalfa leaf powder and its potential utilisation in raw vegan chocolate. *Bulletin UASVM Food Science and Technology* 2019, 76, 1.
3. **Pop, O.L.**; Vodnar, D.C.; Suharoschi, R., and Socaciu, C., Stability comparison of free and encapsulated *Lactobacillus casei* ATCC 393 in yoghurt for long time storage. *Bulletin UASVM Food Science and Technology* 2016, 73, 2.
4. **Pop, O.L.**; Leopold, L.F.; Rugină, O.D.; Diaconeasa, Z.; Oprea, I.; Tăbăran, F.; Tofană, M.; Socaciu, C., and Coman, C., Gold Nanoparticles Encapsulated in a Polymeric Matrix of Sodium Alginate. *Bulletin UASVM Food Science and Technology* 2016, 73, 2.
5. Zorița Diaconeasa, F.R.; Rugină, D.; Leopold, L.; **Pop, O.L.**; Vodnar, D.; Cuibus, L., and Socaciu, C., Phenolic content and their antioxidant activity in various berries cultivated in Romania. *Bulletin UASVM Food Science and Technology* 2015, 72, 1.
6. **Pop, O.L.**; Diaconeasa, Z.; Mesaroș, A.; Vodnar, D.C.; Cuibus, L.; Ciontea, L., and Socaciu, C., FT-IR studies of cerium oxide nanoparticles and natural zeolite materials. *Bulletin UASVM Food Science and Technology* 2015, 72, 50-55.
7. **Pop, O.L.**; Diaconeasa, Z.; Brandau, T.; Ciuzan, O.; Pamfil, D.; Vodnar, D.C., and Socaciu, C., Effect of glycerol, as cryoprotectant in the encapsulation and freeze drying of microspheres containing probiotic cells. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology* 2015, 72, 27-32.
8. Diaconeasa, Z.; Barbu-Tudoran, L.; Coman, C.; Leopold, L.; Mesaros, A.; **Pop, O.L.**; Rugină, D., and Socaciu, C., Evaluation of antiproliferative potential of cerium oxide nanoparticles on hela human cervical tumor cell. *Bulletin UASVM Food Science and Technology* 2015, 72, 1.
9. Cuibus, L.; Maggio, R.; Muresan, V.; Diaconeasa, Z.; **Pop, O.L.**, and Socaciu, C., Preliminary discrimination of butter adulteration by ATR-FTIR spectroscopy. *Bulletin Of University*

- of Agricultural Sciences and Veterinary Medicine Cluj-Napoca-Food Science and Technology 2015, 72, 70-76.
10. Csernaton, F.; Pop, R.; Romanciuc, F.; **Pop, O.L.**; Fetea, F.; Ranga, F.; Mos, R.B., and Socaciu, C., Preparation and comparative characterization of alginate-made microcapsules and microspheres containing tomato, seabuckthorn juices and pumpkin oil. *Bulletin UASVM Food Science and Technology* 2015, 72, 1.
 11. Rus, V.M.; Dulf, F.V.; Socaciu, C.; **Pop, O.L.**; Ranga, F.; Fetea, F., and Vodnar, D.C., Fruits bioactive compounds characterization from a new food product. *Notulae Scientia Biologicae* 2014, 6, 470-473.
 12. Ciuzan, Oana, Simona-Laura Lazar, Mihai-Lucian Lung, **Pop, O.L.**, and Doru Pamfil. 2015. "Involvement of the glycine-rich RNA binding proteins (GRP) in osmotic stress response during seed germination: a comparison between GRP 2 and GRP 7." *Horticulture* 72:61-67.
 13. Olimpia, Popescu, LA Marghitas, DS Dezmirean, **Muresan, O.L.**, and Laslo Laura. 2008. "A characterization about physical-chemical composition of royal jelly." *Bulletin UASVM Animal Science and Biotechnologies* 65 (1-2):244-248.
 14. **Pop, O. L.**, Thorsten Brandau, Dan Cristian Vodnar, and Carmen Socaciu. 2012. "Study of *Bifidobacterium Lactis* 300b Survival during Encapsulation, Coating and Freeze Drying Process and the Release in Alkaline Media." *Bulletin of the University of Agricultural Sciences & Veterinary Medicine Cluj-Napoca. Agriculture* 69 (2).
 15. Vodnar, D.C., Ranga, F., **Pop, O.L.**, Socaciu. 2012. "Catechin-rich tea extracts improve the *Lactobacillus casei* growth during lactic fermentation." *Bulletin UASVM Agriculture* 69 (2).

CAPITOLE CARTE- INTERNAȚIONALE

1. Geană, E.-I.; Coldea, T.E.; Avîrvarei, A.-C.; Mudura, E.; Pop, C.R.; **Pop, O.L.**; Ciont, C.; Salanță, L.C.; Călugăr, A., and Mihai, M., Fruit Pomaces as Valuable By-Products of Wine and Cider Industries, in *Agricultural Waste: Environmental Impact, Useful Metabolites and Energy Production*. 2023, Springer, Singapore. p. 359-391. ISBN 978-981-19-8773-1
2. Socaci, S.A.; Fărcaș, A.C.; Dulf, F.V.; **Pop, O.L.**; Diaconeasa, Z.M., and Fogarasi, M., Health-promoting activities and bioavailability of bioactive compounds from functional foods. *Current Advances for Development of Functional Foods Modulating Inflammation and Oxidative Stress 2022*, Elsevier, UK, p. 17-31. ISBN: 978-0-12-823482-2
3. **Pop, O.L.** and Suharoschi, R., Emerging Food Processing Technologies: Probiotics and Prebiotics, in *Nutraceutical and Functional Food Components*. 2022, Elsevier, UK, p. 509-536. ISBN 978-0-323-85052-0
4. Salanță, L.C.; Uifălean, A.; Iuga, C.-A.; Tofană, M.; Cropotova, J.; **Pop, O.L.**; Pop, C.R.; Rotar, M.A.; Bautista-Ávila, M., and González, C.V., Valuable food molecules with potential benefits for human health. *The Health Benefits of Foods-Current Knowledge and Further Development 2020*, IntechOpen, London, United Kingdom, p.1-45. ISBN: 978-1-78985-933-1
5. **Pop, O.L.**; Vulturar, R.; Fodor, A.; Chiș, A.; Cozma, A.; Orășan, O.; Sitar-Tăut, A.V.; Miere, D.; Filip, L.; Hegheș, S.C.; Cozma-Petruț, A.; Mureșan, C.I.; Coman, M.A.; Duran, B.O.; Dobran, Ș.A.; Iuga, C.A.; Filip, A.G., and Suharoschi, R., Micronutrients Deficiencies in Early Life and Impact on Long-term Health, in *Nutritional Deficiency & Impact on Health*. 2020. ISBN 978-0-12-816453-2
6. Suharoschi, R.; **Pop, O.L.**; Vlaic, R.A.; Muresan, C.I.; Muresan, C.C.; Cozma, A.; Sitar-Taut, A.V.; Vulturar, R.; Heghes, S.C., and Fodor, A., Dietary fiber and metabolism, in *Dietary fiber: Properties, recovery, and applications*. 2019, Ed. Academic Press. Elsevier p. 59-77. ISBN 978-0-12-816495-2
7. **Pop, O.L.**; Socaci, S.A.; Suharoschi, R., and Vodnar, D.C., Pro and prebiotics foods that modulate human health, in *The Role of Alternative and Innovative Food Ingredients and*

- Products in Consumer Wellness. 2019, Ed. Academic Press. Elsevier, UK, p. 283-313. ISBN 978-0-12-816453-2
8. **Pop, O.L.**; Salanță, L.-C.; Pop, C.R.; Coldea, T.; Socaci, S.A.; Suharoschi, R., and Vodnar, D.C., Prebiotics and dairy applications, in Dietary fiber: Properties, recovery, and applications. 2019, Ed. Academic Press. Elsevier, UK, p. 247-277. ISBN 978-0-12-816495-2
 9. Socaci, S.A.; Rugină, D.O.; Diaconeasa, Z.M.; **Pop, O.L.**; Fărcaș, A.C.; Păucean, A.; Tofană, M., and Pintea, A., Antioxidant compounds recovered from food wastes. Functional Food-Improve Health through Adequate Food 2017. Ed. Academic Press. Elsevier, UK, ISBN: 978-953-51-3440-4
 10. **Pop, O.L.** and Vodnar, D.C., Procyanidins and their effectiveness after incorporation in food systems. Characterization, Antioxidant Roerties and Health Benefits; Chedea, VS, Ed.; Nova Publisher: Hauppauge, NY, USA 2016, 129. ISBN: 978-1-53610-282-6
 11. **Pop, O.L.**; Vodnar, D., and Socaciu, C., Encapsulation field polymers, fourier transform infrared spectroscopy (FTIR), in Handbook of Encapsulation and Controlled Release. 2015, CRC Press Boca Raton. p. 617-639. ISBN 9781439898796
 12. Vodnar, D.; **Pop, O.L.** and Socaciu, C., Probiotics: Microencapsulation. Encyclopedia of Biomedical Polymers and Polymeric Biomaterials, Ed. Taylor & Francis. 2015. ISBN 9781439898796

TEZA DOCTORAT

1. Dezvoltarea sistemelor inovative pentru încapsularea probioticelor, cu aplicații în biomedicină, susținută în **2014**, prof. coordinator Dr. H. C. Carmen Socaciu

BREVET DE INVENȚIE

1. Brevet de invenție: nr. RO 132023/2021. Compoziția și procedeul de obținere a jeleului probiotic. Autori: Vodnar Dan Cristian, **Pop Oana Lelia**, Socaciu Carmen
2. Brevet de invenție: nr. nr 133595/2022. Produs de patiserie aglutenic pe bază de subproduse din industria vinului și pudră de fructi, Autori: Coldea Teodora Emilia, Mudura Elena, Pop Carmen Rodica, Man Simona Maria, **Pop Oana Lelia**

3. Brevet de invenție: RO 129492/2017. Eticheta cu acțiune antimicrobiană și procedeu de obținere a acesteia. Autori: Vodnar Dan Cristian, **Pop Oana Lelia**, Socaciu Carmen

CERERE DE BREVET

1. Cerere de brevet OSIM nr A00699 din 13.10.2022 Nanoparticule de oxid de fier sintetizate de probiotice. Autori: **Pop Oana Lelia**, Ciont Călina, Amlia Mesaroș, Vodnar Dan Cristian.
2. Cerere de brevet OSIM nr A/00147 din 23.03.2020. Compoziția și procedeu de obținere a acidului citric biogenic microîncapsulat. Autori: Vodnar Dan Cristian, Mitrea Laura, Dulf Francisc Vasile, Trif Monica, Socaci Sonia, **Pop Oana Lelia**, Simon Elemer, Vodnar (Ștefănescu) Bianca Eugenia
3. Cerere de brevet OSIM nr A/00148 din 23.03.2020. Compoziția și procedeu de obținere a 1,3-Propanediolului biogenic microîncapsulat. Autori: Vodnar Dan Cristian, Mitrea Laura, Dulf Francisc Vasile, Trif Monica, Socaci Sonia, **Pop Oana Lelia**, Simon Elemer, Vodnar (Ștefănescu) Bianca Eugenia.

MANUALE DIDACTICE

1. **Pop Oana Lelia**, 2022, Inocuitatea Produselor Alimentare - manual didactic pentru învățământul la distanță, Editura Mega, Cluj-Napoca, eISBN 978-606-020-466-4, 333 pagini
2. **Pop Oana Lelia**, Suharoschi Ramona, 2021, Inocuitatea Produselor Alimentare, Editura Mega, Cluj-Napoca, ISBN 978-606-020-386-5, 280 pagini
3. Suharoschi Ramona, **Pop Oana Lelia**, 2020, Principiile Nutriției Umane – manual didactic pentru învățământul la distanță, Editura Bioflux, ISBN 978-606-8887-67-8, 301 pagini.

ÎNDRUMĂTOARE DE LUCRĂRI PRACTICE

1. **Pop Oana Lelia**, Ramona Suharoschi, 2015, Lucrări practice- Toxicologia Produselor Alimentare, Ed. AcademicPres, ISBN 978-973-744-473-8

2. **Pop Oana Lelia**, Vodnar Cristian Dan, Socaciu Carmen, 2020, Lucrari practice- Chimia Alimentului, Ed. Bioflux, Cluj-Napoca, ISBN 978-606-8887-66-1, 170 pagini

24 Aprilie 2023

Pop Oana Lelia