


Curriculum Vitae Europass			
Personal information			
First name(s) / Surname(s)	Chiș Maria Simona		
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Nationality	Romanian		
Gender	Female		
Key words	Bioactive compounds, lyophilization, gluten free products, lactic acid bacteria, functional products, food safety control, fermentation, food waste, bakery, pastry products, culinary techniques.		
Domains of competence	Quality control of food products. Technology of food production.		
Work experience			
Perioade	2021 – present 28.02.2018- 09.02.2021 21.01.2015 -21.12.2017 28.01.2014- 20.01.2015		
Occupation or position held	Lecturer PhD at Faculty of Food Science and Technology Teaching assistant at Faculty of Food Science and Technology Technical director at SC La Casa Ristorante Pizzeria Pane Dolce SRL Engineering consultant at SC La Casa Ristorante Pizzeria Pane Dolce SRL		
Main activities and responsibilities	Teaching and research Elaboration of technological modernization programs. Organization and introduction of new products in production and assurance of the parameters provided in the quality documentation Supervising the work of the staff in the production areas. Responsible for coordinating the integrated management system according to SR EN ISO 9001: 2015, SR EN ISO 14001: 2015 and SR EN ISO 22000: 2008. Food Safety Team Coordination within the ISO Implementation. Tracking, organizing and participating in external audits in line with SMI rules		
Name and employer address	University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Faculty of Food Science and Technology SC La Casa Ristorante Pizzeria Pane Dolce SRL		
Education and training			

Perioade	01.10.2015 – 30.09.2018 2012 – 2012 2008-2012 2004 - 2008
Principal subjects / occupational skills covered Name and insitution	Doctor of Agronomy Diploma. Master's degree Diploma of Diplomat Engineer Diploma of Baccalaureate University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca. Faculty of Food Science and Technology, Specialization: Processing systems and quality control of food products. Polytechnic University of Valencia, Spain (1 year of master). University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Faculty of Agriculture, Specialization: Control and Expertise of Food Products Theoretical High School "Samuil Micu", Sarmasu.
Research project Project manager Research project-member	2018 Innovation project: "New assortments of functional aglutenic products produced with quinoa and buckwheat flours", Project no. 1254CI / 2018, PN III-P2-2.1-CI-2018-1479, val. 50.000,00 lei. Innovation project: "Bakery assortment functionalized by using a malt by-product, Project no. PN III-P2-2.1-CI-2018-1503, no 260CI / 2018, val. 50.000,00 lei. Mobility project for researchers, PN-III-P1-1.1-MC-2018-0495, training course at UPV Valencia, Spain, Food Technology Department between 9th July-25th July, 2018. The research internship was on the following equipments: Telstar Lyo Quest-55 freeze-dryer and high-performance liquid chromatography (HPLC) (Jaseo). Mobility Project for Researchers, PN-III-P1-1.1-MC-2018-0036, conference attendance European Biotechnology Congress, Athens, Greece. Project PNIII-P2-2.1-, Project type: "Transfer of knowledge to the economic agent" Bridge Grant, "Title project: Development, optimization and technological innovation at SC Dragon RC SRL in order to obtain superior bakery and pastry products "(2016-2018). Research and consultancy project, project type: "Contract for Research and Consultancy", Research on obtaining aglutenic pastry products with desired functional qualities and with sensory properties accepted by consumers (2018-2010). Innovation project: "Development of a new ciabatta product by the use of aromatic yeasts and pseudo-cereals, Contract No.225 CI / 2018. Innovation project: "Assortment of gluten-based pastry based on psyllium powder and by-products of the fermentation industry, contract No. 162 CI / 2018. Innovation project: "Functional pastry product obtained by exploiting bioactive components in residual beer yeast", contract no.220 CI/ 2018.

	<p>Inovation PROJECT: „Pastry aglutenic product obtained by exploiting psyllium poder and fermentative by-products from wine industry”, contract no.162CI/2018</p> <p>Innovation project:"Digital Traceability in the Meat Industry", Contract No. 130CI / 2017.</p> <p>Innovation project: "Implementation of the blockchain industry in the dairy industry", contract 169CI / 2018.</p>
Professional affiliations	<p>2014 - present Member of the Association of Food Industry Specialists in Romania (ASIAR)</p> <p>2015-present - Member of Association of Romanian Milling and Milling Specialists (ASMP)</p>
External mobility Period	<p>2014-2015 Mobility at Polytechnic University of Valencia during master degree July 9 – 26 th July - PN-III-P1-1.1-MC-2018-0495, training course at UPV Valencia June 17th-28th, 2019 Erasmus mobility at Polytechnic University of Valencia, Spain May 21- 4 June 2021 Erasmus mobility at University of Porto, Portugla April 18 – April 21th, 2022 Erasmus mobility at Aldo Moro University of Bari, Italy 30 April – May 7, 2022 Erasmus mobility at Politechnic University of Valencia, Spain June 16- June 20, 2022 Erasmus mobility at University of Hassan II de Casablanca, Maroc 16.05-18.05 Erasmus mobility at University Miguel Hernández de Elche, Alicante, Spain 11-14.09.2023 Erasmus mobility at Complutense University of Madrid, Spain</p>

<p>Specializations and qualifications</p>	<p>27.11-31.11.2018 - IFS Food Defense internal auditor course.</p> <p>01.09.2016-30.09.2017 training course "Formation professionnelle en gastronomie française des futures cadres du secteur de la restauration en Roumanie", financed by AUF BECO.</p> <p>04.09-15.09.2017 – training Germany carried out by Bavaria Ministry of Economic Affairs and Media, Energy and Technology, in cooperation with Bayern International and Herbetz Dairy Food Service, with the theme: Food Technology and Production Processes in the Field of Bakery ,</p> <p>2017.11.04-22.04.2016- graduate postgraduate program of continuous training and professional development: "Specialists for food safety management system according to HACCP, GMP, GP, GHP principles".</p> <p>09-13.06.2016, training Pastry and bakery products, Vergiate, Italia</p> <p>20.08-03.09.2015- Internal food certificate for the Food Safety System according to SR EN ISO 22000: 2005 and SR EN ISO 19011: 2003 SC. SIMTEX-OC SRL. Bucharest</p>
<p>Workshops</p>	<p>20.01.2018 -Artista del panino, Rimini, Italia.</p> <p>06.04.2017 - Innovation in bakery and pastry making - applications of premixes, Vth Edition, realized at the Faculty of Food Science and Technology.</p> <p>30.03.2016 – Lactic acid bacteria fermentation - bridge between past and future of bread, Cluj-Napoca.</p> <p>23.11.2016 - Nutrigenetics and nutrigenomics.</p> <p>22.11.2016 - Diet, microbiota and health.</p>
<p>Publication list</p>	<p>63 scientific papers, of which 10 as corresponding author and 7 ISI papers as main author, 2 practical course supervisor, 2 international chapters, 1 scientific book, 2 didactic manuals, 24 BDI articles</p> <p>1.Anca Corina Fărcaș, Sonia Ancuța Socaci, Maria Simona Chiș*, Javier Martínez-Monzó, Purificación García-Segovia, Anca Bencze, Anamaria Iulia Török, Oana Cadar, Teodora Emilia Coldea, Marta Igual, In Vitro Digestibility of Minerals and B Group Vitamins from Different Brewers’ Spent Grains, <i>Nutrients</i>, 2022, https://doi.org/10.3390/nu14173512</p> <p>2. Marta Igual, Adriana Păucean, Dan Cristian Vodnar, Purificación García-Segovia, Javier Martínez-Monzó, Maria Simona Chiș*, In Vitro Bioaccessibility of Bioactive Compounds from Rosehip-Enriched Corn Extrudates, <i>Molecules</i>, 2022, https://doi.org/10.3390/molecules27061972</p> <p>3.Anca Corina Fărcaș, Sonia Ancuța Socaci, Silvia Amalia Nemes, Liana Claudia Salantă, Maria Simona Chiș*, Carmen Rodica Pop, Andrei Borșa, Zorița Diaconeasa, Dan Cristian Vodnar, Cereal Waste Valorization through Conventional and Current Extraction Techniques—An Up-to-Date Overview, <i>Foods</i>, 2022, https://doi.org/10.3390/foods11162454</p> <p>4.Anca Corina Fărcaș, Sonia Ancuța Socaci, Maria Simona Chiș*, Francisc Vasile Dulf, Paula Podea, Maria Tofană, Analysis of Fatty Acids, Amino Acids and Volatile Profile of Apple By-Products by Gas Chromatography-Mass Spectrometry,</p>

Molecules, 2022, <https://doi.org/10.3390/molecules27061987>

5. Păucean Adriana, Csaba Balasz Kadar, Simon Elemer, Vodnar Dan Cristian, Ranga Floricuța, Rusu Iulian Eugen, Vișan Vasile Gheorghe, Socaci Sonia Ancuța, Man Simona, **Chiș Maria Simona**, Pop Anamaria, Tanislav Anda., Mureșan Vlad, 2022, Freeze-Dried Powder of Fermented Chili Paste-New Approach to Cured Salami Production, *Foods*, 11 (22): 1-24, (ISI, factor impact 5,561), <https://doi.org/10.3390/foods11223716>

6. Beldean (Tătar) Bianca Vasilica, **Chiș Maria Simona***, Alexa Ersilia, Pop Carmen Rodica, Păucean Adriana, Man Simona, Igual Marta, Haydee Kovacs Melinda, Dalma Kovacs Eموke, Stănilă Sorin*, Socaci Sonia Ancuța, Fărcaș Anca, Berbecea Adina, Popescu Iuliana, Muste Sevastița, 2022, The Impact of Insect Flour on Sourdough Fermentation- Fatty Acids, Amino-Acids, Minerals and Volatile Profile, *Insects* 13 (7): 1-19, (ISI, factor impact 3,142), <https://doi.org/10.3390/insects13070576>

7. Kadar Csaba Balasz, Păucean Adriana, Simon Elemer, Vodnar Dan Cristian, Ranga Floricuța, Rusu Iulian Eugen, Vișan Vasile Gheoghe, Man Simona, **Chiș Maria Simona**, Drețcanu Georgiana, 2022, Dynamics of Bioactive Compounds during Spontaneous Fermentation of Paste Obtained from Capsicum ssp.-Stage towards a Product with Technological Application, *Plants-Basel*, 11 (8): 1-2, (ISI factor impact 3,142), <https://doi.org/10.3390/plants11081080>

8. Galindo Gabriela Rosa, **Chiș Maria Simona**, Martinez-Navarrete Nuria, del Mar Camacho Vidal Maria, 2022, Dried orange juice as a source of bioactive compounds, 2022, *British Food Journal*, 124 (12):4653-4665, (ISI, impact factor 3,224), DOI: 10.1108/BFJ-06-2021- 0616

9. Anca Corina Fărcaș, Sonia Ancuța Socaci, **Maria Simona Chiș***, Oana Lelia Pop, Melinda Fogarasi, Adriana Păucean, Marta Igual, Delia Michiu, Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects, *Plants*, 2021, <https://doi.org/10.3390/plants10112504>

10. Igual Marta, **Chiș Maria Simona**, Păucean Adriana, Vodnar Dan Cristian, Muste Sevastița, Man Simona, Martinez-Monzo Javier, Garcia-Segovia Purificacion, 2021, Valorization of Rose Hip (*Rosa canina*) Puree Co-Product in Enriched Corn Extrudates, *Foods*, 10 (11): 1-20, (ISI factor impact 5,561), <https://doi.org/10.3390/foods10112787>

11. Șerban Larisa Rebeca, Păucean Adriana, Man Simona, **Chiș Maria Simona**, Mureșan Vlad, Ancient Wheat Species: Biochemical Profile and Impact on Sourdough Bread Characteristics-A Review, 2021, *Processes*, 9 (11): 1-20, (factor impact 3,352), <https://doi.org/10.3390/pr9112008>

12. Adriana Păucean, Vlad Mureșan, Simona Maria-Man, **Maria Simona Chiș**, Andruța Elena Mureșan, Larisa Rebeca Șerban, Anamaria Pop and Sevastița Muste, 2021, Metabolomics as a Tool to Elucidate the Sensory, Nutritional and Safety Quality of Wheat Bread—A Review, *Int. J. Mol. Sci.*, 22, 8945, 2-17, (IF=2.6790) <https://www.mdpi.com/1422-0067/22/16/8945>

13. Larisa Rebeca Serban, Adriana Păucean, Simona Maria Man, **Maria Simona Chis**, Vlad Muresan, 2021, Ancient Wheat Species: Biochemical Profile and Impact on Sourdough Bread Characteristics—A Review, *Processes*, 9, Issue11, 1-20, (IF=2.8470) <https://www.mdpi.com/2227-9717/9/11/2008>

14. Iulian Eugen Rusu, Romina Alina Marc (Vlaic), Crina Carmen Muresan, Andruța Elena Muresan, Vlad Muresan, Carmen Rodica Pop, **Maria Simona Chis**, Simona Maria Man, Miuta Rafila Filip, Bogdan-Mihai Onica, Ersilia Alexa, Vasile-Gheorghe Visan and Sevastita Muste, 2021, Hemp (*Cannabis sativa* L.) Flour-Based Wheat Bread as Fortified Bakery Product, *Plants*, 10, 1558. (IF=3.9350) <https://www.mdpi.com/2223-7747/10/8/1558>

15. **Maria Simona Chis**, Adriana Păucean, Simona Maria Man, Vlad Muresan, Sonia Ancuta Socaci, Anamaria Pop, Laura Stan, Bogdan Rusu and Sevastita Muste: Textural and Sensory Features Changes of Gluten Free Muffins Based on Rice

Sourdough Fermented with *Lactobacillus spicheri* DSM 15429, Foods, MDPI,2020, <https://doi.org/10.3390/foods9030363>

16. **Maria Simona Chiș**, Adriana Păucean, Simona Maria Man, Victorita Bonta , Anamaria Pop, Laura Stan, Bianca Vasilica Beldean (Tatar), Carmen Rodica Pop, Vlad Muresan and Sevastita Muste : Effect of Rice Flour Fermentation with *Lactobacillus spicheri* DSM 15429 on the Nutritional Features of Gluten-Free Muffins, Foods, MDPI, 2020, <https://doi.org/10.3390/foods9060822>

17. **Maria Simona Chiș**, Anamaria Pop, Adriana Păucean, Sonia Ancuța Socaci, Ersilia Alexa, Simona Maria Man, Monica Bota and Sevastița Muste, Fatty Acids, Volatile and Sensory Profile of Multigrain Biscuits Enriched with Spent Malt Rootles, Molecules, MDPI, 2020, <https://doi.org/10.3390/molecules25030442>

18. **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 and Sevastita Muste : Quinoa Sourdough Fermented with *Lactobacillus plantarum* ATCC 8014 Designed for Gluten-Free Muffins—A Powerful Tool to Enhance Bioactive Compounds, Applied Sciences, MDPI, 2020, <https://doi.org/10.3390/app10207140>

19. 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. Influence of Buckwheat and Buckwheat Sprouts Flours on the Nutritional and Textural Parameters of Wheat Buns, Applied Sciences, MDPI, 2020, <https://doi.org/10.3390/app10227969>

20. Adriana Păucean, Simona Maria Man, **Maria Simona Chiș**, Vlad Mureșan, Carmen Rodica Pop, Sonia Ancuța Socaci, Crina Carmen Mureșan, Sevastița Muste, Use of pseudocereals preferment made with aromatic yeast strains for enhancing wheat bread quality, Foods, MDPI, 2019, <https://doi.org/10.3390/foods8100443>

21. **Maria Simona Chiș**, Adriana Păucean, Laura Stan, Ramona Suharoschi, Sonia-Ancuța Socaci, Simona Maria Man, Carmen Rodica Pop & Sevastița Muste: Impact of protein metabolic conversion and volatile derivatives on gluten-free muffins made with quinoa sourdough, CyTA - Journal of Food, 2019, <https://doi.org/10.1080/19476337.2019.1646320>

22. **Maria Simona Chiș**, Adriana Păucean, Laura Stan, Vlad Mureșan, Romina Vlaic, Simona Man, Sevastita Muste, *Lactobacillus plantarum* ATCC 8014 in quinoa sourdough adaptability and antioxidant potential, Romanian Biotechnological Letters, ISI, 2018, <http://www.rombio.eu/vol23nr3/4.pdf>

23. Elena Suzana Biris Dorhoi, Maria Tofana, **Maria Simona Chiș**, Carmen Elena Lupu, Ticuta Negreanu Pirjol, Wastewater Treatment Using Marine Algae Biomass as Pollutants Removal, Rev. Chim. Bucuresti, 2018, <https://doi.org/10.37358/RC.18.5.6267>

24. Adriana Păucean, Simona Man, **Maria Simona Chiș**, Roxana Suciuc, Crina Muresan, Impact of quince flour on gluten-free muffins production, Bulletin of Agricultural Sciences and Veterinary Medicine University, Cluj-Napoca, vol 74 (1) – 35-36, ISI,2017.

25. Romina Alina Vlaic, V. Mureșan, Andruța Elena Mureșan, Crina Carmen Mureșan, Adriana Păucean, V. Mitre, **Maria Simona Chiș**, Sevastița Muste. The Changes of polyphenols, flavonoids, anthocyanins and chlorophyll content in plum peels during growth phases: from fructification to ripening, Notulae Botanicae Horti Agrobotanici, ISI Cluj-Napoca, 2017..

26. **Chiș Maria-Simona**, Sevastița Muste, Adriana Păucean, Simona Man, Vlad Mureșan, Ioana Daniela Călian (Ianoș), A comprehensive review about anticancer and antimicrobial activities of rosemary oil (*Rosmarinus officinalis* L), Hop and Medicinal Plants, Vol 25, No 1-2 (2017).

27. **Chiș Maria-Simona**, Sevastița Muste, Adriana Păucean, Simona Man, Alina Sturza, Georgiana Smaranda Petruț, Andruța Mureșan, A comprehensive review about antimicrobial effects of herb and oil oregano (*Origanum vulgare* ssp. *hirtum*), Hop

and Medicinal Plants, Vol 25, No 1-2 (2017).

28. PETRUȚ Georgiana, Sevastița MUSTE, Crina MUREȘAN, Andruța Elena MUREȘAN, Romina VLAIC, **Simona CHIȘ**, Alina STURZA, Anamaria POP, Flavour compounds of *Lavandula Angustifolia* L. to use in food preservation, Hop and Medicinal Plants, Year XXV, No. 1-2, 2017.

29. Elena Andruța Mureșan, Romina Alina Vlaic, Vlad Mureșan, Georgiana Petruț, **Simona Chiș**, Sevastița Muste, Development and Characterization of a Biologically Active White Sauce Based on Horseradish, Onion, Parsley and Parsnip, Hop and Medicinal Plants, Year XXV, No. 1-2, 2017.

30. **Maria Simona Chiș**, Alina Sturza, Adriana Păucean, Simona Man, Vlad Muresan, Anamaria Pop, Sevastita Muste, Comparative study regarding the efficiency of some commercial lactic starters from the romanian ingredients market for bakery industry, Scientific Study & Research - Chemistry & Chemical Engineering, Biotechnology, Food Industry, ISI, 2018.

31. Simona Maria Man, Adriana Păucean, Ioana Daniela Călian, Vlad Mureșan, **Maria Simona Chiș**, Anamaria Pop, Andruța Elena Mureșan, Monica Bota, Sevastița Muste, Influence of Fenugreek Flour (*Trigonella foenum-graecum* L.) Addition on the Technofunctional Properties of Dark Wheat Flour, Journal of Food Quality, ISI, 2018.

32. **Chiș Maria Simona**, Adriana Păucean, Simona Man, Alina Sturza, Elena Andruța Mureșan, Anamaria Pop, Sevastița Muste, Cumin (*Cuminum Cyminum*) and black cumin (*Nigella Sativa*) chemical compositions and applications in food processing, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2018.

33. Elena Andruța Mureșan, Romina Alina Vlaic, Vlad Mureșan, Constantin Gheorghe Cerbu, **Simona Chiș**, Melinda Fogorași, Simona Man, Sevastița Muste, Conversion of rosehip, cranberry, goji and coconut fruits into a functional tea rich in biologically active principles, Hop And Medicinal Plants, VOL 26, NO 1-2 (2018).

34. Anamaria Pop, Georgiana Petruț, Sevastița Muste, Adriana Păucean, Simona Man, **Simona Chiș**, Liana Salanță, Romina Vlaic, Hot air drying and quality powder of three, red-skinned, white-skinned and yellow-skinned, onion varieties (*Alium cepa* L.), Journal of Agroalimentary Processes and Technologies 2018, 24 (3), 207-210.

35. Simona Man, Adriana Păucean, Sevastița Muste, **Maria-Simona Chiș**, Anamaria Pop, Ioana-Daniela Călian (Ianoș), Assessment of amaranth flour utilization in cookies production and quality, Journal of Agroalimentary Processes and Technologies, 23 (2), 97- 103, 2017.

36. Man Simona Maria, Adriana Păucean*, **Maria Simona Chiș**, Sevastița Muste, Anamaria Pop, Andruța Elena Mureșan, Georgiana Marțiș, Effect of nettle leaves powder (*Urtica Dioica* L.) addition on the quality of bread, Hop and Medicinal Plants, Year XXVII, No. 1- 2, 2019.

37. Adriana Păucean, Simona Man, Sevastița Muste, Anamaria Pop, **Simona Chiș**, Delia Cotișel, Physico-chemical and sensory properties of wheat bread supplemented with mustard flour, Bulletin UASVM Food Science and Technology 75(1)/2018.

38. Pop Anamaria, Sevastița Muste*, Adriana Păucean, **Simona Chis**, Simona Man, Liana Salanță, Romina Marc, Andruta Mureșan, Georgiana Marțiș, Herbs and spices in terms of food preservation and shelf life, Hop and Medicinal Plants, Year XXVII, No. 1-2, 2019.

39. **Chiș Maria Simona**, Adriana Păucean, Simona Man, Petruț (Marțiș) Georgiana, Andruța Mureșan, Anamaria Pop, Carmen Rodica Pop, Sevastița Muste, Watercress (*Nasturtium Officinale* R. Br.) Chemical compositions and applications in food processing, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2020.

40. Bianca Vasilica Beldean (Tătar), **Maria Simona Chis**, Sevastița Muste, Maria Evelina Bordean, Ioana Elena Muresan (Viman), Mădălina Alexandra Mateescu, Lidia Szanto, Georgiana Fostoc, Basil (*Ocimum Basilicum* L.) Chemical compositions and applications in food processing, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2020.

41. Kádár Balázs Csaba, Adriana Păucean*, Simona Man, Sevastița Muste, **Simona**

Chis, Anamaria Pop, A Scientific Review Regarding Health Benefits Of Chillies, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2020.

42. Pop Anamaria, Sevastița Muste*, Adriana Păucean, Maria **Simona Chiș**, Simona Man, Liana Salanță, Romina Marc, Georgiana Martiș, A review of the drying and storage effect on some aromatic and medicinal plants, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2020.

43. Muresan (Viman) Ioana Elena, Adriana Păucean, Simona Man, Sevastița Muste*, Bianca Vasilica Beldean (Tătar), **Maria Simona Chis**, Maria-Evelina Bordean, Mădălina Alexandra Mateescu, Georgiana Fostoc, Lidia Szanto, The importance of biologically active compounds of Hop (*Humulus Lupulus*) in pharmaceutical use increase impact of hop industry in the performances of us economy, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2020.

44. Pop Carmen R. R., Bogdan Rusu, Ancuța M. Rotar, Liana Salanță, Alina L. Nistor, Maria **Simona Chiș**, Teodora Coldea, Effect of preservation methods on the bioactive compounds of *Thymus Vulgaris*, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2020.

45. Mateescu Alexandra Madalina, Andruța Elena Mureșan*, Andreea Pușcaș, Vlad Mureșan, Romina Marc, Ioana Elena Muresan (Viman), Bianca Vasilica, Beldean (Tătar), Maria- Evelina Bordean, Georgiana Martiș, Maria **Simona Chiș**, Pomegranate (*Punica Grantum L.*) Seeds powder application in new bakery product development, Hop and Medicinal Plants, Year XXVI, No. 1-2, 2020.

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47. ȘERBAN Larisa-Rebeca, Adriana PĂUCEAN*, Simona Maria MAN, **Maria Simona CHIȘ**, Anamaria POP, Sevastița MUSTE, 2021, Plants with Hypoglycemic Effect: Biologically Active Compounds and Antidiabetes Mechanisms, Hop and Medicinal Plants, Year XXVIII, No. 1-2, 2021, 183-19

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52. Domuța Consuela Lorela Cristiana, Man Simona, **Chiș Simona***, Muste Sevastița, Păucean Adriana, Lupin - A Review of the Chemical Composition, Health Benefits and Its Uses in Bakery and Pastry Products, 2022, Hop and Medicinal Plants, vol. 30, no: 1-2, 2022,

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54. **Chiș Maria Simona**, Păucean A., Lițoiu A., Man S., 2022, Lucerne (*Medicago*

sativa L.) valorization in a gluten free pastry product, Journal of Agroalimentary Processes and Technologies, Timișoara, 28 (2).

Chapters in international books

1. **Maria Simona Chiș**, Adriana Păucean, Simona Maria Man, Anamaria Pop, Mihaela Mihai, Sevastita Muste, Innovative Gluten-Free Bakery Products with Increased Bioactive Compounds: A Way to Control the Nutritional Deficiencies of Gluten Free Diet, published in Gluten free diets and health, 2021, Nova Publisher.
2. Anamaria Pop, Adriana Păucean, Simona Maria Man, Maria Simona Chiș, Mihaela Mihai, Sevastita Muste, In vitro and In vivo bioactivity of edible wild mushrooms, published in Wild Mushrooms Characteristics, Nutrition, and Processing, 2022, Taylor&Francis Group.

Patents :

1. Invention patent nr 124080, Realized following the research project type CEC of INNOVATION PN3-P2-954, contract 225CI/2018, "Composition for bakery product with quinoa based preferment" Paucean Adriana, **Simona Chis**, Simona Man, Vlad Muresan, Sevastita Muste, issued on 29.10.2021 (Patent application A/00965/27.11.2018)
2. Patent no. 134167, Realized following the CEC research project of PNIII- P2-2.1-1479, contract no.254 CI/2018 **Chiș Simona**, Păucean Adriana, Man Simona, Muste Sevastița, Lazar Carmen, issued on 29.04.2022 (Patent Application A00918/20.11.2018).

Awards

-UEFISCDI Award, type Awarding research results-articles-competition 2020, PN-III-P1-1.1- PRECISI-2020-41508 (red zone) - first author
- UEFISCDI Prize, type Awarding research results-articles-competition 2020, PN-III-P1-1.1- PRECISI-2020-42063 (red zone), first author
- UEFISCDI Prize, type Awarding research results-articles-competition 2020, PN-III-P1-1.1- PRECISI-2020-42755 (yellow zone), first author
- UEFISCDI Prize, type Awarding research results-articles-competition 2020, PN-III-P1-1.1- PRECISI-2020-52333 (yellow zone), first author
- UEFISCDI Prize, type Awarding research results-articles-competition 2021, PN-III-P1-1.1- 170 PN-III-P1-1.1-PRECISI-2021- 54960 (yellow zone) - corresponding author
- UEFISCDI Prize, type Awarding research results-articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-65183 (red zone), corresponding author
- UEFISCDI Prize, type Awarding research results-articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-53653 (red zone), corresponding author
- UEFISCDI Prize, type Awarding research results-articles-competition 2021, PN-III-P1-1.1- PRECISI-2021- 67225 (yellow zone), first author
- 2019 - Diploma of excellence Proinvent 2019 Cluj Napoca, Bakery product elaborated with malt roots
- 2019 - Diploma of excellence, International Exhibition Proinvent 2019,

	Cluj-Napoca, Agglutenic brioche with acid dough from quinoa flour - 2019- Diploma of excellence, Inventica, 2019, Iași, Agglutenic muffins made with quinoa sourdough
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Mehes,