



## Curriculum Vitae



### PERSONAL INFORMATION

Name / Surname **TEODORA EMILIA COLDEA**  
Address Maramureşului no. 143, 400258 Cluj-Napoca (Romania)  
Phone +40 746 170 337  
E-mail teodora.coldea@usamvcluj.ro  
Nationality Romanian  
Date of birth 20.01.1984  
Sex F

### PROFESSIONAL EXPERIENCE

Febr. 2022 – present, **Associate Professor**, Faculty of Food Science and Technology, UASVM Cluj-Napoca

2017 – 2022, **Lecturer**, Faculty of Food Science and Technology, UASVM Cluj-Napoca

2013-2017, **Assistant Professor**, Faculty of Food Science and Technology, UASVM Cluj-Napoca

18.02.2013 - 31.06.2013, **Associate Assistant Professor**, Faculty of Food Science and Technology, UASVM Cluj-Napoca

#### Academic activity

Course and practical activities The system ISO 9000 integration with HACCP within the food industry (master SAPCO);

Course and practical activities Good Practices in the Good Manufacturing in Processing Agrifood Products (GMP) within the master Food Quality Management

Practical activities Advance in Food Quality Management) within the master Food Quality Management

Course and practical activities Wine, vinegar and distilled beverages (Faculty of Food Science and Technology)

#### Scientific activity

books (4); books chapters in international (4); international book editor (1); Web of Science indexed papers (55); IDB indexed published papers (45); national research grants (6); international research grants (1).

#### Bibliometrics

*Web of Science*: 55 articles; citations: 485; h = 12; ORCID Number: <https://orcid.org/0000-0002-0477-8659>; *Google Scholar*: 80 published papers/ 892 citations/h-index: 15  
<https://scholar.google.ro/citations?user=7S7kpKMAAAAJ&hl=ro&oi=ao>

**Research activities with the fields:** Biological active compounds of alcoholic and non-alcoholic beverages; Biovalorizing the by-products generated from the fermentative industry; Optimisation of beverages industry processes and products design; Toxic risk compounds found in alcoholic beverages.

**International awards: 21**

**National awards: 17**

**Member of the Editorial board, guest editor and referee:**

**Editorial Board** Oriental Journal of Chemistry ISSN 0970-020X; eISSN 2231-5039 – indexat Web of Science, Fermentation ISSN 2311-5637 jurnal cu FI, Frontiers in nutrition jurnal cu FI Electronic ISSN: 2296-861X, Beverages ISSN 2306-5710, indexat WOS Biomedical and Pharmacology Journal ISSN: 0974-6242 e- ISSN: 2456–2610, Advances in Food Science and Engineering ISSN: 2520-7105 (Online) ISSN: 2520-7091 (Print), Journal of Food Research ISSN: 1927-0887, E-ISSN: 1927-0895 – indexate BDI.

**Referee for Web of Science indexed papers: 110**

21.03.2011 → 27.02.2012

**Food engineer, Laboratory for physico-chemical analyses, S.C. PRODVINALCO S.A. Cluj-Napoca.**

16.07.2008 → 20.03.2011

**Food engineer, Departament of alcoholic beverages production, S.C. PRODVINALCO S.A. Cluj-Napoca.**

## EDUCATION AND TRAINING

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2020 – Habilitation thsesis – **domain Food engineering** - Exploiting the functional potential and advanced characterization of some products from the fermentative food industry, University "Ștefan cel Mare" in Suceava, Romania

2019 -International fellowship **European Institute of Innovation & Technology (EIT) Food** - EIT FOOD Innovator Fellowship

2012 – **Postdoctoral fellowship – Agrifood biotechnologies**, Project title: Metabolic and chemometric analysis applied for the identification of biocarkers of biological and geographical origin in various fruit distillates produced in Romania. Research mentor: Prof. Dr. Carmen Socaciu, The post-doctoral school of national interest applied biotechnologies with an impact on the Romanian bioeconomy (SPD-BIOTECH) POSDRU/89/1.5/S/52432, UASVM Cluj-Napoca.

2008 – 2011 - **Doctor Biotechnology**, UASVM Cluj-Napoca

2008-2010 – **Master diploma: Food Quality Management**, UASVM Cluj-Napoca

2003 – 2008 – **Food engineer**, Processing Technology for Agricultural Products, UASVM Cluj-Napoca

1999 - 2003 – **Baccalaureat diploma, Informatics High School** Tiberiu Popoviciu Cluj-Napoca.

## PROFESSIONAL SKILLS

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2019 – Internal auditor course for Food safety management systems ISO 22000:2018 and SR EN ISO 19011:2018

2017 – **Trainer course**

2017 – Project manager course

2013 – Training **Workshop Project DIDATEC** - "Integrating university-based education technologies into the teaching process", Technical University Cluj-Napoca

2010 - 2011 – Training course – Entrepreneurship competences, Cluj-Napoca

2010 - **Training Draw up the company's revenue and expenditure budget**, SC DANIS Consulting SRL Cluj-Napoca

2010 – **Course „Sensory analysis of alcoholic beverages”** - S.C. Esarom Romania S.R.L. Sibiu

2010 - **Course HACCP - IFS vers. 5 – Requirements**

2009 – **Internal auditor for HACCP/IFS**

2009 - **Certificat al Cursului de instruire „Internal auditor for quality management systems”**

01.03.2007 – 30.05.2007 – **Erasmus Certificate Program Socrates** - University of Applied Sciences Hochschule Bremerhaven (Germania)

2007 - **Training certificate of the Department for the training of teaching staff – UASVM Cluj-Napoca**

## Personal skills and competences

Native language **Romanian**

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Foreign languages\*

	Understanding		Speaking		Writing
	Listening	Reading	Join the conversation	Oral speech	
English	B2	B2	B2	B2	B2
French	B1	B1	B1	B1	B1

\*Self-assessment

## Additional information

### Conference attendances

35 international  
2 national

### Significant published papers

1. Avîrvarei, A.C.; Salanță, L.C.; Pop, C.R.; Mudura, E.; Pasqualone, A.; Anjos, O.; Barboza, N.; Usaga, J.; Dărab, C.P.; Burja-Udrea, C.; Haifeng Zhao, Anca Corina Farcas, [Teodora Emilia Coldea](#)\*, 2023. Fruit-Based Fermented Beverages: Contamination Sources and Emerging Technologies Applied to Assure Their Safety. *Foods* 2023, 12, 838. *Foods* 12 (4), 838.
2. C Cheng, [TE Coldea](#), H Yang, H Zhao, 2023. Selenium uptake, translocation, and metabolization pattern during barley malting: a comparison of Selenate, selenite, and selenomethionine, *Journal of Agricultural and Food Chemistry* 71 (13), 5240-5249.
3. Călina Ciont, Alexandra Epuran, Andreea Diana Kerezsi, [Teodora Emilia Coldea](#)\*, Elena Mudura, Antonella Pasqualone, Haifeng Zhao, Ramona Suharoschi, Frank Vriesekoop, Oana Lelia Pop, 2022, Beer safety: New challenges and future trends within craft and large-scale production, *Foods*, 11(17), 2693.
4. Qing Li, Moutong Chen, [Teodora Emilia Coldea](#), Huirong Yang, Haifeng Zhao, 2022. Ultrasound Pretreatment of Brewer's Spent Grain Protein Enhances the Yeast Growth-and Fermentation-Promoting Activity of Its Resultant Hydrolysates, *Food and Bioprocess Technology Springer*, 15 (12) , pp.2749-2761.
5. X Jin, M Chen, [TE Coldea](#), H Yang, H Zhao, 2022. Protective effects of peptides on the cell wall structure of yeast under osmotic stress, *Applied Microbiology and Biotechnology* 106 (21), 7051-7061.
6. L Liu, M Chen, [TE Coldea](#), H Yang, H Zhao, 2022. Emulsifying properties of arabinoxylans derived from brewers' spent grain by ultrasound-assisted extraction: structural and functional properties correlation, *Cellulose*, 1-14.
7. Q Zhang, M Chen, [TE Coldea](#), H Yang, H Zhao, 2023. Structure, chemical stability and antioxidant activity of melanoidins extracted from dark beer by acetone precipitation and macroporous resin adsorption, *Food Research International* 164, 112045.
8. Anca Corina Fărcaș, Sonia Ancuța Socaci, Maria Simona Chiș, Javier Martínez-Monzó, Purificación García-Segovia, Anca Becze, Anamaria Iulia Török, Oana Cadar, [Teodora Emilia Coldea](#), Marta Igual, 2022. In Vitro Digestibility of Minerals and B Group Vitamins from Different Brewers' Spent Grains Authors, *Nutrients*, 14(17), 3512.
9. Anca Corina Fărcaș, Sonia Ancuța Socaci, Silvia Amalia Nemeș, Oana Lelia Pop, [Teodora Emilia Coldea](#), Melinda Fogarasi, Elena Suzana Biriș-Dorhoi, An update regarding the bioactive compound of cereal by-products: Health benefits and potential applications, *Nutrients* 2022, 14(17), 3470.
10. X Jin, H Yang, M Chen, [TE Coldea](#), H Zhao, 2022. Improved osmotic stress tolerance in brewer's yeast induced by wheat gluten peptides, *Applied Microbiology and Biotechnology* 106 (13), 4995-5006.
11. X Jin, H Yang, [TE Coldea](#), ML Andersen, H Zhao, 2022. Wheat Gluten Peptides Enhance Ethanol Stress Tolerance by Regulating the Membrane Lipid Composition in Yeast, *Journal of Agricultural and Food Chemistry* 70 (16), 5057-5065.
12. Q Li, H Yang, [TE Coldea](#), ML Andersen, W Li, H Zhao, 2022. Enzymolysis kinetics, thermodynamics and structural property of brewer's spent grain protein pretreated with ultrasound, *Food and Bioprocess Technology* 132, 130-140.
13. Guiné RPF, Barroca MJ, [Coldea TE](#), Bartkiene E, Anjos O, 2021. Apple Fermented Products: An overview of technology, properties and health effects, processes. 9(2):223.
14. Wanying Li, Huirong Yang, [Teodora Emilia Coldea](#), Haifeng Zhao, 2021. Modification of structural and functional characteristics of brewer's spent grain protein by ultrasound assisted

- extraction, LWT, 139, 110582.
15. Pop CR, [Coldea TE](#), Salanță LC, Nistor AL, Borșa A, Fărcaș AC, Florian VC, Rotar AM, 2021. The Effect of Extraction Conditions on the Barrier and Mechanical Properties of Kefiran Films, Coatings, 11(5):602.
  16. Xiaofan Jin, Huirong Yang, [Teodora Emilia Coldea](#), Yingchao Xu, Haifeng Zhao, 2021. Metabonomic analysis reveals enhanced growth and ethanol production of brewer's yeast by wheat gluten hydrolysates and potassium supplementation, LWT, 145, 111387.
  17. Pasqualone A, Haider NN, Summo C, [Coldea TE](#), George SS, Altemimi AB, 2021. Biscuit contaminants, their sources and mitigation strategies: a review, Foods, 10(11):2751.
  18. Huirong Yang, [Teodora Emilia Coldea](#), Yingjie Zeng and Haifeng Zhao, 2021, Wheat gluten hydrolysates promotes fermentation performance of brewer's yeast in very high gravity worts, Bioresources and Bioprocessing, 8(1).
  19. Jimborean, M.A.; Salanță, L.C.; Trusek, A.; Pop, C.R.; Tofană, M.; Mudura, E.; [Coldea, T.E.](#); Farcaș, A.; Ilieș, M.; Pașca, S.; Uifălean, A., 2021. Drinking behavior, taste preferences and special beer perception among Romanian university students: a qualitative assessment research, International Journal of Environmental Research and Public Health. 18(6):3307.
  20. Ignat, M.V.; [Coldea, T.E.](#); Salanță, L.C.; Mudura, E., 2021. Plants of the spontaneous flora with beneficial action in the management of diabetes, hepatic disorders, and cardiovascular disease, Plants, 10, 216.
  21. Stegăruș DI, Călugăr A, Tanase C, Muscă A, Botoran OR, Manolache M, Babeș AC, Bunea C, Gál E, Bunea A, [Coldea TE.](#), 2021. Influence of Oak Chips and Oak Barrel Ageing on Volatile Profile in Chardonnay Wine of Romania, Applied Sciences. 11(8):3691.
  22. Calugar, P.C.; [Coldea, T.E.](#); Salanță, L.C.; Pop, C.R.; Pasqualone, A.; Burja-Udrea, C.; Zhao, H.; Mudura, E., 2021. An Overview of the Factors Influencing Apple Cider Sensory and Microbial Quality from Raw Materials to Emerging Processing Technologies, Processes, 9, 502.
  23. Keșu, A.-L.; Pop, C.R.; Mudura, E.; Salanță, L.C.; Pasqualone, A.; Dărab, C.; Burja-Udrea, C.; Zhao, H.; [Coldea, T.E.](#), 2021. Strategies to Improve the Potential Functionality of Fruit-Based Fermented Beverages, Plants, 10, 2263.
  24. Yingchao Xu, Huirong Yang, Charles S. Brennan, [Teodora Emilia Coldea](#), Haifeng Zhao, 2020. Cellular mechanism for the improvement of multiple stress tolerance in brewer's yeast by potassium ion supplementation, International Journal of Food Science and Technology, 55, 6, 2419-2427 .
  25. Antonella Pasqualone, Michela Costantini, [Teodora Emilia Coldea](#), Carmine Summo, 2020. Use of Legumes in Extrusion Cooking: A Review, Foods, 9, 958.
  26. Xuyan Zong Huirong Yang Xiaofan Jin Charles S. Brennan, [Teodora Emilia Coldea](#), Linfei Cai, Haifeng Zhao, 2020. Effect of dissolved oxygen on the oxidative and structural characteristics of protein in beer during forced ageing, International Journal of Food Science and Technology, 56(5), 2548-2556.
  27. Ignat, M.V., Salanță, L.C., Pop, O.L., Pop, C.R., Tofană, M., Mudura, E., [Coldea, T.E.](#), Borșa, A., Pasqualone, A., 2020. Current functionality and potential improvements of non-alcoholic fermented cereal beverages, Foods, Volume 9(8), p. 1031.
  28. Anamaria Călugăr, [Teodora Emilia Coldea](#), Carmen Rodica Pop, Tiberia Ioana Pop, Anca Cristina Babes, Claudiu Ioan Bunea, Mihail Manolache, Emese Gal, 2020. Evaluation of Volatile Compounds during Ageing with Oak Chips and Oak Barrel of Muscat Ottonel Wine, Processes, 8(8), pp. 1000.
  29. Salanță, L.C., [Coldea, T.E.](#), Ignat, M.V., Pop, C.R., Tofană, M., Mudura, E., Borșa, A., Pasqualone, A. and Zhao, H., 2020. Non-alcoholic and craft beer production and challenges, Processes, 8(11), pp. 1382.
  30. Salanță, L.C., [Coldea, T.E.](#), Ignat, M.V., Pop, C.R., Tofană, M., Mudura, E., Borșa, A., Pasqualone, A., Anjos, O. Zhao, H., 2020. Functionality of Special Beer Processes and Potential Health Benefits, Processes, 8(12), pp. 1613.
  31. [Teodora Emilia Coldea](#), Carmen Socaciu, Elena Mudura, Sonia Ancuța Socaci, Floricuța Ranga, Carmen Rodica Pop, Frank Vriesekoop, Antonella Pasqualone, 2020. Volatile and phenolic profiles of traditional Romanian apple brandy after rapid ageing with different wood chips, Food Chemistry, 320:126643.
  32. Pasqualone A, Summo C, Laddomada B, Mudura E, [Coldea TE](#), 2018. Effect of processing variables on the physico-chemical characteristics and aroma of *borș*, a traditional beverage derived from wheat bran. Food Chem. 265:242-252.
  33. Elena Mudura, [Teodora Emilia Coldea](#), Carmen Socaciu, Floricuța Ranga, Carmen Rodica Pop, Ancuța Mihaela Rotar, Antonella Pasqualone, 2018. Brown beer vinegar: A potentially functional product based on its phenolic profile and antioxidant activity. J. Serb. Chem. Soc. 83 (1) 19–30.
  34. [Rusu \(Coldea\) Teodora Emilia](#), Carmen Socaciu, Maria Pârv, Dan Vodnar, 2011, Gas-

Chromatographic Analysis of Major Volatile Compounds Found in Traditional Fruit Brandies from Transylvania, Romania, *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, ISSN 0255-965X, 39(2):109-116.

35. [Coldea Teodora Emilia](#), Carmen Socaciu, Florinela Fetea, Floricuța Ranga, Raluca Maria Pop, 2013, Rapid Quantitative Analysis of Ethanol and Prediction of Methanol Content in Traditional Fruit Brandies from Romania, using FTIR Spectroscopy and Chemometrics, *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, vol. 41, No.1 (2013).
36. [Coldea Teodora Emilia](#), Carmen Socaciu, Zaharie Moldovan, Elena Mudura (2014). Minor Volatile Compounds in Traditional Homemade Fruit Brandies from Transylvania-Romania, as Determined by GC-MS Analysis. *Not Bot Horti Agrobo*, 42(2):530-537.
37. Mudura Elena, [Teodora Coldea](#) (2015). Hop-derived prenylflavonoids and their importance in brewing technology: a review. *BUASVM Food Science and Technology* 72(1):1-10.

#### Research projects **Project leader**

1. Project leader 636PED/2022 (2022-present) PN-III-P2-2.1-PED-2021-0349 Eco-sustainable redesign of a traditional beverage obtained from agro-industrial by-products in order to increase the bioavailability of bioactive compounds in the gastrointestinal tract, Assoc. Prof. Dr. Teodora Emilia Coldea, Director proiect. Buget: 598.795 RON (~120.000 Euro).
2. Program Bilateral România-RP China: PN-III-P3-3.1-PM-RO-CN-2018-0168 – ” New technologies applied to improve the beer flavor stability” Contract no. 27BM/2018. 47392.1 lei (~10.150 EUR). Project leader USAMV-Cluj-Napoca: Lecturer Dr. Teodora Emilia Coldea, Project responsible RP China - South China University of Technology: Prof. dr. Haifeng Zhao
3. Program PN III – Innovation cheques 60CI/2017 cod PN-III-P2-2.1-CI-2017-0380 - 2017. Gluten free pastry based on by-products of the wine industry and fruit powder. Project responsible Teodora Coldea. Buget:50.000 lei (~10.000 Euro)
4. Program PN III – Innovation cheques PN-III-P2-2.1-CI-2018-1289, Contract no. 220CI/2018, Functional pastry obtained by the recovery of the bio-active components of the residual beer yeast. Project responsible: Teodora Emilia Coldea. Buget:50.000 lei (~10.000 Euro)
5. Program PN III – Innovation cheques PN-III-P2-2.1-CI-2018-0963, Contract nr. 162CI/2018. An assortment of gluten free product made from pyllium powder and by-products of the fermentation industry. Project responsible: Teodora Emilia Coldea. Buget:50.000 lei (~10.000 Euro)
6. Program PN III – Innovation cheques PN-III-P2-2.1-CI-2018-1023, Contract no. 175CI/2018. Fermented drink functionalized by bio-active components of different plant matrices. Project responsible: Teodora Emilia Coldea. Buget:50.000 lei (~10.000 Euro)
7. Program PN III – Innovation cheques PN-III-P2-2.1-CI-2018-1233, Contract no. 207CI/2018. Functionalized beer prototype based on honey, fruits and spices. Project responsible: Teodora Emilia Coldea. Buget:50.000 lei (~10.000 Euro)
  - Mobility project, PN-III-P1-1.1-MC2017-0686, 180/4.12.2017

#### **Member in research projects: national (6) and international (2)**

##### **Member in third parties research projects**

- Project no. 14686/22.07.2020, Monitoring the bitterness during the brewing process and determining the moisture of the brewers spent grain resulted from the process (UASVM Cluj-Napoca – URSUS Breweries), Project leader UASVM Cluj-Napoca Prof. dr. Elena Mudura.
- Research project no. 2090/15.06.2020, Research services within the contract S3/28.09.2018 (UASVM Cluj-Napoca - INOE 2000 - ICIA Cluj-Napoca), Project leader UASVM Cluj-Napoca Prof. dr. Elena Mudura.

##### **Academic responsible Erasmus projects**

- International Credit Mobility KA 107/2019 - Egypt, China
- Responsabil KA107/2020 – Georgia
- Responsabil KA171/2022 China, Costa Rica, Dominican Republic

##### **Project responsible CEEPUS**

Reinforcement of research, professional, and education capacities for application in sample preparation of various origins before the corresponding analysis, Academic Year 2023/2024, Coordinator University of Nis, Department of Chemistry, Faculty of Science and Mathematics, Dr Vesna Stankov Jovanovic. Responsabil proiect USAMV Cluj-Napoca: **Assoc. Prof. dr. Teodora Emilia Coldea**

<b>Memberships and international association affiliations</b>	<p>Member of the Horticultural and Forestry in Transylvania</p> <p>Member Association of Romanian Food industry specialists (ASIAR)</p> <p>Member EPSO</p> <p>Member Slow Food</p> <p>Member European Plant Science Organisation</p> <p>Member American Nutrition Association</p> <p>Member Headquartered in Emeryville, California, CASSS professional scientific society</p> <p>Member Food Waste Valorisation for Sustainable Chemicals, Materials and Fuels.</p>
<b>International mobilities</b>	<p>2015, 2016, 2017 - Erasmus mobility University of Bari Aldo Moro, Italy</p> <p>2017 – Erasmus mobility TEI Thessaloniki, Greece;</p> <p>2018 – Erasmus mobility TEI of Crete, Greece</p> <p>2018 – Working visit at South China University of Technology, Guangzhou, PR China</p> <p>2022 – Teaching mobility - Erasmus project KA107 – University Bujqesor Tiranes, Albania</p> <p>2022 - Teaching mobility Spain - Universidad Miguel Hernandez</p> <p>2023 – Training mobility Erasmus – SUT Thailand</p> <p>2023 – Teaching mobility – Erasmus – International Hellenic University, Thessaloniki, Greece</p>
<b>Committee member within the Faculty of Food Science and Technology</b>	<p>2021-present Erasmus program Responsible of the Faculty of Food Science and Technology</p> <p>2020 – Dissertation committee member – master program Food safety and consumer protection</p> <p>2019 – 2022 – Academic responsible within the International Credit Mobility project 2019-1-RO01-KA107-063001: Egypt, China</p> <p>2020 – 2023 - Academic responsible within the International Credit Mobility project 2020—1-KA107-078883: Georgia, China</p> <p>2014 – present – Responsible with quality within the Food Engineering Department</p> <p>2013 – present – Responsible of the practical activity with students and research activity conducted in the Brewery and Wine technology pilot stations – UASVM Cluj-Napoca</p> <p>2016, 2017, 2018 – Faculty admission secretary</p> <p>2014, 2015, 2019 – Final exam admission secretary programs Food engineering, Processing technology of agricultural products</p> <p>2016 - Final exam admission secretary program Processing technology of agricultural products</p> <p>2014, 2015 – Member of the admission committee</p>

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I declare on my honor that the data contained in this Curriculum Vitae are in line with reality.

Cluj-Napoca, 26.02.2024

Assoc. Prof. Ph.D. habil. Teodora Emilia Coldea

