



Curriculum vitae Europass



PERSONAL INFORMATION

Name / Surname **Dorin Ţibulcă**

E-mail

Telephone

Nationality

Date of birth

Gender

DOMAINS OF ACTIVITY

Teaching degree / Scientific title PhD Professor

Disciplines / Keywords Meat technology, Milk technology, Functional foods, Processing of products of animal origin, Hygiene of food industry units / meat, meat products, dairy products, cheeses, canned meat and fish, probiotic foods, functional foods

Domains of competence Technology of meat and meat products, Technology of semi-canned and canned from meat and fish, Technology of milk and dairy products, Technologies for obtaining cheeses, Technologies for obtaining functional foods, Hygiene in the food industry

Domains of interest Biotechnologies in the milk and in the meat industry, Modern milk processing procedures, Modern research methods for evaluating the quality of animal products, Modern meat processing systems, Technology, control and biosecurity of organic food

WORK EXPERIENCE

Period April 1987 - September 1990
Occupation or position held Food engineer
Activities and responsibilities Production activities (meat industry)

Period September 1990 - May 1994
Occupation or position held Head of meat products department
Activities and responsibilities Managerial responsibilities

Period January 1995 - February 1999
Occupation or position held Technical Director
Activities and responsibilities Managerial responsibilities

Period October 1998 - February 1999
Occupation or position held Associate teaching staff
Activities and responsibilities Teaching

Period February 1999 - October 2008
Occupation or position held Lecturer
Activities and responsibilities Teaching and research activities

Period October 2008 - September 2023
Occupation or position held Associate Professor
Activities and responsibilities Teaching and research activities

Period	September 2023 – present
Occupation or position held	Full Professor
Activities and responsibilities	Teaching and research activities
Period	October 2012 – April 2016
Occupation or position held	Director of Food Products Engineering Department
Activities and responsibilities	Managerial responsibilities

Name and address of employer University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Manastur Street nr. 3-5, 400372, Cluj-Napoca, ROMANIA Tel.: 0264 596 384, int. 273, Fax: 0264 593 792

Faculty/ Department Faculty of Food Science and Technology/ Food engineering

Type of activity or sector Education/ Higher education, Research

EDUCATION AND TRAINING

Education

Qualification / diploma obtained	Habilitation certificate, 2023 Title of the habilitation thesis: <i>Research on food quality and the use of bioactive compounds with antioxidant and antibacterial potential from vegetable matrices in the processing of products of animal origin</i>
Name and type of Institution/ training provider	University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca Domain: Food Engineering
Period	October 1998 - June 2006
Qualification / diploma obtained	Degree of Doctor in Veterinary Medicine, 2006 Thesis title: <i>Research concerning the hygienic conditions and sanitation by technological flow in unities destined to cattle and pig slaughtering</i>
Name and type of Institution/ training provider	University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca/ Faculty of Veterinary Medicine
Period	September 1982 - April 1987
Qualification / diploma obtained	Food Engineer
Name and type of Institution/ training provider	University of Galați Faculty of Food Technology and Chemistry and Fishery Technology/ Specialization Food Technology and Chemistry
Period	1978-1982
Qualification / diploma obtained	High school diploma
Name and type of Institution/ training provider	„Petru Rareș” High School, Suceava
Period	February 2000 - February 2002
Qualification / diploma obtained	Analyst Programmer, diploma of Postgraduate Academic Studies, specialized in „Applied Informatics and Programming”
Name and type of Institution/ training provider	Technical University, Cluj-Napoca, Department ECIDFR

Specializations and qualifications

Period	4.07-16.07, 7.11-9.11 1988
Qualification / diploma obtained	Graduation certificate no. 20507/12.11.1988, course completion: <i>Preparation, programming, launch and follow-up of production</i>
Name and type of Institution/ training provider	Ministry of Food Industry, Center for Organization and Calculation, Bucharest
Period	October 1998-June 1999
Qualification / diploma obtained	Certificate of completion of the courses of the Department for the Training of Teaching Staff

Name and type of Institution/ training provider	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca/ Faculty of Veterinary Medicine
Period	July 2016 08-12/ Project manager
Qualification / diploma obtained	Graduation certificate, Cod 242101
Name and type of Institution/ training provider	Structural Euro Fond & Training
Period	July 2015
Qualification / diploma obtained	Certificate of attestation of professional competences (2015) - project POSDRU 155/ 1.2./G/ 139950
Name and type of Institution/ training provider	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, USAMVCN Advanced Training Pilot Center, MECS
Period	2009, 2010, 2014
Qualification / diploma obtained	Certificates of completion of training courses in the use of the "Assistant-ID" platform for tutors
Name and type of Institution/ training provider	Spot Communication SRL, SC Software ITC SA, Cluj-Napoca
Period	September 2017
Qualification / diploma obtained	Graduation certificate no. C 36.27/2017 - Implementation and auditing of quality management systems according to standards SR EN ISO 9001:2015 and SR EN ISO 19011:2011
Name and type of Institution/ training provider	Cert Ind, Bucharest, University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca
Period	2019
Qualification / diploma obtained	Training courses within the POCU project - Competitive education and training on the labor market - EduForm - MySMIS code 121643 1. <i>Modern teaching techniques</i> course 2. <i>E-learning and Blended-learning</i> course 3. <i>Certificate of continuous training in the field of didactic skills - 152 hours of theoretical and practical training</i> (University College Trainer)
Name and type of Institution/ training provider	University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, USAMVCN Advanced Training Pilot Center

RESEARCH PROJECTS AS DIRECTOR/ MEMBER

- Director**
- PN-III-P2-2.1-CI-2017-0785, Project no. 132 CI/2017, " Development of a new specialty smoked and pasteurized duck meat product"
 - PN-III-P2-2.1-CI-2018-1547, Project no. 268 CI/2018, „The development of an innovative Mangalitsa pork meat product, dried cured salami with added aronia and fennel"
 - Service Providers Contract no. 19274/ 19.12.2012 with S.C. REVIVA IMPORT EXPORT S.R.L. (2012-2013): „Obtaining meat products by using vegetable protein additives and mixtures of additives and spices obtained at SC REVIVA IMPORT EXPORT SRL, for establishing optimal recipes for the manufacture of meat dishes"
 - Service Providers Contract no. 14365/ 21.10.2011 with S.C. REVIVA IMPORT EXPORT S.R.L. (2011-2012): „Obtaining meat products by using vegetable protein additives and mixtures of additives and spices obtained at SC REVIVA IMPORT EXPORT SRL, for establishing optimal recipes for the manufacture of meat dishes"
- Member**
- 2019-2021, POCU Project - Competitive education and training on the labor market - EduForm - MySMIS code 121643, Financing contract no. 9690/07.02.2019, Tertiary College Trainer
 - 2018 - PN-III-P2-2.1-CI-2018-1355 Project, Financing contract no. 233 CI /2018, „Innovative solutions for the reformulation of a meat product with the aim of extending the shelf life"

- 2018 - PN-III-P2-2.1-CI-2018-1565 Project, Financing contract no. 271 CI /2018 „Obtaining premium cow's milk cheeses from the mountain area intended for people with dietary restrictions”
- 2018 - Service Providers Contract no. 28067/21.11.2018 with SC SEBICARN TRADITIONAL SRL
- 2019 - ROSE summer program grant: FANFOOD Summer School 2019-2021, AG 133 / SGU / PV II
- 2017 – Optibreast Grant, Financing contract no. 273571/8.12.2017 - “Evaluation of the efficiency of 8 different feed programs, containing an innovative magnesium based formulation, on broiler performances and meat quality”, Beneficiary - TIMAB MAGNESIUM headquartered at 57 Boulevard Jules VERGER 35800, DINARD, France
- 2017 - PN-III-P2-2.1-CI-2017-0331 Project, Research contract no. 57 CI/2017, “ Superior utilization of lentil flours in order to obtain innovative meat preparations through their fortification”
- 2017 - PN-III-P2-2.1-CI-2017-0343 Project, Research contract no. 58 CI/2017, “ Innovative fortified meat preparations”
- 2015-2018 - Applied research and consultancy project: „Optimizing the use of complete products based on protein additions, additive mixes and spices in the manufacture of meat preparations”, Executive of USAMVCN, Faculty of Food Science and Technology, no. 15327/28.09.2015
- 2006-2010, Project: „*Modernizing Agricultural Knowledge and Information System*” (*Modernizarea Sistemului de Informare și Cunoaștere în Agricultură*) MAKIS; Project founded by the World Bank; entitled MAKIS for the North West and Central Zone (Counties: Alba, Bistrița-Năsăud, Cluj, Harghita, Maramures, Mures, Satu-Mare, Salaj); estimated value 1.300.000 €, Subject: training for: agricultural consultants, food safety inspectors and researchers; tasks: trainer courses on milk and meat processing.
- 2008-2010, Programme IMPACT type B, no. 529: “ *Integrated modeling, estimation and advanced management system of bioprocesses for obtaining protein isolates*” (SIMECO), Beneficiary: Ministry of Education and Research; Project value:1.000.000 €
- 2007-2008, Project EU INPLISTA (INFORMATION PLATFORM on INTERNATIONAL STANDARDS) for small and medium food processing units; Foundation: European Union; Responsibilities: trainer in domain “*Meat and meat products*”
- 2008-2011- PN II Programme 4 Project – Partnerships in priority areas, project title: „De la ADN la brânză: studiul impactului polimorfismului markerului genetic cazeina alfa-s1 la rasa de caprine carpatina asupra calității laptelui, randamentului de obținere al brânzeturilor și proprietăților senzoriale” (UEFISCDI), acronym CAPRIROGEN, registration No. 1086, Project value: 1.980.000 RON, Research domain 5 – Agriculture, food security and safety
- 2009-2011 - PN II Programme IDEI Project - Exploratory Research Projects (PN II-ID-PCE), 1122/2009, project title: „Caracterizarea polimorfismelor proteinelor din laptele speciilor de fermă și studierea posibilității utilizării lor ca markeri genetici de identificare a autenticității declarate a produselor lactate” (CNCSIS); total value 1.000.000 RON
- Project PN II: Partnerships in priority areas: Tehnologie de transesterificare enzimatică destinată obținerii de biocarburanți de generația a 2-a, CARENZI; Found: State Budget - Ministry of Education and Research; Project coordinator: INCDO-INOE2000, Branch Research Institute for Analytical Instrumentation, Cluj-Napoca; Partner: University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca.
- 2005-2007, Programme no. 159/2005: “Dezvoltare laborator pentru controlul și siguranța alimentului” (DLICSA), Beneficiary: CEEX Md. IV
- 2004-2006 - Programme for strengthening infrastructure, quality and standardization “Laborator de încercări pentru calitatea și siguranța alimentului,” (LICSA), (Food Safety and Quality Testing Laboratory), contract no. 209/2004, Beneficiary: MEC – INFRAS CI 605/2004-2006

- 2003-2004, Trainer course: „Fabricarea produselor lactate și a brânzeturilor”, Programme Phare 2000 „Coeziune economică și socială” – Multifunctional training center for rural diversification, Beneficiary: PHARE (Phare funds)

SCIENTIFIC ACTIVITY

Books, chapters, didactic manuals and guides published in the national and international publishing houses:

- 5 specialty books (of which 2 first author)
- 1 scientific book (first author)
- 1 chapter international book (first author)
- 14 textbooks (of which 8 first author)
- 10 practical work guides (of which 1 first author) and 2 practice books (co author)

Books, chapters

1. Țibulcă Dorin and Melinda Fogarasi, Sustainable and Healthy Food Ingredients: Characterization and Application in Functional Products, Book: Functional Foods - Phytochemicals and Health promoting Potential, Intechopen, London, SW7 2QJ, United Kingdom, ISBN: 978-1-83968-933-8, (20 pag.)
2. Țibulcă Dorin and Melinda Fogarasi, 2022, Studii privind condițiile de igienă și sanitația pe flux tehnologic la sacrificarea bovinelor, Risoprint Publishing House, Cluj-Napoca, ISBN 978-973-53-2898-6, (199 pag.)
3. Dorin Țibulcă, Mirela Anamaria Jimborean, 2003, Fabricarea produselor lactate și a brânzeturilor, AcademicPres Publishing House, USAMV Cluj-Napoca, ISBN 973-7950-41-0 (236 pag.)
4. Mirela Anamaria Jimborean and Dorin Țibulcă, 2006, Tehnologia de fabricare a brânzeturilor, Risoprint Publishing House, Cluj-Napoca, ISBN 973-751-364-9 (237 pag.)
5. Dorin Țibulcă, Mirela Anamaria Jimborean, 2008, Tehnologia de obținere a produselor lactate, Risoprint Publishing House, Cluj-Napoca, ISBN 978-973-751-722-7 (336 pag.)
6. Dan Sălăgean, Dorin Țibulcă, 2009, Tehnologia produselor din carne, Risoprint Publishing House, Cluj-Napoca, ISBN 978-973-751-964-1, (203 pag.)
7. Dan Sălăgean, Dorin Țibulcă, 2009, Tehnologia semiconservelor și conservelor din carne și pește, Risoprint Publishing House, Cluj-Napoca, ISBN 978-973-53-0034-0, (206 pag.)

Textbooks:

1. Dorin Țibulcă, Dan Sălăgean, 2000, Tehnologia cărnii și a produselor din carne, Vol. I, Risoprint Publishing House, Cluj-Napoca, ISBN 973-656-032-5 (163 pag.)
2. Dorin Țibulcă, Dan Sălăgean, 2000, Tehnologia cărnii și a produselor din carne, Vol. II, Risoprint Publishing House, Cluj-Napoca, ISBN 973-656-014-7 (196 pag.)
3. Dorin Țibulcă, Dan Sălăgean, 2003, Tehnologia semiconservelor și conservelor din carne și pește, GEORGE COȘBUC Publishing House, Bistrița, ISBN 975-95263-0-7 (379 pag.)
4. Dorin Țibulcă, Mirela Anamaria Jimborean, 2013, Alimente funcționale de origine animală, Risoprint Publishing House, Cluj-Napoca, ISBN 978-973-53-0925-1 (186 pag.)
5. Mirela Jimborean, Dorin Țibulcă, 2015, Tehnologia laptelui 1, AcademicPres Publishing House, Cluj-Napoca, Romania, ISBN 978-973-744-427-1 (218 pag. ID)
6. Dorin Țibulcă, Mirela Jimborean, 2015, Procesarea laptelui 1, Risoprint Publishing House, Cluj-Napoca, Romania, ISBN 978-973-53-1557-3 (216 pag.)
7. Mirela Anamaria Jimborean, Dorin Țibulcă, 2016, Procesarea laptelui partea a II-a, Risoprint Publishing House Cluj-Napoca, ISBN978-973-53-1892-5 (202 pag.)
8. Mirela Jimborean, Dorin Țibulcă, 2017, Tehnologia laptelui 2, AcademicPres Publishing House, Cluj-Napoca, ISBN 978-973-744-627-5; ISBN 978-973-744-628-2 (ID, 200 pag.)
9. Dan Sălăgean, Dorin Țibulcă, 2005, Producția și conservarea cărnii, EIKON Publishing House, Cluj-Napoca (ISBN 973-7833-54-6) (164 pag.)

10. Dorin Țibulcă, Dan Claudiu Sălăgean, 2016, Procesarea cărnii, vol. 2, Risoprint Publishing House, Cluj-Napoca, Romania, ISBN 978-973-53-1795-9 (174 pag.)
 11. Laslo Cornel, Muresan Crina, Suharoschi Ramona, Țibulcă Dorin, 2014, Produse alimentare de origine animală, partea I-a, Risoprint Publishing House, Cluj-Napoca, Romania, ISBN 978-973-53-1435-4 (201 pag.)
 12. Dorin Țibulcă, Dan Claudiu Sălăgean, 2010, Procesarea cărnii, vol. I, Risoprint Publishing House, Cluj- Napoca (ISBN 978-973-53-0436-2) (231 pag.)
 13. Dan Sălăgean, Dorin Țibulcă, 2015, Tehnologia produselor de origine animală (carne), MEGA Publishing House, Cluj-Napoca (ISBN 978-606-543-674-9) (165 pag.)
 14. Dorin Țibulcă, Melinda Fogarasi, 2021, Igiena societăților din industria alimentară, MEGA Publishing House, Cluj- Napoca, (ISBN 978-606-020-411-4) (225 pag.)
- Practical work guides and practice books:**
1. Dorel Modoran, Constanța Modoran and Dorin Țibulcă, 2003, Îndrumător de proiectare în industria alimentară, AcademicPres Publishing House, Cluj-Napoca, ISBN 973-7950-03-8 (153 pag.)
 2. Mirela Anamaria Jimborean and Dorin Țibulcă, 2004, Tehnologia de fabricație a brânzeturilor, îndrumător de lucrări practice, Bedin Publishing House, Bistrița, ISBN 973-86934-2-X (114 pag.)
 3. D. Țibulcă, Mirela Anamaria Jimborean, 2005, Tehnologia laptelui și a produselor lactate – îndrumător de lucrări practice, Risoprint Publishing House, Cluj-Napoca, ISBN 973-656-859-8 (165 pag.)
 4. Mirela Anamaria Jimborean and Dorin Țibulcă, 2009, Procesarea laptelui – îndrumător de lucrări practice, Risoprint Publishing House, Cluj-Napoca, ISBN 978-973-53-0170-5 (201 pag.)
 5. Teodor Rusu, Adriana Morea, Gheorghe Ștețca, Ioan Rotar, Maria Tofană, Sevastița Muste, Adriana Păucean, Constanța Modoran, Cornel Laslo, Camelia Guș, Maria Morar, Dorin Țibulcă, Emil Racolța, Mirela Jimborean, Elena Mudura, Crina Mureșan, Dan Sălăgean, 2009, Caiet de practică pentru specializarea Controlul și Expertiza Produselor Alimentare, AcademicPres Publishing House, Cluj-Napoca, Romania, 978-973-744-175-1 (254 pag.)
 6. Teodor Rusu, Adriana Morea, Gheorghe Ștețca, colaboratori Maria Tofană, Constanța Modoran, Cornel Laslo, Camelia Guș, Maria Morar, Dorin Țibulcă, Emil Racolța, Dan Sălăgean, Mirela Jimborean, Elena Mudura, Crina Mureșan, Adriana Păucean, 2009, Caiet de practică pentru specializarea Tehnologia Prelucrării Produselor Agricole, AcademicPres Publishing House Cluj-Napoca, Romania, 978-973-744-179-9, (271 pag.)
 7. Mirela Anamaria Jimborean, Dorin Țibulcă, 2013, Tehnologia produselor lactate – îndrumător de lucrări practice, Risoprint Cluj-Napoca Publishing House, ISBN 978-973-53-1012-7 (246 pag.)
 8. Dan Sălăgean, Dorin Țibulcă, 2004, Tehnologia de fabricație a preparatelor din carne, Îndrumător de lucrări practice, BEDIN Publishing House, Bistrița, ISBN 973-86934-1-1 (137 pag.)
 9. Dan Sălăgean, Dorin Țibulcă, 2010, Tehnologia cărnii și a produselor din carne, Îndrumător de lucrări practice, RISOPRINT Publishing House, Cluj-Napoca (ISBN 978-973-53-0183-5) (188 pag.)
 10. Dan Sălăgean, Dorin Țibulcă, 2011, Tehnologia cărnii și a produselor din carne – Îndrumător de lucrări practice, RISOPRINT Publishing House, Cluj-Napoca (ISBN 978-973-53-0625-0) (198 pag)
 11. Melinda Fogarasi, Dorin Țibulcă, 2020, Igiena societăților agroalimentare - Îndrumător de lucrări practice, Mega Publishing House, Cluj-Napoca, Romania, ISBN 978-606-020-232-5, (120 pag.)

12. Dan Sălăgean, Dorin Țibulcă, 2019, Tehnologii generale ale produselor de origine animală (carne) – Îndrumător de lucrări practice, MEGA Publishing House, Cluj-Napoca (ISBN 978-606-020-124-3) (205 pag.)

- * Scientific advisor for over 180 diploma projects
- * Coordination of 70 dissertations papers

Scientific papers: 95 scientific works published in specialized journals, volumes, annals, of which 29 published in ISI rated/ indexed journals/ ISI proceedings. Of these:

- 66 papers published in BDI journals (45 scientific papers in extenso and 21 short communications), of which 19 first author;
- 29 articles in Thomson Reuters listed journals and in Thomson-Reuters indexed proceedings volumes (18 full-length papers and 11 short communications), 9 of them first author/ corresponding author.

Google Scholar profile: <https://scholar.google.ro/citations?user=brpKMoMAAAAJ>

PERSONAL SKILLS

Mother tongue(s) Romanian

Foreign languages English

Self Assessment <i>European level (*)</i>	Understanding		Speaking		Writing	
	Listening	Reading	Conversation	Oral speaking	Written expression	
English	B Independent 1 user	B Independent 2 user	B Independent 1 user	B Independent 1 user	B Independent 1 user	B Independent 1 user

(*)Common European Framework of Reference for Languages

Communication skills Good communication skills acquired the experience as engineer and teacher.
Good communication skills and effective teamwork acquired in interdisciplinary research projects.

Technical skills Meat processing (cutting, preserving meat, obtaining of meat products)
Milk Processing (obtaining of sour dairy products, cheeses, cream, butter, ice cream and dairy probiotics)
Obtaining of semi-canned and canned from meat and fish
Consultancy / technical assistance regarding the use of additives and protein derivatives in meat technology
Design of new products
Design for milk and meat flow processing units

PC skills MS Office (Word, Excel, Power Point)
Databases and relational databases (Visual FoxPro, Access, MySQL)
Use Apache HTTP Server on Microsoft Windows
Basics of programming in C and C++
Programming in Java and Java script
Information processing technology (Labview, Corel Draw and Photo Shop)
Multimedia applications and hypertext documents (HTML editor for Web design)
Configuring computers and operating systems (Windows 7, 8,10), various software and utilities

Membership in professional organizations 2010 - present - Member in Association of Food Industry Specialists in Education, Research and Production – ASIAR
2016 - present - Member of SLOW FOOD INTERNATIONAL

Additional Information

- * 2012-2013, 2016-2021, 2023, Committee chairman for License - Technology of Agricultural Products Processing, Faculty of Food Science and Technology, USAMV Cluj-Napoca;
- * 1999-2012, Member in the Committee for License - Technology of Agricultural Products Processing, Faculty of Agriculture, USAMV Cluj-Napoca;
- * 2013-2016, Committee chairman for License - Engineering of Food Products, Faculty of Food Science and Technology, USAMV Cluj-Napoca;
- * 2022, Member in the Committee for License - Technology of Agricultural Products Processing, Faculty of Food Science and Technology, USAMV Cluj-Napoca;
- * Member in the Committee for License - USAMV Bucharest, Faculty of Animal Husbandry, Technology of Agricultural Products Processing (2003, 2004 și 2005);
- * Member in the Committee for License - USAMV „Ion Ionescu de la Brad” Iași, Faculty of Agriculture, Technology of Agricultural Products Processing (2007, 2008, 2009);
- * Member in the Committee for License – University of Oradea, Faculty of Faculty of Engineering and Environmental Protection, specialization TPPA and CEPA (2007, 2008, 2009);
- * Member in the Dissertation Committees - USAMV Cluj-Napoca, 2009-2023, Master: Food Processing Systems and Quality Control;
- * Member of commission for obtaining the 1st teaching degree (2012);
- * Member of the team for drawing up the periodic evaluation files of the TPPA, CEPA, IPA study programs; Member of the commission for drawing up the documentation and the internal evaluation report in order to obtain the periodic accreditation of the TPPA study program;
- * President/ member of the competition commissions for the scientific degree of assistant and lecturer;
- * Chairman of the committee for Session of student scientific communications, FSTA, study programs TPPA, IPA (editions XI, XII, XIII - 2013, 2014, 2015);
- * 2012-2016, 2020-2024, member of the Faculty Council;
- * 2012-2016, Director of Food Products Engineering Department;
- * Reviewer at 16 scientific books, textbooks, practical work guides;
- * Responsible for quality assurance of FSTA;
- * External evaluator of FSTA (CAI at university level) www.usamvcluj.ro

Patents

1. Patent application no. A/00220 of 26.03.2018: „Duck meat specialty type product smoked and pasteurized”. Inventors: Dorin ȚIBULCĂ, Cosmin Ștefan MOLDOVAN, Claudiu-Dan SĂLĂGEAN, Valentin Adrian BĂLTEANU, Melinda (căs. Fogarasi) NAGY, Mariana-Lorena Așteleanu, Carmen Rodica POP, Andra Iulia IANCHIS POP
2. Patent application no. A/00968 of 27.11.2018: „Mangalitsa pork meat preparation, dried cured salami with added aronia and fennel”. Inventors: Dorin ȚIBULCĂ, Lucreția DELEAN, Claudiu-Dan SĂLĂGEAN, Valentin Adrian BĂLTEANU, Melinda (căs. Fogarasi) NAGY, Carmen Rodica POP, Irina DELEAN

Awards and distinctions

- 42 Diplomas of Excellence at the International Exhibition of Research, Innovation and Invention „Pro Invent”, 2018-2021, Cluj-Napoca;
- Diploma - Gold Medal Inventica, Iași 2018, Canned meat fortified with grape pomace and elderberries;
- Diploma - Gold Medal Inventica, Iași 2018, Meat prepared in membrane of protein additives red lines or green lines;
- Diploma - Gold Medal Inventica, Iași 2019, Reforming a meat product to extend its shelf life;
- Diploma of excellence and the gold medal at the International Exhibition of Research, Innovation and Invention „Pro Invent”, 2019, Cluj-Napoca, „Reforming a meat product to extend its shelf life”;

- Diploma of excellence and the medal Pro Invent at the International Exhibition of Research, Innovation and Invention „Pro Invent”, 2019, Cluj-Napoca, „Innovative Mangalitsa pork meat preparation, dried cured salami with added aronia and fennel”;
- Diploma of Achievement Medal Inventica 2019, Iași, Romania, The XXIII-th International Exhibition of Inventics, Innovative Mangalitsa pork meat preparation, dried cured salami with added aronia and fennel;
- Diploma of Achievement Medal Inventica 2019, Iași, Romania, The XXIII-th International Exhibition of Inventics, Duck ham with bradt from pork meat;
- The International Exhibition of Inventions and Innovations "Traian Vuia" Timisoara, 15 Oct. 2020, 1 Silver Medal
- The International Exhibition of Inventions and Innovations "Traian Vuia" Timisoara, 14 Oct. 2021, 1 Silver Medal and 1 Bronze Medal
- 3 awards for UEFISCDI Award articles, type Awarding of research results-articles - competition 2021, PN-III-P1-1.1-PRECISI-2021

Cluj-Napoca,
2024.02.10

Prof. Habil. PhD.
Dorin Țibulcă