

Curriculum vitae
Europass



Informații personale

Nume / Prenume
E-mail
Naționalitate
Data și locul nașterii
Titlul Științific
ORCID/ Reseracher ID

Fărcaș Anca Corina



Domenii de interes și
expertiză

Știința și tehnologia alimentelor, biotehnologii alimentare, valorificarea sustenabilă a deșeurilor agroalimentare prin strategii de economie circulară, proiectarea și optimizarea proceselor integrate pentru recuperarea compușilor bioactivi utilizând tehnologii avansate, analiza și evaluarea potențialului bioactiv, autentificarea alimentelor prin aplicarea metodelor de analiză convenționale și de înaltă performanță, dezvoltarea și optimizarea alimentelor funcționale prin tehnici inovative și sustenabile, implementarea unor metodologii analitice de ultimă generație.

Experiența profesională

Perioada	Februarie 2021 – prezent
Funcția sau postul ocupat	Șef de lucrări
Activități și responsabilități	Lucrări de laborator la disciplinele: Autentificarea și falsificarea alimentelor, Alimente funcționale, Deșeuri alimentare reciclabile (master) Cursuri la disciplinele: Autentificarea și falsificarea produselor alimentare, Deșeuri alimentare reciclabile (master)
Nume și adresa angajator	Facultatea de Știința și Tehnologia Alimentelor, USAMV Cluj-Napoca
Perioada	Februarie 2017 – 2021
Funcția sau postul ocupat	Asistent universitar
Activități și responsabilități	Lucrări de laborator la disciplinele: Autentificarea și falsificarea produselor alimentare, Alimente funcționale, Aditivi alimentari
Nume și adresa angajator	Facultatea de Știința și Tehnologia Alimentelor, USAMV Cluj-Napoca
Perioada	Noiembrie 2015 – septembrie 2017
Funcția sau postul ocupat	Asistent cercetare în controlul calității produselor alimentare în cadrul proiectului de cercetare PN-II-RUTE-2014-4-0842
Activități și responsabilități	Efectuarea cercetărilor de laborator prevăzute în cadrul proiectului.
Nume și adresa angajator	Universitatea de Științe Agricole și Medicină Veterinară Cluj-Napoca
Perioada	Octombrie 2013 – aprilie 2014
Funcția sau postul ocupat	Asistent cercetare în cadrul proiectului PN-II-IN-CI-2013-1-0018 – Obținerea unui sortiment de pâine funcțională cu adaos de făina de borhot
Activități și responsabilități	Efectuarea cercetărilor de laborator prevăzute în cadrul proiectului.
Nume și adresa angajator	Universitatea de Științe Agricole și Medicină Veterinară Cluj-Napoca

Perioada	2012 - 2017
Funcția sau postul ocupat Activități și responsabilități	Cadru didactic asociat Disciplinele – Lucrări laborator: Aditivi alimentari și ingrediente în industria alimentară, Controlul calității produselor de origine vegetală, Autentificarea și falsificarea produselor alimentare, Ambalaje și design în industria alimentară, Alimente funcționale.
Nume și adresa angajator	Facultatea de Știința și Tehnologia Alimentelor, USAMV Cluj.
Educație și formare	
Perioada	2011 - 2014
Calificarea / diploma obținută	Doctor in Biotehnologii - calificativ Excelent (top 1%). Tema de cercetare: <i>Cercetări privind identificarea și valorificarea unor compuși biologic activi din biomasa rezultată ca subprodus la fabricarea berii.</i>
Numele și tipul instituției de învățământ	Universitatea de Științe Agricole și Medicină Veterinară Cluj-Napoca
Perioada	2009 - 2011
Calificarea / diploma obținută	Master în domeniul Ingineriei Produselor Alimentare , specializarea Sisteme de Procesare și Controlul Calității Produselor Alimentare
Numele și tipul instituției de învățământ	Universitatea de Științe Agricole și Medicină Veterinară, Facultatea de Agricultură
Perioada	2005 - 2009
Calificarea / diploma obținută	Inginer în domeniul Inginerie Chimică , specializarea Controlul și Expertiza Produselor Alimentare
Numele și tipul instituției de învățământ	Universitatea de Științe Agricole și Medicină Veterinară, Facultatea de Agricultură
Perioada	2001 - 2005
Diploma obținută	Laborant chimist
Numele și tipul instituției de învățământ	Liceul de Chimie Industrială Terapia
Cursuri de specializare, membru în Asociații, Evaluator proiecte	2024 - Evaluator extern pentru National Research and Development Agency (ANID) of the Ministry of Science, Technology, Knowledge and Innovation of Chile, 2025 Regular Fondecy National Projects Competition. 2020 - Training European Food Safety Authority (EFSA) and the School of Advanced Studies on Food and Nutrition of the University of Parma. 2016 - Evaluator Tehnic nominalizat de către Ministerul Agriculturii Statelor Unite ale Americii, Department of Agriculture, Small Business Innovations Research (SBIR) program. 2016 - Project Manager Certification, Structural Euro Fond and Training, Bucuresti. 2015 - prezent, membru European Plant Science Organization și Slow Food Transilvania. 2014 - prezent, membru Asociația Specialiștilor de Industrie Alimentară din Romania. 2011 - Certificat auditor intern pentru Sistemul de Siguranță a Alimentului conform Standardului SR EN ISO 22000:2005 și SR EN ISO 19011:2003.

**Contracte de cercetare
Director/ Membru**

1. Director de proiect: PN-III-P4-ID-PCE-2020-2306, within PNCDI III "Eco sustainable bio-conversion of brewers spent grain towards complete valorization" 2021-2023.
2. Director de proiect: PN-III-P1-1.1-PD-2016-0869, 2018-2020 "Optimization of an integrated system for valorizations of brewers' spent grain bioactive compounds using micronization and sequential extraction methods".
3. Director de proiect: Research Mobility Project PN-III-P1-1.1-MC-2019-0519 - Czech Republic, 9th International Symposium on Recent Advances in Food Analysis, RAFA 2019.
4. Director de proiect: Research Mobility Project PN-III-P1-1.1-MC-2018-0306 – Italy, Innovations in Food Science and Human Nutrition.
5. Director de proiect: Research Mobility Project PN-III-P1-1.1-MC2017-0999, 2017, 21st Euro-Global Summit on Food and Beverages, Berlin, Germany
6. PN-III-P1-1.1-TE-2016-0973, 2018-2020 "New integrated approach for food waste valorization".
7. PN-III-P4-PCE-2021-0750, 2023-2024 "Innovative Solid-State Fermentation System for Enhancing the Nutraceutical Content of Agro-Food By-Products".
8. PN-III-P4-ID-PCE-2020-1847, 2021-2023 "Development of novel nanocarriers for enhanced physico-chemical properties, bioactivities and stability of essential oils".
9. COST Action CA18101 "Sourdough biotechnology network towards novel, healthier and sustainable food and bioprocesses".
10. PN-III-P3-3.1-PM-RO-CN-2018-0168, 2018 – 2019, "Novel technologies applied to improve beer flavor stability".
11. PN-III-P1-1.2-PCCDI-2017-0056, 2018 – 2020 "Functional collaboration model between public reserch organisations and the private sector for high-level scientific and technological services in the bio economy field".
12. PN-III-P2-2.1-CI-2017-0749 "Obtaining an assortment of dietary cookie through the valorisation of apple dry residue", 2017- 2018.
13. PN-III-P3-3.1-PM-RO-BE-2016-0025, 2016, "Development of new functional bio-edible films with antioxidant and antimicrobial properties by incorporation of bioactive compounds extracted from plants".
14. Proiect PN-II, Human Resources – TE, 2015 - 2017, "Natural extracts of bioactive compounds from the residue of brewers spent grain with application in the development of new functional foods"
15. Proiect PN-II, Innovation Checks, 2013 - 2014, "Development of a functional bread fortified with brewers spent grain flour".

**Premii
reprezentative**

- Medalia de Onoare pentru Activitate Științifică și de Cercetare (2020, 20021, 2022) și Medalia de Onoare pentru Șeful de lucrări al Anului (2023), acordate de Universitatea de Științe Agricole și Medicină Veterinară Cluj-Napoca.
- Gradație de merit pentru activitatea didactică și de cercetare 2022-2026.
- Best Poster Award la International Symposium Prospects for the 3rd Millenium Agiculture 27 septembrie – 28 septembrie 2018, Cluj-Napoca, Romania
- Best Poster Award la Conferința 21st Euro-Global Summit on Food and Beverages, Berlin, Germania
- Best Poster Award la International Symposium Prospects for the 3rd Millenium Agiculture 28 septembrie – 30 septembrie 2017, Cluj-Napoca, Romania
- Best Poster Award la International Symposium Prospects for the 3rd Millenium Agiculture 29 septembrie – 1 octombrie 2016, Cluj-Napoca,

	Romania. ▪ > 20 Diplome de Excelență și Medalii de Aur la Saloane Internaționale de Inventică, în domeniul valorificării resurselor alimentare și dezvoltării de produse inovative, dintre care reprezentative pentru cercetările realizate în calitate de director de proiect: - 4th International Exhibition INVENTCOR 2023, 2 Medalii de Aur pentru "Advanced methodology for extracting functional fractions from brewer spent grains", respectiv "An integrated model of bioactive compounds production from cereal bran". - 15th Edition of EUROINVENT – European Exhibition 2022, Medalie de Bronz pentru "Reintegration of beer industry by-products in the food chain: nutritional, functional and sensorial aspects". - Traian Vuia International Exhibition of Inventions and Innovations 2021, Medalia de Aur pentru "Development of New Functional Foods through the Conversion of Brewery Industry By-products" ▪ 23 de articole premiate de UEFISCDI în competiția națională "Premierea rezultatelor cercetării" (perioada 2014-2023).
Mobilități Erasmus	▪ Universidad Miguel Hernandez de Elche, Spain, Mai 2023. Topic – Exploitation of agri-food waste and sustainable strategies for the recovery of bioactive compounds. ▪ University of Bari "Aldo Moro", Italy, Septembrie 2019. Topic – Food waste valorizations. ▪ University of Zaragoza, Spain, mai 2018. Topic - Functional foods and Innovative Products.
Manuale didactice	▪ Fărcaș Anca C., 2024. Autentificarea și falsificarea alimentelor 2. Manual de curs, Ed. Mega, Cluj-Napoca, ISBN 978-606-020-880-8. ▪ Fărcaș Anca C., Păucean Adriana, Socaci Sonia A., 2019, Alimente funcționale – îndrumător de lucrări practice, Ed. Mega, Cluj-Napoca, ISBN 978-606-020-074-1.
Alte activități didactice	▪ Consiliul Facultății, Departamentul Știința Alimentelor – Responsabil pentru activități sociale și cu studenți, 2020-2024, 2024-2028. ▪ Membru al Comisiei pentru Pregătirea Evaluării Periodice a Programelor de Masterat – 2024. ▪ Secretar al Comisiei de Admitere – 2019 și membru 2018, 2020, 2023, 2024. ▪ Îndrumător de an pentru studenți – promoția 2017-2021, 2023-2027. ▪ Membru al Comisiei de Susținere a lucrărilor de disertație pentru programele de master Siguranța Alimentară și Protecția Consumatorului (2021-2025), respectiv Gastronomie, Nutriție și Dietetică Alimentară (2020). ▪ Membru al Comisiei de Îndrumare pentru 8 teze de doctorat USAMV Cluj. ▪ Evaluator extern – comisia de evaluare a tezelor de doctorat University College Dublin (2024). ▪ Coordonarea a 70 lucrări de diplomă și 13 lucrări de disertație ▪ > 60 participări la conferințe ale studenților coordonați (licență/ master), cu > 30 de premii (2016-2024).
Editor cărți internaționale	▪ Agricultural and Food Waste Management - Innovative Solutions and Sustainable Practices. IntechOpen – unic editor (în curs de editare). ▪ Food preservation and waste exploitation. Editors Socaci S, Farcas A, Aussenac T and Laguerre JC. IntechOpen, DOI: 10.5772/intechopen.89442, ISBN: 978-1-78985-426-8, (2020).

Editor Jurnale ISI	▪ Associate Editor pentru "Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology Journal," indexat in WOS ▪ Guest Editor Jurnal Plants, peer-reviewed open-access, journal publicat de MDPI, Special Issue "Application of Plant Extracts in the Food Industry", (ISSN 2223-7747), section "Phytochemistry". https://www.mdpi.com/journal/plants/special_issues/RS75SFW1QT ▪ Guest Editor Jurnal Foods, peer-reviewed open-access, publicat de MDPI, Special Issue "New Antimicrobial and Functional Packaging Materials for Food Products and Beverages" (ISSN 2304-8158), section "Food Packaging and Preservation". https://www.mdpi.com/journal/foods/special_issues/R9PJPF6Y8M ▪ Guest Editor Jurnal Catalysts, peer-reviewed open-access, publicat de MDPI, special issue of Catalysts, section Biocatalysis (ISSN 2073-4344). https://www.mdpi.com/journal/catalysts/special_issues/state_of_art_biocatalysts ▪ Guest Editor of Jurnal Sustainability, peer-reviewed open-access, publicat de MDPI, Issue "High Added-Value Molecules Recovered from Agri-Food Waste and by-Products" (ISSN 2071-1050), section "Sustainable Materials".
Membru în comitet Editorial/Organizator	▪ Membru Organizator al Conferinței Internaționale Life Sciences For Sustainable Development, USAMV, Cluj-Napoca, 2019-2024. ▪ Advisory Board Heliyon Food Science and Nutrition, Elsevier. ▪ International Journal of Nutrition and Food Sciences (IJNFS) ISSN Print: 2327-2694, ISSN Online: 2327-2716. ▪ International Journal of Functional Nutrition ISSN Online: 2634-7237. ▪ Science Forecast Plant Science and Seed Research
Recenzor Jurnale ISI	▪ Trends in Food Science and Technology, Critical Reviews in Food Science and Nutrition, Critical Reviews in Biotechnology, Current Opinion, Food and Bioprocess Technology, Food Chemistry, Industrial Crops and Products, Journal of Food Biochemistry, Food Science & Nutrition Wiley, Toxin Reviews, Journal of Cereal Science, Journal of Food Quality Hindawi, Nutrients, International Journal of Agricultural Sustainability, Pharmaceutics, Gels, Antioxidants, Nutrition Environmental Science and Pollution Research, Molecules, Regulatory Toxicology and Pharmacology, Plants, Energy, Sustainability, Agronomy, Journal of the Science of Food and Agriculture, LWT - Food Science and Technology, Nutrition and Food Science Journal, Processes, Waste and Biomass Valorization, Foods, Fermentation, Applied Science, Evidence-Based Complementary and Alternative Medicine, Biology-Basel etc.
Capitole publicate în cărți – Edituri Internaționale	1. Anca C. Fărcaș. Food Safety in Cereal Grains: Contaminants, Legislation, and Mitigation Strategies. "Worldwide Megatrends in Food Safety and Food Security. IntechOpen, 2024. http://dx.doi.org/10.5772/intechopen.1007523. 2. Anca C. Fărcaș, Oana R Negrean, Sonia A. Socaci Cereal by-products, proteins and amino acids for human consumption: a new narrative. In Plant and Animal Proteins in Health and Disease Prevention. Edited by Victor R Preedy. Published by Taylor and Francis. Accepted for Publication (2025) – in press. 3. Simona M Chis, Anca C. Fărcaș* (corresponding author). Cereal by-

- products valorization in bakery, pastry, and gastronomy products manufacturing. In book: Exploring the World of Cereal Crops, edited by Dr. J. Tse. IntechOpen, London. doi: 10.5772/intechopen.1004865
4. Socaci S, Salanta L, **Fărcaș A**, Medeleanu M, Nemeș A. Capitol Food Additives as Functional Ingredients in Food Products. Book: Sustainable Use of Feed Additives in Livestock: Novel Ways for Animal Production 1st ed. 2024 Edition, Springer, 2024 Edition, ISBN 978-3-031-42854-8.
 5. **Anca C. Fărcaș**, Sonia A. Socaci, Dubravka Novotni, Marco Garcia-Vaquero. Innovative Technologies to Extract High-Value Compounds, Book Sourdough Innovations Novel Uses of Metabolites, Enzymes, and Microbiota from Sourdough Processing Edited By Marco Garcia-Vaquero, João Miguel F. Rocha. Published August 2023. Pub. Location Boca Raton Imprint CRC Press. <https://doi.org/10.1201/9781003141143>
 6. Melinda Fogarasi, **Anca C. Fărcaș**, Sonia A. Socaci, Maria I. Socaciu, Cristina A. Semeniuc. Chapter: Health benefits of edible wild mushrooms. In Book Wild Mushrooms, 1st Edition 2022, Imprint CRC Press, Taylor & Francis Group. <https://doi.org/10.1201/9781003152583>.
 7. Sonia A Socaci, **Anca C Fărcaș**, Francisc V Dulf, Oana L Pop, Zorița M Diaconeasa, Melinda Fogarasi. Chapter 2 - Health-promoting activities and bioavailability of bioactive compounds from functional foods, Editor(s): Blanca Hernández-Ledesma, Cristina Martínez-Villaluenga, Current Advances for Development of Functional Foods Modulating Inflammation and Oxidative Stress, Academic Press, 2022, Pages 17-31, <https://doi.org/10.1016/B978-0-12-823482-2.00002-9>
 8. **Anca C. Fărcaș**, Sonia A. Socaci and Zorita M. Diaconeasa, 2020. Introductory Chapter: From Waste to New Resources, Food preservation and waste exploitation. Editors Socaci S, Farcas A, Aussenac T and Laguerre JC. IntechOpen, DOI: 10.5772/intechopen.89442.
 9. **Anca C. Fărcaș**, Sonia A. Socaci, Francisc Dulf, Elena Mudura, Maria Tofană, Liana Salanta, 2017. Exploitation of Brewing Industry Wastes to Produce Functional Ingredients, în Brewing Technology, Intech, Croația, ISBN 978-953-3342-1, p. 138-156, DOI: 10.5772/intechopen.69231
 10. Lavinia Călinoiu, **Anca C. Fărcaș**, Sonia Socaci, Dan Vodnar, 2019. Innovative Sources in Nutraceutical and Natural Products Pharmaceuticals, Academic Press, Elsevier, <https://doi.org/10.1016/B978-0-12-816450-1.00008-8>
 11. Sonia Socaci, **Anca C. Fărcaș**, Maria Tofană, 2019, Functional Ingredients derived from aromatic plants în Feed Additives – Aromatic Plants and Herbs in Animal Nutrition and Health, Academic Press, Elsevier, <https://doi.org/10.1016/B978-0-12-814700-9.00008-X>
 12. Sonia A. Socaci, **Anca C. Fărcaș** and Charis M. Galanakis, 2018. Introduction in Functional Components for Membrane Separations. In: Separation of Functional Molecules in Food by Membrane Technology Academic Press is an imprint of Elsevier, London, United Kingdom, ISBN 978-0-12-815056-6, p. 31-77: <https://doi.org/10.1016/B978-0-12-815056-6.00002-4>
 13. Sonia A Socaci, **Anca C. Fărcaș*** (acknowledgement: Authors Sonia Socaci and Anca Fărcaș contributed equally to this work), Dan Vodnar, Maria Tofană, 2016. "Food Wastes as Valuable Sources of Bioactive Compounds"

**Lucrări și articole
Indexate ISI, Web of
Science**

- in "Superfood and Functional Food-Development of Superfood and its Role in Medicine", Intech, Croatia. ISBN 978-953-51-2942-4, Print ISBN 978-953-51-2941-7, p 75-93, DOI: <http://dx.doi.org/10.5772/66115>.
14. Sonia A. Socaci, Dumitrița O. Rugină, Zorița M. Diaconeasa, Oana L. Pop, **Anca C. Fărcaș**, Adriana Păucean, Maria Tofană, Adela Pinte, 2017, Antioxidant compounds recovered from food wastes, in Functional Food – Improve Health through Adequate Food, Intech, Croatia, ISBN 978-953-51-3440-4, p. 3-21, DOI: 10.5772/intechopen.69124.
- Lucrări ISI:**
1. LC Salanță, **AC Fărcaș***(corresponding author). Exploring the Efficacy and Feasibility of Tomato By-Products in Advancing Food Industry Applications. Food Bioscience, Volume 62, 2024, 105567, <https://doi.org/10.1016/j.fbio.2024.105567>
 2. SA Nemes, **AC Fărcaș**, F Ranga, BE Teleky, LF Călinoiu, FV Dulf, DC Vodnar. Enhancing phenolic and lipid compound production in oat bran via acid pretreatment and solid-state fermentation with *Aspergillus niger*, New Biotechnology, Volume 83, 2024, 91-100. <https://doi.org/10.1016/j.nbt.2024.07.003>
 3. Melinda Fogarasi, Silvia Amalia Nemes, **Anca Farcas**, Carmen Socaciu, Cristina Anamaria Semeniuc, Maria Socaciu, Sonia Socaci Bioactive Secondary Metabolites in Mushrooms: A Focus on Polyphenols, Their Health Benefits and Applications. Food Bioscience 2024, 105166. <https://doi.org/10.1016/j.fbio.2024.105166>
 4. O Negrean, **AC Fărcaș*** (corresponding author), SA Nemes, D Cic, S Socaci. Recent advances and insights into the bioactive properties and applications of *Rosa canina* L. and its by-products. Heliyon 2024, Volume 10, 9, e30816. <https://doi.org/10.1016/j.heliyon.2024.e30816>
 5. Semeniuc C.A., Mandrioli M., Podar A.S., Ranga F., Socaciu M.I., Ionescu S.R., Fogarasi M., **Fărcaș A.C.**, Toschi T.G., Vodnar D.C., Socaci S.A. Fats Extracted from Oil Press Cakes, Fish Meat, and Chicken Hearts as Potential CoQ10 Supplements. Waste Biomass Valorisation 2024, 15, 4337–4352. <https://doi.org/10.1007/s12649-024-02449-9>
 6. CA Semeniuc, AS Podar, F Ranga, SR Ionescu, MI Socaciu, M Fogarasi, **AC Fărcaș**, DC Vodnar, SA Socaci. A procedure for the preparation of some natural dietary supplements based on coenzyme Q10 from chicken hearts and oil press cakes. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology, Volume 81, Issue 2, 2024, 23-34, <https://doi.org/10.15835/buasvmcn-fst.2024.0019>.
 7. Roșca M-F, Păucean A, Man SM, Chiș MS, Pop CR, Pop A, **Fărcaș AC**. *Leuconostoc citreum*: A Promising Sourdough Fermenting Starter for Low-Sugar-Content Baked Goods. Foods. 2024; 13(1):96. <https://doi.org/10.3390/foods13010096>
 8. Ștefănescu BE, Socaci SA, **Fărcaș AC**, Nemeș SA, Teleky BE, Martău GA, Călinoiu LF, Mitrea L, Ranga F, Grigoroaea D. et al. Characterization of the Chemical Composition and Biological Activities of Bog Bilberry (*Vaccinium uliginosum* L.) Leaf Extracts Obtained via Various Extraction Techniques.

- Foods **2024**, *13*, 258. <https://doi.org/10.3390/foods13020258>
9. ML Medeleanu, **AC Fărcaș**, C Coman, LF Diaconeasa, E Sendra, AA Carbonell Pedro, SA Socaci. Citrus Essential Oils' Nano-emulsions: Formulation and Characterization. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology, Volume 81, Issue 2, **2024**, 95-113. <https://doi.org/95-113.10.15835/buasvmcn-fst:2024.0011>
 10. Liana C Salanță, **Anca C Fărcaș***(corresponding), Andrei Borșa, Carmen R Pop. Current strategies for the management of valuable compounds from hops waste for a circular economy, Food Chemistry:X, Volume 19, **2023**, 100876, ISSN 2590-1575, <https://doi.org/10.1016/j.fochx.2023.100876>
 11. A David, **A Fărcaș**, SA Socaci. An overview of the chemical composition and bioactivities of Vetiveria zizanioides (L.) Nash essential oil. Trends in Food Science & Technology Volume 140, October **2023**, 104153. <https://doi.org/10.1016/j.tifs.2023.104153>
 12. Negrean O-R, **Fărcaș AC*** (corresponding), Pop OL, Socaci SA. Blackthorn—A Valuable Source of Phenolic Antioxidants with Potential Health Benefits. Molecules **2023**; 28(8):3456. <https://doi.org/10.3390/molecules28083456>
 13. Mădălina L Medeleanu, **Anca C Fărcaș**, Cristina Coman, Loredana Leopold, Zorița Diaconeasa, Sonia A Socaci, Citrus essential oils – Based nano-emulsions: Functional properties and potential applications, Food Chemistry: X, 20, **2023**, 100960, ISSN 2590-1575. <https://doi.org/10.1016/j.fochx.2023.100960>.
 14. Negrean O, **Anca C Fărcaș*** (corresponding author), Socaci S, Ciont C, Medeleanu M, Simon E, Pop O. Extraction and Characterization of Bioactive Compounds from Prunus Spinosa L. Fruits with Potential in the Development of Edible Films. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology **2023**, 80(2).
 15. Pop OL, Suharoschi R, Socaci SA, Berger Ceresino E, Weber A, Gruber-Traub C, Vodnar DC, **Fărcaș AC[†]** (contributed equally to first author), Johansson E. Polyphenols—Ensured Accessibility from Food to the Human Metabolism by Chemical and Biotechnological Treatments. Antioxidants **2023**; 12(4):865. <https://doi.org/10.3390/antiox12040865>
 16. B Enaru, **A Fărcaș**, A Stănilă, S Socaci, Z Diaconeasa, Novel methods for liposome formulation: advancements and innovations. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology, volume 80 issue 2, 1-13, **2023**.
 17. BF Hodișan, F Ranga, ES Biriș-Dorhoi, **AC Fărcaș**, M Tofană, Comparative assessment of phenolic compounds from authentic wine varieties from North-Western Romania from the 2021-2022 harvest. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology, volume 80 issue 2, 60-67, **2023**.
 18. Arilla E, Martínez-Monzó J, Chiș MS, **Fărcaș AC**, Socaci SA, Codoñer-Franch P, García-Segovia P, Igual M. Sensory Evaluation, Physico-Chemical Properties, and Aromatic Profile of Pasteurised Orange Juice with Resistant Maltodextrin. Foods. **2023**; 12(21):4025. <https://doi.org/10.3390/foods12214025>

19. Avîrvarei A-C, Pop CR, Mudura E, Ranga F, Hegheş SC, Gal E, Zhao H, **Fărcaş AC**, Chiş MS, Coldea TE. Contribution of *Saccharomyces* and Non-*Saccharomyces* Yeasts on the Volatile and Phenolic Profiles of Rosehip Mead. *Antioxidants*. **2023**; 12(7):1457. <https://doi.org/10.3390/antiox12071457>
20. Podar AS, Semeniuc CA, Ionescu SR, Socaci M-I, Fogarasi M, **Fărcaş AC**, Vodnar DC, Socaci SA. An Overview of Analytical Methods for Quantitative Determination of Coenzyme Q10 in Foods. *Metabolites* **2023**; 13(2):272. <https://doi.org/10.3390/metabo13020272>
21. Avîrvarei AC, Salanță LC, Pop CR, Mudura E, Pasqualone A, Anjos O, Barboza N, Usaga J, Dărab CP, Burja-Udrea C, Zhao Haifeng, **Fărcaş AC**, Coldea TE. Fruit-Based Fermented Beverages: Contamination Sources and Emerging Technologies Applied to Assure Their Safety. *Foods* **2023**; 12(4):838. <https://doi.org/10.3390/foods12040838>
22. Buzgau G, Marc RA, Muresan CC, **Farcas AC**, Socaci SA, Muresan A, Muste S. The study of the quality parameters of the tortilla chips products formulated from mixtures of corn flour and legumes. *Turkish Journal of Agriculture and Forestry* **2023**, Vol. 47: No. 5, Article 15. <https://doi.org/10.55730/1300-011X.3126>
23. Semeniuc CA, Ranga F, Podar AS, Ionescu SR, Socaci M-I, Fogarasi M, **Fărcaş AC**, Vodnar DC, Socaci SA. Determination of Coenzyme Q10 Content in Food By-Products and Waste by High-Performance Liquid Chromatography Coupled with Diode Array Detection. *Foods* **2023**; 12(12):2296. <https://doi.org/10.3390/foods12122296>
24. Diaconeasa Z, Iuhas CI, Ayvaz H, Mortas M, **Fărcaş A**, Mihai M, Danciu C, Stanilă A. Anthocyanins from Agro-Industrial Food Waste: Geographical Approach and Methods of Recovery—A Review. *Plants* **2023**; 12(1):74. <https://doi.org/10.3390/plants12010074>
25. **Fărcaş AC**, Socaci SA, Nemeş SA, Salanță LC, Chiş MS, Pop CR, Borşa A, Diaconeasa Z, Vodnar DC. Cereal Waste Valorization through Conventional and Current Extraction Techniques—An Up-to-Date Overview. *Foods*. **2022**; 11(16):2454. <https://doi.org/10.3390/foods11162454>
26. **Fărcaş AC**, Socaci SA, Chiş MS, Dulf FV, Podea P, Tofană M. Analysis of Fatty Acids, Amino Acids and Volatile Profile of Apple By-Products by Gas Chromatography-Mass Spectrometry. *Molecules*. **2022**; 27(6):1987. <https://doi.org/10.3390/molecules27061987>
27. **Fărcaş AC**, Socaci SA, Chiş MS, Martínez-Monzó J, García-Segovia P, Becze A, Török AI, Cadar O, Coldea TE, Igual M. In Vitro Digestibility of Minerals and B Group Vitamins from Different Brewers' Spent Grains. *Nutrients*. **2022**; 14(17):3512. <https://doi.org/10.3390/nu14173512>
28. **Fărcaş AC**, Socaci SA, Nemeş SA, Pop OL, Coldea TE, Fogarasi M, Biriş-Dorhoi ES. An Update Regarding the Bioactive Compound of Cereal By-Products: Health Benefits and Potential Applications. *Nutrients*. **2022**; 14(17):3470. <https://doi.org/10.3390/nu14173470>
29. Nemes SA, Călinoiu LF, Dulf FV, **Fărcas AC**, Vodnar DC. Integrated Technology for Cereal Bran Valorization: Perspectives for a Sustainable Industrial Approach. *Antioxidants*. **2022**; 11(11):2159.

<https://doi.org/10.3390/antiox11112159>

30. Oprea I, **Fărcaș AC**, Leopold LF, Diaconeasa Z, Coman C, Socaci SA. Nano-Encapsulation of Citrus Essential Oils: Methods and Applications of Interest for the Food Sector. *Polymers*. **2022**; 14(21):4505.
<https://doi.org/10.3390/polym14214505>
31. Drețcanu G, Știrbu I, Leopold N, Cruceriu D, Danciu C, Stănilă A, **Fărcaș A**, Borda IM, Iuhas C, Diaconeasa Z. Chemical Structure, Sources and Role of Bioactive Flavonoids in Cancer Prevention: A Review. *Plants*. **2022**; 11(9):1117. <https://doi.org/10.3390/plants11091117>
32. Pușcaș A, Tanislav AE, Mureșan AE, **Fărcaș AC**, Mureșan V. Walnut Oil Oleogels as Milk Fat Replacing System for Commercially Available Chocolate Butter. *Gels*. **2022**; 8(10):613. <https://doi.org/10.3390/gels8100613>
33. Muntean MV, **Fărcaș AC**, Medeleanu M, Salanță LC, Borșa A. A Sustainable Approach for the Development of Innovative Products from Fruit and Vegetable By-Products. *Sustainability*. **2022**; 14(17):10862.
<https://doi.org/10.3390/su141710862>
34. Vasilica BB, Chiș MS, Alexa E, Pop C, Păucean A, Man S, Igual M, Haydee KM, Dalma KE, Stănilă S, Socaci S, **Fărcaș A**, Berbecea A, Popescu I, Muste S. The Impact of Insect Flour on Sourdough Fermentation-Fatty Acids, Amino-Acids, Minerals and Volatile Profile. *Insects*. **2022**; 13(7):576.
<https://doi.org/10.3390/insects13070576>
35. **Fărcaș A**, Drețcanu G, Pop TD, Enaru B, Socaci S, Diaconeasa Z. Cereal Processing By-Products as Rich Sources of Phenolic Compounds and Their Potential Bioactivities. *Nutrients*. **2021**; 13(11):3934.
<https://doi.org/10.3390/nu13113934>
36. **Farcas AC**, Socaci SA, Chiș MS, Pop OL, Fogarasi M, Păucean A, Igual M, Michiu D. Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects. *Plants*. **2021**; 10(11):2504.
<https://doi.org/10.3390/plants10112504>
37. **Farcas A.C.**; Galanakis C.M.; Socaci C.; Pop O.L.; Tibulca D.; Paucean A.; Jimborean M.A.; Fogarasi M.; Salanta L.C.; Tofana M.; Socaci S.A. Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. *Sustainability* **2021**, 13, 150.
38. Enaru B, Socaci S, **Farcas A**, Socaci C, Danciu C, Stanila A, Diaconeasa Z. Novel Delivery Systems of Polyphenols and Their Potential Health Benefits. *Pharmaceuticals*. **2021**; 14(10):946.
<https://doi.org/10.3390/ph14100946>
39. Felföldi Z, Ranga F, Socaci SA, **Farcas A**, Plazas M, Sestras AF, Vodnar DC, Prohens J, Sestras RE. Physico-Chemical, Nutritional, and Sensory Evaluation of Two New Commercial Tomato Hybrids and Their Parental Lines. *Plants*. **2021**; 10(11):2480. <https://doi.org/10.3390/plants10112480>
40. Igual M, Chiș MS, Păucean A, Vodnar DC, Ranga F, Mihăiescu T, Török AI, **Fărcaș A**, Martínez-Monzó J, García-Segovia P. Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates. *Foods*. **2021**; 10(10):2401.
<https://doi.org/10.3390/foods10102401>

41. Fogarasi M, Socaciu M-I, Sălăgean C-D, Ranga F, **Fărcaș AC**, Socaci SA, Socaciu C, Țibulcă D, Fogarasi S, Semeniuc CA. Comparison of Different Extraction Solvents for Characterization of Antioxidant Potential and Polyphenolic Composition in *Boletus edulis* and *Cantharellus cibarius* Mushrooms from Romania. *Molecules*. **2021**; 26(24):7508. <https://doi.org/10.3390/molecules26247508>
42. Pop, C.R.; Coldea, T.E.; Salanță, L.C.; Nistor, A.L.; Borșa, A.; **Fărcaș, A.C.**; Florian, V.C.; Rotar, A.M. The Effect of Extraction Conditions on the Barrier and Mechanical Properties of Kefiran Films. *Coatings* **2021**, 11, 602. <https://doi.org/10.3390/coatings11050602>
43. Mureșan CC, Marc RA, Anamaria Semeniuc C, Ancuța Socaci S, **Fărcaș A**, Fracisc D, Rodica Pop C, Rotar A, Dodan A, Mureșan V, Mureșan AE,. Changes in Physicochemical and Microbiological Properties, Fatty Acid and Volatile Compound Profiles of Apuseni Cheese during Ripening. *Foods* **2021**, 10(2):258. <https://doi.org/10.3390/foods10020258>
44. Popa R, Socaci S, **Fărcaș A**, Socaciu C.. Comparative Authenticity Signatures of Six Essential Oils Used as Food Flavors: a Gas chromatography – Mass Spectrometry Approach. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca Food Science and Technology* **2021**, 78(1):88.
45. Mureșan, CC; Marc, RA, (Vlaic); Mureșan, V; Mureșan, A; Martiș, G; Socaci, S. **Fărcaș, A.**, Filip, M. R. Muste, S.. Bioactive compounds, volatile, and texture profile of muffins after partial substitution of butter and milk. *International Food Research Journal* **2021**, Vol. 28, Iss. 3, 489-502.
46. Mihalca V, Kerezsi AD, Weber A, Gruber-Traub C, Schmucker J, Vodnar DC, Dulf FV, Socaci SA, **Fărcaș A**, Mureșan CI, Suharoschi R, Pop OL. Protein-Based Films and Coatings for Food Industry Applications. *Polymers*. **2021**; 13(5):769. <https://doi.org/10.3390/polym13050769>
47. Mureșan CC, Marc RA, Anamaria Semeniuc C, Ancuța Socaci S, **Fărcaș A**, Fracisc D, Rodica Pop C, Rotar A, Dodan A, Mureșan V, Mureșan AE. Changes in Physicochemical and Microbiological Properties, Fatty Acid and Volatile Compound Profiles of Apuseni Cheese during Ripening. *Foods* **2021**. 10(2):258. <https://doi.org/10.3390/foods10020258>
48. Melinda Fogarasi, Zorița Maria Diaconeasa, Carmen Rodica Pop, Szabolcs Fogarasi, Cristina Anamaria Semeniuc, **Anca C Fărcaș**, Dorin Țibulcă, Claudiu-Dan Sălăgean, Maria Tofană, Sonia Ancuța Socaci. Elemental Composition, Antioxidant and Antibacterial Properties of Some Wild Edible Mushrooms from Romania. *Agronomy* **2020**, 10(12):1972. <https://doi.org/10.3390/agronomy10121972>
49. Elena-Suzana Biris-Dorhoi, Delia Michiu, Carmen R. Pop, Ancuta M. Rotar, Maria Tofana, Oana L. Pop, Sonia A. Socaci* and **Anca C. Farcas*** (corresponding author). Macroalgae-A Sustainable Source of Chemical Compounds with Biological Activities. *Nutrients*, Volume: 12 Issue 10: 3085, **2020**.
50. C Tanase, R Ștefănescu, B Darkó, DL Muntean, **AC Fărcaș**, SA Socaci. Biochemical and Histo-Anatomical Responses of *Lavandula angustifolia*

- Mill. to Spruce and Beech Bark Extracts Application. *Plants* **2020**, *9* (7), 859. <https://doi.org/10.3390/plants9070859>
51. Rusu IG, Suharoschi R, Vodnar D, Pop CR. Socaci SA, Vulturar R, Istrati M, Moroşan I, **Fărcaş AC**, Kerezsi AD, Mureşan CI, Pop OL. Iron Supplementation Influence on the Gut Microbiota and Probiotic Intake Effect in Iron Deficiency—A Literature-Based Review. *Nutrients* **2020**, *12*, 1993. <https://doi.org/10.3390/nu12071993>
 52. LT Nguyen, **AC Fărcaş*** (corresponding), S Socaci, M Tofană, Z Diaconeasa,. An Overview of Saponins—A Bioactive Group. *Bulletin UASVM Food Science and Technology* **2020**, *77*, 1. <https://doi.org/10.15835/buasvmcn-fst:2019.0036>
 53. LT Nguyen, Liana C Salanță, Maria Tofană, Sonia A Socaci, **Anca C Fărcaş**, Carmen R Pop. Mini Review About Monosodium Glutamate. *Bulletin UASVM Food Science and Technology* **2020**, *77*, 1. <https://doi.org/10.15835/buasvmcn-fst:2019.0029>
 54. **AC Fărcaş**, S Socaci, D Michiu, S Biriş, M Tofana,. Tomato Waste as a Source of Biologically Active Compounds. *BUASVM, Food Science and Technology* **2019**, *76*(1). <https://doi.org/10.15835/buasvmcn-fst:2019.0014>
 55. **AC Fărcaş**, S Socaci, C Socaciu, C Maxim, M Tofana. Development of Novel Added-Value Products, Using Brewers Spent Grain as Ingredient. *BUASVM, Food Science and Technology* **2019**, *76*(1). <http://dx.doi.org/10.15835/buasvmcn-fst:2019.0011>
 56. C Maxim, **AC Fărcaş**, Vodnar D, Tofană M, Socaci S. Consumers' requirement for Functional Foods. *BUASVM Food Science and Technology* **2019**, *76*(2). <https://doi.org/10.15835/buasvmcn-fst:2019.0032>
 57. SA Socaci, **AC Farcas*** (corresponding author), ZM Diaconeasa, DC Vodnar, B Rusu, M Tofana. Influence of the extraction solvent on phenolic content, antioxidant, antimicrobial and antimutagenic activities of brewers' spent grain. *Journal of Cereal Science*, **2018**, *80*, 180-187. <https://doi.org/10.1016/j.jcs.2018.03.006>
 58. M Fogarasi, S Socaci, F Dulf, Z Diaconeasa, **AC Fărcaş**, M Tofană, C Semeniuc. Bioactive Compounds and Volatile Profiles of Five Transylvanian Wild Edible Mushrooms *Molecules* **2018**, *23*, 3272. <https://doi.org/10.3390/molecules23123272>
 59. D Michiu, S Socaci, M Jimborean, E Mudura, **AC Fărcaş**, S Biriş-Dorhoi, M Tofană. Determination of Volatile Markers from Magnum Hops in Beer by In-Tube Extraction—Gas Chromatography—Mass Spectrometry. *Analytical Letters* **2018** <https://doi.org/10.1080/00032719.2018.1458235>
 60. C Mureşan, **AC Fărcaş**, S Man, R Suharoschi, R Vlaic. Obtaining a Functional Product Through the Exploitation of Mushroom Flour in Pasta. *Bulletin UASVM Food Science and Technology* **2017**, *74*(1), ISSN-L 2344-2344. <https://doi.org/10.15835/buasvmcn-fst:12641>
 61. **AC Fărcaş**, C. Mureşan, M Tofană, S Mirca. Development and Analysis of Quality Parameters of an Innovative Juice. *Bulletin UASVM Food Science and Technology* **74**(1), **2017**. <https://doi.org/10.15835/buasvmcn-fst:12630>
 62. **AC Fărcaş**, S Socaci, M Tofană, E Mudura, L Salanță. The Content in

- Bioactive Compounds of Different Brewers' Spent Grain Aqueous Extracts. BUASVM Food Science and Technology **2016**, 73(2): 143-148. <http://dx.doi.org/10.15835/buasvmcn-fst:12356>
63. C Muresan, A Pop, S Man, S Socaci, **AC Fărcaș**, M Nagy, B Rus. The influence of different proportions of Spirulina (*Arthrospira plantensis*) on the quality of pasta. Journal of Agroalimentary Processes and Technologies, **2016**, 22(1), 24-27.
 64. L Salanță, M Tofană, S Socaci, E Mudura, C Pop, A Pop, **AC Fărcaș**. Determination of volatiles in hops from Romania by solid phase fiber microextraction and gas chromatography–mass spectrometry. Analytical Letters **2016**, Vol. 49, Iss. 4.
 65. A Pop (Cuceu), C Bobeanu, **AC Fărcaș**, M Tofană, D Vârban, C Bogătean, S Socaci. Study Regarding the Use of Salvia Officinalis Essential Oil in Food Products with a High Fat Content (Mayonnaise). Bulletin UASVM Food Science and Technology **2016**, 73(2), 171-172.
 66. L Salanță, M Tofană, B Domokos, S Socaci, C Pop, **AC Fărcaș**. Development of Functional Beverage from Wheat Grass Juice. Bulletin UASVM Food Science and Technology **2016**, 73(2), 155-156.
 67. E Mudura, T Coldea, V Pleșca, **AC Fărcaș**. Special Beer Obtained by Synchronous Alcoholic Fermentation of Two Different Origin Substrates. BUASVM Food Science and Technology **2016**, Cluj-Napoca, ISSN-L 2344-2344
 68. **AC Fărcaș**, S Socaci, M Tofană, C Mureșan, A Cuceu, L Salanță, A Pop. Comparative Evaluation of Biofunctional Compounds Content from Different Herbal Infusions. Bulletin UASVM Food Science and Technology **2015**, 72(2):237-241
 69. **AC Fărcaș**, S Socaci, M Tofană, F Dulf, E Mudura, Z Diaconeasa. Volatile profile, fatty acids composition and total phenolic content of brewers' spent grain by-product with potential use in the development of new functional foods. Journal of Cereal Science **2015**, 64, 34-42.
 70. Salanță L, Tofană M, Socaci S, Mudura E, **Fărcaș AC**, Pop C, Pop A, Odagiu A. Characterisation of Hop Varieties Grown in Romania Based on their Contents of Bitter Acids by HPLC in Combination with Chemometrics Approach. Czech Journal of Food Science, Food Analysis, Food Quality and Nutrition, **2015**, Cehia, 33(2):148–155
 71. Salanță L, Tofană M, Socaci S, Mudura E, Pop C, Pop A, **Fărcaș AC**. Evaluation and Comparison of Aroma Volatile Compounds in Hop Varieties Grown in Romania. Romanian Biotechnological Letters **2015**, 20(6):11049-11056.
 72. E Biriș-Dorhoi, L Momeu, M Tofană, **AC Fărcaș**, M Nagy, C Bogătean. Study of Algal Communities from Water Intake Gurghiu. Bulletin UASVM Food Science and Technology **2015**, 72(2).
 73. C Pop, R Vlaic, **AC Fărcaș**, L Salanță, D Ghicășan, C Semeniuc, A Rotar. Influence of Pollen, Chia Seeds and Cranberries Addition on the Physical and Probiotics Characteristics of Yogurt. Bulletin UASVM Food Science and Technology **2015**, 72(1):141-142

74. M Nagy, C Muresan, S Socaci, M Tofană, **AC Fărcaș**, S Biris. Study on Influence of Different Types of Meat on the Quality of Meat Products. Bulletin UASVM Food Science and Technology **2015**, 72(2):215-218
75. L Vârva, S Socaci, **AC Fărcaș**, L Salanță, A Pop (Cuceu), E Mudura, M Tofană, **2015**. Determination of Wine Aroma Compounds by Head Space "In tube extraction" Technique and Gas Chromatography (HS-ITEX-GC/MS). Bulletin UASVM Food Science and Technology **2015**, 72(1):115-119.
76. **AC Fărcaș**, S Socaci, M Tofană, C Mureșan, E Mudura, L Salanță, S Scrob. Nutritional properties and volatile profile of brewers' spent grain supplemented bread. Romanian Biotechnological Letters **2014**, vol. 19(5), 9705-9714. ISSN 1224-5984
77. S Socaci, C Socaciu, C Mureșan, **AC Fărcaș**, M Tofană, S Vicaș, A Pinte. Discrimination of different tomato cultivars based on their volatile fingerprint in relation to lycopene and total phenolic content. Phytochemical Analysis 2014, 25:161-169.
78. **Fărcaș, A.**, Socaci, S., Bocănicu, I., Pop, A., Tofană, M., Muste, S., Feier, D., **2014**. Evaluation of biofunctional compounds content from brewed coffee. Bulletin UASVM Food Science and Technology, 71(2).
79. Scrob Stăncuța, Sevastița Muste, Ioan Haș, Crina Mureșan, Sonia Socaci, Anca C Fărcaș, **2014**. Total carotenoids content in maize landraces and their potential health applications, USAMV Cluj-Napoca.
80. Pop Ana, Maria Tofană, Sonia Socaci, **Anca C Fărcaș**, Melinda Nagy, Doinita Borș, O. Moldovan, **2014**. Characterization of three Lamiaceae plants from local market. USAMV Cluj-Napoca
81. Borș Doinița, Georgiana Petruț, Maria Tofană, Sonia Socaci, **Anca C Fărcaș**, **2014**. Study Regarding the Production and Characterization of Rose Petal Jam Enriched with Saint John's Wort (*Hypericum Perforatum*) Essential Oil. Bulletin UASVM Food Science and Technology 71(1).
82. Salanță Liana-Claudia, Maria Tofană, Sonia Socaci, Anca Timiș, **Anca C Fărcaș**, Dana Feier, Carmen Pop, **2014**. Physicochemical and sensory characteristics of meat specialties prepared with mixtures of spices. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
83. Apostu Sorin, Carmen Pop, Romina Vlaic, **Anca C Fărcaș**, Ancuța M. Rotar, Andrei Oprea, Delia Ghicasan, **2014**. Influence of pollen, chia seeds and cranberries addition on the sensory, physical and probiotics characteristics of yogurt. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca
84. Nagy Melinda, Maria Tofană, Sonia A. Socaci, Ana Viorica Pop, Maria Doinița Bors, **Anca C Fărcaș**, Ovidiu Moldovan, **2014**. Total phenolic, flavonoids and antioxidant capacity of some medicinal and aromatic plants. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca.
85. **Anca C Fărcaș**, Maria Tofană, Sonia Socaci, Stăncuța Scrob, Liana Salanță, **2013**. Polarimetric Determination of Starch in Raw Materials and Discharged Waste from Beer Production. Bulletin UASVM Food Science and Technology 70(1), 70-71.
86. Deac Liana, **Anca C Fărcaș**, Dan Vodnar, Maria Tofană, Sonia Socaci, **2014**. Antioxidant and antimicrobial properties of the fir buds syrup. Bulletin

**Lucrări și articole
Indexate in Baze de Date
Internationale**

- UASVM Food Science and Technology 70(1):77-78. WOS:000422183600015
87. Socaci Sonia A., **Anca C Fărcaș**, Camelia Tomele, Liana Salanță, Luminița Vârva, Maria Tofană, **2013**. Characterization of Black and Green Tea from Local Market. Bulletin UASVM Food Science and Technology 70(2), 149-150.
 88. Salanță Liana-Claudia, Maria Tofană, Sonia Socaci, Elena Mudura, **Anca C Fărcaș**, **2013**. The Dynamic of Essential Oil Accumulation in Hop Cones during 2012 Year. Bulletin UASVM Food Science and Technology 70(2), 141-142.
 89. Scrob Stăncuța, Sevastița Muste, Crina Mureșan, **Anca C Fărcaș**, Sonia Socaci, Romina Vlaic, **2013**. Evaluation of Extraction Methods for the Analysis of Carotenoids for Different Vegetable Matrix. Bulletin UASVM Food Science and Technology 70(2), 145-146. WOS:000422181900015

Lucrări BDI:

1. BF Hodișan, SA Socaci, ES Biris-Dorhoi, **AC Fărcaș**, LC Salanta, M Tofana. Evaluation of aroma compounds in wine varieties from North-West of Romania by the ITEX/GS-MS technique. Agricultura, No. 1-2 (125-126)/2023, 5, <https://doi.org/10.15835/agr.v127i1-2.14612>
2. BF Hodișan, LV Babalau-Fuss, I Nagy, AA Pugna, SE Biriș-Dorhoi, SA Socaci, **AC Fărcaș**, M Tofană. Determination of heavy metal content in wine by inductively coupled plasma optical emission spectrometry (ICP-OES). Hop and Medicinal Plants, Volume 30, Issue 1-2, 2022, 240-252.
3. AI Pop, M Jimborean, D Michiu, BF Hodișan, SE Biriș-Dorhoi, **AC Fărcaș**, M Tofană. Obtaining a functional product from soy milk fortified with blackcurrant extract. Hop and Medicinal Plants, Volume 30, Issue 1-2, 2022, 166-179.
4. Mehira, K., Douaoui, A., Debib, A., Yahiaoui, I., Socaci, S., Belouazni, A., Semeniuc, C.A., **Fărcaș, A.**, 2021. Chemical composition, antioxidant and antibacterial efficiency of essential oils from Algerian Juniperus phoenicea L. against some pathogenic bacteria. Tropical Journal of Natural Product Research (TJNPR), 5(11):1966-1972. Pop Anamaria, Georgiana S. Petrut, Sevastița Muste, Adriana Păucean, Liana C. Salanta, **Anca C Fărcaș**, Simona Man, 2017. Herbs and spices as important source of antioxidant and phenolic content in black radish dressing. Hop and Medicinal Plants, Year XXV, No. 1-2, pp 87-93, ISSN 2360-0179 print, ISSN 2360-0187.
5. Pop, A., Petrut, G.S., Muste, S., Păucean, A., Salanță, L.C., **Fărcaș, A.C.**, Man, S., 2017. Herbs and spices as important sources of antioxidant and phenolic content in black radish dressing. Hop and Medicinal Plants, 25(1-2):87-93.
6. Mudura Elena, Teodora Emilia Coldea, **Anca C Fărcaș**, 2016. Quince peel extract addition to liqueur for improving antioxidant activity and phenolic content. Hop and Medicinal Plants, Year XXIV, No. 1-2, 2016 ISSN 2360 – 0179
7. Ana-Viorica Pop (Cuceu), Maria Tofană, Sonia A. Socaci, Dan Vârban, Melinda Nagy, Maria-Doinița Borș, **Anca C Fărcaș**, 2015. Essential oil composition, phenolic content and antioxidant activity in Romanian Salvia Officinalis L., Journal of Agroalimentary Processes and Technologies, 21(3):241-246
8. Coldea Teodora Emilia, Elena Mudura, Carmen Pop, Anca Rotar, **Anca C Fărcaș**, Lenuța Runcan, 2015. Evaluation of a Plant Liqueur in Relation to

- Its Chemical Composition, Lycopene and Phenolic Content, Hop and Medicinal Plants, Year XXII, No. 1-2, 39-45, ISSN 2360 – 0179
9. Pop (Cuceu) Ana-Viorica, Maria Tofană, Sonia A. Socaci, Melinda Nagy, **Anca C Fărcaș**, Maria Doinița Borș, Liana Salanță, Dana Feier, Luminița Vârva, 2015. Comparative Study Regarding the Chemical Composition of Essential Oils of Some Salvia Species. Hop and Medicinal Plants, Year XXII, No. 1-2, ISSN 2360 – 0179, pg 79-91
 10. **Anca C Fărcaș**, Maria Tofană, Sonia Socaci, Elena Mudura, Stăncuța Scrob, Liana Salanță, Vlad Muresan, 2014. Brewers' spent grain – A new potential ingredient for functional foods. Journal of Agroalimentary Processes and Technologies, Timisoara, 20(2), 137-141.
 11. Scrob Stăncuța, Sevastița Muste, Ioan Haș, Crina Mureșan, Sonia Socaci, **Anca C Fărcaș**, 2014. The Biochemical Composition and Correlation Estimates for Grain Quality in Maize. Journal of Agroalimentary Processes and Technologies, 20(2), 150-155.
 12. Tofana Maria, Acațiu Mora, Sonia Socaci, Liana Salanta, **Anca C Fărcaș**, Maria Doinița Borș, Ana-Viorica Pop, Melinda Nagy, Dana Feier, Luminița Vârva, Suzana-Elena Biriș-Dorhoi, Cosmina Bogătean, 2014. The Hop Alpha Acids Content Of Hop Cultivars In Romania During 2012-2013, Hop and Medicinal Plants, Cluj-Napoca, Romania, Year XXII, No. 1-2, 2014:25-32.
 13. **Anca C Fărcaș**, Maria Tofană, Sonia Socaci, Stăncuța Scrob, Liana Salanță, Carmen Pop, 2013. Analysis of Flavonoids in Malt and Brewers' Spent Grain by UV-VIS Spectrophotometry Using Different Extraction Technologies. Analele Universității din Oradea, Fascicula: Ecotoxicologie, Zootehnie și Tehnologii de Industrie Alimentară Vol. XII/B, pg 205-2012.
 14. **Anca C Fărcaș**, Maria Tofană, Sonia Socaci, Liana Salanță, Stăncuța Scrob, Andrei Borșa, 2013. Preliminary Study on Antioxidant Activity and Polyphenols Content in Discharged Waste from Beer Production, Journal of Agroalimentary Processes and Technologies, Timisoara, 19(3), 319-324.
 15. Salanță Liana-Claudia, Maria Tofană, Sonia Socaci, Elena Mudura, **Anca C Fărcaș**, 2013. The internal validation of HPLC and conductometric method for the determination of hop bitter acids. Journal of Agroalimentary Processes and Technologies 19(2):253-258.
 16. Salanță Liana, Maria Tofană, Sonia Socaci, Elena Mudura, **Anca C Fărcaș**, Carmen Pop, 2013. Different approaches in discrimination of hop Romanian varieties. Hop and medicinal plants, Year XXI, No. 1-2(41-42), 32-36
 17. Scrob Stăncuța, Sevastița Muste, Ioan Haș, Crina Mureșan, **Anca C Fărcaș**, Andrei Borșa, 2013. Studies Regarding Identification of Quality Parameters of Homologated Corn Hybrids in NW Transylvania. Journal of Agroalimentary Processes and Technologies, 19(3), 309-313.
 18. **Anca C Fărcaș**, Maria Tofană, Sonia Socaci, Liana Salanță, Delia Michiu, Andruța Mureșan, 2012. Total Polyphenols from Different Fresh and Processed Fruits and Vegetables. Bulletin UASMV 69(2), 262-266.
 19. Salanță Liana-Claudia, Maria Tofană, Sonia Ancuța Socaci, Carmen Lazar (Pop), Delia Michiu, **Anca C Fărcaș**, 2012. Determination of the Volatile Compounds from Hop and Hop Products using ITEX/GC-MS Technique. Journal of Agroalimentary Processes and Technologies Timisoara, 18(2), 110-115.
 20. Tofană Maria, A. Mora, Sonia Socaci, Sevastița Muste, Elena Mudura, Delia Michiu, Liana Salanță, **Anca C Fărcaș**, 2012. The Content in Alpha Bitter Acids of Hop Cultivars Cultivated in Romania During 2008-2011.

Hop and medicinal plants, Year XX, No. 1-2(41-42)

21. Michiu Delia, Maria Tofană, Sonia Ancuța Socaci, Elena Mudura, Liana C. Salanță, **Anca C Fărcaș**, 2012. Optimization of ITEX/GC-MS method for beer wort volatile compounds characterization. Journal of Agroalimentary Processes and Technologies, 18 (3), 229-235.
22. Borșa Andrei, Sevastița Muste, Maria Tofană, Andruța Mureșan (Cerbu), Vlad Mureșan, Stăncuța Scrob, **Anca C Fărcaș**, 2012. The Role of Entrepreneurial Universities in Economic Development through Innovation and Technology Transfer, Bulletin USAMV 69(2), 198-204.

Paricipări Conferințe Internaționale

- >90, dintre care reprezentative:
- *Aspects regarding the integration of cereals by-products in the food chain* - CASEE Conference 2022.
- *In vitro bioaccessibility of minerals from brewers spent cereals enriched products* - 8th EuChemS Chemistry Congress Lisbon Congress Centre, Lisbon, Portugal.
- *Sustainable approaches for reintegration of cereal waste into valuable products* - The 9th World Sustainability Forum, Switzerland 13–15 September 2021.
- *Brewers spent grain as functional ingredient for developing new food products* - CASEE Conference June 7th – 8th, 2021.
- *An innovative approach of food waste exploitation – A case study* - The 8th World Sustainability Forum VIRTUAL Switzerland 15–17 September 2020
- *In vitro antiproliferative and antioxidant activities of brewers spent grain by-product* - The 13th World Congress on Polyphenols Applications, September 30 - October 1, 2019, Valletta, Malta
- *Brewers spent grain as a potential source of bioactive molecules* - Symposium RAFA 2019, University Chemistry and Technology, Praga, Cehia.
- *Valorization of brewers spent grain as ingredient in food industry* - XII Iberoamerican Congress of Food Engineering "Challenging Food Engineering as a Driver Towards Sustainable Food Processing" 1 – 5 July 2019, University of Algarve, Faro, Portugal.
- *By-products of apple processing as a source of bioactive compounds* - 21st Euro-Global Summit on Food and Beverage, March 08-10, 2018, Berlin, Germany
- *Recent advances in the recovery of phytochemicals from fruit waste* - Innovation In Food Science And Human Nutrition, 13-15 Septembrie 2018, Roma, Italia
- *Apple Processing By-Products as a Potential Source of Bioactive Molecules* - International Conference "The 11th World Congress on Polyphenols Applications: Vienna Polyphenols 2017" 20-21 iunie 2017, Viena, Austria
- *Exploitation of brewing industry waste to produce functional ingredients* - The 8th CASEE Conference "Sustainable development in Europe", 2017, Polonia

Competențe sociale și organizatorice

Capacitate de lucru în echipă și coordonare a activităților de cercetare, capacitate de adaptare, gândire și evaluare obiectivă a rezultatelor cercetărilor, perseverență, punctualitate.

Competențe și aptitudini tehnice

Stăpânirea unor tehnici de chimie analitică, controlul calității și autentificarea produselor alimentare, dezvoltare și optimizare de produse funcționale inovative, valorificarea reziduurilor din industria agro-alimentară prin procese integrate sustenabile, optimizare și implementare metode de analiză.

Indicatori

ORCID ID: orcid.org/0000-0002-1392-4080 / Researcher ID: V-2472-2018

- **89 Articole ISI** Web of Science Core Collection (25 prim/corespondent)
- **22 lucrări publicate** în International Database Journals (prim/co-autor).
- **h-index WOS 18** (>1200 citări)
- **h-index Google Scholar 26** (>2600 citări)

Limbi străine cunoscute

Engleza

Understanding	Speaking	Writing
Independent user B2	Independent user C1	Independent user C1

Cluj-Napoca, 14.01.2025

