Curriculum vitae			
Personal information			
Name/ surname	JIMBOREAN ANAMARIA MIRELA		
E-mails	mirela.jimborean@usamvcluj.ro		
Nationality	Romanian		
Gender	Female		
Field of activity	Education		
Current profession and position	Professor, doctor		
Name and address of employer	University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Mănăștur street no. 3-5, 400372, Cluj-Napoca, ROMANIA		
Faculty / Department Discipline / Keywords	Food Science and Technology/ Food Engineering Milk Processing Technology/ Food Packaging/Valorization of Food By-Products/ New Products Design		
Education and Training			
Qualification / diploma	<b>Habilitation certificate, 2021</b> Title of the habilitation thesis: Applied research on the evaluation of quality and safety in milk processing and the valorization of natural bioactive compounds in the context of the bioeconomy		
Name and type of educational institution / training provider	"Ştefan cel Mare" University of Suceava Domain: Food Engineering		
Period	2003-2009		
Qualification / diploma	<b>PhD in Veterinary Medicine, 2009</b> Thesis title: <i>Research on proteolytic changes during the maturation of fermented cheeses</i>		
Name and type of educational institution / training provider	University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca		
Qualification / diploma Name and type of educational institution / training provider	<b>1998 - 1999</b> <b>Master in Food Quality Control in the context of the European Community</b> University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca		
<b>Period</b> Qualification / diploma Name and type of educational institution / training provider	<b>1993 – 1998</b> Faculty of Agriculture, <i>Specialization Agricultural Product Processing</i> <i>Technology</i> , engineer's degree University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca		
<b>Period</b> Qualification / diploma Name and type of educational	<b>1989 – 1993</b> High school diploma		
institution / training provider	"Raluca Ripan" High School of Food Industry, Cluj-Napoca		



Professional experience Period / Position or position / Name of employer	August 1998 – October 1999: Food engineer S.C. Feleacul S.A. Cluj-Napoca
Period / Position or position / Name of	<ul> <li>October 1999 - February 2004: Preparatory Assistant of Milk and Dairy Technology.</li> </ul>
employer	✓ February 2004 - 2007: Assistant of Milk and Dairy Technology.
	✓ February 2007 - 2018: Lecturer of Milk and Dairy Technology.
	<ul> <li>✓ October 2018 – 2022: Associate professor of Milk and Dairy Technology and Food packaging and labeling</li> </ul>
	✓ February 2022 – present: Profesor of Milk and Dairy Technology
	✓ Vice dean for social and student activities: 2016-2020/ 2020-2024
Areas of expertise	At present: <b>Disciplines holder at the Faculty of Food Science and Technology:</b> <b>License:</b> Milk and Dairy Technology (TPPA, IPA), Technology of processing of agricultural products of animal origin (CEPA), Valorization of by-products from the food industry (CEPA, IPA: 2009 – 2021), Food packaging, labeling and design (IPA) <b>Master:</b> 2020 – present: The role of packaging and labeling in food safety (I SAPCO) Dairy technology Cheese making technology Quality control of food of animal origin Valorization of by-products from the food industry
Areas of interest	Functional probiotic and prebiotic foods Biotechnologies in the dairy industry Modern milk processing processes Research methods for assessing the quality of dairy products Ways to valorize the by-products in the food industry Research into the complex changes that take place during cheese ripening Obtaining new food products

Scientific activity	first author; 1 scientific book p 1 chapter in nation 2 chapter in interna 11 textbooks, of w 11 practical work g 79 papers published communications), 42 articles in Thom proceedings (22 pa author / correspond • Scientific advisor • Coordination of 2	ublished in CN al scientific bo ational book - c hich 5 only aut guides, of whic d in BDI journ of which: 25 fi nson Reuters-li apers in extense dent. for over 190 c 35 dissertation	co-author hor, 4 first author; h 4 first authors; als ( <b>54</b> scientific pape irst author; isted journals and Tho o and 20 short commu liploma projects	blishing houses, s ers in extenso and omson-Reuters in unications), 11 of	ole author d <b>25</b> short dexed <sup>2</sup> them first
				Google Scholar	9
Member of organizations	2010 - present - Member of ASIAR (Association of Food Industry Specialists in Romania)				
	•		SLOW FOOD INTE PSO	ERNATIONAL	
Specializations / Qualifications	<ul> <li>2020 – present Member of EPSO</li> <li>2016/ Project Manager <ul> <li>Graduation certificate no. 00066727 Cod 242101</li> <li>Organized by Structural Euro Fond &amp; Training</li> </ul> </li> <li>2017 / Trainer <ul> <li>Graduation certificate no. 00108077 Cod COR 242401</li> <li>Organized by Structural Eurotraining SRL</li> </ul> </li> <li>2018 / Training internship within the project <i>Development of the capacity of the Ministry of National Education to monitor and forecast the evolution of higher education in relation to the labor market</i>, SIPOCA 3</li> <li>2019/ Training courses within the POCU project - <i>Education and competitive training on the labor market - EduForm</i> - MySmis code 121643 <ol> <li>Modern teaching techniques course</li> <li><i>E-learning şi Blended-learning</i> course</li> <li>Certificate of continuous training in the field of teaching skills - 152 hours of theoretical and practical training</li> <li>2020/ Google Meet Training and Development Course (Continuing Education)</li> </ol> </li> </ul>				
PERSONAL COMPETENCE Language (s) default (s)					
Other known foreign languages	Romanian UNDERST		SPEAK		WRITING
English	Obedience B2	Reading B2	Join the conversation B2	Oral speech B2	B2



Research contracts	Project director:
	1. Applied research and consultancy project no. 674 / 12.01.2018 (2018-2019): Development of the technology for obtaining soft cheeses matured with mold on the surface (value 46,600 lei);
	2. PN-III-P2-2.1-CI-2018-1046; project no. 180 / 4.07.2018: Development of a new assortment of goat's milk spreadable cheese (July - December 2018) (value 50,000 lei);
	3. PN-III-P2-2.1-CI-2018-0996, project no. 169 / 4.07.2018: Implementation of blockchain technology in the dairy industry (value 50,000 lei).
	4. Internal grant type UASVM-CN SOLUTIONS, Development of matured cheeses for the purpose of superior valorization of BIO milk at SDE Cojocna (value 500,000 lei / 2022-2024)
	<ul> <li>Project collaborator / member:</li> <li>1. Project INFRAS CI 605 / 2004-2006, Contract No. 209 / 4.10.2004: Food Safety and Quality Testing Laboratory - collaborator, value: 240,000 lei / CNCSIS</li> <li>2. CNCSIS project, type A / Nr. 792 / 2005-2007, Research on the influence of practicing an ecological buffalo grazing system - Bos Bubalus on biodiversity, primary and secondary production in pratoecosystems in the pre-mountain area; value 403 904 lei</li> <li>3. Project PN-II-IN-CI-2013-1-0089 - Obtaining an assortment of acidic dairy products with goji berries and the study of probiotic characteristics during storage;</li> </ul>
	<ul> <li>no. 207 CI / 02.12.2013 / 6 months 2013-2014 / IAURTGOJ / value 50,000 lei</li> <li>4. Contract of applied research and consultancy no. 14373 / 16.09.2015 "Optimizing the maturation process of the hard cheeses", 2015-2017, value 45,000 lei</li> <li>5. Project PN-III-P2-2.1 – CI – 2017-0034: Development of an innovative solution for the prevention of the most frequent defects in cheese during maturation (July - December 2017) value 50,000 lei.</li> <li>6. PN-III-P2-2.1-CI-2017-0930, project no. 156 CI / 04.07.2018 (July - December 2018): Superior valorization of whey by obtaining a whey-based drink enriched with vegetable juice (value 50,000 lei)</li> <li>7. PN-III-P2-2.1-CI-2018-0960, project no. 161 CI / 04.07.2018 (July - December 2018): Innovative ingredients used to obtain cheeses (value 50,000 lei)</li> <li>8. PN-III-P2-2.1-CI-2018-1565, project no. 271 CI / 3.09.2018 (September - December 2018), Obtaining premium cheeses from cow's milk from the mountain area for people with food restrictions (Value 50,000 lei)</li> </ul>



Institutional	Project director:
development projects	1. ROSE summer program grant: FANFOOD Summer School 2019-2021, AG
	133 / SGU / PV II (value 62,000 lei /2019)
	Project member:
	1. CNFIS-FDI-2016-0028 project "Increasing the social inclusion of UASVM
	students - Cluj-Napoca in order to increase access to higher education for students
	in rural areas in the North West Region of Romania" - 2017 - short-term expert
	2. Project "Formation professionnelle en gastronomie française des futurs cadres
	du secteur de la restauration en Roumanie", funded by AUF BECO, 1.09.2016 -
	30.09.2017
	3. Headstart project, MySMIS code of project 107458, contract no. 71517 /
	01.10.2018 - expect mobilization of target group 5 (value 240,000 lei).
	4. ROSE SGU Project; Reducing the dropout of FSTA students through remedial
	programs and specific guidance activities, AG no. 208 / SGU / NC / II (2019)
	5. Education and competitive training project on the labor market - EduForm,
	POCU / 320/6 / 21-121643.
Communication skills	- good communication skills acquired through the own experience as engineer,
Communication skins	teacher, and vice dean for social and student activities;
	<ul> <li>good communication skills and effective teamwork acquired in interdisciplinary</li> </ul>
	research projects.
Computer skills	- PC operation (Windows, internet browser, email services) - advanced level;
	- Microsoft Office suite (Word, Excel, power point, Outlook) - advanced level
Organizational /	- Responsible for organizing fairs and exhibitions (2012-2016);
managerial skills	<ul> <li>Responsible for the micro-production activity in the Milk Technology pilot plant;</li> </ul>
	- Department administrator (2012 - 2014);
	- Deputy Director of IPA Department I (2014 - 2016);
	- Member of the IPA Department Council (2013 - 2016);
	- Member of the Faculty Council (since April 2016 - present);
	- Vice Dean for social and student activity (April 2016 - 2020 - present)
Skills acquired in the	<ul> <li>Advanced food research</li> </ul>
workplace	<ul> <li>Good knowledge of the production processes in the food industry,</li> </ul>
	optimization and implementation of technological flow in the dairy
	industry
	<ul> <li>Integrated production management and food safety</li> </ul>
	Quality control of food of animal origin
	<ul> <li>Development of innovative products, technology transfer</li> <li>Development of innovative food products with improved putritional</li> </ul>
	<ul> <li>Development of innovative food products with improved nutritional quality and beneficial effects on health</li> </ul>
	<ul> <li>Valorization of by-products resulting in agri-food processing to</li> </ul>
	obtain food ingredients with added value;
Other skills	Ability to work in a team and coordinate micro-production activities; flexibility,
Ouler skills	
	availability, adaptability, thinking and objective evaluation of results, punctuality,
	perseverance, seriousness.

europass

Additional	✓ Member of the bachelor's degree commission at the University of Agricultural
Information	Sciences and Veterinary Medicine - Iași - 2009;
	✓ Member of the bachelor's degree commission for the TPPA specialization,
	UASVM Cluj-Napoca: promotions: 2010, 2011;
	✓ Member of the bachelor's degree commission for the specialization CEPA,
	UASVM Cluj-Napoca: promotions: 2012, 2013, 2014, 2015, 2016;
	✓ Member of the CSPA specialization bachelor's degree committee, Faculty of Veterinary Medicine, UASVM Cluj-Napoca: promotion: 2015;
	✓ Member of the dissertation committee Gastronomy, Nutrition and Food Dietetics, UASVM Cluj-Napoca 2016;
	✓ Member of the bachelor's degree commission for the IPA specialization, UASVM Cluj-Napoca: promotion: 2017, 2018, 2019, 2020, 2021;
	<ul> <li>Member of the dissertation committee Food Safety and Consumer Protection, UASVM Cluj-Napoca 2017; 2018, 2019, 2020, 2021;</li> </ul>
	<ul> <li>Member of the competition commissions for the scientific degree of assistant and lecturer;</li> </ul>
	$\checkmark$ Member of commissions for obtaining the II teaching degree 2018, 2020;
	<ul> <li>Member of commissions for non-teaching positions: head of UASVM restaurant service, engineer in the food industry at SDE Cojocna, dairy operator, FSTA patrimony administrator;</li> </ul>
	✓ Member of the Scientific Commission of SDE-USAMV Cluj-Napoca since 2021.
Patents	1. Patent no. 133382 of 28.10.2022: "Process for obtaining cheese with improved microbiological stability at maturation". Inventors: Cristina Anamaria Semeniuc, Ancuța Mihaela Rotar, Anamaria Mirela Jimborean, Melinda Fogarasi, Maria Ioana Socaciu, Vlad Mureșan, Elemér Lajos Simon
	2. Patent application no. A / 00916 of 20.11.2018: " <i>Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof</i> ". Inventors: Cristina Anamaria Semeniuc, Ancuţa Mihaela Rotar, Anamaria Mirela Jimborean, Melinda Fogarasi, Maria Ioana Socaciu,
	<ul> <li>Delia Michiu</li> <li>Patent application no. A01041 / 4.12.2018: "Digital traceability system in the dairy industry". Authors: Mirela Jimborean, Andrei Borşa, Simona Chiş, Cazan Ionuţ, Lucian Cuibus.</li> </ul>
	<ol> <li>Patent application A00901 / 16.11.2018: "Matured cheese with pomace and elderberry fruits" Authors: Mureşan Crina, Suharoschi Ramona, Rotar Ancuta, Vlaic Romina, Semeniuc Cristina, Jimborean Mirela, Petrut Georgiana, Cozma Angela</li> </ol>

Awards and distinctions✓32 Diplomas of Excellence at the International Exhibition of I Innovation, and Invention "Pro Invent", 2017-2021, Cluj-Napoca; ✓✓Diploma - Gold medal at the International Exhibition of Innovation	
	c "Traian
Vuia", 2017, Timişoara, Romania for "Yogurt with microcapsules	
	of Aloe
Vera and volatile oil from limes ( <i>Alivera yogurt</i> )"	
<ul> <li>Diploma - Gold metal Inventica 2018, "Process for making kashkav</li> </ul>	al cheese
with enhanced microbiological stability at ripening"	
<ul> <li>Diploma of Achievement Medal Inventica 2019, Iași, Romania, Th</li> </ul>	
th International Exhibition of Inventions: Digital Traceability Syste	m Based
on Blockchain Technology and QR Code with Applicability in t	he Dairy
Industry	
✓ Diploma of Excellence MEDAL INVENTICA 2019 at the Inte	rnational
Exhibition of Inventions, XXIIIth Edition, 2019, Iași, Romania: I	Ready-to-
drink nutritional beverage formulated with whey and beetroot juice,	including
the method of making thereof	
✓ Bronze medal at the International Exhibition of Inventions and International Exhibition of International Exhibi	novations
"TRAIAN VUIA" Timisoara, 2020: Vegan product based on cash	
natural extracts	
$\checkmark$ I Price Innovations section at the international fair of invent	ions and
innovations INOVALIMENT 2020: Digital traceability system	
blockchain technology and QR code with applicability in the food ind	
✓ 1 Silver Medal at the International Exhibition of Inventions and Int	-
Traian Vuia Timișoara, 2021	lovations
<ul> <li>3 awards for UEFISCDI Award articles, type Awarding of research</li> </ul>	h regulte
	II Iesuits-
articles-competition 2021, PN-III-P1-1.1-PRECISI-2021	
✓ 2 awards for UEFISCDI Award articles, type Awarding of	
results-articles-competition 2022, PN-IV-P2-2.3-PRECISI-202.	3-74982;
PN-IV-P2-2.3-PRECISI-2023-74112	

Cluj-Napoca, 27.05.2025

## UNIV.PROFESSOR DR. JIMBOREAN ANAMARIA MIRELA