



Teleky Bernadette-Emoke

ABOUT ME

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BrainMap ID: U-1900-062R-2122

Web of Science ResearcherID: Y-3125-2019

WORK EXPERIENCE

 **UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE** – CLUJ-NAPOCA, ROMANIA
SCIENTIFIC RESEARCHER – 25/03/2024 – CURRENT

- bacteriology, microbiology, microchemistry, pharmacology

 **UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE** – CLUJ-NAPOCA, ROMANIA
ASSOCIATED TEACHING STAFF – 13/10/2023 – CURRENT

- Multi-omics applications in biotechnology - English/ Romanian
- Food Safety and Consumer Protection - Romanian

 **UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE** – CLUJ-NAPOCA, ROMANIA
Business or Sector Professional, scientific and technical activities | **Department** Department of Food Science and Technology |

Address Calea Mănăştur 3-5, 400372, Cluj-Napoca, Romania

PROJECT DIRECTOR PD 2/2022, PROJECT NO. PN-III-P1-1.1-PD-2021-0672 – 02/06/2022 – 31/03/2024

Project name: Solid-state fermentation of food industry-derived by-products, and downstream process development for itaconic acid production

Project acronym: Bio-Cycle

<https://bio-cycle.weebly.com/>

solid-state and submerged fermentation systems
biopolymer production for active packaging, biodegradability
biomass reutilisation, bioactive compound extraction
enzyme production, efficient hydrolysis of by-products
itaconic acid production, purification

 **UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE** – CLUJ-NAPOCA, ROMANIA
RESEARCH ASSISTANT IN ECOLOGY AND ENVIRONMENT PROTECTION – 21/09/2020 – 20/09/2022

Research Assistant in ecology and environment protection (TE 55/2020 „Electro-fermentation as a tool for effective conversion of food wastes into value-added products”)

- fermentation with bacteria
- comparison with electro-fermentation with bacteria
- article writing

 **UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE** – CLUJ-NAPOCA, ROMANIA
RESEARCH ASSISTANT IN ECOLOGY AND ENVIRONMENT PROTECTION – 08/10/2018 – 01/06/2022

- aerobic and anaerobic fermentation systems
- biopolymers, biomass reutilisation, bioactive compound extraction
- polyol production, spray-drying, biofilm, dough and oil rheological analyses

 **SC. GLOBAL WEST SURVEYING SRL – CLUJ-NAPOCA, ROMANIA**

LAND SURVEYOR AND CADASTER ENGINEER – 01/02/2014 – 07/10/2018

- geodetic measurements, mapping
- land consolidation and land allotment
- responsible of the preparation of engineering sketches, maps and drawings

 **HELMHOLTZ CENTRE FOR ENVIRONMENTAL RESEARCH GMBH-UFZ/DBFZ (DEUTSCHE BIOMASSEFORSCHUNGSZENTRUM) – LEIPZIG, GERMANY**

MICROBIOLOGICAL RESEARCHER – 01/09/2012 – 31/07/2013

Cultivation of anaerobic bacteria, DNA Isolation, Determination of the molecular DNA, Verifying the purity of the DNA, Analyse the diversity of the microbial community, Cloning, Sequencing, Phylogenetic Analysis, Cluster Analysis

Helmholtz Centre for Environmental Research GmbH - UFZ
Permoserstraße 15, 04318 Leipzig, Germany
Under the supervision of Dr. Marcell Nikolausz
Department of Environmental Microbiology (UMB)
- in cooperation with DBFZ (Deutsche Biomasseforschungszentrum)

 **TECHNICAL UNIVERSITY OF CLUJ-NAPOCA, ROMANIA – CLUJ-NAPOCA, ROMANIA**

EDITORIAL ASSISTANT – 01/11/2013 – 31/10/2015

Leonardo Electronic Journal of Practices and Technologies

<http://lejpt.academicdirect.org/>

Technical University of Cluj-Napoca, Romania

103-105 B-dul Muncii str., 400641, Cluj-Napoca, Romania

Editor-in-chief: Lorentz Jäntschi

- Proofreading and checking the accuracy of articles
- writing and editing copy

● **EDUCATION AND TRAINING**

01/10/2012 – 10/05/2016 Cluj-Napoca, Romania

PHD Technical University of Cluj-Napoca, Romania, Department of Mechanical Engineering

Address 103-105 B-dul Muncii str., 400641, Cluj-Napoca, Romania , Cluj-Napoca, Romania

01/10/2010 – 15/07/2012 Cluj-Napoca, Romania

MSC – BIODIVERSITY AND BIOCONSERVATION University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania

Address 3-5 Manastur str., 400372, Cluj-Napoca, Romania, 400372, Cluj-Napoca, Romania

01/10/2008 – 15/07/2012 Cluj-Napoca, Romania

BSC, LAND SURVEYING AND CADASTRE, ENGINEER University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania

Address 3-5 Manastur str., 400372, Cluj-Napoca, Romania, 400372, Cluj-Napoca, Romania

01/10/2006 – 15/07/2010 Cluj-Napoca, Romania

BSC, ECOLOGICAL AND BIOTECHNICAL ENGINEERING SYSTEMS, ENGINEER Babeş-Bolyai University of Cluj-Napoca, Faculty of Environmental Science

Address 30 Fântânele str., 400294, Cluj-Napoca, Romania, Cluj-Napoca, Romania

15/09/2002 – 15/06/2006

HIGHSCHOOL - MATHEMATICS, INFORMATICS AND INTENSIVE ENGLISH “Brassai Sámuel” High School, Cluj-Napoca, Cluj county, Romania

Address 21 Decembrie 1989 str., Cluj-Napoca, România

Address Departamentul pentru Pregătirea Personalului Didactic (DPPD), Calea Moşilor, Nr. 11, Cluj-Napoca, 4, Cluj-Napoca, Romania

Website <http://dppd.ubbcluj.ro/>

Address 3-5 Manastur str., 400372, Cluj-Napoca, Romania

● LANGUAGE SKILLS

Mother tongue(s): **HUNGARIAN & ROMANIAN**

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	C1	C1	B2	B2	B2
GERMAN	A2	A2	A2	A2	A2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

● SKILLS

Microsoft Office | Microsoft Word | Microsoft Excel | Microsoft Powerpoint | Good listener and communicator | Decision-making | WhatsApp | Microsoft PowerPoint | Power Point | Google Drive | adobe illustrator | VOS Viewer | Prism | Biorender

● PUBLICATIONS

2019
[**Biomass-derived production of itaconic acid as a building block in specialty polymers**](#)

Teleky, B.-E.; Vodnar, D.C. Biomass-Derived Production of Itaconic Acid as a Building Block in Specialty Polymers. *Polymers* **2019**, *11*, 1035. <https://doi.org/10.3390/polym11061035>

2020
[**Coronavirus Disease \(COVID-19\) Caused by \(SARS-CoV-2\) Infections: A Real Challenge for Human Gut Microbiota**](#)

Vodnar D-C, Mitrea L, Teleky B-E, Szabo K, Călinoiu L-F, Nemeş S-A and Martău G-A (2020) Coronavirus Disease (COVID-19) Caused by (SARS-CoV-2) Infections: A Real Challenge for Human Gut Microbiota. *Front. Cell. Infect. Microbiol.* 10:575559. doi: 10.3389/fcimb.2020.575559

2020
[**Active Packaging—Poly\(Vinyl Alcohol\) Films Enriched with Tomato By-Products Extract**](#)

Szabo, K.; Teleky, B.-E.; Mitrea, L.; Călinoiu, L.-F.; Martău, G.-A.; Simon, E.; Varvara, R.-A.; Vodnar, D.C. Active Packaging—Poly(Vinyl Alcohol) Films Enriched with Tomato By-Products Extract. *Coatings* **2020**, *10*, 141. <https://doi.org/10.3390/coatings10020141>

2020
[**Quinoa Sourdough Fermented with Lactobacillus plantarum ATCC 8014 Designed for Gluten-Free Muffins—A Powerful Tool to Enhance Bioactive Compounds**](#)

Chiş, M.S.; Păucean, A.; Man, S.M.; Vodnar, D.C.; Teleky, B.-E.; Pop, C.R.; Stan, L.; Borsai, O.; Kadar, C.B.; Urcan, A.C.; Muste, S. Quinoa Sourdough Fermented with *Lactobacillus plantarum* ATCC 8014 Designed for Gluten-Free Muffins—A Powerful Tool to Enhance Bioactive Compounds. *Appl. Sci.* **2020**, *10*, 7140. <https://doi.org/10.3390/app10207140>

2020

Poly(vinyl alcohol)-Based Biofilms Plasticized with Polyols and Colored with Pigments Extracted from Tomato By-Products

Mitreă, L.; Călinoiu, L.-F.; Martău, G.-A.; Szabo, K.; Teleky, B.-E.; Mureşan, V.; Rusu, A.-V.; Socol, C.-T.; Vodnar, D.-C. Poly(vinyl alcohol)-Based Biofilms Plasticized with Polyols and Colored with Pigments Extracted from Tomato By-Products. *Polymers* **2020**, *12*, 532. <https://doi.org/10.3390/polym12030532>

2021

Evaluation of the Bioactive Compounds Found in Tomato Seed Oil and Tomato Peels Influenced by Industrial Heat Treatments

Szabo, K.; Dulf, F.V.; Teleky, B.-E.; Eleni, P.; Boukouvalas, C.; Krokida, M.; Kapsalis, N.; Rusu, A.V.; Socol, C.T.; Vodnar, D.C. Evaluation of the Bioactive Compounds Found in Tomato Seed Oil and Tomato Peels Influenced by Industrial Heat Treatments. *Foods* **2021**, *10*, 110. <https://doi.org/10.3390/foods10010110>

2020

Exploitation of Lactic Acid Bacteria and Baker's Yeast as Single or Multiple Starter Cultures of Wheat Flour Dough Enriched with Soy Flour

Teleky, B.-E.; Martău, A.G.; Ranga, F.; Cheţan, F.; Vodnar, D.C. Exploitation of Lactic Acid Bacteria and Baker's Yeast as Single or Multiple Starter Cultures of Wheat Flour Dough Enriched with Soy Flour. *Biomolecules* **2020**, *10*, 778. <https://doi.org/10.3390/biom10050778>

2020

Physicochemical Effects of *Lactobacillus plantarum* and *Lactobacillus casei* Cocultures on Soy-Wheat Flour Dough Fermentation

Teleky, B.-E.; Martău, G.A.; Vodnar, D.C. Physicochemical Effects of *Lactobacillus plantarum* and *Lactobacillus casei* Cocultures on Soy-Wheat Flour Dough Fermentation. *Foods* **2020**, *9*, 1894. <https://doi.org/10.3390/foods9121894>

2021

Bioaccessibility of microencapsulated carotenoids, recovered from tomato processing industrial by-products, using in vitro digestion model

Katalin Szabo, Bernadette Emőke Teleky, Floricuta Ranga, Elemer Simon, Oana Lelia Pop, Vanda Babalau-Fuss, Nikolas Kapsalis, Dan Cristian Vodnar, Bioaccessibility of microencapsulated carotenoids, recovered from tomato processing industrial by-products, using in vitro digestion model, *LWT*, Volume 152, 2021, 112285, <https://doi.org/10.1016/j.lwt.2021.112285>.

2021

Recent Advances in Biotechnological Itaconic Acid Production, and Application for a Sustainable Approach

Teleky, B.-E.; Vodnar, D.C. Recent Advances in Biotechnological Itaconic Acid Production, and Application for a Sustainable Approach. *Polymers* **2021**, *13*, 3574. <https://doi.org/10.3390/polym13203574>

2021

Apple Pomace as a Sustainable Substrate in Sourdough Fermentation

Martău GA, Teleky B-E, Ranga F, Pop ID and Vodnar DC (2021) Apple Pomace as a Sustainable Substrate in Sourdough Fermentation. *Front. Microbiol.* 12:742020. doi: 10.3389/fmicb.2021.742020

2022

The physicochemical properties of five vegetable oils exposed at high temperature for a short-time-interval

Laura Mitrea, Bernadette-Emoke Teleky, Loredana-Florina Leopold, Silvia-Amalia Nemes, Diana Plamada, Francisc Vasile Dulf, Ioana-Delia Pop, Dan Cristian Vodnar, The physicochemical properties of five vegetable oils exposed at high temperature for a short-time-interval, *Journal of Food Composition and Analysis*, Volume 106, 2022, 104305, <https://doi.org/10.1016/j.jfca.2021.104305>.

2022

Awareness, Knowledge, and Interest about Prebiotics—A Study among Romanian Consumers

Precup, G.; Pocol, C.B.; Teleky, B.-E.; Vodnar, D.C. Awareness, Knowledge, and Interest about Prebiotics—A Study among Romanian Consumers. *Int. J. Environ. Res. Public Health* **2022**, *19*, 1208. <https://doi.org/10.3390/ijerph19031208>

2022

Guts Imbalance Imbalances the Brain: A Review of Gut Microbiota Association With Neurological and Psychiatric Disorders

Mitrea L, Nemeş SA, Szabo K, Teleky BE, Vodnar DC. Guts Imbalance Imbalances the Brain: A Review of Gut Microbiota Association With Neurological and Psychiatric Disorders. *Front Med (Lausanne)*. 2022 Mar 31;9:813204. doi: 10.3389/fmed.2022.813204. PMID: 35433746; PMCID: PMC9009523.

2022

Microencapsulation and Bioaccessibility of Phenolic Compounds of Vaccinium Leaf Extracts

Ştefănescu, B.E.; Nemes, S.-A.; Teleky, B.-E.; Călinoiu, L.F.; Mitrea, L.; Martău, G.A.; Szabo, K.; Mihai, M.; Vodnar, D.C.; Crişan, G. Microencapsulation and Bioaccessibility of Phenolic Compounds of *Vaccinium* Leaf Extracts. *Antioxidants* **2022**, *11*, 674. <https://doi.org/10.3390/antiox11040674>

2022

Assessment of Physicochemical and Rheological Properties of Xylo-Oligosaccharides and Glucose-Enriched Doughs Fermented with BB-12

Precup, G.; Teleky, B.-E.; Ranga, F.; Vodnar, D.C. Assessment of Physicochemical and Rheological Properties of Xylo-Oligosaccharides and Glucose-Enriched Doughs Fermented with BB-12. *Biology* **2022**, *11*, 553. <https://doi.org/10.3390/biology11040553>

2022

Mathematical Modeling and Optimization of Lactobacillus Species Single and Co-Culture Fermentation Processes in Wheat and Soy Dough Mixtures

Dulf E-H, Vodnar DC, Danku A, Martău AG, Teleky B-E, Dulf FV, Ramadan MF and Crisan O (2022) Mathematical Modeling and Optimization of *Lactobacillus* Species Single and Co-Culture Fermentation Processes in Wheat and Soy Dough Mixtures. *Front. Bioeng. Biotechnol.* 10:888827. doi: 10.3389/fbioe.2022.888827

2022

Carotenoid Recovery from Tomato Processing By-Products through Green Chemistry

Szabo, K.; Teleky, B.-E.; Ranga, F.; Roman, I.; Khaoula, H.; Boudaya, E.; Ltaief, A.B.; Aouani, W.; Thiamrat, M.; Vodnar, D.C. Carotenoid Recovery from Tomato Processing By-Products through Green Chemistry. *Molecules* **2022**, *27*, 3771. <https://doi.org/10.3390/molecules27123771>

2022

Biofunctional soy-based sourdough for improved rheological properties during storage

Teleky, B.E.; Martău, G.A.; Ranga, F.; Pop, I.D.; Vodnar, D.C. Biofunctional soy-based sourdough for improved rheological properties during storage. *Sci. Rep.* 2022, *12*, 1–11, doi:10.1038/s41598-022-22551-z.

2022

Polysaccharide-Based Edible Gels as Functional Ingredients: Characterization, Applicability, and Human Health Benefits

Pascuta, M.S.; Varvara, R.-A.; Teleky, B.-E.; Szabo, K.; Plamada, D.; Nemeş, S.-A.; Mitrea, L.; Martău, G.A.; Ciont, C.; Călinoiu, L.F.; Barta, G.; Vodnar, D.C. Polysaccharide-Based Edible Gels as Functional Ingredients: Characterization, Applicability, and Human Health Benefits. *Gels* **2022**, *8*, 524. <https://doi.org/10.3390/gels8080524>

2022

Development of Pectin and Poly(vinyl alcohol)-Based Active Packaging Enriched with Itaconic Acid and Apple Pomace-Derived Antioxidants

Teleky, B.-E.; Mitrea, L.; Plamada, D.; Nemes, S.A.; Călinoiu, L.-F.; Pascuta, M.S.; Varvara, R.-A.; Szabo, K.; Vajda, P.; Szekeley, C.; Martău, G.-A.; Elemer, S.; Ranga, F.; Vodnar, D.-C. Development of Pectin and Poly(vinyl alcohol)-Based Active Packaging Enriched with Itaconic Acid and Apple Pomace-Derived Antioxidants. *Antioxidants* **2022**, *11*, 1729. <https://doi.org/10.3390/antiox11091729>

2022

Optimisation and characterization of α -D-glucan produced by *Bacillus velezensis* RSDM1 and evaluation of its protective effect on oxidative stress in *Tetrahymena thermophila* induced by H₂O₂

1. Derdak, R.; Sakoui, S.; Lelia, O.; Cristian, D.; Addoum, B.; Teleky, B.; Elemer, S.; Elmakssoudi, A.; Suharoschi, R.; Soukri, A.; et al. Optimisation and characterization of α -D-glucan produced by *Bacillus velezensis* RSDM1 and evaluation of its protective effect on oxidative stress in *Tetrahymena thermophila* induced by H₂O₂. *Int. J. Biol. Macromol.* **2022**, *222*, 3229–3242, doi:10.1016/j.ijbiomac.2022.10.095.

2022

Waste cooking oil and crude glycerol as efficient renewable biomass for the production of platform organic chemicals through oleophilic yeast strain of *Yarrowia lipolytica*

Mitrea, L.; Călinoiu, L.-F.; Teleky, B.-E.; Szabo, K.; Martău, A.-G.; Ştefănescu, B.-E.; Dulf, F.-V.; Vodnar, D.-C. Waste cooking oil and crude glycerol as efficient renewable biomass for the production of platform organic chemicals through oleophilic yeast strain of *Yarrowia lipolytica*. *Environ. Technol. Innov.* **2022**, *28*, 102943, doi:10.1016/j.eti.2022.102943.

2022

Effect of encapsulated probiotic in Inulin-Maltodextrin-Sodium alginate matrix on the viability of *Enterococcus mundtii* SRBG1 and the rheological parameters of fermented milk

Sakoui, S.; Derdak, R.; Pop, O.L.; Vodnar, D.C.; Addoum, B.; Teleky, B.-E.; Elemer, S.; Elmakssoudi, A.; Suharoschi, R.; Soukri, A.; et al. Effect of encapsulated probiotic in Inulin-Maltodextrin-Sodium alginate matrix on the viability of *Enterococcus mundtii* SRBG1 and the rheological parameters of fermented milk. *Curr. Res. Food Sci.* **2022**, *5*, 1713–1719, doi:10.1016/j.crfs.2022.09.027.

2022

Natural Polyphenol Recovery from Apple-, Cereal-, and Tomato-Processing By-Products and Related Health-Promoting Properties

Szabo, K.; Mitrea, L.; Călinoiu, L.F.; Teleky, B.-E.; Martău, G.A.; Plamada, D.; Pascuta, M.S.; Nemeş, S.-A.; Varvara, R.-A.; Vodnar, D.C. Natural Polyphenol Recovery from Apple-, Cereal-, and Tomato-Processing By-Products and Related Health-Promoting Properties. *Molecules* **2022**, *27*, 7977. <https://doi.org/10.3390/molecules27227977>

2023

Recent Trends in Antibacterial Coatings and Biofilm

Vodnar, D.C.; Teleky, B.-E. Recent Trends in Antibacterial Coatings and Biofilm. *Coatings* **2023**, *13*, 255. <https://doi.org/10.3390/coatings13020255>

2023

Development of a Fermented Beverage with *Chlorella vulgaris* Powder on Soybean-Based Fermented Beverage

Csatlos, N.-I.; Simon, E.; Teleky, B.-E.; Szabo, K.; Diaconeasa, Z.M.; Vodnar, D.-C.; Ciont (Nagy), C.; Pop, O.-L. Development of a Fermented Beverage with *Chlorella vulgaris* Powder on Soybean-Based Fermented Beverage. *Biomolecules* **2023**, *13*, 245. <https://doi.org/10.3390/biom13020245>

2023

Vaccinium Species (Ericaceae): Phytochemistry and Biological Properties of Medicinal Plants

Martău, G.A.; Bernadette-Emőke, T.; Odocheanu, R.; Soporan, D.A.; Bochiș, M.; Simon, E.; Vodnar, D.C. *Vaccinium Species (Ericaceae): Phytochemistry and Biological Properties of Medicinal Plants*. *Molecules* **2023**, *28*, 1533. <https://doi.org/10.3390/molecules28041533>

2023

Bioactive Potential of Elderberry (*Sambucus nigra* L.): Antioxidant, Antimicrobial Activity, Bioaccessibility and Prebiotic Potential

Haș, I.M.; Teleky, B.-E.; Szabo, K.; Simon, E.; Ranga, F.; Diaconeasa, Z.M.; Purza, A.L.; Vodnar, D.-C.; Tit, D.M.; Nițescu, M. Bioactive Potential of Elderberry (*Sambucus nigra* L.): Antioxidant, Antimicrobial Activity, Bioaccessibility and Prebiotic Potential. *Molecules* **2023**, *28*, 3099. <https://doi.org/10.3390/molecules28073099>

2023

Plant-Based Dairy Alternatives—A Future Direction to the Milky Way

Plamada, D.; Teleky, B.-E.; Nemes, S.A.; Mitrea, L.; Szabo, K.; Călinoiu, L.-F.; Pascuta, M.S.; Varvara, R.-A.; Ciont, C.; Martău, G.A.; et al. Plant-Based Dairy Alternatives—A Future Direction to the Milky Way. *Foods* **2023**, *12*, 1883. <https://doi.org/10.3390/foods12091883>

2023

Polyphenols and Cardiometabolic Health: Knowledge and Concern among Romanian People

Haș, I.M.; Teleky, B.-E.; Vodnar, D.-C.; Ștefănescu, B.E.; Tit, D.M.; Nițescu, M. Polyphenols and Cardiometabolic Health: Knowledge and Concern among Romanian People. *Nutrients* **2023**, *15*, 2281. <https://doi.org/10.3390/nu15102281>

<https://doi.org/10.3390/nu15102281>

2023

The Use of Wheat Starch as Gelling Agent for In Vitro Proliferation of Blackberry (*Rubus fruticosus* L.) Cultivars and the Evaluation of Genetic Fidelity after Repeated Subcultures

Clapa, D.; Hârța, M.; Szabo, K.; Teleky, B.-E.; Pamfil, D. The Use of Wheat Starch as Gelling Agent for In Vitro Proliferation of Blackberry (*Rubus fruticosus* L.) Cultivars and the Evaluation of Genetic Fidelity after Repeated Subcultures. *Horticulturae* **2023**, *9*, 902. <https://doi.org/10.3390/horticulturae9080902>

2023

Cardiometabolic Risk: Characteristics of the Intestinal Microbiome and the Role of Polyphenols

Haș, I.M.; Tit, D.M.; Bungau, S.G.; Pavel, F.M.; Teleky, B.-E.; Vodnar, D.C.; Vesa, C.M. Cardiometabolic Risk: Characteristics of the Intestinal Microbiome and the Role of Polyphenols. *Int. J. Mol. Sci.* **2023**, *24*, 13757. <https://doi.org/10.3390/ijms241813757>

2023

Enhanced Elderberry Snack Bars: A Sensory, Nutritional, and Rheological Evaluation

Haș, I.M.; Vodnar, D.-C.; Bungau, A.F.; Tarce, A.G.; Tit, D.M.; Teleky, B.-E. Enhanced Elderberry Snack Bars: A Sensory, Nutritional, and Rheological Evaluation. *Foods* **2023**, *12*, 3544. <https://doi.org/10.3390/foods12193544>

2024

Characterization of the Chemical Composition and Biological Activities of Bog Bilberry (*Vaccinium uliginosum* L.) Leaf Extracts Obtained via Various Extraction Techniques

Ștefănescu, B.E.; Socaci, S.A.; Fărcaș, A.C.; Nemeș, S.A.; Teleky, B.E.; Martău, G.A.; Călinoiu, L.F.; 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>

2024

Succinic acid–A run-through of the latest perspectives of production from renewable biomass

Mitreă L., Teleky B.E., Nemes S.A., Plamada D., Varvara R.A., Pascuta M.S., Ciont C., Cocean A.M., Medeleanu M., Nistor A., Rotar A.M., Pop C.R., Vodnar D.C., Succinic acid–A run-through of the latest perspectives of production from renewable biomass, *Heliyon*, **2024**, 10, 3, <https://doi.org/10.1016/j.heliyon.2024.e25551>

2024

Exploring Technological, Safety and Probiotic Properties of Enterococcus Strains: Impact on Rheological Parameters in Fermented Milk

Sakoui, S.; Derdak, R.; Pop, O.L.; Vodnar, D.C.; Jouga, F.; Teleky, B.-E.; Addoum, B.; Simon, E.; Suharoschi, R.; Soukri, A.; et al. Exploring Technological, Safety and Probiotic Properties of *Enterococcus* Strains: Impact on Rheological Parameters in Fermented Milk. *Foods* **2024**, 13, 586. <https://doi.org/10.3390/foods13040586>

2024

Nutritional and Physico-Chemical Characteristics of Innovative Bars Enriched with Aronia melanocarpa By-Product Powder

Bratosin, B.C.; Martău, G.-A.; Ciont, C.; Ranga, F.; Simon, E.; Szabo, K.; Darjan, S.; Teleky, B.-E.; Vodnar, D.C. Nutritional and Physico-Chemical Characteristics of Innovative Bars Enriched with *Aronia melanocarpa* By-Product Powder. *Appl. Sci.* **2024**, 14, 2338. <https://doi.org/10.3390/app14062338>

2024

Enhancing nutritional quality and bioactivity of wheat bran through acid and alkaline pretreatments

Nemes S.A.; Teleky, B.-E.; Ranga, F.; Calinoiu L.F.; Elekes D.G.A.; Odocheanu R.; Dulf F.V.DULF, Vodnar, D.C. Enhancing nutritional quality and bioactivity of wheat bran through acid and alkaline pretreatments, *Journal of Cereal Science*, **2024**, <https://doi.org/10.1016/j.jcs.2024.103979>

2024

Enhancing eco-friendly coatings: Aqueous olive leaves extract fortifies macroalgae-based packaging materials

Mitreă L., Teleky B.-E., Plosca M.-P., Nemes S.-A., Pascuta M.-S., Ranga F., Leopold L., Martău A.-G., Călinoiu L.-F., Ștefănescu B.-E., Gogou E., Vasileiou C., Krokida M., Vodnar D.-C., Enhancing eco-friendly coatings: Aqueous olive leaves extract fortifies macroalgae-based packaging materials, *LWT*, 209, 2024, <https://doi.org/10.1016/j.lwt.2024.116805>

2024

Enhancing phenolic and lipid compound production in oat bran via acid pretreatment and solid-state fermentation with Aspergillus niger

Nemes S.-A., Farcas A.C., Ranga F., Teleky B.-E., Calinoiu L. F., Dulf F.V., Vodnar D.-C., Enhancing phenolic and lipid compound production in oat bran via acid pretreatment and solid-state fermentation with *Aspergillus niger*, *New Biotechnology*, Volume 83, 2024, <https://doi.org/10.1016/j.nbt.2024.07.003>

2025

Integration of ultrasound and microwave pretreatments with solid-state fermentation enhances the release of sugars, organic acids, and phenolic compounds in wheat bran

Nemes S. A., Mitreă L., Teleky B.-E., Dulf E. H., Călinoiu L. F., Ranga F., Elekes D.-G.-A., Diaconeasa Z., Dulf F. V., Vodnar D. C., Integration of ultrasound and microwave pretreatments with solid-state fermentation enhances the release of sugars, organic acids, and phenolic compounds in wheat bran, *Food Chemistry*, 463, 2025, <https://doi.org/10.1016/j.foodchem.2024.141237>

2025

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● GUEST EDITOR

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"Optimised Fermentation process" - training module 05.05.2025 - Geek4Food

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● PROJECTS

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