






PERSONAL INFORMATION



**SEMENIUC Cristina Anamaria**

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THE WORKPLACE / OCCUPATIONAL FIELD

University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca / Education and Research

WORK EXPERIENCE

- |                     |   |
|---------------------|---|
| Oct. 2021-onwards   | <p><b>Full Professor</b></p> <p>Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca, 3-5 Calea Mănăștur, 400372, Cluj-Napoca, <a href="http://www.usamvcluj.ro">www.usamvcluj.ro</a></p> <ul style="list-style-type: none"> <li>▪ Teaching and research activities. Coordinator of the courses: Food Quality Control (2014 - onwards, <b>bachelor level</b>); Principles and Methods of Food Preservation (2011 - onwards, <b>bachelor level</b>); Legislation in Food Industry (2011 - onwards, <b>bachelor level</b>); Food Legislative Requirements (2011 - 2020, <b>master level</b>); Consumer Protection (2018 – 2020), <b>master level</b>); Advanced Control Methods of Animal Origin Products (2020 - onwards, <b>master level</b>)</li> </ul> <p>Business or sector: education/higher education</p> |
| Oct. 2016-Oct. 2021 | <p><b>Associate Professor</b></p> <p>Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca, 3-5 Calea Mănăștur, 400372, Cluj-Napoca, <a href="http://www.usamvcluj.ro">www.usamvcluj.ro</a></p> <ul style="list-style-type: none"> <li>▪ Teaching and research activities</li> </ul> <p>Business or sector: education/higher education</p>  |
| Jan. 2011-Jan. 2013 | <p><b>Postdoctoral Researcher in the Agronomy domain</b></p> <p>UASVM Cluj-Napoca, 3-5 Calea Mănăștur, 400372, Cluj-Napoca, <a href="http://www.usamvcluj.ro">www.usamvcluj.ro</a></p> <ul style="list-style-type: none"> <li>▪ Research activities within the POSDRU/89/1.5/S/62371 project "Post-doctoral School of Agriculture and Veterinary Medicine"</li> <li>▪ Research topic: Quality assessment of milk and dairy products by modern laboratory techniques</li> </ul> <p>Business or sector: research/higher education</p>   |
| Oct. 2011-Oct. 2016 | <p><b>Lecturer</b></p> <p>Department of Food Engineering, Faculty of Agriculture and then Faculty of Food Science and Technology (beginning with Oct. 2012), UASVM Cluj-Napoca, 3-5 Calea Mănăștur, 400372, Cluj-Napoca, <a href="http://www.usamvcluj.ro">www.usamvcluj.ro</a></p> <ul style="list-style-type: none"> <li>▪ Teaching and research activities</li> </ul> <p>Business or sector: education/higher education</p>  |
| Oct. 2006-Oct. 2011 | <p><b>Assistant Professor</b></p> <p>Department of Food Processing Technology, Faculty of Agriculture, UASVM Cluj-Napoca, 3-5 Calea Mănăștur, 400372, Cluj-Napoca, <a href="http://www.usamvcluj.ro">www.usamvcluj.ro</a></p> <ul style="list-style-type: none"> <li>▪ Teaching and research activities</li> </ul> <p>Business or sector: education/higher education</p>  |
| Oct. 2004-onwards   | <p><b>Food Analyst</b></p> <p>Laboratory for Testing Food Quality and Safety, UASVM Cluj-Napoca, 64 Calea Florești, 400509, Cluj-Napoca</p> <ul style="list-style-type: none"> <li>▪ Research activities</li> </ul>   |

- Oct. 2003-Oct. 2006 **Teaching Assistant**  
 Business or sector: research/higher education  
 Department of Food Processing Technology, Faculty of Agriculture, UASVM Cluj-Napoca, 3-5 Calea Mănăştur, 400372, Cluj-Napoca, [www.usamvcluj.ro](http://www.usamvcluj.ro)  
 • Teaching and research activities
- Oct. 2002-Feb. 2003 **Food Processing Operator**  
 Business or sector: education/higher education  
 Perfetti Van Melle, 186 Aurel Vlaicu Street, 400581, Cluj-Napoca, <http://www.perfettivanmelle.com/>  
 • Production activities
- Business or sector: food industry

EDUCATION AND TRAINING

- 2020 **Certificate of habilitation in the field of Food Engineering doctoral studies, granted through Order No. 6322 from 22.12.2020 of the Minister of Education and Research**  
 UASVMB, Timișoara, Romania
- Oct. 2005-Oct. 2009 **Doctoral Diploma** EQF Level 8  
 UASVM Cluj-Napoca, Cluj-Napoca, Romania  
 • Domain: Veterinary Medicine  
 • Doctoral thesis title: Researches concerning lipolytic and oxidative degradation of milk powders during storage
- Oct. 2002-Feb. 2004 **Master's Degree Diploma** EQF Level 7  
 Faculty of Agriculture, UASVM Cluj-Napoca, Cluj-Napoca, Romania  
 • Specialization: Food Quality Management (in English)
- Oct. 1997-Jun. 2002 **Engineer's Degree Diploma** EQF Level 6  
 Faculty of Agriculture, UASVM Cluj-Napoca, Cluj-Napoca, Romania  
 • Profile: Food Technology  
 • Specialization: Technology of Agri-Food Processing
- Sept. 1993-Jun. 1997 **High School Diploma** EQF Level 3  
 Theoretical High School Hațeg, Hunedoara County, Romania  
 • Profile: Chemistry-Biology

PERSONAL SKILLS

Mother tongue	Romanian				
Other languages	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English language	B2	B1	B2	B2	B2
Certificate of Proficiency in English, Access Language Centre, 2015. Level B2					
Italian language	B1	B1	B1	A2	A1
-					
French language	A1	A1	A1	A1	A1
-					

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user  
Common European Framework of Reference for Languages

- Communication skills

  - Good communication skills gained through my experience in teaching at the undergraduate and graduate level
  - Good communication skills gained through my experience as participant in teaching mobility and conferences

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|------------------------------------|--|
| Organisational / managerial skills | <ul style="list-style-type: none"> <li>▪ Managerial and organizational skills gained as:               <ul style="list-style-type: none"> <li>Responsible for Didactic Activity, Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca (Jan. 20120-March 2022)</li> <li>Responsible for Research, Department of Food Engineering, Faculty of Food Science and Technology, UASVM Cluj-Napoca (Oct. 2014-Dec. 2017)</li> <li>Responsible for Technology of Agri-Food Processing-Long Distance Education Program, UASVM Cluj-Napoca (Apr. 2012-Apr. 2020)</li> <li>Responsible for Quality Assurance, Department of Food Processing Technology, Faculty of Agriculture, UASVM Cluj-Napoca (2008-2012)</li> <li>Project Manager/Project Responsible in five projects won by national competition and member in other 18; director of a contract for the provision of services</li> <li>Member of the Organizing Committee of the international symposium "Prospects for the 3rd Millennium Agriculture" (2016, 2017, 2018) and of the international conference "Life Sciences for Sustainable Development" (2019, 2020, 2021, 2022, 2023)</li> <li>Member of the Admissions Committee of the Faculty of Food Science and Technology (2013, 2014, 2015)</li> <li>Member of the Promotion Commission of the UASVM Cluj-Napoca study programs</li> <li>Member of the Final Examination Committee for the bachelor's degree (2014, 2015, 2016-Technology of Agri-Food Processing, 2017, 2018, 2019, 2020, 2022, 2023-Food Control and Expertise) and master's degree (2017, 2022, 2023-Food Processing Systems and Quality Control)</li> <li>Member of the contest committees for applications for the assistant professor position (2014, 2017, 2019) and lecturer position (2015, 2020, 2021)</li> </ul> </li> </ul> |
| Job-related skills                 | <ul style="list-style-type: none"> <li>▪ A good knowledge of food analysis techniques</li> </ul>   |
| Digital competence                 | <ul style="list-style-type: none"> <li>▪ A good command of Microsoft Office tools and of some programs as: Chem Window, EndNote, Prism 3, Minitab, Unscrambler</li> </ul>  |
| Other skills                       | <ul style="list-style-type: none"> <li>▪ Abilities to coordinate didactic and research activities with students as a tutor or scientific coordinator (undergraduate theses, master's theses, student's scientific communications, professional-scientific contests)</li> </ul>   |

ADDITIONAL INFORMATION

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|---------------|--|
| Publications  | <ul style="list-style-type: none"> <li>▪ <b>129</b> publications including <b>53</b> publications in BDI-indexed journals, <b>11</b> papers in ISI Proceedings, <b>56</b> publications in ISI-indexed journals (<b>44</b> research articles, <b>4</b> short communications, <b>1</b> data report, <b>1</b> short note, <b>2</b> editorials and <b>4</b> reviews), and <b>9</b> publications in non-indexed journals</li> <li>▪ <b>5</b> specialty books, <b>3</b> book chapters, <b>3</b> textbooks, and <b>2</b> practical guides</li> <li>▪ <b>3</b> articles in the USAMV Cluj-Napoca Newsletter</li> </ul>   |
| Conferences   | <ul style="list-style-type: none"> <li>▪ Speaker to <b>10</b> International Conferences and <b>1</b> National Conference</li> <li>▪ Invited speaker to the 6th edition of the Romanian Scientific Diaspora Conference "Smart Diaspora 2025". Cluj-Napoca: November 4-7, 2025</li> <li>▪ Keynote speaker to the "International Congress on Food Processing, Safety &amp; Packaging". Prague: 20-21 September, 2018</li> </ul>   |
| Presentations | <ul style="list-style-type: none"> <li>▪ <i>21-23 May 2024</i>, Poland, University of Agriculture in Krakow, Erasmus Programme Staff Mobility for Teaching, Department of Human Nutrition and Dietetics</li> <li>▪ <i>27-31 April 2023</i>, Italy, University of Bologna, Erasmus Programme Staff Mobility for Teaching, Department of Agricultural and Food Sciences</li> <li>▪ <i>8-11 October 2018</i>, Italy, University of Bologna, Erasmus Programme Staff Mobility for Teaching, Department of Agricultural and Food Sciences</li> <li>▪ <i>25-28 September 2017</i>, Italy, University of Bologna, Erasmus Programme Staff Mobility for Teaching, Department of Agricultural and Food Sciences</li> <li>▪ <i>15-19 June 2015</i>, Hungary, University of Debrecen, Erasmus Programme Staff Mobility for Teaching, Institute of Food Science, Faculty of Agricultural and Food Sciences and Environmental Management</li> <li>▪ <i>24-28 September 2013</i>, Italy, University of Bari "Aldo Moro", Erasmus Programme Staff Mobility for Teaching, Department of Veterinary Medicine</li> </ul> |

## Projects

**Project Coordinator**

1. PN-III-P1-1.1-MC-2018-0522, contract no. 181/09.07.2018 (September 2018), Subprogram 1.1 - Human Resources - Mobility projects for researchers, Competition 2018
2. PN-III-P2-2.1-CI-2018-0930, contract no. 156CI/04.07.2018 (July 2018 - December 2018): Superior valorization of whey by obtaining a whey-based beverage enriched with vegetable juice (<https://sites.google.com/view/wheyjuicebev>)
3. PN-III-P1-1.1-MC-2017-1123, contract no. 256/08.12.2017 (December 2017-February 2018), Subprogram 1.1 - Human Resources - Mobility projects for researchers, Competition 2017
4. Contract for the provision of services, no. 24723/14.11.2017: Quality control of meat products obtained at S.C. MARICARN S.R.L., Zalău by physicochemical tests (2017-2018)
5. PN-III-P2-2.1-CI-2017-0034, contract no. 84CI/25.07.2017 (July 2017 - December 2017): Development of an innovative solution for preventing the most common defects in Kashkaval cheese during ripening (<https://sites.google.com/view/innovsolvscheese>)
6. PN-II-RU-TD-2007-1, contract no. 408/2007 (2007-2009): Researches regarding the study of some oxidative and lypolitic modifications of milk powder during storage

**Member**

1. PN-III-P2-2.1-PED-2019-5346, contract no. 256PED/10.08.2020 (2020-2022): Demonstration models for meat analogues and confectionery products based on extractive products from conventional and alternative oilseeds and their blends - Development and laboratory validation
2. Contract for the provision of services, no. 280671/21.11.2018 (2018-2019): Quality control of meat products obtained at S.C. SEBICARN TRADITIONAL S.R.L. Zalău by physicochemical tests
3. PN-III-P2-2.1-CI-2018-1355, contract no. 233CI/04.07.2018 (July 2018 - December 2018): Innovative solutions for reforming a meat product to extend its shelf life
4. PN-III-P2-2.1-CI-2018-1046, contract no. 180CI/04.07.2018 (July 2018 - December 2018): Development of a new type of spreadable cheese from goat milk
5. PN-III-P2-2.1-CI-2018-0960, contract no. 161CI/04.07.2018 (July 2018 - December 2018): Innovative ingredients used to make cheeses
6. Contract of applied research and consultancy, no. 674/12.01.2018 (2018-2019): Development of surface mould-soft cheeses processing technology
7. PN-III-P2-2.1-CI-2017-0749, contract no. 137CI/27.09.2017 (September 2017 - March 2018): Obtaining an assortment of dietary cookie through the valorisation of apple dry residue
8. PN-III-P2-2.1-CI-2017-0785, contract no. 132CI/27.09.2017 (September 2017 - March 2018): Development of a new duck meat product of type smoked and pasteurized specialty
9. PN-III-P2-2.1-CI-2017-0331, contract no. 57CI/25.07.2017 (July 2017 - December 2017): Superior exploitation of lentil flour with the purpose of obtaining innovative meat products through their fortification
10. PN-III-P2-2.1-CI-2017-0037, contract no. 28CI/25.07.2017 (July 2017 - December 2017): Innovative structuring technologies for cold pressed vegetable oils: "Omega( $\omega$ )-rina" - spreadable food product rich in polyunsaturated lipids and plant antioxidants
11. Contract of applied research and consultancy, no. 14373/16.09.2015 (2015-2017): Optimizing of ripening process of cheese with hard paste
12. PN-II-IN-CI-2013-1-0089, contract no. 207CI/02.12.2013 (December 2013 - June 2014): Obtaining of an assortment of fermented dairy with goji berries and the study of probiotic characteristics to storage
13. PN-II-IN-CI-2013-1-0027, contract no. 194CI/21.10.2013 (October 2013 - April 2014): The optimization of extraction method and characterization of the kefir polysaccharide, natural ingredient with applicability in food industry
14. PN II-Partnerships, contract no. 52-132/01.10.2008 (2008-2011): Reduction of mycotoxin contamination on cereals branch in order to obtain bakery products with increased fiber content, safe for consumption
15. PN II-Capacities, contract no. 100/14.09.2007 (2007-2009): Food safety control by developing an integrated modelling system, simulation and advanced management of fermentative bioprocesses from food industry
16. CEEX-module I, contract no. 2662/2006(2006-2008): Development of a biological system to understand molecular models involved in prostate cancer
17. CEEX-module IV, contract no. 159/2005 (2005-2007): Development of testing laboratory for food quality and safety
18. PNCDI-INFRAS, contract no. 209/2004 (2004-2006): Testing laboratory for food quality and safety

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| Patents/Patent applications | <ol style="list-style-type: none"> <li>1. Patent Application A/00138 from 24.03.2023: "Process for the preparation of some natural dietary supplements based on coenzyme Q10". Inventors: Cristina-Anamaria Semeniuc, Andersina-Simona Podar, Sonia-Ancuța Socaci, Floricuța Ranga, Simona-Raluca Ionescu, Maria-loana Socaciu, Melinda Fogarasi, Dan-Cristian Vodnar, Anca-Corina Fărcaș</li> <li>2. Patent Application A/00719 from 08.11.2022: "Process for obtaining and usage of a mushroom extract in Vienna sausages". Inventors: Melinda Fogarasi, Cristina-Anamaria Semeniuc, Maria-loana Socaciu, Dan Cristian Vodnar, Sonia Ancuța Socaci</li> <li>3. Patent No. 133382 from 28.10.2022: "Process for making Kashkaval cheese with enhanced microbiological stability at ripening". Inventors: Cristina Anamaria Semeniuc, Ancuța Mihaela Rotar, Anamaria Mirela Jimborean, Melinda Fogarasi, Maria Ioana Socaciu, Vlad Mureșan, Elemér Lajos Simon</li> <li>4. Patent Application No. A/00055 from 04.02.2022: "Composition and process for obtaining a vegetable spreadable (cream) from sunflower, acorn and beech seeds". Inventors: Maria-loana Socaciu, Cristina-Anamaria Semeniuc, Andreea Pușcaș, Anda-Elena Tanislav, Vlad Mureșan</li> <li>5. Patent Application A/00054 from 04.02.2022: "Process for obtaining and composition for confectionery spreadable from beech seeds". Inventors: Andreea Pușcaș, Anda-Elena Tanislav, Elena-Andruța Mureșan, Adriana Păucean, Maria-loana Socaciu, Cristina-Anamaria Semeniuc, Vlad Mureșan</li> <li>6. Patent Application No. A/00929 from 22.11.2018: "Meat product with improved microbiological and sensory properties". Inventors: Melinda Fogarasi, Dorin Țibulcă, Cristina Anamaria Semeniuc, Sonia Ancuța Socaci, Maria Tofană, Dan Claudiu Sălăgean</li> <li>7. Patent Application No. A/00916 from 20.11.2018: "Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof". Inventors: Cristina Anamaria Semeniuc, Ancuța Mihaela Rotar, Anamaria Mirela Jimborean, Melinda Fogarasi, Maria Ioana Socaciu, Delia Michiu</li> <li>8. Patent Application No. A/01013 from 04.12.2017: "Compositions for spreadable product made of cold pressed vegetable oils and spice plants". Inventors: Vlad Mureșan, Cristina Anamaria Semeniuc, Emil Racolța, Francisc Vasile Dulf, Laura Stan, Loredana Florina Leopold, Ana Felicia Tulai, Andruța Elena Mureșan, Alexandra Bianca Bobiș, Maria Alexandra Sencovici</li> <li>9. Patent Application No. A/0084 from 18.11.2016: "Composition of smoked sausages rich in vegetable protein". Inventors: Melinda Nagy, Maria Tofană, Cristina Anamaria Semeniuc, Sonia Ancuța Socaci</li> </ol> |
| Honours and awards          | <ol style="list-style-type: none"> <li>1. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 22nd Edition, 2025, Cluj-Napoca, Romania for "Premium Labneh from buffalo milk – nutritional excellence in a traditional dairy matrix"</li> <li>2. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 22nd Edition, 2025, Cluj-Napoca, Romania for "Functional waffle cones, enriched with fibres, polyphenols, and carotenoids by using powder obtained from rosehip waste"</li> <li>3. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 22nd Edition, 2025, Cluj-Napoca, Romania for "Pork sausages reformulated by partially replacing raw pork meat with powder obtained from rosehip waste, with improved functional properties and quality"</li> <li>4. UEFISCDI award, Awarding research results -articles-competition 2023, PN-IV-P2-2.3-PRECISI-2023-68913 (red zone)</li> <li>5. UEFISCDI award, Awarding research results -articles-competition 2023, PN-IV-P2-2.3-PRECISI-2023-72048 (yellow zone)</li> <li>6. UEFISCDI award, Awarding research results -articles-competition 2023, PN-IV-P2-2.3-PRECISI-2023-74112 (yellow zone)</li> <li>7. UEFISCDI award, Awarding research results -articles-competition 2023, PN-IV-P2-2.3-PRECISI-2023-74982 (yellow zone)</li> <li>8. UEFISCDI award, Awarding research results -articles-competition 2023, PN-IV-P2-2.3-PRECISI-2023-75804 (yellow zone)</li> <li>9. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 21st Edition, 2023, Cluj-Napoca, Romania for "Procedure for the preparation of some natural food supplements based on coenzyme Q10"</li> <li>10. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 21st Edition, 2023, Cluj-Napoca, Romania for "Procedure for obtaining and using a mushroom extract in pork sausage"</li> <li>11. Gold Medal Diploma at the "Traian Vuia" International Exhibition of Innovations and Inventions, 2023, Timișoara, Romania for "Procedure for the preparation of some natural food supplements based on coenzyme Q10"</li> <li>12. Gold Medal Diploma at the "Traian Vuia" International Exhibition of Innovations and Inventions, 2023, Timișoara, Romania for "Procedure for obtaining and using a mushroom extract in pork sausage"</li> </ol>  |

13. The INOVALIMENT Scientific Grand Prize at the "INOVALIMENT" International Exhibition of Innovation and Inventions, 3rd Edition, 2022, Bucharest, Romania for "Beechnutella - Spreadable cream of beechnut"
14. First Prize at the "INOVALIMENT" International Exhibition of Innovation and Inventions, 3rd Edition, 2022, Bucharest, Romania for "ActiFishPack - Active packaging system for fresh fish"
15. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 20th Edition, 2022, Cluj-Napoca, Romania for "Spreadable vegetable pastes from sunflower seeds, acorn and beechnut-Composition and method for obtaining"
16. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 20th Edition, 2022, Cluj-Napoca, Romania for "Active packaging material to extend the shelf-life of fresh fish"
17. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 20th Edition, 2022, Cluj-Napoca, Romania for "Active packaging material to extend the shelf-life of fresh fish" from the Ministry of Education and Research of Moldova Republic-I.P. Institute of Zoology
18. Gold Medal Diploma at the "Traian Vuia" International Exhibition of Innovations and Inventions, 2022, Timișoara, Romania for "Composition and method for obtaining a spreadable vegetable paste (cream) from sunflower seeds, acorn and beechnut"
19. UEFISCDI award, Awarding research results -articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-62952 (yellow zone)
20. UEFISCDI award, Awarding research results -articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-59457 (yellow zone)
21. UEFISCDI award, Awarding research results -articles-competition 2021, PN-III-P1-1.1-PRECISI-2021-58950 (red zone)
22. UEFISCDI award, Awarding research results -articles-competition 2020, PN-III-P1-1.1-PRECISI-2020-48334 (red zone)
23. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Cream cheese with aromatic herbs"
24. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Pork pate with added coriander powder"
25. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Ready-to-drink (RTD) beverage based on whey and fruit juice"
26. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Cream cheese with wild thyme"
27. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 18th Edition, 2020, Cluj-Napoca, Romania for "Matured cheese fortified with grape pomace and elderberries"
28. UEFISCDI award, Awarding research results -articles-competition 2019, PN-III-P1-1.1- PRECISI-2019-34932 (red zone)
29. UEFISCDI award, Awarding research results -articles-competition 2019, PN-III-P1-1.1- PRECISI-2019-29892 (yellow zone)
30. Diploma of Achievement MEDAL INVENTICA 2019 at the International Exhibition of Inventions, XXIIIth Edition, 2019, Iași, Romania for "Matured cheese fortified with grape pomace and elderberries"
31. Diploma of Excellence MEDAL INVENTICA 2019 at the International Exhibition of Inventions, XXIIIth Edition, 2019, Iași, Romania for "Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof"
32. Diploma of Excellence MEDAL INVENTICA 2019 at the International Exhibition of Inventions, XXIIIth Edition, 2019, Iași, Romania for "Reforming a meat product to extend its shelf life"
33. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Reformulation of a meat product for the purpose of extending the preservation period"
34. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Composition for bakery product with pre-fermented based on pseudo-cereals"
35. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof"

36. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Oleogel with synergistic structurants and applicability in bakery products"
37. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Ripened cheeses with dehydrated elderberry fruits"
38. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Spreadable goat cheese with thyme essential oil"
39. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 17th Edition, 2019, Cluj-Napoca, Romania for "Valorisation of grape marc in products type of ripened cheese with semi-hard paste"
40. UEFISCDI award, Awarding research results -articles-competition 2018, PN-III-P1-1.1- PRECISI-2018-28735 (red zone)
41. UEFISCDI award, Awarding research results -articles-competition 2018, PN-III-P1-1.1- PRECISI-2018-28352 (yellow zone)
42. Diploma GOLD MEDAL INVENTICA 2018 and Gold Medal at the International Salon of Research, Innovation and Technological Transfer, XXIIth Edition, 2018, Iași, Romania for "Meat prepared in membrane of protein additives redlines or greenlines"
43. Diploma GOLD MEDAL INVENTICA 2018 and Gold Medal at the International Salon of Research, Innovation and Technological Transfer, XXIIth Edition, 2018, Iași, Romania for "Process for making Kashkaval cheese with enhanced microbiological stability at ripening"
44. Diploma GOLD MEDAL INVENTICA 2018 and Gold Medal at the International Salon of Research, Innovation and Technological Transfer, XXIIth Edition, 2018, Iași, Romania for "Compositions for spreadable product made of cold pressed vegetable oils and spice plants"
45. Best poster award: Fogarasi M, Socaci SA, Tofană M, Rotar AM, Pop C, Semeniuc C. (2018). Functional constituents of three wild edible mushroom species: focus on their physicochemical, volatile profile and antimicrobial activity, "International Congress on Food Processing, Safety & Packaging". Prague: 20-21 September
46. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Process for making Kashkaval cheese with enhanced microbiological stability at ripening"
47. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Protein brownie based on skimmed milk powder"
48. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Formulation and characterization of a refreshing dessert based on whey protein isolate"
49. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Compositions for spreadable product made of cold pressed vegetable oils and spice plants"
50. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Fresh cow's cheese-curd with flavoring natural preservative"
51. Diploma of Excellence at the "Pro Invent" International Exhibition of Scientific Research, Innovation and Inventions, 16th Edition, 2018, Cluj-Napoca, Romania for "Casing meat products with protein addition of red or green lentil"
52. UEFISCDI award, Awarding research results -articles-competition 2017, PN-III-P1-1.1- PRECISI-2017-15208 (red zone)
53. Diploma of Excellence and Gold Medal at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 15th Edition, 2017, Cluj-Napoca, Romania for "Composition of smoked sausages rich in vegetable protein"
54. Diploma of Excellence at the "Pro Invent" International Exhibition of Research, Innovation and Inventions, 15th Edition, 2017, Cluj-Napoca, Romania for "Stratified chocolate spheres with antibacterial essential oils"
55. Bronze Medal Diploma at the "Traian Vuia" International Exhibition of Innovations and Inventions, 2017, Timișoara, Romania for "Composition of smoked sausages rich in vegetable protein"
56. UEFISCDI award, Awarding research results -articles-competition 2016, PN-III-P1-1.1-PRECISI-2016-11455 (red zone)
57. UEFISCDI award, Awarding research results -articles-competition 2016, PN-III-P1-1.1-PRECISI-2016-11450 (yellow zone)
58. Second prize for the poster presentation: Petruț RF, Suharoschi R, Rotar AM, Bartalici CI, Semeniuc CA, Apostu S. (2011). Proteomics analysis and protein structure identification of Escherichia coli, 1st FCUB ERA Workshop "Food Safety and Health Effects of Food". Belgrade: January 31-February 1

Citations • **1793** citations in Google Scholar, <https://scholar.google.ro/citations?user=IK56ek4AAAAJ&hl=ro>

Training courses	<ul style="list-style-type: none"> <li>▪ 6-24 Mai 2019, "Modern teaching techniques" carried out within the project POCU – Education and competitive training on the labour market – EduForm – code MySmis 121643</li> <li>▪ 8-25 Apr. 2019, "E-Learning and Blended-learning" carried out within the project POCU – Education and competitive training on the labour market – EduForm – code MySmis 121643</li> <li>▪ 14-15 Apr. 2014, "Training course in the use of the platform "Asistent-ID" for tutors", organized by SC Spot Communication SRL Cluj SA</li> <li>▪ Mar. 12, 13, 19, 20, 2011, "Project Manager", organized by CNFPA, Romania</li> <li>▪ Oct. 10, 2008, "Applicability of quality and food safety international standards", INPLISTA project</li> <li>▪ 9-11 Nov. 2010, "Training course in the use of the platform "Asistent-ID" for tutors", organized by SC Software ITC Cluj SA</li> <li>▪ 11-13 Jan. 2007, "Assessment of measurement uncertainty, uncertainty budgets designing", organized by RENAR</li> <li>▪ 8-10 Jan. 2007, "Methods validation-ISO/CEI 17025:2005 requirement", organized by RENAR</li> <li>▪ Nov. 25, 2005, "Quality management system auditing with reference to tests", organized by SC Givaroli Impex SRL Bucharest</li> <li>▪ 20-21 Oct. 2005, "Requirements for the competence of testing (validation, uncertainty) and quality assurance of test results (pt. 5.4, 5.9 from SR ISO CEI 17025/2001)", organized by SC Givaroli Impex SRL Bucharest</li> <li>▪ 29-30 Nov. 2004, "Increase of confidence in the competence of testing/calibration laboratories through accreditation. General aspects of SR EN ISO/CEI 17025:2001 standard regarding accreditation activity of testing/calibration laboratories", organized by RENAR</li> <li>▪ Feb. 9-Mar. 6, 2004, "Hazard Analysis and Critical Control Points and Hygienic Design (40 hours, in English)", organized by Wageningen University, European Chair in Food Safety Microbiology, Holland</li> </ul>
Membership in professional associations	<ul style="list-style-type: none"> <li>▪ SCI (Society of Chemical Industry)</li> <li>▪ Slow Food International</li> <li>▪ The Association of Specialists in Food Industry from Romania – education, research, and production - A.S.I.A.R.</li> </ul>
Certifications	<ul style="list-style-type: none"> <li>▪ Certificate of Professional Competencies - Project Manager</li> </ul>
Editorial activities	<ul style="list-style-type: none"> <li>▪ Editorial Board Member, <i>Journal of Food Measurement and Characterization</i> (October 2025–present)</li> <li>▪ Editorial Board Member, <i>Foods</i> (November 2024–present)</li> <li>▪ Editorial Board Member, <i>Journal of Food Quality</i> (March 2024–present)</li> <li>▪ Guest Editor, Special Issue "Closing the Loop in Value-Added Foods of Animal Origin: Innovations via Upcycled Ingredients", <i>Foods</i> (October 2024–present)</li> <li>▪ Guest Editor, Special Issue "Innovations in Active Food Packaging during the Pandemic and into the 'New Normal'", <i>Coatings</i> (July 2021–June 2023)</li> <li>▪ Guest Editor, Special Issue "Spectroscopic, Chromatographic, and Chemometric Techniques Applied in Food Products Characterization", <i>Separations</i> (May 2021–October 2022)</li> <li>▪ Topic Editor, <i>Coatings</i> (May 2021–May 2023)</li> <li>▪ Editorial Board Member, <i>Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture</i> (2006-2024)</li> </ul>
Reviewer activities	<ul style="list-style-type: none"> <li>▪ Reviewer for: <ul style="list-style-type: none"> <li>Journal of Culinary Science &amp; Technology (2025, 2026)</li> <li>npj Science of Food (2025)</li> <li>Food Bioscience (2025)</li> <li>Food Bioengineering (2025)</li> <li>ACS Omega (2025)</li> <li>Journal of the Science of Food and Agriculture (2025)</li> <li>Food and Bioprocess Technology (2025)</li> <li>Journal of Stored Products Research (2025)</li> <li>Journal of Food Science (2025)</li> <li>LWT - Food Science &amp; Technology (2024)</li> <li>International Journal of Gastronomy and Food Science (2024, 2026)</li> <li>Frontiers in Nutrition (2024)</li> <li>International Journal of Food Science and Technology (2024)</li> <li>Acta Scientiarum Polonorum Technologia Alimentaria (2024)</li> <li>Journal of Food Biochemistry (2024)</li> <li>Journal of Food Processing and Preservation (2024)</li> <li>Journal of Food Measurement and Characterization (2023)</li> <li>Food Chemistry (2023, 2024)</li> </ul> </li> </ul>

- Dairy (2023)  
 Foods (2023)  
 International Journal of Environmental Research and Public Health (2023)  
 Postharvest Biology and Technology (2022)  
 Chemical Papers (2022)  
 Food Quality and Safety (2022)A  
 MB Express (2022)  
 Applied Sciences (2021, 2023)  
 Bulletin UASVM. Animal Science and Biotechnologies (2021)  
 Colloids and Surfaces A: Physicochemical and Engineering Aspects (2021)  
 Plants (2021, 2022)  
 Food Control (2020, 2021, 2025, 2026)  
 African Journal of Food Science (2020)  
 Molecules (2019, 2021)  
 Meat Sciences (2018)  
 CyTA-Journal of Food (2018)  
 Bulletin UASVM. Veterinary Medicine (2017)  
 Issues in Biological Sciences and Pharmaceutical Research (2016)  
 Issues in Scientific Research (2015)  
 Bulletin UASVM. Food Science and Technology (2013, 2014, 2015, 2016, 2017, 2018)  
 Bulletin UASVM. Agriculture (2012)
- Study/training visits
- 12-16 July 2021, Albany, Agricultural University of Tirana, Erasmus Programme Staff Mobility for Training, Faculty of Biotechnology and Food
  - 1-7 July 2019, Italy, study visit financed by the POCU – Education and competitive training on the labour market – EduForm – code MySmis 121643 project
  - 6-12 May 2012, Holland and Germany, study visit "Mission of post Doc. Students of Romanian Universities of Agricultural Sciences and Horticulture" financed by the POSDRU/89/1.5/S/62371 project
  - 21 Sep.-16 Dec. 2011, Italy, Postdoctoral Research Stage, Department of Food Science, University of Bologna, financed by the POSDRU/89/1.5/S/62371 project
  - 14 Jan.-14 July 2009, Italy, Erasmus Fellowship, Department of Food Science, University of Bologna
  - 3-6 Nov. 2008, Hungary, University of Debrecen, Department of Human Genetics
  - 22-25 Nov. 2007, Hungary, Corvinus University, Budapest, Faculty of Food Science

## ANNEXES

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- List of Publications