



Europass Curriculum Vitae



Personal information

First name/ Surname **MUREȘAN VLAD**
Address Calea Manastur, 3-5, Cluj-Napoca, 400372, Romania
Telephone **E-mail** vlad.muresan@usamvcluj.ro
Nationality Romanian **Gender** Male

Work experience

Dates	2009 – present
Occupation or position held	PhD, habil., Professor (since 2021) / Associate Professor (2019-2021) Lecturer (2017-2019); Assistant (2012 - 2017); Research Assistant (07.2012 – 12.2012); PhD Student / Research and Teaching Assistant (2009-2012)
Main activities and responsibilities	Courses with students on Confectionery technology and Extractive technologies PhD supervisor - Food Engineering Member of Engineer Diploma Committee 2017, 2021; Member of Faculty Admission Committee 2013, 2014, 2015, 2022, 2023; Run pilot plant trials and perform analytical measurements on different food products (e. g., rheology, texture, oxidative and colloidal stability, infrared spectroscopy, chemometrics); Document experiments and results, analyze data; Participation to symposiums / conferences;
Name and address of employer	Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăștur Street, 400372 Cluj-Napoca, Romania
Type of business or sector	Higher Education and Research
Dates	15.06.2009 – 14.12.2009
Occupation or position held	Intern / Responsible for own project
Main activities and responsibilities	Run pilot plant equipment and perform measurements (e. g. particle size, viscosity) Document experiments and results, analyze data Analysis of industrial processes for the production of chocolate Working together with different R&D functions and production plants Develop test methods related to physical properties of chocolate Support optimization of existing lines and develop processes for new lines Assist other scientists in execution of ongoing confectionery projects
Name and address of employer	Kraft Foods – Research and Development Centre Bayerwaldstrasse 8, 81737 Munich, Germany
Type of business or sector	R&D World Wide Confectionery Process Development
Dates	22.06.2008 – 15.09.2008
Occupation or position held	Intern HORECA sector
Name and address of employer	The Original Hot Spot Restaurant 3401 Boardwalk at Oak Avenue, Wildwood, New Jersey, United States
Type of business or sector	Restaurant
Dates	1.07.2006 – 30.08.2006
Occupation or position held	Intern

Name and address of employer Spargelhof Hüchtker
Milter Str. 3, Füchtorf, Germany
Type of business or sector Agro-Food Industry

Education

Dates May 2014 – October 2015
Title of qualification awarded PD Certificate Project POSDRU/159/1.5/S/13276
Name of organisation University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăștur Street, 400372, Cluj-Napoca, Romania.

Dates October 2009 – July 2012 (from November 2010 to July 2011 exchange abroad – Gembloux, Belgium)
Title of qualification awarded PhD Diploma – joint PhD Program Gembloux Agro-Bio Tech, BE / USAMV Cluj-Napoca, RO
Supervisors: Prof. Christophe Blecker / Prof. Sevastita Muste
Name of organisation University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăștur Street, 400372, Cluj-Napoca, Romania.
University of Liège, Gembloux Agro-Bio Tech, Passage des Déportés, 2, B-5030, Gembloux Belgium

Dates October 2009 – February 2011
Title of qualification awarded Master Program – Food processing
Name of organisation University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăștur Street, 400372 Cluj-Napoca, Romania

Dates October 2004 – June 2009
Title of qualification awarded Engineer Diploma – Food technology
Name of organisation University of Agricultural Sciences and Veterinary Medicine, 3-5 Mănăștur Street, 400372 Cluj-Napoca, Romania

Dates 26.02.2007 – 26.05.2007
Title of qualification awarded Erasmus student
Name of organisation Food Science and Technology Department University of Natural Resources and Applied Life Sciences, Vienna, Austria

Dates September 1992– June 2004
Title of qualification awarded School graduate
Name of organisation "Petru Maior" High school, Gherla, Romania / "Ana Ipătescu" High school, Gherla, Romania

Additional Trainings

Dates 21 – 29 September 2015
Title Gyoengbuk Advance Agricultural Training
Name of organisation Gyenogbuk Farmers Academy, Gyenogbuk, **South Korea**

Dates 10 – 12 June 2013
Title Summer School „Designing food structures with health benefits – from concept to ommercialization”
Name of organisation Institute of Food and Health – University College Dublin, **Ireland**

Dates March – April – May 2011
Title Molecular gastronomy Lectures – Hervé This – Chaire Franqui au Titre Belge
Name of organisation University of Liege, Gembloux Agro-Bio Tech, **Belgium**

Dates 6 – 7 September 2012
Title Communicating Food Science in Cluj-Napoca

Name of organisation MAITRE European Commission under the 7th Framework Programme, Cluj-Napoca, **Romania**

Dates 14 – 20 July 2010

Title Summer School in Chromatography (GC, HPLC, TLC, OPLC, SPE, SFE) – Certificate of Attendance

Name of organisation “Raluca Ripan” Institute for Research in Chemistry, Cluj-Napoca, **Romania**

Dates 15.06.2009 – 14.12.2009

Title Training for Viscosity Measurement – HAAKE Rheometer
Training for Particle Size Analyzer – MALVERN Mastersizer 2000
Analytical Research Chemistry – orientation program; Sensory – orientation program;
Knowledge Management – orientation program

Name of organisation Kraft Foods – Research and Development Centre, Munich, **Germany**

Research Projects

Principal Investigator (6 National Projects PN III)

09.2020 – 09.2022 **Project Leader** PN-III-P1-1.1-TE-2019-2212 “Structural and thermo-oxidative behavior of lipids structured by different mechanisms in process dynamics of several food products and thereof techno-functionality”

08.2020 – 08.2022 **Project Leader** PN-III-P2-2.1-PED-2019-5346 “Demonstration models for meat analogues and confectionery products based on extractive products from conventional and alternative oilseeds and their blends - Development and Lab validation”

05.2018 – 10.2020 **Project Leader** PN-III-P1-1.1-PD-2016-0113 “Oleogelation – a Promising Technology to Protect and Improve Stability of Unsaturated Fatty Acids and other Lipophilic Bioactive Molecules”

09.2017 – 03.2018 **Project Leader** PN-III-P2-2.1-CI-2017-0766 „Innovative approach for aerated confectionery by optimizing the composition-process parameters-texture-stability links”

09.2017 – 03.2018 **Project Leader** PN-III-P2-2.1-CI-2017-0786 „Bioconversion of fruits resulting from physiological falls in compositions rich in biologically active principles”

07.2017 – 12.2017 **Project Leader** PN-III-P2-2.1-CI-2017-0037 „Innovative structuring technologies for cold pressed vegetable oils: "Omega(w)-rina" – spreadable food product rich in polyunsaturated lipids and plant antioxidants”

2017 – **Industrial Partnership Responsible** UASVM Cluj-Napoca – SC Rofarom SRL, Anton Paar RapidOxy Laboratory trials on vegetable oils

2013 – 2015 – **Industrial Partnership Responsible** UASVM Cluj-Napoca – Mazzetti Renato s.r.l., Italia (chocolate equipment manufacturer)

2009 – **Confidential Project** for Chocolate Mass R&D, “World Wide Confectionery Process Development”, **R&D Kraft Foods Center, Munich, Germany – Personal Project Responsible**

Project Member for 12 National Projects

11.2016 – present - **Member** Project PNIII-P2-2.1-BG-2016-0122, Ctr. 14BG/2016

2017-present - **Member** Project Contract nr. 25020/17.11.2017

2017-2018 **Member** Project PN-III-P2-2.1-CI-2017-0331

2017-2018 **Member** Project PN-III-P2-2.1-CI-2017-0722

2017-2018 **Member** Project PN III-P2-2.1-CI-2017-0743

2017-2018 **Member** Project PN-III-P2-2.1-CI-2017-0343

2012 – **Member** Project – PN-II-IN-36 CI-2012-1-0047

2007-2009 - “Obtaining of Candy with Functional Natural Ingredients Using Alternative and Inovative Technologies”, “DROPSAN” PN-II Innovation 73/2007 – Engineer Diploma Thesis

Institutional development

2012 – 2013 - “Practical training - Investment for the future Agriculture Specialists” POSDRU109/2.1/G/81441

**Documentary Visits,
International Conference
Participations**

20 - 23 October 2019, Seville, **Spain**, Euro Fed Lipid Congress
 16 – 19 September 2018, Belfast, **UK**, Euro Fed Lipid Congress
 13 – 19 September 2015 Project POSDRU/159/1.5/S/132765 - Study visits on German Agro-Food industry companies, , Baden-Württemberg Region, **Germany**
 15 – 18 April 2015 Documentary visit / Sunflower kernel milling, Pilot plant Trials at Marmara Research Center, Gebze, **Turkey**
 15 – 17 October 2014, 1st Congress on Food Structure Design, COST ACTION FA1001, Porto, **Portugal**
 3 – 4 April 2014 AgroSup Dijon Documentation Visit, Congress "Goût-Nutrition-Santé", Dijon, **France**
 1 – 3 July 2013, 4th CASEE Conference "Food and Biomass Production", University of Zagreb, **Croatia**.
 1 – 6 April 2013 Project POSDRU/109/2.1/G81441 Study visits on German Agro-Food Companies / Organizing and supervising participant students, **Germany**
 14 June 2010, 2nd EMUNI Research Souk "Living together in the multi-cultural society", The Euro-Mediterranean Research Multi-conference, Online participation.
 3 – 4 June 2010, The XVIth Edition of the Anniversary Symposium: Food Science, Processes, and Technologies: "New Trends in Food Safety and Processing", Timisoara, **Romania**.
 16 – 20 May 2006, Member of Organizing Team at International Trade Fair for Agriculture, Food Industry and Packaging AGRARIA Cluj-Napoca, **Romania**.

Professional Associations

2016 – present, Member of Slow FOOD; 2011 – present, Member of Food Industry Specialists from Romania; 2015 – present Member of EPSO (European Plant Science Organization)

**Personal skills and
competences**

Managing competences

2024 – present Vice-Rector for Research, Development, Innovation USAMV Cluj-Napoca
 2024 – present Member of the Faculty of Food Science and Technology Council
 2016- present – Coordinator of Laboratory of Food Process and Structure Engineering
<https://eertis.eu/erlb-2200-000n-0681> / <https://erris.gov.ro/Laboratory-of-Food-Process-E>
 2022 – 2024 – Vice-Dean for Academic Affairs Faculty of Food Science and Technology
 2009 (October) – 2024 – Coordination of the Students Scientific Group “Confectionery technology”;
 2007 – 2009 – UASVM Students elected representative, University Senate Member and Faculty Council Member. Coordinator of the Cultural Department of UASVM Students Federation.

**Computer skills and
competences**

Good command on Minitab (16) Statistics Software, Unscrambler (v9.7) Chemometrics Software, Microsoft 2010 Office tools (Word, Excel, PowerPoint, Outlook).
 Knowledge of scientific databases searching / patents databases.

**Social skills and
competences**

Capacity for teamwork while working in research teams - The PhD research work was the result of collaborations within different countries/regions groups: (1) Food Engineering Department, UASVM Cluj-Napoca & (2) Food Science and Formulation Laboratory, GxABT, Gembloux Belgium & (3) Food and Feed Quality Unit CRA-Wallonie, Belgium & (4) Sunflower Halva Production Unit of SC Amylon SA Sibiu. Several research projects were performed as direct collaboration with food industry entities.
Communication capability; Ability to adapt to intercultural work environments - acquired through PhD studies and research mobility in **Belgium**; Researcher at Kraft Foods, World Wide Confectionery R&D Center, Munich, **Germany**; Erasmus Student mobility at BOKU Vienna, **Austria**; Internships and exchange programmes abroad - **United States** and **Germany**.

Hobbies and interests

Traveling, confectionery, hunting, basketball, ski.

Mother tongue Romanian

Other languages

Self-assessment *European level*
(*)

	Understanding				Speaking				Writing	
	Listening		Reading		Spoken interaction		Spoken production			
English	C1	Proficient User	C1	Proficient User	C1	Proficient User	C1	Proficient User	C1	Proficient User
French	C1	Proficient User	C1	Proficient User	C1	Proficient User	C1	Proficient User	A2	Basic User
German	A2	Basic User	B1	Independent User	A2	Basic User	A2	Basic User	A2	Basic User

(*) *Common European Framework of Reference for Languages*

Awards

2018 - **Poster Prize Chemistry and Physics of Lipids** - 16th Euro Fed Lipid Congress, Belfast, UK
2015 – 2021 Prize award for the Research Results - **27 Awards PN-III-P1-1.1-PRECISI**
2014 – 2021 - over 10 **Diploma of Excellence and Gold Medal** and over 40 Diplomas of Excellence at several International Fair of Research, Innovation and Inventions;
2010 – Winner with the UASVM CN “Food safety and technology” team - Competition “PhD School Web Portal”
2008 – Diploma of “Little Researcher” Research and Technology Center PROPLANTA;
2007 – SAB Miller - Ursus Brewery Prize with the paper called “Methods for the production of alcohol-free beer – a review”;
2006 – Scholarship of the „Verein der Freunde der Universität für Bodenkultur Wien“ for the 2006/07 academic year;
2004/05 Diploma of Merit – UASVM Cluj;
2004 – 4th Prize at Cluj County Mathematics Competition;
2003 – 3rd Prize at National Physics Competition "Augustin Maior" - Babes-Bolyai University Cluj-Napoca, Romania.

Awards of Supervised Students

2023 - 1st & 2nd Prize at UASVM-CN Students Symposium; **2021** - 1st Prize at UASVM-CN Students Symposium; **2019** - 1st and 3rd Prize at Arad University Students Symposium; **2018** - 1st Prize at USAMV București Students Symposium; **2018** - 3rd Prize at ‘Student in Bucovina’ International Student Conference; **2018** - 1st, 2nd and 3rd Prize at UASVM-CN Students Symposium; **2015** – **3rd Prize at Ecotrophelia Europe**, Romanian National Contest; **2015** – 1st Prize at UASVM-CN Students Symposium

Additional information

Evaluator – National Romanian Research Plan PNCDI III UEFISCDI

Evaluator – The Israel Science Foundation 2021

Evaluator - Doctoral and Postdoctoral Projects of “Agence Universitaire de la Francophonie” (2017, 2018)

Editorial Board Member for

- Processes MDPI (Q2 ISI WoS)
- Separations MDPI (Q3 ISI WoS)
- Notulae Botanicae Horti Agrobotanici Cluj-Napoca (Q3 ISI WoS)

Reviewer for Scientific Journals

- **>40 Journals ISI Web of Science Core Collection** - European Journal of Lipid Science and Technology (IF= 2.145); Food Research International (IF=2.8); Journal of Food Biochemistry (IF=0.74); Bulletin UASVM CN – FST (MJL); Journal of Agricultural Science and Technology (IF=0.69); CyTA - Journal of Food (IF=0.769), Acta Alimentaria (IF=0.33); Notulae Botanicae Horti Agrobotanici Cluj-Napoca (IF=0.48); Folia Microbiologica (IF=1.521); Drug testing and analysis (IF= 2.5); International Journal of Molecular Sciences (IF= 3.226); Food Science and Technology (0.83); Molecules (3.098), etc.
- **>10 Journals Indexed in international databases** - Annual Research & Review in Biology; EC Nutrition; Agricultural Science; Austin Biochemistry; Acta Scientific Agriculture; Journal of Food Chemistry and Nanotechnology; Food & Nutrition Journal, etc.

Bibliometric indicators

- **TOTAL** scientific publications *in extenso* – 110 articles Web of Science; Patents – 7; Patents requests - 11; Book Chapters International Publishers – 3 (1-main author); Books – 2 (1-single author); Practical notebooks – 2; Students courses – 3.
- **Main author of 45 ISI Web of Science Core Collection** articles with impact factor
- **Main author of 5 ISI Web of Science Core Collection no impact factor**, and 6 co-author
- **Main author of 10 BDI**
- **2683 citations, h-index 23 (ISI Web of Science), 25 (Scopus), 29 (Google Scholar).**

Book Chapters International Publishers – 3 (1 - main author)

1. **Mureșan V*** et al. (2017) Processing Sunflower Seeds into Kernels, Hulls, and Paste, In: Sunflower Oil: Interactions, Applications and Research, Ed. Monwar Hossain, NOVA Science Publishers, New York.

Patents (7 from which 2 as first author)

1. Patent RO133598 /2023 "Compositions for nutritionally optimized confectionery products", **Mureșan V et al.**
2. Patent RO131181 /2018 "Procedure for obtaining a product based on whole oilseeds", **Mureșan V et al.**
3. Invention Patent RO 134168 /2023, "Nutritional bar composition based on dried germs flour of seeds from cucurbitaceae, asteraceae and amaranthaceae families", Muresan AE, **Mureșan V**, Muste S, Racolta E, Stan L, Niculae M , Galchis GF, Vlaic RA, Petrut G
4. Patent RO 129517 /2017 "Spreadable cream-confectionery product based on roasted sunflower kernels and carob flour", Galchis GF, Racolta E, **Muresan V**.
5. Patent RO 124080 /2021 "Composition for a bakery product with preferment based on quinoa", Paucean A, Chis MS, Muresan V, Man SM, Muste S
6. Patent RO 133596 /2023 "Bread Assortment", Vlaic RA, Muste S, **Mureșan V**, Paucean A, Man SM, Mureșan C, Pinteaa A
7. Patent RO 133382 /2022 "Procedure for obtaining cheese with improved ripening stability", Semeniuc CA, Rotar AM, Jimborean AM, Fogarasi M, Socaciu MI, **Muresan V**, Simon EL

Selection of ISI Web of Science Core Collection no impact factor (Total – 11, from which 5 as main author)

1. Tanislav AE, Pușcaș, Mureșan AE, Marțiș (Petruț) G, Marc (Vlaic) RA, **Mureșan V*** (2021) Preliminary Results for Improving the Colloidal Stability of Sunflower Tahini and Halva Products by Wax Based Oleogelation Mechanism, BULLETIN UASVM Cluj-Napoca. Food Sci and Tech, 78(2): 84-92
2. **Muresan V**, (2018). Particle Size Analysis by wet Laser Diffraction for anhydrous food suspensions: Application to sunflower tahini. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology; Vol 75, 1, *In press*
3. **Mureșan V***, Pînzari N, Pușcaș A, Gherasim C, Cuibus L, Racolta E, Muste S, Socaciu C (2015) New Approach on Sunflower Seeds Processing: Kernel with Several Technological Applications, Husks Package, Different Fat Content Tahini and Halva Properties, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology 72:253-260
4. **Mureșan V***, Cuibus L, Olari A, Racolta E, Socaciu C, Danthine S, Muste S, Blecker C (2015) Improving Sunflower Halva Stability and Texture by Controlling Tahini Particle Size Distribution, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology 72:11-19

ISI Web of Science Core Collection papers with Impact Factor; Total – 79 publications, from which 45 as main author

1. Lazăr, A. R., Pușcaș, A., Tanislav, A. E., & **Mureșan, V.*** (2024). Bioactive compounds delivery and bioavailability in structured edible oils systems. *Comprehensive Reviews in Food Science and Food Safety*, 23, e70020. <https://doi.org/10.1111/1541-4337.70020> (**Q1 - IF = 14.1**)
2. Tanislav AE, Pușcaș A, **Mureșan V***, Mudura E (2024) The oxidative quality of bi-, oleo- and emulgels and their bioactives molecules delivery, **Critical Reviews in Food Science and Nutrition**, 64(25): 8990-9016 DOI: 10.1080/10408398.2023.2207206, (**Q1 - IF = 8.8**)
3. Pușcaș A., Mureșan A., Socaci S., Dulf F., Muste S., Fetea F., Semeniuc C.A., Bunea A., **Mureșan V***, Pintea, A. (2023), Cold pressed pumpkin seed oil fatty acids, carotenoids, volatile compounds profiles and infrared fingerprints as affected by storage time and wax-based oleogelation. *J Sci Food Agric*, 103: 680-691 (**Q1 - IF = 4.1**),
4. Socaciu MI, Semeniuc CA, Mureșan EA, Pușcaș A, Tanislav A, Ranga F, Francisc Dulf F, Páll E, Truță AM, Pașca C, Dezmirean DS, **Mureșan V** (2023) Characterization of some Fagaceae kernels nutritional composition for potential use as novel food ingredients, **Food Chemistry**, 406, 135053, (**Q1 - IF = 8.8**)
5. Temkov M, **Mureșan V*** (2021) Tailoring the Structure of Lipids, Oleogels and Fat Replacers by Different Approaches for Solving the Trans-Fat Issue—A Review. *Foods*, 10(6):1376 (**Q2 - IF = 4.35**)
6. Pușcaș A, **Mureșan V***, Socaciu C, Muste S, (2020) Oleogels in Food: A Review of Current and Potential Applications. *Foods*, 9(1), 70 (**Q1 - IF = 4.092**)
7. Paucean A, Moldovan OP, **Muresan V***, Socaci S, Dulf FV, Alexa E, Man MS, Muresan AE, Muste S (2018), folic acid, minerals, amino-acids, fatty acids and volatile compounds of green and red lentils. Folic acid content optimization in wheat-lentils composite flours, *Chemistry Central Journal*, 12(1):88 (**Q2 - IF = 2.284**)
8. **Mureșan V***, Danthine S, Mureșan AE, Racolța E, Blecker C, Muste S, Socaciu C, Baeten V (2016) In situ analysis of lipid oxidation in oilseed-based food products using near-infrared spectroscopy and chemometrics: The sunflower kernel paste (tahini) example, *Talanta*, 155: 336–346, DOI:10.1016/j.talanta.2016.04.019 (**Q1 - IF = 4.035**)
9. **Muresan V***, Danthine S, Bolboacă S, Racolța E, Muste S, Socaciu C, Blecker C (2015) Roasted sunflower kernel paste (tahini) stability: storage conditions and particle size influence, *Journal of the American Oil Chemists' Society*, 92(5):669-683, DOI: 10.1007/s11746-015-2622-7 (**Q2 - IF = 1.505**)
10. **Muresan V***, Danthine S, Racolța E, Muste S, Blecker C (2014) The Influence of Particle Size Distribution on Sunflower Tahini Rheology and Structure, *Journal of Food Process Engineering* 37:411-426 (**IF = 0.745**)

Personal Website: <http://vladmuresan3.wixsite.com/home> (Full CV and publication list);

Supplementary information

List of publication at <http://www.researcherid.com/rid/P-8415-2014> and

<https://scholar.google.ro/citations?user=38kbyboAAAAJ&hl=en>

Scopus Author ID: 55940691700

Publons <https://publons.com/author/1242329/vlad-muresan#profile>

ORCID: <http://orcid.org/0000-0003-2113-422X>

Cluj-Napoca, 2026