

PERSONAL INFORMATION

Elena MUDURA



☎ 0264-596384 int. 274 📠 +40749054055

✉ elena.mudura@usamvcluj.ro

🌐 www.usamvcluj.ro

Sex Feminine | Date of birth 09/11/1965 | Nationality Romanian

Professor Dr.

Dean of Faculty of Food Science and Technology

POSITION

University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania, Faculty of Food Science and Technology, Department of Food Engineering

WORK EXPERIENCE

2018 - Present

Professor

University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania, Faculty of Food Science and Technology, Department of Food Engineering

Disciplines Fermentative Technologies, Good Practices in Processing Agrifood Products – GMP, Agrifood Products Processing Principles

Scintometric indicators:

Profil Web of Science: 66 articole WoS; citation 711 ; h = 15

ResearcherID: <http://www.researcherid.com/rid/O-4209-2014> sau ORCID Number:

<https://orcid.org/0000-0003-2928-5137>;

Profil Google Scholar: 135 articole IBD / 1642 citări/h-index:21

<https://scholar.google.ro/citations?user=SXrIG6kAAAAJ&hl=ro>

2004-2018

Lecturer/Associate Professor

University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca, Romania, Faculty of Food Science and Technology, Department of Food Engineering

Disciplines Fermentative Technologies, Vegetable Products Processing Technology, Food Biotechnology, Agrifood Products Processing Principles, Integration ISO 9001 with HACCP, Good Practices in Processing Agrifood Products – GMP, Quality Design, Food Pollution

2003-2004

Technical Director

Sailer Beer Factory Satu-Mare, Romania

1999-2003

Production Manager

URSUS BREWERIES Pitesti, Romania

1995-1999

Head of Department

URSUS BREWERIES Cluj-Napoca, Romania

1989-1995

Head of Department

Rahova Beer Factory, Bucharest, Romania

EDUCATION AND TRAINING

2018	Habilitation in biotechnology, UASVM Cluj Napoca	
2008	PhD diploma in biotechnology, UASVM Cluj Napoca	
1989	Food engineer diploma, University Dunarea de Jos, Galati, Romania	

PERSONAL SKILLS

Mother tongue(s) Romanian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2

ADDITIONAL INFORMATION

Research areas of interest

Food technologies
 Food safety control and fermentation bioprocesses online monitoring
 Methods and processes for innovative brewing technology
 Research on the valuing of hops bioactive compounds
 Functional foods product development
 Bioeconomy
 Biotechnology

Publications

- Călugăr PC, Coldea TE, Pop C-R, Stan L, Socaci SA, Ranga F, et al. Effect of co-inoculation of Saccharomyces and non-Saccharomyces yeasts and nutrients addition during malolactic fermentation on apple cider composition. Food Biosci. 2024;60:104314.
- Călugăr, P.C.; Coldea, T.E.; Pop, C.-R.; Stan, L.; Gal, E.; Ranga, F.; Mihai, M.; Hegheș, S.C.; Geană, E.-I.; Mudura, E. Impact of Encapsulated Saccharomyces cerevisiae Yeasts on the Chemical and Sensory Profiles of Sparkling Cider Produced by the Champenoise Method. Agronomy 2024, 14, 1036. <https://doi.org/10.3390/agronomy14051036>
- E. Radu, V. Mureșan, T. Emilia Coldea, E. Mudura. Unconventional raw materials used in beer and beer-like beverages production: Impact on metabolomics and sensory profile. Food Research International, 183 (2024), Article 114203, 10.1016/j.foodres.2024.114203
- Mudura, E, T. E. Coldea, C. Socaciu, F. Ranga, C. R. Pop, A. M. Rotar, A. Pasqualone, J. Serb. Chem. Soc. 2017. Brown beer vinegar: potentially functional product based on its phenolic profile and antioxidant activity. <https://doi.org/10.2298/JSC170803107M>
- Salanță, L.C., Socaci, S.A., Tofana, M., Mudura, E*, Pop, C.R., Nagy, M., Odagiu, A., 2017. Characterization of volatile components in hop pellets using in-tube extraction GC-MS analysis. Romanian Biotechnological Letters, <https://doi.org/10.26327/RBL2017.77>
- Mudura, E; Coldea, TE; Rotar, AAM; Pop, C; Semeniuc, C, 2016. Characterization of Romanian Craft Beers Based on Chemical Composition and Microbiological Analysis. Bulletin UASVM Food Science and Technology 73(1):33-39. <https://doi.org/10.15835/buasvmcn-fst:11990>
- Mudura, E; Coldea, TE; Rotar, AAM; Pop, C; Semeniuc, C, 2016. Characterization of Romanian Craft Beers Based on Chemical Composition and Microbiological Analysis. Bulletin UASVM Food Science and Technology 73(1):33-39. <https://doi.org/10.15835/buasvmcn-fst:11990>
- Farcas, AC; Socaci, SA; Dulf, FV; Tofana, M; Mudura, E; Diaconeasa, Z. 2015. Volatile profile, fatty acids composition and total phenolics content of brewers' spent grain by-product with potential use in the development of new functional foods: Journal of Cereal Science. 64: 34-42. <https://www.sciencedirect.com/science/article/pii/S0733521015000557>
- Mudura, E; Coldea, T., 2016. Hop-Derived Prenylflavonoids and Their Importance in Brewing Technology: A Review. Bulletin UASVM Food Science and Technology 72(1):1-10. <https://doi.org/10.15835/buasvmcn-fst:11198>
- Mudura E., Paucean A., Tofana M., Socaci S., 2011. The Evaluation of Prenylflavonoids Compounds In Romanian Beer, Bulletin UASVM. Agriculture, nr. 68 (2) 333-338.

<http://journals.usamvcluj.ro/index.php/agriculture/article/view/6578/5873>

- Mudura E., Bratfalean D., Tofana M., Socaci S., Paucean A., Truta D.M., Mudura V., 2010. The varietal Classification of Hops Products by Chemometrics Method, Bulletin UASVM Agriculture, Cluj-Napoca, 67(2) 314-321. <http://journals.usamvcluj.ro/index.php/agriculture/article/view/5113/4949>
- Teodora Emilia Coldea, Elena Mudura, Carmen Socaciu. 2017. Capitol: Advances in Distilled Beverages Authenticity and Quality Testing în cartea: Ideas and Applications Toward Sample Preparation for Food and Beverage Analysis. Editura internațională InTech (Croatia), ISBN 978-953-51-3686-6, Print ISBN 978-953-51-3685-9). <https://www.intechopen.com/books/ideas-and-applications-toward-sample-preparation-for-food-and-beverage-analysis/advances-in-distilled-beverages-authenticity-and-quality-testing>. DOI: 10.5772/intechopen.72041
- Anca Corina Farcas, Sonia Socaci, Elena Mudura, Francisc Dulf, Dan Vodnar, Maria Tofana, Liana Salanta. 2017. Capitol: Exploitation of brewing industry waste to produce functional ingredients în cartea Brewing Technology, Editura InTech, Croatia, ISBN 978-953-3342-1, pg 138-156, DOI: 10.5772/intechopen.69231 <https://www.intechopen.com/books/brewing-technology/exploitation-of-brewing-industry-wastes-to-produce-functional-ingredients>

Research Projects

2025–2029 – SPOILCONTROL – Improvement of the quality and safety of fermented beverages through the management and control of spoilage microorganisms; HORIZON TMA MSCA Doctoral Networks, Project number: 101168618/2023.

2021–2024 – COST CA20128. Project title: Promoting Innovation of Fermented Foods.

2017 – Program PN-III-P2-2.1-CI-2017-0373, Contract no. 97CI/2017. Project title: Obtaining a disinfectant gel by valorizing bioactive components from hop spent grain.

2017 – Program PN-III-P2-2.1-CI-2017-0388, Contract no. 48CI/2017. Project title: Development of a probiotic pastry product based on by-products from the industry.

2017–2019 – MADR-PNDR-AFIR, Contract no. C164A0000011661300010/16.08.2017. Project title: Development of local markets exclusively through short supply chains for HNV (High Nature Value) fruit products.

PNII CAPACITIES. 100 CP/I code Capacities 142. Food safety control by developing an integrated modeling system and advanced management on fermentative bioprocesses in food industry. Project responsible partner USAMV Cluj-Napoca, 2007-2009.

PNII PARTNERSHIP. CNMP 52-132/2008: Reducing mycotoxin contamination of cereals in order to obtain safe bakery products. Member, 2008-2011.

PNII – INNOVATION. PROJECT 1486. Dietetic salt and its derivatives obtained by applying effective processing and food hygiene procedures. Member, 2008-2009.

CEEX – MODULE I. CONTRACT No. 3470/2006. New modern technology, unconventional biomass superior recovery from sugar beet - obtaining biogas. Member, 2006 – 2009.

CEEX – MODULE IV: Development of a quality and food safety testing laboratory. Member, 2005-2007.

Structural Funds POSDRU. Contract no. POSDRU 86/1.2/S/61841. Improving curricula of Food Master profiles by promoting innovation and quality assurance with the requirements of qualifications in Romania and the European Union (CALIMAS). Expert in implementation team, 2010-2013

Training courses

Developing competitive master degree programs, master degree program in multiregional of eActivities, Technical University, Cluj-Napoca, 2013;

Certificate of professional competence R28 - Project Manager 2012;

Applicability of international quality and safety standards in the food sector USAMV Cluj-Napoca, 2008;

Internal Auditor of the food safety system in accordance with ISO 22000:2005 and EN ISO 19011:2003, SIMTEX QC, Bucharest, 2008;

Evaluation of measurement uncertainty, design budgets of uncertainty, RENAR, Bucharest, 2007;

Requirement validation of ISO / IEC 17025: 2005, RENAR, Bucharest, 2007;

International teaching / Erasmus exchange

University Polytechnic of Valencia, Spain;

University of Bologna, Italy

University Aldo Moro – Bari, Italy

University Miguel Hernandez – Alicante, Spain

Synergistic activities

2020 – Present Dean of the Faculty of Food Science and Technology

2016- 2019– Vice Dean for Academic Affairs

2012 – 2.016 – Vice Dean for Research and Foreign Relations – USAMV Cluj-Napoca, Faculty of Food Science and Technology

2009-2012 – Scientific Secretary - USAMV Cluj-Napoca, Faculty of Agriculture

2008-2012 – Editor - Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Agriculture Print ISSN 1843-5246; Electronic ISSN 1843-5386, 2008-2012

2013-2016 - Editor - Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology. ISSN –L 2344-2344; Print ISSN 2344-2344; Electronic ISSN 2344-5300

2012-2014 – Evaluator expert UEFISCDI- programmes INOVARE PN-II-IN-CI; PN-II-PT-PCCA

Cluj Napoca

21.04.2026