

**Curriculum vitae
Europass**



Informații personale

Name / First name **Păucean M. Adriana**

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Naționality Romanian

Occupational Field and Areas of Expertise

Discipline

Areas of Expertise

Teaching activity

Education

Food Technology (Vegetable and Fruit Processing, Milling, and Baking)

Functional Foods
Food Biotechnology

Vegetable and Fruit Processing, Milling, and Baking, Gastronomy and Catering

Work Experience

Dates

Occupation or position held

2019-present

Profesor Dr., Habil

Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine (USAMV) Cluj-Napoca, Romania

Dates

Occupation or position held

2014-2019

Associate Professor, Dr.

Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine (USAMV) Cluj-Napoca, Romania

Dates

Occupation or position held

2012-2016

Vice Dean for Social and Student Affairs

Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine (USAMV) Cluj-Napoca, Romania

Dates

Occupation or position held

2009 -2014

Lecturer, Faculty of Food Science and Technology, University of Agricultural Sciences and Veterinary Medicine (USAMV) Cluj-Napoca, Romania

Dates

Occupation or position held

2003 - 2009

Deputy Director for Technical High School

"Raluca Ripan" Technical College, Cluj-Napoca, Romania, tel./fax 0264442512

Dates

Occupation or position held

1996 -2003

Teacher

"Raluca Ripan" Technical College, Cluj-Napoca, Romania, tel./fax 0264442512

Dates

Occupation or position held

1993 -1996

Head of Commercial and Transport Department

SC. Turism Transilvania SA, P-ta Unirii nr. 1-3, Cluj-Napoca, Romania

National Research Projects– principal investigator

1. PNIII-Bridge Grant, PN-III-P2-2.1-BG-2016-0122 - Technological development and innovation at SC Dragon RC SRL for superior quality and nutritionally optimized bakery products.
2. PNIII- PN-III-P2-2.1-CI-2018-1316, nr. 225/2018- Development of a new ciabatta-type product utilizing aromatic yeasts and pseudo-cereals
3. Contract de Cercetare /Consultanta nr. 2228/24.02.2015, Valorization of lentil flours for innovative bakery products.
4. Consultancy-Performance improvement of soy-based additives in baking. (2012-2014)

International Research projects-coordinator

1. Project for Technical assistance and training RO-CUSAMVBAK , no 715 41152/2015, Senior Experten Service (SES) Bonn – funding from German government
2. Proiect International Erasmus+ no. 2020-1-RO01-KA203-080172 Strategies Regarding The Valorization Of Horticultural And Agricultural By-Products As Functional Foods In The Context Of A Circular Economy
3. Proiect international Erasmus +, 2021-1-RO01-KA220-VET-000028008 cu titlul Methods to reduce food waste in flour products by developing the specific competence of specialists in the sector

National Research projects -team member

1. PN-III-P2-2.1-CI-2017-0743 Reformulation of confectionery products using vegetable oil industry residues.
2. PN-III-P2-2.1-CI-2017-0722 Valorization of hemp, nettle seed, and mushroom flours for fortified bakery products.
3. Consultancy-Obtaining gluten-free bakery-pastry products with high nutritional and sensory quality.
4. 254 CI/2018, PN-III-P2-2.1-CI-2018-1479, Functional gluten-free products using quinoa and buckwheat flours.
5. 260 CI/2018, PN-III-P2-2.1-CI-2018-1503, Functionalized bakery products using malt industry by-products.
6. PN-III-P2-2.1-CI-2018-1367- Innovative culinary concepts for personalized high-nutritional-value menus.
7. PN-III-P2-2.1-CI-2018-1428- Innovative pastry products
8. PN II-P4, Reducing mycotoxin contamination in cereals for safe high-fiber bakery products.
9. FIBRESIG
10. POSDRU/109/2.1/G/81441, Practical training – Investment for future agricultural specialists.
11. Demonstrative models for confectionery and meat products based on oleaginous seed extracts, 256 PED/2020

International projects-team member

1. AUF-BECO, Formation professionnelle en gastronomie française des futurs cadres du secteur de la restauration en Roumanie
2. Proiect international Erasmus+, 2024-1-RO01-KA220-HED-000246776, Enhancement of Agro Food Chain Byproducts through Innovative and Sustainable Methods``

Publications

Total books and International chapters: 23

Books:

1. **Paucean Adriana**, 2006, Tehnologia prelucrării legumelor și fructelor-Indrumator de lucrări practice, Editura Risoprint, Cluj- Napoca, ISBN 978-973-751-376-2, nr. pagini 117
2. **Păucean Adriana**, 2011, Principii de bază în Tehnica culinară, Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-0617-5, 167 pagini
3. **Păucean Adriana**, 2011, Tehnologii de procesare a legumelor și fructelor, Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-0616-8, 336 pagini
4. **Păucean Adriana**, 2014, Biomasa de drojdie de bere. Caracterizare și potențial de valorificare, Editura AcademicPres, Cluj-Napoca, ISBN 978-973-744-345-8, 128 pagini
5. **Paucean Adriana**, Simona Maria Man, 2015, Tehnologia produselor vegetale, **Editura academic Press, ISBN 978-973-744-458-5**
6. **Paucean Adriana**, 2015, **Tehnologia semiconservelor și conservelor vegetale**, Editura AcademicPress, ISBN 979-973-744-443-1

7. Salanta Liana, **Paucean Adriana**, 2015, *Gastrotehnii si catering*, Indrumator de licrari practice, Ed. AcademicPress, ISBN 978-973-744-435-6
8. **Paucean Adriana**, Pop Anamaria, 2016, *Tehnologia prelucrării legumelor si fructelor*, Indrumator de lucrari practice, Ed. Mega, ISBN 978-606-543-753-1
9. **Paucean Adriana**, 2017, *Tendinte moderne privind cresterea valorii nutritive a fainii de grau si a produselor de panificatie*, Editura Mega, Cluj-Napoca, ISBN-978-606-543-820-0
10. **Adriana Paucean**, Simona Man, Simona Chis, Sevastita Muste, Anamaria Pop -Strategies regarding the valorization of horticultural and agricultural by-products as functional foods in the context of a circular economy-, Ed. Eurobit Timisoara, 2021, ISBN 978-973-132-822-5
11. **Adriana Paucean**, Simona Man, Simona Chis, Anca Farcas, Anamaria Pop- Mijloace si metode de reducere a risipei alimentare la fabricarea produselor fainoase, Eurobit Timisoara 2023, ISBN 978-973-132-978-9
12. **Adriana Paucean**, 2026, *Alimente functionale de origine vegetala*, Ed. AcademicPres, Cluj-Napoca, e ISBN-978-630-309-220-1-CD

Chapters on books with international editors

1. Antioxidant Compounds Recovered from Food Wastes- Chapter from the book *Functional Food - Improve Health through Adequate Food*, Edited by Maria Chavarri Hueda, 2017, InTechOpen, ISBN 978-953-51-3440-4
2. *Romanian Cheese: Tradition, Production and Nutritional Value in Cheeses around the world- Types, Production, Properties and Cultural and Nutritional Relevance*, Ed. NOVA Science Publishers, Inc., ISBN: 978-1-53615-418-4.
3. *Innovative Gluten-Free Bakery Products with Increased Bioactive Compounds: A Way to Control the Nutritional Deficiencies of Gluten Free Diet*, Nova Science Publishers, New York, SUA, ISBN-978-1-53619-327-5
4. *In vitro and in vivo bioactivity of edible mushrooms*-Anamaria Pop, Adriana Paucean, Simona Man, Simona Chis, Sevastita Muste, , Mihaela Mihai, CRC Press Taylor & Francis, Boca Raton, USA, ISBN 9780367692513
5. *Lactobacillus Plantarum and its role in Human Health* , Simona Chis, Adriana Paucean (coordonatori) Editura Nova Science Publisher, 2024

Total Research Output: 73 ISI-indexed articles and 80 BDI-indexed articles

Scientific research papers

1. **Adriana Paucean**, Ovidiu P. Moldovan, Vlad Mureşan* , Sonia A. Socaci, Francisc V. Dulf, Ersilia Alexa, Simona M. Man, Andruţa E. Mureşan and Sevastiţa Muste, *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* (2018) 12:88
2. *Valorization of Rose Hip (Rosa canina) Puree Co-Product in Enriched Corn Extrudates* Marta Igual ,* , Maria Simona Chiş , **Adriana Paucean** , Dan Cristian Vodnar , Sevastiţa Muste , Simona Man , Javier Martínez-Monzó and Purificación García-Segovia, *Foods* 2021, 10, 2787, 1-2
3. *Effect on Nutritional and Functional Characteristics by Encapsulating Rose canina Powder in Enriched Corn Extrudates* Marta Igual , Maria Simona Chiş , **Adriana Paucean** , Dan Cristian Vodnar , Floricuţa Ranga , Tania Mihăiescu , Anamaria Iulia Török , Anca Fărcaş , Javier Martínez-Monzó and Purificación García-Segovia, *Foods* 2021, 10, 2401, 1-24
4. *Ancient Wheat Species: Biochemical Profile and Impact on Sourdough Bread Characteristics—A Review* Larisa Rebeca Serban , **Adriana Paucean** * , Simona Maria Man , Maria Simona Chiş and Vlad Mureşan, *Processes* 2021, 9, 2008, 1-20,
4. *Nutritional, Sensory, Texture Properties and Volatile Compounds Profile of Biscuits with Roasted Flaxseed Flour Partially Substituting for Wheat Flour* Simona Maria Man , Laura Stan ,* , **Adriana Paucean** ,* , Maria Simona Chiş , Vlad Mureşan , Sonia Ancu,ta Socaci , Anamaria Pop and Sevastiţa Muste, *Appl. Sci.* 2021, 11, 4791, 1-16,
5. *Metabolomics as a Tool to Elucidate the Sensory, Nutritional and Safety Quality of Wheat Bread—A Review*, **Adriana Paucean**, Vlad Mureşan * , Simona Maria-Man * , Maria Simona Chiş, Andruţa Elena Mureşan, Larisa Rebeca Şerban, Anamaria Pop and Sevastiţa Muste, *Int. J. Mol. Sci.* 2021, 22, 8945.

6. 6. Nutritional composition, in vitro carbohydrates digestibility, textural and sensory characteristics of bread as affected by ancient wheat flour type and sourdough fermentation time , **Adriana Paucean** , Larisa-Rebeca Șerban a,* , Maria Simona Chiș a , Vlad Mureșan a , Andreea Pușcaș a , Simona Maria Man a , Carmen Rodica Pop a , Sonia Ancuța Socaci a , Marta Igual b , Floricuța Ranga a , Ersilia Alexa c , Adina Berbecea d , Anamaria Pop , Food Chemistry: X 22 (2024) 101298
7. Leuconostoc citreum: A Promising Sourdough Fermenting Starter for Low-Sugar-Content Baked Goods Maria-Florina Rosca, **Adriana Păucean** * , Simona Maria Man , Maria Simona Chiș , Carmen R. Pop , Anamaria Pop and Anca C. Fărcaș, Foods 2024, 13, 96
8. Delia-Elena Păușan, **Adriana Păucean**, Simona Maria Man, Maria Simona Chiș, Carmen-Rodica Pop, Sonia-Ancuța Socaci, Andreea Pușcaș, Anca-Corina Fărcaș, Vlad Mureșan (2025), Single and mixed cultures of *Lactiplantibacillus plantarum* and *Saccharomyces cerevisiae* in alfalfa-enriched sourdough: impact on bread Textural, volatile and sensory profile, Journal of Food Measurement and Characterization.
9. Delia-Elena Păușan, **Adriana Păucean**, Simona Maria Man, Maria Simona Chiș, Carmen-Rodica Pop, Impact of Alfalfa Sprouts (Medicago sativa L.) on the Quality of Composite Sourdough Fermented With *Lactiplantibacillus plantarum* ATCC 8014 and *Saccharomyces cerevisiae*, Journal of Food Quality Volume 2025, Article ID 6917978.
10. Maria-Florina Rosca, **Adriana Păucean** * , Carmen Rodica Pop, Simona Maria Man, Maria Simona Chiș, Orsolya Negrus, ier , Andreea Puscas, Laura Stan , Florica Ranga, Anca Corina Fărcaș, Oana Maria Biro , Claudiu Lung and Vlad Mures, an, Natural Product-Oriented Reformulation of Muffins: Sourdough Fermentation with *Leuconostoc citreum* DSM 5577 for Sugar Reduction, Appl. Sci. **2026**, 16, 3697.
11. Maria Simona Chiș , Anamaria Pop , * , **Adriana Paucean** , Sonia Ancuța Socaci , Ersilia Alexa , Simona Maria Man , Monica Bota and Sevastița Muste, Fatty Acids, Volatile and Sensory Profile of Multigrain Biscuits Enriched with Spent Malt Rootles., Molecules 2020, 25, 442;
12. Maria Simona Chiș , **Adriana Paucean** * , Simona Maria Man , Dan Cristian Vodnar , Bernadette-Emoke Teleky , Carmen Rodica Pop , Laura Stan , Orsolya Borsai , Csaba Balasz Kadar , Adriana Cristina Urcan and Sevastița Muste, 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
13. Anamaria Pop , **Adriana Paucean** * , Sonia Ancuța Socaci , Ersilia Alexa , Simona Maria Man Vlad Mures, an , Maria Simona Chiș , Liana Salanta , Iuliana Popescu , Adina Berbecea and Sevastița Muste Quality Characteristics and Volatile Profile of Macarons Modified with Walnut Oilcake By-Product, Molecules 2020, 25, 2214
14. Maria Simona Chiș , **Adriana Paucean** * , Simona Maria Man , Victorita Bonta , Anamaria Pop , Laura Stan , Bianca Vasilica Beldean (Tatar) , Carmen Rodica Pop , Vlad Mures, an and Sevastița Muste, Effect of Rice Flour Fermentation with *Lactobacillus spicheri* DSM 15429 on the Nutritional Features of Gluten-Free Muffins, Foods 2020, 9, 822
15. Maria Simona Chiș , **Adriana Paucean** * , Simona Maria Man , Vlad Mures, an , Sonia Ancuța Socaci , Anamaria Pop , Laura Stan , Bogdan Rusu and Sevastița Muste, Textural and Sensory Features Changes of Gluten Free Muffins Based on Rice Sourdough Fermented with *Lactobacillus spicheri* DSM 15429, Foods 2020, 9, 363
16. Maria Simona Chiș , **Adriana Păucean***, Laura Stan, Ramona Suharoschi, Sonia-Ancuța Socaci, Simona Maria Man, Carmen Rodica Pop , Sevastița Muste, Impact of protein metabolic conversion and volatile derivatives on gluten-free muffins made with quinoa sourdough, CYTA – JOURNAL OF FOOD 2019, VOL. 17, NO. 1, 744–753
17. Șerban, L.R.; **Paucean, A***; Chiș , M.S.; Pop, C.R.; Man, S.M.; Pus, cas, , A.; Ranga, F.; Socaci, S.A.; Alexa, E.; Berbecea, A.; et al. Metabolic Profile of Einkorn, Spelt, Emmer Ancient Wheat Species Sourdough Fermented with Strain of *Lactiplantibacillus plantarum* ATCC 8014. Foods 2023, 12, 1096. <https://doi.org/10.3390/foods12051096>
18. Freeze-Dried Powder of Fermented Chili Paste—New Approach to Cured Salami Production by **Adriana Păucean** *, †, Csaba Balázs Kádár , †, Elemér Simon, Dan Cristian Vodnar , Floricuța Ranga , Iulian Eugen Rusu , Vasile-Gheorghe Vișan , Sonia-Ancuța Socaci, Simona Man, Maria Simona Chiș , Anamaria Pop , Anda E. Tanislav and Vlad Mureșan
19. Dynamics of Bioactive Compounds during Spontaneous Fermentation of Paste Obtained from *Capsicum* ssp.—Stage towards a Product with Technological Application by Csaba Balázs Kádár , **Adriana Păucean** * , Elemér Simon , Dan Cristian Vodnar , Floricuța Ranga , Iulian Eugen Rusu , Vasile-Gheorghe Vișan , Simona Man, Maria Simona Chiș and Georgiana Drețcanu
20. Investigating the complete replacement of conventional fat with oleogel on the structural behavior of five different pastry products Anda E. Tanislav1 · Bianca Șandru1 · Simona M. Man1 · Andreea Pușcaș · Andruța E. Mureșan · **Adriana Păucean** · Vlad Mureșan · Elena Mudura, European Food Research and Technology, 250/7/1933-1947, <https://doi.org/10.1007/s00217-024-04500-4>

Education and Training	
Dates	2018
Calification	Habilitation certificate- OMEN 4279/ 08.08.2018 Authorized PhD Supervisor in Biotechnology, IOSUD USAMVCN –decizie 1150/19.09.2018 University of Agricultural Sciences and Veterinary Medicine Cluj Napoca
Dates	2006- 2009
Calification	PhD in Biotechnology University of Agricultural Sciences and Veterinary Medicine (USAMV) Cluj-Napoca
Dates	2000-2002
Calification	Postgraduate Degree in Computer Science / Technical Informatics at Technical University of Cluj-Napoca.
Dates	1988 -1993
Calification	Engineering Degree in Food Industry "Dunărea de Jos" University of Galați, Faculty of Food Industry, Aquaculture, and Fisheries
Dates	1984 -1988
Calification	Baccalaureate Diploma "Alexandru Papiu Ilarian" Mathematics-Physics High School, Târgu- Mureș
Professional Certifications and Teaching Credentials	<ul style="list-style-type: none"> • Educational Management Certification: Certified in academic and institutional administration. • Teaching Degree I (Gradul I): Specialized in "Food Technology Methodics," Lucian Blaga Univ • Teaching Degree II (Gradul didactic II): Advanced professional teaching certification. • Teaching Permanency (Definitivare): "Dunărea de Jos" University of Galați. <ul style="list-style-type: none"> • IFS Food Training, version 6.1 –IFS Management Berlin, march 2018 • Educational management
Personal Skills and Competences	
Mother language	Româna
Lingvistic competencies	English-B2, French-B1
Autoevaluation	
<i>European level (*)</i>	
Organizational Skills	Leadership Team management

Professional Affiliations:

1. Association of Food Industry Specialists in Romania (ASIAR)
2. Association of Milling and Baking Specialists in Romania (ASMP).
3. Slow Food International.
4. European Plant Science Organization (EPSO).

Awards and Distinctions:

Awarded 60 Excellence Diplomas and Gold Medals for international innovation and research excellence Proinvent Cluj-Napoca si Salonul de Inventica Iasi, Timisoara (2016-2025)

Patents

1. Patent No. 134080: Composition for bakery products using a quinoa-based pre-ferment.
2. Patent No. 134167: Gluten-free pizza dough and its production process.
3. Patent No. 133596: Variety of bread.
4. Patent No. 132906/2024: Pastry composition for snacks (breadsticks or pretzels).

Cluj-Napoca,

Paucean Adriana

22.04.2026