PERSONAL INFORMATION

Pop Oana Lelia

Cluj-Napoca

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PROFESINAL EXPERIENCE

2023 PhD supervisor, field: BIOTEHNOLOGY, specialization Food Biotechnology, University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca

February 2022 prezent Associate Professor

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

Courses, Seminars, Laboratories: Food Safety, Nutrition and Health, Biosecurity and Rapid Alert System, Nutraceuticals and Food Supplements. Research Activities

February 2020 February 2022 Lecturer

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

Courses, Seminars, Laboratories: Food Chemistry, Human Nutrition, Food Safety and Toxicology. Research Activities

February 2016 – February 2020 Assistant Professor

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

Courses, Seminars, Laboratories: Food Chemistry, Human Nutrition, Food Safety and Toxicology. Research Activities

2014-2015 Postdoctoral Researcher

University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania

PEG-PLGA nanostructures containing bioactive molecules with antitumoral activity. Transport and controlled release.

Ph.D. Researcher - Doctoral Research Stage

University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania

Development of innovative encapsulation systems for microorganisms with applications in biomedicine

2008-2010 Quality and Food Safety Systems Consultant

T Smart Servicii SRL, Cluj-Napoca, Romania, Implementation, auditing of quality management systems (ISO 9001) and food safety (HACCP / ISO 22000).

EDUCATION

2010 - 2014 PhD in Biotechnologies

University of Agricultural Sciences and Veterinary Medicine, Cluj-Napoca, Romania

2008 - 2010

Master – Food quality management

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

2003 - 2008 Food Engineering
University of Agricultural Sciences and Veterinary Medicine, Faculty of Food Science and Technology, Cluj-Napoca, Romania

PERSONAL SKILLS

Native language: Română

Other known foreign languages

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Participation in conversation	Oral discourse	
Engleză	B2	B2	B2	B2	B2
Spaniolă	B2	A1	B1	A1	A1

Achieved Mobilities and Scholarships

2017 Mobility projects PN-III-P1-1.1-MC-2017-0566 and PN-III-P1-1.1-MC-2017-1720

2013-2014 Study program European Patent Academy (Office), Viena, Austria:

"EU and International patent systems for winners of the EPO 2013"

Martie **2012** Cost action FA0907 și FA1006 Summer School, 'Introduction to Metabolite Profiling Approaches in Microorganisms' at Royal Holloway, University of London."

2010-2011 DBU fellowship in Microencapsulation Laboratories of BRACE GmbH, Germany

Publications

Articoles

- Csatlos, N.-I.; Simon, E.; Teleky, B.-E.; Szabo, K.; Diaconeasa, Z.M.; Vodnar, D.-C.; Ciont, C., and Pop, O.-L., Development of a Fermented Beverage with Chlorella Vulgaris Powder on Soybean-Based Fermented Beverage. Biomolecules 2023, 13, 245.
- Sakoui, S.; Derdak, R.; Pop, O.L.; Vodnar, D.C.; Addoum, B.; Teleky, B.-E.; Elemer, S.; Elmakssoudi, A.; Suharoschi, R., and Soukri, A., Effect of encapsulated probiotic in Inulin-Maltodextrin-Sodium alginate matrix on the viability of Enterococcus mundtii SRBG1 and the rheological parameters of fermented milk. Current Research in Food Science 2022, 5, 1713-1719.
- Sakoui, S.; Derdak, R.; Addoum, B.; Pop, O.L.; Vodnar, D.C.; Suharoschi, R.; Soukri, A., and El Khalfi, B., The first study of probiotic properties and biological activities of lactic acid bacteria isolated from Bat guano from Er-rachidia, Morocco. LWT 2022, 159, 113224.
- Pop, O.L.; Suharoschi, R., and Gabbianelli, R., Biodetoxification and Protective Properties of Probiotics. Microorganisms 2022, 10, 1278.
- Pop, O.L.; Kerezsi, A.D., and Ciont, C., A Comprehensive Review of Moringa oleifera Bioactive Compounds—Cytotoxicity Evaluation and Their Encapsulation. Foods 2022, 11, 3787.
- Khalid, M.F.; Iqbal Khan, R.; Jawaid, M.Z.; Shafqat, W.; Hussain, S.; Ahmed, T.; Rizwan, M.; Ercisli, S.; Pop, O.L., and Alina Marc, R., Nanoparticles: the plant saviour under abiotic stresses. Nanomaterials 2022, 12, 3915

- Fărcaș, A.C.; Socaci, S.A.; Nemeș, S.A.; Pop, O.L.; Coldea, T.E.; Fogarasi, M., and Biriș-Dorhoi, E.S., An update regarding the bioactive compound of cereal by-products: Health benefits and potential applications. Nutrients 2022, 14, 3470.
- Dola, D.B.; Mannan, M.A.; Sarker, U.; Al Mamun, M.A.; Islam, T.; Ercisli, S.; Saleem, M.H.; Ali, B.; Pop, O.L., and Marc, R.A., Nano-iron oxide accelerates growth, yield, and quality of Glycine max seed in water deficits. Frontiers in Plant Science 2022, 13.
- Derdak, R.; Sakoui, S.; Pop, O.L.; Vodnar, D.C.; Addoum, B.; Teleky, B.-E.; Elemer, S.; Elmakssoudi, A.; Suharoschi, R., and Soukri, A., 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. International Journal of Biological Macromolecules 2022, 222, 3229-3242.
- Derdak, R.; Sakoui, S.; Pop, O.L.; Vodnar, D.C.; Addoum, B.; Elmakssoudi, A.; Errachidi, F.; Suharoschi, R.; Soukri, A., and El Khalfi, B., Screening, optimization and characterization of exopolysaccharides produced by novel strains isolated from Moroccan raw donkey milk. Food Chemistry: X 2022, 14, 100305.
- Dagni, A.; Hegheș, S.C.; Suharoschi, R.; Pop, O.L.; Fodor, A.; Vulturar, R.; Cozma, A.; Aniq filali, O.; Vodnar, D.C., and Soukri, A., Essential oils from Dysphania genus: Traditional uses, chemical composition, toxicology, and health benefits. Frontiers in Pharmacology 2022, 13, 1024274.
- Ciont, C.; Epuran, A.; Kerezsi, A.D.; Coldea, T.E.; Mudura, E.; Pasqualone, A.; Zhao, H.; Suharoschi, R.; Vriesekoop, F., and Pop, O.L., Beer Safety: New Challenges and Future Trends within Craft and Large-Scale Production. Foods 2022, 11, 2693.
- Szabo, K.; Teleky, B.E.; Ranga, F.; Simon, E.; Pop, O.L.; Babalau-Fuss, V.; Kapsalis, N., and Vodnar, D.C., Bioaccessibility of microencapsulated carotenoids, recovered from tomato processing industrial by-products, using in vitro digestion model. LWT 2021, 152, 112285.
- Pop, C.; Suharoschi, R., and Pop, O.L., Dietary fiber and prebiotic compounds in fruits and vegetables food waste. Sustainability 2021, 13, 7219.
- Mihalca, V.; Kerezsi, A.D.; Weber, A.; Gruber-Traub, C.; Schmucker, J.; Vodnar, D.C.; Dulf, F.V.; Socaci, S.A.; Fărcaș, A., and Mureșan, C.I., Protein-based films and coatings for food industry applications. Polymers 2021, 13, 769.
- Fărcaș, A.C.; Socaci, S.A.; Chiș, M.S.; Pop, O.L.; Fogarasi, M.; Păucean, A.; Igual, M., and Michiu, D., Reintegration of Brewers Spent Grains in the Food Chain: Nutritional, Functional and Sensorial Aspects. Plants 2021, 10, 2504.
- Farcas, A.C.; Galanakis, C.M.; Socaciu, C.; Pop, O.L.; Tibulca, D.; Paucean, A.; Jimborean, M.A.; Fogarasi, M.; Salanta, L.C., and Tofana, M., Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. Sustainability 2021, 13, 150.
- Socaciu, M.-I.; Fogarasi, M.; Semeniuc, C.A.; Socaci, S.A.; Rotar, M.A.; Mureşan, V.; Pop, O.L., and Vodnar, D.C., Formulation and characterization of antimicrobial edible films based on whey protein isolate and tarragon essential oil. Polymers 2020, 12, 1748.
- Rusu, I.G.; Suharoschi, R.; Vodnar, D.C.; Pop, C.R.; Socaci, S.A.; Vulturar, R.; Istrati, M.; Moroșan, I.; Fărcaș, A.C., and Kerezsi, A.D., Iron supplementation influence on the gut microbiota and probiotic intake effect in iron deficiency—A literature-based review. Nutrients 2020, 12, 1993.
- Pop, O.L.; Vodnar, D.C.; Diaconeasa, Z.; Istrati, M.; Bințințan, A.; Bințințan, V.V.; Suharoschi, R., and Gabbianelli, R., An Overview of Gut Microbiota and Colon Diseases with a Focus on Adenomatous Colon Polyps. International Journal of Molecular Sciences 2020, 21, 7359.
- Pop, O.L.; Pop, C.R.; Dufrechou, M.; Vodnar, D.C.; Socaci, S.A.; Dulf, F.V.; Minervini, F., and Suharoschi, R., Edible films and coatings functionalization by probiotic incorporation: A review. Polymers 2020, 12, 12.

- Pop, O.L.; Mesaros, A.; Vodnar, D.C.; Suharoschi, R.; Tăbăran, F.; Mageruşan, L.; Tódor, I.S.; Diaconeasa, Z.; Balint, A., and Ciontea, L., Cerium oxide nanoparticles and their efficient antibacterial application in vitro against gram-positive and gram-negative pathogens. Nanomaterials 2020, 10, 1614.
- Ignat, M.V.; Salanță, L.C.; Pop, O.L.; Pop, C.R.; Tofană, M.; Mudura, E.; Coldea, T.E.; Borșa, A., and Pasqualone, A., Current functionality and potential improvements of non-alcoholic fermented cereal beverages. Foods 2020, 9, 1031.
- Farcas, A.C.; Galanakis, C.M.; Socaciu, C.; Pop, O.L.; Tibulca, D.; Paucean, A.; Jimborean, M.A.; Fogarasi, M.; Salanta, L.C., and Tofana, M., Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era. Sustainability 2020, 13, 1-1.
- Derdak, R.; Sakoui, S.; Pop, O.L.; Muresan, C.I.; Vodnar, D.C.; Addoum, B.; Vulturar, R.; Chis, A.; Suharoschi, R., and Soukri, A., Insights on Health and Food Applications of Equus asinus (Donkey) Milk Bioactive Proteins and Peptides—An Overview. Foods 2020, 9, 1302.
- Biris-Dorhoi, E.-S.; Michiu, D.; Pop, C.R.; Rotar, A.M.; Tofana, M.; Pop, O.L.; Socaci, S.A., and Farcas, A.C., Macroalgae—A sustainable source of chemical compounds with biological activities. Nutrients 2020, 12, 3085.
- Țiplea, R.; Suharoschi, R.; Leopold, L.; Fetea, F.; Ancuța, S.; Socaci, D.C.V., and POP, O.L., Alfalfa leaf powder and its potential utilisation in raw vegan chocolate. Bulletin UASVM Food Science and Technology 2019, 76, 1.
- Mesaros, A.; Vasile, B.S.; Toloman, D.; Pop, O.L.; Marinca, T.; Unguresan, M.; Perhaita, I.; Filip, M., and Iordache, F., Towards understanding the enhancement of antibacterial activity in manganese doped ZnO nanoparticles. Applied Surface Science 2019, 471, 960-972.
- Csernatoni, F.; Pop, R.M.; Romaciuc, F.; Fetea, F.; Pop, O., and Socaciu, C., Sea buckthorn juice, tomato juice and pumpkin oil microcapsules/microspheres with health benefit on prostate disease–obtaining process, characterization and testing properties. Romanian Biotechnological Letters 2018, 23, 13214-13224.
- Pop, O.L.; Dulf, F.V.; Cuibus, L.; Castro-Giráldez, M.; Fito, P.J.; Vodnar, D.C.; Coman, C.; Socaciu, C., and Suharoschi, R., Characterization of a sea buckthorn extract and its effect on free and encapsulated Lactobacillus casei. International journal of molecular sciences 2017, 18, 2513.
- Pop, O.L.; Vodnar, D.C.; Suharoschi, R., and Socaciu, C., Stability Comparison of Free and Encapsulated Lactobaciluscasei ATCC 393in Yoghurt for Long Time Storage. Bulletin UASVM Food Science and Technology 2016, 73, 2.
- Pop, O.L.; Vodnar, D.C.; Suharoschi, R.; Mudura, E., and Socaciu, C., L. plantarum ATCC 8014 entrapment with prebiotics and lucerne green juice and their behavior in simulated gastrointestinal conditions. Journal of food process engineering 2016, 39, 433-441.
- Pop O.L.; Leopold, L.F.; RUGINĂ, O.D.; Diaconeasa, Z.; Oprea, I.; TĂBĂRAN, F.; TOFANĂ, M.; Socaciu, C., and Coman, C., Gold Nanoparticles Encapsulated in a Polymeric Matrix of Sodium Alginate. Bulletin UASVM Food Science and Technology 2016, 73, 2.
- Vodnar, D.C.; Pop, O.L.; Dulf, F.V., and Socaciu, C., Antimicrobial efficiency of edible films in food industry. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 2015, 43, 302-312.
- Pop, O.L.; Diaconeasa, Z.; Mesaroș, A.; Vodnar, D.C.; Cuibus, L.; Ciontea, L., and Socaciu, C., FT-IR studies of cerium oxide nanoparticles and natural zeolite materials. Bulletin UASVM Food Science and Technology 2015, 72, 50-55.
- Pop, O.L.; Diaconeasa, Z.; Brandau, T.; Ciuzan, O.; Pamfil, D.; Vodnar, D.C., and Socaciu, C., Effect of glycerol, as cryoprotectant in the encapsulation and freeze drying of microspheres containing probiotic cells. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology 2015, 72, 27-32.

	International book chapters • Liana C. Salanță, Alina Uifălean, Cristina-Adela Iuga, Maria Tofană, Janna Cropotova, **Oana L. Pop**, Carmen R. Pop, Mihaela A. Rotar, Mirandeli Bautista-Ávila, Claudia Velázquez Gonzále, The Health Benefits of Foods-Current Knowledge and Further Development, IntechOpen, **2020**; • **Oana L. Pop**, Sonia Ancuța Socaci, Ramona Suharoschi, Dan Cristian Vodnar, Pro and prebiotics foods that modulate human health, The Role of Alternative and Innovative Food Ingredients and Products in Consumer Wellness, Ed Academic Press Elsevier, **2019**; • **O. L. Pop**, L. C. Salanța, C. R. Pop, T. Coldea, S. A. Socaci, R. Suharoschi, D. C. Vodnar. Prebiotics and Dairy Applications in Dietary Fibers, Properties, recovery and Applications, Ed Academic Press Elsevier, **2019**; • R. Suharoschi, **O. L. Pop**, R. A. Vlaic, C. I. Muresan, C. C. Muresan, A. Cozma, A. V. Sitar-Taut, R. Vulturar, S. C. Heghes, A. Fodor, C. A. Iuga. Dietary Fiber and Metabolism, in Dietary Fibers, Properties, recovery and Applications, Ed Academic Press Elsevier, **2019**; • S. A. Socaci, D. O. Rugină, Z. M. Diaconeasa, **O. L. Pop**, A. C. Fărcaș, A. Păucean, M. Tofană, A. Pintea. Antioxidant Compounds Recovered from Food Wastes, in Functional Food-Improve Health through Ed. InTech, **2017**; • **O. L. Pop**, D. C. Vodnar. Procyanidins, and their Effectiveness after Incorporation in Food Systems, in Procyanidins Characterisation, antioxidant properties and health benefits, Ed. Nova, **2016**; • **O. L. Pop**, D. C. Vodnar, C. Socaciu. Encapsulation field polymers: FTIR characterization, Encyc of Biomedical Polymers and Polymeric Biomaterials, Ed. Taylor & Francis, NY, USA, **2015**; • D. C Vodnar, **O. L. Pop**, C. Socaciu. Probiotics: Microencapsulation. Encyclopedia of Biomedical Polymers and Polymeric Biomaterials, Ed. Taylor & Francis, **2015**.
Projects	1. PN III- PCE Exploratory Research Project - PN-III-P4-IDPCE-2020-2126 titled "Iron Oxide Nanoparticles Transported by Probiotics - Cytotoxicity, Biodisponibility and Their Influence on Intestinal Microflora," funded by UEFISCDI, total value: 1,198,032.00 lei, 36 months, 2021 (project director). 2. Research and Service Project - PROBIOKA - beneficiary Biokuri B.V. Belgium, 12 months, total value 23,620 euros, 2021 (project director). 3. PN III- CI Innovation Checks Project titled "Gluten-Free, Low-Calorie Muffins Enriched with Essential Amino Acids of Plant Origin," Funding: 50,000 lei, UEFISCDI-6 months, 2017 (project director). 4. ERANET-MANUNET II –TOMATOCYCL, Sustainable Exploitation of Tomato Processing By-Products, international project, 2017 (member). 5. PN III – PED Project; Nutraceutical Lycopene Produced by Biotechnological Processes from Natural Agro-Industrial Residues with Applications in the Food Industry. Funding UEFISCDI, 2017 (member). 6. PN III- PED Project: Efficient Use of Crude Glycerol from Biodiesel for L-Lactic Acid Production. Funding: 135,000 euros, UEFISCDI, 2017-2019 (member). 7. PN II Partnership Project "A New Generation of Probiotic Beverages with Impact on Human Health." Funding: 330,000 euros, UEFISCDI, 2014-2017 (member). 8. POC_37_637: "Bioprocessing of 1,3-Propanediol (1,3-PD) and Citric Acid Production from Crude Glycerol." Funding: 1,500,000 euros, ANCSI, 2016-2020 (member). 9. PN II – RUTE Project: "Encapsulated Nanoplasmatical Nanoparticles for Controlled Release of Bioactive Molecules," UEFISCDI, 2015-2017 (member). 10. PN II – Economic Competitiveness Program PN-II-IN-CI-2012-1-0157 "Food Safety Management System for the Production Process of Probiotic-Encapsulated Gels," UEFISCDI, Funding: 10,000 EUR, duration: 6 months (responsible). 11. 2 Innovation Research Projects (PNII), UEFISCDI, 2012-2014 (member)

Distinctions and Awards	• International Exhibition of Inventions and Innovations Traian Vuia Timisoara – 39 distinctions (gold and silver diplomas) in the period 2020-2022. • Awarding of research results by UEFISCDI 2017-2023. • Diplomas of excellence at PRO INVENT, the International Research, Innovation, and Invention Exhibition, 16th edition Cluj-Napoca, 2018-2022. • Best poster award at the International Probiotics and Antimicrobial Proteins Conference, Barcelona, November 2017. • 1st and 2nd place with supervised students at the International Symposium "Student in Bucovina" 2016. • Diploma of Excellence and Gold Medal for the "Procedure for Obtaining Microspheres with Probiotics" at the International Invention Exhibition, PRO INVENT, 12th edition Cluj-Napoca, 2014. • 1st place for "Microspheres - support for probiotic cells in yogurt and other dairy products", OSIM, Representative of Romania at the “EPO Innovation Contest 2013”, European Patent Office, 2013.

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