

# Prof. Dr. Ramona Suharoschi

(née Laslo)

Curriculum Vitae — 2026

## PERSONAL INFORMATION

---

Address: 3–5 Calea Mănăştur, 400372 Cluj-Napoca, Romania

Phone: (+40) 264 596384

Email: [ramona.suharoschi@usamvcluj.ro](mailto:ramona.suharoschi@usamvcluj.ro)

Institutional website : <https://www.usamvcluj.ro>

## PROFESSIONAL EXPERIENCE

---

**10/2017 – Present: Full Professor** — University of Agricultural Sciences and Veterinary Medicine (USAMV) of Cluj-Napoca, Romania. Teaching and research.

**10/2015 – Present: Head of the Department of Food Science** — USAMV of Cluj-Napoca, Romania.

**10/2014 – 10/2016: Associate Professor** — USAMV of Cluj-Napoca, Romania. Teaching and research.

**02/2005 – 10/2014: Senior Lecturer** — USAMV of Cluj-Napoca, Romania. Teaching and research.

**02/2002 – 02/2005: Assistant Professor** — USAMV of Cluj-Napoca, Romania. Teaching and research.

**02/1999 – 02/2002: Teaching Assistant** — USAMV of Cluj-Napoca, Romania. Teaching and research.

**09/1997 – 02/1999: Physician (MD)** — Cluj County Hospital, Gynaecology Clinic I, Cluj-Napoca, Romania. Healthcare.

### Other research and quality roles

- 2008–2011: Quality Assurance (QA) Officer, Department of Food Industries and Sciences, USAMV of Cluj-Napoca.
- 2007–2010: Researcher – proteomic profiling, Oncology Institute “Prof. Dr. I. Chiricuță”, Cluj-Napoca.
- 2008–2010: Researcher, “Iuliu Hațieganu” University of Medicine and Pharmacy, Cluj-Napoca.
- 2007–2009: Evaluation Expert, UEFISCDI, Bucharest.
- 2004–2006: QA Officer, Food Quality Laboratory.
- 2002–2003: Research Assistant, University of Nevada, Reno (USA).

## EDUCATION AND TRAINING

---

**08/2003 – 06/2004: Doctoral fellowship — Marie Curie Fellowship** — University of Ulster, Coleraine, Northern Ireland (UK). Doctoral research.

PhD in Veterinary Medicine (USAMV Cluj-Napoca); MD — “Iuliu Hațieganu” University of Medicine and Pharmacy, Cluj-Napoca.

## PERSONAL SKILLS

---

### Languages

Mother tongue: Romanian.

Foreign languages: English (B2); Italian (A2); French (A2); German (A1).

### Communication skills

Strong communication skills developed as a doctoral fellow in international research groups and as a member of national and international research project teams.

### Organisational and managerial skills

- Design and coordination of postgraduate courses (2013–2019): training of specialists in Food Safety Management Systems (FSMS) in line with HACCP, GMP (Good Manufacturing Practice), GLP (Good Laboratory Practice) and GHP (Good Hygiene Practice).
- Head of the Department of Food Science since 2015.
- Head of the Molecular Nutrition and Proteomics Laboratory since 2013 (Institute of Life Sciences).
- Co-executive director of the Master's programme in Gastronomy, Nutrition and Dietetics (in Romanian since 2014; in English since 2015).
- Departmental Erasmus coordinator (2012–2021); coordinator of non-EU Erasmus partners (USA, Chile, Georgia, Bosnia and Herzegovina, Tunisia, Morocco).
- Involvement in the EU-GIFT academic consortium: curriculum development and work on joint master's programmes (Management Committee).

### Job-related skills

Technical laboratory skills in immunology, biochemistry and molecular biology: in vivo and ex vivo techniques, microarray, RT-PCR, ELISA, Western blot, proteomic analyses, metagenomics, metaproteomics, laboratory standard operating procedures (SOPs), cell culture.

### Areas of expertise

Molecular biology; pangenomic research; transcriptomics (gene-expression microarrays, differential gene-expression analysis, data mining, wet-lab and in silico validation of microarray data); recombinant DNA; proteomics (protein and peptide analysis, characterisation of recombinant proteins); bioinformatics; gene regulatory networks; metagenomics; metaproteomics.

### Digital skills

Independent user for information processing; proficient user for communication, content creation and problem solving.

## RESEARCH PROFILES AND IDENTIFIERS

---

Google Scholar : <https://scholar.google.com/citations?user=dXJHblMAAAAJ&hl=en>

*Google Scholar metrics (2026): over 2,730 citations.*

ResearchGate : [https://www.researchgate.net/profile/Ramona\\_Suharoschi](https://www.researchgate.net/profile/Ramona_Suharoschi)

LinkedIn : <https://www.linkedin.com/in/ramona-suharoschi-7a896911/>

Web of Science ResearcherID: M-9711-2019

## RECENT PUBLICATIONS (2024–2026)

---

1. Păușan D.-E., Păucean A., Man S. M., ..., Mureșan V., Suharoschi R. (2025). Single and mixed cultures of *Lactiplantibacillus plantarum* and *Saccharomyces cerevisiae* in alfalfa-enriched sourdough: impact on bread textural, volatile and sensory profile. (October 2025).
2. Bubulac L., ..., Suharoschi R. (2025). From Olive Oil to Pomace: Sustainable Valorization Pathways Linking Food Processing and Human Health. (October 2025).
3. Carlessi P. C., ..., Suharoschi R., Depeint F. (2025). Synthesis of Knowledge on Infant Fortification Plants and the Most Commonly Used Galactogenic Plants in Niger and Their Uses in the Republic of Niger. *Nutraceuticals*, 5(1), 3. <https://doi.org/10.3390/nutraceuticals5010003>
4. Pop O. L., Ciont C., Gabianelli R., ..., Suharoschi R. (2024). Deciphering contaminants and toxins in fermented food for enhanced human health safeguarding. (August 2024).
5. Mărtău G. A., López-Gómez J. P., Călinoiu L.-F., ..., Vodnar D. C., Suharoschi R. (2024). Editorial: Organic waste and by-products — derived compounds as functional agents from fermentation processes. (September 2024).

## BOOKS AND BOOK CHAPTERS

---

1. Suharoschi R., Pop O. L., Vlaic R. A., Mureșan C. I., Mureșan C. C., Cozma A., Sitar-Taut A. V., Vulturar R., Hegheș S. C., Fodor A., Iuga C. A. (2019). Dietary Fiber and Metabolism. In *Dietary Fiber: Properties, Recovery, and Applications* (pp. 59–77). Academic Press.
2. Pop O. L., Salanță L. C., Pop C. R., Coldea T., Socaci S. A., Suharoschi R., Vodnar D. C. (2019). Prebiotics and dairy applications. In *Dietary Fiber: Properties, Recovery, and Applications* (pp. 247–277). Academic Press.
3. Vlad A. R., Carmen M. C., Mureșan S., Mureșan A., Mureșan V., Suharoschi R., Pop G., Mudura M. (2019). Food Fortification through Innovative Technologies. In *Food Engineering*. IntechOpen.
4. Pop O. L., Socaci S. A., Suharoschi R., Vodnar D. C. (2019). Pro and prebiotic foods that modulate human health. In *The Role of Alternative and Innovative Food Ingredients and Products in Consumer Wellness* (p. 283). Elsevier, Amsterdam.
5. Mbawala A., Koussou M. O., Moufo T. H., Tchougang H. M., Suharoschi R. (2018). Indigenous fermented milks from some regions of Cameroon and Chad. LAP Lambert Academic Publishing. ISBN 978-613-8-34418-6.
6. Pop O. L., Suharoschi R. (2016). *Toxicologia produselor alimentare [Food Product Toxicology]*. Cluj-Napoca. ISBN 978-973-744-473-8.
7. Suharoschi R. (2013). *Principiile nutriției umane [Principles of Human Nutrition]*. AcademicPres, Cluj-Napoca. ISBN 978-973-744-335-9.
8. Suharoschi R. (2013). *Toxicologia alimentelor [Food Toxicology]*. AcademicPres, Cluj-Napoca. ISBN 978-973-744-334-2.
9. Laslo C., Ștefca Gh., Suharoschi R., Mureșan C. (2008). *Controlul calității și igiena produselor alimentare de origine animală [Quality Control and Hygiene of Animal-Origin Food Products]*. Risoprint, Cluj-Napoca. ISBN 978-973-751-684-8.
10. Laslo C., Mureșan C., Suharoschi R., Țibulcă D. (2014). *Produse alimentare de origine animală [Animal-Origin Food Products] (Vol. 1)*. Risoprint, Cluj-Napoca. ISBN 978-973-53-1435-4.
11. Laslo C., Mureșan C., Jimborean M., Laslo R. (2006). *Examenul de laborator al produselor de origine animală [Laboratory Examination of Animal-Origin Products]*. AcademicPres, Cluj-Napoca. ISBN 978-973-744-022-8.
12. Laslo C., Mureșan C., Jimborean M., Laslo R. (2005). *Controlul calității produselor de origine animală [Quality Control of Animal-Origin Products]*. AcademicPres, Cluj-Napoca. ISBN 973-7950-82-8.

## NATIONAL PROJECTS

---

1. Project 2662 — Development of a systems biology approach for understanding the molecular and signaling patterns involved in the human prostate (MOLPAT-Pca), contract no. 180/2006 (2006–2008), VIASAN.
2. CEC Innovation PN-III-P2-2.1-CI-2017-0359 — “The innovative culinary concept for personalized menu reformulation (with high nutritional value added)” (2018).
3. CEC Innovation PN-III-P2-2.1-CI-2018-1367 — “Innovative culinary concept for the reformulation of personalised, high-nutritional-value menus”.
4. Project PN-III-P1-1.1-MC-2017-2346.
5. Project SEE 18-MOB-0063 (Norway).
6. USAMV grant — “in silico Biomarkers Discovery” (2012).

## INTERNATIONAL PROJECTS

---

1. ERANET: ProBone — New tools for prospecting the marine bone-degrading microbiome for novel enzymes, contract ERANET 2/2018.
2. AUF: Biotechnological valorisation of local fermented milks as a source of biosurfactant-producing bacteria for use as biopreservatives in the agri-food industry. Coordinator: Prof. Augustin Mbawala, University of Ngaoundéré, Cameroon (2017–2018; budget €53,900).
3. COST Action CA16123 — Safety Culture and Risk Management in Agriculture. Romania Responsible, Management Committee (2017–2018).
4. COST Action CA18131 — Statistical and machine learning techniques in human microbiome studies. Romania Responsible, Management Committee.
5. Erasmus+ KA107, contract no. 2016-2-RO01-KA107-035273 (2017–2018; €25,290).

6. Erasmus+ International Credit Mobility, 2017-1-RO01-KA107-036885 (2017–2019; €93,376).
7. Erasmus+ International Credit Mobility, 2018-1-RO01-KA107-047708 (2018–2020; €181,500).
8. TEMPUS — “Modernization and Harmonization of Tourism Study Programs in Serbia” (MHTSPS), no. 544543-TEMPUS-1-2013-1-RS-TEMPUS-JPCR (2013–2016; USAMV budget ~€25,166) — USAMV responsible.
9. Phare 2002/028-028 — “Food Quality Management Network for East European Countries”, EU-funded (budget ~€35,000).

## PROJECT PARTICIPATION (MEMBER)

---

1. Development of a testing laboratory for food safety and quality — project 159/2005, INFRAS (2005–2007; RON 800,000).
2. MEC — “Consolidation of standardisation and quality infrastructures” (INFRAS), Testing laboratory for food quality and safety (2004–2006).
3. MEC – CEEX Module 1, project 3822 — Modern, non-conventional, EU-compliant technologies for wastewater treatment and residual sludge processing for reuse (2006–2008; RON 1,000,000), BIOTECH.
4. IDEI project no. 314/2007 — Microarray identification of tumour biomarkers with non-invasive predictive value in prostate cancer, IOCN (2007–2010).
5. IDEI project no. 2631/2009 — Analytical and proteomic research of the plasma and cerebrospinal fluid in elderly patients with postoperative cognitive dysfunction (2009–2011).
6. PN II (2008–2011) — Reducing mycotoxin contamination along the cereal chain (FIBRESI).
7. PN II 260/14.09.2007 — Food Safety Control: integrated system for modelling, simulation and advanced control of fermentative bioprocesses (2007–2009).
8. CNCSIS-3/102 — Influence of the cultivation system on the food quality of vegetables grown in protected spaces (2004–2006).
9. CNCSIS-584 — Study on the efficiency of cultivating and using rapeseed varieties free of glucosinolates and erucic acid in animal feed (2000–2004).
10. PN-III-P2-2.1-CI-2017-0334 — Innovative fortified meat preparations, no. 58/2017.
11. PN-III-P2-2.1-CI-2017-0415 — Innovative nutritional solutions for preventing epidemic childhood obesity, no. 72/2017.
12. PN-III-P2-2.1-CI-2017-0783 — Innovative integrated menu-analysis services for preschool children, no. 142/2017.
13. PN-III-P2-2.1-CI-2017-0056 — Gluten-free, low-calorie muffins enriched with essential plant-derived amino acids, no. 19/2017.
14. PN-III-P4-ID-PCE-2016-0396 — Signalling pathways and target molecules in chemoprevention using silver-nanoparticle/natural-extract conjugates in oral carcinogenesis, no. 161/2017.
15. PN-III-P2-2.1-CI-2017-0373 — Obtaining a disinfectant gel by valorising bioactive components from spent hops, no. 97/2017.
16. PN-III-P2-2.1-PED-2016-1237 — Efficient use of crude biodiesel glycerol in lactic acid production.
17. PN-III-P2-2.1-CI-2017-0632 — Functional nutraceutical product with curative and palliative properties obtained from whey enriched with natural bioactive principles, no. 112CI/2017.
18. EC 5th Framework Programme — Marie Curie Training Site Fellowship: “Assessment of Dietary Components with Health-promoting Properties” HPMT-CT-2001-00287, University of Ulster (Prof. I. Rowland).

## AWARDS AND DISTINCTIONS

---

- Research output awards (articles): 2019, 2020, 2021, 2022, 2023, 2024, 2025.
- USAMV Cluj-Napoca — Award for recognition of professional performance: 2018, 2019.
- Professional and scientific distinctions (academic years 2008–2012), USAMV Cluj-Napoca.
- Marie Curie Fellowship (2003–2004), University of Ulster, UK.
- Fulbright Scholarship (01/2023 – 06/2023), University of Rochester, Rochester, NY, USA.

**Date: 01.06.2026**

**Prof. Dr. Ramona Suharoschi**