UNIVERSITATEA "DUNĂREA DE JOS" DIN GALAŢI
Facultatea ŞTIINŢA ŞI INGINERIA ALIMENTELOR
Departamentul Știința Alimentelor, Ingineria Alimentelor și Biotehnologii Aplicate

AVIZAT,

Director CSUD,

Prof. dr. ing. Eugen-Victor-Cristian RUSU

FIŞA DE VERIFICARE A ÎNDEPLINIRII STANDARDELOR MINIMALE

Ordinul Ministrului ECTS 6.129/2016, Anexa nr.14.
Comisia INGINERIA RESURSELOR VEGETALE ȘI ANIMALE

Nume şi prenume: Mihalcea (Gîtin) I. Liliana
Grad didactic: Conferențiar univ. dr. ing.

A1. ACTIVITATEA DIDACTICĂ/PROFESIONALĂ

Cerința minimă: Profesor / Abilitare: min. 2 cărți/capitole prim-autor; cel puțin o carte/capitol publicată după ultima promovare sau în ultimii 5 ani.

Realizat: 4 cărți / capitole cărți dintre care în ultimii 5 ani:

- 1 carte (editor) ce include 2 capitole de carte (prim autor), carte publicată în editura națională recunoscută

- 1 capitol carte prim autor publicat în editură internațională.

Nr. crt.	Descriere activitate	Punctaj	Punctaj total
1.1. Cărţi cu ISBN şi capitole în cărţi de specialitate			
1.1.1. Cărţi cu ISBN/capitole ca autor			
1.1.1.1. internaționale			
1.	**Liliana Mihalcea**, Maricica Stoica (2023). Recent Overview on Behalf Carotenoids Extraction from Food By-products, Chapter 2, pag.15-38. In *Current Perspectives in Agriculture and Food Science Vol. 4*, 2023. B P International, Editor Mohammad Reza Naroui Rad, ISBN 978-81-19217-97-7 (Print), 978-81-19217-98-4 (eBook), DOI: 10.9734/bpi/cpafs/v4 (pentru carte), DOI:10.9734/BPI/CPAFS/V4/5565B (pentru capitol carte).	23 / (2*2) = 5,75	**5,75**

1.1.1.2. naționale			
1.	**Liliana Gîtin.** (2009). Procesarea cu fluide supercritice. Aspecte teoretice fundamentale şi aplicaţii. Editura Academica, ISBN 978-973-8937-58-1, 205 pag.	205 / (5·1) = 41	**61,20**
2.	**Liliana Gîtin**, Rodica Alexandru. (2009). Operaţii unitare în alimentaţie publică şi agroturism. Principii teoretice şi lucrări aplicative. Editura Galaţi University Press, ISBN 978-606-8008-43-1, 202 pag .	202/ (5·2) = 20,2	
1.1.2. Cărți/ capitole de cărți ca editor/ coordinator			
1.1.2.2. naționale			
1.	**Liliana Mihalcea** (Editor). (2023). Tehnici de extracție a subproduselor de origine vegetală. Editura Galați University Press, 110 pag. ISBN 978-606-696-268-1, ISBN 978-606-696-269-8 (Vol. 1., 2023). **Prim autor la capitolele:** **Liliana Mihalcea**, Gigi Coman. 2023. Uscarea (capitol 1), 42 pagini. În: Liliana Mihalcea. Tehnici de extracție a subproduselor de origine vegetală. Editura Galați University Press, 110 pag. ISBN 978-606-696-269-8 (Vol. 1., 2023). **Liliana Mihalcea**, Leontina Grigore-Gurgu, Oana Emilia Constantin. 2023. Extracția asistată de dioxid de carbon supercritic (capitol 2), 35 pagini. În: Liliana Mihalcea. Tehnici de extracție a subproduselor de origine vegetală. Editura Galați University Press, 110 pag. ISBN 978-606-696-269-8 (Vol. 1., 2023).	42/7*2 = 3 35/ 7*3 = 1,66	**4,66**
1.2. Suport didactic			
1.2.1. Manuale, suport de curs inclusive electronic			
1.	**Liliana Gîtin**. (2010). Tehnici speciale de procesare a produselor alimentare**,** Editura Galati University Press, ISBN 978-606-8008-57-8, 254 pag (cursCD).	254 / (8·1) = 31,75	**44,50**
2.	**Gîtin Liliana** (2010). Ambalaje si design in industria alimentara (suport de curs DIDFR), Facultatea de Stiinta si Ingineria Alimentelor, Galati University Press, 102 pag.	102/ (8·1) = 12,75	
1.2.2. Îndrumare de laborator/aplicaţii			
1.	Rodica Alexandru, Lucia Hopulele, Mariana Covrig, **Liliana Gîtin**. (2001). Fenomene de transfer. Transferul complex de caldura. Probleme. Editura Fundatiei Universitare Dunărea de Jos din Galați (Cod CNCSIS 147), 124 pag.	124/ (8·4) = 3,87	**14,93**

2.	Alexandru Rodica, Turtoi Ghe, **Gîtin L.**, Turtoi M. (2002). Fenomene de transfer, curs pentru IDD. Editura Fundatiei Universitare Dunărea de Jos din Galați (Cod CNCSIS 147), 200 pag.	200/ (8·4) = 6,25	
3.	Alexandru Rodica, **Gîtin Liliana.** (2003). Fenomene de transfer. Tabele. Diagrame, Nomograme. Editura Fundatiei Universitare Dunarea de Jos din Galati, ISBN 973-627-032-7 (Cod CNCSIS 147), 77 pag.	77/ (8·2) = 4,81	
A1.	**ACTIVITATEA DIDACTICĂ/PROFESIONALĂ** **Professor / Abilitare: minim 100 puncte**		**Realizat 131,04 puncte**

A2. ACTIVITATE DE CERCETARE

ORCID https://orcid.org/0000-0003-4075-3907

H index (Scopus) = 6 (autor **Mihalcea Liliana) și H index (Scopus) = 2 (**autor **Gîtin Liliana)**

H index (WOS) = 7 (autor **Mihalcea Liliana)**

H index (GScholar) = 13 (autor **Mihalcea Gîtin Liliana**)

2.1. Articole în reviste cotate ISI Thomson Reuters si in volume indexate ISI proseedings

Cerința minimă:
Profesor/Abilitare: min. 8 articole din care min. 4 în reviste cotate ISI; la 4 dintre lucrări (dintre care 2 ISI cotate) să fie autor principal; cel puțin 3 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani.

Realizat: 21 de articole [din care 38,09% Q1, 14,28% Q2 și 47,61% Q3] dintre care:

- **14 articole** au fost publicate **în ultimii 5 ani**, iar la **7 articole am avut calitatea de prim autor**

sau

- 16 articole au fost publicate de la ultima promovare din 2014, iar la 8 articole am avut calitatea de prim autor.

Nr. crt.	Descriere activitate	Punctaj	Punctaj total
1.	**Liliana Mihalcea**, Bogdan Pacularu-Burada, Ștefania-Adelina Milea, Iuliana Aprodu, Nina Nicoleta Condurache (Lazar), Elena Iulia Cucolea, George-Madalin Danila, Adrian Cîrciumaru, Stanciuc Nicoleta. CO_2 supercritical extraction and microencapsulation of oleoresins from	2*(35+20·1,125)/9 = 12,77	**167,95**

	rosehip fruits for getting powders with multiple applications. *Current Research in Food Science* 6 (**2023**) 100449**.** DOI: 10.1016/j.crfs.2023.100449 IF 1,125 / SRI 1,699.		
2.	**Mihalcea, L.,** Coman, G., Constantin, O.E., Grigore-Gurgu, L., Dănilă, George Mădălin., Cucolea, E.I., Turturică, M., Nicoleta, Stănciuc. **(2023)**. Conjugates-based design for microencapsulation of CO2 supercritical extract from red grape by-products to provide functional ingredients, *LWT - Food Science and Technology* DOI: 10.1016/j.lwt.2023.114996. IF 6,05	2*(35+20·6,05)/8 = 39	
3.	**Liliana Mihalcea**, Mihaela Turturica, Elena Iulia Cucolea, George-Madalin Danila, Loredana Dumitrascu, Gigi Coman, Oana Emilia Constantin, Leontina Grigore-Gurgu, Nicoleta Stanciuc. CO2 Supercritical Fluid Extraction of Oleoresins from Sea Buckthorn Pomace: Evidence of Advanced Bioactive Profile and Selected Functionality, *Antioxidants*, 10(11) (**2021**)1681. IF 7,675 DOI: 10.3390/antiox10111681 WOS:000723910800001	2*(35+20·7,675)/9 = 41,88	
4.	**Mihalcea, L**., Crăciunescu, O., Ionica Dima (Gheonea), Prelipcean, A.-M., Enachi, E., Barbu, V., Bahrim, G.E., Râpeanu, G., Oancea, A., Stănciuc, N. Supercritical CO2 extraction and microencapsulation of lycopene-enriched oleoresins from tomato peels: Evidence on antiproliferative and cytocompatibility activities. *Antioxidants*, 10(2) (**2021**) 222. IF 7,675 DOI: 10.3390/antiox10020222 WOS:000622032600001	2*(35+20·7,675)/10 = 37,70	
5.	**Mihalcea, L**.; Aprodu, I.;Dumitrașcu, L.; Cucolea, E.I.; Dănilă,G.-M.; Enachi, E.; Barbu, V.;Constantin, O.E.; Grigore-Gurgu, L.;Stănciuc, N. Whey Proteins Isolate-Based Biopolymeric Combinations to Microencapsulate Supercritical Fluid Extracted Oleoresins from Sea Buckthorn Pomace. *Pharmaceuticals* 14 (**2021**) 1217. IF 5,667 / SRI 1.452. DOI: 10.3390/ph14121217 WOS:000736558900001	2*(35+20·5,667)/10 = 29,67	
6.	Oana Emilia Constantin, Adelina Ștefania Milea, Carmen Bolea, **Liliana Mihalcea**, Elena Enachi, Dana Maria Copolovici, Lucian Copolovici, Florentina Munteanu, Gabriela Elena Bahrim, Gabriela Râpeanu. 2021. Onion	1*(35+20·1,713)/10 = 6,93	

	(*Allium cepa* L.) peel extracts characterization by conventional and modern methods, *International Journal of Food Engineering*, 17(6) (**2021**) 485 – 493. IF 1,713 / SRI 0,476 DOI: 10.1515/ijfe-2020-0310 WOS:000661341200008		
7.	Iuliana Maria Enache, Óscar Benito-Román , Gigi Coman, Camelia Vizireanu, Nicoleta Stanciuc, Doina Georgeta Andronoiu, **Liliana Mihalcea***, Maria Teresa Sanz. 2021. Extraction Optimization and Valorization of the Cornelian Cherry Fruits Extracts: Evidence on Antioxidant Activity and Food Applications. *Appl. Sci.* 11 (**2021**) 10729. IF 2.838 / SRI 0,885 DOI: 10.3390/app112210729 WOS:000727862300001	2*(35+20·2,838)/8 = 22,94	**163,06**
8.	Iuliana-Maria Enache, Gigi Coman, Sanda Roșca, Camelia Vizireanu, Liliana Mihalcea*. The optimization of a conventional extraction of bioactive compounds from *Cornus mas* by RSM and the determination of favourability factors by GIS technique. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, 49(2) (**2021**) 12307. IF 1,249/ SRI 0,455 DOI: 10.15835/nbha49212307 WOS:000668514700002	2*(35+20·1,249)/5 = 23,99	
9.	Simona Daniela Radu (Lupoae), **Liliana Mihalcea**, Iuliana Aprodu, Sonia A. Socaci, Mihaela Cotârlet, Elena Enachi, Oana Crăciunescu, Vasilica Barbu, Anca Oancea, Francisc Vasile Dulf, Petru Alexe, Gabriela Elena Bahrim, Gabriela Râpeanu, Nicoleta Stănciuc. Fostering Lavender as a Source for Valuable Bioactives for Food and Pharmaceutical Applications through Extraction and Microencapsulation. *Molecules* 25(21) **(2020)** 5001. DOI: 10.3390/molecules25215001 IF 4,411 / SRI 1,426 WOS:000589230100001	1*(35+20·4,411)/13 = 9,47	
10.	Corina Neagu, **Liliana Mihalcea***, Elena Enachi, Vasilica Barbu, Daniela Borda, Gabriela Elena Bahrim, Nicoleta Stănciuc. Cross-Linked Microencapsulation of CO2 Supercritical Extracted Oleoresins from Sea Buckthorn: Evidence of Targeted Functionality and Stability. *Molecules* 25 **(2020)** 2442. DOI:10.3390/molecules25102442 IF 4,411/ SRI 1,426 WOS:000539293400175	2*(35+20·4,411)/7 = 35,20	

11.	**Liliana Mihalcea**, Vasilica Barbu, Elena Enachi, Doina Georgeta Andronoiu, Gabriela Râpeanu, Maricica Stoica, Loredana Dumitrașcu, Nicoleta Stănciuc. Microencapsulation of Red Grape Juice by Freeze Drying and Application in Jelly Formulation. *Food Technology and Biotechnology*, 58(1) **(2020)** 20 – 28. DOI: 10.17113/ftb.58.01.20.6429 IF 3,918 /SRI 0,923 WOS:000530080000004	2*(35+20·3,918)/8 = 28,34	
12.	Gabriel-Dănuț Mocanu, Oana-Viorela Nistor, Doina Georgeta Andronoiu, Liliana Ceclu, Ionica Dima Gheonea, **Liliana Mihalcea**, Viorica Vasilica Barbu, Oana Emilia Constantin, Livia Pătrașcu. Effects of drying methods on quality parameters of potato and red beetroot purée with *Lactobacillus delbrueckii*. *Journal of Food and Nutrition Research*, 59 (1) **(2020)** 23-34. IF 1,333 / SRI 0,366 WOS:000541970300004 file:///C:/Users/user/Downloads/jfnr202003%20(2).pdf	1*(35+20·1,333)/9 = 30,83	
13.	Ștefania Adelina Milea, Iuliana Aprodu, **Liliana Mihalcea,** Elena Enachi, Carmen Alina Bolea, Gabriela Râpeanu, Gabriela Elena Bahrim, Nicoleta Stănciuc. Bovine β-lactoglobulin peptides as novel carriers for flavonoids extracted with supercritical fluids from yellow onion skins. *Journal of Food Science*, 85(12) **(2020)** 4290-4299. DOI: 10.1111/1750-3841.15513 IF 3,167 / SRI 1,202, WOS:000588152100001	1*(35+20·3,167)/8 = 12,29	
14.	**Liliana Mihalcea**, Mihaela Turturică, Vasilica Barbu, Elena Ioniță, Livia Pătrașcu, Mihaela Cotârleț, Loredana Dumitrașcu, Iuliana Aprodu, Gabriela Râpeanu, Nicoleta Stănciuc. Transglutaminase mediated microencapsulation of sea buckthorn supercritical CO_2 extract in whey protein isolate and valorization in highly value-added food products, *Food Chemistry* 262 (**2018**) 30–38. DOI: /10.1016/j.foodchem.2018.04.067 IF 5,399 / SRI 2,943, WOS: 000432652700005	2*(35+20·5,399)/10 = 28,59	**123,59**
15.	**Liliana Mihalcea**, Mihaela Turturica, Ioana Otilia Ghinea, Vasilica Barbu, Elena Ionita, Mihaela Cotarlet, Nicoleta Stanciuc. Encapsulation of carotenoids from sea buckthorn extracted by CO2 supercritical fluids method within whey proteins isolates matrices, *Innovative Food Science and Emerging Technologies*, 42 (**2017**) 120-129. Scopus. DOI :10.1016/j.ifset.2017.06.008 IF 3,116 / SRI 2,185, WOS:000408782900015	2*(35+20·3,116)/7 = 27,80	

16.	Iulia Bleoancă, Klemen Saje, **Liliana Mihalcea**, Elena-Alexandra Oniciuc, Sonja Smole-Mozina, Anca Ioana Nicolau, Daniela Borda. Contribution of high pressure and thyme extract to control *Listeria monocytogenes* in fresh cheese - A hurdle approach, *Innovative Food Science and Emerging Technologies* 38 (**2016**) 7–14. Scopus. DOI: 10.1016/j.ifset.2016.09.002 IF 2,573 / SRI 2,622, WOS:000389397100002	1*(35+20·2,573)/7 = 12,35	
17.	**Liliana Gîtin**, Rodica Dinică, Loredana Dumitrascu, Camelia Neagu. Sulfur compounds identification and quantification from *Allium* spp. fresh leaves, *Journal of Food and Drug Analysis* 22(4) (**2014**) 425 – 430, Scopus. DOI: 10.1016/j.jfda.2014.04.002 IF 0,615 / SRI 0,381, WOS:000346623500005	2*(35+20·0,615)/4 = 23,65	
18.	**Liliana Gîtin**, Rodica Dinică, Raluca Parnavel. The Influence of Extraction Method on the Apparent Content of Bioactive Compounds in Romanian *Allium* spp. Leaves. *Notulae Botanicae Horti Agrobotanici Cluj-Napoca*, 40(1) (**2012**) 93 – 97, WOS, Scopus, CABI. IF 0.59, WOS:000306538900013 https://www.notulaebotanicae.ro/index.php/nbha/article/view/7212	2*(35+20·0,59)/3 = 31,20	
19.	**Gîtin Liliana**, Alexandru Rodica, Buzia Olimpia, Deju Maria. Food Pathologycal Aspects Concerning the Health State of the Population from Galaţi Area, *Journal of Environmental Protection and Ecology*, 12(2) (**2011**) 526 – 534, ISSN1311-5065, Scopus. IF 0,235, WOS:000294036900015	2*(35+20·0,235)/4 = 19,85	**39,71**
20.	Andronoiu Doina Georgeta, **Gîtin Liliana**, Botez Elisabeta, Mocanu Gabriel – Dănuţ. Researches Concerning the Production and Characterization of Dessert with Fresh Cheese and Peach Pulp, *Journal of Environmental Protection and Ecology*, 12(2) (**2011**) 502-508, ISSN 1311-5065, Scopus. IF 0,235, WOS:000294036900012	1*(35+20·0,235)/4 = 9,93	
21.	Mocanu D., Botez E., Andronoiu D., **Gîtin L.** Researches concerning the production of a fermented dairy drink with added carrot juice, *Journal of Environmental Protection and Ecology*, 12(2) (**2011**) 718 – 726, ISSN 1311-5065, Scopus, WOS. IF 0,235, WOS:000294036900038	1*(35+20·0,235)/4 = 9,93	
		Total 2.1. 494,31 pct.	

2.2. Articole în reviste şi volumele unor manifestări ştiinţifice indexate BDI

Cerința minimă: Profesor/Abilitare: min. 15 articole
Realizat: 31 articole din care:
- 5 articole publicate după ultima promovare (în anul 2014)
sau
- 23 articole după obținerea titlului de doctor (în anul 2007)

1.	**Liliana Mihalcea**, Iulia Bleoancă, Cătălina Mihai, Daniela Borda. Osmotic pressure influence on the vegetable chips dehydration process, *Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry*, 18 (1) **(2017)** 051-059. ISSN 1582-540X, Scopus. GScholar https://scholar.google.com/scholar?start=10&q=liliana+mihalcea&hl=de&as_sdt=0,5	2*(15/4) = 7,50
2.	Cătălin Stoian, Oana Livadariu, Mihaela Turturică, Nicoleta Stănciuc, **Liliana Mihalcea***. Emerging technologies for Mara sea buckthorn (*Hippophae rhamnoides* L.) berries valorification, Scientific Bulletin. Series F. Biotechnologies, XXI (**2017)** 109-112. ISSN 2285-1364. CABI, DOAJ, GSchoolar http://biotechnologyjournal.usamv.ro/pdf/2017/Art19.pdf https://scholar.google.com/scholar?start=20&q=liliana+mihalcea&hl=de&as_sdt=0,5	2*(15/5) = 6,00
3.	Garnai, Maria; Lupoaie, Paul; Borda, Daniela; Vizireanu, Camelia; **Mihalcea, Liliana** Temperature influence on the *Tagetes erecta* L. flowers dehytratation process. *Journal of Agroalimentary Processes and Technologies*, 23 (1) (**2017**) 52-58. https://scholar.google.com/scholar?start=0&q=liliana+mihalcea&hl=de&as_sdt=0,5	1*(15/5) = 3,00
4.	**Mihalcea, L.,** Bucur, F., Cantaragiu, A.M., Gurgu, L., Borda, D., Iordachescu, G. Temperature influence on the *Agaricus bisporus* mushrooms dehydration process, *Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry*, 17 (4), **(2016).** 323-333, ISSN 1582-540X, Scopus, GSchoolar https://scholar.google.com/scholar?start=10&q=liliana+mihalcea&hl=de&as_sdt=0,5	2*(15/6) = 5,00
5.	Stoica, Maricica, Alexe, Petru, **Mihalcea, Liliana**. Atmospheric Cold Plasma as New Strategy for Foods Processing - An Overview, *Innovative Romanian Food Biotechnology, 15* ***(2014).*** *1-8. CABI, GSchoolar* https://scholar.google.com/scholar?start=0&q=liliana+mihalcea&hl=de&as_sdt=0,5	15/3 = 5,00
6.	**Liliana Mihalcea (Gîtin),** Maricica Stoica, Cristian Dima, Petru Alexe. Unconventional techniques for the extraction of bioactive compounds from various plants, *Journal of Agroalimentary Processes and Technologies*, 19(2) **(2013)** 204-207, ISSN: 2069-0053, CABI.	2*(15/4) = 7,50

7.	Stoica, M., **Mihalcea, L**., Borda,, D., Alexe,. P. Non-thermal novel food processing technologies. An overview, *Journal of Agroalimentary Processes and Technologies*, 19(2) **(2013)** 212-217, ISSN 1453-1399, CABI, Gschoolar https://scholar.google.com/scholar?start=0&q=liliana+mihalcea&hl=de&as_sdt=0,5	15/4 = 3,75
8.	Corina Neagu, **Liliana Gîtin**, Daniela Borda. The effect of intense light pulsed treatment on *Aspergillus flavus* (MI 148) spores. *Journal Food and Environment Safety,* Suceava University, Food Engineering, XII (1) **(2013)** 18-23. Index Copernicus, CAS, EBSCO, GSchoolar. http://www.fia.usv.ro/fiajournal/ https://scholar.google.com/scholar?start=10&q=gitin+liliana&hl=de&as_sdt=0,5	15/ 3 = 5
9.	Roxana Cirimbei, Rodica Dinică, **Liliana Gitin**, Camelia Vizireanu. Study on herbal actions of horseradish *(Armoracia rusticana),* *Journal of Agroalimentary Processes and Technologies*, 19(1) **(2013)** 111-115. ISSN: 2069-0053 CABI http://journal-of-agroalimentary.ro/admin/articole/59761L19_Vol_19_1__2013_111-115.pdf	15/4 = 3,75
10.	Cristian Dima, **Liliana Gitin**, Petru Alexe, Stefan Dima. Encapsulation of coriander essential oil in alginate and alginate/chitosan microspheres by emulsification external gelation method. (**2013**). Book of Proceedings of InsideFood Symposium, 9-12 April 2013, Leuven, Belgium http://www.insidefood.eu/INSIDEFOOD_WEB/UK/WORD/proceedings/061P.pdf https://scholar.google.com/scholar?start=30&q=gitin+liliana&hl=de&as_sdt=0,5	15/4 = 3,75
11.	Cristina Popovici, **Liliana Gîtin**, Petru Alexe Characterization of Walnut (*Juglans regia L.*) Green Husk Extract Obtained by Supercritical Carbon Dioxide Fluid Extraction, *Journal of Science, Technique and Technologies Food and Packaging*, 1 **(2012)** 5-9. ISSN 1314-7420. http://mahvp.uft-plovdiv.bg	15/3 = 5
12.	Stoica, Maricica; Filimon, Veronica; Alexe, Petru; **Gîtin, Liliana.** High hydrostatic pressure and pulsed electric fields. An overview. *Modern Technologies in the Food Industry*. 1 **(2012)**, 187-189. ISBN 978-9975-87-428-1. GSchoolar https://scholar.google.com/scholar?hl=de&as_sdt=0%2C5&q=gitin+liliana&btnG=	15/4= 5
13.	Popovici, Cristina; **Gîtin, Liliana**; Alexe, Petru. Supercritical fluid extraction of bioactive compounds from walnut leaves. *Modern Technologies in the Food Industry*. 2 **(2012)** 84-89. ISBN 978-9975-87-428-1. GSchoolar https://scholar.google.com/scholar?start=10&q=gitin+liliana&hl=de&as_sdt=0,5	15/3 = 5

14.	**Liliana Gîtin,** Salima Varona, Maria José Cocero Alonso. Encapsulation of garlic essential oil by batch PGSS process. *Innovative Romanian Food Biotechnology*, 9 **(2011)** 60-67. IndexCopernicus, CABI. http://bioaliment.ugal.ro/revista/9/paper%2097.pdf.	2*(15/3) = 10	
15.	Stoica M., Dinică R., **Gitin L.,** Grozavu C., Cârâc G. Electrochemical behavior of Stainless Steel in *Oxonia-Active* with *Geotrichumcandidum*, *Innovative Romanian Food Biotechnology*, 9 **(2011)** 29-34. IndexCopernicus International, CABI. http://bioaliment.ugal.ro/revista/9/paper%2095.pdf.	15/5 = 3	
16.	Vînătoru C., Neicu – Teodorescu Eliza, **Gîtin Liliana**. New achievements regarding sweet pepper breeding (*Capsicum annuum* L.) obtained at V.R.D.S. Buzău, Lucrari Stiintifice Seria Horticultura, 54(1) **(2011)** 321-326, USAMV Ion Ionescu de la Brad Iasi. ISSN 1454-7376. CAB International https://www.uaiasi.ro/revista_horti/arhiva.php?an=2011	15/3 = 5	
17.	Elena Alexandra Oniciuc, **Liliana Gîtin,** Sorin Ciortan, Nicoleta Maftei (Aron), Anca Nicolau. Intense Light Pulses Effect on Fungal Burden of Mustard and Black Pepper, *Food and Environment Safety, Stefan cel Mare University Suceava, Food Engineering*, 4, **(2010).** 112-117. Index Copernicus, CAS, EBSCO. http://www.fia.usv.ro/fiajournal/	15/5 = 5	
18.	Mihaela Aida Vasile**, Liliana Gîtin.** The influence of minimal processing on the nutritional and microbiological quality of leafy vegetables, *Ovidius University Annals of Chemistry*, 21 (2), **(2010).** 123 - 128, ISSN-1223-7221. CABI, Index Copernicus, Gschoolar. *https://scholar.google.com/scholar?start=10&q=gitin+liliana&hl=de&as_sdt=0,5*	15/2 = 7,5	
19.	Mocanu G.D., Rotaru G., Botez E., **Gîtin L.,** Andronoiu D.G., Nistor O., Vlăsceanu G., Dune A. Sensory evaluation and rheological behavior of probiotic dairy products with *Rosa canina* L. and *Glycyrriza glabra* L. extracts. *Innovative Romanian Food Biotechnology*, 4, **(2009).** 32 - 39, ISSN 1843 – 6099. Chemical Abstracts, Index Copernicus International. (http://www.bioaliment.ugal.ro/rev_issues.html).	15/8 = 1,87	
20.	Gabriel – Dănuţ Mocanu, Gabriela Rotaru, Elisabeta Botez, Aida Vasile, Doina Andronoiu, Oana Nistor, **Liliana Gîtin**, Gabriela Vlăsceanu, Alina Dune. Research concerning the production of a probiotic dairy product with added medicinal plant extracts. *The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology*, (XXXII) **(2009).** 37–44. ISSN 1843 – 5157. Scopus,WOS. http://www.ann.ugal.ro/tpa/Anale%202009/vol%201/Full%20paper%20DMocanu.pdf	15/9 = 1,66	
21.	Gabriel – Dănuţ Mocanu, Gabriela Rotaru, Elisabeta Botez, Aida Vasile, Doina Andronoiu, Oana Nistor, **Liliana Gîtin**, Gabriela Vlăsceanu, Alina Dune. Sensorial characteristics and rheological properties of probiotic product „Cătinolact", *The Annals of the University Dunarea*	15/9 = 1,66	

	de Jos of Galati, Fascicle VI – Food Technology, (XXXII), **(2009).** 64–69. ISSN 1843 – 5157. Scopus,WOS. http://www.ann.ugal.ro/tpa/Anale%202009/vol%201/Full%20paper%20MocanuD.pdf		
22.	Elisabeta Botez, **Liliana Gîtin**, Doina Georgeta Andronoiu, Gabriela Danut Mocanu. Fresh dairy, appetiyer type: sensorial and rheological aspects, *Journal Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry*, IX(2)2, **(2008)** 207 – 212. Scopus. (http://pubs.ub.ro/?pg=revues&rev=cscc6&num=200809&vol=2&aid=2129	15/4 = 3,75	
23.	Botez Elisabeta, **Gîtin Liliana**, Andronoiu Doina Georgeta, Mocanu Dănuţ Gabriel, Stefănescu Alina. Research on production and description of fresh dairy, appetizer type, *Journal of Agroalimentary Processes and Technologies*, 14 **(2008)** 166-172. ISSN 1453-1399. CABI	15/5 = 3	
24.	**Liliana Gîtin**, Traian Hopulele. Anova analysis upon the influence of hydrogen peroxide used in sunflower oil epoxidation, *Stefan cel Mare University, Annals of the Suceava University – Food Engineering*, vol I. **(2007).** 113 – 118, ISSN 1842 – 459. Index Copernicus, CAS, EBSCO.	15/2= 7,50	
25.	**Gîtin L.,** Habulin, M., Knez, Ž., Hopulele, T. Thermodynamic parameters for the enzymatic epoxidation of sunflower oil at atmospheric pressure with enzyme incubated at 20 MPa in SCCO2, *Roumanian Biotechnological Letters – An International Journal* , 11(6) **(2006)** 3015-3020. ISSN: 1224-5984. The British Library Board http://direct.bl.uk/bld/SearchResults.do, http://www.rombio.eu/Archive/2006/nr6/.	2*(15/4) = 7,50	
26.	**Gîtin L.,** Habulin, M., Knez, Ž., Hopulele, T. Approximation of the thermodynamic parameters for the sunflower seed oil epoxidation reaction with enzyme treated under atmospheric pressure, *Roumanian Biotechnological Letters– An International Journal*, 11(6) **(2006)** 3021-3026, ISSN: 1224-5984. The British Library Board http://direct.bl.uk/bld/SearchResults.do, http://www.rombio.eu/Archive/2006/nr6/	2*(15/4) = 7,50	
27.	**Gîtin L.,** Habulin, M., Knez, Ž., Hopulele, T. Studies concerning lipase stability in batch-stirred-tank reactor under supercritical conditions, *Roumanian Biotechnological Letters– An International Journal*, 11(2) **(2006).** 2669-2674, ISSN: 1224-5984. The British Library Board http://direct.bl.uk/bld/SearchResults.do, http://www.rombio.eu/Archive/2006/nr6/	2*(15/4) = 7,50	
28.	**Gîtin, L**., Habulin, M., Knez, Ž., Hopulele, T. Some parameters optimization for enzymatic epoxidation reaction of sunflower seed oil at atmospheric pressure and 40°C, *The Annals of the University Dunărea de Jos of Galaţi, Fascicle VI, Food Technology*, **(2006).** 28 – 32, ISSN 1221 – 4574.	2*(15/4) = 7,50	

29.	**Gîtin L.,** Habulin, M., Knez, Ž. Optimization of temperature and the amount of the enzyme in the chemo-enzymatic epoxidation of sunflower oil, *The Annals of the University Dunarea de Jos of Galati, Fascicle VI: Food Technology*, 23(2) **(2005)** 1-4. ISSN 1221-4574. http://www.ann.ugal.ro/tpa/Annals%2005%202%20papers/01%20Full%20paper%20Gitin.pdf	2*(15/3) = 10	
30.	Alexandru R., Zara M., **Gîtin L**., Vasile A. Accumulation d'entropie par le processus – une évaluation des technologies alimentaires conventionnelles, COFrRoCA **(2004),** 190-193. ISBN 973-8392-36-5), Tehnica-Info Chisinău (ISBN 9975-63-183-5) CODEN: 69GFCG, CAN 143:188917 AN 2004:1043792 Explored by Author in CAPLUS and MEDLINE; ACS on SciFinder ®.	15/4 = 3,75	
31.	Alexandru, R., Iordăchescu, G., **Gîtin, L**. Researches concerning the influence of the food texture and microstructure on sensoril perception, *The Annals of University „Dunărea de Jos" Galaţi, Fascicle VI, Food Technology*. **(2001).** 41 – 46. ISSN 1221 – 4574.	15/3 = 5	
			Total 2.2. 163,94 puncte

2.3. Proprietate intelectuală, brevete de invenţie, tehnologii şi produse omologate (soiuri, hibrizi, rase etc)			
2.3.2. naționale			
Nr.crt.	Datele de identificare ale brevetului	**Punctaj 30/nr.aut.**	**Total punctaj**
1.	**RO 132903 A2**, Stănciuc Nicoleta, **Mihalcea Liliana**, Râpeanu Gabriela. Biscuiți tip aperitiv cu extract de cătină obținut prin extracție cu fluide supercritice, și biscuiți aperitiv cu extract de cătină microîncapsulat în proteine din zer, și tehnologii de obținere a acestora (*Starter biscuits with sea-buckthorn extract obtained by extraction with supercritical fluids and starter biscuits with sea-buckthorn extract microencapsulated in whey proteins and technologies for preparing the same*), BOPI nr. 11/2018. Pub Date 2018-11-29. **Derwent Primary Accession Number 2019-37589V**. Indexed 2019-05-21. https://www.webofscience.com/wos/diidw/full-record/DIIDW:201937589V.	10	35

2.	**RO 134870 A2,** Garnai Maria Cristiana, Mihalcea Liliana, Vizireanu Camelia. *Vegan Dressing Enriched with Biologically Active Compounds from Tagetes Flowers* (Dressing vegan îmbogățit în compuși biologic activi din flori de crăiță), BOPI nr. 4/2021, App Num RO201900624, Pub Num RO134870A2. Pub Date 2021-04-29. Clasa Internațională A23L27/60 (2016.01). **Derwent Primary Accession Number 2021-50565M,** Indexed 2021-06-04**.** https://www.webofscience.com/wos/diidw/full-record/DIIDW:202150565M	10	
3.	**RO 133473 A0,** Stoica Maricica, Alexe Petru, **Mihalcea Liliana**, Dima Cristian Vasile. Parizer din carne de porc cu cătină, fără nitrit (*Nitrite-free pork-meat bologna sausage with sea-buckthorn*), BOPI nr. 7/2019, p/14. App Num: RO 201800353, Pub Num: RO133473A0, Pub Date: 2019-07-30. Clasa Internațională A23L 13/10 (2016.01). **Derwent Primary Accession Number 2019-683799.** Indexed 2019-08-21 https://www.webofscience.com/wos/diidw/full-record/DIIDW:2019683799	7,50	
4.	**RO 132905 A0**, **Mihalcea Liliana**, Stoica Maricica, Dima Cristian Vasile, Alexe Petru. Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (*Bologna sausage made of pork meat with sea-buckthorn groats without nitrite addition*), BOPI nr. 11/2018, p/15. Clasa Internațională A23L 13/40 (2016.01). Derwent Primary Accession Numer 2019-37589T. Indexed 2019-05-21 https://www.webofscience.com/wos/diidw/full-record/DIIDW:201937589T	7,50	

(Surse:

https://patents.google.com/?inventor=Mihalcea+Liliana&oq=Mihalcea+Liliana+

https://www.webofscience.com/wos/diidw/summary/b7a5a1c7-8950-47ff-b953-a0187951e52d-90806937/diidw-relevance/1

2.4. Granturi/proiecte câştigate prin competiţie, inclusiv proiecte de cercetare/consultanţă (valoare de minimum 10.000 euro echivalent)

Cerința minimă: minim două proiecte pentru Profesor/ Abilitare

Realizat: 3 proiecte de cercetare, din care

- 2 proiecte de cercetare Director / Responsabil proiect în ultimii 5 ani și după ultima promovare din 2014.

2.4.1. Director/ responsabil de proiect

2.4.1.2. Naţionale

Nr.crt.	Datele de identificare ale grantului/proiectului	Nr. ani desfăşurare	Punctaj = 10*(2)
(0)	(1)	(2)	(3)
1.	**03.12.2020 – 31.12.2023** **DIRECTOR / RESPONSABIL PROIECT** *Sistem inovativ de valorificare a materiei prime vegetale* (acronim SINOVEG), cod SMIS 119659, contract nr. 326/390002/30.10.2020. Finanţat prin **Programul Operaţional Competitivitate POC** 2014 – 2020, Axa prioritară 1. Cercetare, dezvoltare tehnologică și inovare (CDI) în sprijinul competitivităţii economice și dezvoltării afacerilor, Obiectiv Specific: 1.3 Creșterea investiţiilor private în CDI, tip proiect Proiect Tehnologic Inovativ (PTI). Leader proiect Cromatec Plus București. **Buget UDJG, 1,242,616.71 lei (248,523.00 Euro)**	3	30
2.	**23.07.2021 – 18.09.2023** **DIRECTOR PROIECT**, *Sistem complex de valorificare a subproduselor pomicole pentru obținerea de pudre bioactive,* acronim BIOPOWDER, contract de finanțare PNDR nr. C161A00000 11884200010/18.03.2021. Finanțarea asigurată prin **Program Național Dezvoltare Rurală PNDR** 2014 – 2020, sM16.1./16.1a. Sprrijin pentru înfiintarea si functionarea grupurilor operaționale, dezvoltarea de proiecte pilot, produse si procese în sectorul pomicol, autoritatea de finanțare MADR prin Agenția pentru Finanțarea Investițiilor Rurale București.	2,16 ani (26 luni)	10*2,16 = 21,60

	Grup Operațional: Cromatec Plus București (leader proiect, https://www.cromatec.ro/), Romanațiul Urzica Cooperativa Agricola (partener 1), Universitatea Dunărea de Jos Galați (partener 2). **Buget UDJG (partener 2) 40,800.00 Euro.**		
3.	**2010 – 2014**, **DIRECTOR EXECUTIV PROIECT** *Reabilitarea, modernizarea, retehnologizarea şi reechiparea infrastructurii educaţionale universitare în vederea creării la Galaţi a unui pol de educaţie şi cercetare tehnologică în domeniul ştiinţei şi ingineriei alimentelor, finanţat din* Fonduri Structurale Europene 2010 – 2014, Proiect FEDR, **Programul Operaţional Regional** 2007-2013, Axa prioritară 3 – Imbunătăţirea infrastructurii sociale, Domeniul major de intervenţie 3.4 – Reabilitarea, modernizarea, dezvoltarea şi echiparea infrastructurii educaţionale preuniversitare, universitare şi a infrastructurii pentru formare profesională continuă, cerere de finanţare SE/22/3/3.4/ 199/19.06.2009, cod SMIS 11377. **Buget proiect 14.072.341,85 lei (3,000,000.00 Euro).** http://www.sia.ugal.ro/respia/index.html	4 ani	40

2.4.2. Membru în echipă

2.4.2.1. Internaţionale

Nr. crt.	**Datele de identificare ale grantului/proiectului**	**Nr. ani desfăşurare**	**Punctaj = 4 x (2)**
(0)	(1)	(2)	(3)
1.	**18331/05.07.2022 – 30.06.2023** **Program POR FESR Sicilia 2014/2020** Membru în proiectul *intitulat Oil matrix extraction from gutted anchovies, Omega-3*, contract 18331/05.07.2022. Consorțiu format din: MATER Soc. Consortile a responsabilità limitata, Italy − I.S.E.C. S.R.L. Servizi Energia Costruzioni, Italy − BALISTRERI GIROLAMO & C. – S.N.C., Italy − COEMI S.R.L. Italy − STAT CONSULTING S.R.L., Italy − Ente Università degli Studi di Enna "KORE" Italy − Consorzio Universitario della Provincia di Palermo", Italy − Universitatea „Dunărea de Jos" din Galați, Romania. Funcția în proiect: Cercetător științific responabil cu extracția cu CO2 supercritic a uleiului de pește din subproduse obținute industrial.	12 luni	4

2.	**10.07.2020 – 07.06.2022** **Program Black Sea Basin** Membru în proiectul intitulat *Local Development and Cross Border Cooperation in the Area of Agricultural Products and Traditional Food* LOC-FOOD, contract de finanțare nr.75315/27.2020-BSB 1101. Funcția în proiect: consultant afaceri în agricultură	22 luni (1,83 ani)	7,32
2.4.2.2. Naţionale			
1.	**18.04.2018 – 30.06.2021** **Program PCCDI** Proiecte complexe realizate în consorții Membru proiect intitulat *Închiderea lanțurilor de valoare din bioeconomie prin obținerea de bioproduse innovative cerute de piață,* PROS-PER, contract de finanțare nr.10PCCDI/2018. Funcția în proiect: cercetător responsabil cu extracția cu fluide supercritice a subproduselor vegetale.	37 luni (3,08 ani)	6,16
2.	**2018 - 2022** **Program POCU** Membru proiect intitulat *Practică - o șansă în plus în tranziția de la școală la viața activă* POCU/90/6.13/6.14/ ID 109526. Proiect implementat de Asociația Ecovivere Constanța. Funcția în proiect: expert formare practică	2	4
3.	**30.04.2020 - 31.05.2021** **Program colaborare cu agenți economici** Membru proiect de cercetare științifică nr.761/13.03.2020 intitulat *Optimizarea și elaborarea unor produse alimentare făinoase de cofetărie*, beneficiar SC Laboratoarele Remedia București Funcția în proiect: Cercetător științific.	12 luni	2
4.	**2016 – 2018** **Program PN III,** subprogramul 2.1. Competitivitate prin cercetare, dezvoltare şi inovare - Bridge Grant (Transfer de cunoaştere la agentul economic) (BG).	2	4

	Membru proiect intitulat *Optimizarea tehnologiei de creştere intensivă a sturionilor prin utilizarea furajului aditivat cu compuși bioactivi vegetali, acronym* FITOBIOACVA, contract nr. 31BG/2016 – PN-III-P2-2.1-BG-2016-0417, 2016-2018, Funcția în proiect: cercetător - responsabil extracție cu fluide supercritice (cătina și cimbru) pentru suplimentarea hranei pestilor.		
5.	**12.01.2015 - 31.05.2015** **Program FSE / POSDRU 2014 - 2015** Membru în proiectul intitulat *Calificarea – Optiune pentru dezvoltarea durabila a resurselor umane*, proiect cofinantat de FSE prin POSDRU/164/2.3/S/133815, implementat de Fundația Scoala Română de Afaceri a CCI Vrancea. Funcția în proiect: Formator instruire practică.	1,58 ani (19 luni)	2*1,58 = 3,16
6.	**01.06.2010 – 01.10. 2011** **Program PNCDI II**, program 4 – Parteneriate în domeniile prioritare, Direcția 5 – Agricultură, siguranță și securitate alimentară Membru proiect intitulat *Reducerea contaminării cu micotoxine pe filiera cerealelor în vederea obținerii de produse de panificație, cu conținut ridicat de fibre, sigure pentru consum*, acronim FIBRESIG (http://www.fibresig.ugal.ro/), Contract PNCDI nr. 52-132/01.10.2008. Funcția în proiect: cercetător.	1,3	2,60
7.	**01.11.2007 – 30.06.2010** **Program PNCDI II,** Programul 4 – Parteneriate in domeniile prioritare, Directia 5 – Agricultura, siguranta si securitate alimentară Membru proiect intitulat *Cercetari privind dezvoltarea unui sistem informatizat pentru controlul ambalajelor utilizate in industria alimentara, in vederea cresterii sigurantei alimentare a consumatorului*, acronim SISCAM (http://www.cefin.ro/proiecte.php?proiectID=49), contract de cercetare nr. 51-052/14.09.2007. Funcția în proiect: cercetător.	2,66 ani	2·2,66 = 5,33

8.	**2006 – 2008** **Program Platforma de formare și cercetare interdisciplinară** Membru proiect intitulat *Centru integrat de cercetare şi formare pentru biotehnologie aplicată în industria alimentară BIOALIMENT* (http//www.bioaliment.ugal.ro) Funcția în proiect: membru cu atribuții pentru achiziții echipamente, elaborare documentație de licitație pentru echipamente. .	3	6
		Total 2.3.	**136,17 puncte**

A2. **ACTIVITATEA DE CERCETARE**

Professor / Abilitare: minim 260 puncte **Realizat 790,42 puncte**

A3. RECUNOAŞTEREA ŞI IMPACTUL ACTIVITĂŢII

3.1. Citări în cărţi şi reviste ISI și volumele conferințelor indexate WOS

[(10/nr.autori articol citat)*nr.articole care citează]

Articol citat

Mihalcea, L., Crăciunescu, O., Ionica Dima (Gheonea), Prelipcean, A.-M., Enachi, E., Barbu, V., Bahrim, G.E., Râpeanu, G., Oancea, A., Stănciuc, N. Supercritical CO2 extraction and microencapsulation of lycopene-enriched oleoresins from tomato peels: Evidence on antiproliferative and cytocompatibility activities. *Antioxidants*, 10(2) (**2021**) 222.
DOI: 10.3390/antiox10020222.

Citat de 7 ori

1. Trombino, S.; Cassano, R.; Procopio, D.; Di Gioia, M.L.; Barone, E. Valorization of Tomato Waste as a Source of carotenoids. *Molecules* **2021**, *26*, 5062. https://doi.org/10.3390/molecules26165062 (10/10) *7 = 7
2. Angeloni, C.; Malaguti, M.; Prata, C.; Freschi, M.; Barbalace, M.C.; Hrelia, S. Mechanisms Underlying Neurodegenerative Disorders and Potential Neuroprotective Activity of Agrifood By-Products. *Antioxidants* **2023**, *12*, 94. https://doi.org/10.3390/antiox12010094
3. Gabriela Corrêa Carvalho, Bruna Almeida Furquim de Camargo, Jennifer Thayanne Cavalcante de Araújo, Marlus Chorilli, Lycopene: From tomato to its nutraceutical use and its association with nanotechnology, *Trends in Food Science & Technology*, Volume 118, Part A, 2021, Pages 447-458, ISSN 0924-2244, https://doi.org/10.1016/j.tifs.2021.10.015.
4. Aniceto, J.P.S.; Rodrigues, V.H.; Portugal, I.; Silva, C.M. Valorization of Tomato Residues by Supercritical Fluid Extraction. *Processes* **2022**, *10*, 28. https://doi.org/10.3390/pr10010028

5. Eslami, E.; Carpentieri, S.; Pataro, G.; Ferrari, G. A Comprehensive Overview of Tomato Processing By-Product Valorization by Conventional Methods versus Emerging Technologies. *Foods* **2023**, *12*, 166. https://doi.org/10.3390/foods12010166
6. Angeloni, C.; Malaguti, M.; Prata, C.; Freschi, M.; Barbalace, M.C.; Hrelia, S. Mechanisms Underlying Neurodegenerative Disorders and Potential Neuroprotective Activity of Agrifood By-Products. *Antioxidants* **2023**, *12*, 94. https://doi.org/10.3390/antiox12010094
7. Rodríguez-Rojo, S. Intensification Technologies to Efficiently Extract Antioxidants from Agro-Food Residues. *Antioxidants* **2021**, *10*, 1568. https://doi.org/10.3390/antiox10101568

Articol citat
Iuliana Maria Enache, Óscar Benito-Román , Gigi Coman, Camelia Vizireanu, Nicoleta Stanciuc, Doina Georgeta Andronoiu, **Liliana Mihalcea***, Maria Teresa Sanz. 2021. Extraction Optimization and Valorization of the Cornelian Cherry Fruits Extracts: Evidence on Antioxidant Activity and Food Applications. *Appl. Sci.* 11 (**2021**) 10729.IF 2.838 / SRI 0,885

Citat de ori 2 ori
Zhao, MY; Li, LL; (...); Duan, X Effects of different drying methods on the properties, stability, and controlled release of *Cornus officinalis* flavonoids microparticles, May 2023 JOURNAL OF FOOD SCIENCE (10/8) *2 = 2,5

Tas, A and Gundogdu, M GENETIC RESOURCES AND CROP EVOLUTION Apr 2023

Articol citat
Gîtin Liliana, Alexandru Rodica, Buzia Olimpia, Deju Maria. Food Pathologycal Aspects Concerning the Health State of the Population from Galaţi Area, *Journal of Environmental Protection and Ecology*, 12(2) (**2011**) 526 – 534
Citat de 2 ori
Labunet, A; Olteanu, C; (...); Badea, M 2015 | JOURNAL OF ENVIRONMENTAL PROTECTION AND ECOLOGY 16 (3), pp.1109-1116 (10/4) *2 = 5

Laho, E; Cenko, F; (...); Balla, R 2015 | JOURNAL OF ENVIRONMENTAL PROTECTION AND ECOLOGY 16 (1) , pp.346-351

Articol citat
Ștefania Adelina Milea, Iuliana Aprodu, **Liliana Mihalcea**, Elena Enachi, Carmen Alina Bolea, Gabriela Râpeanu, Gabriela Elena Bahrim, Nicoleta Stănciuc. Bovine β-lactoglobulin peptides as novel carriers for flavonoids extracted with supercritical fluids from yellow onion skins. *Journal of Food Science*, 85(12) (2020) 4290-4299. DOI: 10.1111/1750-3841.15513**.**

Citat de ori

Aratrika Ray, Kriti Kumari Dubey, Sandesh J. Marathe, Rekha Singhal, Supercritical fluid extraction of bioactives from fruit waste and its therapeutic potential, *Food Bioscience*, Volume 52, 2023, 102418, ISSN 2212-4292, https://doi.org/10.1016/j.fbio.2023.102418. (10/8)*1 = 1,25

Articol citat

Liliana Mihalcea, Mihaela Turturica, Elena Iulia Cucolea, George-Madalin Danila, Loredana Dumitrascu ,Gigi Coman, Oana Emilia Constantin, Leontina Grigore-Gurgu, Nicoleta Stanciuc. CO2 Supercritical Fluid Extraction of Oleoresins from Sea Buckthorn Pomace: Evidence of Advanced Bioactive Profile and Selected Functionality, *Antioxidants*, 10 (**2021**)1681.
DOI: 10.3390/antiox10111681

Citat de 6 ori

(10/9) *6 = 6,66

1. K. Chojnacka, K. Moustakas, M. Mikulewicz, Valorisation of agri-food waste to fertilisers is a challenge in implementing the circular economy concept in practice, Environmental Pollution, Volume 312, 2022, 119906, ISSN 0269-7491, https://doi.org/10.1016/j.envpol.2022.119906.
2. Kumar, A.; P, N.; Kumar, M.; Jose, A.; Tomer, V.; Oz, E.; Proestos, C.; Zeng, M.; Elobeid, T.; K, S.; Oz, F. Major Phytochemicals: Recent Advances in Health Benefits and Extraction Method. *Molecules* 2023, *28*, 887. https://doi.org/10.3390/molecules28020887

3.Chen, Y; Cai, YF; (...); Wang, YS Bioactive Compounds in Sea Buckthorn and their Efficacy in Preventing and Treating Metabolic Syndrome May 13 2023 | FOODS 12 (10)

4.Hussain, A; Abidi, SH; (...); Nadeem, AA 2023 | Major Phytochemicals: Recent Advances in Health Benefits and Extraction Method, JOURNAL OF BERRY RESEARCH 13 (1) , pp.21-66

5.Kumar, A; Nirmal, P; (...); Oz, F Jan 2023 | DEVELOPMENT OF AN INNOVATIVE FROZEN DAIRY PRODUCT FORTIFIED WITH CARROT EXTRACT MOLECULES 28 (2)

6.Turturica, M; Enachi, E; (...); Bahrim, GE 2021 | ANNALS OF THE UNIVERSITY DUNAREA DE JOS OF GALATI, FASCICLE VI-FOOD TECHNOLOGY 45 (2) , pp.77-95

Articol citat

Oana Emilia Constantin, Adelina Ștefania Milea, Carmen Bolea, **Liliana Mihalcea**, Elena Enachi, Dana Maria Copolovici, Lucian Copolovici, Florentina Munteanu, Gabriela Elena Bahrim, Gabriela Râpeanu. 2021. Onion (*Allium cepa* L.) peel extracts characterization by conventional and modern methods, *Intenational Journal of Food Engineering*, 17(6) (2021) 485 – 493. DOI: 10.1515/ijfe-2020-0310

Citat de 2 ori

(10/10)*2 = 2

1. Manoj Kumar, Mrunal D Barbhai, Muzaffar Hasan, Sangram Dhumal, Surinder Singh, Ravi Pandiselvam, Nadeem Rais, Suman Natta, Marisennayya Senapathy, Neha Sinha, Ryszard Amarowicz. Onion (*Allium cepa* L.) peel: A review on the extraction of bioactive compounds, its

antioxidant potential, and its application as a functional food ingredient, *Journal of Food Science*. Volume87, Issue10, Pages 4289-4311, https://doi.org/10.1111/1750-3841.16297.

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Simona Daniela Radu (Lupoae), **Liliana Mihalcea**, Iuliana Aprodu, Sonia A. Socaci, Mihaela Cotârlet, Elena Enachi, Oana Crăciunescu, Vasilica Barbu, Anca Oancea, Francisc Vasile Dulf, Petru Alexe, Gabriela Elena Bahrim, Gabriela Râpeanu, Nicoleta Stănciuc. Fostering Lavender as a Source for Valuable Bioactives for Food and Pharmaceutical Applications through Extraction and Microencapsulation. *Molecules* 25 **(2020)** 5001. DOI: 10.3390/molecules25215001

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15. Daigo Nakashima and Kei Eguchi. Design of a high-speed bipolar cockcroft-walton voltage multiplier for non-thermal food processing systems suitable for low output voltage conditions, *International Journal of Innovative Computing, Information and Control*. Volume 19, Number 1, February 2023.
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Total citari BDI 129,11 puncte

3.3. Prezentări invitate în plenul unor manifestări științifice naționale și internaționale și Profesor invitat (exclusive POS, Erasmus)			
3.3.2. naționale			
1.	**Liliana Mihalcea**. 2021. Innovative Processing Systems for Vegetable Raw Materials and Food By-Products for Bioactives Recovery, la secțiunea Science to Business: Networking New Models for Further Transition, The10th Euroaliment Conference – Food connects people and shares science in a resilient world.	5	5
3.5. Recenzor pentru reviste și manifestări științifice naționale și internaționale (punctajul se acordă pentru fiecare revistă și manifestare științifică o singură data/an, indiferent de numărul recenziilor)			
3.5.1. ISI			
1.	Reviewer Revista de Chimie https://doi.org/10.37358/Rev.Chim.1949, IF 1,755 Indexing: EVISA, CAS, Scope Database.	10	10
3.5.2. nationale			
1.	Reviewer the Annals of the University Dunărea de Jos of Galați. Fascicle VI – Food Technology. Indexing WOS, Scopus, CABI, Index Copernicus	5	5
3.6. Premii			
Premii naționale în domeniu			
1.	**Mentors' Award** pentru **Liliana Mihalcea,** Competiția ROAgriFood Hacking – HAR 2020, 13 – 15 noiembrie 2020, cu echipa Click Click Hack. Premiu acordat de APAR România.	5	70
2.	**Premiul de onoare și certificat de bronz** pentru **Mihalcea Liliana**, Stoica Maricica, Dima Cristian, Petru Alexe. Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (RO132905A0, BOPI nr.11/2018) la Inventions VS Corona Contest 2020 (Invention contest for the benefit of humanity against Covid 19), Istanbul – Turcia, iulie 2020. Premiul oferit de International Federation of Inventors Associations Turkey.	5	
3.	**Medalia de aur** pentru Garnai Maria, **Mihalcea Liliana,** Vizireanu Camelia, Dressing vegan imbogațit în compuși biologic activi din flori de craiță, (RO134870A2, BOPI nr.2/2021), la Salonul PROINVENT 2020 Cluj Napoca, ed. XVIII-a, 18-20 noiembrie 2020.	5	
4.	**Medalie de bronz** pentru Garnai Maria, **Mihalcea Liliana,** Vizireanu Camelia, Dressing vegan îmbogățit în compuși biologic activi,	5	

	(RO134870A2, BOPI nr.2/2021) la Salonul Inovării și cercetării UGAL INVENT 2019, 16-18 octombrie 2019.		
5.	**Medalia de aur - Mihalcea Liliana**, Stoica Maricica, Dima Cristian, Alexe Petru, Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (RO132905A0, BOPI nr.11/2018) la Info Invent 2019.	5	
6.	**Premiul special** pentru **Mihalcea Liliana**, Ioan Monica, Pătrașcu Livia, Dima (Gheonea) Ionica la Salonul Inovării și Cercertării UGAL INVENT 2019, 16-18 octombrie 2019 Rulada aglutenică cu conținut redus de zahăr. Premiul acordat de Forumul Inventatorilor din România.	5	
7.	**Premiul special** Proinvent 2018, **Medalia de aur, Diploma de Excelență** pentru **Mihalcea Liliana**, Stoica Maricica, Dima Cristian, Alexe Petru, Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (RO132905A0, BOPI nr.11/2018) la ProInvent Cluj Napoca, ed. XVI-a, 21-23 martie 2018. Premiul acordat de Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova.	5	
8.	**Medalia de Argint și Diplomă** pentru Maricica Stoica, Alexe Petru, **Mihalcea Liliana**, Dima Vristian Vasile. Parizer din carne de porc cu cătină, fără nitrit (RO133473A0, BOPI nr.7/2019) acordate de către Societatea Inventatorilor din Banat la Salonul Internațional de Invenții și Inovații "Traian Vuia" 13-15 iunie 2018, Timișoara, ediția a-IV-a.	5	
9.	**Medalia de Aur și Diplomă Mihalcea Liliana**, Stoica Maricica, Dima Cristian Vasile, Alexe Petru. Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (RO132905A0, BOPI nr.11/2018) Salonul Internațional de Invenții și Inovații "Traian Vuia" Timișoara, ediția a-IV-a, 13-15 iunie 2018, Timișoara. Premiul acordat de Societatea Inventatorilor din Banat.	5	
10.	**Premiul și Medalie de aur INVENTICA IASI 2018** pentru **Mihalcea Liliana**, Stoica Maricica, Dima Cristian Vasile, Alexe Petru. Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (RO132905A0, BOPI nr.11/2018).	5	
11.	**Premiul Special** și Diploma Za Postignute pentru **Mihalcea Liliana**, Stoica Maricica, Dima Cristian Vasile, Alexe Petru. Parizer din carne de porc cu șrot de cătină fără adaos de nitrit, (RO132905A0, BOPI nr.11/2018). Premiul oferit de Balkan Mananager's Association.	5	
12.	**Mihalcea Liliana**, Turturica Mihaela, Ghinea Ioana Otilia, Barbu Vasilica, Ionita Elena, Cotarlet Mihaela, Stanciuc Nicoleta, PN-III-P1-1.1- PRECISI-2017- 18131 pentru articolul Encapsulation of carotenoids from sea buckthorn extracted by CO2 supercritical fluids method within whey proteins isolates matrices, *Innovative Food Science and Emerging Technologies*, 42 (2017) 120-129	5	

13.	Bleoancă I., Saje K., **Mihalcea L.,** Oniciuc E.-A., Smole-Mozina S., Nicolau A. I., Borda, D. PN-III-P1-1.1- PRECISI-2017- 18086 pentru articolul Contribution of high pressure and thyme extract to control Listeria monocytogenes in fresh cheese - A hurdle approach, *Innovative Food Science & Emerging Technologies, 38*, 7-17.	5	
14.	**Liliana Mihalcea,** Mihaela Turturică, Vasilica Barbu, Elena Ioniță, Livia Pătrașcu, Mihaela Cotârleț, Loredana Dumitrașcu, Iuliana Aprodu, Gabriela Râpeanu, Nicoleta Stănciuc. PN-III-P1-1.1-PRECISI2018-24701 pentru articolul Transglutaminase mediated microencapsulation of sea buckthorn supercritical CO2 extract in whey protein isolate and valorization in highly value added food products, *Food Chemistry*, 262, 30–38	5	
3.7. Mebru în academii, organizații, asociații profesionale de prestigiu, naționale și internaționale, apartenență la organizații din domeniul educației și cercetării			
3.7.4. 2.Asociații profesionale naționale			
1.	Asociatia Generala a Inginerilor din România AGIR (2004 - 2012)	2	6
2.	Asociatia Specialiștilor în Biotehnologie Aplicată ASBA (2009, 2011)	2	
3.	Asociația pentru Educație Antreprenorială	2	
3.7.5. Consilii și organizații în domeniul educației și cercetării			
3.7.5.1. conducere			
1.	Prodecan Facultatea Știința și Ingineria Alimentelor 04.2016 – 02.2020		15
2.	Șef laborator acreditate RENAR, LAFCMA, 2020 - prezent		15
3.7.5.2. membru			
1.	Membru în Consiliul pentru Cercetare Științifică al Universității Dunărea de Jos din Galați (CCS – UDJG), Comisia pentru organizarea și infrastructura unităților de cercetare, 2017-2019.		10

A3. **Recunoaştere şi impactul activităţii**

Professor / Abilitare: minim 60 puncte **Realizat 748,16 puncte**

Criteriile din Anexa 14. Comisia de Ingineria Resurselor Vegetale și Animale (Ordinul 6.129/2016, publicat in MO nr. 123/15.02.2017)

Condiții Profesor / Abilitare	Punctaj total impus	Punctaj total realizat	Grad de îndeplinire, %
A1. Activitatea didactică / profesională	**Minimum 100 puncte**	**131,04**	**131,04**
A2. Activitatea de cercetare	**Minimum 260 puncte**	**829,42**	**304,00**
A3. Recunoaştere şi impactul activităţii	**Minimum 60 puncte**	**748,16**	**1246,93**
Total A1+A2+A3	**Minimum 420 puncte**	**1708,62**	**406,81**

Data,

03.07.2023

Conferențiar univ. dr. ing. Liliana Mihalcea