



LISTA COMPLETĂ DE LUCRĂRI

Șef lucr. dr. Teodora Emilia COLDEA

a) teza de doctorat

1. **Rusu (Coldea) Teodora Emilia**, 2011, Studiul comparativ al biomarkerilor de calitate, siguranță și autenticitate pentru băuturi distilate tradiționale românești, *Teză de doctorat, USAMV Cluj-Napoca, România.*

c) cărți și capitole în cărți

- *Capitole în cărți publicate la Edituri Internaționale*

1. **Coldea TE**, Mudura E, Socaciu C, 2017. Advances in distilled beverages authenticity and quality testing în cartea: Ideas and applications toward sample preparation for food and beverage analysis, 2017. IntechOpen, ISBN 978-953-51-3686-6, Print ISBN 978-953-51-3685-9, DOI: 10.5772/intechopen.72041.
2. Pop OL, Salanta L, Pop CR, **Coldea T**, Socaci SA, Suharoschi R, Vodnar DC, 2019. Prebiotics and dairy applications în cartea Dietary Fiber: Properties, recovery and applications, 2019. Ed. Academic Publisher, Elsevier, ISBN 978-0-12-8164952-2, pg 247-277. DOI: 10.1016/B978-0-12-816495-2.00008-3.
3. **Coldea TE**, 2019. Food Engineering. A general overview on latest trends in food engineering în cartea Food Engineering. Editura internațională InTechOpen, Londra, ISBN 978-1-83881-975-0, pg. 3-8.
4. **Coldea T**, Mudura E, 2020. Fermentative Bioprocesses în cartea Biotechnological Progress and Beverage Consumption. Elsevier, ISBN 978-0-12-816678-9, pg. 377-406. DOI: 10.1016/B978-0-12-816678-9.00012-6.

- *Cărți de specialitate*

1. **Coldea TE, 2020.** Caracterizarea avansată a distilatelor tradiționale din fructe produse în Transilvania, 2020. Editura Risoprint, ISBN 978-973-53-2500-8.

- *Manual didactic*



1. Mudura E, **Coldea T**, 2018. Tehnologia produselor fermentative 2. Editura Academicpres, Cluj Napoca. ISBN 978-973-744-656-5 volum 2: 978-973-744-657-2. (Curs didactic ID - *electronic*).
- *Îndrumător de lucrări practice*
 1. **Coldea TE**, Mudura E, 2016. Tehnologii fermentative - Tehnologia vinului și a bauturilor alcoolice distilate. Editura Mega, Cluj-Napoca, Romania, 978-606-543-783-8
 2. Ștețca G, **Coldea TE**, 2014. Practicum Materii prime de origine animală, Îndrumător de lucrări practice. Editura Risoprint, Cluj-Napoca, Romania, ISBN-978-973-53-1427-9

d) articole/studii *în extenso*, publicate în reviste din fluxul științific internațional principal

- *ISI Web of Science Core Collection cu factor de impact - Autor principal – 4 articole*
 1. Mudura E, **Coldea TE***, Socaciu C, Ranga F, Pop CR, Rotar AM, Pasqualone A, 2018. Brown beer vinegar: potentially functional product based on its phenolic profile and antioxidant activity. Journal of the Serbian Chemical Society; 83(1):19-30 (**IF= 0.828**).
 2. **Coldea TE**, Socaciu C, Moldovan Z, Mudura E, 2014. Minor volatile compounds in traditional homemade fruit brandies from Transylvania-Romania, as determined by GC-MS analysis. Not Bot Horti Agrobo, 42(2):530-537 (**IF= 0.547**)
 3. **Coldea TE**, Socaciu C, Mudura E, Socaci SA, Ranga F, Pop CR, Vriesekoop F, Pasqualone A, 2020. Volatile and phenolic profiles of traditional Romanian apple brandy after rapid ageing with different wood chips. Food Chem. 320:126643 (**Q1 IF= 5.399**)
 4. **Coldea TE**, Socaciu C, Fetea F, Ranga F, Pop RM, Florea M, 2013. Rapid quantitative analysis of ethanol and prediction of methanol content in traditional fruit brandies from Romania, using FTIR spectroscopy and chemometrics. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, Cluj-Napoca, Romania. 41(1):143-149 (**IF=0.476**)
- *ISI Web of Science Core Collection cu factor de impact – Co-autor – 2 articole*
 1. Pasqualone A, Summo C, Laddomada B, Mudura E, **Coldea TE**, 2018. Effect of processing variables on the physico-chemical characteristics and aroma of borș, a traditional beverage derived from wheat bran. Food Chemistry, 2018 Nov 1;265:242-252 (**Q1 IF= 4.94**)



2. Xu Y, Yang H, Brennan CS, **Coldea TE**, Zhao H, 2020. Cellular mechanism for the improvement of multiple stress tolerance in brewer's yeast by potassium ion supplementation. *International Journal of Food Science and Technology*. Early Access, ian. 2020. (Q2 IF= 2.281)
- *ISI Web of Science Core Collection fără factor de impact - Autor principal – 3 articole*
 1. Mudura E, **Coldea TE***, Rotar AM, Pop C, Semeniuc C, 2016. Characterization of Romanian craft beers based on chemical composition and microbiological analysis. *Bulletin UASVM Food Science and Technology* 73(1):33-39.
 2. **Coldea TE**, Mudura E, Pop C, Rotar A, Birsan PA, Lazar D, 2015. Fermentation of aromatized wine-based beverage with *Sambucus nigra* L. syrup. *Bulletin UASVM Food Science and Technology* 72(2):261-264.
 3. Mudura E, **Coldea TE***, 2016. Development of processing technology and quality evaluation of vermouth. *Bulletin UASVM Food Science and Technology* 73(1):28-32.
 - *ISI Web of Science Core Collection fără factor de impact - Co-autor – 5 articole*
 1. Salanță LC, Tofană M, Pop CR, Pop A, **Coldea T**, Mihai M, 2018. Risk factors associated with alcohol consumption among Romanian university students-preliminary research. *Bulletin UASVM Food Science and Technology* 75(1)/2018.
 2. Salanta LC, Tofana M, Pop C, Pop A, **Coldea T**, Mudura E, 2017. Beverage alcohol choice among university students: perception, consumption and preferences. *Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology*, 74(1):23-30.
 3. Salanță LC, Tofană M, Mudura E, Pop C, Pop A, **Coldea T**, 2016. The alcoholic beverage consumption preference of university students: a preliminary Romanian case study. *Bulletin UASVM Food Science and Technology* 73(1):33-39.
 4. Mudura E, **Coldea T**, 2015. Hop-derived prenylflavonoids and their importance in brewing technology: a review. *Bulletin UASVM Food Science and Technology* 72(1):1-10.
 5. Moldovan A, Mudura E, **Coldea T**, Rotar A, Pop C, 2015. Effect of maceration conditions on chemical composition and colour characteristics of Merlot wines. *Bulletin UASVM Food Science and Technology* 72(1):104-108.
 - *Alte baze de date internaționale (BDI) – autor principal – 11 articole*
 1. **Coldea TE**, Mudura E, Ranta N, Hadarean D, 2013. Safety evaluation of the grape marc spirit by GC-FID analysis, *Bulletin UASVM Food Science and Technology, Cluj-Napoca*, 70(1):33-37.



2. **Coldea TE**, Mudura E, Ranta N, Hadarean D, 2013. The impact of grape marc distillation process on the major volatile compounds, *Bulletin UASVM Animal Science and Biotechnologies* 70(2):223-229.
 3. **Coldea TE**, Mudura E, Fărcaș A, Marc L, 2016. Valorisation of hybrid grape variety into processing of red sparkling wine. *Journal of Agroalimentary Processes and Technologies* 22(4):282-285.
 4. **Coldea TE**, Mudura E, Chircu C, Borșa A, 2014. Chemical assessment of white wine during fermentation process. *Bulletin UASVM Food Science and Technology, Cluj-Napoca*, 71(1):18-22.
 5. **Coldea TE**, Mudura E, Rotar AM, Pop CR, Salanta L, Cornea A, 2015. Chemical composition, total phenolic content and colour of red wine obtained from grapes autochthonous to Romania. *Journal of Agroalimentary Processes and Technologies* 21(2):181-185.
 6. **Coldea TE**, Mudura E, 2015. Valorisation of aromatic plants in beverage industry: a review. *Hop and Medicinal Plants, Year XXII, No. 1-2*:26-33.
 7. **Coldea TE**, Mudura E, Pop CR, Rotar AM, Fărcaș A, Runcan L, 2015. Evaluation of a plant liqueur in relation to its chemical composition, lycopene and phenolic content. *Hop and Medicinal Plants, Year XXIII, No. 1-2*: 39-45.
 8. Mudura E, **Coldea TE***, Fărcaș, A, 2016. Quince peel extract addition to liqueur for improving antioxidant activity and phenolic content. *Hop and Medicinal Plants, Year XXIV, No. 1-2*:63-70.
 9. **Coldea TE**, Mudura E, Rotar AM, Salanță LC, Pop CR, Darab C, 2017. Brewer's spent hop polyphenols characterization and industrial exploitation. *Hop and Medicinal Plants, Year XXV, No. 1-2*:9-16.
 10. **Coldea TE**, Mudura E, Rotar AM, Cuibus L, Pop CR, Darab C, 2017. Brewer's spent yeast exploitation in food industry. *Hop and Medicinal Plants, Year XXV, No. 1-2*:94-99.
 11. Mudura E, **Coldea TE***, Man S, Pop CR, Darab C, 2017. Grape (*Vitis vinifera*) pomace as a valuable winery by-product with novel potential biotechnological applications. *Agriculture, Science and Practice Journal* no. 3 – 4:43-46.
- *Alte baze de date internaționale (BDI) – Co-autor – 5 articole*
 1. Socaci (Ignat) MV, Mudura E, **Coldea TE**, Salanță L, 2019. Therapeutic properties of *Cichorium intybus* L. roots in liver diseases, diabetes and hypercholesterolemia. *Hop and Medicinal Plants, Year XXVII, No. 1-2, Cluj-Napoca, Romania*.
 2. Socaci (Ignat) MV, Mudura E, **Coldea TE**, Salanță L, 2019. *Morus nigra* L. leaves – therapeutic properties in liver diseases and related disorders. *Hop and Medicinal Plants, Year XXVII, No. 1-2, Cluj-Napoca, Romania*.
 3. Suruceanu N, Socaci S, **Coldea T**, Mudura E, 2013. Revaluation of waste yeast from beer production, *Bulletin UASVM Food Science and Technology* 70(2) 118-123.



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4. Bora FD, Bunea CI, **Coldea TE**, Călugăr A, Iliescu M, Donici A, 2018. The analyse of physicochemical composition, phenolic content and colour of some red wines from Dealu Bujorului vineyard. *Agricultura*, 107, No 3-4.
5. Călugăr A, Pop TI, **Coldea TE**, Mureșan I, Gal E, Manolache M (2019). Eonological parameters of Fetească regală wines subjected to aging with oak chips of and barrel during three periods of time, *Journal of Horticulture, Forestry and Biotechnology*, Timisoara.

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