

**FIȘA DE VERIFICARE A ÎNDEPLINIRII STANDARDELOR MINIMALE**  
**Comisia Ingineria Resurselor Vegetale și Animale**

**Candidat: JIMBOREAN Anamaria Mirela, funcția actuală: conferențiar**

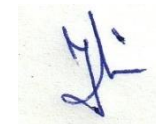
**Universitatea de Științe Agricole și Medicină Veterinară, Cluj-Napoca**  
**Facultatea Știința și Tehnologia Alimentelor**  
**Departament: Ingineria Produselor Alimentare**

**Domeniul în care se solicită abilitarea: INGINERIA PRODUSELOR ALIMENTARE**

<b>CRITERIU</b>	<b>ACTIVITĂȚI</b>	<b>PUNCTAJUL REALIZAT</b>		<b>PUNCTAJUL MINIM NECESAR ABILITARE</b>
<b>A1</b>	<b>Activitatea didactică și profesională</b>	<b>Total criteriu A1</b>	331.21	100
<b>A2</b>	<b>Activitatea de cercetare</b>	<b>Total criteriu A2</b>	467.98	260
<b>A3</b>	<b>Recunoașterea și impactul activității</b>	<b>Total criteriu A3</b>	278.04	60
		<b>Total</b>	<b>1077.22</b>	<b>420</b>

**CANDIDAT**

**Conferențiar dr. Jimborean Anamaria Mirela**



**A1. Activitatea didactică și profesională**

Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (Kpi)	DATE CARE SE COMPLETEAZĂ DE CĂTRE CANDIDAT							
					1	2	3	4	5	Titlu, an, editura, ISBN	Autori	Nr. autori
Activitatea didactică / profesională (A1)	1.1 Cărți și capitole în cărți de specialitate	1.1.1 Cărți cu ISBN/capitole ca autor; pentru Profesor minimum 2 în calitate de prim autor; cel puțin o lucrare publicată după ultima promovare sau în ultimii 5 ani; pentru Conferențiar: minimum 1 carte/capitol în calitate de prim autor; CS I și CS II - fără restricții; Pentru abilitare - aceleași condiții ca la profesor	1.1.1.1 Internaționale	nr. pagini/ (2*nr. autori)							0	0.00
											0.00	
											0.00	
			1.1.1.2 Naționale	nr. pagini/ (5*nr. autori)	Tehnologia de fabricare a brânzeturilor, 2006, Editura Risoprint, Cluj-Napoca ISBN: 973-751-364-9	<b>Mirela Anamaria Jimborean</b> și Dorin Țibulcă	2	237	1	0	23.70	
					Tehnologia prelucrării produselor agroalimentare, 2007, Editura U.T.PRESS, Cluj-Napoca ISBN: 978-973-662-318-9	Ilarie Ivan, Dorel Modoran, Constanța Modoran, <b>Mirela Jimborean</b> , Dan Sălăgean	5	408	0	0	16.32	
					Tehnologia de obținere a produselor lactate, 2008, Editura Risoprint, Cluj-Napoca, ISBN 978-973-751-722-7	D. Țibulcă, <b>Mirela Anamaria Jimborean</b>	2	336	0	0	33.60	
					Fabricarea produselor lactate și a brânzeturilor, 2003, Editura AcademicPres, USAMV Cluj-Napoca, ISBN 973-7950-41-0	D. Țibulcă, <b>Mirela Anamaria Jimborean</b>	2	236	0	0	23.60	
	<b>Modificari biochimice in timpul maturarii branzeturilor, 2016</b> , Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-1893-2	<b>Mirela Jimborean</b>	1	164	1	1	32.80					

				<b>Rolul nutriției în prevenirea bolilor cardiovasculare, 2018</b> , Ed. Medicala Universitară Iuliu Hațieganu, Cluj-Napoca, ISBN 978-973-693-847-4	Coordonator Cristina Vlad	26	406	0	1	3.12
	1.1.2 Cărți/capitole de carti ca editor/ coordonator	1.1.2.1 Internaționale	nr. pagini/ (3*nr. autori)	<b>Titlu, an, editura, ISBN</b>	<b>Autori</b>	<b>Nr. autori</b>		<b>Pagini</b>		<b>Punctaj</b>
										0.00
		1.1.2.2 Naționale	nr. pagini/ (7*nr. autori)							0.00
										0.00
1.2 Suport didactic	1.2.1 Manuale, suport de curs inclusiv electronic - fără restricții*.		nr. pagini/ (8*nr. autori)	<b>Titlu, an, editura, ISBN</b>	<b>Autori</b>	<b>Nr. autori</b>	<b>Pagini</b>	<b>Prim autor? (1=DA, 0= NU)</b>		<b>Punctaj</b>
				<b>Valorificarea subproduselor din industria alimentară</b> , 2010, Editura ACADEMICPRES, Cluj-Napoca, ISBN 978-973-744-205-5	<b>Mirela Anamaria Jimborean</b>	1	153	1		19.13
				<b>Alimente funcționale de origine animală</b> , 2013, Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-0925-1	Dorin Țibulcă, <b>Mirela Jimborean</b>	2	186	0		11.63
				<b>Procesarea laptelui 1</b> , 2015, Ed. Risoprint, Cluj-Napoca, România, ISBN 978-973-53-1557-3	Dorin Tibulca, <b>Mirela Jimborean</b>	2	216	0		13.50
				<b>Tehnologia laptelui 1</b> , Editura AcademicPres, Cluj-Napoca, România, ISBN 978-973-744-427-1	<b>Mirela Jimborean</b> , Dorin Tibulca	2	218	1		13.63
				<b>Ambalaje și design</b> , Editura AcademicPres, Cluj-Napoca, România, ISBN 978-973-744-460-8	<b>Mirela Jimborean</b>	1	109	1		13.63
				<b>Ambalaje și materiale de ambalare în industria alimentară</b> , 2016, Editura RISOPRINT Cluj-Napoca, ISBN 978-973-53-1750-8	<b>Mirela Anamaria Jimborean</b>	1	70	1		8.75
				<b>Procesarea laptelui (partea a II-a)</b> , 2016, Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-1892-5	<b>Mirela Jimborean</b> , Dorin Tibulca	2	203	1		12.69
				<b>Tehnologia laptelui 2</b> , Ed.AcademicPres, Cluj-Napoca, 2017, ISBN 978-973-744-627-5 ISBN 978-973-744-628-2	<b>Mirela Jimborean</b> , DorinTibulca,	2	200	1		12.50

				<b>Valorificarea subproduselor din industria alimentară</b> , Editura Risoprint, Cluj-Napoca, 2019, ISBN 978-973-53-2319-6	<b>Mirela Anamaria Jimborean</b> , Delia Michiu	2	198	1	12.38
				<b>Ambalarea, etichetarea și designul în industria alimentară</b> , Editura Mega, Cluj-Napoca, 2019 ISBN 978606-020-148-9	Mirela Anamaria Jimborean	1	124	1	15.50
				<b>Ambalarea și etichetarea produselor alimentare</b> , Editura AcademicPres, 2020, E-ISBN 978-973-744-811-8	Mirela Anamaria Jimborean	1	142	1	17.75
									0.00
	<b>1.2.2</b>	<b>Indrumătoare de laborator/ aplicații- fara restrictii</b>	<b>nr. pagini/ (8*nr. autori)</b>						
				Tehnologia laptelui și a produselor lactate, 2005, Editura Risoprint, Cluj-Napoca, ISBN 973-656-859-8	<b>D. Țibulcă, Mirela Anamaria Jimborean</b>	2	165	0	10.31
				Examenul de laborator al produselor alimentare de origine animală – îndrumător de lucrări practice, 2006, Editura AcademicPres, Cluj-Napoca, ISBN 973-744-022-6 / ISBN 978-973-744-022-8	C. Laslo, Crina Mureșan, <b>Mirela Jimborean</b> , Ramona Laslo	4	138	0	4.31
				Examenul de laborator al produselor alimentare de origine animală, 2008, Ed. AcademicPres, Cluj-Napoca, ISBN 973-744-022-6	Cornel Laslo, Crina Mureșan, <b>Mirela Jimborean</b> , Ramona Suharoschi	4	142	0	4.44
				Procesarea laptelui – îndrumător de lucrări practice, 2009, Editura Risoprint, Cluj-Napoca, ISBN 978-973-53-0170-5	<b>Mirela Anamaria Jimborean</b> și Dorin Țibulcă	2	201	1	12.56
				Tehnologia produselor lactate – îndrumător de lucrări practice, 2013, Editura Risoprint Cluj-Napoca, ISBN 978-973-53-1012-7	<b>Mirela Anamaria Jimborean</b> , Dorin Tibulca	2	246	1	15.38

1.3 Coordonare de programe de studii, organizare și coordonare programe de formare continuă și proiecte educaționale (POS, Erasmus,sa)	Punctaj unic pe fiecare activitate		15	<b>Denumire activitate</b>		<b>Punctaj</b>
					0	
					0	
					0	
					0	
					0	
					0	
					0	
					0	
					0	
					0	
<b>Total criteriu A1</b>					<b>331.21</b>	

Punctaj minim - Conferentiar	50
Punctaj minim - Profesor	100
Punctaj minim - CS I, CS II	Fără restricții

## A2. Activitatea de cercetare

Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (Kpi)	DATE CARE SE COMPLETEAZĂ DE CĂTRE CANDIDAT						
					Autorii, anul publicării, titlul, revista, vol., paginile, etc.	Factor de impact	Nr. Autori	Autor principal? (1=DA, 0= NU)	Publicată după ultima promovare, sau în ultimii 5 ani? (1=DA, 0= NU)	Punctaj	WOS / DOI
1	2	3	4	5							
Activitatea de cercetare (A2)	2.1 Articole în extenso în reviste cotate Thomson Reuters, în volume proceedings indexate Thomson-Reuters și brevete de invenție indexate Web of Science - Derwent	2.1.1. Profesor/CS1: Minimum 8 articole, din care minimum 4 în reviste cotate ISI; la 4 dintre lucrări (dintre care 2 ISI cotate) să fie autor principal/corespondent / coordonator (ultim autor - doar dacă este conducător de doctorat) (2). Cel puțin 3 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani.		(35+ 20*factor impact (1)) /nr. autori	D., ȚIBULCĂ, D., SALAGEAN, CRINA MURESAN, ANCA ROTAR, S.APOSTU, <b>MIRELA JIMBOREAN</b> , The influence of the technological process on the energetic value of raw materials in manufacturing of tinned food for children. Bulletin of the University of Agricultural Sciences and Veterinary Medicine, Vol 57 Pages: 267-270, 2002, Revistă indexată ISI Proceeding	0	6	0	0	5.83	WOS:000229582200060
					<b>MIRELA JIMBOREAN</b> , C. LASLO, D. ȚIBULCĂ, MARIA TOFANĂ, ANDRA MIHAIU, D. SĂLĂGEAN, 2004, "Researches as regards the evolution of the physical-chemical parameters during cheese maturation", Buletinul USA-MV Cluj-Napoca, vol. 60, pag 355-359, Revistă indexată ISI Proceeding	0	6	1	0	11.67	WOS:000232801700070
					SĂLĂGEAN, D., D. ȚIBULCĂ, MARIA MORAR, S. APOSTU, GH. STEȚCA, <b>MIRELA JIMBOREAN</b> , 2004, "Implementation of a new processing technology of sausages and comparative study with the nowadays technology", Buletinul USA-MV Cluj-Napoca, vol. 60, pag. 349-354, Revistă indexată ISI	0	6	0	0	5.83	WOS:000232801700069
					Țibulcă Dorin, C. Man, <b>Jimborean Mirela</b> , D. Sălăgean, E. Racolța, 2006, Research concerning the aeromicroflora in work and storage rooms for cattle slaughtering, Buletinul USA-MV Cluj-Napoca, vol. 62, pag. 371-376 (Revistă indexată ISI Proceedings)	0	5	0	0	7.00	WOS:000245237700069

<p>2.1.2. Conferențiar/ CS II: Minimum 5 articole, din care minimum 3 în reviste ISI cotate; la 3 dintre lucrări (dintre care 1 ISI cotată) să fie autor principal/ corespondent / coordonator (ultim autor - doar dacă este conducător de doctorat) (2). Cel puțin 2 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani.</p>	<p><b>JIMBOREAN MIRELA</b>, C. LASLO, D. ȚIBULCĂ, 2006, "Research concerning the dynamics of the modifications of some physical-chemical parameters during maturation of the semi-hard cheeses", Buletinul USA-MV Cluj-Napoca, vol. 62, pag. 270-275, Revistă indexată ISI Proceeding</p>	0	3	1	0	23.33	WOS:000245237700050
	<p>Culea, M., <b>Jimborean, M.</b>, Pinteș, A., Chiriac, M., Iordache A., 2009. Cheese aminoacids characterization by isotopic dilution GC-MS. J. Environ. Prot. Ecol. 10,149-155.</p>	0.168	5	0	0	7.67	WOS:000265259400019
	<p>Ancuța Rotar, Dan Vodnar, Florina Bunghez, Georgiana Catunescu, Carmen Pop, <b>Mirela Jimborean</b>, Cristina Semeniuc, Not Bot Horti Agrobo, 2015, Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt, Print ISSN 0255-965X; Electronic 1842-4309</p>	0.547	7	0	0	6.56	WOS:000357000600030/10.15835/nbha4319814
	<p>Dorin ȚIBULCĂ, <b>Mirela JIMBOREAN</b> *, Dan SĂLĂGEAN, Ariana CARABA, Organochlorine Pesticide Residues in the Processing of Pressed Cheese, Bulletin UASVM Food Science and Technology 72(2) / 2015, 215-218</p>	0	4	1	0	17.50	WOS:000422194100030/10.15835/buasvmcnfst:11557
	<p><b>Mirela A. JIMBOREAN</b>, Liana C. SALANȚĂ*, Maria TOFANĂ, Carmen R. POP, Ancuța M. ROTAR, Victoria FETTI, Use of Essential Oils from Citrus sinensis in the Development of New Type of Yogurt, Bulletin UASVM Food Science and Technology 73(1) / 2016 ISSN-L 2344-2344; Print ISSN 2344-2344; 2016 p.24-27</p>	0.00	6	1	0	11.67	WOS:000408453000005/10.15835/buasvmcnfst:11978
	<p>Carmen R. POP, Cătălina TOPAN, Ancuța M. ROTAR*, Liana SALANȚĂ, <b>Mirela JIMBOREAN</b>, Melinda NAGY, The Evaluation of the Sensory and Microbiological Properties of the Yogurt Supplemented with Achillea melifolium and Solanum muricatum, Bulletin UASVM Food Sci, 75(1)/2018, 93-95, ISSN-L 2344-2344</p>	0.00	6	0	1	5.83	WOS:000438290300015/10.15835/buasvmcnfst:0033
	<p>Dorin Țibulcă, <b>Mirela Jimborean</b>*, Aurora Țibulcă, 2019, "Research on evolution of nitrite and nitrate content regarding milk processing in scalded cheese", Romanian Biotechnological Letters, vol. 24, p. 770-775</p>	0.59	3	1	1	31.20	WOS:000492689700003/10.25083/rbl/24.5/770.775

				Delia Michiu, Sonia A. Socaci, <b>Mirela A. Jimborean</b> , Elena Mudura, Anca C. Fărcaș, Maria Tofană, 2018, "Determination of Volatile Markers from Magnum Hops in Beer by In-Tube Extraction – Gas Chromatography – Mass Spectrometry", Journal Analytical Letters	1.206	6	0	1	9.85	WOS:000451891300009
				Melinda Fogarasi, Sonia A. Socaci, Szabolcs Fogarasi*, <b>Mirela Jimborean</b> , Carmen Pop, Maria Tofană, Anca Rotar, Dorin Tibulca, Dan Salagean, Liana Salanta, "Evaluation Of Biochemical And Microbiological Changes Occurring In Fresh Cheese With Essential Oils During Storage Time", Studia Universitatis Babes-Bolyai Chemia Volume: 64 Issue: 2 Pages: 527-537 Part: 2/ 2019	0.275	10	0	1	4.05	WOS:000484542200021/10.24193/subbchem.2019.2.45
				Delia MICHIU*, Frank DELVIGNE, Nicolas MABON, <b>Mirela JIMBOREAN</b> , Melinda FOGARASI, Mihaela MIHALI, Suzana E. Biriș-Dorhoi, Maria TOFANĂ, Philippe THONART, Inhibitory Effects of Iso- $\alpha$ and $\beta$ Hop Acids Against <i>Pediococcus pentosaceus</i> , Not Bot Horti Agrobo, Romania, 2019	0.624	7	0	1	6.78	WOS: /10.15835/nbha47411687
				Crina Carmen Muresan, Romina Alina (Vlaic) Marc*, <b>Mirela Jimborean</b> , Iulian Rusu, Andruta Muresan, Alina Nistor, Angela Cozma and Ramona Suharoschi, Food Safety System (HACCP) as Quality Checkpoints in a Spin-Off Small-Scale Yogurt Processing Plant, Sustainability, 2020,12, 9472	2.576	8	0	1	10.82	WOS:000594568000001/10.3390/su12229472
				<b>Mirela Anamaria JIMBOREAN</b> , Dorin ȚIBULCĂ, Delia MICHIU, Microbiological Profile of Kashkaval Cheese During Production Season, Bulletin UASVM Food Science and Technology 77(1)/2020 ISSN-L 2344-2344; Print ISSN 2344-2344, p. 91-96	0	3	1	1	23.33	WOS:000536725500010/10.15835/buasvmcn-fst:2019.0042
				Anca C. Farcas, Charis M. Galanakis, Carmen Socaciu, Oana L. Pop, Dorin Tibulca, Adriana Paucean, <b>Mirela A. Jimborean</b> , Melinda Fogarasi, Liana C. Salanta, Maria Tofana and Sonia A. Socaci, 2021, Food Security during the Pandemic and the Importance of the Bioeconomy in the New Era, Journals Sustainibility, Volume 13, Issue 1, 150	2.576	12	0	1	7.21	WOS:000606767200001/10.3390/su13010150



				<p><b>Mirela A. JIMBOREAN</b>, Andrei BORȘA, Delia MICHIU, Ancuța M. ROTAR, Cristina A. SEMENIUC, Carmen R. POP, Liana C. SALANȚĂ, Dorin ȚIBULCĂ, Valentin A. BĂLTEANU, 2021, Aloe vera gel microcapsules and essential oils of thyme and oregano incorporated in spreadable goat cheese: impact on its microbiological, physicochemical, and sensory characteristics during storage, Notulae Botanicae Horti Agrobotanici Cluj-Napoca. Volume 49 Issue 1, Article number 12001</p>	1.168	9	1	1	12.97	WOS:000639294300007/10.15835/nbha49112001		
				<p><b>Mirela Anamaria Jimborean</b>, Liana Claudia Salanță, Anna Trusek, Carmen Rodica Pop, Maria Tofană, Elena Mudura, Teodora Emilia Coldea, Anca Farcas, Maria Ilies, Sergiu Pașca and Alina Uifălean, 2021, Drinking Behavior, Taste Preferences and Special Beer Perception among Romanian University Students: A Qualitative Assessment Research, International Journal of Environmental Research and Public Health. Volume 18, Issue 6, 3307</p>	2.849	11	1	1	16.72	WOS:000639247200001/10.3390/ijerph18063307		
									0.00			
									0.00			
2.2 Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale (BDI (3))	2.2.1. Profesor/ CS I: Minimum 15 articole 2.2.2. Conferențiar/ CS II: Minimum 10 articole		15/nr autori	<b>Autorii, anul publicării, titlul, revista, vol., paginile, etc.</b>			<b>Nr. Autori</b>	<b>Autor principal? (1=DA, 0=NU)</b>	<b>Punctaj</b>			
				MIRELA ANAMARIA JIMBOREAN, D. ȚIBULCĂ, D. SĂLĂGEAN, AURORA ȚIBULCĂ, ANDRA MIHAIU, "Studies as regards the optimization of the recipes for icecream fabrication", simpozion Științe, Procese și Tehnologii agroalimentare", USA a Banatului, Timișoara, 2004 , Vol. X (1-2) ISSN 1453-1399						5	1	6.00
				D.ȚIBULCĂ, MIRELA ANAMARIA JIMBOREAN, S. APOSTU, ANDRA MIHAIU, AURORA ȚIBULCĂ, "The application of the HACCP plan for ice cream preparation", simpozion Științe, Procese și Tehnologii agroalimentare", USA a Banatului, Timișoara, 2004 Vol. X (1-2) ISSN 1453-1399						5	0	3.00
				MIRELA JIMBOREAN, D. ȚIBULCĂ, C. LASLO, D. SĂLĂGEAN, ANDRA MIHAIU, (2005), "The variation of some physical-chemical parameters during milk processing for obtaining cheese", Proceedings of the International conference Agricultural and Food Sciences, Processes and Technologies, Universitatea "Lucian Blaga" , Sibiu, vol. I						5	1	6.00

					<b>MIRELA JIMBOREAN, C. LASLO, D. ȚIBULCĂ, D. SĂLĂGEAN, ANDRA MIHAIU, (2005), "Researches as regards evolution of some physical-chemical parameters during Șvaițer cheese maturation", Proceedings of the International conference Agricultural and Food Sciences, Processes and Technologies, Universitatea "Lucian Blaga", Sibiu, vol.I, ISSN 1843 – 0694</b>	5	1	6.00
					<b>MIRELA JIMBOREAN, D. ȚIBULCĂ, GH. ȘTEȚCA, CRISTINA SEMENIUC, (2007), "The tehnology of obtaining cooling drinks from forest`s fruits and whey", Journal of agroalimentary processes and technologies, USA-MV Timișoara, vol. XIII nr. 2, pag.285-290, Indexat in: CABI, EVISA, Index Copernicus</b>	4	1	7.50
					<b>D. ȚIBULCĂ, C. MAN, G. ȘTEȚCA, MIRELA JIMBOREAN, D. SĂLĂGEAN, 2007, "Studies concerning the efficiency of hygienization of the working areas in the cattle slaughtering process", Journal of agroalimentary processes and technologies, USA-MV Timișoara, vol. XIII nr. 2, pag. 347-352 (Indexat in: CABI, EVISA, Index Copernicus)</b>	5	0	3.00
					<b>M. CULEA, M. JIMBOREAN, A. PINTEA, M. CHIRIAC, (2007), "Amino acids determination in milk and cheese", Proceedings of the International conference Agricultural and Food Sciences, Processes and Technologies, Universitatea "Lucian Blaga", Sibiu, third edition, pag. 187-190</b>	4	0	3.75
					<b>JIMBOREAN MIRELA, C. LASLO, D. ȚIBULCĂ, CULEA MONICA, PINTEA ADELA, G. ȘTEȚCA, (2007), "Amino acids determination in cheese", Buletinul USA-MV Cluj-Napoca, vol. 63, pag. 569-574</b>	6	1	5.00
					<b>Ștețca Gh., D. Țibulcă, Mirela Jimborean, Study of the hygienic conditions in storage houses destined to animal products, Buletinul USAMV Cluj-Napoca, vol. 63-64/2007, Print ISSN 1843-5246, p. 281-285</b>	3	0	5.00
					<b>JIMBOREAN MIRELA, D. ȚIBULCĂ, C. LASLO, ANCA ROTAR, CRISTINA SEMENIUC, D. SĂLĂGEAN, 2008, The analysis of physical, chemical parameters of milk during hard and semihard paste cheese processing, Buletin USAMV Cluj-Napoca, vol. 65 (2), p. 263-267, Indexat in: Thomson Reuters Master Journal List</b>	6	0	2.50
					<b>ROTAR MIHAELA ANCUȚA, CRISTINA SEMENIUC, C. LASLO, CAMELIA GUȘ, S. APOSTU, MIRELA JIMBOREAN, 2008, Microbiological determination of lactic acid bacteria from fermented dairy products in different products storage times, Buletin USAMV Cluj-Napoca, vol. 65 (2), p. 375-378</b>	6	0	2.50

			JIMBOREAN MIRELA, C. LASLO, D. ȚIBULCĂ, AURORA ȚIBULCĂ, ADRIANA PĂUCEAN, 2009, The Influence of Papaina on the Content of Amino Acids from Holland Cheese, Buletin USAMV Cluj-Napoca, vol. 66 (2), p. 335-341, Indexat in: Thomson Reuters Master Journal List	5	1	6.00
			AURORA ȚIBULCĂ, D. ȚIBULCĂ, C. LASLO, MIRELA JIMBOREAN, 2009, Assessment of the Quality of Milk Used in the Fabrication of Hard Cheeses, Buletin USAMV Cluj-Napoca, vol. 66 (2), 482-487, Indexat in: Thomson Reuters Master Journal List	4	0	3.75
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			Mirela Jimborean, D. Țibulcă, Cristina Anamaria Semeniuc, Adriana Păucean, Aurora Țibulcă, Researches Concerning Proteins Content and Proteic Scindation Indices Evolution of Some Semi-hard Cheeses During Ripening, Journal of Agroalimentary Processes and Technologies 2012, 18 (1), 24-27	5	1	6.00
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			Mirela JIMBOREAN, D. ȚIBULCĂ, Adriana PĂUCEAN, D. SĂLĂGEAN, 2012, The Evolution of Free Fatty Acids during Ripening of a Semi-hard Cheese Assortment with Enzyme Admixture, Bulletin USAMV 69(1-2)/2012, p. 502-504, Indexat in: Thomson Reuters Master Journal List	4	1	7.50
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							0.00
2.3 Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soiuri, hibrizi, rase etc.)	2.3.1 Internaționale		40/nr. aut	<b>Autorii, anul publicarii, date de identificare, etc.</b>	<b>Nr. Autori</b>	<b>Prim autor? (1=DA, 0= NU)</b>	<b>Punctaj</b>
							0.00
							0.00
	2.3.2 Naționale		30/nr. aut				0.00
							0.00
							0.00
2.4 Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10.000 Euro echivalenți) (3)	2.4.1 Director/ responsabil partener proiect - Minimum 2 pentru Profesor/CS I	2.4.1.1 Internaționale	20 * ani de desfășurare	<b>Programul de finanțare, titlul, perioada, deviz/ buget/ valoare, etc.</b>	<b>Nr. ani de derulare</b>	<b>Punctaj</b>	
						0	
						0	
	2.4.1.2 Naționale	10 * ani de desfășurare	Proiect de cercetare aplicativă și consultanță nr. 674/ 12.01.2018 (2018-2019): Dezvoltarea tehnologiei de obținere a brânzeturilor moi maturate cu mușgai la suprafață (valoare contract 46 600 lei)	2	20		
			PN-III-P2-2.1-CI-2018-1046; proiect nr. 180/ 4.07.2018: Dezvoltarea unui nou sortiment de brânză tartinabilă din lapte de capră (valoare 50 000 lei)	1	10		
			PN-III-P2-2.1-CI-2018-0996, proiect nr. 169/ 4.07.2018: Implementarea tehnologiei blockchain in industria lactatelor (valoare 50 000 lei)	1	10		
					0		
					0		

2.4.2 Membru în echipă	2.4.2.1 Internaționale	4 * ani de desfășurare			0
					0
					0
	2.4.2.2 Naționale	2 * ani de desfășurare	INFRAS CI 605/2004-2006, Contract Nr. 209/4.10.2004: Laborator de Încercări pentru Calitatea și Siguranța Alimentelor (Food Safety and Quality Testing Laboratory) – colaborator Val: 240.000 mii lei/ CNCSIS	2	4
			CNCSIS, tip A /Nr. 792/2005. Cercetări privind influența practicării unui sistem ecologic de pasunat cu bubaline – Bos bubalus asupra biodiversității, producției primare și secundare în pratecosisteme din zona premontană (2005-2007)	2	4
			PN-II-IN-CI-2013-1-0089, nr 207CI/ 02.12.2013, - Obținerea unui sortiment de produs lactat acid cu fructe goji și studiul caracteristicilor probiotice la depozitare. Acronim: IAURTGOJ Director de proiect: Conf. dr. Ancuța Rotar Valoare: 50.000 ron	1	2
			Contractul de cercetare aplicativa si consultanta nr. 14373/ 16.09.2015 „Optimizarea procesului de maturare a branzeturilor cu pastă tare”	2	4
			Proiect PN-III-P2-2.1-CI-2017-0034, contract nr. 84 CI/25.07.2017 Dezvoltarea unei soluții inovatoare pentru prevenirea celor mai frecvente defecte în cașcaval pe durata maturării	1	2
			PN-III-P2-2.1-CI-2017-0034, proiect nr. 156 CI/ 04.07.2018: Valorificarea superioară a zerului prin obținerea unei băuturi pe bază de zer îmbogățită cu suc de legume (val. 50 000 lei)	1	2
			PN-III-P2-2.1-CI-2018-0960, proiect nr. 161 CI/ 04.07.2018: Ingrediente inovative utilizate pentru obținerea branzeturilor (valoarea 50 000 lei)	1	2
PN-III-P2-2.1-CI-2018-1565, proiect nr. 271 CI/ 3.09.2018: Obținerea unor branzeturi premium din lapte vacă provenit din zona montană destinat persoanelor cu restricții alimentare (val. 50 000 lei)	1	2			
		0			
<b>Total criteriu A2</b>				<b>467.98</b>	
<b>Punctaj minim - Conferentiar</b>		<b>130</b>			
<b>Punctaj minim - Profesor</b>		<b>260</b>			
<b>Punctaj minim - CS II</b>		<b>180</b>			
<b>Punctaj minim - CS I</b>		<b>360</b>			

**A3. Recunoașterea și impactul activității**

Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (Kpi)	DATE CARE SE COMPLETEAZĂ DE CĂTRE CANDIDAT				
				Articol citat	Articol în care s-a regăsit citarea	Nr. autori articol citat	Punctaj	WOS și Ref. No
2	3	4	5					
<b>3.1 Citări în reviste ISI și volumele conferințelor indexate WOS (4)</b>			<b>10/nr. autori ai articolului citat x nr. citari</b>	A Paucean, MA Rotar, <b>M Jimborean</b> , E Mudura, C Socaciu, A study on sensory characteristics of a kefir type produced using starter cultures and brewer's yeast, Journal of Agroalimentary Processes and Technologies 15 (2), 267-272 (2009)	ADRIANA PAUCEAN, CARMEN SOCACIU, DAN VODNAR, AND ELENA MUDURA, A new functional dairy product containing an optimized mixture of Lactococcus bacteria, kefir and brewer's yeasts, Romanian Biotechnological Letters, 5793,15/6 (2010)	5	2.00	WOS:000285 906800016 Ref. No 23
				Adriana Paucean, Mihaela-Ancuta Rotar, Mirela Jimborean, Elena Mudura, Carmen Socaciu, Microbiological interactions between lactic acid bacteria and saccharomyces cerevisiae brewer's yeast in mixed culture for effective production of a kefir type product, Journal of Agroalimentary Processes and Technologies 2009, 15(2), 283-286	ADRIANA PAUCEAN, CARMEN SOCACIU, DAN VODNAR AND ELENA MUDURA, A new functional dairy product containing an optimized mixture of Lactococcus bacteria, kefir and brewer's yeasts, Romanian Biotechnological Letters 15/6 (2010)	5	2.00	WOS:000285 906800016 Ref. No 21
				Culea, M., <b>Jimborean, M.</b> , Pintea, A., Chiriac, M., Iordache A., 2009. Cheese aminoacids characterization by isotopic dilution GC-MS. J. Environ. Prot. Ecol. 10,149-155	Iordache A., Horj E., Ani, A. et al., Amino Acids Profiles in Biological Media, PROCEEDINGS OF THE PHYSICS CONFERENCE Book Series: AIP Conference Proceedings Volume: 1262 Pages: 192-197 Published: 2010	5	2.00	WOS:000287 169800030
				Culea, <b>M., Jimborean, M.</b> , Pintea, A., Chiriac, M., Iordache A., 2009. Cheese aminoacids characterization by isotopic dilution GC-MS. J. Environ. Prot. Ecol. 10,149-155.	E Horj, A Iordache, M Culea, Isotopic dilution GC/MS method for methionine determination in biological media - AIP Conference Proceedings, 2011	5	2.00	WOS:000301 176200035



			Culea, M., <b>Jimborean, M.</b> , Pintea, A., Chiriac, M., Iordache A., 2009. Cheese aminoacids characterization by isotopic dilution GC-MS. J. Environ. Prot. Ecol. 10,149-155	Iordache A., Horj E., Toma A. et al., Determination of Amino Acids Composition of two Carp Species by GC MS, Asian Journal of Chemistry, vol.23 Issue 11, pages: 4757-4760, nov. 2011	5	2.00	
			Culea, M., <b>Jimborean, M.</b> , Pintea, A., Chiriac, M., Iordache A., 2009. Cheese aminoacids characterization by isotopic dilution GC-MS. J. Environ. Prot. Ecol. 10,149-155	Iordache A., Culea, M; Horj E., et al., Determination of Amino Acids and Selenium in Fish Plasma, ROMANIAN JOURNAL OF PHYSICS Volume: 56 Issue: 7-8 Pages: 963-970 Published: 2011	5	2.00	WOS:000296218700005; Ref. No 4
			Culea, M., <b>Jimborean, M.</b> , Pintea, A., Chiriac, M., Iordache A., 2009. Cheese aminoacids characterization by isotopic dilution GC-MS. J. Environ. Prot. Ecol. 10,149-155.	Neha Arora, Shashi Pandey-Rai, 2014, GC-MS analysis of the essential oil of <i>Celastrus paniculatus</i> Willd. seeds and antioxidant, anti-inflammatory study of its various solvent extracts, INDUSTRIAL CROPS AND PRODUCTS Volume: 61 Pages:345-351	5	2.00	WOS:000343339200044; ref. No 7
			M. CULEA, <b>M. JIMBOREAN</b> , A. PINTEA, M. CHIRIAC, A. IORDACHE, (2009), Cheese amino acids characterisation by isotopic dilution GC-MS, Journal of Environmental Protection and Ecology, Book 1, p.149, ISSN 1311-5065.	Monica Culea, Stăncuța Scrob, Sonia Suvar, Paula Podea, Ioan Has, Sevastița Muste, Determination of Amino Acids in Corn Seed by Gas Chromatography-Mass Spectrometry, Analytical Letters Vol. 48, Iss. 1, 2015, p. 37-4	5	2.00	WOS:000343236200005; Ref. No 13
			Păucean, A., Rotar, M. A., <b>Jimborean, M.</b> , Mudura, E., & Socaciu, C. (2009). A study on sensory characteristics of a kefir type produced using starter cultures and brewer's yeast. Journal of Agroalimentary Processes and Technologies, 15, 267-272	Characterization of pine bud syrup and its effect on physicochemical and sensory properties of kefir. Cristina Anamaria Semeniuc, Ancuța Rotar, Laura Stan, Carmen Rodica Pop, Sonia Socaci, Vioara Mireșan & Sevastița Muste, CyTA - Journal of Food, 14:2, 213-218 (2016)	5	2.00	WOS:000372132500008; Ref. No 27
			A. Iordache, M. Culea, <b>M. Jimborean</b> , A. Pintea, M. Chiriac, Cheese aminoacids characterization by isotopic dilution GC-MS, JEPE, 2009, 10, 149-155	GC-MS METHODS FOR AMINO ACIDS DETERMINATION IN DIFFERENT BIOLOGICAL EXTRACTS By: Culea, Monica; Iordache, Andreea Maria; Horj, Elena; et al; STUDIA UNIVERSITATIS BABES-BOLYAI CHEMIA Volume: 61 Issue: 1 Pages: 213-222 Published: MAR 1 2016	5	2.00	WOS:000385902800021; Ref. No 6
			Adriana Păucean, Ancuta-Mihaela Rotar, <b>Mirela Ana-Maria Jimborean</b> , Dan Cristian Vodnar, Elena, Mudura 2012, Microbiological Quality of a Fermented Dairy Product Containing Brewer's Yeasts, Journal of Agroalimentary Processes and Technologies 2012, 18(1), Pages: 56-60;	Comparative study of microbiological, chemical and sensory properties of kefirs produced in Estonia, Latvia and Lithuania; Anton D. ; Raudsepp, P; Roasto, M; Meremae, K; Kuusik, S ; Toomik, P ; Elias, P; Laikoja, K ; Kaart, T ; Lepiku, M ; Pussa, T, JOURNAL OF DAIRY RESEARCH Volume: 83 Issue: 1 Pages: 89-95 (2016)	5	2.00	WOS:000377114800014; Ref. No 26



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			Rotar, A. M., Vodnar, D. C., Bunghez, F., Catunescu, G. M., Pop, C. R., <b>Jimborean, Mirela</b> , & Semeniuc, C. A. (2015). Effect of goji berries and honey on lactic acid bacteria viability and shelf life stability of yogurt. Not Bot Horti Agrobo, 43, 196–203	Influence of probiotics, prebiotics, synbiotics and bioactive phytochemicals on the formulation of functional yogurt, Fazilah, Nurul Farhana; Ariff, Arbakariya B.; Khayat, Mohd Ezuan; et al. JOURNAL OF FUNCTIONAL FOODS Volume: 48 Pages: 387-399 Published: SEP 2018	7	1.43	WOS:000447573600042; Ref. 142
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			Michiu, D.; Socaci, S.A.; Jimborean, M.A.; Mudura, E.; Fărcas, A.C.; Biris-Dorhoi, S.E.; Tofană, M. Determination of volatile markers from magnum hops in beer by in-tube extraction—gas chromatography-mass spectrometry. Anal. Lett. 2018, 51, 2967–2980	Total, Neutral, and Polar Lipids of Brewing Ingredients, By-Products and Beer: Evaluation of Antithrombotic Activities; Lordan, Ronan; O'Keefe, Eoin; Tsoupras, Alexandros; FOODS Volume: 8 Issue: 5 Article Number: 171 Published: MAY 2019	7	1.43	WOS:000470961300029; Ref. No 34
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			Cristina S, Mihaela-Ancuța R, Dumitraș DE, Guș C, <b>Jimboorean MA</b> , et al. (2008) Physico-Chemical Changes in Whole Milk Powder during Different Storage Conditions. Bulletin UASVM Agriculture 65: 400-404.	Effects of Different Storage Time and Temperature on Physicochemical Properties and Fatty Acid Profiles of Commercial Powder Goat Milk Products Brittany I Davis, Aftab Siddique and Young W Park*; J Adv Dairy Res 2017	7	0.71
			ROTAR, A.M., Semeniuc, C., Bunghez, F., <b>Jimboorean, M.</b> , Pop, C. 2014. Effect of Different Storage Period on Lactic Acid Bacterias from Goji Yogurt and Goji Yogurt with Honey. Bulletin UASVM Food Science and Technology. 71	Impact of Aqueous/Ethanollic Goji Berry (Lycium barbarum) Fruit Extract Supplementation on Vitamin D Stability in Yoghurt Vaibhav Kumar Maurya and Manjeet Aggarwal*; International Journal of Current Microbiology and Applied Sciences, 2017, ISSN: 2319-7706	5	1.00
			Rotar, A. M., Vodnar, D. C., Bunghez, F., Catunescu, G. M., Pop, C. R., <b>Jimboorean, Mirela</b> , & Semeniuc, C. A. (2015). Effect of goji berries and honey on lactic acid bacteria viability and shelf life stability of yogurt. Not Bot Horti Agrobo, 43, 196–203	Effect of added rape honey on chosen physicochemical and textural properties and antioxidant activity of yogurts during storage, Remeňová, Zuzana; Čanigová, Margita; Kročko, Miroslav; Ducková, Viera, Journal of Microbiology, Biotechnology & Food Science, Oct/Nov 2018, Vol. 8 Issue 2, p 802-804	7	0.71

			<p>Rotar, A.; Vodnar, D.; Bunghez, F.; Catunescu, G.; Pop, C.; <b>Jimboorean, Mirela</b>; Semeniuc, C. Effect of goji berries and honey on lactic acid bacteria viability and shelf life stability of yoghurt. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 2015</p>	<p>Antioxidant and Anthocyanin Content in Fermented Milks with Sweet Cherry is Affected by the Starter Culture and the Ripening Stage of the Cherry Paola Sánchez-Bravo, Pedro Javier Zapata, Alejandra Martínez-Esplá, Ángel A. Carbonell-Barrachina and Esther Sendra, Beverages 2018, 4, 57; doi:10.3390/beverages4030057; (ref 24)</p>	7	0.71
			<p>Paucean, A., Rotar, MA, <b>Jimboorean, Mirela</b>, Mudura, E. and Socaci, C. 2009. A Study on Sensory Characteristics of A Kefir Type Produced Using Starter Cultures and Brewer's Yeast. J. Agroalim. Proc. and Tech., 15(2), 267-272.</p>	<p>PREFERENSI KONSUMEN PRODUK KEFIR SUSU KAMBING DI MALANG, Zaenal Fanani, Imam Tohari, JURNAL NUSANTARA APLIKASI VOL.3 NO.1 APRIL; 2018; P. 54-64 (citare la p 62)</p>	5	1.00
			<p>Socaci S.A., Fărcaș A.C., Tofană M., Pop C., <b>Jimboorean M.</b>, Nagy M., 2015, Evaluation of Bioactive Compounds from Flowers and Fruits of Black Elder (<i>Sambucus nigra</i> L.). Bulletin UASVM Food Science and Technology, 72(2), pp. 289-290</p>	<p>The Management of Non-Wood Forest Products in Bihor county, Timis-Gansac Voichita et al., Natural Resources and Sustainable Development, Vo 8, Nr. 1, 2018 (ref. 14)</p>	6	0.83
			<p>ROTAR, A. M.; Vodnar, D. C.; Bunghez, F.; Cătunescu, G. M.; Pop, C. R.; <b>Jimboorean, M.</b>, et al. Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. Not Bot Horti Agrobo. v.43, n. 1, p. 197-203, 2015</p>	<p>UMA REVISAO BIBLIOGRÁFICA SOBRE O GOJI BERRY COMO ALIMENTO FUNCIONAL, Barros da Silva Passos, Valdiléia Teixeira Uchôa, Revista da Universidade Vale do Rio Verde ISSN: 1517-0276 / EISSN: 2236-5362 Vol. 16  n. 1  Ano 2018</p>	7	0.71
			<p><b>Jimboorean, M. A.</b>; L. C. Salașă; M. Tofana; C. R. Pop; A. M. Rotar and V. Fetti (2016). Use of essential oils from citrus sinensis in the development of new type of yogurt. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology, 73(1): 24–27</p>	<p>The effectiveness of the myrrh oil in improving the quality characteristics and prolonging the shelf life of labneh MA Tawfek, AG Mohamed, SM Shalaby; Egyptian Society of Dairy Science, 2018, 46 (1):79-87, ref se gaseste la pag 24</p>	6	0.83
			<p>Rotar, A. M., Vodnar, D. C., Bunghez, F., Cătunescu, G. M., Pop, C. R., <b>Jimboorean, M.</b>, &amp; Semeniuc, C. A. (2015). Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 43(1), 196-203</p>	<p>UMA REVISAO BIBLIOGRÁFICA SOBRE O GOJI BERRY COMO ALIMENTO FUNCIONAL, Barros da Silva Passos, Valdiléia Teixeira Uchôa; Revista da Universidade Vale do Rio Verde ISSN: 1517-0276 / EISSN: 2236-5362 Vol. 16   n. 1   Ano 2018</p>	7	0.71

				Rotar, A. M., Vodnar, D. C., Bunghez, F., Cătunescu, G. M., Pop, C. R., <b>Jimboorean, M.</b> , & Semeniuc, C. A. (2015). Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 43(1), 196-203	Honey as a functional additive in yoghurt—a review, S Sarkar, S Chandra; Nutrition & Food Science, 2019; ref pag7/14	7	0.71	
				Rotar, A. M., Vodnar, D. C., Bunghez, F., Cătunescu, G. M., Pop, C. R., <b>Jimboorean, M.</b> , & Semeniuc, C. A. (2015). Effect of Goji Berries and Honey on Lactic Acid Bacteria Viability and Shelf Life Stability of Yoghurt. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 43(1), 196-203	Mango with cashew apples structured: influence of honey and gellan gum on physical-chemical and sensorial characteristics, Rodrigues Leal, A.; Research, Society and Development, 2020, 9(5), Article ID e96953253	7	0.71	
				Jimboorean MA, Salanta LC, Tofana M, Pop CR, Rotar AM, Fetti V. Use of essential oils from citrus sinensis in the development of new type of yogurt. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca Food Science and Technology. 2016; 73(1): 24-27	The Assessment the Quality of Probiotic Yogurt Using the Rosmarinus Officinalis Essential Oil Ramona Massoud, Anousheh Sharifan; JOURNAL OF NUTRITION FASTING AND HEALTH, 2020; 8(3): 176-185. (ref. 32)	6	0.83	
				Jimboorean MA, Salanta LC, Tofana M, Pop CR, Rotar AM, Fetti V. Use of essential oils from citrus sinensis in the development of new type of yogurt. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca Food Science and Technology. 2016; 73(1): 24-27	The Effect of Cuminum Essential Oil on Rheological Properties and Shelf Life of Probiotic Yoghurt Hamed Ahari; PhD , Ramona Massoud; PhD & Anousheh Sharifan; Journal of Nutrition and Food Security eISSN: 2476-7425 pISSN: 2476-7417 JNFS 2020; 5(4): 296-305	6	0.83	
							0.00	
		<b>Descriere</b>					<b>Punctaj</b>	
<b>3.3 Prezentări invitate în plenul unor manifestări științifice naționale și internaționale și Profesor invitat (exclusiv POS, ERASMUS)</b>	<b>Punctaj unic pe fiecare activitate</b>	<b>3.3.1 Internaționale</b>	<b>20</b>				0	
							0	
							0	
		<b>3.3.2 Naționale</b>	<b>5</b>				0	
							0	
							0	
							0	

3.4 Membru în colective de redacție sau comitete științifice ale revistelor și manifestărilor științifice, Organizator de manifestări Științifice	Punctaj unic pe fiecare activitate	3.4.1 ISI	15		0
					0
					0
		3.4.2 BDI	10		0
					0
					0
		3.4.3. Naționale și internaționale neindexate	5		0
					0
					0
3.5 Recenzor pentru reviste și manifestări științifice naționale și internaționale (punctajul se acordă pentru fiecare revistă și manifestare științifică o singura data/an, indiferent de numărul recenziilor)		3.5.1 ISI	10		0
					0
					0
					0
					0
					0
		3.5.2 BDI	5		0
					0
					0
					0
3.6. Referent în comisii de doctorat		3.6.1 Internaționale	10 x nr. comisii		0
					0
		3.6.2 Naționale	5 x nr. comisii		0
					0
3.6.Premii		Academia Română	30		0
					0
		ASAS, AOSR, academii deramură și CNCS	15		0
					0

	<b>Premii internaționale</b>	<b>10</b>	Medalie bronz Salonul Internațional de Invenții și Inovații „TRAIAN VUIA” Timișoara, 2020/ "Produs vegan pe baza de caju si extracte naturale"	10
			Premiul I, secțiunea INOVATII. INOVALIMENT 2020. Targ international de inventii si inovatii/ Sistem de trasabilitate digitala bazat pe tehnologia blockchain	10
			Diploma de excelenta si medalia de aur la Salonul Internațional al Cercetării Științifice, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XVIII-a, 2020/ "Branza maturata fortifiata cu tescovina si fructe de soc"	10
			Diploma de excelenta si medalia de aur la Salonul Internațional al Cercetării Științifice, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XVII-a, 2019/ Compozitie pentru produs de panificatie cu pre-ferment pe baza de pseudo-cereale"	10
			Diploma de excelenta la Salonul Internațional al Cercetării Științifice, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XVIII-a, 2020/ Brânză tartinabilă din lapte de capră cu hribi și tomate uscate	10
			Diploma de excelenta la Salonul Internațional al Cercetării Științifice, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XVIII-a, 2020/ Cremă de urdă îmbogățită cu pudra din coji de mere	10
			Diploma of Excellence MEDAL INVENTICA 2019 at the International Exhibition of Inventics, XXIIIth Edition, 2019, Iași, Romania/ "Ready-to-drink nutritional beverage formulated with whey and beetroot juice, including the method of making thereof"	10
			Diploma of Achievement Medal Inventica 2019, Iasi, Romania, The XXIII-th International Exhibition of Inventics/ "Digital Traceability System Based on Blockchain Technology and QR Code with Applicability in the Dairy Industry"	10
			Diploma de excelenta la Salonul Internațional al Cercetării Științifice, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XVII-a, 2019/ Iaurt din lapte de capra imbogatit cu microcapsule de Aronia	10
			Diploma de excelenta la Salonul Internațional al Cercetării Științifice, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XVII-a, 2019, "Branza tartinabila din lapte de capra cu ulei esential de cimbru"	10
			Diploma de excelenta la Salonul Internațional al Cercetării Științifice, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XVI-a, 21-23 martie 2018, "Cas proaspat de vaca cu conservant natural aromatizat"	10
			Diploma GOLD MEDAL INVENTICA 2018 and Gold Medal at the International Salon of Research, Innovation and Technological Transfer, XXIIth Edition, 2018, Iași, Romania/ "Process for making Kashkaval cheese with enhanced microbiological stability at ripening"	10
			Diploma de excelenta. Salonul Internațional al Cercetării, Inovării și Inventicii "Pro Invent" Cluj-Napoca, a XV-a, 2017/ Bautura instant pe baza de zer cu aminoacizi esentiali din quinoa, cu gust de fructe	10
			Diplomă medalia de aur la Salonul Internațional de Invenții Inovații "Traian Vuia", 2017, Timișoara, România/ "IAURT CU MICROCAPSULE DE ALOE VERA SI ULEI VOLATIL DIN LIMES (Alivera yogurt)"	10
			<b>Premii naționale in domeniu</b>	<b>5</b>
			0	
			0	
<b>3.7. Membru în academie, organizații, asociații profesionale de prestigiu,</b>	<b>3.7.1 Academia Română</b>	<b>100</b>		0
	<b>3.7.2</b>	<b>30</b>		0

naționale și internaționale, apartenență la organizații din domeniul educației și cercetării	ASAS, AOSR și academii de ramură				0
					0
					0
	3.7.3 Conducere asociații profesionale	Internaționale	30		0
					0
		Naționale	10		0
					0
	3.7.4 Asociații profesionale	Internaționale	5	Membru SLOW FOOD INTERNATIONAL	5
				Membru EPSO	5
		Naționale	2	Membru al Asociației Specialiștilor din Industria Alimentară din România, din învățământ, cercetare și producție	2
					0
	3.7.5 Consilii și organizații în domeniul educației și cercetării	conducere	15	Consiliul facultatii STA: Prodecan social studentesc (din aprilie 2016 - prezent)	15
					0
					0
		membru	10	Consiliul departamentului I IPA (2013-2016)	10
			0		
<b>Total criteriu A3:</b>				<b>278.04</b>	

Punctaj minim - Conferentiar	40
Punctaj minim - Profesor	60
Punctaj minim - CS II	40.00
Punctaj minim - CS I	60.00

DATA  
28.05.2021

**CANDIDAT**  
**Conferențiar dr. Jimborean Anamaria Mirela**

