

## Fișa de verificare

Numele și prenumele candidatului: *Gâtlan Anca Mihaela*  
 Denumirea postului didactic: *asistent universitar, Poziția 45*

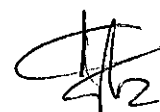
## Standarde minimale pentru ocuparea prin concurs a posturilor vacante ale universității:

Nr. crt.	Denumire standard	Documentele care dovedesc îndeplinirea standardelor
1.	Doctor	Diploma de doctor Seria J, Nr. 0047763
2.	Media examenului de finalizare a studiilor	10 – Diploma de licență Seria C, Nr. 0240859 10 – Diploma de master Seria B, Nr. 0047743
3.	Certificat de absolvire a studiilor psihopedagogice	Certificat de absolvire Seria C, Nr. 0063824 – Nivelul I Certificat de absolvire Seria D, Nr. 0028245 – Nivelul II

## Punctaj pentru performanțe didactice și cercetare științifică – asistent universitar, șef de lucrări / lector universitar

Nr. crt.	Denumire indicator*	Documentele care dovedesc îndeplinirea indicatorului	Punctaj*
1.	<b>9. Articol / studiu publicat în revistă cotate ISI (A) / ERIH. (FI – factor de impact; SRI – scor relativ de influență)</b>		
	1. <b>Gâtlan, A.M., Gutt, G., Naghiu, A., (2020), Capitalization of sea buckthorn waste by fermentation: Optimization of industrial process of obtaining a novel refreshing drink, <i>Journal Of Food Processing And Preservation</i>, 1-14, FI 1,405, SRI 0,624.</b>	<a href="https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/ifpp.14565">https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/ifpp.14565</a>	67,15
	2. <b>Dabija, A., Codină, G.G., Ropciuc, S., Gâtlan, A.M., Rusu, L., (2018), Assessment of the antioxidant activity and quality attributes of yogurt enhanced with wild herbs extracts, <i>Journal of Food Quality</i>, Article ID 5329386, FI 1,360, SRI 0,617.</b>	<a href="https://www.hindawi.com/journals/jfq/2018/5329386/">https://www.hindawi.com/journals/jfq/2018/5329386/</a>	39,77
	3. <b>Dabija, A., Codină, G.G., Gâtlan, A.M., Rusu, L., (2018), Quality assessment of yogurt enriched with different types of fibers, <i>Cyta – Journal of Food</i>, 16(1): 859-867, FI 1,605, SRI 0,641.</b>	<a href="https://www.tandfonline.com/doi/full/10.1080/19476337.2018.1483970">https://www.tandfonline.com/doi/full/10.1080/19476337.2018.1483970</a>	53,08
	4. <b>Dabija, A., Codină, G.G., Gâtlan, A.M., Todosi Sănduleac, E., Rusu, L., (2018), Effects of some vegetable proteins addition on yogurt quality, <i>Scientific Study &amp; Research. Chemistry &amp; Chemical Engineering, Biotechnology, Food Industry</i>, 19(2): 181-192, Indexată ISI.</b>	<a href="https://pubs.ub.ro/?pg=reviews&amp;rev=csc6&amp;num=201802&amp;vol=2&amp;aid=4713">https://pubs.ub.ro/?pg=reviews&amp;rev=csc6&amp;num=201802&amp;vol=2&amp;aid=4713</a>	20
	5. <b>Sidor, A.M., (2015), Study regarding the heavy metal contamination of certain natural mineral waters in an ore exploitation zone in Romania, <i>Analele Universității din Craiova, Seria: Biologie, Horticultură, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului</i>, XX(LVI): 5-12.</b>	<a href="http://cis01.central.ucv.ro/analele_universitatii/horticultura/2015/journal-full-text.pdf">http://cis01.central.ucv.ro/analele_universitatii/horticultura/2015/journal-full-text.pdf</a>	100
2.	<b>10. Articol / studiu publicat în revistă de specialitate recunoscute la nivel național de CNCS (CNCSIS) (B+)</b>		
	1. <b>Gâtlan, A.M., Gutt, G., (2019), Optimization for alcohol fermentation conditions of sea buckthorn press residues using response surface methodology, <i>Food and Environment Safety Journal</i>, XVIII (4): 266 – 271.</b>	<a href="http://fens.usv.ro/index.php/FENS/article/view/684">http://fens.usv.ro/index.php/FENS/article/view/684</a>	17,5
	2. <b>Dabija, A., Codină, G.G., Gâtlan, A.M., (2018), Influence of different commercial starter cultures on quality of yogurt, <i>IOSR Journal of Environmental Science, Toxicology and Food</i></b>	<a href="http://www.iosrjournals.org/iosr-iestft/papers/Vol12-%20Issue%202/Version-">http://www.iosrjournals.org/iosr-iestft/papers/Vol12-%20Issue%202/Version-</a>	11,66

	<i>Technology</i> , 12(2): 17-24.	2/C1202021724.pdf	
3.	<b>Sidor, A.M.</b> , (2015), The intake of minerals in the diet brought by the consumption of sea buckthorn ( <i>Hippophae Rhamnoides L.</i> ) berries and juice, <i>Food and Environment Safety</i> , 14(3): 327 – 330.	<a href="http://fia-old.usv.ro/fiajournal/index.php/FENS/article/view/53">http://fia-old.usv.ro/fiajournal/index.php/FENS/article/view/53</a> .	35
4.	<b>Sidor, A.M.</b> , (2015), The nitrogen compound content of some natural mineral waters from Bukovina, Romania, versus their bottled form, <i>Food and Environment Safety</i> , 14(3): 306 – 309.	<a href="http://fens.usv.ro/index.php/FENS/article/view/50">http://fens.usv.ro/index.php/FENS/article/view/50</a> .	35
3.	<b>11. Articol / studiu publicat la conferințe cu proceedings-uri redactate în volume publicate în edituri internaționale</b>		
1.	<b>Gâțlan, A.M.</b> , Mironeasa, C., Oroian, M.A., Sânduleac, E.T., Mironeasa, S., (2017), Optimization of seabuckthorn fruit powder yogurt formulation using rheological analysis, <i>lucrare prezentată la IBEREO</i> , 6.09-8.09.2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., <i>The Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development</i> , ISBN 978-84-697-5123-7, 104-107.	<a href="http://e-rheo-iba.org/Papers/IBEREO2017.pdf">http://e-rheo-iba.org/Papers/IBEREO2017.pdf</a>	7
2.	Dabija, A., Oroian, M.A., <b>Sidor, A.M.</b> , Codină, G.G., (2017), Rheological characterization of yogurt with different types of fibres, <i>lucrare prezentată la IBEREO</i> , 6.09-8.09.2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., <i>The Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development</i> , ISBN 978-84-697-5123-7, 40-43.	<a href="http://e-rheo-iba.org/Papers/IBEREO2017.pdf">http://e-rheo-iba.org/Papers/IBEREO2017.pdf</a>	8,75
3.	Ropciuc, S., Dabija, A., <b>Sidor, A.M.</b> , Oroian, M.A., (2017), Influence of fortification with vegetable and fruit powder on the rheological and physicochemical properties of yogurt, <i>lucrare prezentată la IBEREO</i> , 6-8.09.2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., <i>The Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development</i> , ISBN 978-84-697-5123-7, 44-47.	<a href="http://e-rheo-iba.org/Papers/IBEREO2017.pdf">http://e-rheo-iba.org/Papers/IBEREO2017.pdf</a>	8,75
4.	<b>12. Articol / studiu publicat în volumele manifestărilor științifice la conferințe cu proceedings-uri indexate ISI</b>		
1.	Dabija, A., Codină, G.G., <b>Sidor, A.M.</b> , (2018), Plant proteins supplementation effects on the quality characteristics of yogurt, <i>lucrare prezentată la European Biotechnology Congress 2017</i> , 24.05-28.05.2017, Dubrovnik, Croația și Publicată în <i>Journal of Biotechnology</i> , 256, S72, FI 2,599.	<a href="https://www.sciencedirect.com/science/article/abs/pii/S0168165618303614">https://www.sciencedirect.com/science/article/abs/pii/S0168165618303614</a>	33,33
2.	Dabija, A., Oroian, M.A., Mironeasa, S., <b>Sidor, A.M.</b> , (2018), Physicochemical and sensory properties of yogurt with seabuckthorn powder, rosehip powder and grape seed extract during storage, <i>18th International Multidisciplinary Scientific GeoConference Surveying Geology and Mining Ecology Management SGEM</i> , 18(6.2): 429-436.	<a href="https://www.sgem.org/index.php/elibrary?view=publication&amp;task=show&amp;id=1904">https://www.sgem.org/index.php/elibrary?view=publication&amp;task=show&amp;id=1904</a>	25
3.	<b>Sidor, A.M.</b> , Sidor, V., Gutt, G., Dabija, A., Todosi Sânduleac, E., (2017), Contributions on enhancing pulp stability in sea buckthorn juice using ultrasonic field and the effect on its physico-chemical parameters, <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , Albena, Bulgaria, 17(61): 617-624	<a href="https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;task=show&amp;id=4430">https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;task=show&amp;id=4430</a>	20
4.	<b>Sidor, A.M.</b> , Buculei, A., Gutt, G., Dabija, A., Ursachi, F., (2017), Study regarding the influence of different packaging types on sea buckthorn juice quality parameters, <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , Albena, Bulgaria, 17(61): 1059-1064.	<a href="https://sgem.org/sgemlib/sip.php?article9833">https://sgem.org/sgemlib/sip.php?article9833</a>	20
5.	<b>Sidor, A.M.</b> , Dabija, A., Gutt, G., Todosi Sânduleac, E., Sidor, V., (2017), The effect of yogurt enrichment with seabuckthorn	<a href="https://www.sgem.org/index.php/elibrary-research-">https://www.sgem.org/index.php/elibrary-research-</a>	20



	powder on its sensory acceptance, rheological, textural and physicochemical properties, lucrare prezentată la <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , 17(61): 1117-1128.	<a href="#">areas?view=publication&amp;ask=show&amp;id=4495</a>	
6.	Dabija, A., Codină, G.G., Sidor, A.M., (2017), Effect of different fibre addition on the yogurt's quality, <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , 17(61): 655-663.	<a href="https://www.sgem.org/sgemlib/spip.php?article9709">https://www.sgem.org/sgemlib/spip.php?article9709</a>	33,33
7.	Dabija, A., Codină, G.G., Sidor, A.M., (2017), Studies regarding the effect of defatted rapeseed flour addition on wheat flour dough microstructure, rheological properties and bread quality, <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , 17(61): 991-997.	<a href="https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;ask=show&amp;id=4479">https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;ask=show&amp;id=4479</a>	33,33
8.	Dabija, A., Gătlan, A.M., Rusu, L., Mironeasa, S., (2017), Use of experimental design for quality optimization of yogurt with rosehip powder and grape seed extracts, <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green – Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , 17(63): 421-428.	<a href="https://sgem.org/sgemlib/spip.php?article11261">https://sgem.org/sgemlib/spip.php?article11261</a>	25
9.	Dabija, A., Gătlan, A.M., Codină, G.G., (2017), Study concerning the influence of different fibres addition in yogurt on its rheological, physicochemical and sensory characteristics, lucrare prezentată la <i>European Biotechnology Congress 2017, 24.05-28.05.2017, Dubrovnik, Croația și publicată în Journal of Biotechnology</i> , 256, S72, FI 2,599.	<a href="https://www.sciencedirect.com/science/article/abs/pii/S0168165617313408">https://www.sciencedirect.com/science/article/abs/pii/S0168165617313408</a>	33,33
10.	Albu, A., Constantinescu, G., Sidor, A.M., (2016), The consumer attitude toward innovative confectionary products, <i>3rd International Multidisciplinary Scientific Conference on Social Sciences and Arts SGEM 2016, Conference Proceedings: Political Sciences, Law, Finance, Economics and Tourism, Volume III, Section: Finance, Economics &amp; Tourism</i> , 2(III): 1085-1092.	<a href="https://www.sgemsocial.org/ssgemlib/spip.php?article2865&amp;lang=en">https://www.sgemsocial.org/ssgemlib/spip.php?article2865&amp;lang=en</a>	33,33
5.	<b>17. Articol / studiu publicat în volumele manifestărilor științifice din străinătate</b>		
1.	Dabija, A., Oroian, M.A., Sidor, A.M., Mironeasa, S., (2018), Study on the influence of fermentation temperature and the amount of starter culture on yogurt quality, <i>3rd International Conference on Food Properties (ICFP2018)</i> , 22-24.01.2018, Sharjah, Emiratele Arabe Unite, poster presentation, premiul "Best Paper Award On Food Properties Predictions, Modeling and Control Track".	<a href="https://conferencealerts.com/show-event?id=189076">https://conferencealerts.com/show-event?id=189076</a>	3,75
2.	Dabija, A., Mironeasa, S., Sidor, A.M., (2018), Influence of seabuckthorn and grape seed extract on sensory, physicochemical and rheological characteristics of yogurt, lucrare prezentată la <i>4th Edition of the International Conference "Modern Technology in the Food Industry 2018"</i> , 18-20 October 2018, Chișinău, Republica Moldova, publicată în <i>volumul de rezumate al conferinței</i> , 227, ISBN 978-9975-87-428-1.	<a href="https://ibn.idsi.md/ro/vizualizare_articol/80403">https://ibn.idsi.md/ro/vizualizare_articol/80403</a>	5
3.	Dabija, A., Oroian, M.A., Ropciuc, S., Sidor, A.M., (2017), Production of a novel yogurt using some local vegetable raw materials, lucrare prezentată la <i>4th North and East European Congress on Food, NEEFood 2017</i> , 10.09-13.09.2017, Kaunas, Lituania, publicată în <i>volumul de rezumate al congresului</i> .	<a href="https://en.ktu.edu/events/4th-north-and-east-european-congress-on-food-needfood/">https://en.ktu.edu/events/4th-north-and-east-european-congress-on-food-needfood/</a>	3,75
4.	Dabija, A., Mironeasa, S., Codină, G.G., Gătlan, A.M., (2017), Study regarding yogurts' shelf life extending by using some different herbs extracts, lucrare prezentată la <i>Total Food 2017, Exploitation of Agri-Food Chain Wastes Conference</i> , 31.10-02.11.2017, Norwich, Marea Britanie și publicată în <i>volumul de rezumate al conferinței</i> .	<a href="https://eu-refresh.org/total-food-2017">https://eu-refresh.org/total-food-2017</a>	3,75



	5. Dabija, A., Oroian, M.A., Codină, G.G., Sidor, A.M., (2017), Effect of different vegetable proteins addition on the yogurt's quality, lucrare prezentată la 31st EFFoST International Conference 2017 - Food Science and Technology Challenges for the 21st Century - Research to Progress Society, 13.11-16.11.2017, Sitges, Spania și publicată în volumul de rezumate al conferinței.	<a href="https://www.fffost.org/insights/publications/public+documents/handlerdownloadfiles.ashx?idnv=955767">https://www.fffost.org/insights/publications/public+documents/handlerdownloadfiles.ashx?idnv=955767</a>	3,75
6.	<b>19. Articol / studiu publicat în volumele manifestărilor științifice internaționale din țară (publicate într-o limbă de circulație internațională)</b>		
	1. Dabija, A., Gâțlan, A.M., Rebenciuc, I., Todosi-Sănduleac, E., (2017), Effect of vegetable proteins addition on yogurt quality, lucrare prezentată la 8th International Symposium EURO-ALIMENT, 06-08.09.2017, Galați, România, publicată în volumul de rezumate al simpozionului.	<a href="http://www.euroaliment.uGal.ro/old-site/Programme-EA17.pdf">http://www.euroaliment.uGal.ro/old-site/Programme-EA17.pdf</a>	1,25
	2. Dabija, A., Boca, A.I., Gâțlan, A.M., (2017), Study on the influence of different types of lactic cultures on the quality of yogurt, 16th International Symposium Prospects for the 3rd Millennium Agriculture, 28.09+30.09, 2017, Cluj-Napoca, Romania.	<a href="http://symposium.usamvcluj.ro/wp-content/uploads/2017/09/brosura-simpozion-2017.pdf">http://symposium.usamvcluj.ro/wp-content/uploads/2017/09/brosura-simpozion-2017.pdf</a>	1,66
	3. Gâțlan, A.M., Dabija, A., Oroian, M.A., Mironeasa, S., Codină, G.G., Ropciuc, S., (2017), Effect of beetroot powder addition on rheological, physicochemical and sensorial properties of yogurt, lucrare prezentată la 7th International Conference, Biotechnologies, Present and Perspectives, publicată în volumul de rezumate al conferinței, 40, ISSN 2068-0819.	<a href="http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf">http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf</a>	0,83
	4. Dabija, A., Oroian, M.A., Mironeasa, S., Codină, G.G., Ropciuc, S., Gâțlan, A.M., (2017), The influence of herbs extract (milk thistle, hawthorn, sage and marjoram) on yogurt properties, lucrare prezentată la 7th International Conference, Biotechnologies, Present and Perspectives, publicată în volumul de rezumate al conferinței, 39, ISSN 2068-0819.	<a href="http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf">http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf</a>	0,83
	5. Codină, G.G., Dabija, A., Oroian, M.A., Mironeasa, S., Ropciuc, S., Gâțlan, A.M., (2017), Influence of acorn flour addition on the quality of yogurt, lucrare prezentată la 7th International Conference, Biotechnologies, Present and Perspectives, publicată în volumul de rezumate al conferinței, 38, ISSN 2068-0819.	<a href="http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf">http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf</a>	0,83
	6. Oroian, M.A., Dabija, A., Mironeasa, S., Codină, G.G., Ropciuc, S., Gâțlan, A.M., (2017), Rheological, physicochemical and sensorial properties of yogurt enriched with buckwheat flour, lucrare prezentată la 7th International Conference, Biotechnologies, Present and Perspectives, publicată în volumul de rezumate al conferinței, 42, ISSN 2068-0819.	<a href="http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf">http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf</a>	0,83
	7. Ropciuc, S., Dabija, A., Oroian, M.A., Mironeasa, S., Gâțlan, A.M., Codină, G.G., (2017), Improvement of rheological and sensory properties of yogurt with Romanian autochthonous plant powder addition, lucrare prezentată la 7th International Conference, Biotechnologies, Present and Perspectives, publicată în volumul de rezumate al conferinței, 50, ISSN 2068-0819.	<a href="http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf">http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf</a>	0,83
	8. Sidor, A.M., Sănduleac, E., (2016), Pasteurization Influence on Physico-Chemical Parameters of SeaBuckthorn Juice, 7th International Conference for Students "Student in Bucovina", 10th – 11th of November 2016, Suceava, România, Section A: Food-AgriScience, Ecology and Environment.	<a href="http://fia-old.usv.ro/www/pagini/stud_bucovina_2016/program.pdf">http://fia-old.usv.ro/www/pagini/stud_bucovina_2016/program.pdf</a>	2,5
	9. Sănduleac, E., Sidor, A.M., (2016), Physico-Chemical and Textural Parameters of Feta Cheese-Evolution During Storage, 7th International Conference for Students "Student in Bucovina", 10th – 11th of November 2016, Suceava, România, Section A: Food-AgriScience, Ecology and Environment.	<a href="http://fia-old.usv.ro/www/pagini/stud_bucovina_2016/program.pdf">http://fia-old.usv.ro/www/pagini/stud_bucovina_2016/program.pdf</a>	2,5
7.	<b>22. Lucrare susținută la manifestare științifică din</b>		



	<b>străinătate (confirmare prin documente, delegație)</b>		
1.	<b>Sidor, A.M., Sidor, V., Gutt, G., Dabija, A., Todosi Sănduleac, E.,</b> (2017), Contributions on enhancing pulp stability in sea buckthorn juice using ultrasonic field and the effect on its physico-chemical parameters, <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green - Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , Albena, Bulgaria, 17(61): 617-624.	<a href="https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;ask=show&amp;id=4430">https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;ask=show&amp;id=4430</a>	10
2.	<b>Sidor, A.M., Buculei, A., Gutt, G., Dabija, A., Ursachi, F.,</b> (2017), Study regarding the influence of different packaging types on sea buckthorn juice quality parameters, <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green - Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , Albena, Bulgaria, 17(61): 1059-1064.	<a href="https://sgem.org/sgemlib/spip.php?article9833">https://sgem.org/sgemlib/spip.php?article9833</a>	10
3.	<b>Sidor, A.M., Dabija, A., Gutt, G., Todosi Sănduleac, E., Sidor, V.,</b> (2017), The effect of yogurt enrichment with seabuckthorn powder on its sensory acceptance, rheological, textural and physicochemical properties, lucrare prezentată la <i>17th International Multidisciplinary Scientific GeoConference SGEM, Nano, Bio and Green - Technologies For a Sustainable Future, Section: Advances in Biotechnology</i> , 17(61): 1117-1128.	<a href="https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;ask=show&amp;id=4495">https://www.sgem.org/index.php/elibrary-research-areas?view=publication&amp;ask=show&amp;id=4495</a>	10
4.	<b>Gătlan, A.M., Mironcasa, C., Oroian, M.A., Sănduleac, E.T., Mironcasa, S.,</b> (2017), Optimization of seabuckthorn fruit powder yogurt formulation using rheological analysis, lucrare prezentată la <i>IBEREO</i> , 6.09-8.09.2017, Valencia, Spania și publicată în cartea editată de Hernandez M.J., Sanz T., Slavador A., Rubio-Fernandez F.J., Steinbruggen R., <i>The Multidisciplinary Science of Rheology-Towards a Healthy and Sustainable Development</i> , ISBN 978-84-697-5123-7, 104-107.	<a href="http://e-rheo-iba.org/Papers/IBEREO2017.pdf">http://e-rheo-iba.org/Papers/IBEREO2017.pdf</a>	10
5.	<b>Dabija, A., Mironcasa, S., Codină, G.G., Gătlan, A.M.,</b> (2017), Study regarding yogurts' shelf life extending by using some different herbs extracts, lucrare prezentată la <i>Total Food 2017, Exploitation of Agri-Food Chain Wastes Conference</i> , 31.10-02.11.2017, Norwich, Marea Britanic și publicată în volumul de rezumate al conferinței.	<a href="https://eu-refresh.org/total-food-2017">https://eu-refresh.org/total-food-2017</a>	10
6.	<b>Albu, A., Constantinescu, G., Sidor, A.M.,</b> (2016), The consumer attitude toward innovative confectionary products, <i>3rd International Multidisciplinary Scientific Conference on Social Sciences and Arts SGEM 2016, Conference Proceedings: Political Sciences, Law, Finance, Economics and Tourism, Volume III, Section: Finance, Economics &amp; Tourism</i> , 2(III): 1085-1092.	<a href="https://www.sgemsocial.org/ssgemlib/spip.php?article2865&amp;lang=en">https://www.sgemsocial.org/ssgemlib/spip.php?article2865&amp;lang=en</a>	10
8.	<b>23. Lucrare susținută la manifestare științifică din țară (confirmare prin documente, delegație)</b>		
1.	<b>Gătlan, A.M., Dabija, A., Oroian, M.A., Mironcasa, S., Codină, G.G., Ropciuc, S.,</b> (2017), Effect of beetroot powder addition on rheological, physicochemical and sensorial properties of yogurt, lucrare prezentată la <i>7th International Conference, Biotechnologies, Present and Perspectives</i> , publicată în volumul de rezumate al conferinței, 40, ISSN 2068-0819.	<a href="http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf">http://fia-old.usv.ro/fiajournal/Conference/Conference%20programme.pdf</a>	5
2.	<b>Sidor, A.M., Sănduleac, E.,</b> (2016), Pasteurization Influence on Physico-Chemical Parameters of SeaBuckthorn Juice, <i>7th International Conference for Students "Student in Bucovina"</i> , 10th – 11th of November 2016, Suceava, România, <i>Section A: Food-AgriScience, Ecology and Environment</i> .	<a href="http://fia-old.usv.ro/www/pagini/student_bucovina_2016/program.pdf">http://fia-old.usv.ro/www/pagini/student_bucovina_2016/program.pdf</a>	5
3.	<b>Sidor, A.M.,</b> (2015), Study regarding the heavy metal contamination of certain natural mineral waters in an ore exploitation zone in Romania, <i>Analele Universității din Craiova, Seria: Biologie, Horticultură, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului</i> , XX(LVI): 5-12.	<a href="http://cis01.central.ucv.ro/analele_universitatii/horticultura/2015/journal-full-text.pdf">http://cis01.central.ucv.ro/analele_universitatii/horticultura/2015/journal-full-text.pdf</a>	5
9.	<b>40. Cercetător în proiect / grant / contract de cercetare</b>		



	<b>național.</b>		
	1. Asistent de cercetare în controlul calității produselor alimentare, Contract PN-III-P2-2.1-BG-2016-0089, <i>Diversificarea gamei sortimentale și îmbunătățirea calității produselor lactate fermentate din cadrul S.C. TUDIA S.R.L.Suceava</i> , finanțat de UEFISCDI, 01.01.2017-01.08.2018: 21 ore/lună, 09.2018: 2 ore/lună.	<a href="http://fia-old.usv.ro/fermprolact/team.php">http://fia-old.usv.ro/fermprolact/team.php</a>	19,41
10.	<b>47. Confirmare constituire depozit reglementar brevet invenție</b>		
	1. Dabija, A., Mironeasa, S., Sidor, A.M., (2018), Iaurt cu cătină și extract din semințe de struguri, A/00746, Clasificare internațională: A23C 9/12.		1,66
	2. Dabija, A., Sidor, A.M., (2018), Iaurt cu cătină și fibre de morcov, RO133921 (A2), Clasificare internațională: A23C 9/12.		2,5
	3. Dabija, A., Mironeasa, S., Gâțlan, A.M., (2017), Înghețată cu mere și cătină și procedeu de obținere a acesteia, RO132799 (A2), Clasificarea internațională: A23G 9/04.		1,66
11.	<b>52. Susținere referat în cadrul doctoratului</b>		
	1. Stadiul actual privind cercetările din domeniul fermentației alcoolice a fructelor și caracterizarea fructului de cătină ca materie primă pentru fermentație, iulie 2020	Document scanat atașat în dosarul electronic, folderul Dovezi, Gâțlan_Referat preliminar cu anexe plan individual, PV rapoarte.pdf	25
	2. Cercetări experimentale referitoare la evoluția caracteristicilor fizico-chimice ale băuturii fermentate din reziduuri de presă din cătină în funcție de parametrii de fermentare, iulie 2020		25
	3. Caracterizarea avansată a influenței parametrilor de fermentare asupra calității băuturii fermentate din reziduuri de presă din cătină și stabilirea condițiilor optime de fermentație în vederea obținerii unei băuturi fermentate noi, iulie 2020		25
12.	<b>54. Susținere publică teza doctorat (punctaj acordat în anul susținerii)</b>		
	1. <i>Cercetări privind valorificarea prin fermentație alcoolică a tescovinei de cătină</i> , diploma seria J, nr. 0047763, în baza Ordinului Ministrului Educației și Cercetării nr. 6245 din 21.12.2020.	<a href="https://usv.ro/fisiere_utilizator/file/Doctorat/2020/sustineri/sidor/Sidor_anunt.pdf">https://usv.ro/fisiere_utilizator/file/Doctorat/2020/sustineri/sidor/Sidor_anunt.pdf</a>	50

\* Conform formular de evaluare performanțe (Anexa 11)

**TOTAL PUNCTAJ: 937,6 puncte**

Întocmit,  
(Nume, prenume și semnătură candidat)  
Gâțlan Anca-Mihaela



Data,  
22.06.2021