

FIȘĂ DE VERIFICARE

Numele și prenumele candidatului: UNGUREANU-IUGA MĂDĂLINA

Denumirea postului didactic: Cercetător științific în controlul calității produselor alimentare, poziția 2

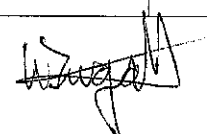
Standarde minimale pentru ocuparea prin concurs a posturilor vacante ale universității:

Nr. crt.	Denumire standard	Documentele care dovedesc îndeplinirea standardelor	Media
1.	Diplomă de doctor	Diplomă de doctor seria J nr. 0055577	
2.	Media examenului de finalizare a studiilor	Diplomă de inginer seria IA nr. 0055946	10
		Diplomă de master seria MA nr. 0144447	10
3.	Certificat studii psihopedagogice	Certificat absolvire nivel I seria X nr. 0048476	
		Certificat absolvire nivel II seria A nr. 0015126	

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

Nr. crt.	Denumire indicator*	Documentele care dovedesc îndeplinirea indicatorului	Punctaj*
1.	Publicare carte de autor (monografie, tratat de specialitate, studii, atlase, dicționare) în România la edituri prestigioase, în colecții științifice prestigioase, la edituri cotate CNCS (CNCSIS), altele decât cursurile universitare. (NP – număr pagini; NE – număr exemplare)		
1.	Ungureanu-Iuga, M. (2022). Cercetări și contribuții privind impactul tratamentului hidrotermic al făinii de grâu și al adaosului de pielțe de struguri asupra calității pastelor făinoase, <i>Performantica</i> , Iași, ISBN: 978-606-685-850-2.	Dovada 1	122,30
9.	Articol / studiu publicat în revistă cotate ISI (A) / ERIH. (FI – factor de impact; SRI – scor relativ de influență)		
1.	Mironeasa, S., Iuga, M., Zaharia, D., Mironeasa, C. (2019), Rheological analysis of wheat flour dough as influenced by grape peels of different particle sizes and addition levels, <i>Food and Bioprocess Technology</i> , 12(2), 228-245, IF (2019) = 3,356 (Q1). https://doi.org/10.1007/s11947-018-2202-6	Dovada 2	86,20
2.	Panaite, T.D., Mironeasa, S., Iuga, M., Vlaicu, P.A. (2019), Liquid egg products characterization during storage as a response of novel phyto-additives added in hens diet, <i>Emirates Journal of Food and Agriculture</i> , 31(4), 304-314, IF (2019) = 1,008 (Q3). https://doi.org/10.9755/ejfa.2019.v31.i4.1937	Dovada 2	44,75
3.	Iuga, M., Ávila Akerberg, V.D., González Martínez, T.M., Mironeasa, S. (2019), Consumer preferences and sensory profile related to the physico-chemical properties and texture of different maize tortillas types, <i>Foods</i> , 8(11), 533-520, IF (2019) = 4,092 (Q1). https://doi.org/10.3390/foods8110533	Dovada 2	76,15
4.	Iuga, M., Mironeasa, S. (2020). A review of the hydrothermal treatments impact on starch based systems properties. <i>Critical Reviews in Food Science and Nutrition</i> , 60(22), 3890-3915, IF (2020) = 11,176 (Q1). https://doi.org/10.1080/10408398.2019.1664978	Dovada 2	429,00
5.	Turcu, R.P., Panaite, T.D., Untea, A.E., Șoica, C., Iuga, M., Mironeasa, S. (2020), Effects of Supplementing Grape Pomace to Broilers Fed Polyunsaturated Fatty Acids Enriched Diets on Meat Quality, <i>Animals</i> , 10(6), 947-964, IF (2020) = 2,752 (Q1). https://doi.org/10.3390/ani10060947	Dovada 2	51,33

6.	Ungureanu-Iuga, M.* , Dimian, M., Mironeasa, S. (2020), Development and quality evaluation of gluten-free pasta with grape peels and whey powders, <i>LWT – Food Science and Technology</i> , 130, 109714, IF (2020) = 4,952 (Q1). https://doi.org/10.1016/j.lwt.2020.109714	Dovada 2	143,75
7.	Iuga, M. , Boestean, O., Ghendov-Mosanu, A., Mironeasa, S. (2020). Impact of Dairy Ingredients on Wheat Flour Dough Rheology and Bread Properties, <i>Foods</i> , 9(6), 828-854, IF (2020) = 4,350 (Q2). https://doi.org/10.3390/foods9060828	Dovada 2	97,21
8.	Iuga, M. , Mironeasa, S. (2020), Potential of grape by-products as functional ingredients in baked goods and pasta, <i>Comprehensive Reviews in Food Science and Food Safety</i> , 19(5), 2473– 2505, IF (2020) = 12,811 (Q1). https://doi.org/10.1111/1541-4337.12597	Dovada 2	509,38
9.	Iuga M.* , Mironeasa S. (2021), Application of heat moisture treatment in wheat pasta production, <i>Food Control</i> , 128, 108176, IF (2021) = 6,652 (Q1). https://doi.org/10.1016/j.foodcont.2021.108176	Dovada 2	262,08
10.	Iuga M.* , Mironeasa S.* (2021), Use of grape peels by-product for wheat pasta manufacturing, <i>Plants</i> , 10(5), 926-943, IF (2021) = 4,658 (Q1). https://doi.org/10.3390/plants10050926	Dovada 2	206,43
11.	Iuga M.* , Batariuc, A., Mironeasa S.* (2021), Synergistic effects of heat-moisture treatment regime and grape peels addition on wheat dough and pasta features, <i>Applied Sciences</i> , 11(12), 5403-5421, IF (2021) = 2,838 (Q2). https://doi.org/10.3390/app11125403	Dovada 2	95,38
12.	Iuga M.* , Mironeasa S. (2021), Simultaneous optimization of wheat heat moisture treatment and grape peels addition for pasta making, <i>LWT – Food Science and Technology</i> , 150, 112011, IF (2021) = 6,056 (Q1). https://doi.org/10.1016/j.lwt.2021.112011	Dovada 2	241,95
13.	Cojovanu, I., Ungureanu-Iuga, M.* , Mironeasa, S.* (2021), Investigation of Quinoa Seeds Fractions and Their Application in Wheat Bread Production. <i>Plants</i> , 10, 2150, IF (2021) = 4,658 (Q1). https://doi.org/10.3390/plants10102150	Dovada 2	137,62
14.	Ungureanu-Iuga, M. , Mironeasa, S. (2021), Advance on the Capitalization of Grape Peels By-Product in Common Wheat Pasta. <i>Applied Sciences</i> , 11, 11129, IF (2021) = 2,838 (Q2). https://doi.org/10.3390/app112311129	Dovada 2	143,08
15.	Ungureanu-Iuga, M. , Atudorei, D., Codină, G. G., Mironeasa, S. (2021), Rheological Approaches of Wheat Flour Dough Enriched with Germinated Soybean and Lentil, <i>Applied Sciences</i> , 11, 11706, IF (2021) = 2,838 (Q2). https://doi.org/10.3390/app112411706	Dovada 2	71,54
16.	Batariuc, A., Ungureanu-Iuga, M.* , Mironeasa, S.* (2021). Effects of Dry Heat Treatment and Milling on Sorghum Chemical Composition, Functional and Molecular Characteristics. <i>Applied Sciences</i> , 11, 11881, IF (2021) = 2,838 (Q2). https://doi.org/10.3390/app112411881	Dovada 2	95,38
17.	Atudorei, D., Ungureanu-Iuga, M. , Codină, G. G., Mironeasa, S. (2021) Germinated Chickpea and Lupin as Promising Ingredients for Breadmaking — Rheological Features. <i>Agronomy</i> , 11, 2588, IF (2021) = 3,949 (Q1). https://doi.org/10.3390/agronomy11122588	Dovada 2	94,20
18.	Popovici, V., Bucur, L., Gîrd, C.E., Rambu, D., Calcan, S.I., Cuculea, E.I., Costache, T., Ungureanu-Iuga, M. , Oroian, M., Mironeasa, S., Schroder, V., Ozon, E.-A., Lupuliasa, D., Caraiane, A., Badea, V. (2022), Antioxidant, Cytotoxic, and Rheological Properties of Canola Oil Extract of <i>Usnea barbata</i> (L.) Weber ex F.H. Wigg from Călimani Mountains, Romania, <i>Plants</i> , 11, 854, IF (2022) = 4,5 (Q1). https://doi.org/10.3390/plants11070854	Dovada 2	26,97

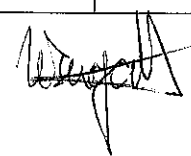


19.	Popovici, V., Bucur, L., Gîrd, C. E., Calcan, S. I., Cucolea, E. I., Costache, T., Rambu, D., Ungureanu-Iuga, M.* , Oroian, M., Mironeasa, S., Schröder, V., Ozon, E. A., Caraiane, A., Badea, V. (2022), Advances in the Characterization of Usnea barbata (L.) Weber ex F.H. Wigg from Călimani Mountains, Romania, <i>Applied Sciences</i> , 12(9), 4234, IF (2022) = 2,7 (Q2). https://doi.org/10.3390/app12094234	Dovada 2	20,04
20.	Batariuc, A., Ungureanu-Iuga, M.* , Mironeasa, S. (2022), Characterization of Sorghum Processed through Dry Heat Treatment and Milling, <i>Applied Sciences</i> , 12, 7630, IF (2022) = 2,7 (Q2). https://doi.org/10.3390/app12157630	Dovada 2	93,50
21.	Ghendov-Mosanu, A., Ungureanu-Iuga, M. , Mironeasa, S., Sturza, R. (2022), Aronia Extracts in the Production of Confectionery Masses, <i>Applied Sciences</i> , 12, 7664, IF (2022) = 2,7 (Q2). https://doi.org/10.3390/app12157664	Dovada 2	70,13
22.	Luca, M. I., Ungureanu-Iuga, M. , Mironeasa, S. (2022). Carrot Pomace Characterization for Application in Cereal-Based Products, <i>Applied Sciences</i> , 12(16), 7989, IF (2022) = 2,7 (Q2). https://doi.org/10.3390/app12167989	Dovada 2	93,50
23.	Grigore, D.-M., Mironeasa, S., Ciurescu, G., Ungureanu-Iuga, M. , Batariuc, A., Babeanu, N. E. (2023). Carcass Yield and Meat Quality of Broiler Chicks Supplemented with Yeasts Bioproducts, <i>Applied Sciences</i> , 13, 1607, IF (2022) = 2,7 (Q2). https://doi.org/10.3390/app13031607	Dovada 2	46,75
24.	Beglița, V., Ungureanu-Iuga, M.* , Mironeasa, S. (2023), Assessing the Features of Tomato Pomace Powder in Suspensions. <i>Applied Sciences</i> , 13, 2235, IF (2022) = 2,7 (Q2). https://doi.org/10.3390/app13042235	Dovada 2	93,50
25.	Grigore, D., Ungureanu-Iuga, M.* , Pogurschi, E. N., Băbeanu, N. E. (2023), Transforming Rhodotorula sp. Biomass to Active Biologic Compounds for Poultry Nutrition, <i>Agriculture</i> , 13, 1–21, IF (2022) = 3,6 (Q1). https://doi.org/10.3390/agriculture13061159	Dovada 2	88,64
26.	Ungureanu-Iuga, M. , Mironeasa, S. (2023), Changes Induced by Heat Moisture Treatment in Wheat Flour and Pasta Rheological, Physical and Starch Digestibility Properties, <i>Gels</i> , 9, 449, IF (2022) = 4,6 (Q1). https://doi.org/10.3390/gels9060449	Dovada 2	211,30
27.	Ejaz, A., Waliat, S., Arshad, M.S., Khalid, W., Khalid, M.Z., Rasul Suleria, H.A., Luca, M.-I., Mironeasa, C., Batariuc, A., Ungureanu-Iuga, M.* , Coțovanu, I., Mironeasa, S. (2023). A comprehensive review of summer savory (<i>Satureja hortensis L.</i>): promising ingredient for production of functional foods. <i>Frontiers in Pharmacology</i> , 14, 1–16, IF (2022) = 5,6 (Q1). https://doi.org/10.3389/fphar.2023.1198970	Dovada 2	38,10
28.	Mironeasa, S., Coțovanu, I., Mironeasa, C., Ungureanu-Iuga, M.* (2023), A Review of the Changes Produced by Extrusion Cooking on the Bioactive Compounds from Vegetal Sources. <i>Antioxidants</i> , 12, 1453, IF (2022) = 7,0 (Q1). https://doi.org/10.3390/antiox12071453	Dovada 2	139,23
29.	Khalil, E., Sultan, M. T., Khalid, W., Khalid, M. Z., Rahim, M. A., Saleem, R. S., Luca, M., Mironeasa, C., Batariuc, A., Ungureanu-Iuga, M.* , Coțovanu, I., Mironeasa, S. (2023), Evaluation of different <i>Terminalia chebula</i> varieties and development of functional muffins. <i>Frontiers in Sustainable Food Systems</i> , 7, 1227851, IF (2022) = 4,7 (Q2). https://doi.org/10.3389/fsufs.2023.1227851	Dovada 2	36,56
30.	Necula, D., Ungureanu-Iuga, M.* , Dan, S. D., Tamas-Krumpe, O., Ognean, L. (2023), Analysis of the mineral profile of milk and Swiss cheese from Țara Dornelor in relation to seasonal and technological factors. <i>Studia UBB Chemia</i> , 68(3), 35–49, IF	Dovada 2	23,00

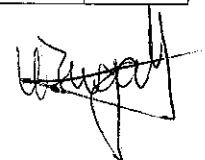
	(2022) = 0,3 (Q4). https://doi.org/10.24193/subbchem.2023.3.03		
31.	Necula, D., Tamas-Krumpe, O., Feneșan, D., Ungureanu-Iuga, M.* , Ognean, L. (2023), Analysis of the milk raw materials used in the production of Dorna Swiss cheese in different seasons, <i>Ukrainian Food Journal</i> , 12(2), 265–284, IF (2022) = 0,5 (Q4). https://doi.org/10.24263/2304-974X-2023-12-2-9	Dovada 2	25,00
32.	Necula, D., Stoilov-Linu, V., Ungureanu-Iuga, M. , Negrea, B. M., Tamas-Krumpe, O. M., Todoran, D., Ognean, L. (2023), Current Analysis of the "Țara Dornelor" Geographical Area and the Development of Traditional Agricultural Potential, <i>Scientific Papers. Series D. Animal Science</i> , 66(1). IF (2022) = 0,3(Q4) https://animalsciencejournal.usamv.ro/index.php/scientific-papers/current?id=1277	Dovada 2	16,43
33.	Necula, D., Ungureanu-Iuga, M.* , Ognean, L. (2023). The Agri-Food and Mountain Products Market: Insights beyond the COVID-19 Pandemic. <i>Agronomy</i> , 13, 2739, IF (2022) = 3,7 (Q1). https://doi.org/10.3390/agronomy13112739	Dovada 2	123,35
34.	Ungureanu-Iuga, M.* , Avrămia, I. (2024). Pasta fortified with β -glucan isolated from brewer's yeast (<i>Saccharomyces cerevisiae</i>) by-product. <i>Journal of Cereal Science</i> , 115, 103818, IF (2022) = 3,8 (Q2). https://doi.org/10.1016/j.jcs.2023.103818	Dovada 2	174,98
35.	Chughtai, M.F.J., Pasha, I., Ahsan, S., Mehmood, T., Khalid, M.Z., Farooq, M.A., Liaqat, A., Khaliq, A., Tanweer, S., Ungureanu-Iuga, M. , Cotovanu, I., Alkahtane. A. A., Alfarrarj, S., Kwashie Madilo, F. (2024), Metabolic syndrome extenuation in rat model by feeding Stevia rebaudiana Bertoni cookies, <i>Cogent Food and Agriculture</i> , 2024, 10, 2305513, IF (2022) = 2,0 (Q2). https://doi.org/10.1080/23311932.2024.2305513	Dovada 2	19,46
36.	Necula, D., Ungureanu-Iuga, M.* , Ognean, L. (2024). Beyond the Traditional Mountain Emmental Cheese in "Țara Dornelor", Romania: Consumer and Producer Profiles, and Product Sensory Characteristics, <i>Agriculture</i> , 14, 1–16, IF (2022) = 3,6 (Q1). https://doi.org/10.3390/agriculture14040621	Dovada 2	118,18
37.	Ungureanu-Iuga, M. , Surdu, I., & Necula, D. (2024). Characteristics of mountain vs. lowland dairy products, <i>International Journal of Food Science and Technology</i> , 1–15, IF (2022) = 3,3 (Q2). https://doi.org/10.1111/ijfts.17150	Dovada 2	104,25
38.	Mironeasa, S., Zaharia, D., Codină, G.G., Ropciuc, S., Iuga, M. (2018), Effects of grape peels addition on mixing, pasting and fermentation characteristics of dough from 480 wheat flour type, <i>Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology</i> , 75(1), 27-35. https://doi.org/10.15835/buasvmcn-fst:0021	Dovada 2	20,00
39.	Mironeasa, S., Iuga, M. , Zaharia, D., Mironeasa, C. (2019), Optimization of grape peels particle size and flour substitution in white wheat flour dough, Scientific Study & Research <i>Chemistry & Chemical Engineering, Biotechnology, Food Industry</i> , 20(1), 29-42, ISSN 1582-540X. http://pubs.ub.ro/?pg=revues&rev=cscce6&num=201901&vol=1&aid=4837	Dovada 2	25,00
40.	Iuga, M. , Mironeasa, C., Mironeasa, S. (2019), Oscillatory rheology and creep-recovery behaviour of grape seed-wheat flour dough: Effect of grape seed particle size, variety and addition level, <i>Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology</i> , 76(1), 37-45. https://doi.org/10.15835/buasvmcn-fst:2018.0020	Dovada 2	33,33

41.	Mironeasa, S., Iuga, M., Zaharia, D., Mironeasa, C. (2019), Optimization of white wheat flour dough rheological properties with different levels of grape peels flour addition, <i>Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology</i> , 76(1), 27-36. https://doi.org/10.15835/buasvmcn-fst:2018.0017	Dovada 2	25,00
42.	Iuga, M., Mironeasa, S. (2019), Grape seeds effect on refined wheat flour dough rheology: optimal amount and particle size, <i>Ukrainian Food Journal</i> , 8(4), 799-814. https://doi.org/10.24263/2304-974x-2019-8-4-11	Dovada 2	50,00
43.	Idriceanu, L., Mironeasa, S., Gheorghe, A., Lefter, N.A., Iuga, M., Grigore, D.M., Hăbeanu, M. (2020), Effects of the extruded linseed and walnut meal on some quality characteristics of longissimus dorsi and semitendinosus muscle of pigs, <i>Scientific Papers. Series D. Animal Science</i> , 63(1), 128-134. http://animalsciencejournal.usamv.ro/pdf/2020/issue_1/Art17.pdf	Dovada 2	14,29
10.	Articol / studiu publicat în revistă de specialitate recunoscute la nivel național de CNCS (CNCSIS) (B+)		
1.	Mironeasa, S., Sănduleac Todosi, E., Iuga, M. (2016), Physico-chemical characteristics, antioxidant activity and mineral content of hawthorn fruits from Suceava county, <i>Food and Environment Safety Journal</i> , 15(2), 108-116. http://fens.usv.ro/index.php/FENS/article/view/212/210	Dovada 3	11,66
2.	Iuga, M., Mironeasa, S. (2017), Use of response surface methodology to evaluate the influence of processing parameters on the quality of jelly product, <i>Journal of Agroalimentary Processes and Technologies</i> , 23(1), 13-18. https://journal-of-agroalimentary.ro/admin/articole/44910L3_Mineral_contents_Mironeasa_Silvia.pdf	Dovada 4	17,50
3.	Iuga, M., Ropciuc, S., Mironeasa, S. (2017), Antioxidant activity and total phenolic content of grape seeds and peels from Romanian varieties, <i>Food and Environment Safety Journal</i> , 16(4), 276-281. http://fens.usv.ro/index.php/FENS/article/view/541/513	Dovada 5	11,66
4.	Iuga, M. (2017), Food education: factors involved in food selection, <i>International Journal of Social and Educational Innovation</i> , 4(8), 29-32. https://journals.aseiacademic.org/index.php/ijsei/article/view/112/97	Dovada 6	35,00
5.	Grigore, D.M., Ciurescu, G., Idriceanu, L., Mironeasa, S., Iuga, M., Băbeanu, N. (2019), Effect of low-fiber sunflower meal and phytase addition on broiler carcass traits, and meat quality, <i>Archiva Zootehnica</i> , 22, 32-47. https://www.ibna.ro/arhiva/AZ-22_1/AZ%2022-1%20(32-47)%20Daniela%20G..pdf	Dovada 7	5,83
6.	Idriceanu, L., Mironeasa, S., Lefter, N. A., Gheorghe, A., Iuga, M., Grigore, D. M., Hăbeanu, M., (2020), Effects of the dietary millet (<i>Panicum miliaceum</i>) on some quality characteristics of liver, longissimus dorsi and semitendinosus muscle on pigs, <i>Scientific Papers-Animal Science Series: Lucrări Științifice - Seria Zootehnie</i> , 73, 271-276. https://www.uaiasi.ro/firaa/Pdf/Pdf_Vol_73/Lavinia_Idriceanu.pdf	Dovada 8	5,00
7.	Ungureanu-Iuga, M. (2020), By-products ingredients in corn based pasta: effects on the technological and quality characteristics, <i>Scientific Bulletin. Series F. Biotechnologies</i> , 24(1), 97-106. http://biotechnologyjournal.usamv.ro/pdf/2020/issue_1/Art14.pdf	Dovada 9	35,00
8.	Iuga M. *, Mironeasa S. (2021), Characterization of pasta from heat moisture treated wheat flour and grape peels, <i>Food and Environment Safety Journal</i> , 20(2), 91-100. http://fens.usv.ro/index.php/FENS/article/view/791/725	Dovada 10	17,50

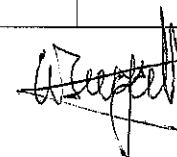
9.	Vlaicu, P. A., Panaite, T. D., Saracila, M., Iuga, M. (2021). The influence of dietary citrus peel on performances, carcass traits, color, texture and primary oxidation products of broiler chicken thigh meat, <i>Scientific Papers Animal Science and Biotechnologies</i> , 54(1), 42-52. https://www.cabidigitallibrary.org/doi/pdf/10.5555/20210260261	Dovada 11	8,75
10.	Luca, M. I., Iuga, M.* , Mironeasa, S. (2021). The Effects of Drying Methods on the Characteristics of Carrot Pomace – a Minireview, <i>Journal of Agroalimentary Processes and Technologies</i> 27(1): 21–26. https://www.journal-of-agroalimentary.ro/admin/articole/58208L04_Madalina_Iuga_2021_27(1)_021-026.pdf	Dovada 12	11,67
11.	Ungureanu-Iuga, M. , Ávila Akerberg, V. D., González Martínez, T. M. (2022). Characterization of tortillas marketed in Tlazala, Mexico by using hierarchical cluster analysis. <i>Food and Environment Safety Journal</i> , 21(3), 265–272. https://doi.org/10.4316/fens.2022.026	Dovada 13	11,67
12.	Ursachi, F., Atudorei, D., Ungureanu-Iuga, M. , Codină, G. G. (2022). Amino acids composition of wheat-germinated legumes composite flours. <i>Scientific Bulletin. Series F. Biotechnologies</i> , 26(2), 116–121. https://biotechnologyjournal.usamv.ro/pdf/2022/issue_2/Art15.pdf	Dovada 14	8,75
13.	Necula, D., Ungureanu-Iuga, M. , Dan, S. D., Feneșan, D., Tamas-Krumpe, O. M., Ognean, L. (2022). The impact of climatic factors of Dorna depression on the evolution of the hygienic-sanitary parameters of raw cow's milk. <i>Scientific Papers Journal, Veterinary Series</i> , 65(2), 65–70.	Dovada 15	5,83
11. Articol / studiu publicat la conferințe cu proceedings-uri redactate în volume publicate în edituri internaționale			
1.	Iuga, M. , Mironeasa, S., Zaharia, D., Ropciuc, S., Mironeasa, C. (2017), Effects of grape seeds flour addition on wheat flour dough rheological properties, SGEM Vienna GREEN, <i>International Conference on Earth and Geo Sciences</i> , HOFBURG Viena, Austria, published in <i>Nano, Green and Space-Technologies for a Sustainable Future, Conference Proceedings</i> , 17(63), 209-216, ISBN 978-619-7508-29-4. https://sgem.org/index.php/elibrary-research-areas?view=publication&task=show&id=4656	Dovada 16	7,00
2.	Mironeasa, S., Iuga, M. , Zaharia, D., Dabița, A., Mironeasa, C. (2017), Influence of particle sizes and addition level of grape seeds on wheat flour dough rheological properties, SGEM Vienna GREEN, <i>International Conference on Earth and Geo Sciences</i> , HOFBURG Viena, Austria, published in <i>Nano, Green and Space-Technologies for a Sustainable Future, Conference Proceedings</i> , 17(63), 265-272, ISBN 978-619-7508-29-4.	Dovada 17	7,00
3.	Codină, G.-G., Iuga, M. , Stroe, S., Mironeasa, S. (2021). Chemical Characterization of Wheat-Germinated Legumes Composite Flours. In: <i>21th International Multidisciplinary Scientific GeoConference SGEM 2021</i> . 79–87. Albena, Bulgaria. https://doi.org/10.5593/sgem2021/6.1/s25.11	Dovada 18	8,75
4.	Coțovanu, I., Mironeasa S., Ungureanu-Iuga, M. , Mironeasa, C. (2023). Effect of extrusion parameters on the extruded products' features, SGEM Vienna GREEN, <i>International Conference on Earth and Geo Sciences</i> , HOFBURG Viena, Austria, published in <i>Proceedings of 23rd International Multidisciplinary Scientific GeoConference SGEM 2023</i> , 17(63), 209-216, ISBN 978-619-7603-66-8. https://doi.org/10.5593/sgem2023V/6.2/s25.17	Dovada 19	8,75



22. Lucrare susținută la manifestare științifică din străinătate (confirmare prin documente, delegație)		
Mironeasa, S., Zaharia, D., Ropciuc, S., Iuga, M., Mironeasa, C. (2017), The impact of grape skins addition with different particle size on rheological properties of wheat flour dough, 31st EFFoST International Conference Food Science and Technology Challenges for the 21st Century - Research to Progress Society, 13-16 noiembrie, Sitges, Spania.	Dovada 20	10
Iuga, M., Mironeasa, S. (2018), Optimization of grape seeds particle size and flour replacement in white wheat flour dough, The 84 International scientific conference of young scientist and students "Youth scientific achievements to the 21st century nutrition problem solution", 23-24 aprilie, Kiev, Ucraina	Dovada 21	10
Iuga, M. (2019), Explotando el potencial de los granos y productos secundarios de uva en Rumania y México, VI Seminario transdisciplinario de tesisistas y otros actores locales trabajando en la cuenca Presa de Guadalupe, 2-3 februarie, Universidad Albert Einstein, Tlazala, Estado de Mexico, Mexico.	Dovada 22	10
Iuga, M. (2019), Granos y subproductos de uva como puntos comunes en el procesamiento de alimentos entre Mexico y Rumania, Presentation at the Chemistry Faculty, 4 aprilie, Universidad Autonoma del Estado de Mexico, Toluca, Estado de Mexico, Mexico.	Dovada 23	10
Iuga, M. (2019), Aspectos culturales y aprovechamiento de granos en Rumania y México, Seminario de cultura y diseminación de resultados, 8 aprilie, Instituto de Ciencias Agropecuarios y Rurales, Universidad Autonoma del Estado de Mexico, Toluca, Mexico.	Dovada 24	10
Ungureanu-Iuga, M., Mironeasa, S., Mironeasa, C., Oroian, M.A. (2024), Assessing changes in maize-based mixtures formulated with whole and seedless white grape pomace by means of DSC and FTIR analysis, 19th Food Colloids Conference: Using colloid science to find new sustainable solutions in food, 14-18 aprilie, Salonic, Grecia.	Dovada 25	10
23. Lucrare susținută la manifestare științifică din țară (confirmare prin documente, delegație)		
Iuga, M., Codina, G.G., Mironeasa, S., Oroian, M., (2017) Aminoacid composition of grape seeds and peels from grape pomace, International Symposium prospects for the 3rd millennium agriculture, Cluj-Napoca, România, 28-30 septembrie	Dovada 26	5
Mironeasa, S., Iuga, M. (2018), Grape seeds addition influence on rheological behaviour of dough, 9th Central European Congress on Food (CEFood), 24-26 mai, Sibiu, România	Dovada 20	5
Iuga, M., Mironeasa, C., Mironeasa, S. (2018), Oscillatory rheology and creep-recovery behaviour of grape seed-wheat flour dough: effect of grape seeds particle size, variety and addition level, International Symposium Prospects for the 3rd Millennium Agriculture, 27-29 septembrie, Cluj-Napoca, România	Dovada 20	5
Iuga, M. (2018), Grape peels – wheat composite flour gluten characteristics evaluation, International Conference for Students "Student in Bucovina" 8th Edition, 15-16 noiembrie, Suceava, România	Dovada 26	5
Iuga, M. (2020), Use of grape peels for wheat pasta enrichment, International Conference for Students "Student in Bucovina" 9th Edition, 18 decembrie, Suceava, România	Dovada 26	5
Ungureanu-Iuga, M., Mironeasa, S. (2021), Advance on the capitalization of grape peels by-product in common wheat pasta, „8th Edition of Biotechnologies-Present and Perspectives” 5 noiembrie, Suceava, România.	Dovada 26	5



	Necula, D., Ungureanu-Iuga, M., Dan, S. D., Tamas-Krumpe, O. M., Ognean, L. (2023), Profilul consumatorului de Șvaizer din "Țara Dornelor"/ Profile of Swiss cheese consumer from "Țara Dornelor", 10 th International Conference Economic Scientific Research – Theoretical, Empirical and Practical Approaches ESPERA, 23-24 noiembrie, București, România	Dovada 27	5
	Necula, D., Ungureanu-Iuga, M., Dan, S. D., Tamas-Krumpe, O. M., Ognean, L. (2023), Influence of the processing technology on Dorna Swiss cheese quality, 9 th Edition of The International Conference Biotechnologies, Present and Perspectives, 15 decembrie, Suceava, Romania.	Dovada 28	5
	Ungureanu-Iuga, M., Nicula, E.-A. (2023), Possibilities to use berries-processing by-products, Sustainable Food: Trends and Opportunities Workshop, 6 octombrie, online.	Dovada 29	5
40. Cercetător în proiect / grant / contract de cercetare național			
1.	PN-III-P1-1.2-PCCDI-2017-0473, De la nutriția clasică la nutriția de precizie în domeniul creșterii animalelor, baza științifică pentru asigurarea securității nutriționale a populației (IBNA-PLUS) – 280 h	https://www.ibna.ro/proiecte-de-cercetare/item/110-pn-iii-p1-1-2-pccdi-2017-0473	17,72
2.	PN 19 09 01 02, Studii privind contribuția nutriției animale în menținerea parametrilor de producție și a calității alimentelor provenite de la animalele monogastrice crescute în condiții de stres termic ridicat - contract de prestări servicii de cercetare – 24 h	https://www.ibna.ro/proiecte-de-cercetare/item/179-pn-1909-2019-2022	6,09
3.	„Excelență în cercetare avansată, leadership în inovare și brevetare pentru dezvoltarea universității și regiunii” – EXCALIBUR, Proiect de dezvoltare instituțională – Proiect de finanțare a excelenței în CDI, Programul 1 - Dezvoltarea sistemului național de cercetare-dezvoltare, Subprogramul 1.2 – Performanță instituțională, Planul Național de Cercetare-Dezvoltare și Inovare pentru perioada 2015-2020 (PNCDI III). – 1040 h	http://www.excalibur.usv.ro/cercetatori.html	52,27
4.	PN-III-P1-1.1-TE-2019-0892 Research regarding the bread quality improvement by using flours from germinated leguminous 432 h	https://fia.usv.ro/cercetare/le-germbread/#1610471231684-e0687038-6c80	24,64
5.	PN-III-P4-PCE-2021-0718, contract nr. PCE 60/2022: "Innovative approach to develop value-added snack products through extrusion technology 805 h	https://fia.usv.ro/cercetare/inadext/#1610471231684-e0687038-6c80	41,59
46. Brevete de invenție obținute în România			
1.	Mironeasa, S., Mironeasa, C., Codina, G., Iuga, M., (2019), Dispozitiv de extracție a uleiului din semințe oleaginoase / Device for extracting oil from oil-bearing seeds, has oil flowing element that is provided in base, acting both as sieve and collector and electric resistor which is configured to provide specific extraction temperature, Patent Number RO132758-B1, Derwent Primary Accession Number 2019-34227H, International Patent Classification B30B-011/08; B30B-009/02.	Dovada 30	25
2.	Mironeasa, S., Zaharia, D., Mironeasa, C., Dabija, A., Iuga, M. (2019), Făină compozit pentru produse de panificație cu indice glicemic redus / Complex flour useful for bakery products, comprises wheat flour, grape skin flour, and grape seed flour from variety Feteasca Regala and has low glycemic index, Patent Number RO133116-B1, Derwent Primary Accession Number 2019-45988C, International Patent Classification A23L-007/10	Dovada 30	20
47. Confirmare constituire depozit reglementar brevet invenție			
1.	Mironeasa, S., Iuga, M., Mironeasa, C. (2020), Chifla Merlot și procedeu de obținere a acesteia / Cereal product e.g. nutritionally improved bread roll, comprises protein, lipids, carbohydrates, fiber, mineral substances and has preset energy	Dovada 31	1,66



	value, Patent Number RO133916-A2, Derwent Primary Accession Number: 2020-27604V, International Patent Classification A21D-013/40 – rezumat publicat.		
2.	Mironeasa, S., Iuga, M., Mironeasa, C. (2020), <i>Chiflă îmbunătățită nutrițional și procedeu de obținere a acesteia / Food product e.g. nutritionally improved bread roll, comprises protein, lipid, carbohydrate, fiber and mineral substances, has preset energy value, and is prepared by preparing dough, fermenting, molding, rising, and baking</i> , Patent Number RO133917-A2, Derwent Primary Accession Number 2020-27604T, International Patent Classification A21D-013/40 – rezumat publicat.	Dovada 31	1,66
3.	Mironeasa, S., Zaharia, D., Mironeasa, C., Codină, G., Iuga, M. (2019), <i>Mix din făină de grâu tip 550 și făină din pielțe și semințe de struguri / Flour mix product useful for bakery products comprises wheat flour, grape skin flour and grape seed flour</i> , Patent Number RO133117-A2, Derwent Primary Accession Number 2019-45988B, International Patent Classification A23L-007/10 – rezumat publicat.	Dovada 31	1,00
4.	Mironeasa, S., Mironeasa, C., Iuga, M., (2019), <i>Presă cu posturi multiple pentru extracția uleiului din semințe oleaginoase / Multiple press for oil extraction from oil-bearing seeds, has plate that is mounted by wedge in order to support three mobile pressing equipment, each of which consists of rod, punch and punch holders</i> , Patent Number RO133159-A2, Derwent Primary Accession Number 2019-45987A, International Patent Classification B30B-001/06; B30B-009/02 – rezumat publicat.	Dovada 31	1,66
5.	Mironeasa, S., Iuga, M., (2019), <i>Jeleu din fructe de păducel și procedeu pentru obținerea acestuia / Jelly-type confectionery product comprises carbohydrates, lipids, proteins, and fibers</i> , Patent Number RO132801-A2, Derwent Primary Accession Number 2019-360986, International Patent Classification A23L-021/10 – rezumat publicat.	Dovada 31	2,50
6.	Ungureanu-Iuga, M., Mironeasa, S., <i>Pastă din fructe de păducel cu conținut redus de zahăr și procedeu pentru obținerea acesteia / Hawthorn fruits paste with reduced sugar content and manufacture method thereof</i> , Patent Number EP3850952-A1/RO135098-A2, Derwent Primary Accession Number: 2021-82348E – rezumat publicat.	Dovada 31	2,50
7.	Mironeasa, S., Ungureanu-Iuga, M., C., Mironeasa, <i>Dispozitiv cu discuri pentru extracția uleiului din semințe oleaginoase / Device with discs for the oil extraction from oilseeds</i> , Patent Number EP3854576-A1/RO135155-A2, Derwent Primary Accession Number: 2021-867674 – rezumat publicat.	Dovada 31	1,66
8.	Mironeasa, S., Ungureanu-Iuga, M., Mironeasa, C. (2022), <i>Echipament pentru umidificarea produselor pulverulente / Equipment for humidifying powder products</i> , Patent Number EP4298921-A1, Derwent Primary Accession Number: 2024-00846M – rezumat publicat.	Dovada 31	1,66
9.	Codină, G.G., Mironeasa, S., Atudorei, D., Mușu, A., Ungureanu-Iuga, M., Oroian, M. (2021), <i>Pâine albă funcțională cu o valoare proteică mărită prin adaos de leguminoase germinate și procedeu de obținere a acesteia / Nutritionally-enriched white bread comprises good quality wheat flour, sprouted legume mix comprising red lentil, chickpeas and variegated bean, compressed yeast of Saccharomyces cerevisiae species, salt and water</i> , Patent Number RO137313-A2-A2, Derwent Primary Accession Number: 2023-38356B – rezumat publicat.	Dovada 31	0,83

10.	Codină, G.G., Mironeasa, S., Atudorei, D., Mușu, A., Ungureanu-Iuga, M., Oroian, M. (2021), <i>Pâine albă îmbogățită nutrițional prin adaos de făină din leguminoase germinate cu activitate enzimatică ridicată și procedeu de obținere a acesteia/ Nutritionally-enriched white bread comprises good quality wheat flour, sprouted legume mix comprising red lentil, chickpeas and variegated bean, compressed yeast of Saccharomyces cerevisiae species, salt and water</i> , Patent Number RO137314-A2, Derwent Primary Accession Number: 2023-38356N – rezumat publicat.	Dovada 31	0,83
11.	Codină, G.G., Mironeasa, S., Atudorei, D., Mușu, A., Ungureanu-Iuga, M., Oroian, M. (2021), <i>Făină funcțională din leguminoase germinate pentru panificație și procedeu de obținere a acesteia/ Method for preparing flour made of sprouted legumes utilized in preparing bakery products, involves keeping legumes again in water to which hectolitre sodium hydroxide solution is added in specified concentration of at specified temperature</i> , Patent Number RO137315-A2, Derwent Primary Accession Number: 2023-383564 – rezumat publicat.	Dovada 31	0,83
48. Participare cu lucrare la saloane de invenții internaționale, organizate în străinătate (confirmare prin documente, delegație)			
1.	Mironeasa S., Iuga M. (2019), <i>Jeul din fructe de păducel și procedeu pentru obținerea acestuia</i> , INFOINVENT, 20-23 octombrie, Chișinău, Republica Moldova.	Dovada 32	10
49. Participare cu lucrare la saloane de invenții naționale (confirmare prin documente, delegație)			
1.	Mironeasa S., Iuga M. (2019), <i>Jeul din fructe de păducel și procedeu pentru obținerea acestuia</i> , UGALINVENT, 16-18 octombrie, Galați, România.	Dovada 33	5
3.	Iuga, M., Mironeasa, S. (2020), <i>Hawthorn fruits paste with reduced sugar content and manufacture method thereof</i> , INVENTCOR - online, 17-19 decembrie, Deva, România.	Dovada 34	5
52. Susținere referat în cadrul doctoratului			
1.	Stadiul actual al cercetărilor privind efectele adaosului de subproduse din vinificație și tratamentului hidrotermic asupra componentelor din făină de grâu și non-grâu		25
2.	Cercetări privind efectul tratamentului hidrotermic și al adaosului de pielțe de struguri asupra parametrilor de calitate ai făinii de grâu și ai pastelor făinoase		25
3.	Caracterizarea produselor făinoase obținute pe baza optimizării tratamentului hidrotermic al făinii de grâu și al adaosului de pielțe de struguri		25

* Conform formular de evaluare performanțe (Anexa 11)

TOTAL PUNCTAJ: 5137,32 puncte

Întocmit,
UNGUREANU-IUGA MĂDĂLINA



Data,

06.06.2024