

LISTĂ DE LUCRĂRI

dr. ing. Ungureanu-Iuga Mădălina

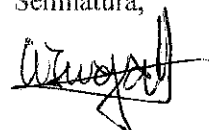
1. Lista celor 10 lucrări relevante pentru realizările profesionale proprii

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, *Food and Bioprocess Technology*, 12(2), 228-245, FI (2019) = 3,356 (Q1). <https://doi.org/10.1007/s11947-018-2202-6>
2. **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, *Foods*, 8(11), 533-520, IF (2019) = 4,092 (Q1). <https://doi.org/10.3390/foods8110533>
3. **Iuga, M.**, Mironeasa, S. (2020). A review of the hydrothermal treatments impact on starch based systems properties. *Critical Reviews in Food Science and Nutrition*, 60(22), 3890-3915, FI (2019) = 7,862 (Q1). <https://doi.org/10.1080/10408398.2019.1664978>
4. **Ungureanu-Iuga, M.***, Dimian, M., Mironeasa, S. (2020), Development and quality evaluation of gluten-free pasta with grape peels and whey powders, *LWT – Food Science and Technology*, 130, 109714, FI (2019) = 4,006 (Q1). <https://doi.org/10.1016/j.lwt.2020.109714>
5. **Iuga, M.**, Mironeasa, S. (2020), Potential of grape by-products as functional ingredients in baked goods and pasta, *Comprehensive Reviews in Food Science and Food Safety*, 19(5), 2473–2505, FI (2019) = 9,912 (Q1). <https://doi.org/10.1111/1541-4337.12597>
6. **Iuga M.***, Mironeasa S. (2021), Application of heat moisture treatment in wheat pasta production, *Food Control*, 128, 108176, FI (2019) = 4,258 (Q1) <https://doi.org/10.1016/j.foodcont.2021.108176>
7. **Iuga M.***, Mironeasa S. (2021), Simultaneous optimization of wheat heat moisture treatment and grape peels addition for pasta making, *LWT – Food Science and Technology*, 150, 112011, IF (2021) = 6,056 (Q1). <https://doi.org/10.1016/j.lwt.2021.112011>
8. 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. *Antioxidants*, 12, 1453, IF (2022) = 7,0 (Q1). <https://doi.org/10.3390/antiox12071453>
9. **Ungureanu-Iuga, M.***, Avrămia, I. (2024). Pasta fortified with β -glucan isolated from brewer's yeast (*Saccharomyces cerevisiae*) by-product. *Journal of Cereal Science*, 115, 103818, IF (2022) = 3,8 (Q2). <https://doi.org/doi.org/10.1016/j.jcs.2023.103818>
10. **Ungureanu-Iuga, M.**, Surdu, I., & Necula, D. (2024), Characteristics of mountain vs. lowland dairy products, *International Journal of Food Science and Technology*, 1–15, IF (2022) = 3,3 (Q2). <https://doi.org/10.1111/ijfs.17150>

7.06.2024

1

Semnătura,



2. Teza de doctorat

Ungureanu-Iuga, M. (2021). *Cercetări și contribuții privind impactul tratamentului hidrotermic al făinii de grâu și al adaosului de pielite de struguri asupra calității pastelor făinoase*

3. Brevete și cereri brevete de invenție în curs de evaluare / evaluate

3.1. Brevete acordate de OSIM

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.

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

3.2. Cereri înregistrate la OSIM/ indexate DERWENT

1. Mironeasa, S., **Iuga, M.**, (2019), *Jeleu din fructe de păducel și procedeu pentru obținerea acestuia / Jelly-type confectionery product comprises carbohydrates, lipids, proteins, and fibers*, Patent Number RO132801-A2, Derwent Primary Accession Number 2019-360986, International Patent Classification A23L-021/10 – rezumat publicat.

2. Mironeasa, S., Mironeasa, C., **Iuga, M.**, (2019), *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*, Patent Number RO133159-A2, Derwent Primary Accession Number 2019-45987A, International Patent Classification B30B-001/06; B30B-009/02 – rezumat publicat.

3. Mironeasa, S., Zaharia, D., Mironeasa, C., Codină, G., **Iuga, M.** (2019), *Mix din făină de grâu tip 550 și făină din pielite și semințe de struguri / Flour mix product useful for bakery products comprises wheat flour, grape skin flour and grape seed flour*, Patent Number RO133117-A2, Derwent Primary Accession Number 2019-45988B, International Patent Classification A23L-007/10 – rezumat publicat.

4. Mironeasa, S., **Iuga, M.**, Mironeasa, C. (2020), *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*, Patent Number RO133917-A2, Derwent Primary Accession Number 2020-27604T, International Patent Classification A21D-013/40 – rezumat publicat.

5. 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 value*, Patent Number

4.06.2024

RO133916-A2, Derwent Primary Accession Number: 2020-27604V, International Patent Classification A21D-013/40 – rezumat publicat.

6. Codină, G.G., Mironeasa, S., Atudorei, D., Mușu, A., **Ungureanu-Iuga, M.**, Oroian, M. (2021), *Pâine albă funcțională cu o valoare proteică mărită prin adaos de leguminoase germinate și procedeu de obținere a acesteia*, A00569/22.09.2021.

7. Codină, G.G., Mironeasa, S., Atudorei, D., Mușu, A., **Ungureanu-Iuga, M.**, Oroian, M. (2021), *Pâine albă îmbogățită nutrițional prin adaos de făină din leguminoase germinate cu activitate enzimatică ridicată și procedeu de obținere a acesteia*, A00568/22.09.2021.

8. Codină, G.G., Mironeasa, S., Atudorei, D., Mușu, A., **Ungureanu-Iuga, M.**, Oroian, M. (2021), *Făină funcțională din leguminoase germinate pentru panificație și procedeu de obținere a acesteia*, A00570/22.09.2021.

3.3. Cereri înregistrate la OSIM și EPO

1. **Ungureanu-Iuga, M.**, Mironeasa, S., *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*, Patent Number A/00018, 17.01.2020; EP20464003.1-1105 – rezumat publicat.

2. Mironeasa, S., **Ungureanu-Iuga, M.**, C., Mironeasa, *Dispozitiv cu discuri pentru extracția uleiului din semințe oleaginoase / Device with discs for the oil extraction from oilseeds*, Patent Number A/00032, 27.01.2020; EP20464002.3-1017 – rezumat publicat.

3. Mironeasa, S., **Ungureanu-Iuga, M.**, Mironeasa, C. (2022), *Echipament pentru umidificarea produselor pulverulente / Equipment for humidifying powder products*, A/00376/ 01.07.2022; EP22464002.9 – rezumat publicat.

4. Cărți și capitole de cărți

1. **Ungureanu-Iuga, M.** (2022). *Cercetări și contribuții privind impactul tratamentului hidrotermic al făinii de grâu și al adaosului de pielite de struguri asupra calității pastelor făinoase*, Performantica, Iași, ISBN: 978-606-685-850-2.

2. **Iuga, M.**, Ávila Akerberg, V., González Martínez, T.M., Mironeasa, S. (2023), *Calidad de tortillas y perfil del consumidor de Tlazala, México*, p. 182-192, in Ávila Akerberg, V. and González Martínez, T.M. (coord.), *Del monte baja la vida: historia biocultural de la cuenca presa de Guadalupe*, Instituto de Ciencias Agropecuarias y Rurales, Universidad Autónoma del Estado de México, México, ISBN: 978-1-7923-8132-4.

5. Alte articole

5.1. Articole publicate în reviste indexate Web of Science și cotate ISI

1. 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*, *Emirates Journal of Food and Agriculture*, 31(4), 304-314, IF (2019) = 1,008 (Q3). <https://doi.org/10.9755/ejfa.2019.v31.i4.1937>

2. 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, *Animals*, 10(6), 947-964, IF (2020) = 2,752 (Q1). <https://doi.org/10.3390/ani10060947>

3. **Iuga, M.**, Boestean, O., Ghendov-Mosanu, A., Mironeasa, S. (2020). Impact of Dairy Ingredients on Wheat Flour Dough Rheology and Bread Properties, *Foods*, 9(6), 828-854, IF (2020) = 4,350 (Q2). <https://doi.org/10.3390/foods9060828>

4. **Iuga M.***, Mironeasa S.* (2021), Use of grape peels by-product for wheat pasta manufacturing, *Plants*, 10(5), 926-943, IF (2021) = 4,658 (Q1). <https://doi.org/10.3390/plants10050926>

5. **Iuga M.***, Batariuc, A., Mironeasa S.* (2021), Synergistic effects of heat-moisture treatment regime and grape peels addition on wheat dough and pasta features, *Applied Sciences*, 11(12), 5403-5421, IF (2021) = 2,838 (Q2). <https://doi.org/10.3390/app11125403>

6. Coțovanu, I., **Ungureanu-Iuga, M.***, Mironeasa, S.* (2021), Investigation of Quinoa Seeds Fractions and Their Application in Wheat Bread Production. *Plants*, 10, 2150, IF (2021) = 4,658 (Q1). <https://doi.org/10.3390/plants10102150>

7. **Ungureanu-Iuga, M.**, Mironeasa, S. (2021), Advance on the Capitalization of Grape Peels By-Product in Common Wheat Pasta. *Applied Sciences*, 11, 11129, IF (2021) = 2,838 (Q2). <https://doi.org/10.3390/app112311129>

8. **Ungureanu-Iuga, M.**, Atudorei, D., Codină, G. G., Mironeasa, S. (2021), Rheological Approaches of Wheat Flour Dough Enriched with Germinated Soybean and Lentil, *Applied Sciences*, 11, 11706, IF (2021) = 2,838 (Q2). <https://doi.org/doi.org/10.3390/app112411706>

9. Batariuc, A., **Ungureanu-Iuga, M.***, Mironeasa, S.* (2021). Effects of Dry Heat Treatment and Milling on Sorghum Chemical Composition, Functional and Molecular Characteristics. *Applied Sciences*, 11, 11881, IF (2021) = 2,838 (Q2). <https://doi.org/10.3390/app112411881>

10. Atudorei, D., **Ungureanu-Iuga, M.**, Codină, G. G., Mironeasa, S. (2021) Germinated Chickpea and Lupin as Promising Ingredients for Breadmaking — Rheological Features. *Agronomy*, 11, 2588, IF (2021) = 3,949 (Q1). <https://doi.org/10.3390/agronomy11122588>

11. Popovici, V., Bucur, L., Gîrd, C.E., Rambu, D., Calcan, S.I., Cucolea, 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 *Usnea barbata* (L.) Weber ex F.H. Wigg from Călimani Mountains, Romania, *Plants*, 11, 854, IF (2022) = 4,5 (Q1). <https://doi.org/10.3390/plants11070854>

12. 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, *Applied Sciences*, 12(9), 4234, IF (2022) = 2,7 (Q2). <https://doi.org/10.3390/app12094234>

13. Batariuc, A., **Ungureanu-Iuga, M.***, Mironeasa, S. (2022), Characterization of Sorghum Processed through Dry Heat Treatment and Milling, *Applied Sciences*, 12, 7630, IF (2022) = 2,7 (Q2). <https://doi.org/10.3390/app12157630>

14. Ghendov-Mosanu, A., **Ungureanu-Iuga, M.**, Mironeasa, S., Sturza, R. (2022), Aronia Extracts in the Production of Confectionery Masses, *Applied Sciences*, 12, 7664, IF (2022) = 2,7 (Q2). <https://doi.org/10.3390/app12157664>

15. Luca, M. I., **Ungureanu-Iuga, M.**, Mironeasa, S. (2022). Carrot Pomace Characterization for Application in Cereal-Based Products, *Applied Sciences*, 12(16), 7989, IF (2022) = 2,7 (Q2). <https://doi.org/10.3390/app12167989>
16. 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, *Applied Sciences*, 13, 1607, IF (2022) = 2,7 (Q2). <https://doi.org/10.3390/app13031607>
17. Beglița, V., **Ungureanu-Iuga, M.***, Mironeasa, S. (2023), Assessing the Features of Tomato Pomace Powder in Suspensions. *Applied Sciences*, 13, 2235, IF (2022) = 2,7 (Q2). <https://doi.org/10.3390/app13042235>
18. Grigore, D., **Ungureanu-Iuga, M.***, Pogurschi, E. N., Băbeanu, N. E. (2023), Transforming *Rhodotorula* sp. Biomass to Active Biologic Compounds for Poultry Nutrition, *Agriculture*, 13, 1–21, IF (2022) = 3,6 (Q1) <https://doi.org/10.3390/agriculture13061159>
19. **Ungureanu-Iuga, M.**, Mironeasa, S. (2023), Changes Induced by Heat Moisture Treatment in Wheat Flour and Pasta Rheological, Physical and Starch Digestibility Properties, *Gels*, 9, 449, IF (2022) = 4,6 (Q1). <https://doi.org/10.3390/gels9060449>
20. 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 (*Satureja hortensis* L.): promising ingredient for production of functional foods. *Frontiers in Pharmacology*, 14, 1–16, IF (2022) = 5,6 (Q1). <https://doi.org/10.3389/fphar.2023.1198970>
21. 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 *Terminalia chebula* varieties and development of functional muffins. *Frontiers in Sustainable Food Systems*, 7, 1227851, IF (2022) = 4,7 (Q2). <https://doi.org/10.3389/fsufs.2023.1227851>
22. 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. *Studia UBB Chemia*, 68(3), 35–49, IF (2022) = 0,3 (Q4). <https://doi.org/10.24193/subbchem.2023.3.03>
23. 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, *Ukrainian Food Journal*, 12(2), 265–284, IF (2022) = 0,5 (Q4). <https://doi.org/10.24263/2304-974X-2023-12-2-9>
24. 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, *Scientific Papers. Series D. Animal Science*, 66(1). <https://animalsciencejournal.usamv.ro/index.php/scientific-papers/current?id=1277>

7.06.2024

Semnătura,

25. Necula, D., **Ungureanu-Iuga, M.***, Ognean, L. (2023). The Agri-Food and Mountain Products Market: Insights beyond the COVID-19 Pandemic. *Agronomy*, 13, 2739, IF (2022) = 3,7 (Q1). <https://doi.org/10.3390/agronomy13112739>

26. 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., Alfarraj, S., Kwashie Madilo, F. (2024), Metabolic syndrome extenuation in rat model by feeding Stevia rebaudiana Bertoni cookies, *Cogent Food and Agriculture*, 2024, 10, 2305513, IF (2022) = 2,0 (Q2), <https://doi:10.1080/23311932.2024.2305513>.

27. 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, *Agriculture*, 14, 1–16, IF (2022) = 3,6 (Q1). <https://doi.org/10.3390/agriculture14040621>

5.2. Articole publicate în reviste indexate Web of Science

1. 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, *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 75(1), 27-35. <http://10.15835/buasvmcn-fst:0021>
<http://journals.usamvcluj.ro/index.php/fst/article/view/12983/pdf>

2. 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 Chemistry & Chemical Engineering, Biotechnology, Food Industry*, 20(1), 29-42, ISSN 1582-540X. <http://pubs.ub.ro/?pg=revues&rev=csc6&num=201901&vol=1&aid=4837>

3. **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, *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 76(1), 37-45. <http://10.15835/buasvmcn-fst:2018.0020>
<http://journals.usamvcluj.ro/index.php/fst/article/view/13283/pdf>

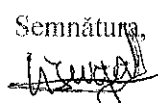
4. Mironeasa, S., **Iuga, M.**, Zaharia, D., Mironeasa, C. (2019), Optimization of white wheat flour dough rheological properties with different levels of grape peels flour addition, *Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology*, 76(1), 27-36. <http://10.15835/buasvmcn-fst:2018.0017>
<http://journals.usamvcluj.ro/index.php/fst/article/view/13282/pdf>

5. **Iuga, M.**, Mironeasa, S. (2019), Grape seeds effect on refined wheat flour dough rheology: optimal amount and particle size, *Ukrainian Food Journal*, 8(4), 799-814. <https://doi.org/10.24263/2304-974x-2019-8-4-11>

6. Idriceanu, L., Mironeasa, S., Gheorghic, A., Lefter, N.A., **Iuga, M.**, Grigore, D.M., Habeanu, M. (2020), Effects of the extruded linseed and walnut meal on some quality characteristics of longissimus dorsi and semitendinosus muscle of pigs, *Scientific Papers. Series D. Animal Science*, 63(1), 128-134. http://animalsciencejournal.usamv.ro/pdf/2020/issue_1/Art17.pdf

7.06.2024

6

Semnatura,


5.3. Articole publicate în reviste indexate în alte baze de date internaționale

1. Mironeasa, S., Sănduleac Todosi, E., **Iuga, M.** (2016), Physico-chemical characteristics, antioxidant activity and mineral content of hawthorn fruits from Suceava county, *Food and Environment Safety Journal*, 15(2), 108-116. <http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/212>
2. **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, *International Conference on Earth and Geo Sciences*, HOFBURG Viena, Austria, published in *Nano, Green and Space-Technologies for a Sustainable Future, Conference Proceedings*, 17(63), 209-216, ISBN 978-619-7508-29-4. <https://10.5593/sgem2017H/63/S25.027>
<https://www.sgem.org/sgemlib/spip.php?article11234>
3. Mironeasa, S., **Iuga, M.**, Zaharia, D., Dabija, A., Mironeasa, C. (2017), Influence of particle sizes and addition level of grape seeds on wheat flour dough rheological properties, SGEM Vienna GREEN, *International Conference on Earth and Geo Sciences*, HOFBURG Viena, Austria, published in *Nano, Green and Space-Technologies for a Sustainable Future, Conference Proceedings*, 17(63), 265-272, ISBN 978-619-7508-29-4. <http://10.5593/sgem2017H/63/S25.034>
<https://www.sgem.org/index.php/elibrary-research-areas?view=publication&task=show&id=4656>
4. **Iuga, M.**, Mironeasa, S. (2017), Use of response surface methodology to evaluate the influence of processing parameters on the quality of jelly product, *Journal of agroalimentary*, 23(1), 13-18. http://journal-of-agroalimentary.ro/Journal-of-Agroalimentary-Processes-and-Technologies-Issue_aa3.html
5. **Iuga, M.**, Ropciuc, S., Mironeasa, S. (2017), Antioxidant activity and total phenolic content of grape seeds and peels from Romanian varieties, *Food and Environment Safety Journal*, 16(4), 276-281. <http://www.fia.usv.ro/fiajournal/index.php/FENS/article/view/541/513>
6. **Iuga, M.** (2017), Food education: factors involved in food selection, *International Journal of Social and Educational Innovation*, 4(8), 29-32. <https://journals.aseiacademic.org/index.php/ijsei/article/view/112/97>
7. 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, *Archiva Zootehnica*, 22, 32-47. [https://www.ibna.ro/arhiva/AZ-22_1/AZ%2022-1%20\(32-47\)%20Daniela%20G..pdf](https://www.ibna.ro/arhiva/AZ-22_1/AZ%2022-1%20(32-47)%20Daniela%20G..pdf)
8. Idriceanu, L., Mironeasa, S., Lefter, N. A., Gheorghe, A., **Iuga, M.**, Grigore, D. M., Hăbeanu, M., (2020), Effects of the dietary millet (*Panicum miliaceum*) on some quality characteristics of liver, longissimus dorsi and semitendinosus muscle on pigs, *Scientific Papers-Animal Science Series: Lucrări Științifice - Seria Zootehnie*, 73, 271-276. http://www.uaiasi.ro/zootehnie/Pdf/Pdf_Vol_73/Lavinia_Idriceanu.pdf
9. **Ungureanu-Iuga, M.** (2020), By-products ingredients in corn based pasta: effects on the technological and quality characteristics, *Scientific Bulletin. Series F. Biotechnologies*, 24(1), 97-106. http://biotechnologyjournal.usamv.ro/pdf/2020/issue_1/Art14.pdf
10. **Iuga M.***, Mironeasa S. (2021), Characterization of pasta from heat moisture treated wheat flour and grape peels, *Food and Environment Safety Journal*, 20(2), 91-100. <http://fens.usv.ro/index.php/FENS/article/view/791/725>
11. 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, *Scientific Papers Animal Science and Biotechnologies*, 54(1), 42-52. <http://www.spasb.ro/index.php/spasb/article/view/2709/pdf>

12. Luca, M. I., **Iuga, M.***, Mironeasa, S. (2021). The Effects of Drying Methods on the Characteristics of Carrot Pomace – a Minireview, *Journal of Agroalimentary Processes and Technologies* 27(1): 21–26. [https://www.journal-of-agroalimentary.ro/admin/articole/58208L04_Madalina_Iuga_2021_27\(1\)_021-026.pdf](https://www.journal-of-agroalimentary.ro/admin/articole/58208L04_Madalina_Iuga_2021_27(1)_021-026.pdf)

13. Codină, G.-G., **Iuga, M.**, Stroe, S., Mironeasa, S. (2021). Chemical Characterization of Wheat-Germinated Legumes Composite Flours. In: *21th International Multidisciplinary Scientific GeoConference SGEM 2021*. 79–87. Albena, Bulgaria. <https://doi.org/10.5593/sgem2021/6.1/s25.11>

14. **Ungureanu-Iuga, M.**, Ávila Akerberg, V. D., González Martínez, T. M. (2022). Characterization of tortillas marketed in Tlazala, Mexico by using hierarchical cluster analysis. *Food and Environment Safety Journal*, 21(3), 265–272. <https://doi.org/10.4316/fens.2022.026>

15. Ursachi, F., Atudorei, D., **Ungureanu-Iuga, M.**, Codină, G. G. (2022). Amino acids composition of wheat-germinated legumes composite flours. *Scientific Bulletin. Series F. Biotechnologies*, 26(2), 116–121. https://biotechnologyjournal.usamv.ro/pdf/2022/issue_2/Art15.pdf

16. 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. *Scientific Papers Journal, Veterinary Series*, 65(2), 65–70. https://www.uaiasi.ro/revmvis/index_htm_files/11_THE%20IMPACT%20OF%20CLIMATIC%20FACTORS%20OF%20DORNA%20DEPRESSION%20ON%20THE.pdf

17. Coțovanu, I., Mironeasa S., Ungureanu-Iuga, M., Mironeasa, C. (2023). Effect of extrusion parameters on the extruded products' features, SGEM Vienna GREEN, *International Conference on Earth and Geo Sciences, HOFBURG Viena, Austria*, published in *Proceedings of 23rd International Multidisciplinary Scientific GeoConference SGEM 2023*, 17(63), 209-216, ISBN 978-619-7603-66-8. <https://doi.org/10.5593/sgem2023V/6.2/s25.17>

6. Participări la manifestări științifice și saloane de inventică

6.1. Manifestări cu caracter internațional

1. **Iuga, M.**, Irimia, M.M. (2015), Design and Development of an Eco-Innovative Nougat, *International conference "Innovativa"*, Oradea, Romania.

2. **Iuga, M.** (2015), Physico-chemical properties of hawthorn berries and rheological behavior of hawthorn jelly, *International Conference "Innovativa"*, Oradea, Romania.

3. **Iuga, M.** (2015), Properties of hawthorn jelly, *International Conference for Students "Student in Bucovina" 6th Edition* Suceava, România, *Student in Bucovina Abstracts*, 118-119, ISSN 2068-7648.

4. **Iuga, M.**, Irimia, M.M. (2015), Study regarding the opportunity of bringing a new variety of nougat into the market, *International Conference for Students "Student in Bucovina" 6th Edition* Suceava, Romania, *Student in Bucovina Abstracts*, 122-123, ISSN 2068-7648.

5. **Iuga, M.** (2016), Optimization of technological parameters for hawthorn jelly production, *International Conference for Students "Student in Bucovina" 7th Edition*, Suceava, Romania, 10-11 noiembrie, *Student in Bucovina Abstracts*, 40, ISSN 2068-7648.

6. Mironeasa, S., Zaharia, D., Codină, G.G., Ropciuc, S., **Iuga, M.** (2017), Effects of grape peels addition on mixing, pasting and fermentation characteristics of dough from 480 wheat flour type, *International Symposium prospects for the 3rd millennium agriculture Cluj-Napoca, România, Book of abstracts*, vol. 4, p. 145, ISSN 2392-6937.
7. **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, *Book of abstracts*, vol. 4, p. 381, ISSN 2392-6937.
8. 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.
9. **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, *International Conference on Earth and Geo Sciences*, 20 noiembrie, HOFBURG Viena, Austria.
10. Mironeasa, S., **Iuga, M.**, Zaharia, D., Dabija, A., Mironeasa, C. (2017), Influence of particle sizes and addition level of grape seeds on wheat flour dough rheological properties, SGEM Vienna GREEN, *International Conference on Earth and Geo Sciences*, 20 noiembrie, HOFBURG Viena, Austria.
11. **Iuga, M.**, Mironeasa, S., Ropciuc, S. (2017), Antioxidant activity and total phenolic content of grape seeds and peels from Romanian varieties, *The International Conference Biotechnologies, present and perspectives 7th Edition*, Suceava, România, *Book of abstracts*, p. 37, ISSN 2068-0819.
12. Mironeasa, S., **Iuga, M.**, Zaharia, D., Stroe, S.G. (2017), Grape peels flour particle size effects on wheat flour dough rheological properties, *The International Conference Biotechnologies, present and perspectives 7th Edition*, 24-25 noiembrie, Suceava, România, *Book of abstracts*, p. 51, ISSN 2068-0819.
13. **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, *Book of abstracts*, p. 17, ISBN 978-966-612-213-4.
14. **Iuga, M.**, Păvăleanu, A.D., Mironeasa, S. (2018), Empirical and dynamic rheological properties of wheat flour dough as influenced by grape peels addition, *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, *Book of abstracts*, p. 15, ISBN 978-966-612-213-4.
15. 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, *Abstracts Book*, p. 17, ISBN 978-606-12-1546-1.
16. Mironeasa, S., **Iuga, M.**, Zaharia, D., Mironeasa, C. (2018), Optimization of grape peels particle size and flour substitution in white wheat flour dough, *9th Central European Congress on Food (CEFood)*, 24-26 mai, Sibiu, România, *Abstracts Book*, p. 18, ISBN 978-606-12-1546-1.

17. **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, *Book of abstracts*, vol. 5, p. 264, ISSN 2392-6937.
18. Mironeasa, S., **Iuga, M.**, Zaharia, D., Mironeasa, C. (2018), Response surface methodology as a tool in optimizing grape peels particle size and flour replacement in wheat flour dough, *International Symposium prospects for the 3rd millennium agriculture*, 27-29 septembrie, Cluj-Napoca, România, *Book of abstracts*, vol. 5, p. 268, ISSN 2392-6937.
19. **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, *Student in Bucovina Abstracts*, ISSN 2068-7648.
20. Axentii, M., Beglița, Ivan, A., **Iuga, M.** (2018), The influence of thermal processing technologies on apple jam enriched with fibers, *International Conference for Students "Student in Bucovina" 8th Edition*, 15-16 noiembrie, Suceava, România, *Student in Bucovina Abstracts*, ISSN 2068-7648.
21. Beglița, V., **Iuga, M.** (2018), Comparative study between barely grass powder and alfalfa powder and the possibility of using them as food ingredients, *International Conference for Students "Student in Bucovina" 8th Edition*, 15-16 noiembrie, Suceava, România, *Student in Bucovina Abstracts*, ISSN 2068-7648.
22. **Iuga, M.** (2019), Explotando el potencial de los granos y productos secundarios de uva en Rumania y México, *VI Seminario transdisciplinario de tesis y otros actores locales trabajando en la cuenca Presa de Guadalupe*, 2-3 februarie, Universidad Albert Einstein, Tlazala, Estado de Mexico, Mexico.
23. **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.
24. **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.
25. Mironeasa S., **Iuga M.** (2019), Jeleu din fructe de păducel și procedeu pentru obținerea acestuia, *INFOINVENT*, 20-23 octombrie, Chișinău, Republica Moldova.
26. Mironeasa, S., Mironeasa, C., Codina, G., **Iuga, M.** (2019), Dispozitiv și metodă de extracție a uleiului din semințe oleaginoase, *INFOINVENT*, 20-23 octombrie, Chișinău, Republica Moldova.
27. **Iuga M.** (2020), "De la idea a la publicación: Análisis de la calidad de las tortillas en Tlazala, su percepción y preferencia por el consumidor, *Online presentation at the Universidad Nacional Autonoma de Mexico*, 22 mai, Mexico City.
28. Idriceanu, L., Mironeasa, S., Gheorghe, A., Lefter, N.A., **Iuga, M.**, Grigore, D.M., Habeanu, M. (2020), Effects of the extruded linseed and walnut meal on some quality characteristics of longissimus dorsi and semitendinosus muscle of pigs, *Agriculture for Life, Life for Agriculture*, 4-6 mai, București, România.
29. **Ungureanu-Iuga, M.** (2020), By-products ingredients in corn based pasta: effects on the technological and quality characteristics, *Agriculture for Life, Life for Agriculture*, 4-6 mai, București, România.

30. Vlaicu, P.A., Saracila, M., **Iuga, M.**, Panaite, T. (2020), The influence of two citrus peel on performances, color, textural parameters and primary oxidation products of broiler chickens thigh meat, *Young people and multidisciplinary research in applied life sciences*, 27 noiembrie, Timișoara, România.
31. **Iuga, M.** (2020), Use of grape peels for wheat pasta enrichment, *International Conference for Students "Student in Bucovina" 9th Edition*, 18 decembrie, Suceava, România, *Student in Bucovina Abstracts*, ISSN 2068-7648.
32. **Iuga, M.** (2021), Calidad de tortillas de Tlazala y pasta con maíz nixtamalizado, *X Seminario transdisciplinario de tesis y otros actores locales trabajando en la cuenca Presa de Guadalupe – online*, 17-18 mai, Tlazala, Estado de Mexico, Mexico.
33. **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.
34. Batariuc, A., **Ungureanu-Iuga M.**, Mironeasa, S. (2021), Effects of dry heat treatment and milling on sorghum chemical composition, functional and molecular characteristics, „*8th Edition of Biotechnologies-Present and Perspectives*” 5 noiembrie, Suceava, România.
35. Codina, G. G., **Iuga, M.**, Stroe, S. G., Mironeasa, S. (2021), Chemical characterization of wheat-germinated legumes composite flours, *21th International Multidisciplinary Scientific GeoConference Surveying, Geology and Mining, Ecology and Management – SGEM*, 16-22 august, Albena, Bulgaria.
36. Codină, G.G., Atudorei, D., **Ungureanu-Iuga, M.**, Ursachi, F., (2022), Amino acids composition of wheat-germinated legumes composite flours, *The International Conference Agriculture for Life, Life for Agriculture*, 2-4 iunie, București, Romania.
37. Codină, G.G., Atudorei, D., **Ungureanu-Iuga, M.**, Ursachi, F., Stroe, S.G., (2022), Effects of germinated lupine and chickpea flour addition on nutritional quality of white wheat bread, *4th World Conference on Sustainable Life Sciences*, 1-7 august, Istanbul, Turcia.
38. Codină, G.G., Atudorei, D., Ursachi, F., Stroe, S.G., **Ungureanu-Iuga, M.**, (2022), Nutrition value of white wheat bread supplemented with soybean and lentil germinated flour, *European Biotechnology Congress*, 5-7 octombrie, Praga, Cehia.
39. Necula, D., **Ungureanu-Iuga, M.**, Dan, S. D., Feneșan, D. M. E., Tamas-Krumpe, O. M., Ognean, L. (2022), The impact of climatic factors of Dorna Depression on the evolution of the hygienic parameters of raw cow's milk, *9th International Conference Economic Scientific Research – Theoretical, Empirical and Practical Approaches ESPERA*, 24-25 noiembrie, București, România.
40. Necula, D., **Ungureanu-Iuga, M.**, Dan, S. D., Tamas-Krumpe, O. M., Ognean, L. (2023), Profilul consumatorului de Șvaïter din "Țara Dornelor"/ Profile of Swiss cheese consumer from "Țara Dornelor", *10th International Conference Economic Scientific Research – Theoretical, Empirical and Practical Approaches ESPERA*, 23-24 noiembrie, București, România.
41. Mironeasa, S., **Ungureanu-Iuga, M.**, Batariuc, A., Coțovanu, I., Mironeasa, C. (2023), The impact of two different drying methods on the polyphenolic content and antioxidant activity of grape pomace, *4th International Conference on Food Bioactives and Health*, 18-21 septembrie, Praga, Cehia.
42. Mironeasa, C., Batariuc, A., **Ungureanu-Iuga, M.**, Coțovanu, I., Mironeasa, S. (2023), Functional properties of grape pomace used in the extrusion process, *4th International Conference on Food Bioactives and Health*, 18-21 septembrie, Praga, Cehia.

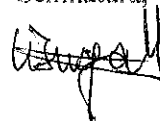
43. Mironeasa, C., **Ungureanu-Iuga, M.**, Oroian, M.-A., Mironeasa, S. (2023), Use of ATR-FTIR spectroscopy technique for the estimation of grape pomace compounds, *3rd Food Chemistry Conference: Shaping a Healthy and Sustainable Food Chain through Knowledge*, 10-12 octombrie, Dresden, Germania.
44. Batariuc, A., Mironeasa, S., **Ungureanu-Iuga, M.**, Mironeasa, C. (2023), Characterization of maize flour-grape pomace mixtures for snack production, *XXIII^d SGEM GeoConference – “Green Science for Green Life”, International Scientific Conference on Earth and Planetary Sciences SGEM*, 28 noiembrie – 1 decembrie, Viena, Austria.
45. Coțovanu, I., Mironeasa, S., **Ungureanu-Iuga, M.**, Mironeasa, C. (2023), Effect of extrusion parameters on the extruded products' features, *XXIII^d SGEM GeoConference – “Green Science for Green Life”, International Scientific Conference on Earth and Planetary Sciences SGEM*, 28 noiembrie – 1 decembrie, Viena, Austria.
46. Mironeasa, S., Batariuc, A., **Ungureanu-Iuga, M.**, (2023), Assessment of the fiber content of grape pomace-maize flour mixtures used to produce high-fiber snacks, *9th Edition of The International Conference Biotechnologies, Present and Perspectives*, 15 decembrie, Suceava, Romania.
47. 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, *9th Edition of The International Conference Biotechnologies, Present and Perspectives*, 15 decembrie, Suceava, Romania.
48. **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.
49. Mironeasa, S., **Ungureanu-Iuga, M.**, Mironeasa, C., Oroian, M.A. (2024), Effect of partial substituting maize flour with seedless grape pomace from white and red variety on the degree of starch gelatinization and molecular characteristics, *19th Food Colloids Conference: Using colloid science to find new sustainable solutions in food*, 14-18 aprilie, Salonic, Grecia.
50. Mironeasa, C., **Ungureanu-Iuga, M.**, Mironeasa, S., Oroian, M.A. (2024), Thermal properties and molecular features of enriched maize flour with grape pomace used in extrusion process, *19th Food Colloids Conference: Using colloid science to find new sustainable solutions in food*, 14-18 aprilie, Salonic, Grecia.

6.2. Manifestări cu caracter național

1. **Iuga, M.**, Ivan, A., Irimia, M.M. (2015), RoseChicoNougat, *Ecotrophelia 4th Edition – the local phase*, 28 martie, Suceava, România.
2. **Iuga, M.** (2016), Standarde și reglementări comerciale în Japonia, *Workshop-ul Ziua mondială a drepturilor consumatorilor*, 15 martie, Suceava, Romania.
3. Atudorei, D., Cimpoi, A., Irimia, M.M., **Iuga, M.** (2016), Use of pumpkin juice in sweets production, *National Student Conference Ecotrophelia 5th Edition*, 12-14 decembrie, Oradea, Romania.
4. **Iuga, M.** (2016), Assessment in time of hawthorn jelly behavior, *National Student Conference Inovativa 5th Edition*, 14-17 decembrie, Oradea, Romania.

5. **Iuga, M.** (2017), Metode de testare reologică utilizate pentru caracterizarea jeleului, *Simpozion Științific Studentesc* ediția a XV-a, 26 aprilie, Cluj-Napoca, România.
6. **Iuga, M.** (2018), Grape seeds particle size and addition level effects on the rheological properties of refined wheat flour dough, *National Student Conference Inovativa 7th Edition* 9-12 mai, Oradea, România.
7. Beglița, V., Axentii, M., Ivan, A., **Iuga, M.** (2018), Calitatea pâinii din făină albă de grâu cu adaos de pielețe și semințe din tescovina de struguri, *Simpozionul științific studentesc "Siguranța Alimentară și Protecția Mediului"*, 9-12 mai, Târgoviște, România.
8. Codină, G.G., Dabija, A., Mironeasa, S., **Iuga, M.** (2018), Îmbunătățirea caracteristicilor reologice, biochimice, tehnologice în obținerea pâinii prin utilizarea de diferite făinuri compozite, *Expo-conferința Ingredients Show*, 11-12 octombrie, Sibiu, România.
9. Mironeasa S., **Iuga M.** (2019), Jeleu din fructe de păducel și procedeu pentru obținerea acestuia, *UGALINVENT*, 16-18 octombrie, Galați, România.
10. Mironeasa, S., Zaharia, D., Mironeasa, C., Dabija, A., **Iuga, M.** (2019) Făină compozit pentru produse de panificație cu indice glicemic redus, *UGALINVENT*, 16-18 octombrie, Galați, România.
11. **Iuga, M.**, Mironeasa, S. (2020), Hawthorn fruits paste with reduced sugar content and manufacture method thereof, *INVENTCOR - online*, 17-19 decembrie, Deva, România.
12. Mironeasa, S., **Iuga, M.**, Mironeasa, C. (2020), Nutritionally improved bun and manufacture process thereof, *INVENTCOR - online*, 17-19 decembrie, Deva, România.
13. Mironeasa, S., Mironeasa, C., **Iuga, M.** (2020), Multiple post-press for oil extraction from oilseeds, *INVENTCOR - online*, 17-19 decembrie, Deva, România.
14. **Iuga, M.**, Mironeasa, S. (2021), Hawthorn fruits paste with reduced sugar content and manufacture method thereof, *UGALINVENT-online*, 10-12 noiembrie, Galați, România.
15. Mironeasa, S., **Iuga, M.**, Mironeasa, C. (2021), Nutritionally improved bun and manufacture process thereof, *UGALINVENT-online*, 10-12 noiembrie, Galați, România.
16. Mironeasa, S., Mironeasa, C., **Iuga, M.** (2021), Multiple post-press for oil extraction from oilseeds, *UGALINVENT-online*, 10-12 noiembrie, Galați, România.
17. Nicula, E.-A., **Ungureanu-Iuga, M.** (2023), De la deșuri la reutilizare. Valorificarea subproduselor obținute din prelucrarea fructelor de pădure din zona montană, *A 17-a Conferință națională cu participare internațională, științifică și informală a Centrului de Economie Montană CE-MONT Vatra Dornei/INCE/Academia Română*, 27-28 iulie, Vatra Dornei, România.
18. **Ungureanu-Iuga, M.**, Negrea, B.-M. (2023), Potențialul fructelor de pădure puțin valorificate din zona montană a României, *A 17-a Conferință națională cu participare internațională, științifică și informală a Centrului de Economie Montană CE-MONT Vatra Dornei/INCE/Academia Română*, 27-28 iulie, Vatra Dornei, România.
19. Apetrei, M., **Ungureanu-Iuga, M.** (2023), Produsul montan-vector sanogen, *A 17-a Conferință națională cu participare internațională, științifică și informală a Centrului de Economie Montană CE-MONT Vatra Dornei/INCE/Academia Română*, 27-28 iulie, Vatra Dornei, România.
20. Necula, D., **Ungureanu-Iuga, M.**, Tamaș-Krumpe, O., Ognean, L. (2023), Influența condițiilor climatice asupra conținutului de minerale din lapte și brânză șvaiter din "Țara Dornelor", *A 17-a Conferință națională cu participare internațională, științifică și informală a Centrului de Economie Montană CE-MONT Vatra Dornei/INCE/Academia Română*, 27-28 iulie, Vatra Dornei, România.

7.06.2024

Semnătura,


21. **Ungureanu-Iuga, M.**, Nicula, E.-A. (2023), Possibilities to use berries-processing by-products, *Sustainable Food: Trends and Opportunities Workshop*, 6 octombrie, online.

22. **Ungureanu-Iuga, M.** (2023), Centrul de Economie Montană (CE-MONT), Institutul Național de Cercetări Economice „Costin C. Kirilțescu” al Academiei Române, *Ziua Internațională a Alimentației la Facultatea de Inginerie Alimentară din cadrul Universității Ștefan cel Mare din Suceava*, 16 octombrie, Suceava, România.

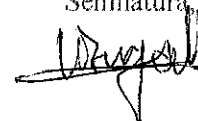
7. Premii, distincții și medalii

1. Premiul I – **Iuga, M.**, Optimization of technological parameters for hawthorn jelly production, *International Conference for Students "Student in Bucovina" 7th Edition*, 10-11 noiembrie 2016, Suceava, Romania.
2. Premiul III – **Iuga, M.**, Assessment in time of hawthorn jelly behavior, *National Student Conference "Innovativa" 5th Edition*, 14-17 decembrie 2016, Oradea, Romania.
3. Premiul I – **Iuga, M.**, Mironeasa, S., Optimization of grape seeds particle size and flour replacement in white wheat flour dough / **Iuga, M.**, Păvăleanu, A.D., Mironeasa, S., Empirical and dynamic rheological properties of wheat flour dough as influenced by grape peels addition, *The 84 International scientific conference of young scientist and students "Youth scientific achievements to the 21st century nutrition problem solution*, 23-24 aprilie 2018, Kiev, Ukraine.
4. Mențiune – **Iuga, M.**, Grape peels – wheat composite flour gluten characteristics evaluation, *International Conference for Students "Student in Bucovina" 8th Edition*, 15-16 noiembrie 2018, Suceava, Romania.
5. Premiul I – Axentii, M., Beglița, Ivan, A., **Iuga, M.**, The influence of thermal processing technologies on apple jam enriched with fibers, *International Conference for Students "Student in Bucovina" 8th Edition*, 15-16 noiembrie 2018, Suceava, Romania.
6. Premiul II – Beglița, V., **Iuga, M.**, Comparative study between barely grass powder and alfalfa powder and the possibility of using them as food ingredients, *International Conference for Students "Student in Bucovina" 8th Edition*, 15-16 noiembrie 2018, Suceava, Romania.
7. Medalie de argint – Mironeasa, S., **Iuga, M.**, Jeleu din fructe de păducel și procedeu pentru obținerea acestuia, *UGALINVENT 4th Edition*, 16-18 octombrie 2019, Galați, Romania.
8. Diplomă de Excelență Universitatea Tehnică a Moldovei – Mironeasa, S., **Iuga, M.**, Jeleu din fructe de păducel și procedeu pentru obținerea acestuia, *UGALINVENT 4th Edition*, 16-18 octombrie 2019, Galați, Romania.
9. Medalie de aur INFOINVENT – Mironeasa, S., **Iuga, M.**, Jeleu din fructe de păducel și procedeu pentru obținerea acestuia, *INFOINVENT 16th Edition*, 20-23 octombrie 2019, Chișinău, Republica Moldova.
10. Medalie de argint INFOINVENT – Mironeasa, S., Mironeasa, C., Codina, G., **Iuga, M.**, Dispozitiv și metodă de extracție a uleiului din semințe oleaginoase, *INFOINVENT 16th Edition*, 20-23 octombrie 2019, Chișinău, Republica Moldova.
11. Medalia de aur a Universității Politehnice București – Mironeasa, S., Mironeasa, C., Codina, G., **Iuga, M.**, Dispozitiv și metodă de extracție a uleiului din semințe oleaginoase, *INFOINVENT 16th Edition*, 20-23 octombrie 2019, Chișinău, Republica Moldova.
12. Medalia de aur a CnpSA-UPB – Mironeasa, S., **Iuga, M.**, Jeleu din fructe de păducel și procedeu pentru obținerea acestuia, *INFOINVENT 16th Edition*, 20-23 octombrie 2019, Chișinău, Republica Moldova.

13. Diplomă de excelență INMA București – Mironeasa, S., Mironeasa, C., Codina, G., **Iuga, M.**, Dispozitiv și metodă de extracție a uleiului din semințe oleaginoase, *INFOINVENT* 16th Edition, 20-23 octombrie 2019, Chișinău, Republica Moldova.
14. Diplomă de excelență a Institutului Grădinii botanice "Alexandru Ciubotaru" – Mironeasa, S., **Iuga, M.**, Jeleu din fructe de păducel și procedeu pentru obținerea acestuia, *INFOINVENT* 16th Edition, 20-23 octombrie 2019, Chișinău, Republica Moldova.
15. Distincția *Doctorandul Anului 2019* acordată de Universitatea Ștefan cel Mare din Suceava.
16. Premiul II - **Iuga, M.**, Use of grape peels for wheat pasta enrichment, *International Conference for Students "Student in Bucovina"* 9th Edition, 18 decembrie 2020, Suceava, Romania.
17. Medalie de aur - **Iuga, M.**, Mironeasa, S., Hawthorn fruits paste with reduced sugar content and manufacture method thereof, *INVENTCOR*, 17-19 decembrie 2020, Deva, România.
18. Medalie de aur - Mironeasa, S., **Iuga, M.**, Mironeasa, C. Nutritionally improved bun and manufacture process thereof, *INVENTCOR*, 17-19 decembrie 2020, Deva, România.
19. Medalie de aur - Mironeasa, C., **Iuga, M.**, Multiple post-press for oil extraction from oilseeds, *INVENTCOR*, 17-19 decembrie 2020, Deva, România.
20. Distincția *Doctorandul Anului 2020* acordată de Universitatea Ștefan cel Mare din Suceava.

6.1. Premii acordate de CNCS

1. Premiu CNCSIS: PN-III-P1-1.1-PRECISI-2019-33549 pentru lucrarea: 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, *Food and Bioprocess Technology*, 12(2), 228-245, articol premiat - lista 7_2019.
2. Premiu CNCSIS: PN-III-P1-1.1-PRECISI-2019-38866 pentru lucrarea: **Iuga, M.**, Mironeasa, S., (2019). A review of the hydrothermal treatments impact on starch based systems properties. *Critical Reviews in Food Science and Nutrition*, articol premiat - lista 16_2019.
3. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2020- 41834 pentru lucrarea: 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, *Animals*, 10(6), 947-964, articol premiat – lista 1_partial_1_2020.
4. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2020- 44690 pentru lucrarea: **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, *Foods*, 8(11), 533-520, articol premiat – lista 1_partial_2_2019.
5. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2020- 44666 pentru lucrarea: **Iuga, M.**, Mironeasa, S. (2020), Potential of grape by-products as functional ingredients in baked goods and pasta, *Comprehensive Reviews in Food Science and Food Safety*, 19(5), 2473– 2505, articol premiat – lista 1_partial_2_2020.
6. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2020- 44684 pentru lucrarea: **Iuga, M.**, Boestean, O., Ghendov-Mosanu, A., Mironeasa, S. (2020). Impact of Dairy Ingredients on Wheat Flour Dough Rheology and Bread Properties, *Foods*, 9(6), 828-854, articol premiat – lista 1_partial_2_2020.
7. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2020- 44744 pentru lucrarea: **Ungureanu-Iuga, M.***, Dimian, M., Mironeasa, S. (2020), Development and quality evaluation of gluten-free pasta



- with grape peels and whey powders, *LWT – Food Science and Technology*, 130, 109714, articol premiat – lista 1_partial_2_2020.
8. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2021- 53889 pentru lucrarea: **Iuga M.***, Mironeasa S.* (2021), Use of grape peels by-product for wheat pasta manufacturing, *Plants*, 10(5), 926-943, articol premiat – lista 1_partial_1_2021.
9. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2021- 54442 pentru lucrarea: **Iuga M.***, Batariuc, A., Mironeasa S.* (2021), Synergistic effects of heat-moisture treatment regime and grape peels addition on wheat dough and pasta features, *Applied Sciences*, 11(12), 5403-5421, articol premiat – lista 1_partial_1_2021.
10. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2021- 54936 pentru lucrarea: **Iuga M.***, Mironeasa S. (2021), Simultaneous optimization of wheat heat moisture treatment and grape peels addition for pasta making, *LWT – Food Science and Technology*, 150, 112011, articol premiat – lista 1_partial_1_2021.
11. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2021- 55455 pentru lucrarea: **Iuga M.***, Mironeasa S. (2021), Application of heat moisture treatment in wheat pasta production, *Food Control*, 128, 108176, articol premiat – lista 1_partial_1_2021.
12. Premiu CNCSIS: PN-III-P1-1.1- PRECISI-2021- 66952 pentru lucrarea: Coțovanu, I., **Ungureanu-Iuga, M.***, Mironeasa, S.* (2021), Investigation of Quinoa Seeds Fractions and Their Application in Wheat Bread Production. *Plants*, 10, 2150, articol premiat – lista 6_partial_2_2021.
13. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023 pentru lucrarea: Batariuc, A., **Ungureanu-Iuga, M.***, Mironeasa, S.* (2021). Effects of Dry Heat Treatment and Milling on Sorghum Chemical Composition, Functional and Molecular Characteristics. *Applied Sciences*, 11, 11881, articol premiat - Lista 1 - Cereri premiere pentru articole publicate în anul 2021.
14. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023 pentru lucrarea: **Ungureanu-Iuga, M.**, Mironeasa, S. (2021), Advance on the Capitalization of Grape Peels By-Product in Common Wheat Pasta. *Applied Sciences*, 11, 11129, articol premiat - Lista 1 - Cereri premiere pentru articole publicate în anul 2021.
15. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023 pentru lucrarea: **Ungureanu-Iuga, M.**, Atudorei, D., Codină, G. G., Mironeasa, S. (2021), Rheological Approaches of Wheat Flour Dough Enriched with Germinated Soybean and Lentil, *Applied Sciences*, 11, 11706, articol premiat - Lista 1 - Cereri premiere pentru articole publicate în anul 2021.
16. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023 pentru lucrarea: Atudorei, D., **Ungureanu-Iuga, M.**, Codină, G. G., Mironeasa, S. (2021) Germinated Chickpea and Lupin as Promising Ingredients for Breadmaking — Rheological Features. *Agronomy*, 11, 2588, articol premiat - Lista 1 - Cereri premiere pentru articole publicate în anul 2021.
17. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023 pentru lucrarea: 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 *Usnea barbata* (L.) Weber ex F.H. Wigg from Călimani Mountains, Romania, *Plants*, 11, 854, articol premiat - Lista 1 - Cereri premiere pentru articole publicate în anul 2022.

7.06.2024

Semnătura,
