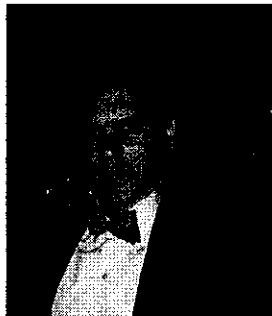


**PERSONAL  
INFORMATION****PAUL MIHAI APOSTU**

📍 107 Platform North, Gates Way, Stevenage, SG1 3FH

✉ [Mihai.paul.apostu@gmail.com](mailto:Mihai.paul.apostu@gmail.com)

Sex Male | Date of birth 15.12.1986 | Nationality Romanian

**SUMMARY**

I am a food science graduate with a master's degree in food science and technology. Experienced research assistant, I have spent a number of hours in the physicochemical laboratory where I conducted meat sample analysis.

**WORK EXPERIENCE**

January 2012 – October 2016

**Research engineer / Research assistant****"The National Research and Development Institute for Food Bioresources"**  
Bucharest, Romania.

- Working on meat R&D projects
- Novel technologies on meat products
- Meat sample analysis

**Business or sector Research and processing**

March 2011 – December 2011

**Meat technologist****SALTEMPO, Galati, Romania.**

- Periodic monitoring of meat processing
- Development and revision of processing procedures
- Personnel trainings regarding the use of meat processing equipments

**Business or sector Meat processing****EDUCATION AND  
TRAINING**

2016 – 2012 PhD Degree (in progress)

- Applying the yeast  $\beta$ -glucan assay analysis on a comminuted meat system.
- Modifying the yeast  $\beta$ -glucan assay analysis to ensure best performance

2011 – 2009 Master Degree  
 Natural Resources Biotechnology  
 "Dunărea de Jos" University of Galați, Romania.

- Biotechnology
- Microbiology
- Food safety and biotechnology

2009 – 2005 Bachelor Degree  
 Food industry biotechnology  
 "Dunărea de Jos" University of Galați, Romania.

- Biotechnology
- Food Microbiology
- Food safety

**PERSONAL SKILLS**

Mother tongue Romanian

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C1	C2	C1	C1	C1

**Digital competence**

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Proficient user	Proficient user	Independent user	Proficient user	Independent user



- good command of office suite (word processor, spread sheet, presentation software)
- good command of photo editing software gained as an amateur photographer

ADDITIONAL  
INFORMATION

Publications  
Presentations  
Projects  
Conferences  
Seminars  
Honours and awards  
Memberships  
References  
Citations  
Courses  
Certifications

International conferences (main author / speaker)

1. "Reformulating meat products with yeast extracts and autolysed yeasts" Hightech Europe case study, 2013, Romania.
2. "Analysis of the local context of food reformulation in the countries participating in the SALUX project" 2014, Hungary.
3. "Antioxidant capacity assessment of the fat soluble vitamins from heat treated meat products reformulated with seabuckthorn oil and walnuts" 2014, Spain.
4. "Instrumental measurement of texture of meat products formulated with yeast cell walls" 2015, Romania.
5. "Yeast derived ingredients addition to meat model systems: a study" 2016. Romania.
6. "Yeast  $\beta$ -glucan quantification in meat model systems" 2016. Romania.

Research projects (team member)

1. The nutritional optimization of some meat products by using plants rich in bioactive compounds (OPTIMEAT).
2. A European network to follow-up the reformulation of manufactured foods in terms of reduction of the levels of fat, saturated and trans fats, salt and sugar. Identification and exchange of good practices on the technical and economical aspects of reformulation in small and medium sized enterprises (SALUX).

Research articles (sent to journals)

1. Technological and sensory role of yeast  $\beta$ -glucan in meat batter reformulations. Apostu P.M., Mihociu T.E., Nicolau A.I., Journal of Food Science and Technology 2016.
2. Enzymatic quantification of  $\beta$ -glucan in a finely comminuted meat product system. Apostu P.M., Nicolau I.E., Mihociu T.E., Catană L., Food Analytical Methods 2016.

