

Universitatea Ștefan cel Mare din Suceava

Facultatea de Inginerie Alimentară

Departamentul de Tehnologii Alimentare, Siguranța Producției Alimentare și a Mediului

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ANEXA Nr. 14

COMISIA INGINERIA RESURSELOR VEGETALE ȘI ANIMALE

STANDARDE MINIMALE NECESARE ȘI OBLIGATORII PENTRU CONFERIREA TITLURILOR DIDACTICE DIN ÎNVĂȚĂMÂNTUL SUPERIOR ȘI A GRADELOR PROFESIONALE DE CERCETARE-DEZVOLTARE

1. Structura activității candidatului

Nr crt	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (kpi)	Indicator realizat
0	1	2	3	4	5	
1	Activitatea didactică și profesională (A1)	1.1 Carti și capitole în carti de specialitate	1.1.1 Carti/capitole ca autor; pentru Profesor/CSI minim 2, d.c. 1 prim autor; Conferențiar/CSII minim 1	1.1.1.1 internaționale	nr. pagini/(2*n r. autori)	
				1.1.1.2 naționale	nr. pagini/(5*n r. autori)	
				1.1.1.2.1	Mircea Oroian – Autentificarea produselor alimentare și depistarea falsurilor - Editura Performantica, Iași, 2014, ISBN 978-606-685-101-5. -194 pagini http://exlibris.usv.ro:8991/F/LEBLR34PNYDYFFLS2YE4BINXDT67HY3YPCE1AC3QMKKKRYUJL-12588?func=full-set-set&set_number=175427&set_entry=000004&format=999	
1.1.1.2.2	Mircea Oroian – Elemente de reologie, Editura Performantica, Iași, 2015, ISBN 978-606-685-257-9 – 156 pagini http://exlibris.usv.ro:8991/F/XHVY9XX8ERTG2E7F2HSG7AUVGMF		156/5=31.2			

			GSRGPKSGFIDGQGF3A7BQNPk-38299?func=full-set-set&set_number=396404&set_entry=000009&format=999		
		1.1.2 Carti/ capitole de carti ca editor/coordonato r	1.1.2.1 internationale	nr. pagini/(3*n r. autori)	
			1.1.2.2 nationale	nr. pagini/(7*n r. autori)	
	1.2 Suport didactic	1.2.1 Manuale, suport de curs		nr. pagini/(8*n r. autori)	
		1.2.1.1.	Suport de curs Controlul și expertiza alimentelor și depistarea falsurilor – 102 pag http://www.fia.usv.ro/avizier/an.php		102/8=12,75
		1.2.1.2.	Suport de curs Controlul calității materiilor prime și auxiliare II – format electronic 98 pagini http://www.fia.usv.ro/avizier/an.php		98/8=12,25
		1.2.2 Indrumare de laborator/aplicat ii		nr. pagini/(8*n r. autori)	
		1.2.2.1.	Indrumar laborator – Analize spectroscopice – format electronic 55 pag http://www.fia.usv.ro/avizier/an.php		55/8=6,875
	1.3 Coordonare de programe de studii, organizare si coordonare programe de formare continua si proiecte educationale(POS,Socrat es, Leonardo,sa)	Punctaj unic pentru fiecare activitate		15	
			1.3.1. Coordonator al programului de studiu Ingineria Produselor Alimentare în cadrul Facultății de Inginerie Alimentară, Universitate Ștefan cel Mare din Suceava		15

			1.3.2. Coordonator ERASMUS al Facultății de Inginerie Alimentară, Universitatea Ștefan cel Mare din Suceava http://www.usv.ro/fisiere_utilizator/file/Acte%20oficiale/Hotarari%20CA/2014/HCA_07.pdf		15		
2	Activitatea de cercetare (A2)	2.1 Articole in reviste cotate ISI Thomson Reuters si in volume indexate ISI proceedings *)	Minim 6 articole pentru Profesor / CS I Minim 3 articole pentru Conferentiar / CS II		(25+20*factor impact)/nr. de autori - pt reviste cotate ISI 25/nr. de autori - pt articole indexate ISI proceedings		
				2.1.1.	Oroian, M., Amariei, S., Escriche I., Gutt, G., 2013, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 228-241 FI 3.126 http://link.springer.com/article/10.1007/s11947-011-0730-4		2*((25+20*3,126)/4)=43,76
				2.1.2.	Oroian, M., Physicochemical and rheological properties of Romanian honeys, <i>Food Biophysics</i> , 7(4), 296-307, FI: 1,642 http://link.springer.com/article/10.1007/s11483-012-9268-x		2*(25+20*1,642)=115,68
				2.1.3.	Oroian M., Amariei, S., Escriche, I., Gutt, G., (2013), A viscoelastical model for honey using the time-temperature superposition principle (TTSP), <i>Food and Bioprocess Technology</i> , 6(9), 2251-2260, FI 3.126 http://link.springer.com/article/10.1007/s11947-012-0893-7		2*((25+20*3,126)/4)=43,76
				2.1.4.	Oroian M., 2013, Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures , <i>Journal of Food Engineering</i> , 119(1), 167-172, FI: 2,576 http://www.sciencedirect.com/science/article/pii/S0260877413002641		2*(25+20*2,576)=153,04
				2.1.5.	Buculei, A., Amariei, S., Oroian, M., Gutt, G., Gaceu, L., Birca, A., 2013, Metals migration between product and metallic package in canned meat, <i>LWT - Food Science and Technology</i> , http://dx.doi.org/10.1016/j.lwt.2013.06.003 , FI: 2,468 http://www.sciencedirect.com/science/article/pii/S0023643813002090		(25+20*2,542)/6=12,64

		2.1.6.	Oroian, M., Amariei, S., Gutt, G., 2014, Patulin in apple juices from the Romanian market, Food Additives & Contaminants: Part B: Surveillance, 7(2) 147-150, FI: 0,914 http://www.tandfonline.com/doi/abs/10.1080/19393210.2013.861518#.UuZeyfuxWHs		$2*((25+20*0,914)/3) = 28.85$
		2.1.7.	Oroian, M., Amariei, S., Escriche, I., Leahu, A., Damian, C., Gut, G., 2014, Chemical composition and temperature influence on the rheological behaviour on honeys, International Journal of Food Properties, 17(10), 2228-2240, http://www.tandfonline.com/doi/abs/10.1080/10942912.2013.791835#.VLkhkCyWknk FI 0.906		$2*((25+20*0,906)/6)=14,37$
		2.1.8.	Amariei, S., Ropciuc, S., Gutt, G., Oroian, M., 2014, Influence of packing materials and temperature on yeast activity, Romanian Biotechnological letters, 19(4), 9484-9493 http://www.rombio.eu/vol19nr4/Content.htm FI 0.315		$(25+20*0,315)/4=7.825$
		2.1.9.	Oroian, M., Amariei, S., Gutt, G., 2015, Acrylamide in Romanian food using HPLC-UV and a health risk assessment, Food Additives & Contaminants: Part B, , FI: 0,914 DOI:10.1080/19393210.2015.1010240 http://www.tandfonline.com/doi/full/10.1080/19393210.2015.1010240#abstract		$2*((25+20*0,914)/3) = 28.85$
		2.1.10.	Oroian, M., Amariei, S., Leahu, A., Gutt, G., 2015, Multi-element composition of honey as a suitable tool for its authenticity analysis, Polish Journal of Food and Nutrition Sciences, 65(2), 93-100 http://journal.pan.olsztyn.pl/?p=rec&s_rok=2015&s_numer=2 FI 0		$2*(25+0)/4=12.5$
		2.1.11.	Oroian, M., Ropciuc, S., Amariei, S., Gutt, G., 2015 Correlations between Density, Viscosity, Surface Tension and Ultrasonic Velocity of Different Mono- and Di- Saccharides, Journal of Molecular Liquids, 207, 145-161 FI 2.083 http://www.sciencedirect.com/science/article/pii/S0167732215001798		$2*(25+20*2.083)/4=33.33$
		2.1.12.	Oroian, M., Escriche, I., 2015, Antioxidants: characterization, natural sources, extraction and analysis, Food Research International, 74, 10-36, FI 3.050 http://www.sciencedirect.com/science/article/pii/S0963996915001817		$2*(25+20*3.050)/2=86$

		2.1.13.	Oroian, M. , 2015, Influence of temperature, frequency and moisture content on honey viscoelastical parameters - neural networks and adaptive neuro-fuzzy inference system prediction, LWT Food Science and Technology, 63(2), 1309-1316, FI 2,468 http://www.sciencedirect.com/science/article/pii/S0023643815003333		2*(25+20*2,468)=148,72
2.2 Articole in reviste si volumele unor manifestari stiintifice indexate in alte baze de date internaționale *) **)	Minim 15 pentru Profesor/CSI Minim10 pentru Conferentiar/CSII			15/nr.de autori	
		2.2.1.	Oroian M. 2012, Influence of chemical composition and temperature on honey phase angle, Food and Environment Safety, 11(4), 72-77 Indexare: acreditată B+ CNCSIS și indexată in baza de date internationale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO si baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		15*2=30
		2.2.2.	Damian, C., Oroian M. , 2013, Effect of thermal treatment on antioxidant activity and colour of carrot purées, Ovidius University Annals of Chemistry, 24(1), 35-38 Indexare: <i>Analele Universitatii "Ovidius" Constanta - Seria Chimie</i> is covered by the following services: AGRICOLA (National Agricultural Library), CABI - CAB Abstracts, Celdes, Chemical Abstracts Service (CAS), Chemical Abstracts Service (CAS) – SciFinder, CNKI Scholar (China National Knowledge Infrastructure), CNPIEC, EBSCO - TOC Premier, EBSCO Discovery Service, Google Scholar, Index Copernicus, J-Gate, JournalTOCs, Naviga (Softweco), Paperbase, Pirabase, Polymer Library, Primo Central (ExLibris), ReadCube, Summon (Serials Solutions/ProQuest), TDOne (TDNet), Ulrich's Periodicals Directory/ulrichsweb, WorldCat (OCLC) http://anale-chimie.univ-ovidius.ro/anale-chimie/chemistry/2013-1/pdf_rezumat/7_damian.pdf http://scholar.google.ro/scholar?hl=ro&q=oroian+mircea&btnG=		15/2=7.5
		2.2.3.	Leahu, A., Damian, C., Oroian, M. , Hretcanu, C., 2013, Estimation of biochemical properties of walnuts from the region of Suceava-Romania, Food and Environment Safety, 12(2), 169-175 Indexare: acreditată B+ CNCSIS și indexată in baza de date internationale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO si baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		15/4=3.75

		<p>2.2.4. Albu, E., Gutt, G., Oroian, M. A., 2013, Studies regarding the pretreatment with dilute acid and enzymatic hydrolysis of wheat straws for bioethanol production, Food and Environment Safety, 12(1), 64-72 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html</p>		15/3=5
		<p>2.2.5. Damian, C., Carpiuc, N., Leahu, A., Oroian, M., Avramaiuc, M., A study on the thermal effect on quality characteristics of tomato purée, Journal of Agroalimentary Processes and Technologies 2013, 19(2), 237-240 Indexare : IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus http://journal-of-agroalimentary.ro/admin/articole/22912L39_Vol_19_2_2013_237-240.pdf</p>		15/5=3
		<p>2.2.6. Leahu A., Damian, C., Carpiuc, N., Oroian, M., Avramiuc, M., Change in colour and physicochemical quality of carrot juice mixed with other fruits, Journal of Agroalimentary Processes and Technologies 2013, 19(2), 241-246 Indexare : IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus http://journal-of-agroalimentary.ro/admin/articole/37047L40_Vol_19_2_2013_241-246.pdf</p>		15/5=3
		<p>2.2.7. Oroian, M., 2013, Influence of different hydrocolloids on the rheological behaviour of low caloric food deserts, Journal of Agroalimentary Processes and Technologies, 19(1), 57-65 Indexare : IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref; 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual</p>		2*15=30

	Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations: Index Copernicus http://journal-of-agroalimentary.ro/admin/articole/74192L09_Vol_19_1_2013_57-64.pdf		
2.2.8.	Leahu, A., Damian, C., Oroian , M., Ropciuc, S., 2013, Physico-chemical parameters of fruit juices evolution during storage, <i>Lucrări Științifice-Seria Zootehnie</i> , vol. 59, 213-217 Indexare: CAB - abstract , CAB - full text , COPERNICUS DATABASE , SCIRIUS DATABASE , GENAMICS JOURNAL SEEK DATABASE , DOAJ DATABASE , AGRIS DATABASE http://www.univagro-iasi.ro/revista_zoo/ro/documente/Pdf_Vol_59/Ana_Leahu.pdf		15/4=3.75
2.2.9.	Oroian , M., Damian, C., Leahu, A., Gherasim, O., 2013, Polyphenol content and antioxidant activity of commercial beers from the Romanian Market, <i>Food and Environment Safety</i> , 12(4), 328-331 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		2*(15/4)=7.5
2.2.10.	Leahu, A., Amariei, S., Avramiuc, M., Hretcanu, C.-E., Damian, C., Oroian , M., 2012, Influence of maturation on technological parameters of white wine chardonnay and Pinot gris, <i>Food and Environment safety</i> , 11(2), 33-37 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		15/6=2.5
2.2.11.	Gutt, G., Amariei, S., Oroian M. A., Hretcanu, C. E., 2013, Portable equipment for advanced characterization of food texture. First part - equipment, <i>Food and Environment Safety</i> , 12(4), 369-375 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		15/4=3.75
2.2.12.	Oroian , M., Leahu, A., 2014, Vegetable fats influence on the physico-chemical and sensorial properties of "Telemea" cheese, <i>Food and Environment Safety</i> , 13(1), 74-79 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.		2*15/2=15

	http://www.fia.usv.ro/fiajournal/index.html		
2.2.13.	<p>Leahu, A., Oroian, M., Ropciuc, S., 2014, Total phenolics of fresh and frozen minor berries and their antioxidant properties, Food and Environment Safety, 13(1), 87-93</p> <p>Indexare: acreditată B+ CNC SIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.</p> <p>http://www.fia.usv.ro/fiajournal/index.html</p>		15/3=5
2.2.14.	<p>Dranca, F., Oroian, M., 2013, Impact of Microwave Heating on Chemical Properties of Romanian Honeys, Journal of Agroalimentary Processes and Technologies, 19(4), 464-469 – autor corespondent</p> <p>Indexare: IFIS – International Food Information Service; CAS – Chemical Abstracts Service (CAS ref: 163659); Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts®; CABI – Publishing Website Serials Cited Submission; European Virtual Institute for Speciation Analysis (EVISA); Science and Engineering Journal Abbreviations; Index Copernicus</p> <p>http://journal-of-agroalimentary.ro/admin/articole/1096L3_Vol_21%281%29_2015_9_13.pdf</p>		2*(15/2)=15
2.2.15.	<p>Damian, C., Leahu, A., Oroian, M., Avramiuc, M., Carpiuc, N., 2013, Antioxidant activity in extracts from sea buckthorn, University of Agricultural Sciences and Veterinary Medicine Iasi – Lucrări științifice – Seria Zootehnie, 60, 151-154</p> <p>Indexare: CAB - abstract, CAB - full text, COPERNICUS DATABASE, SCIRIUS DATABASE, GENAMICS JOURNAL SEEK DATABASE, DOAJ DATABASE, AGRIS DATABASE</p> <p>http://www.univagro-iasi.ro/revista_zoo/ro/documente/Pdf_Vol_60/Cristina_Damian.pdf</p>		15/5=3
2.2.16.	<p>Oroian M., Bernicu, D., 2014, Influence of different chemical agents on the adulterated milk physical properties correction, Food and Environment Safety, 13(2), 127-133</p> <p>Indexare: acreditată B+ CNC SIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service</p>		2*15/2=15

	(CAS), EBSCO si baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		
2.2.17.	Oroian, M. A., Escriche, I., Gutt, G., (2011), Viscoelastical behaviour of some food materials from the Spanish market, Food and Environment Safety, No. 10 (4), 13-17 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO si baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		2*15/3=10
2.2.18.	Damian, C., Oroian, M.A., Șmadici, A., (2011), Effect of addition of corn flakes on rheological behavior of some yogurt, Food and Environment Safety, no. 10 (4), 84-88 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO si baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		15/3=5
2.2.19.	Damian, C., Oroian, M. A., Leahu, A., Cioarbă, I., (2012), Effect of addition of starch and agar-agar on rheological behaviour of yogurt, Food and Environment Safety, no. 11 (1), 97-102 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO si baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		15/4=3.75
2.2.20.	Oroian, M., Leahu, A., Damian, C., Buculei, A., (2012), Honey classification using colour measurement, Food and Environment Safety, no. 11 (2), 29-32 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO si baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		2*15/4=7.5
2.2.21.	Damian, C., Oroian, M. A., Leahu, A., Carpiuc, N., (2012), Effect of addition of carrageenan on rheological behaviour of yogurt, Food and Environment Safety, no. 11(2), 53-58 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO si baza de date JournalSeek Database.		15/4=3.75

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	http://www.fia.usv.ro/fiajournal/index.html		
2.2.22.	<p>Oroian, M., Leahu, A., 2014, Virgin olive oil adulteration with other edible oils: influence of substitution on physicochemical properties, Food and Environment Safety, 13(3), 263-266</p> <p>Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.</p> <p>http://www.fia.usv.ro/fiajournal/index.html</p>		2*15/2=15
2.2.23.	<p>Oroian, M. A., Gutt, G., 2010, Effect of potato starch and agar on the rheological behaviour of tomato ketchup, Journal Food and Environment Safety of the Suceava University – FOOD ENGINEERING, 9(1), 50-55</p> <p>Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.</p> <p>http://www.fia.usv.ro/fiajournal/index.html</p>		2*15/2=15
2.2.24.	<p>Oroian, M. A., Gutt, G., 2010, Influence of total soluble content, starter culture and time period on rheological behaviour of cultured buttermilk, Journal Food and Environment Safety of the Suceava University – FOOD ENGINEERING, 9(2), 73-78</p> <p>Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.</p> <p>http://www.fia.usv.ro/fiajournal/index.html</p>		2*15/2=15
2.2.25.	<p>Oroian, M.A., Escriche, I., Gutt, G., 2011, Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market, Food and Environment safety, 10(2), 24-29</p> <p>Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database.</p> <p>http://www.fia.usv.ro/fiajournal/index.html</p>		2*15/3=10
2.2.26.	<p>Oroian, M., 2013, Occurrence of caffeine in carbonated drinks cola type from Romanian market, Advances in Environment Technologies, Agriculture, Food and Animal Science, Brasov 2013, 263-267, ISSN: 2227-4359</p>		2*15=30

		http://www.wseas.us/e-library/conferences/2013/Brasov/ABIETE/ABIETE-45.pdf		
2.2.27.	Oroian M., Gutt, G., Amariei, S., Leahu A., 2013, Acesulfame K, aspartame and saccharin occurrence in carbonated drinks from the Romanian market, Recent Researches in Medicine, Biology and Bioscience, Grecia 2013, 25-28, ISBN: 978-960-474-326-1 Indexare Google Scholar http://scholar.google.ro/scholar?start=20&q=oroian+mircea&hl=ro&as_sdt=0.5 http://www.wseas.us/e-library/conferences/2013/Chania/BIOMED/BIOMED-02.pdf			2*15/4=7.5
2.2.28.	Dinu, M. Constantinescu, G., Oroian , M., 2013, Research on obtaining a mixture from flour for manufacture bakery products with high nutritional value, Nano, bio and green technologies for a sustainable future conference proceedings, 13th International Multidisciplinary Scientific Geoconference SGEM 2013, 16-22 June, Albena Co. Bulgaria, 227-234 Indexare SCOPUS http://www.scopus.com/authid/detail.url?authorId=55507420600			15/3=5
2.2.29.	Oroian , M.A., Gutt, S., Gutt G., Influence of hydrocolloids on the Rheological Behavior of Blueberries Yogurt, 2011, Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium, ISBN 978-3-901509-83-4, ISSN 1726-9679, 1031-1032 Indexare SCOPUS http://www.scopus.com/authid/detail.url?authorId=55507420600			2*15/3=10
2.2.30.	Gutt, S.; Gutt, G.; Severin, T. - L.; Poroch - Seritan, M.; Mironeasa, S. & Oroianu , M. A.: Portable Hardness Tester Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium, ISBN 978-3-901509-83-4, ISSN 1726-9679 Indexare SCOPUS http://www.scopus.com/authid/detail.url?authorId=55507420600			15/6=2.5
2.2.31.	Oroian , M., Gutt, G., (2012), Viscoelastical behavior of honeys, Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference, vol. 8.,			2*15/2=15

	no.2, 209-211 Indexare: CAB, Global Health, Google scholar http://scholar.google.ro/scholar?start=10&q=oroian+mircea&hl=ro&as_sdt=0.5		
2.2.32.	Buculei A., Amariei, S., Stefanov, St., Gutt, Ghe., Oroian, M. , Ionescu, M., Study regardind the evolution of heavy metals in carbonated drinks at storage, Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference, vol. 8., no.1, 172-176 Indexare: CAB, Global Health, Google Scholar http://scholar.google.ro/scholar?q=Study+regardind+the+evolution+of+heavy+metals+in+carbonated+drinks+at+storage&btnG=&hl=ro&as_sdt=0%2C5		15/6=2.5
2.2.33.	Oroian, M. , Paduret, S., Gutt, G., 2014, Influence of citrus fibre addition on textural and rheological properties of yogurt, Food and environment safety, 13(4), 335-341 Indexare: acreditată B+ CNCSIS și indexată în baza de date internaționale IndexCopernicus Journals Master List, Ulrich's, Chemical Abstracts Service (CAS), EBSCO și baza de date JournalSeek Database. http://www.fia.usv.ro/fiajournal/index.html		2*15/3=10
2.2.34.	Oroian, M. , 2014, Romanian white wine authentication based on mineral content, Journal of agroalimentary process and technologies, 21(1), 9-13 Indexare: IFIS – International Food Information Service ; CAS – Chemical Abstracts Service (CAS ref: 163659) ; Food Science Central – from the publishers of FSTA – Food Science and Technology Abstracts® ; CABI – Publishing Website Serials Cited Submission ; European Virtual Institute for Speciation Analysis (EVISA) ; Science and Engineering Journal Abbreviations ; Index Copernicus http://journal-of-agroalimentary.ro/admin/articole/1096L3_Vol_21%281%29_2015_9_13.pdf		2*15=30
2.2.35.	Amariei, S., Gutt, G., Oroian, M. , Bodnar, A., 2014, Study on toxic metal levels in commercial marine organisms from Romanian market, Analele Universitatii "Ovidius" Constanta - Seria Chimie, 25(2), 59-64 Indexare: <i>Analele Universitatii "Ovidius" Constanta - Seria Chimie is</i>		15/4=3.75

		covered by the following services: AGRICOLA (National Agricultural Library), CABI - CAB Abstracts, Celdes, Chemical Abstracts Service (CAS), Chemical Abstracts Service (CAS) – SciFinder, CNKI Scholar (China National Knowledge Infrastructure), CNPIEC, EBSCO - TOC Premier, EBSCO Discovery Service, Google Scholar, Index Copernicus, J-Gate, JournalTOCs, Naviga (Softweco), Paperbase, Pirabase, Polymer Library, Primo Central (ExLibris), ReadCube, Summon (Serials Solutions/ProQuest), TDOne (TDNet), Ulrich's Periodicals Directory/ulrichsweb, WorldCat (OCLC) http://www.degruyter.com/view/j/auoc.2014.25.issue-2/issue-files/auoc.2014.25.issue-2.xml		
		2.2.36. Leahu, A., Amariei, S., Damian, C., Oroian, M. , Ropciuc, S., 2014, Evaluation of the antioxidant activity of some types of red and white wines, <i>Analele Universitatii "Ovidius" Constanta - Seria Chimie</i> , 25(2), 65-70 Indexare: <i>Analele Universitatii "Ovidius" Constanta - Seria Chimie</i> is covered by the following services: AGRICOLA (National Agricultural Library), CABI - CAB Abstracts, Celdes, Chemical Abstracts Service (CAS), Chemical Abstracts Service (CAS) – SciFinder, CNKI Scholar (China National Knowledge Infrastructure), CNPIEC, EBSCO - TOC Premier, EBSCO Discovery Service, Google Scholar, Index Copernicus, J-Gate, JournalTOCs, Naviga (Softweco), Paperbase, Pirabase, Polymer Library, Primo Central (ExLibris), ReadCube, Summon (Serials Solutions/ProQuest), TDOne (TDNet), Ulrich's Periodicals Directory/ulrichsweb, WorldCat (OCLC) http://www.degruyter.com/view/j/auoc.2014.25.issue-2/issue-files/auoc.2014.25.issue-2.xml	15/5=3	
		2.2.37. Leahu, A., Damian, C., Oroian, M. , Juravle, L., Ropciuc, S., 2015, Physico-chemical and Antioxidant Properties of two Medicinal Wild Plants Grown in Moldova Region, <i>Scientific Papers: Animal Science and Biotechnologies</i> , 48(1), 382-388 http://spasb.ro/index.php/spasb/article/view/2015/1887	15/5=3	
		2.2.38. Damian, C., Olteanu, A., Oroian, M. , Leahu, A., Ropciuc, S., 2015, Valorization of Grape by-Products, <i>American Journal of Environmental Protection</i> , 4(3), 134-138 http://article.sciencepublishinggroup.com/html/10.11648.j.ajep.20150403.14.html	15/5=3	
2.3 Proprietate intelectuala, brevete de	2.3.1 internationale		40/nr.de autori	

		invenție, tehnologii și produse omologate (soiuri, hibrizi, rase, etc)		2.3.2 naționale	30/nr.de autori	
				2.3.2.1. Gutt G., Gutt S., Oroian M.A. , Reovâscozimetru, RO 126493B1 http://apps.webofknowledge.com/full_record.do?colName=DIIDW&recordID=2011J76401&page=2&qid=1&log_event=yes&viewType=fullRecord&SID=W1fUI7kLFX8AEIAFCac&product=UA&doc=16&search_mode=GeneralSearch		30/3=10
		2.4 Granturi/proiecte castigate prin competitie inclusiv proiecte de cercetare/consultanta (valoare de minim 10 000 Euro echivalent)	2.4.1 Director/ responsabil - Minim 2 pentru Profesor / CS I ; Minim 1 pentru Conferentiar / CS II	2.4.1.1 internationale	20*ani de desfasurare	
				2.4.1.2 naționale	10*ani de desfasurare	
				2.4.1.2.1. Director al contractului nr. 20641/13.12.2013 „Studiu privind valorificarea materialelor vegetale și a subproduselor din industria alimentară pentru obținerea de suplimente alimentare cu proprietăți antioxidante” încheiat cu S. C. Enzymes & Derivates S. A. Piatra Neamț, valoarea contractului 10.100 Euro 13.12.2013-31.12.2016		20*3=60
				2.4.1.2.2. Director al contractului nr. 17408/2014 cu S. C. Alevia SRL Falticeni, Cercetari privind stabilirea compozitiei unor extracte vegetale cu proprietati antioxidanta. 1.11-30.11.2014		20/12=1.66
				2.4.1.2.3. Director al contractului nr. 3564/9.03.2015 cu S. C. Alevia S. R. L. Fălticeni – Cercetări privind caracterizarea avansată a unor extracte obținute din materii vegetale în scopul fabricării de suplimente alimentare – valoare 45.000 Ron (aprox. 10.100 euro), perioada 9.03.2014-31.12.2019		20*5=100
			2.4.2 membru in echipa	2.4.2.1 internationale	4*ani de desfasurare	
				2.4.2.2 nationale	2*ani de desfasurare	
3	Recunoașterea și impactul activității (A3)	3.1 Citări în reviste ISI și BDI		3.1.1 ISI	10/nr. aut. art.citat	
				3.1.1.1. Oroian M. , Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, Food and Bioprocess Technology, , 6(1), 228-241 citat de Granato, D., de Araújo Calado, V. M., & Jarvis, B. (2014). Observations on the use of statistical methods in food science and technology. <i>Food Research International</i> , 55, 137-149.		10/4=2.5
				3.1.1.2. Oroian M. , Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of		10/4=2.5

				Spanish Honeys, Food and Bioprocess Technology, , 6(1), 228-241 citat de Dobre, I., Georgescu, L. A., Alexe, P., Escuredo, O., & Seijo, M. C. (2012). Rheological behavior of different honey types from Romania. <i>Food Research International</i> , 49(1), 126-132.		
			3.1.1.3.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, Food and Bioprocess Technology, 6(1), 228-241 citat de Al-Mahasneh, M. A., Rababah, T. M., & Ma'Abreh, A. S. (2013). Evaluating the Combined Effect of Temperature, Shear Rate and Water Content on Wild-Flower Honey Viscosity Using Adaptive Neural Fuzzy Inference System and Artificial Neural Networks. <i>Journal of Food Process Engineering</i> , 36(4), 510-520.		10/4=2.5
			3.1.1.4.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, Food and Bioprocess Technology, , 6(1), 228-241 citat de Visquert, M., Vargas, M., & Escriche, I. (2014). Effect of postharvest storage conditions on the colour and freshness parameters of raw honey. <i>International Journal of Food Science & Technology</i> , 49(1), 181-187.		10/4=2.5
			3.1.1.5.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, Food and Bioprocess Technology, , 6(1), 228-241 citat de Rababah, T. M., Al-Omouh, M., Brewer, S., Alhamad, M., Yang, W., Alrababah, M., ... & Almajwal, A. (2014). Total Phenol, Antioxidant Activity, Flavonoids, Anthocyanins and Color of Honey as Affected by Floral Origin Found in the Arid and Semiarid Mediterranean Areas. <i>Journal of Food Processing and Preservation</i> , 38(3), 1119-1128.		10/4=2.5
			3.1.1.6.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, Food and Bioprocess Technology, , 6(1), 228-241 citat de Leite, T. S., Augusto, P. E., & Cristianini, M. Processing Frozen Concentrated Orange Juice (FCOJ) by High Pressure Homogenization (HPH) Technology: Changes in the Viscoelastic Properties. <i>Food Engineering Reviews</i> , 1-10.		10/4=2.5
			3.1.1.7.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, Food and Bioprocess Technology, , 6(1), 228-241 citat de Santos, F. K., Dantas Filho, A. N., Leite, R. H., Aroucha, E. M., Santos, A. G., & Oliveira, T. A. (2014). Rheological and some physicochemical characteristics of selected floral honeys from plants of caatinga. <i>Anais da</i>		10/4=2.5

				<i>Academia Brasileira de Ciências</i> , 86(2), 981-994.		
			3.1.1.8.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, <i>Food and Bioprocess Technology</i> , , 6(1), 228-241 citat de Juan-Borrás, M., Domenech, E., Hellebrandova, M., & Escriche, I. (2014). Effect of country origin on physicochemical, sugar and volatile composition of acacia, sunflower and tilia honeys. <i>Food Research International</i> , 60, 86-94.		10/4=2.5
			3.1.1.9.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, <i>Food and Bioprocess Technology</i> , , 6(1), 228-241 citat de Bozdogan, A. (2015). Viscosity behavior of bitter orange (<i>Citrus aurantium</i>) juice as affected by temperature and concentration. <i>CyTA-Journal of Food</i> , (ahead-of-print), 1-6.		10/4=2.5
			3.1.1.10.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, <i>Food and Bioprocess Technology</i> , , 6(1), 228-241 citat de Tomaszewska-Gras, J., Bakier, S., Goderska, K., & Mansfeld, K. (2015). Differential Scanning Calorimetry for Determining the Thermodynamic Properties of Selected Honeys. <i>Journal of Apicultural Science</i> , 59(1), 109-118.		10/4=2,5
			3.1.1.11.	Oroian, M. (2012). Physicochemical and rheological properties of Romanian honeys. <i>Food Biophysics</i> , 7(4), 296-307. Citat de Granato, D., de Araújo Calado, V. M., & Jarvis, B. (2014). Observations on the use of statistical methods in food science and technology. <i>Food Research International</i> , 55, 137-149.		10
			3.1.1.12.	Oroian, M. (2012). Physicochemical and rheological properties of Romanian honeys. <i>Food Biophysics</i> , 7(4), 296-307. Citat de Rababah, T. M., Al-Omoush, M., Brewer, S., Alhamad, M., Yang, W., Alrababah, M., ... & Almajwal, A. (2014). Total Phenol, Antioxidant Activity, Flavonoids, Anthocyanins and Color of Honey as Affected by Floral Origin Found in the Arid and Semiarid Mediterranean Areas. <i>Journal of Food Processing and Preservation</i> , 38(3), 1119-1128.		10
			3.1.1.13.	Oroian, M. (2012). Physicochemical and rheological properties of Romanian honeys. <i>Food Biophysics</i> , 7(4), 296-307. Citat de Santos, F. K., Dantas		10

				Filho, A. N., Leite, R. H., Aroucha, E. M., Santos, A. G., & Oliveira, T. A. (2014). Rheological and some physicochemical characteristics of selected floral honeys from plants of caatinga. <i>Anais da Academia Brasileira de Ciências</i> , 86(2), 981-994.		
			3.1.1.14.	Oroian, M. (2012). Physicochemical and rheological properties of Romanian honeys. <i>Food Biophysics</i> , 7(4), 296-307. Citat de Juan-Borrás, M., Domenech, E., Hellebrandova, M., & Escriche, I. (2014). Effect of country origin on physicochemical, sugar and volatile composition of acacia, sunflower and tilia honeys. <i>Food Research International</i> , 60, 86-94.		10
			3.1.1.15.	Oroian, M. (2012). Physicochemical and rheological properties of Romanian honeys. <i>Food Biophysics</i> , 7(4), 296-307. Citat de Bozdogan, A. (2015). Viscosity behavior of bitter orange (<i>Citrus aurantium</i>) juice as affected by temperature and concentration. <i>CyTA-Journal of Food</i> , (ahead-of-print), 1-6.		10
			3.1.1.16.	Oroian, M., Amariei, S., Escriche, I., & Gutt, G. (2013). A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP). <i>Food and Bioprocess Technology</i> , 6(9), 2251-2260. Citat de Dobre, I., Georgescu, L. A., Alexe, P., Escuredo, O., & Seijo, M. C. (2012). Rheological behavior of different honey types from Romania. <i>Food Research International</i> , 49(1), 126-132.		10/4=2.5
			3.1.1.17.	Oroian, M., Amariei, S., Escriche, I., & Gutt, G. (2013). A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP). <i>Food and Bioprocess Technology</i> , 6(9), 2251-2260. Citat de Alvarez, M. D., & Canet, W. (2013). Dynamic Viscoelastic Behavior of Vegetable-Based Infant Purees. <i>Journal of Texture Studies</i> , 44(3), 205-224.		10/4=2.5
			3.1.1.18.	Oroian, M., Amariei, S., Escriche, I., & Gutt, G. (2013). A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP). <i>Food and Bioprocess Technology</i> , 6(9), 2251-2260. Citat de Boussaid, A., Chouaibi, M., Rezig, L., Missaoui, R., Donsí, F., Ferrari, G., & Hamdi, S. (2015). Physicochemical, Rheological and Thermal Properties of Six Types of Honey from Various Floral Origins in Tunisia. <i>International Journal of Food Properties</i> , (just-accepted).		10/4=2.5
			3.1.1.19.	Oroian, M. (2013). Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at		10

				different temperatures. <i>Journal of Food Engineering</i> , 119(1), 167-172. Citat de Zheng, M., Tian, J., & Mulero, Á. (2013). New correlations between viscosity and surface tension for saturated normal fluids. <i>Fluid Phase Equilibria</i> , 360, 298-304.		
			3.1.1.20.	Leahu, A., Damian, C., Carpiuc, N., Oroian, M. , Avramiuc, M., 2013, Change in colour and physicochemical quality of carrot juice mixed with other fruits, <i>Journal of Agroalimentary Process and Technologies</i> , 19(2), 241-246 citat de : Weina, M., Szymczycha-Madeja, A., Pohl, P., 2014, Optimization of Sample Preparation of Carrot-Fruit Juice for Determination of Antimony, Arsenic, and Selenium by Hydride Generation-Inductively Coupled Plasma Optical Emission Spectrometry, <i>Analytical Letters</i> , 47(12), 2104-2119		10/5=2
			3.1.1.21.	Oroian, M. , Amariei, S., Escriche, I., Leahu, A., Damian, C., Gut, G., 2014 CHEMICAL COMPOSITION AND TEMPERATURE INFLUENCE ON THE RHEOLOGICAL BEHAVIOUR OF HONEYS, <i>International Journal of Food Properties</i> , 17(10), 2228-2240 citat de Kamboj, U., & Mishra, S. (2015). Prediction of adulteration in honey using Rheological parameters. <i>International Journal of Food Properties</i> , 18(9), 2056-2063.		10/6=1.66
			3.1.1.22.	Oroian, M. , Amariei, S., Escriche, I., Leahu, A., Damian, C., Gut, G., 2014 CHEMICAL COMPOSITION AND TEMPERATURE INFLUENCE ON THE RHEOLOGICAL BEHAVIOUR OF HONEYS, <i>International Journal of Food Properties</i> , 17(10), 2228-2240 citat de Bozdogan, A. (2015). Viscosity behavior of bitter orange (<i>Citrus aurantium</i>) juice as affected by temperature and concentration. <i>CyTA-Journal of Food</i> , (ahead-of-print), 1-6.		10/6=1.66
			3.1.1.23.	Oroian, M. , Amariei, S., Gutt, G., 2014, Patulin in apple juices from the Romanian market, 7(2), 147-150 http://www.tandfonline.com/doi/abs/10.1080/19393210.2013.861518#U-9gAGOE9Fc citat de Rahimi, E., Jeiran, M. R., 2014, Patulin and its dietary intake by fruit juice consumption in Iran, <i>Food additives & Contaminants: Part B: Surveillance</i> http://www.tandfonline.com/doi/abs/10.1080/19393210.2014.967814#.VI_ZdsmWknk		10/3=3.33
			3.1.1.24.	Buculei, A., Amariei, S., Oroian, M. , Gutt, G., Gaceu, G., Birca, A., 2014, Metals migration between product and metallic package in canned meat,		10/6=1.66

				LWT Food Science and Technology, 58(2), 364-374 citat de Kim, S-U., Kim, T. R., Lee, E. S., Kim, M. S., Kim, C. K., Kim, L. R., Shin, G. Y., Formaldehyde and heavy metal migration from rubber and metallic packaging/utensils in Korea, Food Additives & Contaminants: Part B: Surveillance, http://www.tandfonline.com/doi/abs/10.1080/19393210.2014.943303#.VDTrMFfnnFw		
			3.1.1.25.	Dranca F., Oroian M., Impact of microwave heating on chemical properties of Romanian honeys. J. Agroalim. Proc. Technol., 2013, 19, 464–469 citat de de la Paz Moliné, M., Fernández, N. J., Medici, S. K., Fasce, D., & Gende, L. B. (2015). Effect of Microwave Treatment on Microbial Contamination of Honeys and on Their Physicochemical and Thermal Properties. <i>Polish Journal of Food and Nutritional Sciences</i> , 65(2), 119-126 http://journal.pan.olsztyn.pl/docs/Pjofns_2_2015.pdf#page=57		10/2=5
			3.1.1.26.	Oroian, M. (2015). Influence of temperature, frequency and moisture content on honey viscoelastic parameters–Neural networks and adaptive neuro-fuzzy inference system prediction. <i>LWT-Food Science and Technology</i> . Citat de Benković, M., Tušek, A. J., Belščak-Cvitanović, A., Lenart, A., Domian, E., Komes, D., & Bauman, I. (2015). Artificial neural network modelling of changes in physical and chemical properties of cocoa powder mixtures during agglomeration. <i>LWT-Food Science and Technology</i> , 64(1), 140-148		10
			3.1.2 BDI		5/nr. aut. art. citat	
			3.1.2.1.	Oroian M., Amariei, S., Escriche, I., Gutt, G., 2013, Rheological aspects of Spanish Honeys, Food and Bioprocess Technology, 6(1), 228-241 citat de Ramzi, M., Kashaninejad, M., Salehi, F., Mahoonak, A. R. S., & Razavi, S. M. A. (2015). Modeling of rheological behavior of honey using genetic algorithm–artificial neural network and adaptive neuro-fuzzy inference system. <i>Food Bioscience</i> , 9, 60-67.		5/4=1,25
			3.1.2.2.	Oroian, M. (2012). Physicochemical and rheological properties of Romanian honeys. <i>Food Biophysics</i> , 7(4), 296-307. Citat de Ramzi, M., Kashaninejad,		5

				M., Salehi, F., Mahoonak, A. R. S., & Razavi, S. M. A. (2015). Modeling of rheological behavior of honey using genetic algorithm–artificial neural network and adaptive neuro-fuzzy inference system. <i>Food Bioscience</i> , 9, 60-67.		
			3.1.2.3.	Oroian, M. (2012). Physicochemical and rheological properties of Romanian honeys. <i>Food Biophysics</i> , 7(4), 296-307. Citat de Bobiș, O., Mărghitaș, L. A., Dezmirean, D. S., Bărnuțiu, L. I., Mărgăoan, R., & Bonta, V. (2013). The importance of melissopalynology in addition to physico-chemical analysis on botanical authenticity testing of monofloral honey. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Animal Science and Biotechnologies</i> , 70(1), 24-30.		5
			3.1.2.4.	Oroian, M. A., Escriche, I., & Gutt, G. (2011). Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market. <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Ștefan cel Mare Univerity, Suceava</i> , 10(2), 24-29. Citat de Najgebauer-Lejko, D., Tabaszewska, M., & Grega, T. (2015). THE EFFECT OF ADDITION OF SELECTED VEGETABLES ON THE MICROBIOLOGICAL, TEXTURAL AND FLAVOUR PROFILE PROPERTIES OF YOGHURTS. <i>Acta Sci. Pol. Technol. Aliment</i> , 14(1), 45-53.		5/3=1.66
			3.1.2.5.	Oroian, M. A., Escriche, I., & Gutt, G. (2011). Rheological, textural, color and physico-chemical properties of some yogurt products from the Spanish market. <i>Food and Environment Safety-Journal of Faculty of Food Engineering, Ștefan cel Mare Univerity, Suceava</i> , 10(2), 24-29. Citat de Damian, C., & Olteanu, (2014, Influence of dietary fiber from pea on some quality characteristics of yoghurts. <i>Journal of Agroalimentary Processes and Technologies</i> , 20(2), 156-160		5/3=1.66
			3.1.2.6.	Oroian, M. (2013). Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures. <i>Journal of Food Engineering</i> , 119(1), 167-172. Citat de Ramzi, M., Kashaninejad, M., Salehi, F., Mahoonak, A. R. S., & Razavi, S. M. A. (2015). Modeling of rheological behavior of honey using genetic algorithm–artificial neural network and adaptive neuro-fuzzy inference system. <i>Food Bioscience</i> , 9, 60-67.		5

		3.1.2.7.	Oroian, M. (2013). Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures. <i>Journal of Food Engineering</i> , 119(1), 167-172. Citat de Sharma, N., Dwivedi, A., Pandey, J. D., & Srivastava, A. K. Prediction of ultrasonic velocity of benzene and acyl derivatives through QSPR analysis. <i>Journal of Pure and Applied</i> , 1. http://www.ultrasonicsindia.org/JPAU-37-1-2015.pdf#page=4		5
	3.2 Prezentari invitate in plenul unor manifestari stiintifice nationale si internationale și Profesor invitat (exclusiv ERASMUS)	Punctaj unic pentru fiecare activitate	3.2.1 internationale		10
			3.2.2 nationale		5
	3.3 Membru in colectivele de redactie sau comitete stiintifice al revistelor si manifestarilor stiintifice, organizator de manifestari stiintifice, recenzor pentru reviste si manifestari stiintifice nationale si internationale	Punctaj unic pentru fiecare activitate	3.3.1 ISI		15
			3.3.1.1. Recenzor Food Research International		15
			3.3.1.2. Recenzor European Food Research and Technology		15
			3.3.1.3. Recenzor Fluid Phase Equilibria		15
			3.3.1.4. Recenzor International Journal of Food Properties		15
			3.3.1.5. Recenzor Journal of Food Processing and Preservation		15
			3.3.1.6. Recenzor Cyta – Food Journal		15
			3.3.1.7. Recenzor Polish Journal of Food and Nutritional Science		15
			3.3.1.8. Recenzor Journal of Essential Oil Research		15
			3.3.1.9. Recenzor Journal of Agricultural Science and Technology		15
			3.3.1.10. Recenzor Journal of Food Science and Technology		15
			3.3.1.11. Recenzor Natural Product Research		15
			3.3.1.12. Recenzor Journal of Food Quality		15

		3.3.1.13.	Recenzor Journal of the Chemical Society of Pakistan		15
		3.3.2 BDI		10	
		3.3.2.1.	Recenzor Food and Environment Safety		10
		3.3.2.2.	Recenzor Journal of Energy and Chemical Engineering		10
		3.3.2.3.	Recenzor Food Bioscience		10
		3.3.2.4.	Recenzor Journal of Food and Nutrition Research		10
		3.3.2.5.	Recenzor American Journal of Food Science and Technology		10
		3.3.3 nationale si internationale neindexate		5	
		3.3.3.1.	Membru în comitetul de organizare al conferinței internaționale Biotechnologies – present and perspectives, 19-20 noiembrie 2010		5
		3.3.3.2.	Membru în comitetul de organizare al conferinței internaționale Biotechnologies – present and perspectives, 7-8 martie 2013		5
		3.3.3.3.	Recenzor conferinta International Conference on Agricultural and Biological Sciences (ABS2015)(ABS2015)		5
		3.3.3.4.	Membru în comitetul editorial al revistei Advances in Agriculture and Food Systems (AAFS) journal http://ajournals.com/index.php/journals/aafs#editorial-board		5
3.4 Experienta de management		3.4.1	Conducere	5* nr.ani	
		3.4.2	Membru organisme conducere	2*nr ani	
Criterii opționale					
3.5 Premii		3.5.1	Academia Romana	30	
		3.5.2	ASAS, AOSR, academii de ramura și CNCSIS	15	

			3.5.1.1.	Premierea rezultatelor cercetării - PN-II-RU-PRECISI-2011-3-1547- Oroian, M. , Amariei, S., Escriche I., Gutt, G., 2013, Rheological aspects of Spanish honeys, <i>Food and Bioprocess Technology</i> , 6(1), 228-241		15	
			3.5.1.2.	Premierea rezultatelor cercetării - PN-II-RU-PRECISI-2012-6-1054- Oroian, M. , Physicochemical and rheological properties of Romanian honeys, <i>Food Biophysics</i> , 7(4), 296-307 -		15	
			3.5.1.3.	Premierea rezultatelor cercetării - PN-II-RU-PRECISI-2013-7-1657- Oroian M. , 2013, Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures , <i>Journal of Food Engineering</i> , 119(1), 167-172		15	
			3.5.1.4.	Premierea rezultatelor cercetării PN-II-RU-PRECISI-2013-7-1670 Oroian M. , Amariei, S., Escriche, I., Gutt, G., (2013), A viscoelastical model for honey using the time-temperature superposition principle (TTSP), <i>Food and Bioprocess Technology</i> , 6(9), 2251-2260		15	
			3.5.1.5.	PN-II-RU-PRECISI-2014-8-4616 Buculei, A., Amariei, S., Oroian, M. , Gutt, G., Gaceu, G., Birca, A., 2014, Metals migration between product and metallic package in canned meat, <i>LWT Food Science and Technology</i> , 58(2), 364-374		15	
			3.5.3 premii internationale			10	
			3.5.3.1.	Gheorghe Gutt, Sonia Gutt, Mircea Adrian Oroian , Andrei Gutt - Medalia de Aur – International Salon of Invents PRO INVENT, 8 th Edition, Cluj Napoca, Romania – Grup de Invenții (2010)		10	
			3.5.3.2.	Gheorghe Gutt, Sonia Gutt, Andrei Gutt, Mircea Adrian Oroian - Medalia de Argint - International Exhibition of Creativeness and Innovation Euro Invent, Iasi, Romania pentru Reometre și areometre (2010)		10	
			3.5.3.3.	Gheorghe Gutt, Sonia Amariei, Mircea Oroian, Device for determining the anisotropy of the food, Invetika 2014, Bucuresti – Medalie de Bronz		10	

			3.5.4 premii nationale in domeniu	5		
	3.6 Membru in academii, organizații, asociații profesionale de prestigiu, nationale si internationale, apartenență la organizații din domeniul educatiei si cercetării	3.6.1 Academia Romana		100		
		3.6.2 ASAS, AOSR si academii de ramura		30		
		3.6.3 Conducere asociatii profesionale	3.6.3.1 internationale		30	
			3.6.3.2 nationale		10	
		3.6.4 Asociații profesionale	3.6.4.1 internationale		5	
			3.6.4.2 nationale		2	
			3.6.4.3.	Membru al Asociației ALIMENTARIUS (organizație non-profit, care are drept scop principal susținerea activităților studenților și cadrelor didactice din cadrul Facultății de Inginerie Alimentară).		2
		3.6.5 Consilii si organizatii în domeniul educației și cercetării	3.6.5.1 Conducere		15	
			3.6.5.2 Membru		10	

Notă:

*) La articolele ISI și BDI pentru autor principal/prim autor/autor corespondent, punctajul rezultat din calcul se multiplică cu coeficient 2. Se admit maxim 2 articole în același volum/ediție.

**) bazele de date internaționale (BDI) luate in considerare pentru articolele publicate in reviste si publicate in volumele unor manifestari stiintifice, cu exceptia articolelor publicate in reviste cotate ISI, sunt cele recunoscute pe plan științific internațional precum (nelimitativ): Scopus, IEEE Xplore, Science Direct, Elsevier, Wiley, ACM, DBLP, Springerlink, Engineering Village, Cabi, Emerald, CSA, Compendex, INSPEC, Google Scholar. Fi conform situației curente de pe site-ul ISI Thompson Reuters.

Notă: Indicatorii se referă la întreaga activitate a candidatului

2. Formula de calcul a indicatorului de merit ($A = A1+A2+A3$)

$$A = \sum_i k_{1i} + \sum_i k_{2i} + \sum_i k_{3i}$$

unde: k_{pi} - Indice specific tipului si categoriei de activitate

Tabel sinteză

Profesor					
Nr. crt.	Domeniul de activitate	Condiții minimale	Punctaj obținut		Criteriu îndeplinit
			Tipul activităților	Punctaj	
1.	Activitate didactică / profesională (A1)	Minim 100 puncte	1.1.	70	Da
			1.2.	31,875	
			1.3.	30	
			TOTAL	131,875	
2.	Activitate de cercetare (A2)	Minim 260 puncte	2.1.	729,325	Da
			2.2.	363,00	
			2.3.	10	
			2.4.	161,66	
			TOTAL	1263,985	
3.	Recunoaștere și impactul activității (A3)	Minim 40 puncte	3.1.	142,38	Da
			3.2.	0	
			3.3.	265	
			3.4.	0	
			3.5.	105	
			3.6.	2	
			TOTAL	494,38	
Indicator de merit (A1+A2+A3)		Minim 400 puncte	1910,24		Da

Data:
15.06.2015

Candidat,
Conf. dr. ing. Mircea Adrian OROIAN