**UNIVERSITATEA "DUNĂREA DE JOS" DIN GALAŢI**
**Facultatea TRANSFRONTALIERĂ**
**Departamentul Ştiinţele Vieții**

**AVIZAT,**
**Director CSUD,**
**Prof. dr. ing. Eugen-Victor-Cristian RUSU**

# FIȘA DE VERIFICARE A ÎNDEPLINIRII STANDARDELOR MINIMALE ȘI OBLIGATORII PENTRU ABILITARE

*Conform Ordinului MENCS 6129/2016*
*publicat în Monitorul Oficial al României, Partea I, nr. 123/15.02.2017*
**(Anexa nr. 14 - Comisia Ingineria resurselor vegetale și animale)**

## I. DATE DESPRE CANDIDAT

NUME **STOICA (n. PETRESCU)** PRENUME **MARICICA**
CNP: **2690118170379**
Postul pentru care candidează: **Obținerea atestatului de abilitare**

## II. DATE PRIVIND ÎNDEPLINIREA CONDIȚIILOR

### 1. DOCTORAT

Doctor **în Domeniul Inginerie Industrială**, Confirmat prin O.M. **Nr. 4542 din 28.07.2010**

**2**. Îndeplinirea condiţiilor minimale, conform Ordinului Ministrului MENCS nr. 6129/20.12.2016 privind aprobarea standardelor minimale necesare și obligatorii pentru conferirea titlurilor didactice din învățământul superior și a gradelor profesionale de cercetare-dezvoltare

***Tabelul 1.*** *Punctajul minim obligatoriu și realizat*

| **Criterii minimale** | | | |
|---|---|---|---|
| **Nr. crt.** | **Domeniul de activitate** | **Punctaj minim OM 6129/2016** | **Punctaj realizat** |
| **A1** | Activitatea didactică/profesională (A1) | min. 100 | **219,53** |
| **A2** | Activitatea de cercetare (A2) | min. 260 | **734,85** |
| **A3** | Recunoașterea și impactul activității (A3) | min. 60 | **1252,10** |
| **TOTAL** | | **min. 420** | **2206,48** |

***Tabelul 2.*** *Indicatorii critici obligatorii și realizați*

| **Condiții minimale obligatorii pe subcategorii (Indicatori critici)** | | | |
|---|---|---|---|
| **Nr. crt.** | **Condiții minimale obligatorii pe subcategorii** | **Minim prevăzut** | **Realizat** |
| **A1.1** | Cărți cu ISBN / capitole ca autor în cărți de specialitate Profesor: minimum 2 în calitate de prim autor; cel puțin o lucrare publicată după ultima promovare sau în ultimii 5 ani | 2 | **Internațional:** 13 capitole, din care 9 autor principal; 10 publicate în ultimii 5 ani **Național:** |

| | | | |
|---|---|---|---|
| | | | 10 cărți și capitole, din care 7 autor principal; 5 publicate în ultimii 5 ani |
| **A2.1** | Profesor: minimum 8 articole din care minimum 4 în reviste cotate ISI; la 4 dintre lucrări (dintre care 2 ISI cotate) să fie autor principal/corespondent/coordonator (ultim autor - doar dacă este conducător de doctorat). Cel puțin 3 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani | 8 | 17 |
| | din care în reviste | 4 | 15 |
| | din care ca autor principal la 4 dintre lucrări (dintre care 2 ISI cotate) | 4<br>2 cotate | 9<br>9 cotate |
| **A2.3** | Articole în reviste și în volumele unor manifestări științifice indexate în alte baze de date internaționale (BDI) | 15 | 28 |
| **A2.5** | Granturi/proiecte câștigate prin competiție, inclusiv proiecte de cercetare/consultanță (valoare de minimum 10.000 Euro echivalenți) | 2D sau R | 2D |

## A1. ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ

***Tabelul 3.*** *Activitatea A1 – Punctaj. Condiții minimale obligatorii și indicatorii critici minimi și realizați*

| **Domeniul de activitate** | **Punctaj** | | **Condiții minimale obligatorii și indicatorii critici minimi și realizați** | | | |
|---|---|---|---|---|---|---|
| | **Punctaj minim OM 6129/2016** | **Punctaj realizat** | **Subcategorie** | **Condiții minimale și obligatorii** | **Minim prevăzut OM 6129/2016** | **Realizat** |
| **A1** | min. 100 de puncte | **219,53** de puncte | **A1.1** | Minimum 2 în calitate de prim autor; cel puțin o lucrare publicată după ultima promovare sau în ultimii 5 ani | 2 | **Internațional:** 13 capitole, din care 9 autor principal; 10 publicate în ultimii 5 ani<br>**Național:** 10 cărți și capitole, din care 7 autor principal; 5 publicate în ultimii 5 ani |

***Tabelul 4.*** *Activitatea A1 – Descriere și punctaj realizat*

| **Nr. crt.** | **Descriere activitate** | **Punctaj** | **Punctaj total** |
|---|---|---|---|
| **1.1 Cărți și capitole în cărți de specialitate** | | | |
| **1.1.1 Cărți cu ISBN / capitole ca autor** | | | |
| **1.1.1.1 internaționale** | | | |
| 1. | Mihalcea L., **Stoica M.** 2023. Recent Overview on Behalf Carotenoids Extraction from Food By-products. In Mohammad Reza Naroui Rad (ed.). | 24/(2*2) =6 | **73,66** |

| | | | |
|---|---|---|---|
| | *Current Perspectives in Agriculture and Food Science Vol. 4*, 15–38. Print ISBN: 978-81-19217-97-7, eBook ISBN: 978-81-19217-98-4. https://stm.bookpi.org/CPAFS-V4/issue/view/1072 | | |
| 2. | Stoica D., **Stoica M.** 2022. Food waste and its impact on the future of mankind, In Gina-Aurora Necula, Carmelia Mariana Dragomir Bălănică, Alexandra-Monica Toma (eds.) Cross-border Perspectives and Interdisciplinary Approaches of Life Quality, CEEOLPRESS, ISBN: 978-3-949607-20-2, pp 205–224. https://ceeolpress.com/book/25#gsc.tab=0 https://ceeolpress.com/media/filer_public/8d/db/8ddb59c2-454d-446e-ac5c-3153bf3a0703/toc_sml_002.pdf | 20/(2*2) =5 | |
| 3. | Stoica D., Alexe P., Ivan A.S., Stanciu S., Tatu D.M., **Stoica M**. 2022. Bioplastics from biomass, In Nadda, A.K., Sharma, S., Bhat, R. (eds.) *Biopolymers Recent Updates, Challenges and Opportunities.* Springer Series on Polymer and Composite Materials. Springer, Cham, ISBN 978-3-030-98392-5, pp 353–372. https://www.springerprofessional.de/en/bioplastics-from-biomass/22834290 | 20/(2*6) =1,66 | |
| 4. | Stoica D., Alexe P., Ivan A.S., Moraru D.I., Ungureanu C.V., Stanciu S., **Stoica M.** 2022. Biopolymers: Global carbon footprint and climate change, In Nadda, A.K., Sharma, S., Bhat, R. (eds.) *Biopolymers Recent Updates, Challenges and Opportunities.* Springer Series on Polymer and Composite Materials. Springer, Cham, ISBN 978-3-030-98392-5, pp 35–54. https://link.springer.com/chapter/10.1007/978-3-030-98392-5_3 | 20/(2*7) =1,42 | |
| 5. | **Stoica M.**, Stoica D., Ivan A.S., Bălănică Dragomir C.M. 2022. Biopolymers: Regulatory and legislative issues, In Nadda, A.K., Sharma, S., Bhat, R. (eds.) *Biopolymers Recent Updates, Challenges and Opportunities.* Springer Series on Polymer and Composite Materials. Springer, Cham, ISBN 978-3-030-98392-5, pp 55-71. https://link.springer.com/chapter/10.1007/978-3-030-98392-5_4 | 22/(2*4) =2,75 | |
| 6. | **Stoica M.** 2020. Biodegradable nanomaterials for drink packaging, In *Nanotechnology in the Beverage Industry: Fundamentals and Applications,* A. Abdeltif, S. Ranjendran, TA. Nguyen, A. Assadi, A. MahdySharoba (Eds.), Publisher Elsevier, ISBN 978-0-12-819941-1, pp 609-632. https://www.sciencedirect.com/science/article/pii/B9780128199411000213?via%3Dihub | 24/2 =12 | |
| 7. | **Stoica M.** 2020. Polymer nanocomposites for drink bottles, In *Nanotechnology in the Beverage Industry: Fundamentals and Applications,* A. Abdeltif, S. Ranjendran, TA. Nguyen, A. Assadi, A. MahdySharoba (Eds.), Publisher Elsevier, ISBN 978-0-12-819941-1, pp 633-655. https://www.sciencedirect.com/science/article/pii/B9780128199411000225 | 23/2 =11,5 | |
| 8. | **Stoica M**., Cîrciumaru A. 2020. Biocides for Food Industrial Sanitizing, In *Biocides: Uses, Exposure and Risks*, Katrine L. Bang (Ed.), Nova Science Publisher, New York, United States of America, ISBN: 978-1-53617-476-2 (eBook), pp. 19-53. https://novapublishers.com/shop/biocides-uses-exposure-and-risks/ | 35/(2*2) =8,75 | |
| 9. | **Stoica M.**, Dima CV., Alexe P. 2018. Eco-friendly nanocomposites from bacterial cellulose and biopolyesters as a sustainable alternative for food plastic packaging, In *Food packaging and preservation techniques applications* | 14/(2*3) =2,33 | |



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|---|---|---|---|
| | *and technology*, AD. Galaz, DS Bailey (Eds.), Nova Science Publisher, New York, United States of America, ISBN 978-1-53613-139-0 (eBook), pp. 113-128. https://novapublishers.com/shop/food-packaging-and-preservation-techniques-applications-and-technology/ | | |
| 10. | **Stoica M.** 2018. Sustainable sanitation in the food industry, In *Sustainable food systems from agriculture to industry: improving production and processing,* CM Galanakis C. (Ed.), Publisher Elsevier, London, United Kingdom, ISBN 978-0-12-811935-8, pp. 309-338. https://www.sciencedirect.com/science/article/pii/B9780128119358000093 | 31/2 =15,5 | |
| 11. | **Stoica M.**, Borda D. 2017. Flexible Packaging Structures for High-Pressure Thermal Processing (HPTP), In *Reference Module in Food Science*, G. Robertson (Ed.), Publisher Elsevier, Melbourne - Victoria, Australia, ISBN 978-0-08-100596-5 online, DOI 10.1016/B978-0-08-100596-5.21415-7, 8p. https://www.sciencedirect.com/science/article/pii/B9780081005965214157?via%3Dihub | 8/(2*2) =2 | |
| 12. | **Stoica M.**, Alexe P., Dinică R., Cârâc G. 2012. Electrochemical Behaviour of AISI 304 Stainless Steel Immersed in Mixtures Consisting by Biocide and Fungal Suspensions, In *Food Industrial Processes - Methods and Equipment*, B. Valdez (Ed.), Publisher In-Tech, Rijeka, Croatia, ISBN 979-953-307-709-2, pp. 97-118. WOS:000377277100008 https://www.intechopen.com/chapters/29156 | 22/(2*4) =2,75 | |
| 13. | **Stoica M.**, Bahrim G., Cârâc G. 2011. Factors that Influence the Electric Field Effects on Fungal Cells, In *Science against microbial pathogens: communicating current research and technological advances*, A. Méndez-Vilas (Ed.), Publisher: Formatex Research Center, Badajoz, Spain, Vol. 1, ISBN (13): 978-84-939843-1-1, pp. 291-302. https://bdigital.ufp.pt/bitstream/10284/9889/1/Metals_BookChapter_AFVinha_2011.pdf https://studylib.net/doc/18081736/factors-that-influence-the-electric-field-effects-on-fung... | 12/(2*3) =2 | |
| **1.1.1.2 naționale** | | | |
| 1. | Ivan A.S., Stoica D., Cantaragiu A.M., **Stoica M.** 2020. Matrice polimerice pentru ambalarea băuturilor, In *Nanomateriale pentru ambalarea băuturilor*, M. Stoica, A.S. Ivan (Editori), Galati University Press, Galați, România, ISBN 978-606-696-203-2, pp 11-30. | 20/(5*4) =1 | **46,66** |
| 2. | **Stoica M.**, Tatu D.M., Dima C.V., Alexe P. 2020. Matrice biopolimerice pentru ambalarea băuturilor, In *Nanomateriale pentru ambalarea băuturilor*, M. Stoica, A.S. Ivan (Editori), Galati University Press, Galați, România, ISBN 978-606-696-203-2, pp 31-54. | 24/(5*4) =1,2 | |
| 3. | Stoica D., Ivan A.S., Cantaragiu A.M., **Stoica M.** 2020. Nanoparticule, In *Nanomateriale pentru ambalarea băuturilor*, M. Stoica, A.S. Ivan (Editori), Galati University Press, Galați, România, ISBN 978-606-696-203-2, pp 55-80. | 26/(5*4) =1,3 | |
| 4. | **Stoica M.**, Scotnotis A., Cârâc G. 2020. Potențialul antimicrobian al nanoparticulelor metalice, In *Nanomateriale pentru ambalarea băuturilor*, M. Stoica, A.S. Ivan (Editori), Galati University Press, Galați, România, ISBN 978-606-696-203-2, pp 81-102. | 22/(5*3) =1,46 | |

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|---|---|---|---|
| 5. | Ivan A.S., **Stoica M.** 2020. Nanocompozite polimerice / biopolimerice pentru ambalarea produselor alimentare / băuturilor, In *Nanomateriale pentru ambalarea băuturilor*, M. Stoica, A.S. Ivan (Editori), Galati University Press, Galați, România, ISBN 978-606-696-203-2, pp 103-124. | 22/(5*2) =2,2 | |
| 6. | **Stoica M.** 2019. Efecte ale materialelor de ambalare asupra produselor alimentare, In *Influențe ale materialelor de ambalare asupra produselor și mediului*, Munteniță C. (Coordonator), Editura Fundației Universitare „Dunărea de Jos", Galați, România, ISBN 978-973-627-618-7, pp. 63-100. | 38/5 =7,6 | |
| 7. | **Stoica M.**, Munteniță C. 2019. Ambalare și etichetare specială, In *Influențe ale materialelor de ambalare asupra produselor și mediului*, Munteniță C. (Coordonator), Editura Fundației Universitare „Dunărea de Jos", Galați, România, ISBN 978-973-627-618-7, pp. 24-46. | 23/(5*2) =2,3 | |
| 8. | **Stoica M.**, Munteniță C. 2019. Materiale de ambalare, In *Influențe ale materialelor de ambalare asupra produselor și mediului*, Munteniță C. (Coordonator), Editura Fundației Universitare „Dunărea de Jos", Galați, România, ISBN 978-973-627-618-7, pp. 6-23. | 18/(5*2) =1,8 | |
| 9. | **Stoica M**., Alexe P. 2016. *Elemente de proiectare a produselor alimentare noi*. Ed. Academica, Galați, ISBN 978-973-8937-98-7, 278 p. | 278/(5*2) =27,8 | |
| **1.1.2 Cărți / capitole de cărți ca editor** | | | |
| **1.1.2.2 naționale** | | | |
| 1. | **Stoica M.**, Ivan A.S. 2020. Nanomateriale pentru ambalarea băuturilor (Editori), Galati University Press, Galați, România, ISBN 978-606-696-203-2, 129 p. | 129/(7*2) =9,21 | **9,21** |
| **1.3 Coordonare de programe de studii, organizare de proiecte educaționale** | | | |
| 1. | Coordonator program de studii CESA https://www.transfrontaliera.ugal.ro/files/studenti/2021/2_TUTORI_MASTER.pdf https://transfrontaliera.ugal.ro/files/studenti/2022-2023/Coord_si_tutori_masterat_2022-2023.pdf | 15 | **90** |
| 2. | Organizator proiect educațional *Vizită de studiu în Cahul, Republica Moldova*, Cahul 12.06.2023. Sursă de finanțare Fonduri extracurriculare 2023 (6000 RON) | 15 | |
| 3. | Organizator/Responsabil proiect educațional *Conferința Internațională „Interdisciplinaritate și Cooperare Transfrontalieră" – ICCR 2023*. Promovarea cercetării, culturii și educației din perspectiva extinderii comunicării, cooperării, toleranței în România și Republica Moldova. 212.000 RON / Sursă de finanțare Fondul pentru finanțarea situațiilor speciale | 15 | |
| 4. | Organizator/Responsabil proiect educațional *Forumul interinstituțional privind cooperarea transfrontalieră durabilă în context academic internațional. România - Republica Moldova – Ucraina" – FRMU 2023*. Dezvoltarea internaționalizării, creșterea prestigiului învățământului superior din România și intensificarea relațiilor de bună colaborare cu universitățile din Republica Moldova și Ucraina. 230.000 RON / Sursă de finanțare Fondul pentru finanțarea situațiilor speciale | 15 | |
| 5. | Organizator/Responsabil proiect educațional Colaborare interdisciplinară și interinstituțională în domeniul educației și cercetării cu instituții partenere din Republica Moldova – *„Integrarea pe piața muncii a proaspeților absolvenți din Republica Moldova"* 46.500 RON / Sursă de finanțare Fondul pentru finanțarea situațiilor speciale, 2023 | 15 | |

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|---|---|---|---|
| 6. | Proiect POSDRU/161/2.1/G/138177 *„Pregătește-te pentru viitor! – stagii de practică pentru studenți în domeniul agroalimentar“* Valoare totală – 1.980.575,07 RON, din care valoare eligibilă partener P1 – 192.830 RON / Sursă de finanțare – Fonduri europene, 2014 | 15 | |
| **A1** | **ACTIVITATEA DIDACTICĂ ȘI PROFESIONALĂ<br>Profesor / Abilitare – minim 100 de puncte** | **Punctaj realizat<br>219,53 de puncte** | |

## A2. ACTIVITATEA DE CERCETARE

***Tabelul 5.*** *Activitatea A2 – Punctaj. Condiții minimale obligatorii și indicatorii critici minimi și realizați*

| **Domeniul de activitate** | **Punctaj** | | **Condiții minimale obligatorii și indicatorii critici minimi și realizați** | | | |
|---|---|---|---|---|---|---|
| | **Punctaj minim OM 6129/2016** | **Punctaj realizat** | **Subcategorie** | **Condiții minimale și obligatorii** | **Minim prevăzut OM 6129/2016** | **Realizat** |
| **A2** | min. 260 de puncte | **734,85** de puncte | **A2.1** | minimum 8 articole din care minimum 4 în reviste cotate ISI; la 4 dintre lucrări (dintre care 2 ISI cotate) să fie autor principal/corespondent/coordonator (ultim autor – doar dacă este conducător de doctorat). Cel puțin 3 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani | 8 | 17 |
| | | | | din care în reviste | 4 | 15 |
| | | | | din care ca autor principal la 4 dintre lucrări (dintre care 2 ISI cotate) | 4<br>2 cotate | 9<br>9 cotate |
| | | | **A2.3** | Articole în reviste și în volumele unor manifestări științifice indexate în alte baze de date internaționale (BDI) | 15 | 28 |
| | | | **A2.5** | Granturi/proiecte câștigate prin competiție, inclusiv proiecte de cercetare/consultanță (valoare de minimum 10.000 Euro echivalenți) | 2D sau R | 2D |

***Tabelul 6.*** *Activitatea A2 – Descriere și punctaj realizat*

| **Nr. crt.** | **Descriere activitate** | **Punctaj** | **Punctaj total** |
|---|---|---|---|
| **2.1 Articole în extenso în reviste cotate Thomson-Reuters și în volume proceedings indexate Thomson-Reuters și brevete de invenție indexate Web of Science – Derwent** | | | |
| 1. | Stuparu-Cretu M., Braniste G., Necula GA., Stanciu S., Stoica D., **Stoica M**. 2023. Metal Oxide Nanoparticles in Food Packaging and Their Influence on Human Health. *Foods*, 12, 1882. IF: **5,56** (2023 data) https://doi.org/10.3390/foods12091882 | (35+20*5,56)/6 =24,36 | **495,55** |

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|---|---|---|---|
| | **WOS:000986897700001** | | |
| 2. | **Stoica M**., Antohi V.M., Alexe P., Ivan A.S., Stanciu S., Stoica D., Zlati M.L., Stuparu-Cretu M. 2022. New strategies for the total/partial replacement of conventional sodium nitrite in meat products: A review. *Food and Bioprocess Technology*, IF: **5,58** (2021 data) https://doi.org/10.1007/s11947-021-02744-6 **WOS:000741921300002** | (35+20*5,58)/8*2 =36,65 | |
| 3. | Cantaragiu A.M., Ivan A.S., Alexe P., Dragomir Bălănică C.M., **Stoica M**. 2020. Effect of ground and roasted parameters on both the microstructure of Arabica coffee beans and coffee infusion – An imagistic study. 2020. *Journal and science of arts*, 4(53) 957-968, **IF: 0,675** (2019 data), ISSN 1844-9581. http://www.josa.ro/docs/josa_2020_4/b_01_Stoica_957-968_12p.pdf **WOS:000604620700016** | (35+20*0,675)/5*2 =9,70 | |
| 4. | **Stoica M**., Antohi V.M., Sorici M., Stoica D. 2020. The financial impact of replacing plastic packaging by biodegradable biopolymers - A smart solution for the food industry. *Journal of Cleaner Production*, 277, 124013, **IF: 9,297** (2020 data), ISSN 0959-6526 https://www.sciencedirect.com/science/article/pii/S0959652620340580 **WOS:000586917600159** | (35+20*9,297)/4*2 =110,47 | |
| 5. | Tomasevic I., Bahelka I., Čandek Potokar M., Čítek J., Djekić I., Getya A., Guerrero L., Ivanova S., Kušec G., Nakov D., Sołowiej B., **Stoica M**., Szabo C., Tudoreanu L., Weiler U., Font-i-Furnols M. 2020. Attitudes and beliefs of Eastern European consumers towards animal welfare. *Animals*, *10*, 1220; doi:10.3390/ani10071220, **IF: 2,752** (2020 data), ISSN 2076-2615. https://www.mdpi.com/2076-2615/10/7/1220 **WOS:000558175700001** | (35+20*2,752)/16 =5,62 | |
| 6. | Mihalcea L., Barbu V., Enachi E., Andronoiu D.G., Râpeanu G., **Stoica M**., Dumitrașcu L., Stănciuc N. 2020. Microencapsulation of Red Grape Juice by Freeze drying and Application in Jellies Formulation. *Food Technology and Biotechnology*, 58(1), **IF: 3,91** (2020 data), ISSN 1330-9862. https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7365344/ **WOS:000530080000004** | (35+20*3,91)/8 =14,15 | |
| 7. | **Stoica M**. 2019. Overview of sodium nitrite – as a multifunctional meat-curing ingredient. *The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology*, 43(1), 155-167. http://www.ann.ugal.ro/tpa/Anale%202019/vol%201/12.%20Stoica.pdf **WOS:000477984200012** | (35+20)/1*2 =110 | |
| 8. | **Stoica M**., Dima CV., Coman G., Alexe P., Neagoie A. 2019. Antioxidant and antibacterial activity of *Cymbopogon citratus* and *Syzygium aromaticum* essential oils alone and in combination. *Journal and science of arts*, 3(48) 715-722, **IF: 0,675** (2019 data), ISSN 1844-9581. http://www.josa.ro/docs/josa_2019_3/b_07_Stoica_715-722_8p.pdf **WOS:000488302500017** | (35+20*0,675)/5*2 =19,40 | |

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|---|---|---|---|
| 9. | Filimon V., Borda D., Alexe P., **Stoica M.** 2016. Study of PATP Impact on Food Packaging Materials. *Revista de Materiale plastice*, 53(1) 48-51, **IF: 0,778** (2016 data), ISSN: 0025-5289. https://revmaterialeplastice.ro/pdf/FILIMON%20VERONICA%201%2016.pdf **WOS:000373966500011** | (35+20*0,778)/4*2 =12,64 | |
| 10. | **Stoica M.**, Bahrim G., Dinică R., Cârâc G. 2012. Electrochemical study of stainless steel characteristic modification on correlative effect of fungal cell suspension and *ActiSEPT* used as biocide for equipment disinfection in bioprocessing of food. *Journal of Optoelectronics and Advanced Materials*, 14(3-4) 317 – 322, **IF: 0,516** (2012 data), ISSN:1454-4164. https://joam.inoe.ro/articles/electrochemical-study-of-stainless-steel-characteristic-modification-on-correlative-effect-of-fungal-cell-suspension-and-actisept-used-as-biocide-for-equipment-disinfection-in-bioprocessing-of-food/fulltext **WOS: 000304429900023** | (35+20*0,516)/4*2 =22,66 | |
| 11. | **Stoica M.**, Alexe P., Cârâc G. 2012. Corrosion behavior of AISI 304 stainless steel in a biocide with fungi. *Metalurgia International*, 17(6) 106-109, **IF: 0,084** (2012 data), ISSN 1582-2214. https://www.proquest.com/openview/f4e299753f33a8c65007aecd7e89c224/1.pdf?pq-origsite=gscholar&cbl=886383 **WOS:000302988700023** | (35+20*0,084)/3*2 =24,45 | |
| 12. | **Stoica M.**, Mikoliūnaitė L., Ramanavičienė A., Alexe P., Carac G., Dinica R., Voronovic J., Ramanavičius A. 2012. Corrosion Study of Stainless Steel Incubated in Solutions Consisting of Biocide (Oxonia-Active) and *Aspergillus niger* Suspension. *Chemija*, 23(3) 180–186, **IF: 0,276** (2012 data), ISSN: 0235-7216. http://mokslozurnalai.lmaleidykla.lt/publ/0235-7216/2012/3/180-186.pdf **WOS:000310349600005** | (35+20*0,276)/8*2 =10,13 | |
| 13. | **Stoica M.**, Alexe P., Cârâc G., Nicolau A. 2011. Importance of finishing for the integrity of stainless steel surfaces during sanitation treatments. *Journal of Environmental Protection and Ecology,* 12(4) 1669-1779, **IF: 0,102** (2011 data), ISSN: 1311-5065. https://scibulcom.net/en/article/YJRQQulvr5BbTxgPUE1P **WOS:000303274300008** | (35+20*0,102)/4*2 =18,52 | |
| 14. | **Stoica M.,** Brumă M., Cârâc G. 2010. Electrochemical study of AISI 304 SS at disinfectants with fungi. *Materials and Corrosion,* 61(12) 1017-1025, **IF: 1,077** (2010 data), ISSN: 0947-5117. https://onlinelibrary.wiley.com/doi/abs/10.1002/maco.201005809 **WOS:000285794000006** | (35+20*1,077)/3*2 =37,69 | |
| 15. | **Stoica M.,** Cârâc G., Cantaragiu A., Apetrei C. 2010. Electrochemical study of stainless steel surfaces in biodegradable biocides. *Journal of Optoelectronics and Advanced Materials*, 12(4) 919-922, **IF: 0,412** (2010 data), ISSN: 1454-4164. https://joam.inoe.ro/articles/electrochemical-study-of-stainless-steel-surfaces-in-biodegradable-biocides/fulltext | (35+20*0,412)/4*2 =21,62 | |

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| | **WOS:000278330500026** | | |
| 16. | Iordăchescu G., **Stoica M.**, Dinică RM., Cantaragiu AM., Grecu I., Mihalache AO. 2018. The quality of meat from Romanian pigs, surgical castrated versus entire male, In Advances in Animal Biosciences, Cambridge University Press, ISSN: 2040-4700 (Print), 2040-4719 (Online) 9(S1), S35 doi:10.1017/S2040470018000183. Proceedings of meetings held by the Cost action CA15215 IPEMA Innovative Approaches for Pork Production with Entire Males and Immunocastrates (*ISI Proceedings*) | 35/6=5,83 | |
| 17. | **a) RO 133926 A0**, **Maricica Stoica,** Cristian Dima, Petru Alexe. Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (I) (Preparing nitrosohemoglobin-based liquid natural dye for meat products, by controlled nitrosation of hemoglobin from blood stabilized with e.g. rock salt and stirring to obtain dark red homogeneous stable liquid mixture), BOPI 3/2020, p. 20. Pub Num: RO133926A0, Pub Date: 2020-03-30.<br>**Derwent Primary Accession Number 2020-27604F**.<br>Indexed 2020-04-27<br>https://www.webofscience.com/wos/diidw/full-record/DIIDW:202027604F<br>**b) RO 133472 A0**, **Maricica Stoica,** Petru Alexe, Cristian Dima. Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii (Preparing dye for pork meat products with reduced residual nitrite by mixing frozen sea-buckthorn filtrate with pork blood containing sodium nitrite and inducing nitrosation to obtain product providing pink-reddish color to meat products), BOPI 7/2019, p. 14. Pub Num: RO133472A0, Pub Date: 2019-07-30.<br>**Derwent Primary Accession Number 2019-68379A.**<br>Indexed 2023-08-10<br>https://www.webofscience.com/wos/diidw/full-record/DIIDW:201968379A | 35/3=11,66 | |
| **2.2 Articole în reviste și volumele unor manifestări științifice indexate în alte baze de date internaționale (BDI)** | | | |
| 1. | Stoica D., Micu A.E., **Stoica M.** 2023. How to Manage HoReCa Food Waste by Using Digital Technologies?. *"Ovidius" University Annals, Economic Sciences Series*, XXIII(1), 805-814.<br>https://stec.univ-ovidius.ro/html/anale/RO/2023-i1/Section%204/35.pdf<br>(**DOAJ** – https://stec.univ-ovidius.ro/html/anale/ENG/bdi-indexing/). | 15/3<br>=5 | **175,14** |
| 2. | Stoica D., Micu A.E., **Stoica M.** 2022. Causes and Strategies for Plate Waste Management in the HoReCa Sector. *"Ovidius" University Annals, Economic Sciences Series*, 22(2), 753-762.<br>https://stec.univ-ovidius.ro/html/anale/RO/2022-issue2/Section%204/39.pdf<br>(**DOAJ** – https://stec.univ-ovidius.ro/html/anale/ENG/bdi-indexing/). | 15/3<br>=5 | |
| 3. | Stoica D., Micu A.E., **Stoica M**. 2022. The Impact of Economic Drivers on Food Loss Management. *"Ovidius" University Annals, Economic Sciences Series*, 12(1), 753-761.<br>https://stec.univ-ovidius.ro/html/anale/RO/2022-2/Section%204/37.pdf | 15/3<br>=5 | |

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| | (**DOAJ** – https://stec.univ-ovidius.ro/html/anale/ENG/bdi-indexing/). | | |
| 4. | Stoica D., Micu A.E., **Stoica M**. 2022. Factors that influence the food losses at the primary production stage. *Across*, 5(3), 12-20. ISSN 2602-1463. http://www.across-journal.com/index.php/across/article/view/95 (**DOAJ** – http://www.across-journal.com/index.php/across/navigationMenu/view/indexing). | 15/3 =5 | |
| 5. | Stoica D., Micu A.E., **Stoica M**. 2022. Factors that influence the household food waste. *Across*, 5(3), 28-35. ISSN 2602-1463. http://www.across-journal.com/index.php/across/article/view/98 (**DOAJ** – http://www.across-journal.com/index.php/across/navigationMenu/view/indexing). | 15/3 =5 | |
| 6. | Zeca E.D., Bălănică Dragomir M.C., **Stoica M.** 2020. Management for Sustainable Resources - Environmental Challenges. Communication and Sense of Awareness. *Acta Universitatis Danubius. Communicatio*, 14(1), 53-66, ISSN: 1844-7562. http://journals.univ-danubius.ro/index.php/communicatio/article/view/6578. (**DOAJ** – https://journals.univ-danubius.ro/index.php/communicatio/index). | 15/3 =5 | |
| 7. | **Stoica M**., Stoica D. 2020. Nanofillers for Food Packaging: Antimicrobial Potential of Metal-Based Nanoparticles. *Current Nanotoxicity and Prevention,* 1(1) 1-23, ISSN 2665-9808. https://www.eurekaselect.com/node/183603/article/nanofillers-for-food-packaging-antimicrobial-potential-of-metal-based-nanoparticles. (**Scopus** – https://benthamscience.com/indexing-agencies). | 15/2*2 =15 | |
| 8. | Dima C., Milea A.S., Constantin O.E., **Stoica M**., Ivan A.S., Alexe P., Stănciuc N. 2020. Fortification of pear juice with vitamin D3 encapsulated in polymer microparticles: physico-chemical and microbiolgical characterization. *Journal of Agroalimentary Processes and Technologies*, 26(3) 140-148, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/37894L24_Cristian_Dima_2020_26(3)_140-148.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/7 =2,14 | |
| 9. | Zeca E.D., **Stoica M.,** Bălănică Dragomir M.C. 2020. Indicators for Greening Value Chains. *Journal of Agroalimentary Processes and Technologies*, 26(3) 155-159, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/74426L26_Zeca_Ecaterina_2020_26(3)_155-159.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/3 =5 | |

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| 10. | Bălănică Dragomir M.C., Zeca E.D., Ivan A.S., **Stoica M***. 2020. Pulsed electric field and high voltage electrical discharge - innovative food electrotechnologies. A review. *Journal of Agroalimentary Processes and Technologies*, 26(1) 34-40, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/26158L7_Maricica_Stoica_2020_26(1)_34-39.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/4 =3,75 | |
| 11. | Cantaragiu A.M., **Stoica M***., Bălănică Dragomir M.C., Munteniță C., Zeca E.D., Ivan A.S. 2020. AISI 430 stainless steel behavior in neoseptal biocide. *Journal of Agroalimentary Processes and Technologies*, 26(1) 22-25, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/54813L5_Maricica_Stoica_2020_26(1)_22-25.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/6*2 =5 | |
| 12. | Filimon V., Borda D., Gurău G., Butan S., Alexe P., **Stoica M**. 2019. Study on the changes induced by the Pressure-Assisted Thermal Processing (PATP) in polymer films used as packaging by the meat industry. IOP Conf. Series: Materials Science and Engineering 485, 012007 IOP Publishing. https://iopscience.iop.org/article/10.1088/1757-899X/485/1/012007 (**Scopus** – https://publishingsupport.iopscience.iop.org/questions/proceedings-are-abstracted-in/) | 15/6 =2,5 | |
| 13. | Moraru D.I., Ploscutanu G., **Stoica M.** 2018. Health benefits of edible round-fruited types of *Cucurbita pepo*. A short review. *Journal of Agroalimentary Processes and Technologies*, 24(3) 202-206, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/79656XL28_Maricica_Stoica_2018_24(2)_202-206.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/3 =5 | |
| 14. | **Stoica M.**, Alexe P. 2018. Neutral and slightly acidic electrolyzed water - new generation of sanitizers for food processing equipment. A brief review. *Eurasian Scientific Union,* 47(2-1) 33-35, ISSN 2411-6467. https://elibrary.ru/item.asp?id=32714228 (**Scopus** – http://esjindex.org) | 15/2*2 =15 | |

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| 15. | Filimon V., Stoica D., Alexe P., Borda D., **Stoica M.** 2017. *Preliminary studies on the activity of superoxide dismutase from different meat extracts*. *Journal of Agroalimentary Processes and Technologies*, 23(3) 168-174, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/60311L32_Veronica_Filimon_2017_23(2)_168-174.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/5 =3 | |
| 16. | Stoica D., Alexe P., Garnai M., Filimon V., **Stoica M.** 2017. Linguistic strategies of food advertising. An overview. *Journal of Agroalimentary Processes and Technologies*, 23(4) 194-197, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/87049L36_Dimitrie_Stoica_2017_23(4)_194-197.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/5 =3 | |
| 17. | **Stoica M.**, Alexe P. 2016. Factors influencing food neophobia. A brief review, *Journal of Research on Trade, Management and Economic Development.* Vol. 3, Issue 2(6), 35-41, ISSN 2345-1483. https://ibn.idsi.md/ro/vizualizare_articol/50929 (**DOAJ** – https://ibn.idsi.md/ro/rccmde). | 15/2*2 =15 | |
| 18. | Valsame M., **Stoica M.**, Alexe P. 2016. Study on microencapsulated food for human nutrition. *Journal of Research on Trade, Management and Economic Development,* Vol. 3, Issue 1(5), 87-95, ISSN 2345-1483. https://ibn.idsi.md/ro/vizualizare_articol/46388 (**DOAJ** – https://ibn.idsi.md/ro/rccmde). | 15/3 =5 | |
| 19. | **Stoica M.**, Alexe P., Valsame M. 2016. Microencapsulation of biological compounds for cultured fish diet. A brief review. *Journal of Agroalimentary Processes and Technologies*, 22(1) 1-6, ISSN 1453-1399. https://journal-of-agroalimentary.ro/admin/articole/97493L1_Valsame_Mihaela_s__article_modified_1-6.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/3*2 =10 | |
| 20. | **Stoica M.**, Alexe P. Mihalcea L. 2014. Atmospheric cold plasma as new strategy for foods processing - An overview. *Innovative Romanian Food Biotechnology,* 15, Issue of November, 1-8. ISSN1843-6099. http://www.bioaliment.ugal.ro/issues15.php (**Cabi** – https://www.gup.ugal.ro/ugaljournals/index.php/ifrb/about). | 15/3*2 =10 | |

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| 21. | **Stoica M.**, Stoean S., Alexe P. 2014. Overview of biological hazards associated with the consumption of the meat products. *Journal of Agroalimentary Processes and Technologies*, 20(2) 192-197, ISSN 1453-1399. https://journal-of-agroalimentary.ro/journal-of-agroalimentary-processes-and-technologies-2014-20-2/overview-of-biological-hazards-associated-with-the-consumption-of-the-meat-products (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/3*2 =10 | |
| 22. | **Stoica M.**, Mihalcea L., Borda D., Alexe P. 2013. Non-thermal novel food processing technologies. An overview, *Journal of Agroalimentary Processes and Technologies*, 19(2) 212-217, ISSN 1453-1399. https://journal-of-agroalimentary.ro/journal-of-agroalimentary-processes-and-technologies-2013-19-2/non-thermal-novel-food-processing-technologies-an-overview (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/4*2 =7,5 | |
| 23. | Gîtin L., **Stoica M.**, Dima C., Alexe P. 2013. Unconventional techniques for the extraction of bioactive compounds from various plants. *Journal of Agroalimentary Processes and Technologies*, 19(2) 204-207, ISSN 1453-1399. https://journal-of-agroalimentary.ro/journal-of-agroalimentary-processes-and-technologies-2013-19-2/unconventional-techniques-for-the-extraction-of-bioactive-compounds-from-various-plants (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/4 =3,75 | |
| 24. | Filimon V., **Stoica M.**, Alexe P., Borda D. 2013. Microstructural changes of some multilayer polymer films applied in PATP food treatment. *Journal of Agroalimentary Processes and Technologies*, 19(1) 79-82, ISSN 1453-1399. https://journal-of-agroalimentary.ro/journal-of-agroalimentary-processes-and-technologies-2013-19-1/microstructural-changes-of-some-multilayer-polymer-films-applied-in-patp-food-treatment (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/4 =3,75 | |
| 25. | **Stoica M.**, Dinică R., Gitin L., Grozavu C., Cârâc G. 2011. Electrochemical behavior of Stainless Steel in *Oxonia-Active* with *Geotrichum candidum*. *Innovative Romanian Food Biotechnology,* 9 29-34. http://www.bioaliment.ugal.ro/issues9.php | 15/5*2 =6 | |

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| | (**Cabi** – https://www.gup.ugal.ro/ugaljournals/index.php/ifrb/about). | | |
| 26. | Calu M., Duta D., Pruteanu E., **Stoica M.** 2010. Electronic nose and sensorial characterization - discrimination for seven apple types stored, 7 months, in refrigeration and controlled atmosphere conditions. *Journal of Agroalimentary Processes and Technologies*, 16(3) 376-381, ISSN 1453-1399. https://journal-of-agroalimentary.ro/journal-of-agroalimentary-processes-and-technologies-2010-16-3/electronic-nose-and-sensorial-characterization-discrimination-for-seven-apple-types-stored-7-months-in-refrigeration-and-controlled-atmosphere-conditions (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/4 =3,75 | |
| 27. | Constantin O.E., Enache G., **Stoica M.** 2009. Development of a Microtiter Plate Method for Biofilm Formation. *Journal of Agroalimentary Processes and Technologies*, 15(4) 554-557, ISSN 1453-1399. https://www.journal-of-agroalimentary.ro/admin/articole/56101L15_Constantin_Oana_Vol.4_554-557.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/3 =5 | |
| 28. | **Stoica M.**, Cârâc G., Tofan C., Constantin OE., Enache G. 2009. Effect of fungal suspensions in NaDCC disinfectant on the corrosion behaviour AISI 304 stainless steel. *Journal of Agroalimentary Processes and Technologies*, 15(4) 543-546, ISSN 1453-1399. https://journal-of-agroalimentary.ro/admin/articole/44530L13_Maricica_Stoica_Vol.4_543-546.pdf (CAB Abstracts included **CABI** – https://clarivate.com/products/scientific-and-academic-research/research-discovery-and-workflow-solutions/webofscience-platform/cabi-cab-abstracts-on-web-of-science/). | 15/5*2 =6 | |
| **2.3 Proprietate intelectuală, brevete de invenție** | | | |
| **2.3.2 naționale** | | | |
| 1. | **RO 133927 A0**, Cristian Dima, **Maricica Stoica,** Petru Alexe. Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (II) (Preparing nitrosohemoglobin-based liquid natural dye useful for meat products, by performing controlled nitrosation of hemoglobin from blood stabilized with e.g. ascorbic acid and stirring), BOPI 3/2020, p. 20. Pub Num: RO133927A0, Pub Date: 2020-03-30. **Derwent Primary Accession Number 2020-27604D**. Indexed 2023-08-10 https://www.webofscience.com/wos/diidw/full-record/DIIDW:202027604D | 30/3 =10 | **45** |

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| 2. | **RO133928-A0**, Petru Alexe, **Maricica Stoica,** Cristian Dima. Procedeu de obținere a unui colorant sub formă de pulbere, pe bază de carboxihemoglobină (COHb), pentru utilizarea la obținerea preparatelor comune din carne (Preparing carboxyhemoglobin-based dye for common meat preparation, by complexing hemoglobin from erythrocyte concentrate with carbon oxide in controlled manner, bringing concentrate to blood concentration and lyophilizing mixture), BOPI 3/2020, p. 20. Pub Num: RO133928A0, Pub Date: 2020-03-30. **Derwent Primary Accession Number 2020-27604C.** Indexed 2023-08-10 https://www.webofscience.com/wos/diidw/full-record/DIIDW:202027604C | 30/3 =10 | |
| 3. | **RO133925-A0**, Petru Alexe, **Maricica Stoica,** Cristian Dima. Procedeu de obținere a unui colorant sub formă de pulbere, pe bază de nitrozohemoglobină (NOHb), pentru utilizarea la obținerea preparatelor comune din carne (Preparing nitrosohemoglobin-based dye powder used in preparation of common meat products, by performing controlling nitrosation of erythrocyte concentrate under controlled action of sodium nitrite and lyophilization), BOPI 3/2020, p. 20. Pub Num: RO133925A0, Pub Date: 2020-03-30. **Derwent Primary Accession Number 2020-27604G.** Indexed 2020-04-27 https://www.webofscience.com/wos/diidw/full-record/DIIDW:202027604G | 30/3 =10 | |
| 4. | **RO 133473 A0, Stoica Maricica**, Alexe Petru, Mihalcea Liliana, Dima Cristian Vasile. Parizer din carne de porc cu cătină, fără nitrit (*Nitrite-free pork-meat bologna sausage with sea-buckthorn*), BOPI nr. 7/2019, p/14. Pub Num: RO133473A0, Pub Date: 2019-07-30. **Derwent Primary Accession Number 2019-683799.** Indexed 2023-08-10 https://www.webofscience.com/wos/diidw/full-record/DIIDW:2019683799 | 30/4 =7,5 | |
| 5. | **RO 132905 A0**, Mihalcea Liliana, **Stoica Maricica**, Dima Cristian Vasile, Alexe Petru. Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (*Bologna sausage made of pork meat with sea-buckthorn groats without nitrite addition*), BOPI nr. 11/2018, p/15. Pub Num: RO132905A0, Pub Date: 2018-01-29. **Derwent Primary Accession Numer 2019-37589T**. Indexed 2023-08-10 https://www.webofscience.com/wos/diidw/full-record/DIIDW:201937589T | 30/4 =7,5 | |
| **2.4 Granturi / proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare de minim 10.000 Euro echivalenți)** | | | |
| **2.4.1 Director** | | | |
| **2.4.1.2 naționale** | | | |
| 1. | **Proiect de cercetare în colaborare cu mediul economic** *Elaborarea unui algoritm de transformare a datelor de turbiditate, determinate din măsurătorile cu difractometrul laser, în date care* | 10*0,5=5 | **15** |

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| | *reprezintă masa sedimentelor în suspensie, exprimată în concentrație masică (µg / litru)*<br>Perioadă de implementare: octombrie 2021 – aprilie 2022 (șase luni)<br>Valoare – 11.592,32 de euro | | |
| 2. | **Grant de cercetare**<br>*Studiul comportamentului electrochimic al suprafețelor din oțel inoxidabil utilizat în bioprocese, prin efectul sinergic al substanțelor de dezinfecție și al microorganismelor*<br>Perioadă de implementare: 12 luni (ianuarie – decembrie 2011), din care trei luni în cadrul NanoTechnas – Center of Nanotechnology and Materials Science, Facultatea de Chimie, Universitatea din Vilnius.<br>Valoare 12.000 de euro | 10*1=10 | |
| **2.4.2 Membru în echipă** | | | |
| **2.4.2.2 naționale** | | | |
| 1. | Expert responsabil reacreditare și ierarhizare centre de cercetare în cadrul proiectului „Susținerea cercetării de excelență în Universitatea „Dunărea de Jos" din Galați –- CEREX UDJG 2022", cod proiect CNFIS-FDI-2022-0205.<br>Perioadă – 8 luni | 2*0,66=1,33 | **4,16** |
| 2. | Membru în Proiectul Abordări transfrontaliere și interdisciplinare privind calitatea vieții (contract de finanțare RF 3624/30.09.2021)<br>Perioadă – un an | 2*1=2 | |
| 3. | Expert stagii practică – POSDRU/161/2.1/G/138177 "Pregătește-te pentru viitor! – stagii de practică pentru studenți în domeniul agroalimentar"<br>Perioadă – 5 luni și 11 zile | 2*0,41=0,83 | |
| **A2** | **ACTIVITATEA DE CERCETARE**<br>**Profesor / Abilitare – minim 260 de puncte** | **Punctaj realizat**<br>**734,85 de puncte** | |

## A3. RECUNOAȘTEREA ȘI IMPACTUL ACTIVITĂȚII

***Tabelul 7.*** *Activitatea A3 – Punctaj*

| Domeniul de activitate | Punctaj | |
|---|---|---|
| | **Punctaj minim OM 6129/2016** | **Punctaj realizat** |
| **A3** | min. 60 de puncte | **1262,10** puncte |

***Tabelul 8.*** *Activitatea A3 – Descriere și punctaj realizat*

| Nr. crt. | Descriere activitate | Punctaj | Punctaj total |
|---|---|---|---|
| **3.1 Citări în reviste ISI** | | | |
| 1. | **Publicația citată:**<br>**Stoica M.**, Popa P., Cârâc G. 2009. Electrochemical Study of AISI 304 Stainless Steel during the exposure at the disinfectant solutions with fungal suspensions, WS B-P-7857, The European Corrosion Congress, Eurocorr 2009, Corrosion from the Nanoscale to the Plant, 6-10 September, Nice | 10/3*1 =3,33 | **458,50** |

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| | France, EFC event No.310, In Proceedings, Fişier Electrochemical Study…_7857l.pdf, https://eurocorr.org/eurocorr_media/Downloads/EUROCORR+2009/PosterList.pdf WOS:000285794000006<br>**Publicația care citează:**<br>1. Cantaragiu, A., Cârâc, G., Gheorghies, C. 2010. Electrochemical study of AISI 316L Stainless Steel in different nanoparticle suspensions. *Journal of Optoelectronics and Advanced Materials*, 12(12), 2391- 2399, IF: 0,412 (2010 data). **WOS:000286043000008** | | |
| 2. | **Publicația citată:**<br>**Stoica M.**, Cârâc G., Tofan C., Constantin OE., Enache G. 2009. Effect of fungal suspensions in NaDCC disinfectant on the corrosion behaviour AISI 304 stainless steel. *Journal of Agroalimentary Processes and Technologies*, 15(4) 543-546.<br>**Publicația care citează:**<br>1. Cantaragiu, A., Cârâc, G., Gheorghies, C. 2010. Electrochemical study of AISI 316L Stainless Steel in different nanoparticle suspensions. *Journal of Optoelectronics and Advanced Materials*, 12(12), 2391- 2399, IF: 0,412 (2010 data). **WOS:000286043000008** | 10/5*1 =2 | |
| 3. | **Publicația citată:**<br>**Stoica M.**, Brumă M., Cârâc G., 2010. Electrochemical study of AISI 304 SS at disinfectants with fungi. *Materials and Corrosion,* 61(12) 1017-1025. WOS:000285794000006<br>**Publicațiile care citează:**<br>1. Qianlin Wu, Wenge Li, Ning Zhong. 2011. Corrosion behavior of TiC particle-reinforced 304 stainless steel. *Corrosion Science*, 53 4258–4264, IF: 3,261 (2011 data). **WOS:000296173000043**<br>2. T.S. Pertile, E. J. Birriel. 2013. Corrosion resistance of investment casting samples of CF8 stainless steel in different passivation conditions. *Materials and Corrosion,* IF: 1,508 (2013) data). **WOS:000346486600004**<br>3. Fengling Xu, Cunguo Lin, Renchao Wei, Jiyong Zheng, Jinwei Zhang, Li Wang, Zhyong Sun. 2013. The influence of the aerobic bacterium on the electrochemical corrosion behaviour of B10 alloys. *International Journal of Electrochemical Science,* 8 8700-8707, IF: 1,956 (2011 data). **WOS:000323546100101**<br>4. G. E. Badea, D. Ionita and P. Cret. 2014. Corrosion and passivation of the 304 stainless steel in formic acid solutions. *Materials and Corrosion,* 65(11), 1103-1110, IF: 1,508 (2013) data). **WOS:000344649200006**<br>5. Dawei Zhang, Feichi Zhou, Kui Xiao, Tianyu Cui, Hongchong Qian, Xiaogang Li. 2015. Microbially Influenced Corrosion of 304 Stainless Steel and Titanium by *P. Variotii* and *A. niger* in Humid Atmosphere. *Journal of Materials Engineering and Performance,* 24(7) 2688-2698, IF: 0,998. | 10/3*8 =26,66 | |

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| | **WOS:000356602800014**<br>6. Cojocaru A., Prioteasa P., Szatmari I., Radu E., Udrea O., Visan T. 2016. EIS Study on Biocorrosion of Some Steels and Copper in Czapek Dox Medium Containing Aspergillus niger Fungus. *Rev Chim*, 67(7) 1264-1270, IF: 0,956 (2016 data).<br>**WOS:000385513000006**<br>7. D. Zhang, H. Qian, K. Xiao, F. Zhou, Z. Liu, X. Li. 2016. Corrosion inhibition of 304 stainless steel by Paecilomyces variotii and Aspergillus niger in aqueous environment. *Corrosion engineering science and technology,* 51(4), IF: 0,705.<br>**WOS:000379540100008**<br>8. Haiya Zhang, Yimei Tian, Hao Guo, Mengxin Kang, Yarong Song. 2018. Electrochemical corrosion of cast iron pipes in reclaimed water containing disinfectant, *Int J Electrochem Sci,* 13 9069-9084, IF: 1,36.<br>**WOS: 000452562400065** | | |
| 4. | **Publicația citată:**<br>**Stoica M.**, Cârâc G., Cantaragiu A., Apetrei C. 2010. Electrochemical study of stainless steel surfaces in biodegradable biocides*, Journal of Optoelectronics and Advanced Materials*, 12(4) 919-922. WOS:000278330500026<br>**Publicațiile care citează:**<br>1. Cantaragiu, A., Cârâc, G., Gheorghies, C. 2010. Electrochemical study of AISI 316L Stainless Steel in different nanoparticle suspensions. *Journal of Optoelectronics and Advanced Materials*, 12(12), 2391- 2399, IF: 0,412 (2010 data).<br>**WOS:000286043000008**<br>2. Cojocaru A., Prioteasa P., Szatmari I., Radu E., Udrea O., Visan T. 2016. EIS Study on Biocorrosion of Some Steels and Copper in Czapek Dox Medium Containing Aspergillus niger Fungus. *Rev Chim*, 67(7) 1264-1270, IF: 0,956 (2016 data).<br>**WOS:000385513000006** | 10/4*2 =5 | |
| 5. | **Publicația citată:**<br>**Stoica M.**, Bahrim G., Cârâc G. 2011. Factors that Influence the Electric Field Effects on Fungal Cells*,* In *Science against microbial pathogens: communicating current research and technological advances*, A. Méndez-Vilas (Ed.), Publisher: Formatex Research Center, Badajoz, Spain, Vol. 1, ISBN (13): 978-84-939843-1-1, pp. 291-302.<br>**Publicațiile care citează:**<br>1. Trigueiro LF., Silva LM., Itto LABD., Oliveira TMBF., Motheo AJ., Martínez-Huitle, CA., Alves JJF., Castro SSL. 2016. Inactivation, lysis and degradation by-products of Saccharomyces cerevisiae by electrooxidation using DSA. *Environ Sci Pollut Res*, DOI 10.1007/s11356-016-7243-7, IF: 2,760.<br>**WOS:000399163700013**<br>2. Pan, Y., Sun, D.-W., Han, Z., Applications of Electromagnetic Fields for Nonthermal Inactivation of Microorganisms in Foods: An Overview. 2017. *Trends in Food Science &Technology,* doi: 10.1016/j.tifs.2017.02.014. IF: 5,15.<br>**WOS:000403031300002** | 10/3*6 =20 | |

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| 6. | **Publicația citată:**<br>**Stoica M.**, Mikoliūnaitė L., Ramanavičienė A., Alexe P., Carac G., Dinica R., Voronovic J., Ramanavičius A. 2012. Corrosion Study of Stainless Steel Incubated in Solutions Consisting of Biocide (Oxonia-Active) and *Aspergillus niger* Suspension Corrosion of Stainless Steel in *Aspergillus niger* Suspension, *Chemija*, 23(3) 180–186. WOS:000310349600005<br>**Publicațiile care citează:**<br>1. Guangming Jiang, Zhiguo Yuan, Synergistic inactivation of anaerobic wastewater biofilm by free nitrous acid and hydrogen peroxide. 2013. *Journal of Hazardous Materials,* 250-251 91-98, IF: 4,331 (2013 data). **WOS:000317878400012**<br>2. Cojocaru A., Prioteasa P., Szatmari I., Radu E., Udrea O., Visan T. 2016. EIS Study on Biocorrosion of Some Steels and Copper in Czapek Dox Medium Containing Aspergillus niger Fungus. *Rev Chim*, 67(7) 1264-1270, IF: 0,956 (2016 data). **WOS:000385513000006**<br>3. Radu E., Patroi D., Oprina G., Voina A., Lingvay I. 2016. Comparative Studies on *Aspergillus niger* Biocorrosion of Alnico and NdFeB Magnetic Materials. *Rev Chim*, 67(10), 1973-1978, IF: 0,956 (2016 data). **WOS:000388359900017**<br>4. Haiya Zhang, Yimei Tian, Hao Guo, Mengxin Kang, Yarong Song. 2018. Electrochemical corrosion of cast iron pipes in reclaimed water containing disinfectant, *Int J Electrochem Sci,* 13 9069-9084, IF: 1,36. **WOS:000452562400065** | 10/8*6 =7,5 | |

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| 7. | **Publicația citată:**<br>**Stoica M.**, Bahrim G., Dinică R., Cârâc G. 2012. Electrochemical study of stainless steel characteristic modification on correlative effect of fungal cell suspension and *ActiSEPT* used as biocide for equipment disinfection in bioprocessing of food. *Journal of Optoelectronics and Advanced Materials*, 14(3-4) 317-322. WOS:000304429900023<br>**Publicația care citează:**<br>1. Cojocaru A., Prioteasa P., Szatmari I., Radu E., Udrea O., Visan T. 2016. EIS Study on Biocorrosion of Some Steels and Copper in Czapek Dox Medium Containing Aspergillus niger Fungus. *Rev Chim*, 67(7) 1264-1270, IF: 0,956 (2016 data). **WOS:000385513000006** | 10/4*1 =2,5 | |
| 8. | **Publicația citată:**<br>**Stoica M.**, Alexe P., Cârâc G. 2012. Corrosion behavior of AISI 304 stainless steel in a biocide with fungi. *Metalurgia International*, 17(6), 106-109. WOS:000302988700023<br>**Publicația care citează:**<br>1. Cojocaru A., Prioteasa P., Szatmari I., Radu E., Udrea O., Visan T. 2016. EIS Study on Biocorrosion of Some Steels and Copper in Czapek Dox Medium Containing Aspergillus niger Fungus. *Rev Chim*, 67(7) 1264-1270, IF: 0,956 (2016 data). **WOS:000385513000006** | 10/3*1 =3,33 | |
| 9. | **Publicația citată:**<br>**Stoica M.**, Alexe P., Dinică R., Cârâc G. 2012. Electrochemical Behaviour of AISI 304 Stainless Steel Immersed in Mixtures Consisting by Biocide and Fungal Suspensions, In *Food Industrial Processes - Methods and Equipment*, B. Valdez (Ed.), Publisher In-Tech, Rijeka, Croatia, ISBN 979-953-307-709-2, pp. 97-118. WOS:000377277100008<br>**Publicația care citează:**<br>1. Cojocaru A., Prioteasa P., Szatmari I., Radu E., Udrea O., Visan T. 2016. EIS Study on Biocorrosion of Some Steels and Copper in Czapek Dox Medium Containing Aspergillus niger Fungus. *Rev Chim*, 67(7) 1264-1270, IF: 0,956 (2016 data). **WOS:000385513000006** | 10/4*1 =2,5 | |
| 10. | **Publicația citată:**<br>**Stoica M.**, Mihalcea L., Borda D., Alexe P. 2013. Non-thermal novel food processing technologies. An overview. *Journal of Agroalimentary Processes and Technologies*, 19(2) 212-217. | 10/4*20 =50 | |

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| 13. | **Publicația citată:**<br>**Stoica M**. 2019. Overview of sodium nitrite – as a multifunctional meat-curing ingredient. *The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology*, 43(1), 155-167. WOS:000477984200012<br>**Publicația care citează:**<br>1. Parisa Sadighara, Behrouz Akbari-adergani, Enam Shokri, Amir Tabaraki, Sara Mohamadi, Tayebeh Zeinali. Evaluation of Nitrite Exposure from Meat Products Supplied in Tehran, Iran. *JCHR* (2023) 13(1), 43-48. (**Scopus** – https://jchr.damghan.iau.ir/) | 5/1*1 =5 | |
| 14. | **Publicația citată:**<br>Bălănică Dragomir MC, Zeca ED., Ivan AS., **Stoica M***. 2020. Pulsed electric field and high voltage electrical discharge - innovative food electrotechnologies. A review. *Journal of Agroalimentary Processes and Technologies*, 26(1) 34-40, ISSN 1453-1399.<br>**Publicația care citează:**<br>1. Eugene Vorobiev, Nikolai Lebovka. Processing of sugar beets assisted by pulsed electric fields Research in Agricultural Engineering, 68, 2022 (2): 63–79. (**Agricola** - https://rae.agriculturejournals.cz/artkey/inf-990000-6000_Abstracting-Indexing-RAE.php) | 5/4*1 =1,25 | |
| 15. | **Publicația citată:**<br>Tomasevic I., Bahelka I., Čandek Potokar M., Čítek J., Djekić I., Getya A., Guerrero L., Ivanova S., Kušec G., Nakov D., Sołowiej B., **Stoica M**., Szabo C., Tudoreanu L., Weiler U., Font-i-Furnols M. 2020. Attitudes and beliefs of Eastern European consumers towards animal welfare. *Animals*, *10*, 1220; doi:10.3390/ani10071220, IF: 2,323 (2019data), ISSN 2076-2615. WOS:000558175700001<br>**Publicația care citează:**<br>1. Dimitar Nakov, Metodija Trajchev, Slavča Hristov, Branislav Stanković, Marko Cincović, Zvonko Zlatanović, Jovan Bojkovski. Sexual maturity as risk for development of deviant behaviours in pig production systems with entire males. *Veterinarski Glasnik*, 2021. 00: 1-20. https://doi.org/10.2298/VETGL210727012N. (**DOAJ** - https://veterinarskiglasnik.rs/index.php/vg) | 5/16*1 =0,31 | |
| 18. | **Publicația citată:**<br>**Stoica M.**, Alexe P., Dinică R., Cârâc G. 2012. Electrochemical Behaviour of AISI 304 Stainless Steel Immersed in Mixtures Consisting by Biocide and Fungal Suspensions, In *Food Industrial Processes - Methods and Equipment*, B. Valdez (Ed.), Publisher In-Tech, Rijeka, Croatia, ISBN 979-953-307-709-2, pp. 97-118. WOS:000377277100008<br>**Publicația care citează:**<br>1. Batoul Mohebrad, Abbas Rezaee, Somayyeh Dehghani. 2018. Anionic Surfactant Removal Using Electrochemical Process: Effect of Electrode Materials and Energy Consumption. *Iranian Journal of* | 5/4*1 =1,25 | |

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| | *Health, Safety & Environment*, 5(2) 939-946. (**DOAJ** - http://www.ijhse.ir/) | | |
| **3.3 Prezentări invitate în plenul unor manifestări științifice naționale și internaționale și profesor invitat** | | | |
| **3.3.1 internaționale** | | | |
| 1. | Alina Ceoromila, **Stoica M.**, Cârâc G. *Electrochemical behaviour of basic metals in acidic solutions of water*. ICCR 2022, Chișinău, Republica Moldova https://transfrontaliera.ugal.ro/files/cercetare/FINAL_PROGRAM_compressed.pdf | 20 | |
| 2. | **Stoica M.**, Stanciu S. *Valorificarea rezultatelor cercetării, dezvoltării și inovării la Universitatea „Dunărea de Jos" din Galați*. Simpozion Științifico-practic anual „Lecturi AGEPI", „Proprietatea intelectuală și IMM-urile: comercializați-vă ideile", organizat de Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, 26.04.2021 https://www.agepi.gov.md/ro/content/program_lecturi_2021 | 20 | **60** |
| 3. | **Stoica M.**, Alexe P., Cârâc G. *Study on the corrosion behavior of stainless steel in biocides with Saccharomyces cerevisiae,* "CHIMIA 2012 – New trends in applied chemistry" 24-26 Mai 2012, Constanta-Romania http://chimia2012.univ-ovidius.ro/images/Program%20Chimia2012-17%20mai%20(2).pdf | 20 | |
| **3.3.2 naționale** | | | |
| 1. | Alexe P., **Stoica M**., Dima C. Diminuarea / eliminarea conținutului de azotit de sodiu din produsele din carne – Smart Solution pentru industria cărnii. Ingredients show 2020. 5-9 octombrie 2020. Online. https://www.roaliment.ro/evenimente/peste-300-de-specialisti-participa-la-ingredients-show-2020/<br><br>https://www.ugal.ro/anunturi/stiri-si-evenimente/8202-universitatea-dunarea-de-jos-din-galati-participa-la-conferinta-ingredients-show-2020-stiinta-ingredientelor-de-la-inovare-si-planificare-la-adaptare-si-alegere-prin-reprezentantii-facultatii-de-stiinta-si-ingineria-alimentelor | 5 | **5** |
| **3.4 Membru în colectivele de redacție sau comitete științifice al revistelor și manifestărilor științifice, organizator de manifestări științifice** | | | |
| **3.4.3 Naționale și internaționale neindexate** | | | |
| 1. | ACROSS Journal – editor http://www.across-journal.com/index.php/across/about/editorialTeam | 5 | |
| 2. | Congresul Științific Internațional „Sport, Olimpism, Sănătate" (International Scientific Congress „Sports, Olympism, Health" – SOH 2023) (co-președinte organizator) https://transfrontaliera.ugal.ro/files/cercetare/2022-2023/SOH_2023_-_Invitat%CC%A6ie_-_Sport_Olimpism_Sanatate-1.pdf | 5 | **80** |
| 3. | Conferința științifică internațională „Perspectivele și Problemele Integrării în Spațiul European al Cercetării și Educației, 7 iunie 2023, Cahul, Republica Moldova (membru în comitetul științific) http://conference-prospects.usch.md/files/program/2023/Agenda_Conferin%C8%9Bei_%C8%98tiin%C8%9Bifice_Interna%C8%9Bionale.pdf | 5 | |

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| 4. | Dialogue / Education / Action – Cross-Border International Student Conference 2023 (CISC – DEA 2023) (membru în comitetul științific) https://www.scss.ugal.ro/index.php/comitet-de-organizare-trans | 5 | |
| 5. | Dialogue / Education / Action – Cross-Border International Student Conference 2023 (CISC – DEA 2023) (co-președinte organizator) https://www.scss.ugal.ro/index.php/comitet-de-organizare-trans | 5 | |
| 6. | Conferința științifică multivalența practicării exercițiului fizic permanent 16-18 Decembrie 2022–Galați, România (membru organizator) https://transfrontaliera.ugal.ro/files/cercetare/2022-2023/sport/MPEFP_2022_16-18_Decembrie.pdf | 5 | |
| 7. | Inter-institutional forum on cross-border cooperation in international academic context. Romania – Republic of Moldova – Ukraine. Chișinău, Republica Moldova, decembrie 2022 (membru organizator) https://transfrontaliera.ugal.ro/files/2022/Forum_Programme_EN-RO_compressed.pdf | 5 | |
| 8. | Interdisciplinarity and Cooperation in Cross-Border Research" International Winter Conference – ICCR 2022, Chișinău, Republica Moldova, decembrie 2022 (co-președinte organizator) https://transfrontaliera.ugal.ro/files/cercetare/2022-2023/ICCR_2022__Program_RO_ziua_1_compressed_1.pdf | 5 | |
| 9. | Noaptea Cercetătorilor Europeni 2022 (organizator în calitate de prodecan al Facultății Transfrontaliere) https://www.ugal.ro/anunturi/stiri-si-evenimente/11220-noaptea-cercetatorilor-2022-inovatie-trenduri-si-stiinta-in-folosul-societatii | 5 | |
| 10. | Interdisciplinarity and Cooperation in Cross-Border Research" International Summer Conference – ICCR 2022, iunie 2022 (co-președinte organizator) https://transfrontaliera.ugal.ro/files/cercetare/FINAL_PROGRAM_compressed.pdf | 5 | |
| 11. | Workshop „Dialoguri Interdisciplinare şi Dezvoltare Ştiinţifică Academică – Partea a doua", organizat în cadrul Conferinței International Summer Conference – ICCR 2022, iunie 2022 (membru organizator) https://transfrontaliera.ugal.ro/files/cercetare/FINAL_PROGRAM_compressed.pdf | 5 | |
| 12. | Dialogue / Education / Action – Cross-Border International Student Conference 2022 (CISC-DEA 2022) (membru în comitetul științific) https://www.scss.ugal.ro/images/EN_Invitation_CISC-DEA_2022.pdf | 5 | |
| 13. | Dialogue / Education / Action – Cross-Border International Student Conference 2022 (CISC-DEA 2022) (co-președinte organizator) https://www.scss.ugal.ro/images/EN_Invitation_CISC-DEA_2022.pdf | 5 | |
| 14. | Interdisciplinarity and Cooperation in Cross-Border Research" International Conference – ICCR 2021 (co-președinte organizator) https://transfrontaliera.ugal.ro/files/cercetare/2021/2_12_ICCR_2021_-FINAL_compressed.pdf | 5 | |
| 15. | Workshop organizat în cadrul Conferinței Interdisciplinary Dialogues and Academic Scientific Development (membru organizator) https://transfrontaliera.ugal.ro/files/cercetare/2021/2_12_ICCR_2021_-FINAL_compressed.pdf | 5 | |

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| 16 | Conferința științifică internațională „Perspectivele și Problemele Integrării în Spațiul European al Cercetării și Educației, iunie 2021, Cahul, Republica Moldova (membru în comitetul științific) | 5 | |
| **3.5 Recenzor pentru reviste și manifestări științifice naționale și internaționale** | | | |
| **3.5.1 ISI** | | | |
| 1. | ***Coatings***<br>*Indexing - Clarivate*<br>*https://www.webofscience.com/wos/woscc/summary/1013a6b3-9757-4fa3-af25-cbb07ad31156-a298b5d1/relevance/1*<br>Manuscript ID: coatings-2158639, Title: Impact of Zinc Oxide Nano Particles, Polyvinyl Alcohol on Quality Characteristics of Nanocomposite Film, 2023.<br>WOS_REVIEW_ID:21131696 | 10 | **90** |
| 2. | ***Energies***<br>*Indexing - Clarivate*<br>*https://www.webofscience.com/wos/woscc/summary/9f1f4f6a-a0b6-40e2-934f-023937bb482d-a298b2e5/relevance/1*<br>Manuscript ID: energies-1470431, Title: Physicochemical Properties of Torrefied and Pyrolyzed Food Waste Biochars as Fuel: a Pilot Scale Study, 2021.<br>WOS_REVIEW_ID:21131634 | 10 | |
| 3. | ***Foods***<br>*Indexing - Clarivate*<br>*https://www.webofscience.com/wos/woscc/summary/b733825c-31e0-42f6-8617-dd523ca7ba48-a298aeda/relevance/1*<br>Manuscript ID: foods-2154227, Title: The Use of Ozone Technology: an Eco – Friendly Method for theSanitization of the Dairy Supply Chain, 2023.<br>WOS_REVIEW_ID:21131714 | 10 | |
| 4. | ***Microbiology Research***<br>*Indexing - Clarivate*<br>*https://www.webofscience.com/wos/woscc/summary/c671af3c-a4da-476e-9fbb-551abbecd040-a2989466/relevance/1*<br>Manuscript ID: microbiolres-2207560, Title: Lactic Bacteria with Plant Growth-Promoting Potential, 2023<br>WOS_REVIEW_ID:21153853 | 10 | |
| 5. | ***Polymers***<br>*Indexing - Clarivate*<br>*https://www.webofscience.com/wos/woscc/summary/083df10b-3cf7-4a7a-a52a-fba1ec235436-a2989007/relevance/1*<br>Manuscript ID: polymers-2323218, Title: The potential of reinforced bioplastics application in variousindustries: A Review, 2023.<br>WOS_REVIEW_ID:21131752 | 10 | |
| 6. | ***Processes***<br>*Indexing - Clarivate*<br>*https://www.webofscience.com/wos/woscc/summary/895a1b67-5f44-488a-918c-6d05c8e90faf-a2988442/relevance/1*<br>Manuscript ID: processes-1394917, Title: Optimization of no-wait flowhsop scheduling problem in bakery production with modified PSO, NEH, and SA, 2021.<br>WOS_REVIEW_ID:21131614 | 10 | |

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| 7. | ***Sustainability***<br>*Indexing - Clarivate*<br>*https://www.webofscience.com/wos/woscc/summary/d4ca3f7b-c9b1-4ee6-acea-4312898ae363-a2988bb8/relevance/1*<br>Manuscript ID: sustainability-1680422, Title: Bio-based materials riding the wave of sustainability: Common misconceptions, opportunities, challenges and the way forward, 2022.<br>WOS_REVIEW_ID:21131227 | 10 | |
| 8. | ***Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Food Science and Technology***<br>*Indexing - Clarivate*<br>*https://journals.usamvcluj.ro/index.php/fst/*<br>Manuscript # FOOD-2018-0004, Title: Methodologies and results concerning the determination of OCs and PCBs from fish meat-A Mini Review, 2018<br>WOS_REVIEW_ID:21131274 | 10 | |
| 9. | ***International Journal of Food Science and Technology***<br>*Indexing - Clarivate*<br>*https://ifst.onlinelibrary.wiley.com/journal/13652621*<br>Manuscript ID JFPP-06-20-1433, Title: High-pressure processing effects on the barrier properties of flexible packaging materials, 2020.<br>WOS_REVIEW_ID:21131292 | 10 | |
| | **ResearcherID: JDC-6214-2023**<br>https://www.webofscience.com/wos/author/record/JDC-6214-2023 | | |
| **3.5.3 Referent în comisii de doctorat - naționale** | | | |
| 1. | Membru în comisia pentru evaluarea și susținerea publică a tezei de doctorat elaborată de Drd. Adela Doina Modoran, 14.12.2020<br>https://www.ugal.ro/11-site/8403-anunt-sustinere-teza-modoran-d-l-adela-doina | 5 | **5** |
| **3.6 Premii** | | | |
| **Premii internaționale** | | | |
| 1. | Medalia de Aur acordată de către juriul internațional al „International Salon and New Technologies - New Time”, pentru invenția cu titlul Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărni (23-25 septembrie 2021, Sevastopol – Russian Federation). | 10 | **440** |
| 2. | Medalia de Argint acordată de către juriul internațional al „International Salon and New Technologies - New Time”, pentru invenția cu titlul Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărni (23-25 septembrie 2021, Sevastopol – Russian Federation). | 10 | |
| 3. | Medalia de Argint acordată de către juriul internațional al „International Salon and New Technologies - New Time”, pentru invenția cu titlul Ingredient multifuncțional pe bază de extracte microîncapsulate din orez negru și lavandă pentru utilizări în industria alimentară (23-25 septembrie 2021, Sevastopol – Russian Federation). | 10 | |
| 4. | Medalia de Aur acordată de către Universitatea de Stat de Medicină și Farmacie Nicolae Testemițanu din Republica Moldova, pentru lucrările prezentate la, EIS INFOINVENT 2021 (17-20 noiembrie 2021, Chișinău - Republica Moldova). | 10 | |

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| 5. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (II). INFOINVENT 2021 (17-20 noiembrie 2021, Chișinău – Republica Moldova). | 10 | |
| 6. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (I). INFOINVENT 2021 (17-20 noiembrie 2021, Chișinău – Republica Moldova). | 10 | |
| 7. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru ciclul de invenții Procedeu de obținere a unui colorant sub formă de pulbere, pe bază de nitrozohemoglobină (NOHb) pentru utilizarea la obținerea preparatelor comune din carne. INFOINVENT 2021 (17-20 noiembrie 2021, Chișinău – Republica Moldova). | 10 | |
| 8. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru ciclul de invenții Procedeu de obținere a unui colorant sub formă de pulbere, pe bază de carboxihemoglobină (COHb) pentru utilizarea la obținerea preparatelor comune din carne. INFOINVENT 2021 (17-20 noiembrie 2021, Chișinău – Republica Moldova). | 10 | |
| 9. | Medalia de Aur acordată de către Societatea Inventatorilor din Banat la cea de a VII-a ediție a Salonului Internațional de Invenții și Inovații ”Traian Vuia”, pentru invenția cu titlul Ingredient multifuncțional pe bază de extracte microîncapsulate din orez negru și lavandă pentru utilizări în industria alimentară (14 octombrie 2021, Timișoara). | 10 | |
| 10. | The Bronze Certificate oferit de International Federation of Inventors Associations din Turcia, pentru invenția Parizer din carne de porc cu șrot de cătină fără adaos de nitrit. Inventions VS Corona Contest 2020 (Invention contest for the benefit of humanity against Covid 19) (Iulie 2020, Istanbul – Turcia). | 10 | |
| 11. | Certificate of Honor oferit de International Federation of Inventors Associations din Turcia, pentru invenția Parizer din carne de porc cu șrot de cătină fără adaos de nitrit. Inventions VS Corona Contest 2020 (Invention contest for the benefit of humanity against Covid 19) (Iulie 2020, Istanbul – Turcia). | 10 | |
| 12. | Certificate of Honor oferit de International Federation of Inventors Associations din Turcia, pentru invenția Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii. Inventions VS Corona Contest 2020 (Invention contest for the benefit of humanity against Covid 19) (Iulie 2020, Istanbul – Turcia). | 10 | |
| 13. | Certificate of Honor oferit de International Federation of Inventors Associations din Turcia, pentru produsul Purple Lavania, Inventions VS Corona Contest 2020 (Invention contest for the benefit of humanity against Covid 19) (Iulie 2020, Istanbul – Turcia). | 10 | |
| 14. | Medalia de aur acordată de către juriul Salonului Internațional al Cercetării, Inovării și Inventicii ”Pro Invent 2020” – Cluj Napoca, pentru invenția cu titlul Parizer din carne de porc cu cătină, fără nitrit (18-20 noiembrie 2020, online), România | 10 | |
| 15. | Medalia de Aur acordată de către juriul Salonului Internațional al Cercetării, Inovării și Inventicii ”Pro Invent 2020” – Cluj Napoca, pentru invenția cu titlul | 10 | |

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| | Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii (18-20 noiembrie 2020, online), România | | |
| 16. | Medalia de Aur acordată de către juriul Salonului Internațional al Cercetării, Inovării și Inventicii ”Pro Invent 2020” – Cluj Napoca, pentru pentru produsul Purple Lavania (18-20 noiembrie 2020, online), România | 10 | |
| 17. | Award Winner “Distinguished Woman in Engineering” (Major Area of Study - Food Engineering) oferit de Center for Advanced Research and Design la 4th Annual Women's Meet - AWM 2019, 2 March 2019, Chennai City, India. | 10 | |
| 18. | Premiul Special oferit de către Agenția Națională pentru Sănătate Publică din Republica Moldova pentru invenția cu titlul Procedeu de obținere a unui colorant sub formă de pulbere, pe bază de carboxihemoglobină (COHb), pentru utilizarea la obținerea preparatelor comune din carne, la XXIIIth International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 19. | Premiul Special oferit de către Agenția Națională pentru Sănătate Publică din Republica Moldova pentru invenția cu titlul Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (I), la XXIIIth International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 20. | Medalia de Aur acordate de Universitatea Tehnică a Moldovei din Republica Moldova, pentru invenția cu titlul Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (I) la XXIIIth International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 21. | Diplomă de Onoare acordată de către Institutul de Chimie din Republica Moldova, pentru invenția cu titlul Purple Lavania, INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 22. | Diplomă de Excelență și Mențiune acordată de către Universitatea de Stat de Medicină și Farmacie Nicolae Testemițanu din Republica Moldova, pentru invenția cu titlul Purple Lavania, INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 23. | Diplomă de Excelență acordată de către Institutul de Microbiologie și Biotehnologie din Republica Moldova, pentru invenția cu titlul Purple Lavania, INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 24. | Diplomă de Excelență acordată de către Institutul de Fitotehnie Porumbeni din Republica Moldova, pentru invențiile: Purple Lavania; Parizer cu șrot de cătină; Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii; Parizer cu cătină. INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 25. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru invenția cu titlul Parizer cu cătină, INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 26. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru invenția cu titlul Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii. INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 27. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru invenția cu titlul Parizer cu șrot de cătină. INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |

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| 28. | Medalia de Aur acordată de către Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova, pentru invenția cu titlul Purple Lavania (Ingredient multifuncțional pe bază de extracte microîncapsulate din orez negru și lavandă pentru utilizări în industria alimentară). INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 29. | Medalia de Aur acordată de către Universitatea Tehnică a Moldovei din Republica Moldova, pentru invenția cu titlul Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii. INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 30. | Special Prize oferit de către Institute of Genetics, Physiology and Plant Protection din Republica Moldova, pentru invențiile: Purple Lavania; Parizer cu șrot de cătină; Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii; Parizer cu cătină. INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 31. | Outstanding Leadership Award oferit de către World Invention Creativity Olympic din Korea, pentru produsul Purple Lavania, INFOINVENT 2019 (20-23 noiembrie 2019, Chișinău - Republica Moldova). | 10 | |
| 32. | Medalie de aur pentru invenția cu titlul Procedeu de obținere a unui colorant sub formă de pulbere, pe bază de nitrozomioglobină (NOHb), pentru utilizarea la obținerea preparatelor comune din carne *acordată de* Universitatea Tehnică Gheorghe Asachi din Iași la XXIII$^{th}$ International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 33. | Medalie de aur pentru invenția cu titlul Procedeu de obținere a unui colorant sub formă de pulbere, pe bază de carboxihemoglobină (COHb), pentru utilizarea la obținerea preparatelor comune din carne *acordată de* Universitatea Tehnică Gheorghe Asachi din Iași la XXIII$^{th}$ International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 34. | Medalie de aur pentru invenția cu titlul Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (II) *acordată de* Universitatea Tehnică Gheorghe Asachi din Iași la XXIII$^{th}$ International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 35. | Medalie de aur pentru invenția cu titlul Obținerea unui colorant natural lichid, pe bază de nitrozohemoglobină (I) acordată *de* Universitatea Tehnică Gheorghe Asachi din Iași la XXIII$^{th}$ International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 36. | Great Prize acordat de *Universitatea* Tehnică din Cluj-Napoca pentru invențiile prezentate la XXIII$^{th}$ International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași). | 10 | |
| 37. | Medalie de Aur și Diplomă acordate la XXIII$^{th}$ International Exhibition of Inventics INVENTICA, pentru invenția cu titlul Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (27-29 iunie 2018, Iași) | 10 | |
| 38. | Medalie și Diplomă acordate de Agenția de Stat pentru Proprietate Intelectuală a Republicii Moldova la cea de a XVI-a ediție a Salonului Internațional al Cercetării, Inovării și Inventicii ”Pro Invent 2018”, pentru invenția cu titlul Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (21-23 martie 2018, Cluj-Napoca) | 10 | |
| 39. | Medalie de Argint și Diplomă acordate de către Societatea Inventatorilor din Banat la cea de a IV-a ediție a Salonului Internațional de Invenții și Inovații | 10 | |

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| | ”Traian Vuia”, pentru invenția cu titlul Parizer din carne de porc cu cătină fără nitrit (13-15 iunie 2018, Timișoara) | | |
| 40. | Medalie de Aur și Diplomă acordate de către Societatea Inventatorilor din Banat la cea de a IV-a ediție a Salonului Internațional de Invenții și Inovații ”Traian Vuia”, pentru invenția cu titlul Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii (13-15 iunie 2018, Timișoara) | 10 | |
| 41. | Medalie de Aur și Diplomă acordate de către Societatea Inventatorilor din Banat la cea de a IV-a ediție a Salonului Internațional de Invenții și Inovații ”Traian Vuia”, pentru invenția cu titlul Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (13-15 iunie 2018, Timișoara) | 10 | |
| 42. | Premiul Special - Diploma Za Postignute Rezultate oferită de către Academician Milan Bojović din Muntenegru, Președintele Balkan Mananager's Association pentru invenția cu titlul Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (13-15 iunie 2018, Timișoara) | 10 | |
| 43. | Medalia de aur și Diplomă de Excelență acordate de către juriul Salonului Internațional al Cercetării, Inovării și Inventicii ”Pro Invent 2018”, pentru invenția cu titlul Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (21-23 martie 2018, Cluj-Napoca) | 10 | |
| 44. | Premiul Special PROINVENT 2018 și Diplomă de Excelență acordate de către juriul Salonului Internațional al Cercetării, Inovării și Inventicii ”Pro Invent 2018”, pentru invenția cu titlul Parizer din carne de porc cu șrot de cătină fără adaos de nitrit (21-23 martie 2018, Cluj-Napoca) | 10 | |
| **Premii naționale în domeniu** | | | |
| 1. | Premierea rezultatelor cercetării – articole (UEFISCDI The financial impact of replacing plastic packaging by biodegradable biopolymers - A smart solution for the food industry (PN-III-P1-1.1- PRECISI-2021- 56244) | 5 | **35** |
| 2. | MENTORS' AWARD Ro AgriFood Hacking – HAR2020 oferit de Asociația de Promovare a Alimentului Românesc, pentru soluția HARWa – Start-up integrat de valorificare inteligentă a deșeurilor de pește, în cadrul hackathon-ul dedicat domeniului agroalimentar, desfășurat în perioada 13 – 15 noiembrie 2020, online, România | 5 | |
| 3. | Premierea rezultatelor cercetării – articole (UEFISCDI): Attitudes and beliefs of Eastern European consumers towards animal welfare (PN-III-P1-1.1-PRECISI-2020-48075) | 5 | |
| 4. | Premierea rezultatelor cercetării – articole (UEFISCDI): Microencapsulation of Red Grape Juice by Freeze drying and Application in Jellies Formulation (PN-III-P1-1.1-PRECISI-2020-47772) | 5 | |
| 5. | Locul al-III-lea în cadrul competiției ECOTROPHELIA EUROPE 2019, faza națională, mai 2019, Galati, produsul Purple Lavania | 5 | |
| 6. | Diplomă de Excelență pentru invențiile prezentate la la XXIII$^{th}$ International Exhibition of Inventics INVENTICA - Iași 2019 (26-28 iunie 2019, Iași), oferită de către ASIAR | 5 | |
| 7. | Medalia de Bronz acordată de Universitatea Dunărea de Jos, pentru invenția cu titlul Colorant pe bază de cătină și sânge în vederea reducerii nitritului rezidual, pentru industria cărnii, la Salonul Inovării și cercetării UGAL INVENT (16-18 octombrie 2019, Galați). | 5 | |

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| **3.7 Membru în academii, organizații, asociații, profesionale de prestigiu naționale și internaționale, apartenență la organizații din domeniul educației și cercetării** | | | |
| **3.7.5 Consilii și organizații în domeniul educației și cercetării** | | | |
| **conducere** | | | |
| 1. | Prodecan Facultatea Transfrontalieră (conducere) https://transfrontaliera.ugal.ro/index.php/ro/despre/organizare/conducere-executiva | 15 | **15** |
| **membru** | | | |
| 2. | Membru în Consiliul pentru Cercetare Științifică al UDJG https://www.ugal.ro/files/cercetare/2020/9/Hotarare_senat_91_2020_Anexa2_ConsiliuStiintific.pdf | 10 | **20** |
| 2. | Membru în Consiliul Facultății Transfrontaliere https://transfrontaliera.ugal.ro/index.php/ro/despre/organizare/consiliul-facultatii | 10 | |
| **A3** | **RECUNOAȘTEREA ȘI IMPACTUL ACTIVITĂȚII Profesor / Abilitare – minim 60 de puncte** | **Punctaj realizat 1252,10 de puncte** | |
| **A1 + A2 + A3** | | **PUNCTAJ 2206,48 de puncte** | |

10.09.2023

Conf. dr. ing. Maricica STOICA