

Universitatea din Craiova
 Facultatea de Agricultură și Horticultură
 Departamentul: Horticultură și Tiința Alimentului
Fișa de verificare a îndeplinirii standardelor minime
Prof.dr.ing. Violeta NOUR

Comisia de Ingineria Resurselor Vegetale și Animale
 OM 6560/2012; Ordinul nr. 5648/2013

Activitatea didactică și profesională (A1)

Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
1.1 Cărți și capitole în cărți de specialitate	1.1.1. Cărți/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*nr. autori)		
		1.1.1.2 naționale	nr. pagini/(5*nr. autori)		
	1.1.2. Cărți/capitole de carte ca editor/coordonator	1.1.1.1 internaționale	nr. pagini/(3*nr. autori)		
		1.1.1.2 naționale	nr. pagini/(7*nr. autori)		
Nour Violeta. <i>Procesarea industrială a legumelor și fructelor</i> . Ed. SITECH, Craiova, 2014, ISBN 978-606-11-4315-3 (525 p).				105	
Banu C., Nour Violeta, Bărbănuș Elena, Stoica A., Ștefan E. <i>Alimente funcționale, suplimente alimentare și plante medicinale</i> . Ed. ASAB, București, 2010, ISBN 978-973-7725-83-7 (312 p).				12,48	
Banu C., Nour Violeta, Stoica A., Bărbănuș Elena. <i>Alimentație pentru sănătate</i> . Ed. ASAB, București, 2009, ISBN 978-973-7725-68-4 (320 p).				16	
Banu C. (coord). <i>Tratat de industrie alimentară : Tehnologii alimentare</i> . Ed. ASAB, București, 2009, ISBN 978-973-7725-67-7 (1152 p, 21 autori).				10,97	
Banu C. (coord). <i>Tratat de industrie alimentară : Probleme generale</i> . Ed. ASAB, București, 2008, ISBN 978-973-7725-63-9 (550 p, 12 autori).				9,16	
Nour Violeta. <i>Proprietăți funcționale ale proteinelor în produsele alimentare</i> . Ed. Universitaria, Craiova, 2007, ISBN 978-973-742-910-0 (270 p).				54	
Banu C., Nour Violeta, Vizireanu C., Mustea G., Rămeriș D., Rubov S. <i>Calitatea și analiza senzorială a produselor alimentare</i> . Ed. AGIR, București, 2007, ISBN 973-8130-81-6 (573 p).				19,1	
Ioniș M.E., Bishtawi A.M.A.M., Nour Violeta, Costea D.C. <i>The preservation of horticultural products</i> . Ed. DAR AL-ZAQOUT, Dep.No. 1640/7/2005, Amman, Jordan (150 p).				7,5	
Nour Violeta, Ionica Mira Elena. <i>Controlul calității în industria conservelor de legume și fructe</i> . Ed. Universitaria, Craiova, 2004, ISBN 973-8043-68-9 (207 p).				20,7	

Banu C., Nour Violeta, Tatarov P., Ionescu A., Mustea G., Alexe P., Vizireanu C., S hleanu V., Rub ov S., Lungu C. <i>Principiile conserv rii produselor alimentare</i> . Ed. AGIR, Bucure ti, 2004, ISBN 973-8466-64-4 (411 p).	8,22	
Banu C., Nour Violeta, Iordan M., Mustea G. <i>Procesarea materiilor prime alimentare i pierderile de substan e biologic active. Manual pentru institu iile de înv mânt tehnic superior i suport pentru produc torii de m rfuri alimentare</i> . Ed. "TEHNICA" UTM, Chi in u, 2003, ISBN 9975-63-192-4 (152 p).	7,6	
Banu C., Nour Violeta, Vizireanu C., Mustea G., R smeri D. <i>Calitatea i controlul calit ii produselor alimentare</i> . Ed. AGIR, Bucure ti, 2002, ISBN 973-8130-81-6 (547 p).	21,88	
Banu C., Ionescu A. coord., Nour Violeta .a. <i>Dic ionar explicativ pentru tiin ele exacte. Industrie alimentar IAL2. Produse de origine vegetal i animal . Român/Englez/Francez/Rus</i> . Ed. Academiei Române ISBN 973-27-0946-4, 973-27-0747-X i Ed. AGIR, ISBN 973-8466-22-9, Bucure ti, 2002 (158 p, 10 autori).	3,16	
Banu C., Nour Violeta, Leonte M., R smeri D., Iordan M. <i>Tratat de chimia alimentelor</i> . Ed. AGIR, Bucure ti, 2002, ISBN 973-8130-75-1 (460 p).	18,4	
TOTAL		314.77

Tipul activit ilor	Categoriile i restric ii	Subcategoriile	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
1.2. Suport didactic	1.2.1 Manuale, suport de curs		nr. Pagini/(8*nr. Autori)		
	1.2.2 Îndrumare de laborator/aplica ii		nr. Pagini/(8*nr. Autori)		
Nour Violeta. <i>Tehnologia c rnii i produselor din carne</i> . Ed. Universitaria, Craiova, 2008, ISBN 978-606-510-056-5 (266 p).				33.25	
Nour Violeta. <i>Metode de analiz i control în industria c rnii i produselor din carne</i> . Ed. SITECH, Craiova, 2004, ISBN 973-657-768-6 (95 p).				11.87	
Nour Violeta. <i>Tehnologii i utilaje în industria conservelor de legume i fructe</i> . Ed. Reprograph, Craiova, 2002, ISBN 973-8092-78-7 (306 p).				38.25	
Nour Violeta, Sârbu D. <i>Metode de analiz i control în industria panifica iei</i> . Ed. Reprograph, Craiova, 2002, ISBN 973-8092-86-1 (150 p).				9.38	
Nour Violeta. <i>Metode de analiz i control în industria conservelor de legume i fructe</i> . Editura Europa, Craiova, 1998, ISBN 973-9013-24-4 (186 p).				23.25	
TOTAL					116

Tipul activit ilor	Categoriile i restric ii	Subcategoriile	Indicatori (kpi)
1.3. Coordonare de programe de studii, organizare i coordonare programe de formare continu i proiecte educa ionale	Punctaj unic pentru fiecare activitate		
Coordonare program de studiu Tehnologia prelucr rii produselor agricole			15
Coordonare program master Siguran a alimentelor i trasabilitatea produselor alimentare			15
TOTAL			30

TOTAL A1 = 460.77 puncte

Activitatea de cercetare (A2)

Tipul activit ilor	Categori i restric ii	Subcategori	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
2.1. Articole în reviste cotate ISI Thomson Reuters i în volume indexate ISI proceedings *)	Minim 6 articole pentru Profesor / CS I		(25+20*factor impact)/nr. de autori – pt reviste cotate ISI 25/nr. de autori – pt articole indexate ISI proceedings		
	Minim 3 articole pentru Conferentiar / CS II				
ARTICOLE ISI					
Nour Violeta, Trandafir I., Cosmulescu S. 2015. Central composite design applied to optimize the hydroalcoholic extraction of bilberry (<i>Vaccinium myrtillus</i> L.) fruits. Journal of Food Biochemistry 39(2), 179-188 (IF=0.853) ISSN 1745-4514 http://onlinelibrary.wiley.com/doi/10.1111/jfbc.12119/abstract				(25+20*0,853)/3)*2 = 28,04	28,04
Cosmulescu S., Trandafir I., Nour Violeta, Botu M. 2015. Total phenolic, flavonoid distribution and antioxidant capacity in skin, pulp and fruit extracts of plum cultivars. Journal of Food Biochemistry 39(1), 64-69 http://onlinelibrary.wiley.com/doi/10.1111/jfbc.12112/abstract (IF=0.853) ISSN 1745-4514				(25+20*0,853)/3 = 14,02	14,02
Cosmulescu S., Trandafir I., Nour Violeta, Ionic M.E., Tutulescu F. 2014. Phenolics content, antioxidant activity and color of green walnut extracts for preparing walnut liquor. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 42 (2), 551-555. http://www.notulaeobotanicae.ro/index.php/nbha/article/view/9649/7767 (IF=0.476) ISSN 0255-965X				(25+20*0,476)/3 = 11,50	11,50
Nour Violeta, Trandafir, I, Ionica, M.E. 2014. Evolution of antioxidant activity and bioactive compounds in tomato (<i>Lycopersicon esculentum</i> Mill.) fruits during growth and ripening. Journal of Applied Botany and Food Quality 87, 97-103. http://pub.jki.bund.de/index.php/JABFQ/article/view/2789/3208 (IF=0.814) ISSN 1613-9216				(25+20*0,814)/3)*2 = 27,52	27,52
Cosmulescu S., Trandafir I., Nour Violeta. 2014. Influence of the extraction solvent on antioxidant capacity and total phenolic content in currant fruits. Journal of Applied Botany and Food Quality 87, 206-209. http://pub.jki.bund.de/index.php/JABFQ/article/view/3018/3257 (IF=0.814) ISSN 1613-9216				(25+20*0,814)/3 = 13,76	13,76
Nour Violeta, Trandafir I., Cosmulescu S. 2014. Antioxidant capacity, phenolic compounds and minerals content of blackcurrant (<i>Ribes nigrum</i> L.) leaves as influenced by harvesting date and extraction method. Industrial Crops and Products 53, 133–139. http://www.sciencedirect.com/science/article/pii/S0926669013006997 (IF=3.208) ISSN 0926-6690				(25+20*3,208)/3)*2 = 59,44	59,44
Cosmulescu S., Trandafir I., Nour Violeta. 2014. Seasonal variation of the main individual phenolics and juglone in walnut (<i>Juglans regia</i>) leaves. Pharmaceutical Biology 52(5), 575-580. http://www.ncbi.nlm.nih.gov/pubmed/24251848 (IF=1.337) ISSN 1388-0209				(25+20*1,337)/3 = 17,25	17,25
Nour Violeta, Stampar F., Veberic R., Jakopic J. 2013. Anthocyanins profile, total phenolics and antioxidant activity of black currant ethanolic extracts as influenced by genotype and ethanol concentration. Food Chemistry, 141(2), 961-966. http://www.sciencedirect.com/science/article/pii/S0308814613004512 (IF=3.33) ISSN 0308-8146				(25+20*3,33)/4)*2 = 45,80	45,80
Ionic M.E., Nour Violeta, Trandafir I., Cosmulescu S., Botu M. 2013. Physical and chemical properties of some European plum cultivars. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 41 (2), 499-503. http://www.notulaeobotanicae.ro/index.php/nbha/article/view/9354 (IF=0.476) ISSN 0255-965X				(25+20*0,476)/5 = 6,90	6,90

Nour Violeta, Trandafir I., Ionica M.E. 2013. Antioxidant compounds, mineral content and antioxidant activity of several tomato cultivars grown in Southwestern Romania. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 41 (1), 136-142. http://www.notulaeobotanicae.ro/index.php/nbha/article/view/9026/7615 (IF=0.476) ISSN 0255-965X	$(25+20*0,476)/3*2 = 23,00$	23,00
Trandafir I., Nour Violeta*, Ionica M.E. 2013. Antioxidant capacity, phenolic acids and caffeine contents of some commercial coffees available on the Romanian market. Archivos Latinoamericanos de Nutrition 63(1), 87-94. http://www.alanrevista.org/ediciones/2013/1/?i=art11 (IF=0.241) ISSN 0004-0622	$(25+20*0,241)/3*2 = 19,88$	19,88
Nour Violeta, Trandafir I., Cosmulescu S. 2013. HPLC determination of some phenolic acids, flavonoids and juglone in walnut leaves. Journal of Chromatographic Science 51(9), 883-890. ISSN 0021-9665 http://chromsci.oxfordjournals.org/content/early/2012/11/06/chromsci.bms180.full.pdf (IF=1.026) ISSN 0021-9665	$(25+20*1,026)/3*2 = 30,34$	30,34
Nour Violeta, Trandafir I., Muntean C. 2012. Ultraviolet irradiation of trans-resveratrol and HPLC determination of trans-resveratrol and cis-resveratrol in Romanian red wines. Journal of Chromatographic Science 50(10), 920-927. http://chromsci.oxfordjournals.org/content/50/10/920.full.pdf+html (IF=0.794) ISSN 0021-9665	$(25+20*0,794)/3*2 = 27,25$	27,25
Solar A., Jakopic J., Nour Violeta, Mikulic-Petkovsek M., Veberic R., Botu M., Stampar F. 2012. Prohexadione-Ca induces reduction in bacterial blight severity and alteration in phenolic content in walnuts. Journal of Plant Pathology 94, S1.47–S1.52. http://sipav.org/main/jpp/index.php/jpp/article/view/2532/1209 (IF=0.688) ISSN 1125-4653	$(25+20*0,688)/7 = 5,53$	5,53
Trandafir I., Nour Violeta*, Ionica M.E. 2012. Determination of tin in canned foods by inductively coupled plasma-mass spectrometry. Polish Journal of Environmental Studies, 21 (3), 749-754. http://www.pjoes.com/pdf/21.3/Pol.J.Environ.Stud.Vol.21.No.3.749-754.pdf (IF=0.462) ISSN 1230-1485	$(25+20*0,462)/3*2 = 22,8$	22,8
Nour Violeta, Trandafir I., Ionica M.E. 2011. Ascorbic acid, anthocyanins, organic acids and mineral content of some black and red currant cultivars. Fruits 66 (5), 353-362. http://journals.cambridge.org/download.php?file=%2FFRU%2FFRU66_05%2FS0248129411000491a.pdf&code=d1d1feece2b8283e3592b187924f0996 (IF=0) ISSN 0248-1294	$(25/3)*2 = 16,66$	16,66
Nour Violeta, Trandafir I., Ionica M.E. 2010. Compositional characteristics of fruits of several apple (<i>Malus domestica</i> Borkh) cultivars. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 38 (3), 228-233. http://www.notulaeobotanicae.ro/index.php/nbha/article/view/4762/5097 (IF=0.463) ISSN 0255-965X	$(25+20*0,463)/3*2 = 22,84$	22,84
Nour Violeta, Trandafir I., Ionica M.E. 2010. HPLC organic acid analysis in different Citrus juices under reversed phase conditions. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 38 (1), 44-48. http://www.notulaeobotanicae.ro/index.php/nbha/article/view/4569/4416 (IF=0.463) ISSN 0255-965X	$(25+20*0,463)/3*2 = 22,84$	22,84
Nour Violeta, Trandafir I., Ionica M.E. 2011. Methods validation for determination of lead, cadmium and tin in fruit juices by means of graphite furnace atomic absorption spectrometry. Journal of Environmental Protection and Ecology 12 (4A), 2046-2055. http://www.jepe-journal.info/vol-12-no4b-2011 (IF=0.102) ISSN 1311-5065	$(25+20*0,102)/3*2 = 18,02$	18,02
Nour Violeta, Trandafir I., Ionica M.E. 2010. Development and validation of HPLC methods for analysis of benzoic acid in various foodstuffs. Journal of Environmental Protection and Ecology, 11, no.1, 56-64. http://www.jepe-journal.info/vol-11-no-1 (IF=0.178) ISSN 1311-5065	$(25+20*0,178)/3*2 = 19,04$	19,04
Trandafir I., Nour Violeta*, Ionica M.E. 2010. Development of a method for the determination of tin in canned fruit juice by graphite furnace atomic absorption spectrometry. Journal of Environmental Protection and Ecology 11, no.1, 49-55. http://www.jepe-journal.info/vol-11-no-1 (IF=0.178) ISSN 1311-5065	$(25+20*0,178)/3*2 = 19,04$	19,04
TOTAL		471,47

ARTICOLE IN VOLUME INDEXATE ISI PROCEEDINGS		
Ionic M.E., Nour Violeta, Trandafir I. 2010. The influence of aero-ionized stream on the storage capacity of plums. Acta Horticulturae, vol. 968, 205-210, ISHS, Proceedings of the II nd Eufirin Plum and Prune Working Group Meeting on Present Constraints of Plum Growing in Europe, Craiova, Romania, July 20-22. ISSN 0567-7572 http://www.actahort.org/members/showpdf?booknrnrnr=968_29	25/3 = 8.33	8,33
Ionic M.E., Nour Violeta, Botu M. 2007. Study concerning the influence of the electroionic technology on long term storage of apples. Acta Horticulturae, vol. 737, ISHS, 47-51. http://www.actahort.org/books/737/737_5.htm ISSN 0567-7572	25/3 = 8.33	8,33
Ionic M.E., Nour Violeta, Bishtawi A.M.A.M. 2006. Influence of negative aeroions technology on tomatoes quality during temporary storage. Acta Horticulturae, vol. 741, ISHS, 249-253. http://www.actahort.org/books/741/741_29.htm ISSN 0567-7572	25/3 = 8.33	8,33
Ionic M.E., Nour Violeta, Bishtawi A.M.A.M. 2006. Physical-chemical characteristics and ways for valorisation of certain species of domestic and french chestnut trees cultivated at the Vâlcea-based tree station in Romania. Acta Horticulturae, vol. 741, ISHS, 245-248. http://www.actahort.org/books/741/741_28.htm ISSN 0567-7572	25/3 = 8.33	8,33
		33,32
	TOTAL 2.1.	504,79

Tipul activit ilor	Categori i restric ii	Subcategori	Indicatori (kpi)	Valoare	Total categoria
2.2. Articole în reviste i volumele unor manifest ri tiin ifice indexate în alte baze de date interna ionale *) **)	Minim 15 pentru Profesor / CS I		15/nr.de autori		
	Minim 10 pentru Conferen iar / CS II				
Nour Violeta, Trandafir I., Cosmulescu S. 2014. Influence of preparing method on antioxidant activity and polyphenols content of green walnuts comfiture. South Western Journal of Horticulture, Biology and Environment 5(2), 83-94. ISSN 2067-9874 http://biozoojournals.ro/swjhbe/v5n2/02_swjhbe_v5n2_Nour.pdf				(15/3)*2=10	10
Nour Violeta. 2014. Use of industrial tomato wastes as food ingredients in the manufacture of some emulsion-type sausages. Analele Universit ii din Craiova, seria Biologie, Horticultur , Tehnologia Prelucr rii Produselor Agricole, Ingineria Mediului, vol. XIX (LV), Craiova, 245-250. ISSN 1435-1275 http://www.anucraiova.3x.ro/cont.html				15*2=30	30
Nour Violeta. 2014. Monitoring of nitrites and nitrates content in several vegetable species in the Caracal area, Dolj county. Case study on exposure to nitrates from foods and water. Analele Universit ii din Craiova, seria Biologie, Horticultur , Tehnologia Prelucr rii Produselor Agricole, Ingineria Mediului, vol. XIX (LV), Craiova, 251-256. ISSN 1435-1275 http://www.anucraiova.3x.ro/cont.html				15*2=30	30
Ionica M.E., Nour Violeta, Trandafir I. 2012. Polyphenols content and antioxidant capacity of goji fruits (Lycium chinense) as affected by the extraction solvents. South Western Journal of Horticulture, Biology and Environment 3(2), 121-129. ISSN 2067-9874 http://biozoojournals.ro/swjhbe/v3n2/01_swjhbe_v3n2_Ionica.pdf				15/3=5	5

Nour Violeta, Trandafir I., Ionica M.E. 2011. Effects of pre-treatments and drying temperatures on the quality of dried button mushrooms. South Western Journal of Horticulture, Biology and Environment 2(1), 15-24. ISSN 2067-9874 http://biozoojournals.ro/swjhbe/v2n1/02.swjhbe.v2n1.Nour.pdf	(15/3)*2=10	10
Ionica M.E., Nour Violeta, Gruia M. 2011. Physical and chemical characteristics of some apple cultivars grown at Valcea Research Station Romania. Analele Universit ii din Craiova, seria Biologie, Horticultur , Tehnologia Prelucr rii Produselor Agricole, Ingineria Mediului, vol. XVI (LII), Craiova, 125-129. ISSN 1435-1275 http://www.anucraiova.3x.ro/cont/2011/z_IonicaMira.pdf	15/3=5	5
Nour Violeta, Trandafir I., Ionica M.E. 2010. Chromatographic determination of caffeine contents in soft and energy drinks available on the Roumanian market. Scientific Study & Research-Chemistry & Chemical Engineering, Biotechnology, Food Industry, 11(3), Bac u, 351-358. ISSN 1582-540X http://pubs.ub.ro/?pg=revues&rev=csc6&num=201011&vol=3&aid=3107	(15/3)*2=10	10
Nour Violeta, Ionica M.E, Trandafir I. 2009. Nutritional qualities of some cultivars of red and black currants from Banu Maracine, Craiova. Scientifical Papers, seria B vol. LIII, Bucharest, 489-492. ISSN 2285-5653 http://www.horticultura-bucuresti.ro/fisiere/file/Abstract.LS.2009.pdf	(15/3)*2=10	10
Nour Violeta, Trandafir I., Ionica M.E. 2009. Methods validation for determination of lead and cadmium in wines by means of graphite furnace atomic absorption spectrometry. Annals. Food Science and Technology, vol. 10(1) 151-156. ISSN 2065-2828 http://www.afst.valahia.ro/docs/issues/1_Nour_Violeta__Targoviste_1.pdf	(15/3)*2=10	10
Nour Violeta, Trandafir I., Ionica M.E. 2009. Simultaneous determination of sorbic and benzoic acids in tomato sauce and ketchup using high-performance liquid chromatography. Annals. Food Science and Technology, vol. 10(1), 157-162. ISSN 2065-2828 http://www.afst.valahia.ro/docs/issues/2_Nour_Violeta_Targoviste_2.pdf	(15/3)*2=10	10
Trandafir I., Nour Violeta, Ionica M.E. 2009. Development and validation of an HPLC method for simultaneous quantification of acesulfame-K, saccharin, aspartame, caffeine and benzoic acid in cola soft drinks. Scientific Study & Research-Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol. X, no. 2, Bac u, 127-132. ISSN 1582-540X http://pubs.ub.ro/?pg=revues&rev=csc6&num=200910&vol=2&aid=2639	15/3=5	5
Trandafir I., Nour Violeta, Ionica M.E. 2009. The liquid-chromatographic quantification of some synthetic colorants in soft drinks. Scientific Study & Research-Chemistry & Chemical Engineering, Biotechnology, Food Industry, Vol. X(1), 73-82. ISSN 1582-540X http://pubs.ub.ro/?pg=revues&rev=csc6&num=200910&vol=1&aid=2626	15/3=5	5
Nour Violeta, Trandafir I., Ionic M.E. 2009. Proficiency testing: experiences from LAFCH-University of Craiova on the issue of some additifs determination in soft and energy drinks. Analele Universit ii din Craiova, seria Biologie, Horticultur , Tehnologia Prelucr rii Produselor Agricole, Ingineria Mediului, vol. XIV (XLX), Craiova, 557-562. ISSN 1435-1275 http://www.anucraiova.3x.ro/cont/2009/TP02.NourV_1.pdf	(15/3)*2=10	10
Nour Violeta, Trandafir I., Ionic M.E. 2009. Determination of sorbic acid in bakery products using HPLC. Analele Universit ii din Craiova, seria Biologie, Horticultur , Tehnologia Prelucr rii Produselor Agricole, Ingineria Mediului, vol. XIV (XLX), Craiova, 563-566. http://www.anucraiova.3x.ro/cont/2009/TP03.NourV_2.pdf ISSN 1435-1275	(15/3)*2=10	10
Jordan Maria, Nour Violeta, Stoica A., B r scu E. 2008. Study concerning the effects of the proteolysis on some soy protein isolate functional properties. Bulletin USAMV, Cluj-Napoca, Agriculture 65(2)/2008, pISSN 1843-5246; eISSN 1843-5386, 253-256. http://journals.usamvcluj.ro/index.php/agriculture/article/view/863 ISSN 1843-5246	15/4=3.75	3,75
Nour Violeta, Trandafir I., Ionica M.E. 2008. Quantitative determination of caffeine in carbonated beverages by an HPLC method. Journal of Agroalimentary Processes and Technologies, Timi oara, vol. XIV, nr. 1, 123-127. http://www.journal-of-agroalimentary.ro/admin/articole/67116L28_Vol_XIV_2008_Nour_Violeta.pdf ISSN 2069-0053	(15/3)*2=10	10

Nour Violeta, Trandafir I., Ionica M.E. 2007. Development and evaluation of an HPLC-DAD method for determination of benzoic acid in tomato sauce and ketchup. Bulletin USAMV, Cluj-Napoca, Agriculture, 510-515. ISSN 1843-5246 http://journals.usamvcluj.ro/index.php/agriculture/article/view/1457	(15/3)*2=10	10
Nour Violeta, Trandafir I., Ionica M.E. 2007. The liquid-chromatographic quantification of some artificial sweeteners in confectionery with no added sugar. Bulletin USAMV, Cluj-Napoca, Agriculture, 624. ISSN 1843-5246 http://journals.usamvcluj.ro/index.php/agriculture/article/view/1489/1462	(15/3)*2=10	10
Nour Violeta, Trandafir I., Ionica M.E. 2007. Development and validation of an HPLC method for the determination of acesulfame K and saccharin in confectionery with no added sugar. Scientific Study & Research-Chemistry & Chemical Engineering, Biotechnology, Food Industry, Volume VII, no. 4, Bac u, 397-404. ISSN 1582-540X http://pubs.ub.ro/?pg=revues&rev=csc6&num=200708&vol=4&aid=1987	(15/3)*2=10	10
Trandafir I., Nour Violeta, Ionica M.E. 2007. Development and evaluation of an HPLC-DAD method for determination of indigotine in soft drinks. Scientific Study & Research-Chemistry & Chemical Engineering, Biotechnology, Food Industry, Volume VIII, no. 4, Bac u, 391-396. http://pubs.ub.ro/?pg=revues&rev=csc6&num=200708&vol=4&aid=1986 ISSN 1582-540X	15/3=5	5
Dima, F., Banu C., Nour Violeta. 2004. The influence of the electro-stimulation of the beef semi-carcass on some technological characteristics. Italian Food Technology no. 35, March, vol. XXXV, Chirioti Editori, Italy, 31-34. ISSN 1590-6515 http://www.chiriotieditori.it/index.php?option=com_joodb&view=catalog&format=html&reset=false&ordering=&orderby=&Itemid=522&task=&search=nour&limit=5	15/3=5	5
Nour Violeta, Ionica M.E. 2004. Vacuum-packing – preservation technique used for extending the shelf-life of certain vegetal products. Journal of Environmental Protection and Ecology, vol. 5, no.4, 912-916. ISSN 1311-5065 http://www.jepe-journal.info/vol-5-no-4	(15/2)*2=15	15
Ionic M.E., Nour Violeta, S vescu P. 2003. Monitoring of residual waters from food industrial companies and animal breeding farms in the Oltenia region, Romania. Journal of Environmental Protection and Ecology, vol. 4, no. 2, 348-353. ISSN 1311-5065 http://www.jepe-journal.info/vol-4-no-2	15/3=5	5
Nour Violeta, Ionic M.E. 2002. Study concerning the influence of the electroionical technology on the apples long term storage. Journal of Environmental Protection and Ecology, vol. 3, No. 4, 863-866. ISSN 1311-5065 http://www.jepe-journal.info/vol-3-no-4	(15/2)*2=15	15
Nour Violeta, Banu C. 2003. Protein concentration, sodium chloride and polyphosphates affect apparent viscosity of sodium caseinate gels. La Rivista Italiana delle Sostanze Grasse, Vol. LXXX, Marzo/Aprile, Milano, Italy, 109-111. ISSN 0035-6808 http://cat.inist.fr/?aModele=afficheN&cpsid=14793656	(15/2)*2=15	15
TOTAL 2.2		263,75

Tipul activit ilor	Categori i restric ii	Subcategori	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
2.3.Proprietate intelectual		2.3.1. interna ionale	40/nr. autori		
		2.3.2.na ionale	30/nr. autori		
TOTAL 2.3.					

Tipul activit ilor	Categorii i restric ii	Subcategorii	Indicatori (kpi)		
2.4. Granturi/proiecte câ tigate prin competi ie inclusiv proiecte de cercetare/consultan (valoare de minim 10 000 Euro echivalent)	2.4.1. Director/ responsabil - Minim2 pentru Profesor / CS I ; Minim1 pentru Conferen iar / CS II	2.4.1.1. interna ionale	20*ani de desf urare		VALOARE /TOTAL CATEGORIE
		2.4.1.2. na ionale	10*ani de desf urare		
	2.4.2. membru în echip	2.4.2.1. interna ionale	4*ani de desf urare		
		2.4.2.2. na ionale	2*ani de desf urare		
Grant CEEEX nr. 203/2006 cu tema "Dezvoltarea infrastructurii laboratorului de analize pentru siguran a i calitatea produselor agroalimentare la nivelul cerin elor Directivelor UE în domeniul evalu rii conformit ii" (CALITPROD), 2006-2008, Director proiect				Director Proiect 2006-2008	30
Grant CNCISIS tip A nr. 33451/2002, cod 996 i nr. 33547/2003, cod 260, cu tema "Cercet ri privind transform rile fizico-chimice i biochimice la ambalarea sub vid a unor produse vegetale", 2002-2003, Director proiect				Director Proiect 2002-2003	20
COST FA1106 QualityFruit - An integrated systems approach to determine the developmental mechanisms controlling fleshy fruit quality in tomato and grapevine http://qualityfruit.inp-toulouse.fr/en/members/partner-institutions.html				Membru in comitetul de management 2012-2016	16
Contract POSDRU/90/2.1/S/64210 "Parteneriat trans-na ional universit i - întreprinderi pentru practica studen ilor", 2010-2013 – Persoan de contact din partea partener Universitatea din Craiova				Membru 2010-2013	6
Contract RO 2006/018-445.01.02 Programul Phare CBC Romania – Bulgaria cu tema "Centru transfrontalier de cre terea competitivit ii (CTCC) prin promovarea culturii calit ii în raport cu agen ii economici, autorit i publice", 2008-2009, membru				Membru 2008-2009	8
Grant PNII nr. 51-085/2007 cu tema "Cercet ri pentru stabilirea celor mai bune practici de evaluare a metodologiilor cu înalt exactitate i sensibilitate de determinare a reziduurilor i contaminan ilor", 2007-2010, membru				Membru 2007-2010	6
Grant CEEEX nr. 253/2006 cu tema "Dezvoltarea infrastructurii evalu rii conformit ii. Acreditarea laboratorului de etalonare mijloace de m surare specifice domeniului m rimi termice la nivelul cerin elor Directivelor UE", 2006-2008, membru				Membru 2006-2008	6
Contract RO 2002/000-586.05.02.02.177 cu tema "Centrul Regional de Formare Continu i Consultan pentru Managementul Calit ii i Mediului", 2005-2006, membru				Membru 2005-2006	4
Grant CNCISIS tip A nr. 42/2003, cod C.N.C.S.I.S. 711 cu tema "Cercet ri privind influen a tehnologiei electroionice asupra p str ii unor specii horticoale", 2003-2004, membru				Membru 2003-2004	4
Grant CNCISIS tip A nr. 15C/1999, cu tema "Cercet ri privind posibilit ile tehnologice i microbiologice de ob inere i condi ionare a vinurilor ro ii seci cu valoare igienic-alimentar ridicat ", 1999-2000, membru				Membru 1999-2000	4

Grant CNCSIS tip A nr. 23/1998, cod C.N.C.S.U. 41, cu tema "Studiul posibilitatilor tehnologice, biologice si biochimice de obtinere a produselor vinicole cu respectarea normelor O.M.S. privind excluderea poluantilor chimici din torisonii", 1998-1999, membru	Membru 1998-1999	4	
TOTAL 2.4.			106

TOTAL A2 = 874,54

Recunoasterea impactului activitatii (A3)

Tipul activitatilor	Categoriile restrictive	Subcategoriile	Indicatorii (kpi)		
3.1 Citiri in reviste ISI si BDI		3.3.1 ISI	10/nr. autori	VALOARE	TOTAL CATEGORIE
		3.3.2 BDI	5/nr. autori		
CITARI ISI					
http://scholar.google.ro/citations?user=o1kWIHcAAAAJ&hl=ro&oi=ao					
	Nour Violeta, Trandafir I., Ionica M.E. 2010. HPLC organic acid analysis in different Citrus juices under reversed phase conditions. Notulae Botanicae Horti Agrobotanici Cluj-Napoca 38 (1), 44-48. 0255-965X			200/3	66,66
1	Chuang P.-T., Shen S.-C., Wu J.S.-B. 2011. Browning in ethanolic solutions of ascorbic acid and catechin. Journal of Agricultural and Food Chemistry, 59(14), 7818-7824. ISSN 0021-8561				
2	Cheong M.W., Zhu D., Sng J., Shao Q.L., Weibiao Z., Curran P., Yu B. 2012. Characterisation of calamansi (Citrus microcarpa). Part II: Volatiles, physicochemical properties and non-volatiles in the juice. Food Chemistry 134(2), 696-703 DOI: 10.1016/j.foodchem.2012.02.139 ISSN 0308-8146				
3	Rodrigues D., Sousa S., Gomes A.M., Pintado M.M., Silva J.P., Costa P., Amaral M.H., Rocha-Santos T., Freitas A.C. 2012. Storage stability of Lactobacillus paracasei as free cells or encapsulated in alginate-based microcapsules in low pH fruit juices. Food and Bioprocess Technology 5(7), 2748-2757 DOI: 10.1007/s11947-011-0581-z ISSN 1935-5130				
4	Hsu, H.-Y., Tsai Y.-C., Fu C.-C., Wu J.S.-B. 2012. Degradation of ascorbic acid in ethanolic solutions. Journal of Agricultural and Food Chemistry 60(42), 10696-10701 DOI: 10.1021/jf3032342 ISSN 0021-8561				
5	Lee W.H., Loo C.Y., Zavgorodniy A.V., Ghadiri M., Rohanizadeh R. 2013. A novel approach to enhance protein adsorption and cell proliferation on hydroxyapatite: citric acid treatment. RSC Advances, 3, 4040-4051. ISSN 2046-2069				
6	Radulescu V., Ilies D.C., Voiculescu I., Biri I.A., Craciunescu A. 2013. Determination of ascorbic acid in shoots from different coniferous species by HPLC. Farmacia, 61, 6, 1158-1166. ISSN 0014-8237				
7	Fisher R., Bowness P., Kessler B.M. 2013. Two birds with one stone: Doing metabolomics with your proteomics kit. Proteomics, 13, 3371-3386. ISSN 1615-9853				
8	Al-Taweel A.M., Alqasoumi S.I., Alam M., Maged S. Abdel-Kader M.S. 2013. Densitometric-high-performance thin-layer chromatographic estimation of diosmin, hesperidin, and ascorbic acid in pharmaceutical formulations. JPC-Journal of Planar Chromatography 26 (4), 336-342. ISSN 0933-4173				
9	Pala C.U., Toklucu A.K. 2013. Microbial, physicochemical and sensory properties of UV-C processed orange juice and its microbial stability during refrigerated storage. LWT-Food Science and Technology, 50(2), 426-431. ISSN 0023-6438				
10	Nolasco-Arizmendi V., Morales-Luckie R., Sanchez-Mendieta V., Hinestroza J.P., Castro-Longoria E., Vilchis-Nestor A. 2013.				

	Formation of silk–gold nanocomposite fabric using grapefruit aqueous extract. <i>Textile Research Journal</i> , 83(12), 1229-1235. ISSN 0040-5175		
11	de Oliveira G.A., de Castilhos F., Renard C.M-G.C. Bureau S. 2014. Comparison of NIR and MIR spectroscopic methods for determination of individual sugars, organic acids and carotenoids in passion fruit. <i>Food Research International</i> , 60, 154-162. ISSN 0963-9969		
12	Tyagi G., Jangir D.K., Singh P., Mehrotra R., Ganesan R., Gopal E.S.R. 2014. Rapid determination of main constituents of packed juices by reverse phase-high performance liquid chromatography: an insight in to commercial fruit drinks. <i>Journal of Food Science and Technology</i> , 51(3), 476-484. ISSN 0022-1155		
13	Carballo S., Zingarello F.A., Maestre S.E., Todoli J.L., Prats M.S. 2014. Optimisation of analytical methods for the characterisation of oranges, clementines and citrus hybrids cultivated in Spain on the basis of their composition in ascorbic acid, citric acid and major sugars. <i>International Journal of Food Science & Technology</i> , 49(1), 146-152. ISSN 0950-5423		
14	Randhawa M.A., Rashid A., Saeed M., Javed M.S., Khan A.A., Sajid M.W. 2014. Characterization of organic acids in juices of some Pakistani Citrus species and their retention during refrigerated storage. <i>The Journal of Animal & Plant Sciences</i> , 24(1), 211-215. ISSN 1018-7081		
15	Falconer J.R., Wu Z., Lau H., Suen J., Wang L., Pottinger S. et al. 2014. An investigation into the stability and sterility of citric acid solutions used for cough reflex testing. <i>Dysphagia</i> 29(5), 622-628. ISSN 0179-051X		
16	Hijaz F., Killiny N. 2014. Collection and Chemical Composition of Phloem Sap from <i>Citrus sinensis</i> L. Osbeck (Sweet Orange). <i>PLoS ONE</i> 9(7), e101830. doi:10.1371/journal.pone.0101830 ISSN 1932-6203		
17	Spinola V., Llorent-Martinez E.J., Castilho P.C. 2014. Determination of vitamin C in foods: Current state of method validation. <i>Journal of Chromatography A</i> 1369, 2-17. ISSN 0021-9673		
18	Gao Y., Wang N., Li H., Hu X., Goikavi C. 2015. Low-molecular-weight organic acids influence the sorption of phenanthrene by different soil particle size fractions. <i>Journal of Environmental Quality</i> , doi:10.2134/jeq2014.06.0266 ISSN 0047-2425		
19	Mokhtari A., Keyvanfar M., Emami J. 2015. Chemiluminescence determination of carminic acid in foodstuffs and human plasma using Ru(phen) ₃ ²⁺ -Acidic Ce(IV) system. <i>Food Analytical Methods</i> ISSN 1936-9751		
20	Jia Y., Wong D.C.J., Sweetman C., Bruning J.B., For C.M. 2015. New insights into the evolutionary history of plant sorbitol dehydrogenase. <i>BMC Plant Biology</i> 15:101. ISSN 1471-2229		
	Nour Violeta, Trandafir, I, Ionica, M.E. 2011. Ascorbic acid, anthocyanins, organic acids and mineral content of some black and red currant cultivars. <i>Fruits</i> 66 (5), 353-362. ISSN 0248-1294	140/3	46,66
1	Gopalan, Ashwin; Reuben, Sharon C.; Ahmed, Shamima; Altaf S. Darvesh, Judit Hohmann, Anupam Bishayee. 2012. The health benefits of blackcurrants. <i>Food & Function</i> 3(8), 795-809 ISSN 2042-6496		
2	Jakopic J., Slatnar A., Stampar F., Veberic R., Simoncic A. 2012. Analysis of selected primary metabolites and phenolic profile of 'Golden Delicious' apples from four production systems. <i>Fruits</i> 67(5), 377-386. ISSN 0248-1294		
3	Liao H., Shelor C.P., Chen Y., Sabaa-Srur A.U.O., Smith R.E., Dasgupta P.K. 2013. Anion composition of açai extracts. <i>J. Agricultural and Food Chemistry</i> , 61 (25), 5928–5935. ISSN 0021-8561		
4	Guedes M.N.S., Patto de Abreu C.M., Castilho Maro L.A., Pio R., de Abreu J.R., de Oliveira J.O. 2013. Chemical characterization and mineral levels in the fruits of blackberry cultivars grown in a tropical climate at an elevation. <i>Acta Scientiarum. Agronomy</i> , 32(2), http://dx.doi.org/10.4025/actasciagron.v35i2.16630 ISSN 1679-9275		
5	Lim Y.S., Lee S.S.H, Tan B.C. 2013. Antioxidant capacity and antibacterial activity of different parts of mangosteen (<i>Garcinia mangostana</i> Linn.) extracts. <i>Fruits</i> , 68(6), 483-489. ISSN 0248-1294		

6	Pío-León J.F., Díaz-Camacho S., Montes-Avila J., López-Angulo G., Delgado-Vargas F. 2013. Nutritional and nutraceutical characteristics of white and red <i>Pithecellobium dulce</i> (Roxb.) Benth fruits. <i>Fruits</i> , 68(5), 397-408. ISSN 0248-1294 http://journals.cambridge.org/action/displayAbstract?fromPage=online&aid=9008242 - CORRESP1#CORRESP1		
7	Castilho Maro L.A., Pio R., Guedes M.N.S., Patto de Abreu C.M., Curi P.N. 2013. Bioactive compounds, antioxidant activity and mineral composition of fruits of raspberry cultivars grown in subtropical areas in Brazil. <i>Fruits</i> , 68(3), 209-217. ISSN 0248-1294		
8	Anisimovien N., Jankauskien J., Jodinskien M., Bendokas M., Stanys V., Šikšnianas T. 2013. Phenolics, antioxidative activity and characterization of anthocyanins in berries of blackcurrant interspecific hybrids. <i>Acta Biochimica Polonica</i> , 60(4), 767–772. ISSN 0001-527X		
9	Mitic V., Stankov Jovanovic V., Dimitrijevic M., Cvetkovic J., Simonovic S., Nikolic Mandic S. 2014. Chemometric analysis of antioxidant activity and anthocyanin content of selected wild and cultivated small fruit from Serbia. <i>Fruits</i> 69(5), 413-422. ISSN 0248-1294		
10	de Souza V.R., Pereira P.A.P., Pinheiro A.C.M., Nunes C.A., Pio R., Queiroz F. 2014. Evaluation of the jelly processing potential of raspberries adapted in Brazil. <i>Journal of Food Science</i> , 79, S407–S412. ISSN 0022-1147		
11	Johansson E., Hussain A., Kuktaite R., Andersson S.C., Olsson M.E. 2014. Contribution of organically grown crops to human health. <i>Int. J. Environ. Res. Public Health</i> , 11(4), 3870-3893. ISSN 1735-6865		
12	Kostarelou P., Kanapitsas A., Pyrri I., Kapsanaki-Gotsi E., Markaki P. 2014. Aflatoxin B ₁ production by <i>Aspergillus parasiticus</i> and strains of <i>Aspergillus</i> section <i>Nigri</i> in currants of Greek origin. <i>Food Control</i> , 43, 121-128. ISSN 0956-7135		
13	Kannaujia P.K., Asrey R., Bhatia K., Jha S.K. 2014. Cultivars and sequential harvesting influence physiological and functional quality of strawberry fruits. <i>Fruits</i> , 69(3) 239-246. ISSN 0248-1294		
14	Vacaro de Souza A., Rodrigues R.J., Gomes E.P., Gomes G.P., Vieites R.L. 2015. Bromatological characterization of blackberry fruits and jellies. <i>Revista Brasileira de Fruticultura</i> 37(1), 13-19, ISSN 0100-2945		
	Nour Violeta, Trandafir, I, Ionica, M.E. 2010. Compositional characteristics of fruits of several apple (<i>Malus domestica</i> Borkh) cultivars. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> 38 (3), 228-233. ISSN 0255-965X	100/3	33,33
1	Walia M., Mann T.S., Kumar D., Agnihotri K, Singh B. 2012. Chemical Composition and In Vitro Cytotoxic Activity of Essential Oil of Leaves of <i>Malus domestica</i> Growing in Western Himalaya (India). <i>Evidence-Based Complementary and Alternative Medicine</i> Article Number: 649727, DOI: 10.1155/2012/ ISSN 1741-427X		
2	Manzoor M., Anwar F., Saari N., Ashraf M. 2012. Variations of antioxidant characteristics and mineral contents in pulp and peel of different apple (<i>Malus domestica</i> Borkh.) cultivars from Pakistan. <i>Molecules</i> 17(1), 390-407. ISSN 1420-3049		
3	Jan I., Rab A., Sajid M. 2012. Storage performance of apple cultivars harvested at different stages of maturity. <i>Journal of Animal and Plant Sciences</i> 22(2), 438-447 ISSN 1018-7081		
4	Jan, I.; Rab, A. 2012. Influence of storage duration on physico-chemical changes in fruit of apple cultivars. <i>Journal of Animal and Plant Sciences</i> 22(3), 708-714 ISSN 1018-7081		
5	Nikam P.H., Kareparamban J.A., Jadhav A.P.,Kadam V.J. 2013. Development and validation of high-performance thin layer chromatographic method for ursolic acid in <i>Malus domestica</i> peel. <i>Indian Journal of Pharmaceutical Sciences</i> , 75(4), 486–489. ISSN 0250-474X		
6	Murtic S., Civic H., Duric M., Paunovic G., Sekularac G., Behmen F., Krsmanovic M. 2013. The content of some antioxidants in apple depends on the type of fertilization. <i>Polish Journal of Environmental Studies</i> , 22(2), 475-480. ISSN 1230-1485		
7	Khan S.A., Beekwilder J., Schaart J.G., Mumm R., Soriano J.M., Jacobsen E., Schouten H.J. 2013. Differences in acidity of apples are probably mainly caused by a malic acid transporter gene on LG16. <i>Tree Genetics & Genomes</i> , 9(2), 475-487. ISSN		

	1614-2942		
8	Šavikin K., Živkovi J., Zduni G., Go evac D., or evi B., Doj inovi B., or evi N. 2014. Phenolic and mineral profiles of four Balkan indigenous apple cultivars monitored at two different maturity stages. <i>Journal of Food Composition and Analysis</i> , 35, 101-111. ISSN 0889-1575		
9	Horsley R., Gökbel H., Özcan M.M., Harmankaya M., im ek . 2014. Monitoring of element contents of three different apple (<i>Malus Spp.</i>) varieties in an apple tree. <i>Journal of Food and Nutrition Research</i> , 2 (3), 127-129. ISSN 1336-8672		
10	Pérez-Bibbins B., Torrado-Agrasar A., Pérez-Rodríguez N., Aguilar-Uscanga M.G., Domínguez J.M. 2014. Evaluation of the liquid, solid and total fractions of beer, cider and wine lees as economic nutrient for xylitol production. <i>J. Chem. Technol. Biotechnol.</i> doi: 10.1002/jctb.4405 ISSN 0268-2575		
11	Heghed -Mîndru R.C., Heghed -Mîndru G., Negrea P., um lan R., Negrea A., tef D. 2014. The monitoring of mineral elements content in fruit purchased in supermarkets and food markets in Timisoara, Romania. <i>Annals of Agricultural and Environmental Medicine</i> , 21(1), 98–105. ISSN 1232-1966		
Nour Violeta, Trandafir I., Cosmulescu S. 2013. HPLC determination of some phenolic acids, flavonoids and juglone in walnut leaves. <i>Journal of Chromatographic Science</i> 51(9), 883-890. ISSN 0021-9665		50/3	16,66
1	Liu S.F. 2013. Sensitive fluorometric method for the determination of rutin in combined tablet dosage form. <i>Indian Journal of Pharmaceutical Sciences</i> , 75(5), 614. ISSN 0250-474X		
2	Wang, J., Zhao, Y. M., Zhang, M. L., & Shi, Q. W. 2014. Simultaneous Determination of Chlorogenic Acid, Caffeic Acid, Alantolactone and Isoalantolactone in <i>Inula helenium</i> by HPLC. <i>Journal of Chromatographic Science</i> , bmu079. ISSN 0021-9665		
3	Slatnar A., Mikulic-Petkovsek M., Stampar F., Veberic R., Solar A. 2015. Identification and quantification of phenolic compounds in kernels, oil and bagasse pellets of common walnut (<i>Juglans regia</i> L.). <i>Food Research International</i> , 67, 255-263. ISSN 0963-9969		
4	Reshma P.L., Lekshmi V.S., Sankar V., Raghu K.G. 2015. <i>Tribulus terrestris</i> (Linn.) Attenuates Cellular Alterations Induced by Ischemia in H9c2 Cells Via Antioxidant Potential. <i>Phytotherapy Research</i> DOI: 10.1002/ptr.5336 ISSN 0951-418X		
5	Sytykiewicz H., Chrzanowski G., Czerniewicz P., Leszczy ski B., Sprawka I. Krzy anowski R., Matok H. 2015. Antifungal activity of <i>Juglans regia</i> (L.) leaf extracts against <i>Candida albicans</i> isolates. <i>Polish Journal of Environmental Studies</i> 24(3), 1339-1348.		
Nour Violeta, Trandafir I., Cosmulescu Sina. 2014. Antioxidant capacity, phenolic compounds and minerals content of blackcurrant (<i>Ribes nigrum</i> L.) leaves as influenced by harvesting date and extraction method. <i>Industrial Crops and Products</i> 53 133–139. ISSN 0926-6690		50/3	16,66
1	Routray, W., & Orsat, V. 2014. MAE of phenolic compounds from blueberry leaves and comparison with other extraction methods. <i>Industrial Crops and Products</i> , 58, 36-45. ISSN 0926-6690		
2	Dahmoune, F., Spigno, G., Moussi, K., Remini, H., Cherbal, A., & Madani, K. 2014. <i>Pistacia lentiscus</i> leaves as a source of phenolic compounds: Microwave-assisted extraction optimized and compared with ultrasound-assisted and conventional solvent extraction. <i>Industrial Crops and Products</i> , 61, 31-40. ISSN 0926-6690		
3	Yan Fen, Yang Xuena, Liu Chang, Huang Shangrong, Liao Lan, Fu Caili. 2014. Extraction optimization of antioxidant polysaccharides from leaves of <i>Gynura bicolor</i> (Roxb. & Willd.) DC. <i>Food Science and Technology (Campinas) (Ciencia e Tecnologia de Alimentos)</i> , 34(2), 402-407. ISSN 0101-2061		
4	Oniszczyk A., Podgórski R., Oniszczyk T., ukiewicz-Sobczak W., Nowak R., Waksmundzka-Hajnos M. 2014. Extraction		

	methods for the determination of phenolic compounds from <i>Equisetum arvense</i> L. herb. Industrial Crops and Products, 61, 377-381. ISSN 0926-6690		
5	Vagiri M., Conner S., Stewart D., Andersson S.C., Verrall S., Johansson E., Rumpunen K. 2015. Phenolic compounds in blackcurrant (<i>Ribes nigrum</i> L.) leaves relative to leaf position and harvest date. Food Chemistry, 172, 135-142. ISSN 0308-8146		
	Nour Violeta, Stampar F., Veberic R., Jakopic J. 2013. Anthocyanins profile, total phenolics and antioxidant activity of black currant ethanolic extracts as influenced by genotype and ethanol concentration. Food Chemistry, 141(2), 961-966. ISSN 0308-8146	20/4	5
1	Miladinovi B., Kostic M., Šavikin K., Oršević B., Mihajilov-Krstev T., Živanovi S., Kitić D. 2014. Chemical Profile and Antioxidative and Antimicrobial Activity of Juices and Extracts of 4 Black Currants Varieties (<i>Ribes nigrum</i> L.). Journal of Food Science, 79, C301–C309. ISSN 0022-1147		
2	Routray W., Orsat V. 2014. MAE of phenolic compounds from blueberry leaves and comparison with other extraction methods. Industrial Crops and Products, 58, 36-45. ISSN 0926-6690		
	Nour Violeta, Trandafir I., Muntean C. 2012. Ultraviolet irradiation of trans-resveratrol and HPLC determination of trans-resveratrol and cis-resveratrol in Romanian red wines. Journal of Chromatographic Science 50(10), 920-927. ISSN 0021-9665	40/3	13,33
1	Zhao Y., Shi M., Ye J.-H., Zheng X.-Q., Lu J.-L., Liang Y.-R. 2015. Photo-induced chemical reaction of <i>trans</i> -resveratrol. Food Chemistry 171, 137-143. ISSN 0308-8146		
2	Liao Z., Liu D., Tang L., Yin D., Yin S., Lai S., Yao J., He M. 2015. Long-term oral resveratrol intake provides nutritional preconditioning against myocardial ischemia/reperfusion injury: involvement of VDAC1 down-regulation. Molecular Nutrition & Food Research, DOI: 10.1002/mnfr.201400730 ISSN 1613-4125		
3	McCalley A.E, Kaja S., Payne A.J., Koulen P. 2014. Resveratrol and calcium signaling: molecular mechanisms and clinical relevance. Molecules, 19, 7327-7340. ISSN 1420-3049		
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4	Miles-Chan J.L., Charrière N., Grasser E.K, Montani J.-P., Dulloo A.G. 2015. The blood pressure-elevating effect of Red Bull energy drink is mimicked by caffeine but through different hemodynamic pathways. <i>Physiological Reports</i> 3(2) DOI: 10.14814/phy2.12290 ISSN 2051-817X		
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	Nour Violeta, Trandafir I., Ionica M.E. 2011. Effects of pre-treatments and drying temperatures on the quality of dried button mushrooms. South Western Journal of Horticulture, Biology and Environment, 2(1), 15-24. ISSN 2067-9874	10/3	3,33
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2	Hassan F.R.H., Ghada M.M. 2014. Effects of pretreatments and drying temperatures on the quality of dried <i>Pleurotus</i> mushroom spp. Egyptian Journal of Agricultural Research 92(3), 1009-1023. ISSN 1687-837X		
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1	. 2015. Features of Pruning and Crown Formation of Plum on Rootstocks of Cherry Plum Seedlings in Intensive Plantatings at the South of Russia. Agricultural Russia 3, 21-24. ISSN 1999-5636.		
	Trandafir I., Nour Violeta*, Ionica M.E. 2013. Antioxidant capacity, phenolic acids and caffeine contents of some commercial coffees available on the Romanian market. Archivos Latinoamericanos de Nutrition 63(1), 87-94. ISSN 0004-0622	5/3	1,66
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		TOTAL cit ri BDI	126,78
		TOTAL A3.1.	378,42

Tipul activit ilor	Categori i restric ii	Subcategori	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.3. Membru în colectivele de redac ie sau comitete tiin ifice al revistelor i manifest rilor tiin ifice, organizator de manifest ri tiin ifice, recenzor pentru reviste i manifest ri tiin ifice na ionale i interna ionale	Punctaj unic pentru fiecare activitate	3.3.1. ISI	15		
		3.3.2.BDI	10		
		3.3.3. nationale	5		

Organizator al Simpozionului cu tema "HORTICULTURA DURABILA-PRIORITATI SI PERSPECTIVE" (2004-2012) http://cis01.central.ucv.ro/horticulturadurabila/	5	
Membru comitet editorial Revista BDI South-Western Journal of Horticulture, Biology and Environment http://biozoojournals.ro/swjhbe/index.html	10	
Membru comitet editorial la Analele Universitatii din Craiova seria Biologie, Horticultur , Tehnologia Prelucrării produselor Agricole, Ingineria Mediului http://www.anucraiova.3x.ro/edit.html	10	
Membru comitet editorial la Analele Universitatii Valahia din Targoviste serie Tehnologie alimentara http://www.afst.valahia.ro/board.html	10	
Recenzor reviste ISI (Food Chemistry, Journal of Agricultural and Food Chemistry, Food&Function, Journal of the Science of Food and Agriculture, International Journal of Food Science and Technology, Fruits, Journal of Food Quality, Notulae Botanicae Horti Agrobotanici Cluj-Napoca; African Journal of Biotechnology; Journal of Food and Nutrition Research).	15	
Recenzor reviste BDI (South-Western Journal of Horticulture, Biology & Environment, Analele Universitatii Din Craiova Biology, Horticulture, Journal of Agricultural Science and Technology, Innovative Food Biotechnology).	10	
TOTAL 3.3.		60

Tipul activitatilor	Categoriile restrictive	Subcategoriile	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.4. Experiența de management	3.4.1 Conducere		5*nr. ani		
	3.4.2 Membru organism conducere		2*nr. ani		
	șef laborator de analize pentru siguranța și calitatea produselor agroalimentare, LAFCH-Universitatea din Craiova, acreditat RENAR 2009-2011, http://cis01.central.ucv.ro/facultatea_horticultura/files/LAFCH.pdf			25	
	Director Centru de Cercetare pentru Calitatea și Siguranța Alimentelor (CASIALIM) (2012-2014)			15	
	Membru Consiliul Profesorat (2004 – 2012)			16	
	Secretar științific Facultatea de Horticultură (2004-2008)			20	
	Prodecan Facultatea de Horticultură (2008-2012)			20	
TOTAL 3.4.					96

Tipul activitatilor	Categoriile si restrictiile	Subcategoriile	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.5. Premii	Premiu CNCS (premierea rezultatelor cercetarii)				
	Distincția «Cum Laudae» la obținerea titlului de doctor, 2001				
	Premiul "Societății Române a Horticultorilor" pentru lucrarea "Tehnologii și utilaje în industria conservelor de legume și fructe"			5	
	PN-II-RU-PRECISI-2013-7-1868			15	

http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/ARTICOLE%202013/LISTA%201%20ACTUALIZATA%20NOU%2018%20DECEMBRIE.pdf Nour Violeta, Stampar F., Veberic R., Jakopic J. 2013. Anthocyanins profile, total phenolics and antioxidant activity of black currant ethanolic extracts as influenced by genotype and ethanol concentration. Food Chemistry, 141(2), 961-966. ISSN 0308-8146			
PN-II-RU-PRECISI-2014-8-4532 http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/ARTICOLE%202014/Lista%201_REZULTATE%20-%20ACTUALIZATA(1).pdf Nour Violeta, Trandafir Ion, Cosmulescu S. 2014. Antioxidant capacity, phenolic compounds and minerals content of blackcurrant (<i>Ribes nigrum</i> L.) leaves as influenced by harvesting date and extraction method. Industrial Crops and Products 53, 133–139. ISSN 0926-6690		15	
TOTAL 3.5			35

Tipul activit ilor	Observa ii (activitatea din întreaga carier)	Categori i restric ii	Subcategori	Indicatori (kpi)		
3.6. Membru in academii, organizatii, asociatii profesionale de prestigiu, nationale si internationale, apartenen la organizatii din domeniul educatiei si cercetarii	Academii, organizatii , asociatii profesionale de prestigiu, exemplu (nelimitativ): IEEE, AGIR; apartenen la organizatii din domeniul educatiei si cercetarii (ARACIS, CNATDCU, CNCSIS, CNCS, CNFIS, ANCS, etc)	3.1.1 Academia Romana	3.1.1	100		
		3.1.2 AOSR si academii de ramura	3.1.2	30		
		3.1.3 Conducere asociatii profesionale	3.1.3.1 internationale	30		
			3.1.3.2 nationale	10		
		3.1.4 Asociatii profesionale	3.1.4.1 internationale	5		
			3.1.4.2 nationale	2		
		3.1.5 Organizatii în domeniul educa iei i cercet rii	3.1.5.1 Conducere	15		
3.1.5.2 Membru	10					
2008 – 2011, Membru al Comisiei 5 CNCSIS, tiinte Agricole i Medicin Veterinar http://www.cncsis.ro/comisia_5.php					10	
2011 – 2012 membru CNATDCU, Panelul 2 – Membru al Biroului Comisiei Ingineria resurselor vegetale si animale http://www.dsclex.ro/legislatie/2011/aprilie2011/mo2011_236.htm					15	
Membru Consiliul Cercetarii Stiintifice Universitatea din Craiova (2008-2012) http://cis01.central.ucv.ro/documente/files/anexe/anexa_1_21.pdf					10	
Expert în platforma de cercetare european AgriFoodResearch.net http://www.europartnersearch.net/eu-agri-mapping/index.php?page=database_search_engine_researcher					10	
Asocia ii profesionale: Societatea Român a Horticultorilor, Asocia ia Speciali tilor de Industrie Alimentar din România, Societatea Român de Chimie, Asocia ia Speciali tilor din Mor rit i Panifica ie din România					8	
TOTAL 3.6.						53

TOTAL A3 = 622,42

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

A = 460,77 + 874,54 + 604,11 = 1957,73

Prof.univ.dr. Nour Violeta