



**Curriculum vitae
Europass**



Personal information

First name(s) / Surname(s) **MARIANA-ATENA POIANĂ**
 Address(es) Calea Aradului no.119, 300645/Timisoara, Romania
 Telephone(s) +40256277308
 Fax(es) +40256200296
 E-mail atenapoiana@yahoo.com; atenapoiana@gmail.com
 Nationality Romanian
 Date of birth 09.02.1972
 Gender Female

**Desired employment/
Occupational field** **Banat's University of Agricultural Sciences and Veterinary Medicine "King Mihai I of Romania" from Timisoara/Ph.D. Associate Professor**

Work experience

Dates **May 2005 – present**

Occupation or position held Associate Professor
 Teaching courses, laboratory activity and research activity

Main activities and responsibilities

- **Bachelor level:**
Technology for obtaining of vegetal food products;
Fermentative and extractive technologies.
- **Master level:**
Advanced technologies for obtaining of vegetal food products;
The design, conception and promoting of a product specific to fermentative industry;
Advanced food processing techniques;
Special techniques for obtaining of different types of wines.

Name and address of employer Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara, Calea Aradului 119, 300645/Timisoara, Faculty of Food Processing Technology, Department of Food Technologies

Type of business or sector Higher education

Dates **1 October 2001 – 1 May 2005**

Occupation or position held Lecturer
 Teaching courses, laboratory work, research activity

Main activities and responsibilities

- **Bachelor level:**
Technology for obtaining of vegetal food products;
Fermentative and extractive technologies.

Name and address of employer Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara, Calea Aradului 119, 300645/Timisoara, Faculty of Food Processing Technology

Type of business or sector Higher education

Dates **1 March 1999 – 1 October 2001**

Occupation or position held Teaching Assistant Eng.
 Teaching, laboratory works and research activity

Main activities and responsibilities

- **Bachelor level:**
Technology for obtaining of vegetal food products;
Fermentative and extractive technologies.

Name and address of employer	Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara, Calea Aradului 119, 300645/Timisoara, Faculty of Food Processing Technology
Type of business or sector	Higher education
Dates	1 February 1996 -1 March 1999
Occupation or position held	PhD student
Main activities and responsibilities	Laboratory works, research activity
Name and address of employer	Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara, Calea Aradului 119, 300645/Timisoara, Faculty of Food Processing Technology
Type of business or sector	Higher education/ PhD studies
Education and training	
Dates	24.01-31.01.2011
Title of qualification awarded	TRAINER/Graduation Certificate Series G, No. 00169971
Principal subjects/occupational skills covered	Preparation training. Implementation of training activities. Evaluation of trainees. Application of special training methods and techniques. Designing training programs. Organizing training programs and internships
Name and type of organisation providing education and training	Best Vision Advisory - Timisoara Department of Education and Training
Level in national or international classification	Specialisation course, COR 242301
Dates	01.06.2010-15.06.2010
Title of qualification awarded	Specialist in rheological analysis of material and floury products/Diploma no. 0055/16.06.2010/ <i>Systems of rheological analysis of materials and floury products</i>
Principal subjects/occupational skills covered	Rheological analysis of flour and floury products
Name and type of organisation providing education and training	LABORSISTEM SRL, Bucuresti
Level in national or international classification	Specialisation course
Dates	8.10.2009-10.10.2009
Title of qualification awarded	HACCP Expert/Graduation Certificate Series AC29/No. 5058/Food safety management system ISO 22000:2005 - Principles of HACCP
Principal subjects/occupational skills covered	Achievement the HACCP plan
Name and type of organisation providing education and training	Commerce and Industry Chamber of Timisoara, Department of Education and Training
Level in national or international classification	Specialization course
Dates	18.05-29.05.2009
Title of qualification awarded	Specialist in the quality field/Graduation Certificate Series F, No.0082592
Principal subjects/occupational skills covered	Quality assurance processes. The organization audits quality. Coordination of quality system documentation. Education, training and motivating quality staff. Establishing and improving the organizational structure.
Name and type of organisation providing education and training	Commerce and Industry Chamber of Timisoara, Department of Education and Training
Level in national or international classification	Specialisation course
Dates	1996-2002
Title of qualification awarded	PhD in Science, PhD Diploma, <i>Series C, No. 0005460/Confirmed by the Ministry of Education and Research, on the basis of Order no. 3896, dated 24.04.2003.</i>
Principal subjects/occupational skills covered	Thesis title: " <i>Research regarding the modification of some chemical compounds in the case of some cereals germination. Possibilities for capitalization of germinated cereals</i> "/PhD supervisor: Prof. dr. Jianu Ionel, Specialty: Food Processing Technology

Name and type of organisation providing education and training

Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara, Calea Aradului 119, 300645-Timisoara, Faculty of Food Processing Technology

Level in national or international classification

Doctoral studies/Level ISCED 5

Dates

1995-1996

Title of qualification awarded

Master of Science (M.Sc.)
Postgraduate Diploma, Series B, No. 0004933

Principal subjects/occupational skills covered

Chemistry profile
Specialization: *Control and certification of natural processed products*

Name and type of organisation providing education and training

"POLITEHNICA" University, Timisoara
Faculty of Industrial Chemistry and Environmental Engineering

Level in national or international classification

Postgraduate studies/Level ISCED5

Dates

1990-1995

Title of qualification awarded

Bachelor in Science (B.Sc.)
Bachelor degree, Series N, No. 010739

Principal subjects/occupational skills covered

Chemistry Engineer
Specialization: *Engineering of Natural Products Processing/Fermentative industry*

Name and type of organisation providing education and training

POLITEHNICA" University, Timisoara
Faculty of Industrial Chemistry and Environmental Engineering

Level in national or international classification

University studies/Level ISCED5

Dates

1986-1990

Title of qualification awarded

High school Diploma, Series H, No10726

Principal subjects/occupational skills covered

Speciality: Mathematics-Physics

Name and type of organisation providing education and training

Industrial High School, Motru, Gorj

Level in national or international classification

High School studies/Level ISCED 3

Personal skills and competences

Mother tongue(s)

Romanian

Other language(s)

Self-assessment

European level (*)

English

French

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
B1	Independent user	B2	Independent user	B1	Independent user	B2	Independent user	B2	Independent user
B1	Independent user	B2	Independent user	B1	Independent user	B1	Independent user	B1	Independent user

(*) Common European Framework of Reference for Languages

Social skills and competences

- Communication skills, ability in relationships gained through teaching activity through teamwork within the department, by collaborating with other group of researchers the country and abroad;;
- Capacity to adapt to different social and cultural environments, developed through participation in numerous conferences and workshops, developed as a result of collaborations nationally and internationally;
- Teamwork, patience, motivation, involvement, creative spirit, developed through participation in the development of research topics, curricular analysis, activities for master programs accreditation etc.
- Ability to create a pleasant work environment, non-confrontational;
- Adaptability to new situations.
- Resistance to sustained intellectual effort, responsibility, intuitive, ability to meet the proposed objectives.

Organizing skills and competences	<p>Organizing, coordination, and management skills highlighted by:</p> <ul style="list-style-type: none"> ▪ Teaching/mentoring: directly supervising and mentoring of ~35 undergraduate students, 12 graduate students in designing/successfully completing diploma works and dissertations in food engineering field; ▪ Devising, writing and supervising laboratory experiments in the field of technology and analysis of food products; ▪ Directing a research project won by competition, funded from national funding bodies; ▪ Completing a research project over 10 000 euro funded from private funding bodies; ▪ Organizing research activity for different objectives of scientific research programs in that I was involved; ▪ Organizing workshops, mobility.
Technical skills and competences	<p>Enhanced skills for research and documentation highlighted by:</p> <ul style="list-style-type: none"> ▪ Improving the oxidative stability of some vegetable oils used in food thermal applications by adding of natural extracts; ▪ FT-IR analysis of vegetable oils; ▪ The analysis of red wine color (study of biological, biochemical and technological factors influencing the profile of red wine color); ▪ Techniques for conditioning of wines and fruit juices; ▪ Assessing the impact of thermal processing and storage conditions on antioxidant characteristics of some fruit products; ▪ Designing of foods with optimized nutritional properties; ▪ Designing of gelled fruit products with improved antioxidant characteristics and enhanced color stability; ▪ Designing of some prototypes specific to fermentative industry; ▪ Experience in natural bioactive compounds extraction and screening from various vegetal materials; ▪ Antioxidant properties screening for some vegetal origin food products; ▪ Experience in capitalizing of some by-products of food processing in order to obtain valuable products, rich in bioactive compounds; ▪ Accessing of some advanced physico-chemical analyses (UV-VIS spectrophotometry, FT-IR spectrometry, GC-MS chromatography, HPLC chromatography).
Computer skills and competences	<ul style="list-style-type: none"> ▪ Microsoft Windows (Windows 7, Vista, XP, 2000) operating systems; ▪ Microsoft Office (Word, Excel, Power Point, Visio); ▪ Statistical programs (Statistica 6.0 package, TableCurve package, Origin; PCA - Principal component analysis); ▪ WEB browsers; ▪ Instrumental data acquisition programs (WinAspect software for <i>Specord 205 Analytik Jena</i>, Germany; IR Solution for FTIR-8400S, Shimadzu, Japan AAS Analytic Jena ContraA300, etc.).
Artistic skills and competences	<p>Literature, travels, photography.</p>
Other skills and competences	<ul style="list-style-type: none"> ▪ 2008-present - Master Program Coordinator: "<i>Advanced technologies for processing of raw agricultural materials</i>" at Faculty of Food Processing Technology/Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara; ▪ Member of the exam commissions for grade I, grade II and completion; ▪ Member in license commissions; ▪ Member in the examination committee for a position in higher education; ▪ Member in the PhD admissions committee, doctoral exams and reports; ▪ Member of the committee for analysis and public presentation of PhD thesis; ▪ Evaluator of research projects; ▪ Member of the Senate of USAMVB Timisoara (from 2012); ▪ Expert evaluator for Romanian Agency for Quality Assurance in Higher Education evaluator (ARACIS) for the field Food Engineering, http://pfe.aracis.ro/inscriere/registru/lista_c_d/13/57/
	<p>Member in professional Associations</p> <ul style="list-style-type: none"> ▪ Association of Food Industry Specialists from Romania (no. 190); ▪ General Association of Engineers from Romania (no. 60732); ▪ Chemical Society from Romania (ID 1793).
	<p>Reviewer in peer-review process for ISI journals</p> <ul style="list-style-type: none"> ▪ Food Chemistry (Elsevier); ▪ Food Science and Biotechnology (Springer); ▪ Chemistry Central Journal (Springer).

Member in Scientific Conference Committee: The 4th International Conference on Food Chemistry, Engineering&Technology May 30–31, 2013, Timișoara, Romania

http://www.usab-tm.ro/utilizatori/tpa/file/manifestari/Invitation_2013_TPA_Timisoara.pdf

Member in Editorial Advisory Board of journal: Banat's Journal of Biotechnology

<http://www.bjbabe.ro/editorial-advisory-board/>

Books published in CNCIS recognized Publishing Houses (selection)

- **Poiana Mariana-Atena**, *The analysis of red wine color (published in Romanian)*, EUROBIT Publishing House, Timisoara, ISBN 978-973-620-378-7, 181 pp., 2008.
- **Poiana Mariana-Atena**, *Fermentative products technologies (published in Romanian)*, EUROBIT Publishing House, Timisoara, ISBN 978-973-620-287-2, 397 pp., 2007.
- **Poiana Mariana-Atena**, *Extractive technologies (published in Romanian)*, SOLNESS Publishing House, Timisoara, ISBN 978-973-729-106-6, 276 pp., 2007.
- **Poiana Mariana-Atena**, *Techniques for minimal processing of food products (published in Romanian)*, SOLNESS Publishing House, Timisoara, ISBN 978-973-729-165-3, 222 pp., 2009.

Book chapters (selection)

- **Poiana Mariana-Atena**, Chapter 2.3.: *Phenolic compounds with antioxidant activity from grapes and wine*, pp. 217-272 from book: *Functionally alimentation with natural bioactive components in metabolic syndrome (published in Romanian)*, coordinators: Dragan Simona, Gergen Iosif, Socaciu Carmen, EUROSTAMPA Publishing House, Timisoara, ISBN 978-973-687-761-2, 467 pp., 2008.
- Ersilia Alexa, **Mariana-Atena Poiana**, Renata-Maria Sumalan, Monica Negrea, Chapter VI: *The occurrence of fungal and mycotoxins in cereals from west Romania* (published in English), pp. 144-164 and Ersilia Alexa, **Mariana-Atena Poiana**, Renata-Maria Sumalan, Monica Negrea, Chapter VII: *Strategies to reduce fungal and mycotoxins contamination of cereals and medicinal plants* (published in English), pp. 165-185, from book: *Occurrence of fungi and mycotoxins in cereals and medicinal plants from Romania-Serbia-Croatia area*, coordinators: Ersilia Alexa, Biljana Avramovic, Jasenka Cosic, EUROBIT Publishing House, Timisoara, ISBN 978-973-620-935-2, 185 pp., 2012.

Articles published in ISI quoted journals (selection)

- **Poiana M.A.**, Munteanu M.F., Bordean D.M., Gligor R., Alexa E. *Assessing the effects of different pectins addition on color quality and antioxidant properties of blackberry jam*. Chemistry Central Journal 2013, 7:121, doi:10.1186/1752-153X-7-121, ISSN 1752-153X, <http://journal.chemistrycentral.com/content/7/1/121>
- Sumalan R.M., Alexa E., **Poiana M.A.** *Assessment of inhibitory potential of essential oils on natural mycoflora and Fusarium mycotoxins production in wheat*. Chemistry Central Journal. 2013, 7:32, doi:10.1186/1752-153X-7-32, ISSN 1752-153X, <http://journal.chemistrycentral.com/content/7/1/32>
- **Poiana M.A.** *Enhancing oxidative stability of sunflower oil during convective and microwave heating using grape seed extract*. International Journal of Molecular Sciences. 2012, 13(7):9240-9259, doi:10.3390/ijms13079240, ISSN 1422-0067, <http://www.mdpi.com/1422-0067/13/7/9240>
- **Poiana M.A.**, Alexa E., Mateescu C. *Tracking antioxidant properties and color changes in low-sugar bilberry jam as effect of processing, storage and pectin concentration*. Chemistry Central Journal, 2012, 6:4, doi:10.1186/1752-153X-6-4, ISSN 1752-153X, <http://journal.chemistrycentral.com/content/6/1/4>
- Alexa E., **Poiana M.A.**, Sumalan R.M. *Mycoflora and ochratoxin A control in wheat grain using natural extracts obtained from wine industry by-products*. International Journal of Molecular Sciences. 2012, 13(4):4949-4967, doi:10.3390/ijms13044949, ISSN: 1422-0067, <http://www.mdpi.com/1422-0067/13/4/4949>
- **Poiana M.A.**, Moigradean D., Raba D., Alda L., Popa M. *The effect of long-term frozen storage on the nutraceutical compounds, antioxidant properties and color indices of different kinds of berries*. Journal of Food, Agriculture and Environment. 2010, 8(1):54-58, ISSN 1459-0255, http://world-food.net/download/journals/2010-issue_1/12.pdf

- Popa V.M., Bele C., **Poiana M.A.**, Dumbrava D., Raba D.N., Jianu C. *Evaluation of bioactive compounds and of antioxidant properties of some oils obtained from food industry by-products*. Romanian Biotechnological Letters, 2011, 16(3):6234-6241, ISSN 1224-5984, <http://www.rombio.eu/rbl3vol16/12%20Mirela%20Popa.pdf>
- **Poiana M.A.**, Moigradean D., Dogaru D., Mateescu C., Raba D., Gergen I. *Processing and storage impact on the antioxidant properties and color quality of some low sugar fruit jams*. Romanian Biotechnological Letters. 2011, 16(5):6504-6512, ISSN 1224-5984, <http://www.rombio.eu/rbl5vol16/6%20POIANA%20M.pdf>
- **Poiana M.A.**, Jianu C., Jianu I., Rinovetz A. *The storage conditions impact on the oxidative stability and antioxidant properties of grape seeds oil*, Journal of Food, Agriculture&Environment, 2009, 7(2):50-53, ISSN 1459-0255, http://world-food.net/download/journals/2009-issue_2/f6.pdf
- **Poiana M.A.**, Dobrei A., Stoin D., Ghita A. *The influence of viticultural region and the ageing process on the color structure and antioxidant profile of Cabernet Sauvignon red wines*. Journal of Food, Agriculture and Environment. 2008, 6(3&4):104-108, ISSN 1459-0255, http://world-food.net/download/journals/2008-issue_3_4/f22.pdf

Papers presented at international conferences (selection)

- Moigradean D., **Poiana M.A.**, Bordean D.M., Popa V.M. *A comparative study regarding the oxidative stability of coconut oil and walnut oil using FTIR Spectroscopy*, Proceeding of the Fourth International Conference RESEARCH PEOPLE AND ACTUAL TASKS ON MULTIDISCIPLINARY SCIENCES, Lozenec, Bulgaria, 12-14 June 2013, vol. 1 (Agriculture and Veterinary medicine, Technical sciences, Processing & Post Harvest, Technology and Logistics, Power and machinery), pp. 246-250, ISSN 1313-7735, <http://conf.bionetsyst.com/?page=home>
- Buta N.I., **Poiana M.A.**, Popa N.F., Bordea A., Trasca T.I. *Evaluation of the antioxidant effect of thymus vulgaris extract concerning the rapeseed oil used in food thermal applications*, Current Opinion in Biotechnology, vol. 24, Elsevier, July 1, 2013 <http://www.deepdyve.com/lp/elsevier/evaluation-of-the-antioxidant-effect-of-thymus-vulgaris-extract-oCyP35KrW6>
- **Poiana M.A.**, D. Moigradean, D. Dogaru, I. Gergen, C. Mateescu and T. Trasca. *Influence of pectin concentration and storage time on the color stability and antioxidant properties of raspberry jam*, Proceeding of the Third International Conference "Research People and Actual Tasks on Multidisciplinary Sciences", 8-10 June 2011, Lozenec, Bulgaria, ISSN 1313-7735, vol. 1, pp. 291-295, 2011, Publisher: Bulgarian National Multidisciplinary Scientific Network of the Professional Society for research work, http://multilingual.bionetsyst.com/images/other/Conference_announcement.doc
- Dogaru D.V., **Poiana M.A.**, Moigradean D., Trasca T.I., Moldovan C., Stoin D. *Studies regarding acetic fermentation process kinetics of fruits vinegar*, Proceeding of the Third International Conference "Research People and Actual Tasks on Multidisciplinary Sciences", 8-10 June 2011, Lozenec, Bulgaria, ISSN 1313-7735, vol. 1, pp. 250-253, 2011, Publisher: Bulgarian National Multidisciplinary Scientific Network of the Professional Society for research work http://multilingual.bionetsyst.com/images/other/Conference_announcement.doc
- **Poiana M.A.**, Alexa E., Moigradean D., Popa M. *The influence of the storage conditions on the oxidative stability and antioxidant properties of sunflower and pumpkin oil*, Proceeding of the 44th Croatian & 4th International Symposium on Agriculture, 16-19 February 2009, Opatija, Croatia, ISBN 978-953-6135-68-4, pp. 449-453, 2009, http://sa.agr.hr/pdf/2009/sa2009_p0410.pdf
- Raba D., **Poiana M.A.**, Moigradean D., Popa M. *Studies regarding the Individual Quick Freezing technique impact on the quality of some vegetables and fruits*, International Conference: "Agriculture and countryside in our changing world", 23 April 2009, published in *Scientific Journal of University of Szeged*, Faculty of Agriculture, ISSN 1788-5345, 5 pp., electronic format, 2009, http://www.mgk.u-szeged.hu/konferencia_nemzetkozi/1st_call.pdf, www.mgk.u-szeged.hu
- **Poiana M.A.**, Moigradean D., Raba D., Gergen I. *The ageing influence on the chromatic and antioxidant characteristics of red wines*, 36th International Symposium "Actual Tasks on Agricultural Engineering", 11-15 february 2008, Opatija, Croatia, <http://atae.agr.hr/>, Proceeding of the 36 International Symposium on Agricultural Engineering pp. 441-449, ISSN 1333-2651, <http://www.cabdirect.org/abstracts/20083134060.html>
- **Poiana M.A.**, Gergen I., Dobrei A., Moigradean D. *The copigmentation influence on the chromatic structure of red wines from Recas vineyard*, Proceeding of the 43rd Croatian&3rd International Symposium on Agriculture, 18-21 February, Opatija, Croatia, ISBN 978-953-6135-68-4, pp. 897-900, 2008, http://sa.agr.hr/pdf/2008/sa2008_0907.pdf
- **Poiana M.A.**, Gergen I., Bordean D. *Establishing of some correlations between antioxidant and chromatic characteristics of some red wines from Romania*, Proceeding of the International Conference "Research People and Actual Tasks on Multidisciplinary Sciences", 6-7 June 2007, Lozenec, Bulgaria, ISBN 978-954-91147-3-7, vol. 3, pp. 276-282, 2007 <http://multilingual.bionetsyst.com/images/other/CONTENTSVolume3.doc>

Research projects (*selection*)

- Bilateral Project Romania-Greece, Program Capacities/Modulule III, no. 565/01.06.2012, theme: *Rapid Spectroscopic Methods for assessment of olive oil quality and adulteration (SPECTRAOIL)*, 2012-2014, value 21710 lei, **director**
<http://uefiscdi.gov.ro/userfiles/file/CAPACITATI/Bilaterale/RO-GR/Lista%20proiecte%20bilaterale%20Romania%20Grecia-de%20contractat.pdf>
- Research Project no. 637/21.01.2009 between USAMVB Timisoara and S.C. ETCO EUROPE TRADE COMPANY SRL from SEBIS, ARAD County, theme: *Studies regarding the impact of some technological treatments on antioxidant characteristics of some wild berries based products*, 2009-2011, value 45 000 lei, **director**
- Project from Regional Program of Cooperation with South-East Europe (ReP-SEE), SEE-ERA.NET PLUS (<http://plus.see-era.net> SEE-ERA), Reference number: ERA 139/01, theme: *Systems to reduce mycotoxin contamination of cereals and medicinal plants in order to preserve the native species and traditional products in Romania-Serbia-Croatia*, 2010-2012, value 148 319 Euro, **researcher**, <http://www.cereals-mycotoxins.ro>
- Project from MAKIS Program funded by The World Bank, no. 141529/2008, AG no. 142.004/02.10.2008, theme: *"The implementation of modern technological systems to obtain dietary floury food"*, 2008-2011, value 240 000 Euro, **researcher**
<http://www.alimente-dietetice-fainoase.ro/index.html>
- Project no. 3941/2007, PNCDI2/Module IV/Partnerships in priority areas, no. 7368/06.11.2007, theme: *Performant piezoelectric sensors based on new structure alpha-quartz type, sensors for food quality and safety SENZ-ALIM*", 2007-2010, total value 2 000 000 lei (200 000 for Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara), **researcher**
- Project CEEEX 10/2005, theme: *Study of synergistic bioactivity of antioxidant functional food in reversible metabolic syndrome (MET-ANTIOX)*, 2005–2007, value 1 087 000 lei, **researcher**.

POSDRU Project

- Project POSDRU 86 "University for future", DMI 1.2 "Quality in Higher Education", Project Code 61841, Theme: *Improving Master programs in the agrofood field by promoting innovation and quality assurance, according with qualifications requirements of the Romanian and European Union (CALIMAS)*, 2010-2013, total value 8270617 lei (2441077 lei for Banat's University of Agricultural Sciences and Veterinary Medicine from Timisoara), **short-term expert, responsible for curricular analysis**, <http://calimas.usamvcluj.ro/>

Registered Trademarks to OSIM

- Certificate of Trademark Registration to OSIM no. 112438, for Trademark: **TPA DIET HIPOGLUCIDICBISC**, deposit number M 2010 05684, C1:30: Biscuits (*hypoglucidic biscuits with chickpeas for people with diabetes, except for medical use*),
Trademark owners: Alexa Ersilia Calina, Trasca Teodor Ioan, **Poiana Mariana-Atena**, Pop Georgeta, Stoin Daniela, Negrea Monica, Cocan Ileana
- Certificate of Trademark Registration to OSIM no 112402, for Trademark: **TPA DIET COZOHIPOGLUC**, deposit number M 2010 05685, C1:30: Pastry product (*hypoglucidic cake with fruit jelly for people with diabetes, except for medical use*).
Trademark owners: Alexa Ersilia Calina, Trasca Teodor Ioan, **Poiana Mariana-Atena**, Pop Georgeta, Stoin Daniela, Negrea Monica, Cocan Ileana
- Certificate of Trademark Registration to OSIM no. 112403, for Trademark: **TPA DIET Fe NUTRIPREMI**X, deposit number M 2010 05686, C1:30: Gris (*Nutritive premix, enriched in iron, based on semolina wheat, lentils and apricots*).
Trademark owners: Alexa Ersilia Calina, Trasca Teodor Ioan, **Poiana Mariana-Atena**, Pop Georgeta, Stoin Daniela, Negrea Monica, Cocan Ileana

Diploma/Medals

- Gold medal for dietary product TPA DIET COZOHIPOGLUC at European Exhibition of Creativity and Innovation (EURO INVENT, 11 May 2013, Iasi, Romania);
- Gold medal and diploma of excellence for dietary product TPA DIET COZOHIPOGLUC at International Exhibition of Inventions (PROINVENT, the XI edition, 19-22 March 2013, Cluj-Napoca);
- Award USAMVB Timisoara for performant people, USAMVBT Awards Gala, 2012 Edition.

ISI quoted articles awarded by UEFISCDI/ Program - Human Resources/Awards for research results/Articles (selection)

- **SESSION NOVEMBER 2013**, Code PN-II-RU-PRECISI-2013-7-2281, for article: **Poiana M.A.**, Munteanu M.F., Bordean D.M., Gligor R., Alexa E. *Assessing the effects of different pectins addition on color quality and antioxidant properties of blackberry jam*. Chemistry Central Journal. 2013, 7:121.
http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/ARTICOLE%202013/Lista%201%20rezultate%20-%20Copy%20cu%20celule%20mergi.pdf
- **SESSION OCTOBER 2012**, Code PN-II-RU-PRECISI-2012-6-1128, for article: **Poiana M.A.** *Enhancing oxidative stability of sunflower oil during convective and microwave heating using grape seed extract*. International Journal of Molecular Sciences. 2012, 13(7):9240-9259.
http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/articole%202012/OCTOMBRIE%20timea.pdf
- **SESSION APRIL 2012**, Code PN-II-RU-PRECISI-2012-6-0226, for article: **Poiana M.A.**, Alexa E., Mateescu C. *Tracking antioxidant properties and color changes in low-sugar bilberry jam as effect of processing, storage and pectin concentration*. Chemistry Central Journal. 2012, 6:4.
http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/articole%202012/aprilie%20actualizat%208%20mai.pdf
- **SESSION APRIL 2012**, Code PN-II-RU-PRECISI-2012-6-0313, for article: Alexa E., **Poiana M.A.**, Sumalan R.M. *Mycoflora and ochratoxin A control in wheat grain using natural extracts obtained from wine industry by-products*. International Journal of Molecular Sciences. 2012, 13(4):4949-4967.
http://uefiscdi.gov.ro/userfiles/file/PREMIERE_ARTICOLE/articole%202012/aprilie%20actualizat%208%20mai.pdf
- **SESSION 2009/Stage II**, Code 480, for article: Poiana M.A., Alexa E., Bragea M. *Studies concerning the phosphorus bioavailability improvement of some cereals used in nourishment*. Romanian Biotechnological Letters, 2009, 4(3):4470-4476.
http://www.cncsis.ro/userfiles/file/PREMIERE_ARTICOLE/ARTICOLE%202009/etapa%20II/REZULTATE_ETAPA_II.pdf
- **SESSION 2009/Stage II**, Code 479, for article: **Poiana M.A.**, Jianu C., Jianu I., Rinovetz A. *The storage conditions impact on the oxidative stability and antioxidant properties of grape seeds oil*. Journal of Food, Agriculture&Environment. 2009, 7(2):50-53.
http://www.cncsis.ro/userfiles/file/PREMIERE_ARTICOLE/ARTICOLE%202009/etapa%20II/REZULTATE_ETAPA_II.pdf
- **SESSION NOVEMBER 2008**, Code 238, for article: **Poiana M.A.**, Dobrei A., Stoin D., Ghita A. *The influence of viticultural region and the ageing process on the color structure and antioxidant profile of Cabernet Sauvignon red wines*. Journal of Food Agriculture&Environment. 2008, 6(3&4):104-108.
http://www.cncsis.ro/UserFiles/File/PREMIERE_ARTICOLE/ARTICOLE_2008/REZULTATE_PREMIERE_NOIEMBRIE_2008.pdf

Annexes

List of papers

Signature
PhD Assoc. Prof. Mariana-Atena Poiana