

INTEGRATED CENTER FOR RESEARCH, EXPERTISE AND TECHNOLOGICAL TRANSFER IN FOOD INDUSTRY



INTERNATIONAL PROJECTS

[1] **2017-2018 - H2020-EU.3.2. Food Security, Sustainable Agriculture and Forestry, Marine, Maritime and Inland Water Research and the Bioeconomy** - Safer food through changed consumer behavior: Effective tools and products, communication strategies, education and a food safety policy reducing health burden from foodborne illnesses (SafeConsumE)

Project manager: Prof. Anca NICOLAU

Budget: 232 500 euro

[2] **2017-2018 - 2017-1-TR01-KA202-045709 -** Best Innovative Approach to Minimize Post Harvest Losses within Food Chain for VET (POSTHARVEST)

Project manager: Associate Prof. Gabriela IORDACHESCU

- **Partners:** Turcia, Spania, România, Austria

- **Budget:** 66 123 lei

[3] **2017-2019 - ERA-IB-16-014** SafeFood: Development of a novel industrial process for safe, sustainable and higher quality foods, using biotechnology and cybernetic approach

- Contract No. 753/2014

- **Project manager:** Prof. Anca NICOLAU

 Partners: Norwegian University of Sciences and Technology, NOFIMA, ICETA/University of Porto, University of Helsinki, University of Ulm, APA PROCESSING BZ. SL

- **Budget:** 158 000 euro

[4] **2016-2020 - CA 15 215 COST** Innovative approaches in pork production with entire males

Project manager: Associate Prof. Gabriela IORDACHESCU

 Partners: Belgia, Bulgaria, Croatia, Cehia, Danemarca, Franta, Macedonia, Germania, Grecia, Irlanda, Italia, Olanda, Norvegia, Portugalia, Romania, Serbia, Slovacia, Slovenia, Spania, Suedia, Elvetia, UK, Ukraina.

[5] **2016-2017-49 BM/2016 – PN-III-P3-3.1-BM-2016 -** Control and utilisation of lactic acid bacteria during winemaking

- **Project manager:** Prof. Gabriela RÂPEANU

- **Partners:** China, România.

Budget: 45 000 lei.

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- [6] **2018-2020 PN-III-EUREKA 62/2018**, Multifunctional products obtained from colostrum fermented by kefir grains (3-Biotic+)
 - Contract No. 62/2018
 - **Project manager:** Prof. Gabriela BAHRIM
 - **Partners:** MEDICA Labs S.R.L (Coordinator), National Research Institute -Development for Biological Sciences, Bucharest, *NorGenoTech* AS, Norway.
 - **Budget:** 100 000 lei

NATIONAL PROJECTS

- [7] **2018-2021 PN-III-P1-1.2-PCCDI-2017-056, -** Closure of the bio-economy value chains through the acquisition of innovative bio-products required by the market (PRO-SPER)
 - Contract No. 10PCCDI/2018
 - **Project manager:** Prof. Gabriela BAHRIM
 - Partners: National Institute of Research and Development for Chemistry and Petrochemistry - ICECHIM, Bucharest (Coordinator), "Petru Poni" Institute of Macromolecular Chemistry, Iasi, National Research Institute -Development for Biological Sciences, Bucharest, "Aurel Vlaicu" University of Arad, Romania
 - **Budget:** 297 315 lei
- [8] **2017-2018 PED/2017 PN-III-P2-2.1-PED-2016-0155 -** Development of new functional products based on germinated vegetables
 - Contract No. 173PED/2017
 - Project manager: Lecturer Livia PĂTRAȘCU
 - **Budget:** 475 000 lei
- [9] 2016-2018 PN-III-P2-2.1-BG-2016-0143 Solutions for multicerealier grinder
 - Contract No. 18BG/2016
 - Project manager: Prof. Iuliana BANU
 - Partners: S.C. Arcada SRL
 - **Budget:** 460 000 lei
- [10] **2015-2017 PN-II-RU-TE- 2014-4-0115** Functional composites based on whey protein and vegetable extracts for applications in food industry
 - Contract No. 42/2015
 - Project manager: Prof. Nicoleta STANCIUC
 - **Budget:** 549 700 lei

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- [11] **2015-2017 PN-II-RU-TE- 2014-4-0618** A bottom-up approach on the effects of food processing on the allergenic potential of food proteins
 - Contract No. 12/2015
 - Project manager: Prof. Iuliana APRODU
 - **Budget:** 550.000 lei
- [12] **2017 -** Analysis of the natural microbiota of the products, candied fruits in syrup, packed in jars and metal boxes, before and after the heat treatment, in order to determine the pasteurization efficiency and the decimal reduction time
 - Contract No. C720/21.06.2017
 - **Project manager:** Prof. Gabriela BAHRIM
 - **Partners:** SC Italprod SRL Râmnicu Sărat
- [13] **2018 GI-03/01.03.2018 -** *Valorisation of bioactive compounds in eggplant shells with the production of value added products*
 - Contract GI-03/01.03.2018
 - Project manager: Lecturer Georgiana HORINCAR
 - **Budget:** 25 000 lei
- [14] **2018 GI-02/01.03.2018** The bioavailability and bioavailability of vitamin D3 encapsulated in polymeric microparticles with applications in natural juice fortification (BIOACCES)
 - Contract GI-02/01.03.2018
 - Project manager: Lecturer Cristian Vasile DIMA
 - **Budget:** 30 150 lei
- [15] **2018-2020 PN-III-P1-1.1-PD-2016-0950,** Development of new functional matrices for food systems (FunDeliver)
 - Contract No. 22/2018
 - **Project manager:** Lecturer Loredana DUMITRAŞCU
 - **Budget:** 87 112 lei
- [16] **2017** Biodegradable edible protein films
 - Contract No. C710/30.05.2017
 - **Project manager:** Prof. Petru ALEXE
 - Partners: Marsal Production Group Filipeştii de Pădure, Prahova
 - **Budget:** 4550 lei



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- [17] **2017** Studies on buckthorn oil by extraction with supercritical CO₂
 - Contract No. C729/08.11.2017
 - Project manager: Associate Prof. Liliana MIHALCEA
 - Partners: SC PIF&LMS Company SRL Vrancea
- [18] **2017 -** Physico-chemical and microbiological expertise of a sea buckthorn juice product
 - Contract No. C730/08.11.2017
 - **Project manager:** Associate Prof. Liliana MIHALCEA
 - Partners: SC PIF&LMS Company SRL Vrancea
 - **Budget:** 10 800 lei
- [19] **2013-2018 614/2013 -** Consultancy to build and dispose of a store for the preservation of vegetables and fruit at low temperatures and in a controlled atmosphere
 - Contract No. C614/2013
 - **Project manager:** Associate Prof. Octavian BASTON
 - **Budget:** 50.000 lei