



## Curriculum vitae Europass

### PERSONAL INFORMATION

Name / Surname **STĂNCIUC (n. SAVA) Nicoleta**  
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E-mail [Nicoleta.Sava@ugal.ro](mailto:Nicoleta.Sava@ugal.ro)  
Nationality Romanian

### AREAS OF PROFESSIONAL COMPETENCE

Food Control and quality assurance of food products  
Food Quality and Food Management. Management systems  
Functional foods  
Biologically active compounds. Microencapsulation  
Mechanisms of protein denaturation  
Food Traceability

### PROFESSIONAL EXPERIENCE

Period **Since 2016**  
Position **PROFESOR**  
Activities and responsibilities Courses on Quality Management, Foods for Special Nutrition, Food Traceability, Food Safety Management Systems.  
Name and address of employer Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street, No. 111, [www.sia.ugal.ro](http://www.sia.ugal.ro)  
Types of activities Teaching and research activities

Period **2012-2016**  
Position **ASSOCIATE PROFESSOR**  
Activities and responsibilities Courses on: Quality Management, Functional Foods, Foods for Special Nutrition, Food Traceability, Food Safety Management Systems.  
Name and address of employer Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street, No. 111, [www.sia.ugal.ro](http://www.sia.ugal.ro)  
Types of activities Teaching and research activities

Period **2007-2012**  
Position **LECTURER**  
Activities and responsibilities Courses on: Quality Management, Functional Foods, Foods for Special Nutrition, Food Traceability, Food Safety Management Systems.  
Name and address of employer Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street, No. 111, [www.sia.ugal.ro](http://www.sia.ugal.ro)  
Types of activities Teaching and research activities

### MANAGERIAL EXPERIENCE

Period **since 2019**  
Position **MANAGER INTEGRATED CENTER FOR RESEARCH, EXPERTISE AND TECHNOLOGICAL TRANSFER IN FOOD INDUSTRY**  
Types of activities Coordination of specific administrative activities, coordination of research activities  
Name and address of employer Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street, No. 111, [www.sia.ugal.ro](http://www.sia.ugal.ro)

Types of activities	Training, research, expertise, services.
Period	<b>Since 2009</b>
Position	<b>QUALITY MANAGEMENT REPRESENTATIVE</b>
Types of activities	Design, implementation of the quality management system according to ISO 17025: 2005, Training of personnel based on the requirements of the reference document Document Control Track internal audits of system performance Accreditation of the Laboratory for Physico-Chemical and Microbiological Analysis of Foods, RENAR accredited in accordance with ISO 17 025: 2005
Name and address of employer	Laboratory for Physico-Chemical and Microbiological Analysis of Foods, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street, No. 111, <a href="http://www.sia.ugal.ro">www.sia.ugal.ro</a>
Types of activities	Physico-chemical and microbiological analysis of foods

## EDUCATION

Period	<b>2000 -2005</b>
Position	<b>PhD student</b>
Types of activities	Research activities
Name and address of employer	Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street, No. 111, <a href="http://www.sia.ugal.ro">www.sia.ugal.ro</a>
Types of activities	Research and teaching activities
Period	<b>1995-2000</b>
Qualification	<b>Engineer</b>
Occupational skills	Food Biotechnologies, Biotechnology for Food Additives, Protein Engineering, Biosensors, Microbiology, Biotechnology of enzymes synthesis, Depollution, Biotechnological Process Modeling, Bioreactors.
Numele și tipul instituției de învățământ / furnizorului de formare	Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street, No. 111, <a href="http://www.sia.ugal.ro">www.sia.ugal.ro</a>

## RESEARCH PROJECTS

### PROJECT MANAGER

2015-2017 - PN-II-RU-TE- 2014-4-0115 - Functional composites based on whey protein and vegetable extracts for applications in the food industry

2009-2011 – PN-II-PCE-IDEI, 517/2009, analytical systems for the traceability of milk and dairy products in order to align Romanian products to European food safety requirements

2001-2003 – CNCSIS, Tip TD, 202, Research on the use of secondary products in the dairy industry using membrane processes

2011 – Postdoctoral Research Grant funded by POSDRU/89/1.5/S/52432 project entitled "National Applied Biotechnologies with Impact in the Romanian Bioeconomy" (SPD-BIOTECH)

### TEAM MEMBER

2018 - 2020 PN-III-P1-1.2-PCCDI-2017-056, 10PCCDI/2018 "Closing the value chains from bioeconomy by obtaining innovative bio-products demanded by the market" Acronym PRO-SPER

2015-2017 PNII-RU-TE-2014-4-0618/01.10.2015; The bottom-up approach on the effects of food processing on the allergen potential of proteins; (<http://www.allergenfree.ugal.ro/about.html>)

2010-2012 Action with multiple Beneficiaries for Cooperation in Higher Education and Vocational Training, EU-US ATLANTIS Programme, Policy Oriented Measure, Agreement no. 2010

2012-2015 Protection of consumers by microbial risk mitigation through combating segregation of expertise/PROMISE - FP7-KBBE-2010-4

2013-2016 - PN-II-ID-PCE-2012-4-0509 - Thermal and/or non thermal technology as a tool to increase the health functionality of bioactive compounds in fruit based food.

2013-2016-PN-II-PT-PCCA-2013-4-1638, Computerized traceability system for fishery products based on cloud computing technology

2009-2014 Regional Operational Program 2007-2013 - Rehabilitation, modernization, upgrading and refurbishment of the university educational infrastructure in order to create, in Galați, a pole for education and technological research in the field of food science and engineering – RE-SPIA, Priority Axis 3, Major Area of Intervention 3.4.

2006-2008 CEEEX (ET) Program, Module II, No. 1430, Using unconventional processing methods for microbiological and biochemical stabilization of fruit juices

2006-2008 Interdisciplinary Training and Research Platform, Integrated Research and Training Center for Biotechnology Applied in the Food Industry - Bioaliment, CNCSIS 62/2006, <http://www.bioaliment.ugal.ro>;

2006-2008 Grant CEEEX, Module I, Functional foods: research on increasing food quality and safety by designing, producing and launching new products

2006-2008 Grant CEEEX, Module I, Biotechnologies for the production of nutraceutical products with effects in the regulation of metabolic functions

2006-2008 Grant CNCSIS, type A, code 515, Research on establishing performance criteria for effective control and monitoring of critical control points on foods

## BOOKS IN INTERNATIONAL PUBLISHERS

Aprodu, I., Dumitrașcu, L., **Stănciuc, N.**, 2018. Thermal Stability of Carotenoids- $\alpha$ -Lactalbumin Complex. Encyclopedia Reference Module in Food Science, <https://doi.org/10.1016/B978-0-08-100596-5.22422-0>

**Stănciuc N.**, Râpeanu G., Aprodu, I. 2018. Tailoring the Functional Benefits of Whey Proteins by Encapsulation: A bottom-up Approach. In Deepak Kumar Verma, Ami Patel and Prem Prakash Srivastav (Eds): Bioprocessing Technology in Food and Health, Apple Academic Press, Inc.

Dumitrașcu, L., Râpeanu, G., **Stănciuc, N.** Evaluation of Thermal Processing in Dairy Industry Using Milk Enzymes. In Deepak Kumar Verma, Ami Patel and Prem Prakash Srivastav (Eds): Bioprocessing Technology in Food and Health, Apple Academic Press, Inc. In press.

Râpeanu G., Bahrim G., **Stănciuc, N.** 2014. Microorganism Metabolic Activity Stimulation by Polyphenols, In Watson, R.R., Preedy, P.R., Zibadi, S. (Eds.), Polyphenols in Human Health and Disease, Academic Press, Elsevier, London, NW1 7BY, UK (ISBN: 978-0-12-398456-2), pp. 513-522.

## BOOKS IN NATIONAL PUBLISHERS

**Stănciuc, N.**, Râpeanu, G., Stanciu, S. 2011, Trasabilitate. Concepte fundamentale și specifice laptelui și produselor lactate, Ed. Academica, ISBN 978-973-8937-73-4, 270 pag.

**Stănciuc, N.**, 2009, Proteinele laptelui. Relația structură-funcție, Ed. Academica, ISBN 978-973-8937-57-4, Galați, 282 pag.

**Stănciuc, N.**, Rotaru, G., 2008, Managementul siguranței alimentelor, Ed. Academica, ISBN 978-973-8937-50-5, 400 pag.

**Stănciuc, N.**, 2008, Sisteme de trasabilitate a alimentelor ecologice, in Alimente ecologice, Editor G.M. Costin, Ed. Academica, ISBN 978-973-8937-30-0;

## REPRESENTATIVE PAPERS WEB OF SCIENCE

(\*first author sau corresponding author)

Mihalcea, L., Turturică, M., Barbu, V., Enachi, E., Pătrașcu, L., Cotarlet, M.; Dumitrașcu, L.; Aprodu, I. Răpeanu, G.; **Stănciuc, N.** 2018. Transglutaminase mediated microencapsulation of sea buckthorn supercritical CO<sub>2</sub> extract in whey protein isolate and valorization in highly value added food products. Food Chemistry, 262, 30-38 (Top 5 Chemistry).

**Stănciuc, N.**; Cretu, Cretu, A.A., Banu, I.; Aprodu, I. 2018. Advances on the impact of thermal processing on structure and antigenicity of chicken ovomucoid. Journal of the Science of Food and Agriculture, 98, 3119-3128 (Top 8 Agriculture)

**Stănciuc, N.**, Banu, I., Bolea, C., Patrașcu, L., Aprodu, I. 2018. Structural and antigenic properties of thermally treated gluten proteins. Food Chemistry, 267, 43-51, (Top 5 Chemistry Applied)

Ursache, F.M., Ghinea, I.O., Turturică, M., Aprodu, I., Râpeanu, G., **Stănciuc, N.** 2017. Phytochemicals content and antioxidant properties of sea buckthorn (*Hippophae rhamnoides* L.) as affected by heat treatment – Quantitative spectroscopic and kinetic approaches, Food Chemistry, 233, 442–449. (Top 5 Chemistry Applied)

Oancea, A.M., Turturică, M., Bahrim, G., Râpeanu, G., **Stănciuc, N.** 2017. Phytochemicals and antioxidant activity degradation kinetics during thermal treatments of sour cherry extract. LWT - Food Science and Technology, 82, 139-146. (Top 24 Food Science and Technology)

Oancea, A.M., Aprodu, I., Ghinea, I.O., Barbu, V., Ioniță, E., Bahrim, G., Râpeanu, G., **Stănciuc, N.** 2017. A bottom-up approach for encapsulation of sour cherries anthocyanins by using  $\beta$ -lactoglobulin as matrices. Journal of Food Engineering, 210, 83–90. (Top 23 Food Science and Technology)

Mihalcea, G., Turturică, M., Ghinea, I.O., Barbu, V., Ioniță, E., Cotârleț, M., **Stănciuc, N.** 2017. Encapsulation of carotenoids from sea buckthorn extracted by CO2 supercritical fluids method within whey proteins isolates matrices. *Innovative Food Science and Emerging Technologies*, 42, 120–129. (Top 25 Food Science and Technology)

**Stănciuc, N.**, Turturică, M., Oancea A.M., Barbu, V., Ionita, E., Aprodu, I., Rapeanu, G. 2017. Microencapsulation of anthocyanins from grapes skins by whey proteins isolates and different polymers, *Food and Bioprocess Technology – An International Journal*. (Top 30 Food Science and Technology)

Oancea, A.-M., Mahadi, H., Vasile, A.M., Barbu, V., Enachi, E., Bahrim, G.E., Râpeanu, G., Silvi, S., **Stănciuc, N.** 2018. Functional evaluation of microencapsulated anthocyanins from sour cherries skins extract in whey proteins isolate. *LWT- Food Science and Technology*, 95, 129-135. (Top 24 Food Science and Technology)

**Stănciuc N.**, Aprodu, I., Turturica, M., Oancea, A.-M., Barbu, V., Ionita, E., Râpeanu, G., Bahrim, G. 2018. Investigations on binding mechanisms and microencapsulation of bioactives from elderberry (*Sambucus nigra* L.) by whey proteins isolate, *Journal of Food Engineering*, 223, 197-207. (Top 23 Food Science and Technology)

Ursache, F.M., Andronoiu, D.G., Ghinea, I.O., Barbu, V., Ioniță, E., Dumitrașcu, L., Botez, E., Râpeanu, G., **Stănciuc, N.** 2018. Valorizations of carotenoids from sea buckthorn extract by microencapsulation and formulation of value-added food products, *Journal of Food Engineering*, 219, 16-24. (Top 23 Food Science and Technology)

**Stănciuc, N.**, Banu, I., Bolea, C., Patrașcu, L., Aprodu, I. 2018. Structural and antigenic properties of thermally treated gluten proteins. *Food Chemistry*, 267, 43-51 (Top 5 Chemistry Applied)

Ursache, F.M., Ghinea, I.O., Turturică, M., Aprodu, I., Râpeanu, G., **Stănciuc, N.** 2017. Phytochemicals content and antioxidant properties of sea buckthorn (*Hippophae rhamnoides* L.) as affected by heat treatment – Quantitative spectroscopic and kinetic approaches, *Food Chemistry*, 233, 442–449. (Top 5 Chemistry Applied)

Oancea, A.M., Turturică, M., Bahrim, G., Râpeanu, G., **Stănciuc, N.** 2017. Phytochemicals and antioxidant activity degradation kinetics during thermal treatments of sour cherry extract. *LWT - Food Science and Technology*, 82, 139-146. (Top 24 Food Science and Technology)

Oancea, A.M., Aprodu, I., Ghinea, I.O., Barbu, V., Ioniță, E., Bahrim, G., Râpeanu, G., **Stănciuc, N.** 2017. A bottom-up approach for encapsulation of sour cherries anthocyanins by using  $\beta$ -lactoglobulin as matrices. *Journal of Food Engineering*, 210, 83–90. (Top 23 Food Science and Technology)

Mihalcea, G., Turturică, M., Ghinea, I.O., Barbu, V., Ioniță, E., Cotârleț, M., **Stănciuc, N.** 2017. Encapsulation of carotenoids from sea buckthorn extracted by CO2 supercritical fluids method within whey proteins isolates matrices. *Innovative Food Science and Emerging Technologies*, 42, 120–129. (Top 25 Food Science and Technology)

**Stănciuc, N.**, Turturică, M., Oancea A.M., Barbu, V., Ionita, E., Aprodu, I., Rapeanu, G. 2017. Microencapsulation of anthocyanins from grapes skins by whey proteins isolates and different polymers, *Food and Bioprocess Technology – An International Journal.*, 10, 1715–1726. (Top 30 Food Science and Technology)

**Stănciuc, N.**, Banu, I., Turturică, M., Aprodu, I. 2016. pH and heat induced structural changes of chicken ovalbumin in relation with antigenic properties. *International Journal of Biological Macromolecules*, 93: 572–581 (Top 9 Chemistry Applied)

Ioniță E., Aprodu I., **Stănciuc N.**, Râpeanu G., Bahrim G. 2014. Advances in structure–function relationships of tyrosinase from *Agaricus bisporus* – Investigation on heat-induced conformational changes. *Food Chemistry*, 156, 129–136. (Top 5 Chemistry Applied)

## PATENTS

1. Ursache, F.M., Botez, E., Stănciuc, N., Andronoiu, D.G., Nistor, O.V., Turturică, M., Râpeanu, G. Desert dairy product based on whey protein concentrate and sea buckthorn and method for making it off. OSIM registration number A/00045/2017.

2. Stănciuc, N., Mihalcea, L., Râpeanu, G. Appetizing biscuits with sea buckthorn extract obtained by extraction with supercritical fluids and appetizing biscuits with sea buckthorn extract micro-encapsulated in whey proteins and technologies for their production. OSIM registration number A/00289/2017.

3. Ursache, F.M., Stănciuc, N., Botez, E., Andronoiu, D.G., Nistor, O.V., Dumitrașcu, L., Râpeanu, G. Muffins with sea buckthorn extract microencapsulated in whey protein and the technology of thereof. OSIM registration number A/00509/2017.

**PERSONAL SKILLS AND COMPETENCES**

Native  
Foreign languages  
Self-assessment

Romanian

**English**

Understanding				Speaking				Writing	
Listening		Reading		Conversation		Oral speech		written expression	
B2	independent user	B2	independent user	B2	independent user	B2	independent user	B2	independent user

(\*) [Nivelul Cadrului European Comun de Referință Pentru Limbi Străine](#)

**SOCIAL SKILLS AND COMPETENCES**

Team spirit, communicative.

**ORGANISATIONAL SKILLS AND COMPETENCES**

Managerial experience by coordinating research projects won by competition.  
Efficiency in coordinating research and administrative activities.  
Correct selection of the team members in accordance with the competencies imposed by the research and administrative objectives and activities.  
Appropriate budget assessment and efficient use of funds.

**TECHNICAL SKILLS AND COMPETENCES**

Elaboration and implementation of integrated food quality and safety management systems according to ISO 9001: 2015 and ISO 22000: 2005 standards.

**PC**

Windows, Excel, SAS

20.11.2018