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## L I S T A

### lucrărilor științifice în domeniul disciplinelor din postul didactic

#### A. Teza de doctorat/Teză de abilitare

1. **Teza de doctorat:** Nistor Mariana-Atena, Cercetări privind modificarea unor compuși chimici în timpul germinării unor cereale. Posibilități de valorificare a cerealelor germinate, susținută în 21.11.2002 la USAMVB Timișoara, Doctor în Horticultură, Diplomă de DOCTOR seria C, nr. 0005460 acordată în baza O.M nr. 3896/24.04.2003, Conducător științific: Prof. univ. dr. ing. Ionel Jianu.
2. **Teza de abilitare:** Poiană Mariana-Atena, Bioactive compounds in food technology, with a special focus on their contribution to antioxidant properties and color stability, susținută în 03.04.2014 la Universitatea POLITEHNICA din Timișoara, Atestat de abilitare și calitatea de conducător de doctorat în domeniul de studii universitare de doctorat Ingineria Producătorilor Alimentare, acordat în baza O.M nr. 378/15.07.2014.

#### B. Cărți și capitole în cărți publicate în ultimii 10 ani (2013-2022)

1. Pîrvulescu Luminița, Bordean Despina-Maria, **Poiană Mariana-Atena**, Raba Diana-Nicoleta, Miscă Corina-Dana, Borozan Aurica-Breica, Morar Adriana, Obiștioiu Diana, Băghină Narcis, An Overview of Heavy Metals in Soil Exposed to Solid Waste, ISBN 978-973-132-729-7, Editura Eurobit Timișoara, **2021**, 164 pg.
2. Alexa Ersilia (coordonator), Tehnologia alimentelor funcționale în contextul economiei circulare, ISBN 978-973-132-821-8, Editura Eurobit Timișoara, **2022**, 152 pg.: **Capitolul 1.** Introducere. Termeni și definiții; **Capitolul 2.** Contextul internațional privind utilizarea subproduselor rezultate la prelucrarea alimentelor. Aspecte privind valorificarea deșeurilor și a subproduselor la nivel european și în țările partenere, Cocan Ileana, Alexa Ersilia, Negrea Monica, **Poiana Mariana**, Paucean Adriana, Simona Man, Simona Chis, Anamaria Pop, Filomena Conforti, Giancarlo Statti, Kadri Karp, Reelika Rätsep, Ulvi Moor, Priit Pöldma, Hedi Kaldmäe, Kersti Aro, Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 3.** Legislație la nivel național și european privind valorificarea subproduselor din industria alimentară; Negrea Monica, Alexa Ersilia, **Poiana Mariana**, Cocan Ileana, Paucean Adriana, Simona Man, Simona Chis, Anamaria Pop, Filomena Conforti, Giancarlo Statti, Kadri Karp, Reelika Rätsep, Ulvi Moor, Priit Pöldma, Hedi Kaldmäe, Kersti Aro, Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 9.** Posibilități de utilizare a subproduselor din industria morăritului. Tehnologii de obținere a cerealelor expandate și premixurilor funcționale, rețete de fabricație, controlul produsului finit, specificații tehnice, **Poiana Mariana**, Alexa Ersilia, Negrea Monica, Cocan Ileana, Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 10.** Posibilități de utilizare a subproduselor în industria de panificație. Tehnologii de obținere a produselor de panificație funcționale, rețete de fabricație, controlul produsului finit, specificații tehnice, Alexa Ersilia, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Paucean Adriana, Simona Man, Simona Chis, Anamaria Pop, Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 11.** Posibilități de utilizare a subproduselor în industria de patiserie. Tehnologii de obținere a produselor de patiserie funcționale, rețete de fabricație, controlul produsului finit, specificații tehnice, Alexa Ersilia, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Paucean Adriana, Simona Man, Simona Chis, Anamaria Pop, Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 12.** Posibilități de utilizare a subproduselor în produse de cofetărie dulci, inclusiv în produse de patiserie dulci, prăjitură și produse similare de panificație, Negrea Monica, Alexa Ersilia, **Poiana Mariana**, Cocan Ileana, Paucean Adriana, Simona Man, Simona Chis, Anamaria Pop, Voica Daniela, Avram Dana, Pavel Virgil.

3. Alexa Ersilia (coordonator), Alimentele hipoglucidice și extractele din plante în managementul diabetului, ISBN 978-973-142-675-7, Editura Eurobit Timișoara, **2020**, 167 pg.: **Capitolul 1.** Diabetul zaharat - clasificare și patogeneză. Complicații ale diabetului. Incidența bolilor diabetice în Europa; **Capitolul 2.** Importanța dietei hipoglucidice și a extractelor în bolile diabetice. Etape și strategii de inovare în ceea ce privește produsele hipoglucidice și extractele naturale: Dehelean Cristina, Soica Codruta, Pinzaru Iulia, Coricovac Dorina, Giancarlo Statti, Filomena Conforti, Istvan Zupko, Hunyadi Attila, Tímea Gonda, Ria Benkő, Péter Doró, Renáta Minorics, Veronika Verseghy, Rita TakácsSzögi, Pop Georgeta, Alexa Ersilia, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana, Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 3.** Alimente noi destinate consumatorilor diabetici. Alimente hipoglucidice și suplimente din extracte de plante. Definiție. Funcții nutriționale și fiziologice. Efectele alimentelor hipoglucidice asupra gestionării diabetului. Indicele glicemic și rolul în dieta hipoglucidică și **Capitolul 5.** Alimente hipoglucidice pe bază de cereale. Caracteristicile fizico-chimice și nutriționale ale cerealelor. Caracteristici tehnologice ale alimentelor pe bază de cereale. Rolul fiziologic și nutrițional al produsului proiectat. Produse obținute în România, Italia și Ungaria: Alexa Ersilia, Pop Georgeta, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 4.** Etape necesare în proiectarea unui aliment hipoglucidic. Legislația la nivel național și european privind obținerea, caracterizarea, aprobarea și înregistrarea: Voica Daniela, Avram Dana, Pavel Virgil, Alexa Ersilia, Pop Georgeta, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana; **Capitolul 6.** Alimente hipoglucidice pe bază de leguminoase. Caracteristicile fizico-chimice și nutritive ale leguminozelor. Caracteristici tehnologice ale alimentelor pe bază de leguminoase. Rolul fiziologic și nutrițional al produsului proiectat. Produse obținute în România, Italia și Ungaria: Pop Georgeta, Alexa Ersilia, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana Voica Daniela, Avram Dana, Pavel Virgil; **Capitolul 7.** Alimente hipoglucidice pe bază de fructe. Caracteristicile fizico-chimice și nutritive ale fructelor. Caracteristici tehnologice ale alimentelor pe bază de fructe. Rolul fiziologic și nutrițional al produsului proiectat. Produse obținute în România, Italia și Ungaria: **Poiana Mariana**, Alexa Ersilia, Pop Georgeta, Negrea Monica, Cocan Ileana, Popescu Iuliana Voica Daniela, Avram Dana, Pavel Virgil.
4. Alexa Ersilia (coordinator), Management of diabetic diseases using hypoglycemia foods and plant extracts, ISBN 978-973-132-676-4, Publisher Eurobit Timisoara, **2020**, 167 pg.: **Chapter 1.** Diabetes mellitus - classification and pathogenesis. Complications of diabetes. The incidence of diabetic disease in Europe and **Chapter 2.** The importance of hypoglycemic diet and extracts in diabetic disease. Steps and strategies for innovation in the hypoglycemic foods and extracts: Dehelean Cristina, Soica Codruta, Pinzaru Iulia, Coricovac Dorina, Giancarlo Statti, Filomena Conforti, Istvan Zupko, Hunyadi Attila, Tímea Gonda, Ria Benkő, Péter Doró, Renáta Minorics, Veronika Verseghy, Rita TakácsSzögi, Pop Georgeta, Alexa Ersilia, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana, Voica Daniela, Avram Dana, Pavel Virgil; **Chapter 3.** Novel foods targeted to consumers with diabet disease. Hypoglycemic foods and plant extract supplements. Definition. Nutritional and physiological functions. The effects of hypoglycemic foods on management of diabetic disease. Glycemic index and the role in hypoglycemic diet and **Chapter 5.** Cereal based hypoglycemic foods. Physicalchemical and nutritional characteristics of cereals. Technological features of cereal based foods. Physiological and nutritional role of designed products: Alexa Ersilia, Pop Georgeta, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana Voica Daniela, Avram Dana, Pavel Virgil; **Chapter 4.** Necessary steps in designing a hypoglycemic food. Legislation at national and European level regarding the obtaining, characterization, approval and registration of hypoglycemic foods: Voica Daniela, Avram Dana, Pavel Virgil, Alexa Ersilia, Pop Georgeta, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana; **Chapter 6.** Leguminous based hypoglycemic foods. Physicalchemical and nutritional characteristics of leguminous. Technological features of leguminous based foods. Physiological and nutritional role of designed products: Pop Georgeta, Alexa Ersilia, Negrea Monica, **Poiana Mariana**, Cocan Ileana, Popescu Iuliana Voica Daniela, Avram Dana, Pavel Virgil; **Chapter 7.** Fruits based hypoglycemic foods. Physicalchemical and nutritional characteristics of fruits. Technological features of fruits based foods. Physiological and nutritional role of designed products: **Poiana Mariana**, Alexa Ersilia, Pop Georgeta, Negrea Monica, Cocan Ileana, Popescu Iuliana Voica Daniela, Avram Dana, Pavel Virgil.
5. **Poiană M.A., Capitolul 10.** Impactul procesării minime asupra calității nutriționale a produselor alimentare de origine vegetală, 57 pg, în cartea: Impactul produselor alimentare de origine vegetală asupra sănătății consumatorului, Bordean D.M., Borozan A.B., Dumbravă D., Mișcă C., Moigrădean D., Moldovan C., Pîrvulescu L., Poiană M.A., Raba D.N., Riviș A., Ștef D., ISBN 978-973-132-448-7, Editura Eurobit, Timisoara, **2018**.

## C. Lucrări indexate ISI/BDI publicate în ultimii 10 ani (2013-2022)

### C.1. Lucrări indexate ISI (cu factor de impact) – pentru toată activitatea

1. Cocan, I.; Cadariu, A.-I.; Negrea, M.; Alexa, E.; Obistioiu, D.; Radulov, I.; **Poiana, M.-A.**, **2022**, Investigating the Antioxidant Potential of Bell Pepper Processing By-Products for the Development of Value-Added Sausage Formulations. *Appl. Sci.* **12**, 12421, (FI: 2.838), (Q2-galben), <https://doi.org/10.3390/app122312421>, <https://www.mdpi.com/2076-3417/12/23/12421>
2. **Poiana, M.-A.**; Moigradean, D.; Dumbrava, D.-G.; Radulov, I.; Raba, D.N.; Rivis, A., **2022**, Exploring the Potential of Grape Pomace Extract to Inhibit Thermo-Oxidative Degradation of Sunflower Oil: From Routine Tests to ATR-FTIR Spectroscopy. *Foods*, **11**, 3674, (FI: 5.561), (Q1-roșu), <https://doi.org/10.3390/foods11223674>, WOS:000887521000001, <https://www.mdpi.com/2304-8158/11/22/3674>
3. Cadariu, A.I.; Cocan, I.; Negrea, M.; Alexa, E.; Obistioiu, D.; Hotea, I.; Radulov, I.; **Poiana, M.-A.**, **2022**, Exploring the Potential of Tomato Processing Byproduct as a Natural Antioxidant in Reformulated Nitrite-Free Sausages. *Sustainability*, **14**, 11802, (FI: 5.561), (Q2-galben), <https://doi.org/10.3390/su141911802>, WOS:000867306600001, <https://www.mdpi.com/2071-1050/14/19/11802>
4. Bordean, D. M., Pirvulescu, L., **Poiana, M.A.**, Alexa, E., Cozma, A., Raba, D. N., Borozan A.B., Misca C.D., Morar A., Obistioiu D, Caba I. L. **2021**. An Innovative Approach to Assess the Ecotoxicological Risks of Soil Exposed to Solid Waste. *Sustainability*, **13**(11), 6141, (FI=3.889), (Q2-galben), <https://doi.org/10.3390/su13116141>, WOS:000660698700001, <https://www.mdpi.com/2071-1050/13/11/6141>
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6. Metzner Ungureanu, C.-R.; **Poiana, M.-A.**; Cocan, I.; Lupitu, A.I.; Alexa, E.; Moigradean, D. **2020**, Strategies to Improve the Thermo-Oxidative Stability of Sunflower Oil by Exploiting the Antioxidant Potential of Blueberries Processing Byproducts, *Molecules*, **25**, 5688, (FI: 3.267), (Q2-galben), <https://doi.org/10.3390/molecules25235688>, WOS:000597462500001, file:///C:/Users/Atena/Downloads/molecules-25-05688.pdf
7. Metzner Ungureanu, C.-R.; Lupitu, A.I.; Moisa, C.; Rivis, A.; Copolovici, L.O.; **Poiana, M.-A.** **2020**, Investigation on High-Value Bioactive Compounds and Antioxidant Properties of Blackberries and Their Fractions Obtained by Home-Scale Juice Processing, *Sustainability*, **12**, 5681, (FI: 2.576), (Q2-galben), <https://doi.org/10.3390/su12145681>, WOS:000555924400001, <https://www.mdpi.com/2071-1050/12/14/5681>
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13. Alexa E., Sumalan R.M., Danciu C., Obistioiu D., Negrea M., **Poiana M.A.**, Rus C., Radulov I., Pop G., **2018**, Dehelean C., Synergistic Antifungal, Allelopathic and Anti-Proliferative Potential of Salvia officinalis L., and Thymus vulgaris L. Essential Oils, *Molecules*, ISSN 1420-3049, 23(1), 185-200, (FI: 2.861), (Q2-galben), [www.mdpi.com/1420-3049/23/1/185/pdf](http://www.mdpi.com/1420-3049/23/1/185/pdf), WOS:000425082500174
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**D. Lucrări publicate în ultimii 10 ani (2013-2022) în reviste și volume de conferințe cu referenți (neindexate)**

**D1. Reviste**

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## **D2. Selecție cu maximum 20 lucrări în volum de conferințe**

- 1. Dumbrava D.G., Moldovan C., Raba D.N., Popa M.V., Misca C,D., Radoi B.P., **Poiana M.A.**, Druga M., **2022**, Antioxidant properties evaluation of some red beet based fresh juices, *Multidisciplinary Conference on Sustainable Development Section: Food Chemistry, Engineering & Technology*, 26-27 May 2022, Timisoara, p.70, [https://www.usab-tm.ro/utilizatori/tpa/file/conferinta/2022/Multidisciplinary%20Conference%20on%20Sustainable%20Development/Book%20of%20Abstract\\_26%20mai%202022\\_Multidisciplinary%20Conference%20on%20Sustainable%20Development\\_FIA\\_02\\_R.pdf](https://www.usab-tm.ro/utilizatori/tpa/file/conferinta/2022/Multidisciplinary%20Conference%20on%20Sustainable%20Development/Book%20of%20Abstract_26%20mai%202022_Multidisciplinary%20Conference%20on%20Sustainable%20Development_FIA_02_R.pdf)
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#### **E. Brevete obținute în întreaga activitate**

1. Cerere de brevet 00562 (22) 31/07/2018 *Preparate naturale cu acțiune antifungică folosite ca agenți de protecție în culturile legumicole*, Autori: Panetone S.R.L., Alexa Ersilia Călina, Sumălan Renata Maria, Lintia Vasile, Negrea Monica, Obișteiu Diana Monica, **Poiană Mariana Atena**, Rus Cristian, Tulcan Camelia, publicată în BOPI, Secțiunea BREVETE DE INVENȚIE, OSIM Nr. 5/2019, ROMÂNIA, [https://osim.ro/wp-content/uploads/Publicatii-OSIM/BOPI-Inventii/2019/bopi\\_inv\\_05\\_2019.pdf](https://osim.ro/wp-content/uploads/Publicatii-OSIM/BOPI-Inventii/2019/bopi_inv_05_2019.pdf)

Data: 15.12.2022

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