

## Curriculum vitae

**Name, Position, Address:** Teodora Emilia Coldea, PhD. Engineer, Lecturer

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Febr. 2017 – present – **PhD. Lecturer** - UASMV Cluj-Napoca, Faculty of Food Science and Technology, Department of Food Engineering. Disciplines: Wine, vinegar and spirit drinks technology, Beer technology; Responsible with research and teaching activities in Brewery and Wine pilot plants of UASMV Cluj-Napoca.

Oct. 2013 – febr. 2017 - **Assistant** - UASMV Cluj-Napoca, Faculty of Food Science and Technology, Department of Food Engineering. Disciplines: Wine, vinegar and spirit drinks technology, Beer technology; Responsible with research and teaching activities in Brewery and Wine pilot plants of UASMV Cluj-Napoca.

2008-2012 – **Food engineer** – S.C. Prodvinenco S.A. Cluj-Napoca, Romania: 2008-2010 – Supervisor of production department (management of the departments activities, novel products development, technology research), HACCP team member, internal auditor (ISO 9001, IFS); 2010-2012 – Food engineer – Chemistry laboratory (raw materials and alcoholic beverages quality control, new products quality control, GC-FID analysis, spectrometry, member of plant tasting panel.

**Education, diplomas and awards:** 2012 – Postdoctoral researcher – Metabolomic and chemometric analysis applied for identification of biological and geographical biomarkers in different Romanian fruit distillates - UASMV, Cluj-Napoca, Romania; 2011 – PhD in Biotechnology UASMV, Cluj-Napoca, Romania; 2008 – 2010 Master – Food quality management, UASMV, Cluj-Napoca, Romania; 2003 – 2008 **Food engineer** – specialization Technology of agricultural products, UASMV, Cluj-Napoca, Romania; 2015, 2016, 2017, 2018 – Erasmus + Teaching mobility: University of Bari Aldo Moro (Italy), TEI Thessaloniki, TEI Crete Heraklion (Greece).

**Technical skills** – Spectrophotometry and chromatography (UV-VIS, HPLC, GC-MS, GC-FID, FTIR), chemometry and statistics;

**Scientific papers** (over 30 published papers, of which 17 ISI indexed articles; 1 book chapter published in an international publishing); ResearcherID: C-2992-2015; <https://orcid.org/0000-0002-0477-8659>)

Pasqualone A, Summo C, Laddomada B, **Mudura E**, **Coldea T**, 2018. Effect of processing variables on the physico-chemical characteristics and aroma of *borş*, a traditional beverage derived from wheat bran. Food Chemistry 265:242–252. **IF=4.529**

8.06.2018

**Coldea TE**, C Socaciu, Z Moldovan, **E Mudura** (2014). Minor Volatile Compounds in Traditional Homemade Fruit Brandies from Transylvania-Romania, as Determined by GC-MS Analysis. Not Bot Horti Agrobi, 42(2):530-537 (ISI).

**Rusu (Coldea) TE**, C Socaciu, F Fetea, F Ranga, R Pârlog (2011). Phenolic Derivatives as Authenticity Markers of Traditional Homemade Brandies from Different Counties of Transylvania, using UV-VIS and HPLC Analysis, BUASVM Agriculture, 68(2):518–528, B+.

**Mudura E**, **Coldea TE\***, Socaciu C, Ranga F, Pop CR, **Rotar AM**, Pasqualone A, 2018. Brown beer vinegar: A potentially functional product based on its phenolic profile and antioxidant activity, J. Serb. Chem. Soc. 83 (1) 19–30. (ISI) IF=0.822.

#### **Research projects :**

Jul. 2018 – Dec. 2018 - Innovation project: Functionalized gluten free pastry assortment based on psyllium powder and fermentative industry by-products. Project no. PN-III-P2-2.1-CI-2018-0963, project leader.

Jul. 2018 – Dec. 2018 - Innovation project: Functionalized fermented beverage by bioactive compounds of different vegetal matrices. Project no. PN-III-P2-2.1-CI-2018-1023, project leader.

Jul. 2017 – Dec. 2017 – Innovation project: Gluten free pastry product based on wine industry by-products and fruit powders, Project no. PN-III-P2-2.1-CI-2017-0380, project leader.

2017 – Mobility project for young researchers: PN-III-P1-1.1-MC2017-0686, 180/4.12.2017 – project leader.

2017 - Innovation project: Development of a pastry product with prebiotic effect based on food industry by products. Project no. PN-III-P2-2.1-CI-2017-0388 – research team member;

2017 - Innovation project: Obtaining of a disinfectant gel by the bioconversion of spent hops bioactive compounds. Project no PN-III-P2-2.1-CI-2017-037 – research team member;

2017 - Innovation project: Digital traceability in meat industry. Project no. PN3-P2-1112/10.10.2017– research team member.

#### **National and international affiliations:**

Romanian Food Industry Specialists' Organization

Romanian Milling and Baking Specialists' Organization

Slow Food International

Food Waste Valorisation for Sustainable Chemicals, Materials and Fuels (EUBis)

European Plant Science Organisation (EPSO)

American Nutrition Association (ANA)

8.06. 2018

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