Curriculum vitae Europass

PERSONAL INFORMATION

Name / Surname	**STĂNCIUC (n. SAVA) Nicoleta**
Address	Domnească Street, No. 111, Building E, Room E304, 800201, Galati, România
Phone	+40 236 460183, +40 236 460177 Mobile: -
Fax(uri)	+40 236 460165
E-mail(uri)	Nicoleta.Sava@ugal.ro, Nicoleta.Stanciuc@ugal.ro
Nationality(s)	Romanian

AREAS OF PROFESSIONAL COMPETENCE

Food control and Food Safety
Food Quality and Food Safety management systems
Functional Foods
Bioactives process-structure-function relationships. Microencapsulation.
Food Traceability.

PROFESSIONAL EXPERIENCE

Period	**2016 until now**
Position held	**PROFESSOR**
Activities and responsabilities	Development of the curriculum for Quality management, Foods for particular nutritional use, Functional foods, Food traceability, Food quality and safety management.
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
Period	**2016 until now**
Position held	Habilitation in the field of doctoral studies in Food Engineering, with the thesis Advanced approaches on food safety and functionality.
Activities	PhD Coordinator in the field of Food Engineering**.**
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
Activities	RDI
Period	**2012-2016**
Position held	**ASSOCIATE PROFESSOR**
Activities and responsabilities	Development of the curriculum for Quality management, Foods for particular nutritional use, Functional foods, Food traceability, Food quality and safety management.
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
Period	**2007-2012**
Position held	**LECTURER**
Activities and responsabilities	Development of the curriculum for Quality management, Foods for particular nutritional use, Functional foods, Food traceability, Food quality and safety management.
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

MANAGERIAL EXPERIENCE

Period	**2020-2024**
Position held	**VICEDEAN**

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
Period	**2016-2020**
Position held	**DIRECTOR OF THE INTEGRATED CENTER FOR RESEARCH, EXPERTISE AND TECHNOLOGICAL TRANSFER IN THE FOOD INDUSTRY**
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
Period	**2009-2019**
Position held	**QUALITY MANAGEMENT REPRESENTATIVE**
Name and address of employer	Laboratory of Physico-Chemical and Microbiological Analyzes of Food, Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street No 111, www.sia.ugal.ro

EDUCATION

Period	**2000-2005**
Position held	**PhD Student**
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
Period	**1995-2000**
Qualification / diploma obtained	**Bachelor in Applied Biotechnology**
Name and type of educational institution / training provider	Faculty of Food Science and Engineering, Dunarea de Jos University of Galati, Domneasca, Street No 111, www.sia.ugal.ro

PROJECTS

Project manager

2025-2027 – 9 PCE/08.01.2025 - Sustainable alternative resources for innovation in the food industry by developing new ingredients with health benefits – SAFIR (www.safir.ugal.ro).

2015-2017 PN-II-RU-TE- 2014-4-0115 - Functional composites based on whey proteins 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 with European food safety requirements

2001-2003 CNCSIS, Tip TD, 202, Research on the valorization of dairy by-products using membrane processes

2011 Postdoctoral research grant funded by the project POSDRU/89/1.5/S/52432: Postdoctoral School of National Interest "Applied Biotechnologies with Impact in the Romanian Bioeconomy" *(SPD-BIOTECH)*

Team member

2022 Proiect 087211000441 „*OIL MATRIX EXTRACTION FROM GUTTED ANCHOVIES*", project manager Assoc. Prof. Cezar Ionuț Bichescu

2021-2023 POCU/904/6/25/146587 - *Profesionalizarea carierei didactice – PROF.* Programul Operaţional Capital Uman 2014 – 2020, Axa Prioritară 6: Educaţie si competenţe / Operaţiune compozită OS 6.5, 6.6. Îmbunătățirea competențelor personalului didactic din învățământul preuniversitar în vederea promovării unor servicii educaționale de calitate orientate pe nevoile elevilor și a unei școli inclusive

2020 – 2023 Program Operațional Competitivitate 2014 – 2020, Axa prioritară 1, Prioritatea de investiții PI1b, Acțiune 1.2.1, Tip proiect: Proiect tehnologic inovativ - *"Sistem INOvativ de valorificare a materiei prime VEGetale"* (SINOVEG), Contract: 326/390002 din 30.10.2020, Project manager: Assoc. Prof. Liliana Mihalcea

2021-2023 PN-III-P4-ID-PCE 2020-1268 - *Emerging new concepts for food functionalization through the transition from probiotics to metabiotics as a health promotion strategy*, Project manager Prof. Gabriela Elena Bahrim.

2021-2022 Programul Național de Dezvoltare Rurală (PNDR), Contract de finanțare PNDR C161A0000011884200010/18.03.2021 - *Sistem complex de valorificare a subproduselor pomicolee pentru obținerea de pudre bioactive* - BIOPOWDER". , Project manager: Assoc. Prof. Liliana Mihalcea

BOOKS AND CHAPTERS

Dumitraşcu, L., Râpeanu, G., **Stănciuc, N. 2021**. 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.

Stănciuc, N., Aprodu, I., Râpeanu, G. **2020**. Preservation of Anthocyanin-Rich Extracts: Encapsulation and Related Technologies. In: Anthocyanins: Antioxidant Properties, Sources and Health Benefits, Edited by Paulo Munekatao Francisco J. Barba, Jose M. Lorenzo, Nova Science Publishers, Inc., NY, USA.

Stănciuc, N., Râpeanu, N. **2019**. Kinetics of Phytochemicals Degradation During Thermal Processing of Fruits Beverages, In: Non-alcoholic Beverages: Volume 6. The Science of Beverages, Ed. by Alexandru Grumezescu, Alina-Maria Holban, Woodhead Publishing.

Aprodu, I., Dumitraşcu, L., **Stănciuc, N., 2018**. Thermal Stability of Carotenoids–α-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.

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 and Chapters

Dumitraşcu, L., Râpeanu, G., **Stănciuc, N. 2021**. 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.

Stănciuc, N., Aprodu, I., Râpeanu, G. **2020**. Preservation of Anthocyanin-Rich Extracts: Encapsulation and Related Technologies. In: Anthocyanins: Antioxidant Properties, Sources and Health Benefits, Edited by Paulo Munekatao Francisco J. Barba, Jose M. Lorenzo, Nova Science Publishers, Inc., NY, USA.

Stănciuc, N., Râpeanu, N. **2019**. Kinetics of Phytochemicals Degradation During Thermal Processing of Fruits Beverages, In: Non-alcoholic Beverages: Volume 6. The Science of Beverages, Ed. by Alexandru Grumezescu, Alina-Maria Holban, Woodhead Publishing.

Aprodu, I., Dumitraşcu, L., **Stănciuc, N., 2018**. Thermal Stability of Carotenoids–α-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.

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.

SELECTED PAPERS IN WEB OF SCIENCE

(*first author or corresponding author)

Stan (Boldea), L., Mocanu, G.D., Turturică, M., Andronoiu, D.G., Râpeanu, G., **Stănciuc, N**. **2025**. Potentially functional apple snacks infused in Hibiscus sabdariffa extract obtained by convective and infrared drying: Kinetics of drying and phytochemical analysis. *Food Science and Nutrition*, 13(3), e70060, https://doi.org/10.1002/fsn3.70060.

Păcularu-Burada, B., Grigore-Gurgu, L., Cotârleț, M., Vasile, A.M., Nistor, O.V., Cîrciumaru, A., Râpeanu, G., Bahrim, G.E., **Stănciuc, N**. **2024**. Freeze-dried biotics based on *Lactiplantibacillus plantarum* and *Lactiplantibacillus paraplantarum* with enhanced selected biological activity. *LWT – Food Science and Technology*, 203, 116339. https://doi.org/10.1016/j.lwt.2024.116339.

Stănciuc, N., Borda, D., Gurgu-Grigore, L., Cotârleț, M., Vasile, A.M., Nistor, O.V., Dumitrașcu, L., Pihurov, M., Păcularu-Burada, B., Bahrim, G.E. 2024. Inactivation kinetics of Lactiplantibacillus plantarum MIUG BL21 as prerequisites for paraprobiotics production: evidences on cytocompatibility and antitumoral potential. *Food Chemistry* X, 21, 101114. https://doi.org/10.1016/j.fochx.2024.101114.

Anghel, L. Milea, Ș.A., Constantin, O.E., Barbu, V.V., Chițescu, C., Enachi, E., Râpeanu, G., Mocanu, G.D., **Stănciuc, N. 2023**. Dried grape pomace with lactic acid bacteria as a potential source for probiotic and antidiabetic value-added powders. *Food Chemistry X*, 19, 100777. https://doi.org/10.1016/j.fochx.2023.100777.

Slavu (Ursu), M.G., Milea, Ș.A., Banu, I., Aprodu, I., Enachi, E., **Stănciuc, N. 2022**. Designing gluten-free, anthocyanins-enriched cookies on scientific basis. *International Journal of Food Science and Technology*, 57(8), 4726-4735 https://doi.org/10.1111/ijfs.15457.

Gheonea (Dima), I., Aprodu, I., Cîrciumaru, A., Râpeanu, G., Bahrim, G.E., **Stănciuc, N. 2021.** Microencapsulation of lycopene from tomatoes peels by complex coacervation and freeze-drying: Evidences on phytochemical profile, stability and food applications, *Journal of Food Engineering*, 288, 110166 https://doi.org/10.1016/j.jfoodeng.2020.110166.

Milea, Ș.A., Aprodu, I., Mihalcea, L., Enachi, E., Bolea, C.A., Râpeanu, G., Bahrim, G.E., **Stănciuc, N. 2020.** Bovine β-lactoglobulin peptides as novel carriers for flavonoids extracted with supercritical fluids from yellow onion skins. *Journal of Food Science*, 85(12), 4290-4299, DOI: 10.1111/1750-3841.15513.

Milea, Ș.A., Dima, C.V., Enachi, E., Dumitraşcu, L., Barbu, V., Bahrim, G.E., Alexe, P., **Stănciuc, N. 2020.** Combination of freeze drying and molecular inclusion techniques improves the bioaccessibility of microencapsulated anthocyanins from black rice (Oryza sativa L.) and lavender (Lavandula angustifolia L.) essential oils in a model food system, *International Journal of Food Science and Technology*, 55(12), 3585-3594, https://doi.org/10.1111/ijfs.14692.

Condurache, N.N., Aprodu, I., Grigore-Gurgu, L., Petre, B.A., Enache, E., Râpeanu, G, Bahrim, G.E., **Stănciuc, N. 2020**. Fluorescence spectroscopy and molecular modeling of anthocyanins binding to bovine lactoferrin peptides. Food Chemistry, 318, 126508. https://doi.org/10.1016/j.foodchem.2020.126508.

Milea, A.S., Aprodu, I., Vasile, A.M., barbu, V., Râpeanu, G., Bahrim G.E., **Stănciuc, N. 2019**. Widen the functionality of flavonoids from yellow onion skins through extraction and microencapsulation in whey proteins hydrolysates and different polymers, *Journal of Food Engineering*, 251, 29-35, DOI:10.1016/j.jfoodeng.2019.02.003

Oancea, A.M., Hasan, M., Vasile, A.M., Barbu, V., Enachi, E., Bahrim., G., Rapeanu, 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, 129-134, https://doi.org/10.1016/j.lwt.2018.04.083.

Mihalcea, L., Turturică, M., Barbu, V., Ioniță, E., Pătrașcu, L., Cotărleț, M., Dumitrașcu, L, Aprodu, I., Râpeanu, G. **Stănciuc, N. 2018**. Transglutaminase mediated microencapsulation of sea buckthorn supercritical CO2 extract in whey protein isolate and valorization in highly value added food products. *Food Chemistry*. 262, 1, 30-38, https://doi.org/10.1016/j.foodchem.2018.04.067.

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. doi: 10.1016/j.foodchem.2017.04.107

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, https://doi.org/10.1016/j.lwt.2017.04.026

PERSONAL SKILLS AND COMPETENCES

Native language: Romanian

Foreign language(s)

	Undestanding				Speaking				Writing	
	Listening		Reading		Conversation		Oral speach		Written	
English	B2	independent user	B2	independent user	B2	independent user	B2	independent user	B2	independent user

PC: Windows, Excel.

Date: 20.01.2026 **Signature: prof. Nicoleta STĂNCIUC**