

Scientific work Diaconescu Daniela

A. PhD thesis

„*The Influences of the Biogenic Substances in the Bakery Biotechnological Processes*”, „Lucian Blaga” University, Sibiu, Romania, PhD supervisor professor Giurcă Voicu, Industrial Engineering field, 2002.

B. Books and chapters published

B1. Daniela Maria Diaconescu, *Questions and answers Food Technologies*, Gutenberg Publishing House in Arad, ISBN 978-606-675-337-1, pg. 128, 2021.

B2. Daniela Maria Diaconescu, *Technology and Quality in Bakery*, Publisher University "Aurel Vlaicu" of Arad, revised and enlarged edition, ISBN 978-973-752-620-5, pg. 311, 2012.

B3. Daniela Maria Diaconescu, Ionel P. Mitroi, *Technologies, Equipment and Calculations in the Brewing Industry*, Publisher University "Aurel Vlaicu" of Arad, revised and enlarged edition, ISBN 978-973-752-585-7, pg. 354, 2011.

B4. Daniela Maria Diaconescu, Maria Balint, *Methods of Evaluating the Quality of the Bread*, Publisher University "Aurel Vlaicu" of Arad, ISBN 978-973-752-508-6, pg. 150, 2010.

B5. Daniela Maria Diaconescu *Technology and Quality in Bakery*, Publisher University "Aurel Vlaicu" of Arad, ISBN 978-973-752-271-9, pg. 282, 2008.

B6. Daniela Maria Diaconescu, Ionel P. Mitroi, *Technologies, Equipment and Calculations in the Brewing Industry*, Publisher University "Aurel Vlaicu" of Arad, ISBN (10) 973-752-089-0, ISBN (13) 973-973-752-089-0, pg. 326, 2006.

B7. Daniela Maria Diaconescu, *Baking Technology*, Publisher University "Aurel Vlaicu" of Arad, ISBN 973-8363-38-1, pg. 236, 2004.

B8. Daniela Maria Diaconescu, Francisc Theiss, *Malt and Beer Technology*, Publisher University "Aurel Vlaicu" of Arad, ISBN 973-8363-55-1, pg. 212, 2004.

B9. Daniela Maria Diaconescu, Francisc Theiss, *Quality Control in the Brewing Industry*, laboratory guide, Publisher University "Aurel Vlaicu" of Arad, ISBN 973-8363-62-4, pg. 85, 2004.

B10. Rusănescu, N., Diaconescu, D., Ciurea, M., *Practical Guide for Dairy Technology*, Publisher University "Aurel Vlaicu" of Arad, ISBN 973-9361-74-9, pg. 97, 2003.

C. Work ISI / BDI published

C1. Popescu-Mitroi, I., Diaconescu, D. M. – *Obtaining craft ginger beer in the laboratory phase and sensory, physico-chemical characteristics*, Carpathian Journal of Food Science and Technology, Volume 16, Issue 1, pg. 54-61, print ISSN 2066-6845, online ISSN 2344-5459. doi.org/10.34302/crpfst/2024.16.1.5 FI 0,5 , 2024.

C2. Condrat, D., Ciutina, V., Meşter, M., Dicu, A., Zdremţan, M., Diaconescu, D. – *Quantitative determination of some antioxidant compounds from the Vaccinum myrtills extracts*, Journal of Agroalimentary Processes and Technologies, vol. 29(2), pg. 103-106, ISSN: 2069-0053 (PRINT), AGROPRINT; ISSN (ONLINE): 2068-9551, 2023.

C3. Balint, M., Diaconescu, D., Zdremţan, M., Meşter, M., Ciutină, V. – *Analysis of NRDP 2014-2022 Funds Mobilization for Rural Development Strategies and the Role and Actions of AFIR in Supporting the Proces*, LUCRĂRI ŞTIINŢIFICE, SERIA I, VOL. XXIV (3), pg. 357-363, ISSN print 1453-1410, ISSN online 2069-2307, 2023.

- C4.** Balint, M., Zdremțan, M., Meșter, M., **Diaconescu, D.**, Chiș, S. – *Local Action Groups - A Possibility of Rural Area and Traditional Products Economic Development. Importance and Proposals*, LUCRĂRI ȘTIINȚIFICE, SERIA I, VOL. XXV (2), pag. 19-24, ISSN print 1453-1410, ISSN online 2069-2307, 2023.
- C5.** Meșter, M., Dicu, A., **Diaconescu, D.**, Zdremțan, M., Condrat, D. – *Sensory Characteristics of Yoghurt Fortified with Kiwano Fruit*, Scientific and Technical Bulletin, Series: Chemistry, Food Science and Engineering, vol.18, pg. 18-20, 2021.
- C6.** **Diaconescu, D.**, Zdremțan, M., Meșter, M., Hălmăgean, L., Condrat, D. – *Quality Improving of Whole Wheat Bread by Using Xylanase*, International Multidisciplinary Scientific Geoconferences, 19th GeoConference on Nano, Bio and Green – Technologies for a sustainable future, Conference Proceedings, volume 19, Micro and Nano technologies, Advances in Biotechnology, June 27-July 6 2019, Albena, Bulgaria, pg. 875 – 880, ISBN 978-619-7408-88-1/ISSN, 1314-2704, DOI: 10.5593/SGEM2019/6.1, 2019.
- C7.** Meșter, M., Condrat, D., Zdremțan, M., **Diaconescu, D.**, Hălmăgean, L. – *Phenolic Profile and Antioxidant Activity of some Species of the Cucurbitaceae Family*, International Multidisciplinary Scientific Geoconferences, 19th GeoConference on Nano, Bio and Green – Technologies for a sustainable future, Conference Proceedings, volume 19, Micro and Nano technologies, Advances in Biotechnology, June 27-July 6 2019, Albena, Bulgaria, pg. 845 – 852, ISBN 978-619-7408-88-1/ISSN, 1314-2704, DOI: 10.5593/SGEM2019/6.1, 2019.
- C8.** **Diaconescu, D.**, Zdremțan, M., Meșter, M., Dicu, A., Hălmăgean, L. – *The Adaptation of a Bread Recipe to Quinoa Seeds Addition*, Scientific Journal of Agroalimentary Processes and Technologies, 24(4), 263-266, 2018.
- C9.** Hălmăgean, L., Meșter, M., Balint, M., **Diaconescu, D.**, Zdremțan, M. – *Contribution to Improve the Technology of the Melon Crop with Hornes (Cucumis metuliferus) – Food and Therapeutic Species*, International Multidisciplinary Scientific Geoconferences, 15th GeoConference on Nano, Bio and Green – Technologies for a Sustainable Future, Conference Proceedings, Book6, volume 1, Micro and Nano technologies, Advances in Biotechnology, June 18-24 2015, Albena, Bulgaria, pg. 375 – 387, ISBN 978-619-7105-42-1 / ISSN 1314-2704, DOI: 10.5593/SGEM2015/B61/S25.051, 2015.
- C10.** Hălmăgean, L., Zdremțan, M., **Diaconescu, D.**, Meșter, M., Balint, M. – *Study on Getting Momordica Charantia L. Canned as New Products Used in Diabetics Diet*, International Multidisciplinary Scientific Geoconferences, 15th GeoConference on Nano, Bio and Green – Technologies for a Sustainable Future, Conference Proceedings, Book6, volume 1, Micro and Nano technologies, Advances in Biotechnology, June 18-24 2015, Albena, Bulgaria, pg. 583 – 593, ISBN 978-619-7105-42-1 / ISSN 1314-2704 DOI: 10.5593/SGEM2015/B61/S25.079, 2015.
- C11.** Hălmăgean, L., Balint, M., Meșter, M., **Diaconescu, D.**, Zdremțan, M. – *The Stimulation of Morpho-Productive Characters at Momordica Charantia L. by Using Bio-stimulators*, International Multidisciplinary Scientific Geoconferences, 14th GeoConference on Nano, Bio and Green – Technologies for a Sustainable Future, Conference Proceedings, volume 1, Micro and Nano technologies, Advances in Biotechnology, iunie 2014, Albena, Bulgaria, pg. 581 – 584, ISBN 978-619-7105-20-9, ISSN 1314-2704, DOI: 10.5593/sgem2014B61, 2014.
- C12.** Balint, M., Hălmăgean, L., Meșter, M., **Diaconescu, D.**, Zdremțan, M. – *Using Bio-fertilizers in Ecological Agriculture – Safe and Cheap Alternatives for Chemical and Conventional Fertilizers*, International Multidisciplinary Scientific Geoconferences, 14th GeoConference on Nano, Bio and Green – Technologies for a Sustainable Future, Conference Proceedings, volume 1, Micro and Nano technologies, Advances in Biotechnology, iunie 2014, Albena, Bulgaria, pg. 585 – 590, ISBN 978-619-7105-20-9, ISSN 1314-2704, DOI: 10.5593/sgem2014B61, 2014.
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C14. Diaconescu D., Zdremțan M., Meșter M., Hălmăgean L., Balint M., - *A Study on the Influence of Some Biogenic Efectors on Bread Staling. Sensory Evaluation*, Journal of Agroalimentary Processes and Technologies, 19(2), 247-252, 2013.

C15. Zdremțan M., Meșter M., **Diaconescu D.**, Hălmăgean L., Balint ., - *Study on the Effect of Ginger Tincture on Acute Pharyngeal Angina*, Scientific Journal of Agroalimentary Processes and Technologies, 19(3), 247-252, 2013.

C16. Diaconescu, D. *Effects of Some Bi-enzymatic Mixtures in Breadmaking Biotechnology I*, Revista de Chimie, **62** nr.7, pg. 756-759, 2011.

C17. Diaconescu, D., Zdremtan, M., Halmagean, L. *The influence of the Quality of Wheat Flour Gluten Upon the Way of Action of Certain Enzymatic Improvers in Bakery*. Annals of the University of Craiova, vol. XVI(LII), pg. 125-130, 2011.

C18. Diaconescu, D. *The Glucose Oxidase Using in Breadmaking Biotechnology*. Revista de Chimie, **60**, nr. 5, pg. 454-457, 2009.

C19. Diaconescu, D. *The Diminution of Positive Effects Intensity of Some Exogenous Enzymes in White Bread When they are Added in Bran-enriched Bread*. Scientifical Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 62-65, 2003.

C20. Diaconescu, D., Popa, A. *The Effects of Glucose-oxidase in Bread*. Scientifical Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 66-69, 2003.

C21. Popa, A., Craiu, C., **Diaconescu, D.**, Ursachi, C. *Studies of Antioxidant Characteristics of Some Vegetable Products. II. Determination of Antioxidant Power for Some Vegetable Products Extracts*. Scientifical Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 80-83, 2003.

D. Articles published in journals and conference volumes with reviewers (not indexed)

D1. Diaconescu, D., Zdremțan, M., Meșter, M., Hălmăgean, L., Condrat, D. - *Quality Improving of Whole Wheat Bread by Using Xylanase*, Book of Abstracts, International Symposium Research and Education in Innovation Era, 6th Edition, Arad, 8-10 Dec. 2016.

D2. Zdremțan, M., **Diaconescu, D.**, Meșter, M., Ciutină, V., Hălmăgean, L., Lungu, M. - *Study regarding the Influence of Water on Preservation of Courgettes by Lactic Fermentation*, Book of Abstracts, International Symposium Research and Education in Innovation Era, 6th Edition, Arad, 8-10 Dec. 2016.

D3. Hălmăgean, L., Meșter, M., Zdremțan, M., Balint, M., **Diaconescu, D.**, Ciutină, V. *The Yellow Watermelon with Horns (Cucumis Meliferus) – Food and Therapeutic Species with Adaptation Possibilities in Arad Agroecological Area*. Scientific Bulletin of Escorena (on line), ISSN 2069 – 8070 ISSN-L 2066-5687, ART.2, pg. 23-26, 2014.

D4. Podrumar T., Balint M., Meșter M., Ciutina V., **Diaconescu D.**, Hălmăgean L. - *Pheromone Lures for Surveillance of Grapes Green Moth Population (Lobesia botrana den. Et schiff.)*, International Symposium "Creative Availabilities in World" - II Edition of 23 February 2013, Iasi, Romania, pg.164, 2013.

D5. Zdremțan M., Meșter M., Diaconescu D., - *Influence of Some Types of Water on Courgettes Conservation*, International Symposium "Creative Availabilities in World" - II Edition of 23 February 2013, Iasi, Romania, pg.158, 2013.

D6. Hălmăgean, L., Ciutina, V., Balint, M., **Daniela D.**, – *Biofertilizers – A Cheap and Seif Alternative to Chemical Fertilizers in Farming Practice*, International Symposium Research and Education in Innovation Era 4th Edition, Arad, 8-9 November 2012.

- D7.** Zdremțan M., **Diaconescu D.**, Meșter M., Balint M., – *Dextran Production from Lactic Fermentation of Watermelon*, International Symposium Research and Education in Innovation Era 4th Edition, Arad, 8-9 November 2012.
- D8.** **Diaconescu, D.** *Senzory Evaluation of Wheat Dough Stickiness*. Scientific and Technical Bulletin XV, VOL. 15, ISSN 1582-1021, pg. 65-70, 2010.
- D9.** **Diaconescu, D.**, Chambree, D. *Ways to Improve Bread Quality by Enzyme Use*, 5 pag, Scientific and Technical Bulletin XIV, vol. 13, ISSN 1582-1021, pg. 125-130, 2008.
- D10.** **Diaconescu, D.** *Results Regarding the Using of Hemicellulases in Breadmaking*. COST Action 928, Workgroup Meeting, Montpellier 02.06.2007.
- D11.** **Diaconescu, D.** *The Effect of Glucose-oxidase, Hemicellulases, Xylanases, Cellulases, Amyloglucosidase and α -Amylase upon Bread Buality*. COST Action 928, Workgroup Meeting, Reykjavik 30.06.-01.07.2006.
- D12.** **Diaconescu, D.** *Enzymes – Antistaling Additives Used in Breadmaking*. Scientific and Technical Bulletin XII, VOL. 11, ISSN 1582-1021, pg. 134-140, 2006.
- D13.** **Diaconescu, D.** *The Effect of Exogenous Enzymes in Bread, Depending on the Quality of Flour Used*. Newsletter for Milling and Bakery Industry, vol. 16, no. 1,2, ISSN 1222-1120, pg.103, 2005.
- D14.** **Diaconescu, D.**, Giurcă, V. *Conjunct Effects of Glucose-oxidase and Hemicelulase in Bread*. 6-th International Conference on Food Science, 20-21 mai, University of Szeged. Summaries of lectures and posters, ISBN 963 482 676 8, pp. 7. Proceedings, ISBN 963 482 677 6, pg. 6, 2004.
- D15.** **Diaconescu, D.** *Rezults of Pure Diluted, Bacterial Xylanase Addition in Bread*. 6-th International Conference on Food Science, 20-21 mai, University of Szeged. Summaries of lectures and posters, ISBN 963 482 676 8, pp. 190. Proceedings, ISBN 963 482 677 6, pg. 6, 2004.
- D16.** **Diaconescu, D.** *Effect of Hemicelulases in Bread*. 6-th International Conference on Food Science, 20-21 mai, University of Szeged. Summaries of lectures and posters, ISBN 963 482 676 8, pg. 191. Proceedings, ISBN 963 482 677 6, pg. 6, 2004.
- D17.** **Diaconescu, D.** *Aspects of the Addition of Hemicellulose Extracted from *Aspergillus oryzae* in Bread*. Newsletter for Milling and Bakery Industry, vol. 15, no. 3, ISSN 1222-1120, pg.6, 2004.
- D18.** **Diaconescu, D.**, Ivan, E. *Total Enzyme Improvers Used in Bakery*. Newsletter for Milling and Bakery Industry, vol. 15, no. 3, ISSN 1222-1120, pg.6, 2004.
- D19.** **Diaconescu, D.**, Moraru, C. *Options for Improving the Quality of Bread Enriched with Dietary Fiber*. Newsletter for Milling and Bakery Industry, vol. 15, no. 3, ISSN 1222-1120, pg.6, 2004.
- D20.** **Diaconescu, D.** *The Addition of Amyloglucosidase in Bread*. International Symposium "Scientific research - a bridge towards European integration" 3-4 November Arad. Annals of "Aurel Vlaicu" of Arad, Chemistry series, Engineering fascicle, ISSN 1582-3415, pg. 70-75, 2004.
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- D23.** **Diaconescu, D.**, Giurcă, V. *The Stickiness of Wheat Dough with Different Exogenous Enzymes*. International "EuroAliment 2003," Galati, Romania, 23 to 25 October. Annals of "Dunărea de Jos" Galati, fascicle VI Food Technology, year XXI (XXVI), ISSN 1221-4574, pg. 24-27, 2003.
- D24.** **Diaconescu, D.**, Ivan, E. *Aspects of Whey Protein Products Utilization in Breadmaking*. Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year IX, Vol. 8, ISSN 1582-1021, pg. 56-59, 2003.

- D25. Diaconescu, D.** *The Actions of Xylanase and Xylanase and α -Amylase Mixture in Bread with Added Fiber.* International Symposium "Advances in Scientifical and Technical Milling and Bakery Industry and Adjacent Sectors" 5-7 June, Sibiu. Newsletter for Milling and Bakery Industry, vol. 14, no. 2, trim. II, ISSN 1222-1120, pg. 30-33, 2003.
- D26. Diaconescu, D.** *The Effects of Xylanase and Cellulase Mixture into Bread without Added Fiber. Comparison.* International Symposium "Advances in Scientifical and Technical Milling and Bakery Industry and Adjacent Sectors" 5-7 June, Sibiu. Newsletter for Milling and Bakery Industry, vol. 14, no. 2, trim. II, ISSN 1222-1120, pg. 34-37, 2003.
- D27. Diaconescu, D.** *Comparison of the Effects of Xylanase and α -Amylase Mixture and Xylanase and Cellulase Mixture in Breadmaking.* Jubilee Scientific Session with International Participation, 28-30 November, Arad. Annals of "Aurel Vlaicu", Chemistry Series, Fascicule Food Industry, ISSN 1582-3415, pg. 57-61, 2002.
- D28. Diaconescu, D.** *Comparison of the Effects of Hemicellulase from *Trichoderma viride* and those of Hemicellulase from *Aspergillus oryzae* in Breadmaking.* Jubilee Scientific Session with International Participation, 28-30 November, Arad. Annals of "Aurel Vlaicu", Chemistry Series, Fascicule Food Industry, ISSN 1582-3415, pg. 57-61, 2002.
- D29. Diaconescu, D., Ivan, E.** *Effects of Modification of the Processing Conditions in Breadmaking.* Scientific and Technical Bulletin, vol. 7, ISSN 1582-1021, pg. 65-69, 2002.
- D30. Diaconescu, D., Giurcă, V., Cărăban, A.** *Comparative Study of the Effects of Hemicellulase and Xylanase on Bread with Added Bran.* Annals of University of Oradea, vol. VIII, ISSN 1224-7626, pg. 115-120, 2001.
- D31. Diaconescu, D., Giurcă, V., Cărăban, A.** *Comparative Study of the Effects of Xylanase and Xylanase and α -Amylase Mixture in breadmaking.* Annals of University of Oradea, vol. VIII, ISSN 1224-7626, pg. 121-126, 2001.
- D32. Diaconescu, D., Giurcă, V., Cărăban, A.** *The Effects of Xylanase and Cellulase Mixture over the Bread.* Annals of University of Oradea, vol. VIII, ISSN 1224-7626, pg. 127- 132, 2001.
- D33. Cărăban, A., Giurcă, V., Diaconescu, D.** *The Influence of Vitamins on the Enzymatic Activity of Amylase in Wheat.* Annals of University of Oradea, vol. VIII, ISSN 1224-7626, pg. 223-230, 2001.
- D34. Cărăban, A., Giurcă, V., Diaconescu, D.** *The Influence of Lipids on the Activity of Amylase in Wheat.* Annals of University of Oradea, vol. VIII, ISSN 1224-7626, pg. 216-223, 2001.
- D35. Diaconescu, D.** *Proposed New Enzymes to Bread Improver.* Annals of University of Oradea, vol. VII, ISSN 1224-7626, pg. 218-227, 2000.
- D36. Diaconescu, D.** *Interference of Some Endogenous and Exogenous Enzymes in Baking.* Annals of University of Oradea, vol. VII, ISSN 1224-7626, pg. 228-235, 2000.
- D37. Diaconescu, D.** *The Hemicellulases Action in Bread Enriched with Dietary Fiber.* Annals of University of Oradea, vol. VII, ISSN 1224-7626, pg. 207-217, 2000.
- D38. Diaconescu, D., Giurcă, V., Idițoiu, C. și Beju, C.** *The Enzymes and Bread Quality.* Annals of "Aurel Vlaicu" of Arad, ISSN 1582-3415, pg. 151-160, 2000.
- D39. Diaconescu, D.** *Effects of Antioxidants and Oxidants in the Bakery.* International Scientific Session, 22-23 May 1998, "Lucian Blaga" University, Sibiu, Romania. Scientific Bulletin "Altexim-I Sibiu'98", vol. III, Food Technologies, ISBN 973-9280-96-X, pg. 401-408, 1998.
- D40. Diaconescu, D.** *Effects of Exogenous and Endogenous Lipids in Baking.* International Scientific Session, 22-23 May 1998, "Lucian Blaga" University, Sibiu, Romania. Scientific Bulletin "Altexim-I Sibiu'98", vol. III, Food Technologies, ISBN 973-9280-96-X, pg. 393-400, 1998.
- D41. Tămășdan, Șt. T., Luca, T., Diaconescu, D.** *Considerations on Radioactive Pollution of the Environment and Food.* Scientific Session "25 Years of Higher Technical Education in Arad", 30-31 October, Arad. Works of Scientific Session of the University "Aurel Vlaicu" of Arad, vol. IV, Environment Protection, ISBN 973-98365-0-X, ISBN 973-98365-4-2, pp. 39-43, pg. 5, 1997.

D42. Tămășdan, Șt. T., **Diaconescu, D.**, Luca, T. *Considerations on Environmental Pollution by Plastics for Packaging*. Scientific Session "25 Years of Higher Technical Education in Arad", 30-31 October, Arad. Works of Scientific Session of the University "Aurel Vlaicu" of Arad, vol.IV, Environment Protection, ISBN 973-98365-0-X, ISBN 973-98365-4-2, pg. 50-54, 1997.

D43. Diaconescu, D. *The Internal and External Lipids Influence over the Wheat Flour Dough and Bread*. Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year III, vol. 3, ISSN 1582-1021, pg. 32-37, 1997.

D44. Theiss, F., **Diaconescu, D.** *Physiological and Psychological Beer Properties*. Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year III, vol. 3, ISSN 1582-1021, pp. 37-42, 1997.

D45. Theiss, F., **Diaconescu, D.** *The Flavor – Determinative of the Beer Assortment*. Scientific and Technical Bulletin, series Chemistry, Food science & Engineering, year III, vol. 3, ISSN 1582-1021, pg. 42-47, 1997.

E. Patents obtained throughout the activity

Patent Application OSIM A / 00395 / 04.06.2018.

Title of the invention: "Sustainable ecological packaging method for traditional bread without additives", 1-4 kg

F. Contracts research

F1. Research project: "The Behavior of Some Compounds with Antioxidant Activity in Breadmaking Process," according to the contract 879 / 28.09.2004 - member.

F2. Cost 928 – Control and Exploitation of Enzymes for Added-Value Food Product 26.01.2006-25.01.2010 - member.

F3. Innovation check: "Innovative Eco-Packaging Solution for Non-Additive / Preservative Bread to Increase Shelf Life and Freshness" - PN-III-P2-2.1-CI-2017-0505, Grant Contract no. 12CI / 2017 – member.

G. Participation in scientific events and international visual arts exhibitions

G1. Traian Vuia International Salon of Inventions and Innovations Timișoara - 15.10.2020 - Sustainable method of ecological packaging of traditional bread without additives, of 1-4 kg.

G2. Inovaliment International Fair of Inventions and Innovations - 27.11.2020 - Sustainable method of ecological packaging of traditional bread without additives, of 1-4 kg.

H. Premii și distincții internaționale

H1. Gold medal - International Exhibition of Inventions and Innovations Traian Vuia Timișoara - 15.10.2020 - Sustainable method of ecological packaging of traditional bread without additives, 1-4 kg.

H2. Third Prize - Inovaliment International Fair of Inventions and Innovations - 27.11.2020 - Sustainable method of ecological packaging of traditional bread without additives, 1-4 kg.

H3. First Prize - FPAS Contest on bakery topics, Edition VIII, Brasov, October 2006 - Paper: The effects of some exogenous enzymes in bread, depending on the quality of the flour used (D13).

30.09.2024

Daniela Diaconescu