

Scientific work
Phd. eng. Dicu Anca Mihaela

A. PhD Thesis

“Study of antioxidant properties of some compounds from culture plants and spontaneous flora”
„Dunarea de Jos” University, Galati Romania, 2006, Doctor Field: Industrial Engineering,
Phd. Supervisor professor Rodica Segal,

B. Books and chapters published

B1. Szabo Raluca Maria, **Dicu Anca**, Ursachi Claudiu, Condrat Dumitru, 2007, *Oxidation in food and biological system and methods of prevention*, Ed. „Aurel Vlaicu” University of Arad, Arad, Romania, ISBN 978-973-752-112-5.

B2. **Dicu Anca Mihaela**, 2007, *Vegetable oils and fats*, Ed. „Aurel Vlaicu” University of Arad, Arad, Romania, ISBN 978-973-752-192-7

B3. Mureşan Claudia, **Dicu Anca**, Palcu Sergiu, 2011, *Culinary techniques. Fundamental concepts and practical applications*, Ed. „Aurel Vlaicu” University of Arad, Arad, Romania, ISBN 978-973-752-551-2

B4. **Dicu Anca Mihaela**, Perţa-Crişan Simona, 2012, *Quality and sensory analysis of food*, Ed. „Aurel Vlaicu” University of Arad, Arad, Romania ISBN 978-973-752-612-0

B5. Perţa-Crişan Simona, **Dicu Anca Mihaela**, 2011, *Sensory analysis – practical application*, Ed. „Aurel Vlaicu” University of Arad, Arad, Romania ISBN 978-973-752-571-0

B6. **Anca Mihaela Dicu - coordinator**, 2016, “*Traditional food dishes from Arad area*”, ISBN EIKON 978-606-711-531-4; ISBN Şcoala Ardeleană 978-606-797-079-1, Cluj, Romania

B7. **Anca Mihaela Dicu - coordinator**, 2017, “*Traditional customs from Arad area*”, Ed. Gutenberg of Arad, Arad, Romania, ISBN 978-606-675-157-5

C. Work ISI / BDI published

C1. Diaconescu, D., **Popa, A. (Dicu)**, 2003, *The Effects of Glucose-oxidase in Bread*. Scientific Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 66-69,

C2. **Popa, A. (Dicu)**, Craiu, C., Diaconescu, D., Ursachi, C., 2003, *Studies of Antioxidant Characteristics of Some Vegetable Products. II. Determination of Antioxidant Power for Some Vegetable Products Extracts*. Scientific Researches Agroalimentary Processes and Technologies, vol. IX, ISSN 1453-1399, pg. 80-83.

C3. Mureşan (Craiu) Claudia, **Popa (Dicu) Anca**, Craiu I., Harja F., 2003, *Study regarding the antiradicalic activity of red wines polyphenols* - vol. Cercetări Ştiinţifice; Procese şi tehnologii alimentare, Univ. de Ştiinţe Agricole şi Medicină Veterinară a Banatului, Editura Agroprint, Timişoara, pg. 49-52, ISSN 1453-1399

C4. Mureşan Claudia, Dincă N., **Popa (Dicu) Anca**, Bulancea M., 2005, *Identification of several volatile components from red wine*; Universitatea de Ştiinţe Agricole şi Medicină Veterinară a

Banatului Timișoara, Scientific Researches, Agroalimentary processes and technologies, vol. XI nr. 2, pg. 321–326, Ed. Agroprint, Timișoara

C5. Dicu Anca, Muresan Claudia, Ivan Elisabeta; 2006, *Determination method for antioxidant potential of some tea types*; 41st Croatian Symposium on Agriculture with International Participation, University of Zagreb, Faculty of Agriculture, Croatia, ISBN 953-6331-39-X, pg. 679-681

C6. Dicu, Anca, Rodica Segal, 2006, *Evaluation of the Antiradicalic and Antioxidant Effects of Myrtilli Folium Extracts*, Journal of Agroalimentary Processes and Technologies, Timisoara, vol. XII, no. 1, pg 167-174

C7. Claudia Mureșan, Anca Dicu, N. Dincă, M. Balancea, 2006, *Volatile compounds distinguishing from white wines*; 41st Croatian Symposium on Agriculture with International Participation, University of Zagreb, Faculty of Agriculture, Croatia, ISBN 953-6331-39-X, pg. 743-745

C8. Dicu, Anca, Rodica Segal, 2006, *Caracteristici spectrale și chemiluminescente ale unor plante cu rol antidiabetic*, Rev. Chim. (București), 57(1), 45-48

C9. Dicu, Anca, Rodica Segal, Maria Giurginca, 2006, *Comportarea la peroxidare a unor amestecuri de acizi grași*, Rev. Chim. (București), 57(4), 410-413

C10. Mureșan Claudia, Ciutina V., Dicu Anca, Hălmăgean L., 2006, *The physicochemical characteristics of red wine from Burgund variety from Miniș vineyard*, Buletinul Universității Agricole și Medicină Veterinară Cluj-Napoca, Romania, vol.62/2006, ISSN 1454-2382, p. 438-439

C11. Mureșan Claudia, Ciutina V., Anca Dicu, S. Palcu, 2007 – *Cromatic index evolution during superiors red wines maturation at Burgund variety*; Bulletin of University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca, Romania, vol.63-64, pg.662-663; ISSN 1843-5254

C12. Dicu, Anca; 2007, *Determination of antiradical action of some plant types with anti-diabetes role*, 42nd Croatian and 2nd International Symposium on Agriculture, University of Zagreb, Faculty of Agriculture, Croatia, ISBN 978-953-6135-56-1, pg 100

C13. Dicu, Anca, 2009, *Determination of antiradical scavenging activity of some plants extracts with antidiabetes role using DPPH technique*, Journal of Agroalimentary Processes and Technologies, Timisoara, Romania, volXV nr. 1, pg 159-162, ISSN 1453-1399.

C14. Ursachi Claudiu, Segal, Rodica, Dicu, Anca, 2009, *The usage of vacuum impregnation for improving the quality of frozen fruits*, Journal of Agroalimentary Processes and Technologies, vol. XV, nr. 2, pag. 320-324, Timisoara, Romania ISSN 1453-1399.

C15. Muresan Claudia, Dicu Anca Mihaela, Raluca Szabo, Dorina Chambree; 2010, *Analisis of high oleic oil produced from sunflower grown in Arad area*; 45st Croatian and 5th International Symposium on Agriculture, Opatija, Croatia, ISBN 978-953-6331-79-6,

C16. Muresan Claudia, Dicu Anca Mihaela, Ciutina Virgiliu, Chambree Dorina, Ursachi Claudiu, 2011, *Quality characteristics and standards for sunflower oil from Arad agricultural area*, 10th International Symposium Prospect for the 3th Millenium Agriculture, Cluj-Napoca, Romania, vol. 68(2), ISSUE 2/2011, pg 357-361, ISSN 1843-5246

C17. Daniela Diaconescu, Monica Zdremțan, Mihaela Meșter, Anca Dicu, Lucian Halmagean, 2017, *The adaptation of a bread recipe for quinoa seeds addition*, “7th International Conference on Food Chemistry, Engineering and Technology”, - poster

C18. Dicu, A.M., Balas, M.M., Sîrghie, C., Radu, D., 2018, *Assessing the Quality of Bread by Fuzzy Weights of Sensory Attributes*, Sofa 2018 - 8th international Workshop on Soft Computing Application, Arad, *accepted*

C19: Goli, A., Tirkolae, E. B., Hosseinabadi, A. A. R., Zamani, M., **Dicu, A.** 2018, *University Exam Scheduling Problem Using Genetic Algorithms*, Sofa 2018, 8th international Workshop on Soft Computing Application, Arad, *accepted*

C20: M.M. Balas, R. Lile, L. Copolovici, **A. Dicu**, K. Cincar, 2018, *Human-Plant Symbiosis by Integrated RoofTop Greenhouses*, Sofa 2018, 8th international Workshop on Soft Computing Application, Arad, *accepted*

C21: Iqbal, S., Zhang, C., Arif, M., Wang, Y., and **Dicu, A.M.**, 2018, *A comparative study of Fuzzy logic regression and ARIMA models for prediction of gram production*, Sofa 2018, 8th international Workshop on Soft Computing Application, Arad, *accepted*

C22. Daniela Diaconescu, Monica Zdremțan, Mihaela Meșter, **Anca Dicu**, Lucian Hălmăgean 2018, *The Adaptation of a Bread Recipe to Quinoa Seeds Addition*, Journal of Agroalimentary Processes and Technologies, vol. 24, Issue 4, Pages: 263-266 ISSN: 2069-0053 (print) (former ISSN: 1453-1399), Agroprint; ISSN (online): 2068-9551

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

D1. Mureșan Claudia, Ciutina V., **Dicu Anca**, Hălmăgean L., 2006, *The physicochemical characteristics of red wine from Burgund variety from Miniș vineyard*, Buletinul Universității Agricole și Medicină Veterinară Cluj-Napoca, Romania, vol.62/2006, ISSN 1454-2382, p. 438

D2. Mureșan Claudia, **Dicu Anca**, Ciutina V., Palcu S., 2006 – *Enzymatic mixtures utilisation in superior red wines obtaining technology*; Scientific and Technical Bulletin, “Aurel Vlaicu” University of Arad, Romania, Series: Chemistry, Food Science&Engineering, vol. 11, pg. 152-155, ISSN 1582-1021

D3. Dicu Anca, **Mureșan Claudia** Virginia Faur, 2006 – *Total antioxidant activity determination of some compounds from “Favidiab” tea*; Scientific and Technical Bulletin, “Aurel Vlaicu” University of Arad, Romania, Series: Chemistry, Food Science&Engineering, vol. 11, pg. 19-22, ISSN 1582-1021

D4. **Dicu Anca**, Mureșan Claudia, Virginia Faur, 2006 – *Total antioxidant activity determination of some compounds from “Favidiab” tea*; Scientific and Technical Bulletin, “Aurel Vlaicu” University of Arad, Series: Chemistry, Food Science&Engineering, vol. 11, pg. 19-22, ISSN 1582-1021

D5. Mureșan Claudia, Ciutina V., **Anca Dicu**, S. Palcu, 2007 – *Cromatic index evolution during superior red wines maturation at Burgund variety*; Bulletin of University of Agricultural Sciences and Veterinary Medicine, Cluj Napoca, Romania, vol.63-64, pg.662-663; ISSN 1843-5246

D6. Vannozzi, G.P., Emferadi, S., T., **Dicu, Anca**, Szabo, Raluca; Mureșan, Claudia; Idițoiu Cornelia; 2007, *Experimental analysis of the characteristics and quality standards for “high oleic” sunflower oil obtained from the agricultural experiments carried out in the Arad area in 2006*, Romanian – Italian International Conference „BIOSUN”, 2-3 february, Arad

D7. **Anca Dicu**, Rodica Segal, 2008, *Evaluation of the antioxidant effect of Juglandis folium extracts using the chemiluminescence technique*, Arad, Romania

D8. **DICU Anca**, PERȚA-CRIȘAN Simona, MUREȘAN Claudia, URSACHI Claudiu, 2012, *Testing the antioxidant effect of some plant extracts on lipids*, Arad, **Romania**, International Symposium Research and Education in Innovation Era, 4th Edition

D9. MUREȘAN Claudia, PALCU Sergiu, CIUTINA Virgiliu, DOBROMIR Daniela, **DICU Anca**, 2012, *The evolution of wine quality during technological process at superiors wines from Minis*, International Symposium Research and Education in Innovation Era, 4th Edition, Arad, Romania

D10. **DICU Anca**, PERȚA-CRIȘAN Simona, MURESAN Claudia, URSACHI Claudiu, 2012, *Testing the antioxidant effect of some plant extracts on lipids*, International simposion “Research and Education in Inovation Era”, Arad, Romania

D11. MUREȘAN Claudia, PALCU Sergiu, CIUTINA Virgiliu, DOBROMIR Daniela, **DICU Anca**, 2012, *The evolution of wine quality during technological process at superiors wines from Minis*, International Symposium Research and Education in Innovation Era, 4th Edition, Arad, Romania

D12. **DICU Anca**, PERȚA-CRIȘAN Simona, MURESAN Claudia, URSACHI Claudiu, 2012, *Testing the antioxidant effect of some plant extracts on lipids*, International simposion “Research and Education in Inovation Era”, Arad, Romania

D13. **Dicu Anca**, 2014, *Spectral characterization and determination of total antioxidant capacity of burdock extracts using chemiluminescence technique*, Arad, Romania

D14. **Anca Mihaela DICU**, Simona PERȚA CRISAN, 2014, *Spectral characterisation and determination of total antioxidant capacity of Burdock extracts using chemiluminescence technique*, International Symposium Research and Education in Innovation Era, 5th Edition, oral presentation, Arad, Romania

D14. **Anca DICU**, Ioan CALINOVICI, Amelia RUS, Claudiu URSACHI, 2014, *Changes in physical properties of some fruits after vacuum impregnation treatment*, International Symposium Research and Education in Innovation Era, 5th Edition, Arad, Romania

D15. **Anca DICU**, Claudia MUREȘAN, Simona PERȚA-CRIȘAN, Claudiu URSACHI, 2016, *Nutritional evaluation of the student menus served at the „Aurel Vlaicu” university canteen*, Arad, International Symposium Research and Education in Innovation Era, 6 th Edition, poster, Arad, Romania

D16. **Anca DICU**, Claudiu URSACHI and Simona PERȚA-CRIȘAN, 2018, *ANTIRADICAL ACTIVITY EVALUATION OF AQUEOS AND ALCOHOLIC EXTRACTS FROM URTICA DIOICA* International Symposium Research and Education in Innovation Era, 7 th Edition, poster, Arad, Romania

E. Brevete obținute în întreaga activitate

National patent application OSIM A/00395/ 04.06.2018

Title of the invention : *The sustainable method of ecological packaging of traditional bread (1-4 kg) without additives*

F . Contracte de cercetare în întreaga activitate

F1. Project manager - **ș.l. dr. ing. Dicu Anca Mihaela**

Project Type: Innovation Checks. Project Title: *"Innovative Eco Packaging Solution for Additive / Preservative Bread to Increase Shelf Life and Keep Freshness"*

Contract length: 5 months

Project code: PN-III-P2-2.1-CI-2017-0505, Financing agreement no. 12CI / 2017.

Total project value: 45000 lei

F2. Member –ș.l. dr. ing. Dicu Anca Mihaela

Project manager: conf. dr. ing. Radu Dana Gina

Project Type: Innovation Checks. Project Title: *"Functional food ingredients obtained by harvesting foliar hemp mass"*

Contract length: 6 months

Project code: PN-III-P2-2.1-CI-2018-1392, Financing agreement no. 240CI / 2018.

Total project value: 49590 lei

20.02.2019

ș.l. dr. ing. Dicu Anca Mihaela

