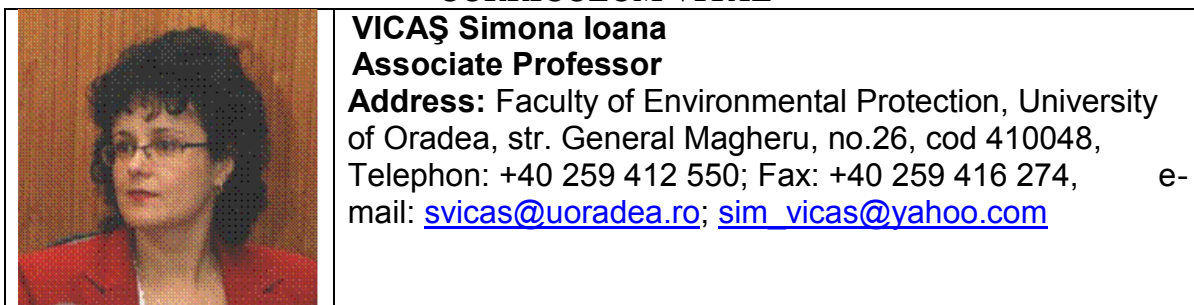


CURRICULUM VITAE



Education and training

1990-1995 - Bachelor of Science Degree in Biochemistry, Faculty of Biology, University of Bucharest

1995-1996 - Master Degree in Molecular Biology, University of Bucharest

2004-2005 - Master Degree in Teacher Training, University of Oradea

2002-2007 - PhD Degree in Biotechnology (The title of PhD thesis: *Biochemical analysis and evaluation of some flavonoids activity*, PhD supervisor: Prof. dr. Carmen Socaciu)

2006 (6 months) - Postdoctoral research fellowship - Kobe University, Japan, Faculty of Agriculture, Department of Biofunctional Chemistry, Laboratory of Food & Nutritional Chemistry

2011-2013 - Postdoctoral research fellowship Institute of Biochemistry, Postdoctoral Program EUROPEAN SOCIAL FUND, Cellular and Molecular Biotechnologies for Medical Applications, Bucharest

2016 Habilitation thesis domain: Biology

Fields of competence

Key words: Bionanotechnology, Analytical Biochemistry, Phytochemistry, AgroFood, Food Biotechnology, Enzymology

- Analytical biochemistry: analysis of phytochemicals (HPLC, TLC, UV-Vis)
- Determination of antioxidant capacity from different plant extract (DPPH, TEAC, FRAP, ORAC methods) and plasma
- Enzymology: Activity measurement *in vivo* of xenobiotic metabolizing enzymes (GST, QR, EROD) from the livers of mice; enzymatic activity determination of soybean lipoxygenase, inhibition of LOX by various flavonoids.
- Cytotoxicity assessment of plant extract on suspension cells by MTS assay and LDH assay
- Agarose gel electrophoresis of DNA

Research projects: 11 *national* from which: 9 PN II (3 project director and 6 member); 1 MEC project (collaborator); 1 CNCSIS grant (member). The following projects were in food field: **PN-II-IN-CI-2012-1-0295** - Optimisation a food supplements with antioxidant and anticancer properties. (project director); **PN-II-IN-CI-2012-1-0327** – Obtaining a tea from unconventional plant sources rich in bioactive compounds (project director); **PN – II – ID – PCE – 2008 – 2**, The study and optimisation technological and nutritional factors in order to obtain functional food enriched in omega -3 and CLA polyunsaturated fatty acids at sheep (member).

No. of publications: 16 ISI and 56 BDI articles, H-index 6 (Google Scholar), Citations = 138

1 national patent: OSIM 2015 RO130741-A2, A61K 36/45^(2006.01); *Antioxidant tea*