

Research projects

Project Manager

Integrated Research and Training Center for Applied Biotechnology in Food Industry – BIOALIMENT, Interdisciplinary Platform/Laboratory Project Program, The National University Research Council (NURC), Code 62, 2006-2008, <http://www.bioaliment.ugal.ro>

European and International Integrated Researches on Polar Ecosystems' Biodiversity as a Response to Environmental Changes, CEEX-Module III, 834A, 2006-2008

Stimulating Researches and European Cooperation on Potential Usage of Psychrophile Microorganisms in Bioremediation, CEEX-Module III, 833A, 2006 -2008

Researches on Obtaining Food Yellow Colorants, from Fungal Sources, considering Modern Principles of Food Quality and Safety. NURC Project type A, code 450, 2004-2006

Food Colorants, Electrochemical and Spectrophotocemical Studies-COALIM. AGRAL Project, No. 5470, 2004-2006

Researches in Polar Areas. MENER Project, No. 512, 2004-2006

Production of Yeast Single-Cell Protein using Agricultural Xylose - Wastes. NURC Project, Type A, theme 15, code 477/2002 and theme 2, code 377/003

Microbial Enzymes Production with Selected Strains of Microorganisms from the Industrial Microbiology Laboratory Collection (MIUG). Major Project financed by World Bank Code C138, 1999-2002

Glucoseisomerase from Streptomyces MIUG 4.46 – production, purification and characterization. NURC Code type AT, code 127, theme 17, 2000

Bioencapsulation multiscale interaction analysis. Cost 865 Project, 2008-2011, Member of Management Committee <http://cost865.bioencapsulation.net>

Food Packaging According to Food Safety Principles (SISCAM), National Plan for Research-Development and Innovation-PNII, Project code 51-052, 2007-2010

Use of Probiotic Lactic Acid Bacteria for Functional Germinated Grains Products, National Plan for Research-Development and Innovation-PNII, code NURC 658, Project No 315, 2007-2010

Modern Technologies for Wastewater and Sludge Treatment. CEEX Program, Module I, No. 135, 2006-2008

Functional Foods: Researches on Increasing Quality and Safety through Designing, Producing and Launching of New Symbiotics–CALISIN, CEEX-Module I, Project No. 103, 2006-2008

Improvement of the Qualitative Parameters during the Wastewater Treatment Processes in Food Industry through Advanced Control Systems, CEEX-Module I, Project No. 1319, 2006-2008

Development of the Laboratory Infrastructure to Evaluate and Certify Food Quality-BIAA, CEEX-Module II, Project No. 3793, 2006-2008 www.biaa.ugal.ro

Improved bio-traceability of Unintended Microorganisms and their Substances in Food and Feed Chains – BIOTRACER, Framework RTD Program 6, ID 036272/2007-2011 www.biotracer.org

EuroPolar Era-Net, Framework RTD Programme 6, ERAC 5178426, 2005-2008, <http://www.europolar.org/pages/1/index.htm>,

Risk Evaluation for Quality System Implementation in Dairy Industry, AGRAL Program, Project No. 351, 2004-2006

Functional Dairy Product with High Antioxidant Potential. BIOTECH Program, Project No. 4729, 2004-2006

Antifungal Byproduct for Bread's Microbial Stability. BIOTECH Program, Project No. 01-1-CPA, 2001- 2003

Optimizing the Multiplication of Saccharomyces cerevisiae with high maltase activity, NURC Project type A, code 29, theme 22/65, 1998

Amylases and Proteases Production by Selected Strains of Bacillus, NURC Project, code 7007, theme 27/901, 1997

Biotechnologies of Microbial Enzyme Production, NURC Project, code 4007, 1995