

Corina (Dajbog) NEAGU

Team member in

Research Projects

1. *Umami, the Fifth Base Taste and New Sources for Balancing the Taste and Aroma. Applying Artificial Intelligence for Automated Recognition of the Characteristic Compounds*, Ideas Projects, 2007 – 2009
2. Integrated Research and Formation for Biotechnology Applied in Food Industry – BIOALIMENT, CNCSIS, 2006 – 2008 www.bioaliment.ugal.ro
3. *Functional foods: Researches on safety and quality increase through novel synbiotic products design, producing and marketing* – CALISIN, grant CEEX, Module I, 2006-2008
4. *Reduction of cereals contamination with mycotoxins for getting safe baking products with high fibres content (FIBRESIG)*, PNCDI, 4th Program, Partners, Direction 5. Agriculture, Food Safety and Security, 52-132/01.10.2008, 2008-2011
5. *Chemical, biochemical and technological investigations for improving nutritional value of rye*, PN II-PCE-IDEI, 500/01.01.2009, 2009-2011
6. *Research resulting in analytical systems for milk and dairy products traceability in order to comply with european quality and safety criteria*, Project PN II, Programme Idea, Code CNCSIS 517, theme 1, 2009-2011;

Manager

1. *Researches on physico-chemical methods to reduce the mycotoxins biosynthesis in food of vegetal origin*