

Universitatea Tehnică Cluj Napoca
 Centrul Universitar Nord din Baia Mare
 Facultatea de Științe
 Departamentul de Chimie și Biologie
 Prof.dr.ing.abil. Liviu-Laurențiu GIURGIULESCU

**Gradul de îndeplinire a standardelor minimale
 domeniul *Ingineria Produselor Alimentare*
 Comisia 14: Ingineria resurselor vegetale și animale, conform OM 6129/2016**

Centralizator domeniu de activitate

Condiții minimale naționale Comisia 14 Ingineria Resurselor Vegetale și Animale Monitorul Oficial al României, Partea I, Nr.6129 din 20.XII.2016	Profesor/Domeniul Ingineria Produselor Alimentare	
	Punctaj minimal impus	Punctaj propriu
A1. Activitatea didactică și profesională	100 puncte	520.05
A2. Activitatea de cercetare	260 puncte	1573.42
A3. Recunoașterea și impactul activității	60 puncte	835.795
TOTAL	420 puncte	2929.25 puncte

Centralizator pe fiecare domeniu de activitate

Activitatea didactică și profesională (A1)

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
1.1.Cărți și capitole în cărți de specialitate	1.1.1.Cărți/ capitole ca autor; pentru Profesor/CSI minim 2, d.c. 1 prim autor; Conferențiar/CSII minim 1	1.1.1.1. internaționale	nr. pagini/(2*nr.autori)		
		1.1.1.2. naționale	nr. pagini/(5*nr.autori)		
	1.1.2.Cărți/ capitole de cărți ca editor/coordonator	1.1.1.1. internaționale	nr. pagini/(3*nr.autori)		
		1.1.1.2. naționale	nr. pagini/(7*nr.autori)		
Popa Aurel, Giurgiulescu Liviu, <i>Bazele Biotehnologiilor în Industria Alimentară</i> , (2007). Ed. Universitaria, Craiova, ISBN 973-742-331-3, (300 pagini). Anexa A1.				30	
Giurgiulescu Liviu, <i>Procese și Tehnologii în Industria Laptei</i> , (2009). Editura Universității de Nord, Baia Mare, ISBN 978-606-536-004-4, (260 pagini) Unic autor Anexa A1.				52	
Giurgiulescu Liviu. <i>Utilizarea biotehnologiilor moderne la transformarea mustului în vin</i> , (2010). Editura Universității de Nord, Baia Mare, ISBN 978-606-536-085-3, 260 pagini Unic autor Anexa A1.				52	
Giurgiulescu Liviu, <i>Metode fizico-chimice de analiză și control în tehnologiile fermentative</i> , (2016), Editura Enesis, Baia Mare, ISBN 978-973-7831-93-4 217, 2016, 217 pagini Unic autor Anexa A1.				43.4	
Șugar, I.R., Chiver, O., Gaspar F., Giurgiulescu, L. , <i>Autovehicule rutiere. Fabricarea aditivă. Materiale. Biocombustibili. Automobile electrice</i> . Editura Risoprint, Cluj- Napoca, 2023, ISBN 978-973-53-3091-0, 218 pp.				10.9	
TOTAL					188.3

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
1.2.Suport didactic	1.2.1.Manuale, suport de curs		nr. pagini/(8*nr.autori)		
	1.2.2.Îndrumare de laborator/aplicații		nr. pagini/(8*nr.autori)		
Giurgiulescu Liviu, <i>Tehnologia zaharului</i> - suport de curs format electronic 80 pagini http://chimie-biologie.ubm.ro/Cursuri%20online/GIURGIULESCU%20LIVIU/TEHNOLOGIA%20ULEIULUI%20SI%20ZAHARULUI/Tehnologia%20zaharului.pdf				10	
Giurgiulescu Liviu, <i>Tehnologia uleiului</i> - suport de curs format electronic 60 pagini http://chimie-biologie.ubm.ro/Cursuri%20online/GIURGIULESCU%20LIVIU/TEHNOLOGIA%20ULEIULUI%20SI%20ZAHARULUI/Tehnologie%20ulei.pdf				7.5	

Giurgiulescu Liviu, <i>Politici si strategii de siguranța alimentara</i> - suport de curs format electronic 75 pagini http://chimie-biologie.ubm.ro/Cursuri%20on-line/GIURGIULESCU%20LIVIU/pol.pdf	9.375	
Giurgiulescu Liviu, <i>Legislație internațională în industria alimentară</i> – suport de curs format electronic 39 pagini http://chimie-biologie.ubm.ro/Cursuri%20online/GIURGIULESCU%20LIVIU/Legislatie%20internationala%20in%20industria%20alimentara.pdf	4.875	
TOTAL		31.75

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
1.3.Coordonare de programe de studii, organizare și coordonare programe de formare continuă și proiecte educaționale (POS, ERASMUS, sa)	Punctaj unic pentru fiecare activitate		15		
Coordonare program de studiu Ingineria Produselor Alimentare				15	
Coordonare program de studiu Controlul și Expertiza Produselor Alimentare				15	
Coordonare proiect educațional ERASMUS: UTCN – Wroclaw University of Life Science, Wroclaw, Polonia				15	
Coordonare proiect educațional ERASMUS: UTCN – TEI of Larissa, Grecia				15	
Coordonare proiect educațional ERASMUS: UTCN – Corvinus University, Budapest, Ungaria				15	
Coordonare proiect educațional ERASMUS: UTCN – Warsaw University of Life Science, Varsovia, Polonia				15	
Coordonare proiect educațional ERASMUS: UTCN – UIVV, Dijon, Franța				15	
Coordonare proiect educațional ERASMUS: UTCN – Koszalin, Technical University, Koszalin, Polonia				15	
Coordonare proiect educațional ERASMUS: UTCN – AgroSoup Dijon, Franța				15	
Coordonare proiect educațional ERASMUS: UTCN – Catolica University Porto, Portugalia				15	
Coordonare proiect educațional ERASMUS: UTCN – AERES University, Flevoland, Olanda				15	
Coordonare proiect educațional ERASMUS: UTCN – Universita degli Studi Palermo, Italia				15	
Coordonare proiect educațional ERASMUS: UTCN - Universita degli Studi Modena, Italia				15	
Coordonare proiect educațional ERASMUS: UTCN – University of Food Technology, Plovdiv, Bulgaria				15	
Coordonare proiect educațional ERASMUS: UTCN – UEPG Ponta Grossa, Brazilia				15	
Coordonare proiect educațional ERASMUS: UTCN – UAM Ciudad de Mexico, Mexic				15	
Coordonare proiect educațional ERASMUS: UTCN – Kyung Hee University, Seul, Korea				15	
Coordonare la nivel de universitate rețea CEEPUS CIII-SK-0505-05-1415 Rural tourism program network (https://www.ceepus.info/public/network/network.aspx#nbb) finalizat				15	
Coordonare la nivel de universitate rețea CII-SI-0409-02-1011 Science without borders - Bridge between Central Europe and Balkan (https://www.ceepus.info/public/network/network.aspx#nbb) finalizat				15	
Coordonare rețea CEEPUS PL-0701-13-2425 Engineering as Communication Language in Europe, https://www.ceepus.info/nw/0701-2425 în derulare				15	
TOTAL					300

TOTAL A1 = 520.05

Activitatea de cercetare (A2)

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
2.1. Articole in reviste cotate ISI Thomson Reuters si in volume indexate ISI proceedings*)	Profesor / CS I : Minim 8 articole, din care minimum 4 în reviste cotate ISI; la 4 dintre lucrări (dintre care 2 ISI cotate) să fie autor principal/corespondent. Cel puțin 3 lucrări să fie publicate după ultima promovare sau în ultimii 5 ani. La articolele ISI și BDI în extenso pentru autor principal/prim autor/autor corespondent punctajul rezultat din calcul se multiplică cu 2.		$(35+20*\text{factor impact})/\text{nr. autori}$ 35/nr. de autori – pt articole indexate ISI proceedings		
Articole ISI publicate in reviste ISI internationale					
Prim autor					
Giurgiulescu Liviu , Savescu P., Raluca Giurgiulescu, (2005) - Research regarding the influence of biotechnological factors in white wines obtaining with low volatile acidity, Buletinul USAMV-CLUJ-CN, 61/2005 ISSN 1454-2382, Pages:432-433. ISI proceedings. (IF=0) (Prim autor), Web of Science number WOS:000237249400107				$(35)/3 = 11.66 * 2 =$	23.32
Giurgiulescu Liviu , Ioannis Vagelas, Nikolaos Gougoulas, (2016), Research regarding the influence of Penicillium chrysogenum, Penicillium expansum and Phanerochaete spp. on chemical composition of red wines, ROMANIAN BIOTECHNOLOGICAL LETTERS, Vol. 21, Nr.1, 2016, Pages:11290-11298, (Prim autor). (IF=0.381), ISSN 1224 - 5984 http://www.rombio.eu/rbl2vol21/5_Giurgiulescu.pdf WOS:000378173400004				$(35+20*0.381)/3 = 14.20*2=28.40$	28.40
Giurgiulescu Liviu , Editorial Introduction Special Issue "Trends In Food Science And Technology", Carpathian Journal of Food Science and Technology, 2020, pp 5-5, (IF=0.5) (Prim autor) WOS:000627341400001				$(35+20*0.5)/1 = 45*2=90$	90
Giurgiulescu Liviu , Food Packaging – Principle and Practice – 3rd edition Editorial, Carpathian Journal of Food Science and Technology, 2013, pp85-86, (IF=0.5) (Prim autor), WOS:000215162000011				$(35+20*0.5)/1 = 45*2=90$	90
Autor corespondent					
Francesco Desiderio, Samuel Szilagyi, Gábor Boronkay, Virag Varjas, Liviu Giurgiulescu , Eموke Dalma Kovacs, Raluca Giurgiulescu, 2026, Selected Hungarian sour cherry germplasm accession analysis for fruit colour, total polyphenolic content and aromatic compounds, Scientia Horticulturae, Volume 367, 2026, 115139, ISSN 0304-4238, https://doi.org/10.1016/j.scienta.2026.115139 .(IF=4.6)				$(35+20*4.6)/7 =$	18.14
Van Doanh Pham, Hoan Pham Thi, Dung Dang Thi Ngoc, Khanh Dung Pham, Liviu Giurgiulescu , Dzong Tan Nguyen, 2024, DEVELOPMENT OF A MATHEMATICAL MODEL TO DETERMINE THE MOISTURE DIFFUSIVITY OF AN INFINITE FLAT SLAB DRYING MATERIAL: APPLICATION TO FREEZE-DRYING OF YOGURT, CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Volume 16, Issue 4, 2024 https://doi.org/10.34302/2025.17.3.4				$(35+20*0.7)/6$	8.16
Van Doanh Pham, Hoan Pham Thi, Dung Dang Thi Ngoc, Khanh Dung Pham, Liviu Giurgiulescu , Dzong Tan Nguyen, DEVELOPMENT OF A MATHEMATICAL MODEL TO DETERMINE THE MOISTURE DIFFUSIVITY OF AN INFINITE FLAT SLAB DRYING MATERIAL: APPLICATION TO FREEZE-DRYING OF YOGURT, CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 17(3), 2025, 42-54, https://doi.org/10.34302/2025.17.3.4				$(35+20*0.7)/6$	8.16

Dumuta, A.; Vosgan, Z.; Giurgiulescu, L.; Mihali, C.; Mihalescu, L. Kefir and Lactobacillus plantarum Cultures in the Production of Fermented Blueberry Juices. Sustainability 2025, 17, 10488. https://doi.org/10.3390/su172310488 , (IF 4.1)	$(35+20*4.1)/5$	23.40
Raíssa Arantes Barboza, Camila Delinski Bet, Cleoci Beninca, Radla Zabian Bassetto Bisinella, Stephanie Schiavo Romko, Egon Schnitzler and Liviu Giurgiulescu , Effect of ultrasound on the thermal, structural, pasting and morphological properties of Maranta Arundinacea starch, Carpathian Journal of Food Science and Technology, 2024, Vol 16(1), pp. 135-145, (IF=0.5) (Autor corespondent)	$(35+20*0.5)/7 = 6.42*2=12.84$	12.84
Desiderio, F.; Szilagyi, S. ; Békefi, Z. ; Boronkay, G. ; Usenik, V.; Milic, B.; Mihali, C.; Giurgiulescu, L. , Polyphenolic and Fruit Colorimetric Analysis of Hungarian Sour Cherry Genebank Accessions, Agriculture-Basel, 2023, Volume 13, Issue 7, pp. 1-14. (IF=3.6) (Autor corespondent) https://doi.org/10.3390/agriculture13071287	$(35+20*3.6)/8 = 13.375*2=26.75$	26.75
Nikolaos Gougoulas, Liviu Giurgiulescu , Dimitrios Kalfountzos, Alexandros Papachatzis, Ioannis Vagelas, Dimitrios Ftakas, Dimitrios Pateras, Adamantia Chouliara. (2015), Coir employed as soilless cultivation substrate and its interference with nutrient solution during two tomatoes cropping periodes (case study). STUDIA CHEMIA, Issue No. 2/2015, Pages: 177-185 (Autor corespondent) (IF= 0.3) http://chem.ubbcluj.ro/~studiachemia/issues/chemia2006_2015/Chemia2015_2T1.pdf	$(35+20*0.3)/8 = 5.125*2= 10.25$	10.25
Gougoulas, N., Papachatzisa, A., Vagelas, I., Giurgiulescu Liviu , Karaboula, A., Kalfountzos D. (2016), Total phenols, antioxidant activity and yield, in tomatoes and peppers in a closed greenhouse and comparison with a conventional greenhouse, Studia UBB Chemia, LXI, 4, Pages: 295-303. (Autor corespondent) (IF=0.3), http://chem.ubbcluj.ro/~studiachemia/issues/chemia2016_4/25Giurgiulescu_et al_295_303.pdf	$(35+20*0.3)/6 = 6.83*2= 13.66$	13.66
Nikolaos Gougoulas, Liviu Giurgiulescu , Ioannis Vagelas, Eleni Wogiatzi, Maria-Nektaria Ntalla, CHANGES IN Total Phenol Content And Antioxidant Activity of Greek Table Olive Cultivar Amfissis During Maturatio, STUDIA UBB CHEMIA, LXII, 2, Tom II, 2017 (p. 387-396) DOI:10.24193/subbchem.2017.2.31(Autor corespondent) (IF= 0.3)	$(35+20*0.3)/5=8.2*2= 16.4$	16.4
Membru colectiv publicare		
Anca Dumuta, Zorica Vosgan, Cristina Mihali, Liviu Giurgiulescu , Melinda Kovacs, Radu Sugar, Lucia Mihalescu, The influence of unconventional ultrasonic pasteurization on the characteristics of curds obtained from goat milk with the low cholesterol content, Ultrasonics Sonochemistry, Volume 89, September 2022, 106155, (IF=8.4) https://doi.org/10.1016/j.ultsonch.2022.106155	$(35+ 20*8.4)/7 = 29$	29
Bano, I. ; Malhi, M; Zhao, M., Giurgiulescu, L ; Sajjad, H.; Kieliszek, M., A review on cullin neddylation and strategies to identify its inhibitors for cancer therapy, 3 Biotech, Vol 12, Issue 4, 2022, https://doi.org/10.1007/s13205-022-03162-x , (IF 2.8).	$(35+20*2.8)/6 = 15.16$	15.16
Oleg V. Ageev, Andrzej Dowgiałło, Monika Sterczyńska, Joanna Piepiórka-Stepuk, Liviu Giurgiulescu , Monika Janowicz, Marek Jakubowski, Experimental characterization and theoretical modeling of fracture and friction resistance forces during tuna cutting, Journal of Food Engineering, Volume 307, 2021, 110648, ISSN 0260-8774, https://doi.org/10.1016/j.jfoodeng.2021.110648	$(35+20*5.5)/7= 20.71$	20.71
Dumuta Anca, Giurgiulescu Liviu , Mihaly-Cozmata Leonard, Vosgan Zorica. (2011), Physical and Chemical Charateristics of Milk. Variation due to Microwave Radiation, CROATICA CHEMICA ACTA, Vol.84 No.3, 2011, Pages: 429-433 (IF=0.3) http://hrcak.srce.hr/file/111039	$(35+20*0.3)/4 = 10.25$	10.25
Pop Flavia, Giurgiulescu Liviu , Dumuta Anca; et al. (2013). Assessment of Lipolytic and Oxidative Changes in Fish Oil Stored under Refrigeration and Freezing, REVISTA DE CHIMIE, Volume: 64 Issue: 11, Pages: 1372-1376, (IF=0.677) http://www.revistadechimie.ro/pdf/POP%20F.pdf%2011%2013.pdf	$(35+20*0.677)/4 = 12.135$	12.135
Yakiang He, Qian Lu, Giurgiulescu Liviu . (2015) Effects of extraction processes on the antioxidant activity of apple polyphenols, CYTA-JOURNAL OF FOOD, Volume: 13 Issue: 4 Pages:603-606, (IF=0.769) http://www.tandfonline.com/doi/full/10.1080/19476337.2015.1026403	$(35+20*2.1)/3 = 25.66$	25.66
Pop Flavia, Giurgiulescu Liviu , Dumuta Anca, Vosgan Zorica. (2013), The influence of frozen storage on fatty acids composition for alimentary animal fats. STUDIA CHEMIA, ISSN 1224-7154 Issue No. 3/2013, pages 31-38, (IF=1.755) http://studia.ubbcluj.ro/arhiva/abstract_en.php?editie=CHEMIA&nr=3&an=2013&id_art=11936	$(35+20*1.755)/4 = 17.525$	17.525

Anca Mihaly Cozmuta, Leonard Mihaly Cozmuta, Anca Peter, Camelia Nicula, Zorica Vosgan, Liviu Giurgiulescu , Adriana Vulpoi, Monica Baia, (2016). Effect of monochromatic Far-Red light on physical-nutritional-microbiological attributes of red tomatoes during storage, Scientia Horticulturae, ISSN: 0304-4238 211, Pages: 220-230, IF: 4.3, http://www.sciencedirect.com/science/article/pii/S0304423816304307	$(35+20*4.3)/8 = 6.97$	15.125
Yakiang He, Ruolan Wang, Giurgiulescu Liviu , Qian Lu, 2017, An integrated algal-bacterial system for the bio-conversion of wheat bran treatment of rural domestic effluent, Journal of Cleaner Production Volume 165, 1 November 2017, Pages 458-467, ISSN: 0959-6526, IF 6.207 https://doi.org/10.1016/j.jclepro.2017.07.119	$(35+20*11.1)/4 = 39.785$	64.25
Lu, Qian; Liviu, Giurgiulescu , (2015), Extraction optimization of pectin from fresh citrus peel with response surface methodology, Carpathian Journal of Food Science and Technology Volume: 7 Issue: 2 Pages: 17-25, (IF: 0.5), http://chimie-biologie.ubm.ro/carpathian_journal/Vol_7(2)_2015.pdf Accession Number: WOS:000363213300002	$(35+20*0.5)/2 = 22.5$	22.5
Gougoulas N., Vyrilas P., Giurgiulescu L. , Kalfountzos D., Eugenia F., (2015), Evaluation of polyphenols content and antioxidant activity of two grape varieties under environmental conditions of Thessaly, Carpathian Journal of Food Science and Technology Volume: 7 Issue: 4, Pages: 119-125, (IF: 0.5) Web of Science number: WOS:000373273700016 http://chimie-biologie.ubm.ro/carpathian_journal/Vol_7(4)_2015.pdf	$(35+20*0.5)/5 = 9$	9
Peter Anca, Tegla Dora, Giurgiulescu Liviu , Cozmuta-Mihaly Anca, Camelia Nicula, Cozmuta-Mihaly Leonard, Vagelas Ioannis. (2015), Development OF Ag/TiO2-SiO2-COATED food packaging film and its role in preservation of green lettuce during storage, Carpathian Journal of Food Science and Technology, Volume: 7 Issue: 4, Pages: 88- 96, (IF: 0.5) http://chimie-biologie.ubm.ro/carpathian_journal/Vol_7(4)_2015.pdf Web of Science WOS:000373273700012	$(35+20*0.5)/7 = 6.42$	6.42
Oleg Vjatcheslavovich Ageev, Marek Jakubowski, Liviu Giurgiulescu . (2020), Mathematical simulation of deformation friction force during food material cutting, Carpathian Journal of Food Science and Technology, Volume: 12 Issue: 4 Pages: 5-11, DOI: http://10.34302/crpjfst/2020.12.4.1 WOS:000606845900001 (IF: 0.5)	$(35+20*0.5)/3 = 15$	15
Diego Planeta, Luciano Cinquanta, Onofrio Corona, Aldo Todaro, Liviu Giurgiulescu , Federica Greco, Franco Grisafi (2020), Process and product optimization in the artisanal production of sicilian coffe gelato, Carpathian Journal of Food Science and Technology, Volume: 12, Issue: 4, Pages: 12-20 (IF: 0.5) https://doi.org/10.34302/crpjfst/2020.12.4.2 WOS:000606845900002	$(35+20*0.5)/7 = 6.42$	6.42
Grobelna, A; Kalisz, S; Kieliszek, M; Giurgiulescu, L. (2020), Blue honeysuckle berry (LONICERA CAERULEA L.), as raw material, is particularly predisposed to the production of functional foods, Carpathian Journal of Food Science and Technology, Volume: 12 Issue: 3 Pages: 144-155, (IF: 0.5) https://doi.org/10.34302/crpjfst/2020.12.3.12 WOS:000579506300012	$(35+20*0.5)/4 = 11.25$	11.25
Anna Mikołajczuk-Szczyrba, Marek Kieliszek, Liviu Giurgiulescu , Barbara Sokołowska, (2019), Characteristics and application of silver nanoparticles in the food industry – review, Carpathian Journal of Food Science and Technology Volume: 11, Issue: 4, Pages: , 153-160, (IF:0.5) https://doi.org/10.34302/2019.11.4.14 WOS:000506918600014	$(35+20*0.5)/4 = 11.25$	11.25
Sabatino, L.; Iapichino, G. ; Vetrano, F.; Moncada, A.; Miceli, A.; De Pasquale, C. ; D'Anna, F. ; Giurgiulescu, L. (2018), EFFECTS OF POLYETHYLENE AND BIODEGRADABLE STARCH-BASED MULCHING FILMS ON EGGPLANT PRODUCTION IN A MEDITERRANEAN AREACarpathian Journal of Food Science and Technology, Volume: 10 Issue: 3 Pages: 81-89, (IF:0.5) WOS:000455102500008	$(35+20*0.5)/8 = 5.625$	5.625
Ioannis K. Vagelas, Liviu Giurgiulescu , (2019), Bioactivity of olive oil mill wastewater against grey mould disease, Carpathian Journal of Food Science And Technology, Volume: 11 Issue: 4 Pages: 161-164 https://doi.org/10.34302/2019.11.4.15 , WOS:000506918600015	$(35+20*0.5)/2 = 22.5$	22.5

Sugar, IR; Banica, M. ; Giurgulescu, L. ; (2019), Experimental Study on the Influence of Using Pistons with Ceramic Crown on Actual Torque and CO Emission, PROCEEDINGS OF THE 4TH INTERNATIONAL CONGRESS OF AUTOMOTIVE AND TRANSPORT ENGINEERING (AMMA 2018), SPRINGER INTERNATIONAL PUBLISHING AG, GEWERBESTRASSE 11, CHAM, CH-6330, SWITZERLAND, DOI: 10.1007/978-3-319- 94409-8_ 42	(35+20*0)/3=11.66	11.66
Athiyyah, Alpha Fardah; Giurgulescu, Liviu , (2019), EDITORIAL INTRODUCTION SPECIAL ISSUE "PROBIOTIC, PREBIOTIC, AND MICRONUTRIENTS IN IMMUNE SYSTEM" Carpathian Journal of Food Science and Technology, Volume: 11 Issue: 5 Special Issue: SI Pages: 5-5,WOS:000509345000001	(35+20*0.5)/2=22.5	22.5
Jakubowski, Marek; Giurgulescu, Liviu ; (2018), EDITORIAL INTRODUCTION SPECIAL ISSUE "FOOD SCIENCE, FOOD TECHNOLOGY AND EQUIPMENT IN FOOD INDUSTRY" Carpathian Journal of Food Science and Technology, Volume: 10 Issue: 5 Special Issue: SI Pages: 5-5 WOS:000462083900001	(35+20*0.5)/2=22.5	22.5
Marek Kieliszek, Vitaliy Kolotylo , Anna Mikołajczuk-Szczyrba , Liviu Giurgulescu , Anna M. Kot, Stanisław Kalisz, Katarzyna Pobiega, Andrzej Cendrowski, ISOLATION AND IDENTIFICATION OF NEW YEAST STRAINS FROM BEE BREAD, Carpathian Journal of Food Science and Technology, Volume13, Issue1, Page207-213, DOI:10.34302/crpjfst/2021.13.1.17, 2021 (IF:0.5), WOS:000645002400017	(35+20*0.5)/8=5.62	5.62
Nikolaos Gougoulas, Ioannis Vagelas, Liviu Giurgulescu , Maria-Nektaria Ntalla, Polyxeni Nterkou, Afroditi Salonikioti, Spyridoula Efthimiou, Ioan-Radu Sugar, Comparative study on polyphenols content and antioxidant effect of some grape varieties grown in Central Greece, Carpathian Journal of Food Science and Technology, Volume10, Issue 1, Page141-149, (IF: 0.5), WOS:000431926200014	(35+20*0.5)/8=5.62	5.62
Băducă-Cîmpenu C., Stoica F., Muntean C., Giurgulescu L. , Rotaru I., 2018, Influence of clone Adnd Rostock on total polyphenols, catechin, epicatechin and resveratrol in red wine cabernet-sauvignon from Sîmburești vineyard, Carpathian Journal of Food Science and Technology, Volume10, Issue2, Page159-167, (IF:0.5), WOS:000438983800015	(35+20*0.5)/4=11.25	11.25
Vagelas Ioannis; Zold Maria; Giurgulescu Liviu , Study on Tokaj wine contamination with different type of moulds, Carpathian Journal of Food Science and Technology, 2011, Volume 3, Issue 1, pp 57-62, ISSN 2066-6845. (IF:0.5), WOS:000215158500008	(35+20*0.5)/3=15	15
Yaqiang He, Giurgulescu Liviu , Qian Lu. (2014) Optimization of process parameters for extraction of Descurainia Sophia seed oil with response surface methodology, Carpathian Journal of Food Science and Technology, Vol. 6(2), pp. 92-101, ISSN 2066-6845, (IF:0.5), WOS:000215163000014	(35+20*0.5)/3=15	15
Ghișă Andreea, Vagelas Ioannis, Giurgulescu Liviu . (2014), Antifungal effects of basil essential oil against Botrytis Cinerea infection on strawberries storage in modified packaging, Carpathian Journal of Food Science and Technology, Vol. 6(1), pp. 95-100, ISSN 2066-6845 (IF:0.5), WOS:000215162300015	(35+20*0.5)/3=15	15
DRINCAL Denisa, VAGELAS Ioannis; GIURGIULESCU Liviu , (2014) Antifungal effects of sage essential oil against Penicillium infection on oranges stored in modified packaging, Carpathian Journal of Food Science and Technology, 2014, Volume 6, (1),78-82, ISSN 2066-6845, (IF:0.5), WOS:000215162300012	(35+20*0.5)/3=15	15
Stoica F., Giurgulescu L.L. , Characterization by chemical and sensory analysis of young and aged Romanian plum distillate – Tuica, Carpathian Journal of Food Science and Technology, 2016, Volume8, Issue 4, Page 208-214, ISSN 2066-6845, (IF:0.5), WOS:000393547000023	(35+20*0.5)/2=22.5	22.5
TOTAL		859.91

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
2.2. Articole in reviste si volumele unor manifestări științifice indexate in alte baze de date internaționale *) **)	Minim 15 pentru Profesor/CSI. La articolele ISI și BDI în extenso pentru autor principal/prim autor/autor corespondent punctajul rezultat din calcul se multiplică cu 2.		15/nr autori		
Articole BDI publicate in reviste internationale					
GIURGIULESCU Liviu, GOUGOULIAS Nikolaos, (2015), Effect of fungi contamination in the chemical composition of Hungarian wines, DOI 10.1080/09571264.2015.1056340, JOURNAL OF WINE RESEARCH, 2015, Vol. 4, pg. 1-5, (SCOPUS, Master journal list) (Prim autor) http://www.tandfonline.com/doi/abs/10.1080/09571264.2015.1056340?journalCode=cjwr20				15/2=7.5*2=15	15
L. Giurgiulescu, I. Vagelas, N. Gougoulis, L. Mihaly-Cozmata, (2017), Chemical composition and heavy metals content in distilled products from plums obtained in the northwest of RomaniaISHS Acta Horticulturae 1175: III EUFRIN Plum and Prune Working Group Meeting on Present Constraints of Plum Growing in Europe, https://doi.org/10.17660/ActaHortic.2017.1175.16				(15/4)*2=7.5	7.5
GIURGIULESCU Liviu, SĂVESCU Petre, (2009). Research regarding the influence of biotechnological factors in polyphenolic compounds extraction at red wine technology, Annals Food Science and Technology, Vol.10, Issue 1, pp 102- 105, ISSN 2065-2828 (Index Copernicus, DOAJ) (Prim autor) http://www.afst.valahia.ro/docs/issues/10_Giurgiulescu_Liviu.pdf				15/2=7.5*2=15	15
GIURGIULESCU Liviu, SĂVESCU Petre, (2009). Research regarding the influence of biotechnological factors in red wine technology process, Annals Food Science and Technology, Vol.10, Issue 1, pp 61-64, ISSN 2065-2828, (Index Copernicus, DOAJ) (Prim autor) http://www.afst.valahia.ro/docs/issues/1_Giurgiulescu_Liviu_1.pdf				15/2=7.5*2=15	15
GIURGIULESCU L. (2005). Research regarding biotechnological possibility to reduce volatile acidity in wines, Journal of Agroalimentary Processes and Technologies, Volume XI, No. 2 275-280, ISSN 2069-0053 (CABI, Index Copernicus). (Unic autor) http://journal-of-agroalimentary.ro/admin/articole/37114L41_Research_Regarding_Biotechnological_Possibility_to_Reduce_Volatile_Acidity_in_Wines.pdf				15=15*2=30	30
GIURGIULESCU L. (2006). Research regarding the influence of yeasts type and relations between grape juice phases on chromatic characteristics of red wine, Analele Universitatii din Craiova, Seria Horticultura, Tehnologia Prelucrării produselor alimentare, Ingineria Mediului, Vol. XI, pp. 545-548, ISSN 1453-1275 (Thomson Reuters Master Journal List) (Unic autor) http://cis01.central.ucv.ro/analele_universitatii/horticultura/2006/78.htm				15=15*2=30	30
GIURGIULESCU L. (2005). The researches for the technological potential of the Virginia tobacco variety cultivated in sandy area from Oltenia, Analele Universitatii din Craiova, Seria Horticultura, Tehnologia Prelucrării produselor alimentare, Ingineria Mediului, pg. 418- 421, ISSN 1453-1275 1275 (Thomson Reuters Master Journal List) (Unic autor)				15=15*2=30	30
QIAN Lu, GIURGIULESCU Liviu. (2014). Property prediction of dry common carp (CYPRINUS CARPIO) during storage by kinetic model, Acta Universitatis Cibiniensis Series E: FOOD TECHNOLOGY, Vol. 18 (2014), No. 2, pg. 55-64, DOI 10.2478/auft-2014-0014, ISSN 2344-150X (De Gruyter, SCOPUS, ELSEVIER COMPENDEX) https://www.degruyter.com/view/j/auft.2014.18.issue-2/auft-2014-0014/auft-2014-0014.xml				15/2=7.5	7.5
GIURGIULESCU L., DARABAN Mariana, STOICA Felicia, BĂNICA M. (2015). Comparative study regarding the chemical composition of sparkling wines obtained by different methods, (2015), Analele Universității din Craiova, Biology, Horticulture, Food Processing Technology, Environmental engineering, Vol. XX (LVI), 2015, pp.151-156, ISSN 1453-1275,				15/4=3.75*2=7.5	7.5

(Thomson Reuters Master Journal List) (Prim autor) http://cis01.central.ucv.ro/analele_universitatii/horticultura/2015/journal-content.pdf		
GIURGIULESCU L., QIAN Lu, CADAR Adina, GOUGOULIAS N., SUGAR I.R., (2015), Classification of vinegar blended with different wood essences by spectroscopy method, Analele Universității din Craiova, Biology, Horticulture, Food Processing Technology, Environmental engineering, Vol. XX (LVI), pp. 157-164, ISSN 1453-1275, (Thomson Reuters Master Journal List) (Prim autor) http://cis01.central.ucv.ro/analele_universitatii/horticultura/2015/journal-content.pdf	$15/5=3*2=6$	6
GIURGIULESCU Liviu, SAVESCU Petre, DINU Mariana. (2007). Comparative study regarding the influence of dry system at chemical composition of Djebel tobacco, Journal of Agroalimentary Processes and Technologies, Vol. XIII, No.1 pp 53-56, ISSN 2068-9551, (CABI, Index Copernicus). (Prim autor) http://www.journal-of-agroalimentary.ro/admin/articole/61998LGiurgiulescu2.pdf	$15/3=5*2=10$	10
GIURGIULESCU Liviu, SAVESCU Petre, STOICA Felicia, CODRE Anca (2007), Reserch regarding the action of selected yeasts (L.S.A.), and increase doses of SO ₂ contents on chromatics of Cabernet Sauvignon, Journal of Agroalimentary Processes and Technologies, Vol. XIII, No,2 (2007), pp. 393-396, ISSN 2068-9551, (CABI, Index Copernicus). (Prim autor) http://journal-of-agroalimentary.ro/admin/articole/99401L.Giurgiulescu1.pdf	$15/4=3.75*2=7$	7
GIURGIULESCU L. (2005). Possibility for using of aromatic plants in healthy foods, Analele Universitatii din Craiova, Seria Horticultura, Tehnologia Prelucrarii produselor alimentare, Ingineria Mediului, pg. 301-304, ISSN 1453-1275 (Thomson Reuters Master Journal List) (Unic autor)	$15=15*2=30$	30
GOUGOULIAS, N., PAPACHATZIS, A., KALORIZOU, H., VAGELAS, I., GIURGIULESCU, L., Chouliaras, N. (2012) Total phenolics, lycopene and antioxidant activity of hydroponically cultured tomato sandin F1, Carpathian Journal of Food Science and Technology, Volume 4, Issue 2, 2012, Pp. 46-51, ISSN 2066-6845 (SCOPUS, Master Journal List, Engineering Village, DOAJ). http://chimie-biologie.ubm.ro/carpathian_journal/Vol%204(2)%202012.pdf	$15/6=2.5$	2.5
LAPUSAN, A.N., GIURGIULESCU L. (2009) Research regarding the Feteasca regala wine composition, Carpathian Journal of Food Science and Technology, Volume 1, Issue 1, pp. 91-96, ISSN 2066-6845 (SCOPUS, Master Journal List, Engineering Village, DOAJ). http://chimie-biologie.ubm.ro/carpathian_journal/Vol.%201(1)%202009[1].pdf	$15/2=7.5$	7.5
HOBAN, O.M., GIURGIULESCU, L. (2009). Research regarding the chemical composition at vinegar types, Carpathian Journal of Food Science and Technology, Volume 1, Issue 1, 2009, Pp. 55-60, ISSN 2066-6845 (SCOPUS, Master Journal List, Engineering Village, DOAJ). http://chimie-biologie.ubm.ro/carpathian_journal/Vol.%201(1)%202009[1].pdf	$15/2=7.5$	7.5
STOICA Felicia; GIURGIULESCU Liviu, (2008). The influence of the must processing on the terpens and phenols complex	$15/2=7.5$	7.5

of the flavour wines, Bulletin of the University of Agricultural Sciences & Veterinary Medicine Cluj-Napoca. Horticulture. 2008, Vol. 65 Issue 1, pp538-538, ISSN 1843-5246 (DOAJ, Thomson Reuters Master Journal List). http://journals.usamvcluj.ro/index.php/horticulture/article/view/918		
SAVESCU P., GIURGIULESCU L. (2006) Researches regarding the antioxidant effects for the milk Xhantine oxidase concentration, Journal of Agroalimentary Processes and Technologies, VOL. XII, No.1, pp. 21-26, ISSN 2068-9551(CABI, Index Copernicus). http://www.journal-of-agroalimentary.ro/admin/articole/32680L3_Researches_Regarding_the_Antioxidant_Effects_for_the_Milk_Xhantine_Oxidase_Concentration.pdf	15/2=7.5	7.5
STOICA Felicia, MUNTEAN Camelia, GIURGIULESCU L., BUICĂ A., MOREANU Andreea, POPA Denisa. (2007). Enzyme preparation in secondary fermentation and maturation process in brewing industry, Journal of Agroalimentary Processes and Technologies, Vol. XIII, No.2, (2007), pp 387-392, ISSN 2068-9551(CABI, Index Copernicus). http://www.journal-of-agroalimentary.ro/admin/articole/14625Stoica_Felicia.pdf	15/6=2.5	2.5
SAVESCU P., GIURGIULESCU L., DINU Maria, (2007) Researches regarding the simple extraction effect, in to static regime, for the boron and another ions concentration from pleurotus ostreatus mushrooms treated with solution of boron complex, Journal of Agroalimentary Processes and Technologies, Volume XIII, No.1 (2007), pp. 47-52, ISSN 2068- 9551(CABI, Index Copernicus). http://www.journal-of-agroalimentary.ro/admin/articole/96018Savescu_2.pdf	15/3=5	5
SĂVESCU P., GIURGIULESCU L. (2006). Study regarding the water influence for the soymilk lipoxygenase, Journal of Agroalimentary Processes and Technologies, Volume XII, No. 1 (2006), pp. 13-20, ISSN 2068-9551(CABI, Index Copernicus). http://www.journal-of-agroalimentary.ro/admin/articole/86231L2_Study_Regarding_the_Water_Influence_for_the_Soymilk_Lypoxigenase.pdf	15/2=7.5	7.5
STOICA Felicia, MUNTEAN Camelia , GIURGIULESCU L.(2009). The influence of the maceration temperature on extraction process of terpens compounds in flavoured wines technology, Journal of Agroalimentary Processes and Technologies, 2009, 15(2), pp. 305-309, ISSN 2068-9551(CABI, Index Copernicus). journals.usamvcluj.ro/index.php/horticulture/article/download/571/596	15/3=5	5
GIURGIULESCU L. (2008) Researches regarding the variation of oxygen index at oriental tobaccos cultivated in Câmpia Română, Bulletin UASVM, Agriculture 65(2)/2008, pp. 469, pISSN 1843-5246; eISSN 1843-5386 (DOAJ, Thomson Reuters Master Journal List). (Unic autor) http://journals.usamvcluj.ro/index.php/agriculture/article/download/1007/1000	15*2=30	30
GIURGIULESCU L. (2008) Researches regarding the chemical and color composition of Cabernet Sauvignon wine obtaining from main world winery areas, Bulletin UASVM, Agriculture 65(2)/2008, pp. 245-248 pISSN 1843-5246; eISSN 1843-5386(DOAJ, Thomson Reuters Master Journal List). (Unic autor) http://journals.usamvcluj.ro/index.php/agriculture/article/viewFile/845/844	15*2=30	30
Giurgiulescu L., Vălean Bianca, Vagelas I., Gougoulis N. (2014) Sugar I.R. Study on red wines contamination with different type of moulds, Analele Universității din Craiova, Biology, Horticulture, Food Processing Technology, Environmental engineering, Vol. XIX (LV), 2014, pp. 201-206, ISSN 1453-1275(Thomson Reuters Master Journal List) (Prim autor) http://cis01.central.ucv.ro/analele_universitatii/horticultura/2014/journal-full-text.pdf	15/5=3*2 = 6	6
Giurgiulescu L., Qian Lu, Vagelas I., Șugar I.R. (2014). Preliminary study regarding the influence of colour light over the characteristics of tomatoes, cucumber and carrots in storage places, Analele Universității din Craiova, Biology, Horticulture,	15/4=3.75*2=7.5	7.5

Food Processing Technology, Environmental engineering, Vol. XIX (LV), 2014, pp 195-200, ISSN 1453-1275(Thomson Reuters Master Journal List) (Prim autor) http://cis01.central.ucv.ro/analele_universitatii/horticultura/2014/journal-full-text.pdf		
Nikolaos Gougoulis, Ioannis Vagelas, Alexandros Papachatzis, Dimitrios Kalfountzos, Liviu Giurgiulescu, Adamantia Chouliara. (2014) Mixture of solid with water soluble, olive oil mill waste application, as soil amendment in greenhouse cultivation of vegetables (case study), Carpathian Journal of Food Science and Technology, Vol. 6(2), pp. 63-68, ISSN 2066- 6845 (SCOPUS, Master Journal List, Engineering Village, DOAJ). http://chimie-biologie.ubm.ro/carpathian_journal/Vol%206(2)%202014.pdf	15/6=2.5	2.5
Vagelas Ioannis, Nikolaos Gougoulis, Elena-Dumitrita Nedesca, Giurgiulescu Liviu. (2011), Bread contamination with fungus, Carpathian Journal of Food Science and Technology, Vol. 3(2), pp. 1-6, ISSN 2066-6845 (SCOPUS, Master Journal List, Engineering Village, DOAJ). http://chimie-biologie.ubm.ro/carpathian_journal/Revista%20Decembrie.pdf	15/4= 3.75	3.75
Vagelas, I., Gougoulis, N., Giurgiulescu, L., Papageorgiou, I., (2012). Potential antifungal activity of olive mill wastewater against postharvest diseases of pears, Carpathian Journal of Food Science and Technology, Vol. 4(1), 2012, pp. 31-36. (SCOPUS, Master Journal List, Engineering Village, DOAJ). http://chimie-biologie.ubm.ro/carpathian_journal/Revista%20iunie.pdf	15/4= 3.75	3.75
Șugar I.R., Petrișor Alina, Giurgiulescu L., Bănică M., Ungureanu N. (2016). Variations in the chemical composition of biscuits obtained through traditional methods and industrial processing, Analele Universității din Craiova, Biology, Horticulture, Food Processing Technology, Environmental engineering, Vol. XXI (LVII), 2016, pp 397-400, ISSN 1453-1275(Thomson Reuters Master Journal List)	15/5= 3	3
Giurgiulescu L., Vagelas I., Gougoulis N., Stoica Felicia, Bănică M., Ungureanu N. (2016). Variation in chemical composition of white wines contaminated with molds, Analele Universității din Craiova, Biology, Horticulture, Food Processing Technology, Environmental engineering, Vol. XXI (LVII), 2016, pp 311-314, ISSN 1453-1275 (Thomson Reuters Master Journal List) (Prim autor) https://www.researchgate.net/publication/309735982_VARIATION_IN_CHEMICAL_COMPOSITION_OF_WHITE_WINE_S_CONTAMINATED_WITH_MOLDS	15/6= 2.5*2=5	5
Șugar, I.R., Giurgiulescu, L., Vagelas, I., Banica, M., (2016). Research on the influence of the use of ultrasound in the maturation process of natural beverages. Journal of EcoAgriTourism, Bulletin of Agri-ecology, Agri-food, Bioengineering and Agritourism. Bioatlas Conference Brașov, pp. 69-74, ISSN 1844-8577. (CAB Abstracts, Global Health, AGRICOLA). http://rosita.ro/jeat/current%20year/Jeat%202016%20nr%201/01.pdf	15/4 = 3.75	3.75
I.R. Șugar, B.S.Săsăran, M. Banica , L.Giurgiulescu, 2017, Experimental study of bakery products obtained in electrical, resistance heated ovens, Journal of Agroalimentary Processes and Technologies 2017, 23 (2), 89-91. (CAB Abstracts, EBSCO)	15/4 = 3.75	3.75
Banica Mihai, Șugar Ioan Radu, Giurgiulescu Liviu, 2017, Experimental study on materials granulometry using statistical analysis and bootstrapping, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series), 268-273. (EBSCO, Google Scholar)	15/3=5	5
Liviu Giurgiulescu, Cristina Opriș , Șugar Ioan Radu , Mihai Bănică , Nicolae Ungureanu, 2017, Evolution of milk catalase activity in presence of inhibitor and activator substances, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series) Vol. XLVII 2017, 170-175. (EBSCO, Google Scholar)	15/5= 3*2	6
Banica Mihai, Șugar Ioan Radu, Giurgiulescu Liviu, 2018, Experimental study on granulometry of cleaned materials with the cylindrical selector, Analele Universității din Craiova - Biologie, Horticultura, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului 2018 Vol.23, pp.17-22. (Thomson Reuters Master Journal List)	15/3=5	5

Giurgiulescu Liviu, Șugar Ioan Radu , Bănică Mihai , Timiș Elena, 2018, Effect of repeted frying process on chemical composition of edible vegetable oils, Analele Universității din Craiova - Biologie, Horticultura, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului 2018 Vol.23, pp.109-114. (Thomson Reuters Master Journal List) (Prim autor)	15/4 = 3.75*2	7
Liviu, G.; Radu, Ș. I.; Mihai, B.; Denisa, G., 2019, α Amylase and glucoamylase activity on different substrates types, Analele Universității din Craiova - Biologie, Horticultura Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului 2019 Vol.29 pp.87-92 ref.18 (Thomson Reuters Master Journal List) (Prim autor)	15/4 = 3.75*2	7
Radu, Ș. I.; Mihai, B. ; Olivian, C. ; Liviu, G., 2019, Experimental study regarding the classification of seeds and the determination of the floating speed for the design of the vacuum cleaner and the pneumatic transport installations. Analele Universității din Craiova - Biologie, Horticultura, Tehnologia Prelucrării Produselor Agricole, Ingineria Mediului 2019 Vol.24 pp.250- 253.	15/4 = 3.75	3.75
Ioan Radu Șugar, Liviu Giurgiulescu, Andreea Chiriguț, 2020, PRELIMINARY STUDY REGARDING POSSIBILITY TO USE UV-C RADIATION ON MEET PRODUCTS, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series) Vol. L/2020, 536-543, EBSCO, Google scholar.	15/5= 3	3
Liviu Giurgiulescu, Ioan Radu Șugar, Mihai Banica, Lucian Butnar, 2020, COMPARATIVE STUDY REGARDING THE CHEMICAL COMPOSITION OF CRAFT BEER, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series) Vol. L/2020, 297-301, EBSCO, Google scholar. (Prim autor)	15/4 = 3.75*2	7
Șugar Ioan Radu, Giurgiulescu Liviu, Jurchiș Bogdan, 2021, STUDY ON THE USE OF BALL MILLS IN THE MANUFACTURE OF CHOCOLATE, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series) Vol. 51/2/2021, 554-559. EBSCO, Google scholar	15/5= 3	3
Șugar Ioan Radu, Giurgiulescu Liviu, Kato Kinga Tünde, Jurchiș Bogdan, 2021, EFFECT OF BIO-COAL OVER THE ESHERICHIA COLI AND LISTERIA INNOCUA FROM TREATED SOILS, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series) Vol. 51/2/2021, 548- 553.	15/4 = 3.75	3.75
Jurchiș Bogdan; Șugar Ioan Radu and Giurgiulescu Liviu, 2021, PERFORMANCE ANALYSIS FOR AN EXPERIMENTAL DIESEL ENGINE FUELED BY A MIXTURE OF RAPESEED OIL AND DIESEL, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series) Vol. 51/2/2021, 326-331.	15/5= 3	3
Giurgiulescu Liviu, Chiver Olivian, Hendre Cristian, 2022, FRUIT JUICESCLARIFICATION WITH a AMYLASES, Analele Universității din Craiova, seria Agricultură – Montanologie – Cadastru (Annals of the University of Craiova - Agriculture, Montanology, Cadastre Series), Vol. 27 No. 63 (2022), https://doi.org/10.52846/bihpt.v27i63.29 , (Thomson Reuters Master Journal List) (Prim autor)	15/5= 3*2=6	6
Liviu GIURGIULESCU, Felicia SITAR, Andreea ȘIMON, Ioan Radu ȘUGAR, Susana MONDICI, STUDY REGARDING CHEMICAL COMPOSITION OF “PALINCA” PLUM DISITILATE FROM CODRU COUNTRY REGION, Analele Universității din Craiova.serai Agricultură –Montanologie –Cadastru (Annals of the University of Craiova Agriculture.Montanology.Cadastre Series), Vol. 53/2/2023, https://doi.org/10.52846/aamc.v53i2.1522 EBSCO, Google scholar	15/5= 3*2=6	6
Susana MONDICI, Ioan Radu ȘUGAR and Liviu GIURGIULESCU, 2023, RESEARCH ON THE TOLERANCE OF SUNFLOWER HYBRIDS TO THE HERBICIDES CHALLENGE 600 SC AND VIBALLA, Analele Universității din Craiova, seria Agricultură –Montanologie –Cadastru (Annals of the University of Craiova -Agriculture,Montanology, Cadastre Series)Vol. 53/1/2023, 197-202, https://doi.org/10.52846/aamc.v53i1.1461	15/3=5	5

Susana MONDICI, Péter-Balázs ÁCS, Nicolae GOGA, Lucian BUTNAR and Liviu GIURGIULESCU, 2023, Analele Universității din Craiova, seria Agricultură –Montanologie – Cadastru (Annals of the University of Craiova -Agriculture, Montanology, Cadastre Series)Vol. 53/1/2023, 190-196, https://doi.org/10.52846/aamc.v53i1.1458	15/5=3	3
Mondici Susana, Ács Péter-Balázs, Smit Gergely-Andrei, Goga Nicolae, Liviu Giurgulescu, RESEARCH ON THE CONTROL OF THE SPECIES AMBROSIA ARTEMISIIFOLIAIN THE SUNFLOWER CULTURE IN THE NORTH-WEST AREA OF ROMANIA, ANNALS OF THEUNIVERSITY OF CRAIOVA, V o l . X XIX (L X V) 2024, https://doi.org/10.52846/bihpt.v29i65.155	15/5=3	3
Ács Peter-Balázs, Andraș Benjamin-Emanuel, Ursan Patrick-Andrei, Mondici Susana, Păcurar Ioan, Butnar Lucian,Liviu Giurgulescu, RESULTS REGARDING THE INFLUENCE OF GREEN MANURE USAGE ON MAIZE CROPON ACIDIC SOILS IN THE NORTHWEST OF THE COUNTRY, ANNALS OF THEUNIVERSITY OF CRAIOVA, V o l . X XIX(L X V) -20 24, https://doi.org/10.52846/bihpt.v29i65.113	15/7=2.14	2.14
Péter-Balázs Ács, Nicolae Goga, Susana Mondici, Benjamin-Emanuel Andraș, Patrick Ursan , Olivian Chiver , Lucian Butnar, Liviu Giurgulescu, DYNAMIC MANIFESTATIONS OF DIABROTICA VIRGIFERA VIRGIFERE LE CONTE IN THE CONTEXT OF THE EXCLUSION OF NEONICOTINOID TREATMENTS IN MAIZE CULTIVATION, ANNALS OF THEUNIVERSITY OF CRAIOVA, Vol. XXX (LXVI)-2025, pp.5-13, https://doi.org/10.52846/bihpt.v30i66.200	15/8=1.87	1.87
TOTAL 2.2.		449.51

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
2.3. Proprietate intelectuală, brevete de invenție, tehnologii și produse omologate (soiuri,hibrizi, rase, etc)		2.3.1 internaționale	40/ nr. autori		
		2.3.2. naționale	30/ nr. autori		
2.4.Granturi/proiecte câștigate prin competiție inclusiv proiecte de cercetare/consultanță (valoare minim 10.000 Euro echivalenți)	2.4.1.Director/responsabil - Minimum 2 pentru Profesor/CS I	2.4.1.1. internaționale	20*anii de desfășurare		
		2.4.1.2. naționale	10*anii de desfășurare		
	2.4.2. Membru în echipă	2.4.1.1. internaționale	4*anii de desfășurare		
		2.4.1.2. naționale	2*anii de desfășurare		
Director/Responsabil contracte de consultanta/cercetare					
Contract Consultanță "Increase the visibility of Chinese researchers in order to publish them work in journals indexed in international databases" 2015-2016 Nr. inregistrare 474/4.03.2015. Beneficiar Universitatea Tehnică Cluj Napoca, Valoare contract 10000 euro, Competitie organizata de BAUHAUS SCIENCE PRESS cu participare Hong Kong University Press, Chinese University Press, NanFang Press, Technical University of Cluj Napoca			Director contract 2015-2016	20*2	40
Contract Cercetare International Information and Engineering Technology Association Canada, IIETA, 2016-2017, Nr. 118/14.01.2016, Valoare contract 12000 euro. Competitie organizata de IIETA International Information and Engineering Association, Canada cu participarea SAGE, Taylor and Francis, CHIN, Technical University of Cluj Napoca			Director contract 2016-2017	20*2	40

Contract Cercetare PN-III-P1-1.1-MC-2017-1317 proiecte mobilitate competiție UEFISCDI, participare World Congres on Food Science and Technology, Vancouver, Canada	Director contract 2017	20*1	20
Contract Cercetare PN-III-P1-1.1-MC-2019-1929 proiecte mobilitate cercetători, competiție UFISCDI, participare Agriculture Science and Farming Technology, Sydney, Australia	Director contract 2019	20*1	20
Contract Cercetare EEA-MG-RO-NO-2018-0140 competiție UEFISCDI, grant mobilitate Norvegia prin sistemul de finanțare SEE EEA	Director contract 2018	20*1	20
Contract cercetare finanțat prin sistemul DRC (Danube Rectors Conference) FI51129-HU19294784 , Titlu Reevaluation of Hungarian Prunus species for the European Market, 2022-2023, Coordonator : Hungarian University of Agriculture and Life Sciences, Institute of Fruit Growing, MATE; Parteneri : Universitatea Tehnică Cluj-Napoca, Facultatea de Științe, University of Ljubljana, department of Department of Fruit Growing, Viticulture and Horticulture și University of Novi Sad, Faculty of Agriculture.	Coordonator/Responsabil	20*2	40
Contract finanțare proiecte de mobilitate în învățământul superior Mecanismul SEE 2009-	Coordonator/Responsabil	20*1	20
2014. Norvegia, Islanda și Liechtenstein pentru implementarea Mecanismului Financiar al Spațiului Economic European (SEE) 2015-2016. Nr. Contract 6/17.06.2015 , COD 15-SEE-PM-RO CLUJNAP05, valoare contract 35.400 euro. Competitie organizata de ANPCDEF in mecanismul SEE EEA GRANTS.	CUNBM/UT Cluj 2015-2016		
Contract de cercetare științifică cu terți, național Nr. 2735/ 19.10.2015 , beneficiar PRIVAT SILVIU ZETEA SRL, Satu Mare. România, Influența utilizării ultrasunetelor în procesul de învechire și maturare a băuturilor natural distilate din fructe la cazane cu foc direct, valoare contract 10000 euro. Competitie nationala organizata de Zeta SRL cu participare USAMV Cluj-Napoca; USAMV Timisoara, Universitatea Tehnica Cluj Napoca.	Coordonator/Responsabil 2015-2016	10*1	10
Membru in echipe de cercetare			
Grant tip E, finanțat de C.N.C.S.I.S.- Completarea dotării bazei de cercetare pentru monitorizarea indicatorilor ecologici și bioeconomici ai unor specii horticoale la nivel zonal, Cod C.N.C.S.I.S.: 296, tema 1/2002, director contract: prof. univ. dr. I. Olteanu;	Membru echipă 2002	2*2	4
Grant tip At, C.N.C.S.I.S. – Cercetări privind influența principalilor factori biologici, biochimici și tehnologici asupra compoziției și calității vinurilor de macerație, nr: 33451/2002, tema 6, cod CNCSIS 495, director de proiect lector dr. Băduță Constantin	Membru echipă 2002-2003	2*2	4
Contract C.N.C.S.I.S. tip A nr. 42/2003, cod C.N.C.S.I.S.711 tema “Cercetări privind influența tehnologiei electroionice asupra păstrării unor specii horticoale” director proiect conf.univ.dr. Ionică Mira Elena.	Membru echipă 2003-2004	2*2	4
Contract C.N.C.S.I.S. tip A nr. 33451/2002, tema nr. 20, cod CNCSIS 980 tema” Studiul posibilitatilor tehnologice de obtinere a vinurilor rosii de tip sortiment in arealele colinare ale Olteniei” director proiect prof.univ.dr. Gheorghită Marin	Membru echipă 2000-2002	2*2	4
Proiect ARGO, Sursa de finantare: Uniunea Europeana in cadrul Programului Leonardo da Vinci, Parteneri Universitatea de Nord Baia Mare-Romania, Fundacia para el Fomento en Asturias de la Investigación Aplicada y la Tecnología (FICYT)- Madrid – Spania, director contract prof.univ.dr. Anca Mihaly-Cozmata (http://chimie-biologie.ubm.ro/Contracte.pdf)	Membru echipă 2008-2009	2*2	4
Proiect tip CNMP PNCDI-II : Monitorizarea actiunii microbiotei solului in vederea utilizarii ei in reabilitarea ecologica a iazurilor de decantare, AMSREI Nr. 31010/14.09.2008, director contract conf.univ.dr. Monica Marian (http://amsrei.ubm.ro/)	Membru echipă 2007-2010	2*3	6
Proiect tip CNMP PNCDI-II : BIOMEG NR: 521441 01.10.2008, Bioacumularea materialelor grele in lantul sol-legume-om, director contract conf.univ.dr. Camelia Varga Nicula (http://chimie-biologie.ubm.ro/biomeg/index.html)	Membru echipă 2008-2011	2*3	6

Proiect tip CNMP PNCDI-II : RIVAM Nr. 32124 01.10.2008, Membru 2008-2011, Reabilitarea iazurilor de decantare prin aplicare de amendamente si cultivarea unor specii vegetale cu adaptabilitate ridicata la continutul de metale grele – RIVAM, director contract conf.univ.dr. Leonard Mihaly-Cozmuta (http://chimie-biologie.ubm.ro/RIVAM/)	Membru echipă 2008-2011	2*3	6
Proiect SMARTPACK Contract No: 7-065/26.09.2012, ERA-NET-MicroNanoTechnologies (MNT-ERANET) Smart functions of packages containing nano-structured materials in food preservation – SMARTPACK – director conf.univ.dr.ing Anca Peter	Membru echipă 2012-2015	4*4	16
(http://chimie-biologie.ubm.ro/smartpack/index.html)			
TOTAL2.4.			264

TOTAL A2 1573.42

Recunoașterea și impactul activității (A3)

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.1.Citări in reviste ISI si BDI		3.1.1. ISI	10/ nr autori ai articolului citat x nr. citări		241.1
		3.1.2. BDI	5/ nr autori ai articolului citat x nr. citări		7.695
CITARI ISI https://scholar.google.ro/citations?user=1RqQlc4AAAAJ&hl=ro&oi=ao					
He, Yaqiang ;Wang, Ruolan; Liviu, Giurgulescu; Lu, Qian, (2017) An integrated algal-bacterial system for the bio-conversion of wheat bran and treatment of rural domestic effluent, JOURNAL OF CLEANER PRODUCTION; Volume: 165 Pages: 458-467; DOI: 10.1016/j.jclepro.2017.07.119				10x18/4= 45	45
1.	Zhong, YM ; Liu, H ; Li, HK ; Lu, Q. ; Sun, Y., (2021) Does exogenous carbon source always promote algal biomass and nutrients removal in algal-bacterial wastewater remediation?, JOURNAL OF CLEANER PRODUCTION, Volume: 281,Article Number: 125371, DOI: 10.1016/j.jclepro.2020.125371				
2.	Zhou, HX ; Margenot, AJ ; Li, YK; Si, BC ; Wang, TF ; Zhang, YY; Li, SY ; Bhattarai, R. (2020), Phosphorus pollution control using waste-based adsorbents: Material synthesis, modification, and sustainability, CRITICAL REVIEWS IN ENVIRONMENTAL SCIENCE AND TECHNOLOGY, DOI: 10.1080/10643389.2020.1866414				
3.	Li, HK ; Chen, SH ; Liao, K ; Lu, Q.; Zhou, W.G., (2020) Microalgae biotechnology as a promising pathway to ecofriendly aquaculture: a state-of-the-art review, JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, DOI: 10.1002/jctb.6624				
4.	Zou, Y ; Zeng, QQ ; Li, HK ; Liu, H ; Lu, Q., (2020), Emerging technologies of algae-based wastewater remediation for bio-fertilizer production: a promising pathway to sustainable agriculture, JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, Volume: 96 Issue: 3 Pages: 551-563,DOI: 10.1002/jctb.6602				
5.	Gong, LY; Chen, GD ; Li, JL; Zhu, GC, (2020), Utilization of rural domestic sewage tailwaters byIpomoea				

	aquatic in different hydroponic vegetable and constructed wetland systems, WATER SCIENCE AND TECHNOLOGY, Volume: 82 Issue: 2 Pages: 386-400 DOI: 10.2166/wst.2020.373		
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7.	Zhou, Wenguang; Lu, Qian; Han, Pei; et al., (2020), Microalgae Cultivation and Photobioreactor Design, Pages: 31-50, DOI: 10.1016/B978-0-12-817536-1.00003-5		
8.	Li, Jun; Wang, Lin; Lu, Qian; et al., (2019), Toxicity alleviation for microalgae cultivation by cationic starch addition and ammonia stripping and study on the cost assessment, RSC ADVANCES, Volume: 9 Issue: 65 Pages: 38235-38245, DOI: 10.1039/c9ra03454d		
9.	Yang, Limin; Li, Huankai; Liu, Tonggui; et al., (2019), Microalgae biotechnology as an attempt for bioregenerative life support systems: problems and prospects, JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, Volume: 94 Issue: 10 Pages: 3039-3044, DOI: 10.1002/jctb.6159		
10.	Yang, Shan-Shan; Chen, Yi-di; Kang, Jin-Hao; et al., (2019) Generation of high-efficient biochar for dye adsorption using frass of yellow mealworms (larvae of <i>Tenebrio molitor</i> Linnaeus) fed with wheat straw for insect biomass production, JOURNAL OF CLEANER PRODUCTION, Volume: 227 Pages: 33-47, DOI: 10.1016/j.jclepro.2019.04.005		
11.	Han, Pei; Lu, Qian; Fan, Liangliang; et al., (2019), A Review on the Use of Microalgae for Sustainable Aquaculture, APPLIED SCIENCES-BASEL, Volume: 9 Issue: 11 Article Number: 2377, DOI: 10.3390/app9112377		
12.	Liu, X.; Guo, Y., (2019), Experiences from wastewater treatment in the hilly areas in Sichuan, 5TH INTERNATIONAL CONFERENCE ON WATER RESOURCE AND ENVIRONMENT (WRE 2019), 344 Article Number: 012107, DOI: 10.1088/1755-1315/344/1/012107		
13.	Gao, Jiande; Liu, Jin; Peng, Hui; et al., (2018), Preparation of a low-cost and eco-friendly superabsorbent composite based on wheat bran and laterite for potential application in Chinese herbal medicine growth, ROYAL SOCIETY OPEN SCIENCE, Volume: 5 Issue: 5; Article Number: 180007; DOI: 10.1098/rsos.180007		
14.	Miloudi, K.; Hamimed, A.; Benmimoun, Y.; et al. (2018), APPLICATION OF PULSED ELECTRIC FIELD FOR INTENSIFICATION OF ESSENTIAL OIL EXTRACTION, CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY Volume: 10 Issue: 1 Pages: 104-110		
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Yakiang He, Qian Lu, Giurgiulescu Liviu. (2015) Effects of extraction processes on the antioxidant activity of apple polyphenols, <i>CYTA-JOURNAL OF FOOD</i> , Volume: 13 Issue: 4 Pg:603-606		140/3=46.66	46.66
1.	Mehrdad Arshadi, Thomas M. Attard, Rafal M. Lukasik, Mladen Brncic, André M. da Costa Lopes, Michael Finell, Paul Geladi, Lia Noemi Gerschenson (2016), Pre-treatment and extraction techniques for recovery of added value compounds from wastes throughout the agri-food chain, <i>Green Chemistry</i> , 2016,18, 6160-6204, IF:8.506, ISSN 1463-9270. (http://pubs.rsc.org/-/content/articlelanding/2016/gc/c6gc01389a#!divAbstract)		
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3.	Yang, Limin; Li, Huankai; Liu, Tonggui; et al., Microalgae biotechnology as an attempt for bioregenerative life support systems: problems and prospects, <i>JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY</i> ; Volume: 94 Issue: 10 Pages: 3039-3048; DOI: 10.1002/jctb.6159		
4.	Chen, Xiaoling; Jia, Gang; Liu, Guangmang; et al., (2020) Effects of apple polyphenols on myofiber-type transformation in longissimus dorsi muscle of finishing pigs, <i>ANIMAL BIOTECHNOLOGY</i> ;DOI: 10.1080/10495398.2020.1735405		
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13.	Olalla López-Fernández, Benjamin M Bohrer, Paulo E S Munekata, Rubén Domínguez, Mirian Pateiro, José Manuel Lorenzo, Improving oxidative stability of foods with apple-derived polyphenols, <i>Compr Rev Food Sci Food Saf</i> 2022 Jan;21(1):296-320. doi: 10.1111/1541-4337.12869.		
14	Ke Qi Lau, Mohd Redzwan Sabran, Siti Raihanah Shafie, Utilization of Vegetable and Fruit By-products as Functional Ingredient and Food, <i>Front. Nutr.</i> , 15 June 2021 Sec. Nutrition and Sustainable Diets Volume 8 - 2021 https://doi.org/10.3389/fnut.2021.661693		
Anca Mihaly Cozmuta, Leonard Mihaly Cozmuta, Anca Peter, Camelia Nicula, Zorica Vosgan, Liviu Giurgiulescu , Adriana Vulpoi, Monica Baia, (2016). Effect of monochromatic Far-Red light on physical-nutritional-microbiological attributes of red tomatoes during storage, <i>Scientia Horticulturae</i> , ISSN: 0304-4238 211, Pages: 220-230, IF: 4.3, http://www.sciencedirect.com/science/article/pii/S0304423816304307		150/8=18.75	18.75
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11	He, X., Maier, C., Chavan, S.G. et al. Light-altering cover materials and sustainable greenhouse production of vegetables: a review. <i>Plant Growth Regul</i> 95, 1–17 (2021). https://doi.org/10.1007/s10725-021-00723-7		
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	STOICA, Felicia; GHEORGHITA, M.; GIURGIULESCU, Liviu. (2008), The influence of the maceration process on the terpens and polyphenols complex of the flavour wines, Bulletin of the University of Agricultural Sciences & Veterinary Medicine Cluj-Napoca. Horticulture . 2008, Vol. 65 Issue 1, p338-341.	5/3=1.66	1.66
1	Stoica Felicia. (2015). The Main Parameters And Indicators That Define The Quality And Authenticity Of White Wines From Vineyard Drăgășani – Romania, Carpathian Journal of Food Science & Technology . 2015, Vol. 7 Issue 4, p139-144. 6p.		
	Nikolaos Gougoulas, Liviu Giurgulescu, Dimitrios Kalfountzos, Alexandros Papachatzis, Ioannis Vagelas, Dimitrios Ftakas, Dimitrios Pateras, Adamantia Chouliara 2015, Document Coir employed as soilless cultivation substrate and its interference with nutrient solution during two tomatoes cropping perodes (case study), Studia Universitatis Babes-Bolyai Chemia, 60 (2), pp. 177-185, ISSN:1224-7154	5/8	0.625
1.	Barcelos, C., Machado, R.M.A., Alves-Pereira, I., Ferreira, R., Bryla, D.R., 2016. Effects of substrate type on plant growth and nitrogen and nitrate concentration in spinach, International Journal of Plant Biology 7 (1), 6325, pp. 44-47, ISSN:2037-0156		
TOTAL 3.1			248.795

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.2.Prezentări invitate în plenul unor manifestări științifice naționale și internaționale. Profesor invitat exclusiv ERASMUS, POS	Punctaj unic pentru fiecare activitate	3.2.1.internaționale	10		
		3.2.2.naționale	5		

Profesor invitat The First Internațional Academic Conference of Biological, Medicine and Pharmacology, Ningbo, Zhejiang, 14-17 Decembrie, 2014, China	10	
Profesor invitat The Second Internațional Academic Conference of Biological, Medicine and Pharmacology, Ningbo, Zhejiang, 28-29 Noiembrie 2015, China	10	
Profesor invitat The Third Internațional Academic Conference of Biological, Medicine and Pharmacology, Ningbo, Shanghai, 8-12 August 2016, China	10	
Profesor invitat 14 th Food Engineering Conference, Melbourne, Australia, Noiembrie, 28-29, 2016	10	
Profesor invitat World Congres on Food Science and Technology, Vancouver, Canada, 26-28.03 2018	10	
Agriculture Science and Farming Technology, Sydney, Australia, 9-10 Decembrie 2019	10	
Profesor invitat la The University of Kansas (KU) U.S.A, Aprilie 2017	10	
Profesor invitat The 5th International Conference on Food, Nutrition, Health & Lifestyle 2023, 03rd – 04th August 2023 in Kuala Lumpur, Malaysia	10	
Profesor invitat conferință ICPH UNIVERSITAS TEUKU UMAR, Meulaboh, Indonezia, 26-27 Octombrie 2023	10	
Profesor invitat AMIFOST 7th edition, International Conference on “Recent Advances and Future Prospects in formatting a Healthier Food System”, New Delhi, India, 19-20 Martie 2024	10	
The 5th International Public Health Conference (ICPH) 2024” organizată de Faculty of Public Health at Universitas Teuku Umar, 26-27 Septembrie, Meluaboh, Indonezia	10	
„6th International Conference on Food, Nutrition, Health and Lifestyle 2024” NUTRICON 2024, 8-9 Noiembrie, 2024, Seul, Korea de Sud	10	
Profesor invitat Universidad Autonoma Metropolitana, Mexico City, Mexic, 20 februarie- 2 martie, 2024	10	
Profesor invitat Kyung Hee University, Seul, Korea, 16-28 Februarie 2026	10	
“Conferinței Internaționale de Alimentație, Nutriție, Sănătate și Stil de Viață” NUTRICON 2025, 17-18 Noiembrie 2025, Bangkok, Thailanda	10	
TOTAL 3.2.		150

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.3. Membru în colectivele de redacție sau comitete științifice al revistelor și manifestărilor științifice, organizator de manifestări științifice, recenzor pentru reviste și manifestări științifice naționale și internaționale	Punctaj unic pentru fiecare activitate	3.3.1.ISI	15		
		3.3.2.BDI	10		
		3.3.3.Naționale și internaționale neindexate	5		
Editor Șef Carpathian Journal of Food Science and Technology, revista ISI indexată (SCOPUS, Master Journal List, DOAJ, CABI, EBSCO, Index Copernicus) http://chimie-biologie.ubm.ro/carpathian_journal/editors.html				15	

Membru Board Journal of Medical Imaging and Health Informatics, ISSN 2156-7018, Revista ISI (Science Citation Index Expanded (SCIE/SciSearch®) Journal Citation Reports/Science Edition - Thomson Reuters, http://www.aspbs.com/jmihi/	15	
Guest Editor - The Sustainable Agri-Food Systems in the Era of COVID-19: Opportunities and Challenges, Agriculture Basel, IF 3.6.,2023 https://www.mdpi.com/journal/agriculture/special_issues/B3QL3R0GYO	15	
Guest Editor - Sustainable Research on Food Science and Food Technology, Sustainability – Basel, IF 3.9, 2024 https://www.mdpi.com/journal/sustainability/special_issues/6ZK42X0GG7	15	
Guest Editor - Opportunities and Challenges for Functional and Medicinal Beverages, Beverages -Basel, MDPI, IF 3.0	15	
Membru comitet organizare II. EUROPEAN CONGRESS ON CHESTNUT, Baia Mare - Debrecen – Modry Kamen, 9-12 Octombrie 2013. Lucrări publicate în Acta Horticulturae 1043, ISI Proceedings	5	
Membru comitet organizare XVIII Conference of Science and Technology Construction and Utilization in Food Industry Equipment „BEMS 2018”, Koszalin, Polonia, 2018 http://bems.wm.tu.koszalin.pl/index.php/scientific-committee	5	
Membru comitet organizare ISPP 2018, “From Translational Research to Clinical Application of Prebiotics, Probiotics and Microbiome” 1-2 Decembrie 2018, Surebaya, Indonesia, ispp.fk.conference.unair.ac.id	5	
Recenzor Reviste ISI		
Recenzor Revista Revue of Biocontrol Science and Technology, Taylor and Francis, ISSN 1360-0478	10	
Recenzor Revista Romanian Letter of Biotechnology, ISSN 1224 - 5984	10	
Recenzor Revista Journal of Food Processing and Preservation, ISSN 1745-4549	10	
Recenzor Revista Foods, ISSN: 2304-8158	10	
Recenzor Revista Sustainability ISSN: 2071-1050	10	
Recenzor Revista Nutrients ISSN: 2072-6643	10	
Recenzor Revista Fermentation ISSN: 2311-5637	10	
Recenzor Revista Life ISSN: 2075-1729	10	
Recenzor Revista Toxins ISSN: 2072-6651	10	
Recenzor Revista Horticulturae ISSN: 2311-7524	10	
Recenzor Revista Beverages ISSN: 2306-5710	10	
Recenzor Revista Microorganisms ISSN: 2076-2607	10	
Recenzor Revista Molecules ISSN: 1420-3049	10	
Recenzor Revista Applied Sciences ISSN: 2076-3417	10	
Recenzor Revista Biomolecules ISSN: 2218-273X	10	
Recenzor Revista Toxics ISSN: 2305-6304	10	
Recenzor Revista AgriEngineering. ISSN: 2624-7402	10	
Recenzor Revista Journal of Fungi ISSN: 2309-608X	10	
Recenzor Revista Clean Technologies ISSN: 2571-8797	10	
Recenzor Revista Agronomy ISSN: 2073-4395	10	
Recenzor Revista Machines ISSN: 2075-1702	10	
Recenzor Revista International Journal of Food Engineering, Online ISSN 1556-3758	10	
Recenzor Revista Annals of Applied Biology, Online ISSN: 1744-7348	10	
Recenzor Revista Journal of Cleaner Production, Elsevier, Online ISSN: 0959-6526	10	
Recenzor Revista Biological Trace Elements, Springer, ISSN 0163-4984 / 1559-0720	10	
Recenzor Revista Food Process Engineering, ISSN 0145-8876 / 1745-4530	10	
Recenzor Revista Food Chemistry, ISSN 0308-8146 / 1873-7072	10	
Recenzor Revista Australian Journal of Grape and Wine Research ISSN 1322-7130 / 1755-0238	10	

Recenzor Revista Journal: BMC Cancer, Nature, Springer, ISSN 1471-2407	10	
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Recenzor reviste BDI		
Recenzor International Journal of Agricultural Policy and Research ISSN 2350-1561	5	
Recenzor Journal of Agriculture and Food Science (DRJAFS) (ISSN 2354-4147)	5	
Recenzor International Research Journal of Public and Environmental Health ISSN: 2276-9897	5	
Recenzor Scientific Research ISSN 2408-7513	5	
Recenzor eSci Journal of Crop Production ISSN: 2305-2627	5	
Recenzor Agricultural Science Research ISSN:2026-6332	5	
Recenzor Merit Research Journal Of Medicine and Medical Sciences ISSN 2354-323X	5	
TOTAL 3.3.		415

Tipul activităților	Categorii și restricții	Subcategorii	Indicatori (kpi)	VALOARE	TOTAL CATEGORIE
3.6. Membru în academii, organizații, asociații profesionale de prestigiu, naționale și internaționale, apartenență la organizații din domeniul educației și cercetării	3.6.1 Academia Română		100		
	3.6.2 ASAS, AOSR și academii de ramură		30		
		internaționale	30		
	3.6.3 Conducere asociații profesionale	naționale	10		
		internaționale	5		
	3.6.4 Asociații profesionale	naționale	2		

	3.6.5. Consilii și organizații în domeniul educației și cercetării	conducere	15		
		membru	10		
Membru ISEKI Food Asociation			5		
Membru Catedra UNESCO Vie și Vin			5		
Membru în Consiliul Facultății de Științe, CUNBM, UT Cluj Napoca 2012-2020			10		
Membru ASIAR , Asociatia Inginerilor din Industria Alimentară			2		
TOTAL 3.7					22

TOTAL A3 = 835.795

Formula de calcul a indicatorului de merit ($A = A1 + A2 + A3$) $A = 505 + 1495.8 + 760.80 = 2761.60$

Condiții minimale naționale Comisia 14 Ingineria Resurselor Vegetale și Animale Monitorul Oficial al României, Partea I, Nr.6129 din 20.XII.2016	Profesor/Domeniul Ingineria Produselor Alimentare	
	Punctaj minimal impus	Punctaj propriu
A1. Activitatea didactică și profesională	100 puncte	520.05
A2. Activitatea de cercetare	260 puncte	1573.42
A3. Recunoașterea și impactul activității	60 puncte	835.795
TOTAL	420 puncte	2929.25 puncte

Prof.univ.dr.ing.hab. Giurgiulescu Liviu-Laurențiu

Data 17.09.2026

Semnătura