TEHNICĂ DIN CLUJ NAPOCA
CENTRUL UNIVERSITAR NORD DIN BAIA MARE
FACULTATEA DE STIINTE
DEPARTAMENTUL DE CHIMIE ŞI BIOLOGIE
Prof.dr.ing. Anca Mihaly Cozmuţa

Gradul de îndeplinire al standardelor minimale pentru obtinerea atestatului de abilitare in domeniul de studii universitare de doctorat Ingineria Produselor Alimentare

2014 - 2026

Condiţii minimale naţionale Cf. OM 6129/20.12.2016 Comisia 14 Ingineria Resurselor Vegetale şi Animale	**Categoria: Profesor** Domeniul: Ingineria Produselor Alimentare	
	Punctaj minimal impus	**Punctaj propriu**
A1. Activitatea didactică şi profesională	100 puncte	785.10
A2. Activitatea de cercetare	260 puncte	1284.05
A3. Recunoaştere şi impactul activităţii	60 puncte	1786.75
TOTAL	**420 puncte**	**3855.90**

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Prof.dr.ing. Anca Mihaly Cozmuţa

Centralizator al îndeplinirii criteriilor Comisiei nr. 14 – Ingineria Resurselor Vegetale şi Animale; OM 6129/20.12.2016
Domeniul: Ingineria Produselor Alimentare

Domeniul activităţilor	Tipul activităţilor	Categorii şi restricţii	Subcategorii	Cerute	Realizate	Punctaj
Activitatea didactică/ profesională (A1)	1.1. Cărţi şi capitole în cărţi de specialitate	1.1.1. Cărţi cu ISBN/ capitole ca autor;	1.1.1.1. internaţionale	**Total** Miminum 2 *Din care*: Minimum 2 în calitate de prim autor Cel puţin o lucrare publicată după ultima promovare sau în ultimii 5 ani	6 5 1	138.60
			1.1.1.2 naţionale			
		1.1.2. Carti/capitole de carti ca editor / coordonator	1.1.2.1.internaţionale	-	-	0
			1.1.2.2 naţionale	-	-	0
	1.2. Suport didactic	1.2.1. Manuale, suport de curs inclusiv electronic	-	Fără restricţii	7	209.04
		1.2.2. Indrumare de laborator /aplicaţii	-	Fără restricţii	3	17.46
	1.3.Coordonare de programe de studii, organizare şi coordonare programe de formare continuă şi proiecte educaţionale(POS, ERASMUS, şa)	Punctaj unic pentru fiecare activitate	-	-	26	420
Total realizat A1						**785.10**
Minimum cerut pentru A1						**100**

Domeniul activităţilor	Tipul activităţilor	Categorii şi restricţii	Subcategorii	Cerute	Realizate	Punctaj
Activitatea de cercetare (A2)	2.1. Articole în *extenso* în reviste cotate Thomson Reuters, în volume proceedings indexate Thompson -Reuters şi brevete de invenţie indexate Web of Science - Derwent	2.1.1. Profesor	-	Total: Minimum 8 ISI: Minimum 4 Prim autor: Minimum 4 (*din care 2 ISI*) Publicate în ultimii 5 ani: Minimum 3	44 44 15 (15 ISI) 20	855.75
	2.2. Articole în reviste şi volumele unor manifestări ştiinţifice indexate în alte baze de date internaţionale (BDI)	2.2.1. Profesor	-	Minim 15	31	111.71
	2.3. Proprietate intelectuală, brevete de invenţie, tehnologii şi produse omologate (soiuri, hibrizi, rase, etc)	-	2.3.1 internaţionale	-	1	1.49
			2.3.2 naţionale	-	1	1.10
	2.4. Granturi/proiecte câştigate prin competiţie inclusiv proiecte de cercetare / consultanţă (valoare de minim 10 000 Euro echivalenţi)	2.4.1. Director/ responsabil	2.4.1.1 internaţionale	Minim 2	3	220
			2.4.1.2 naţionale		2	30
		2.4.2 Membru în echipă	2.4.2.1 internaţionale	-	4	52
			2.4.2.2 naţionale		2	12
Total realizat A2						**1284.05**
Minimum cerut pentru A2						**260**

Domeniul activităţilor	Tipul activităţilor	Categorii şi restricţii	Subcategorii	Cerute	Realizate	Punctaj
Recunoaşterea şi impactul activităţii (A3)	3.1 Citări in reviste ISI şi volumele conferinţelor indexate WOS	-	-	-	1400	1450.15
	3.2 Citări in reviste şi volumele conferinţelor BDI	-	-	-	250	282.25
	3.3. Prezentări invitate în plenul unor manifestări ştiinţifice naţionale şi internaţionale şi Profesor invitat (exclusiv POS, ERASMUS)	Punctaj unic pentru fiecare activitate	3.3.1 internaţionale	-	2	20
			3.3.2 naţionale	-	-	0
	3.4. Membru în colective de redacţie sau comitete ştiinţifice al revistelor şi manifestărilor ştiinţifice. Organizator de manifestări ştiinţifice		3.4.1 ISI	-	1	20
			3.4.2 BDI	-	1	10
			3.4.3 Naţionale şi internaţionale neindexate	-	-	0
	3.5. Recenzor pentru reviste şi manifestări ştiinţifice naţionale şi internaţionale		3.5.1. ISI	-	22	220
			3.5.2. BDI	-	20	100
	3.6. Referent în comisii de doctorat	-	3.6.1. Internaţionale	-	-	0
			3.6.2. Naţionale	-	1	10
	3.7 Premii	-	3.7.1 Academia Română	-	-	0
			ASAS, AOSR, academii de ramură şi CNCS	-	-	0
	3.8. Membru în academii, organizaţii, asociaţii profesionale de prestigiu, naţionale şi internaţionale, apartenenţă la organizaţii din domeniul educaţiei şi cercetării	3.8.1 Academia Română	-	-	-	0
		3.8.2 ASAS, AOSR şi academii de ramură	-	-	-	0
		3.8.3 Conducere asociaţii profesionale	3.7.3.1 internaţionale	-	-	0
			3.7.3.2 naţionale	-	-	0
		3.8.4 Asociaţii profesionale	3.7.4.1 internaţionale	-	-	0
			3.7.4.2 naţionale	-	1	2
		3.7.5 Consilii şi organizaţii în domeniul educaţiei şi cercetării	3.7.5.1 Conducere	-	-	0
			3.7.5.2 Membru	-	2	20
Total realizat A3						**1786.75**
Minimum cerut pentru A3						**60**
Total realizat A1+A2+A3						**3855.9**
Minimum cerut pentru A1+A2+A3						**420**

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DETALIEREA ÎNDEPLINIRII CRITERIILOR DE ABILITARE

OM 6129/20.12.2016

COMISIA 14 – INGINERIA RESURSELOR VEGETALE ŞI ANIMALE

Domeniul: Ingineria Produselor Alimentare

2014 - 2026

A1. ACTIVITATE DIDACTICĂ/PROFESIONALĂ

1.1. Cărţi şi capitole în cărţi de specialitate

1.1.1. Cărţi cu ISBN/capitole ca autor

Nr.	Cărţi de specialitate cu ISBN	k_{pi}
1	A. Peter, **A. Mihaly Cozmuţa** (2020), Tendinte moderne în ambalarea produselor alimentare: aspecte teoretice si practice, Ed. UT Press Cluj Napoca, 2020, ISBN: 978-606-737-474-2, 565 pagini.	56.5
2	**Anca Mihaly Cozmuţa**, Flavia Pop (2011). Tehnologii alimentare- Caiet de lucrări practice pentru studenţi. Editura Risoprint Cluj Napoca, 107 pagini, ISBN 978-973-53-0528-4.	10.7
3	**Anca Mihaly Cozmuţa**, Flavia Pop (2009). Tehnologia Produselor Fainoase, Editura Risoprint Cluj Napoca, 117 pagini, ISBN 978-973-751-897-2.	11.7
4	**Anca Mihaly Cozmuţa**, Flavia Pop (2008). Tehnologia Panificatiei, Editura Risoprint Cluj Napoca, 167 pagini, ISBN 978-973-751-901-6.	16.7
5	**Anca Mihaly Cozmuţa**, Leonard Mihaly Cozmuţa (2004). Operatii şi Aparate în Industria Alimentară, Editura Risoprint Cluj Napoca, 205 pagini, ISBN 973-656-620-X	20.5
6	**Anca Mihai (Mihaly Cozmuţa)**, Leonard Mihaly Cozmuţa (2001). Fenomene de Transfer, Editura Risoprint Cluj Napoca, 225 pagini, ISBN: 973-656-060-0.	22.5
Total 1.1.1.		**138.60**

1.1.2 Cărţi/ capitole de cărţi ca editor/coordonator

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1.2 Suport didactic

1.2.1 Manuale, suport de curs inclusiv electronic

Nr.	Suporturi de curs electronice (http://chimie-biologie.ubm.ro/mihaly_anca.html)	k_{pi}
1	**Anca Mihaly Cozmuţa** - Ambalaje alimentare, 199 pagini	24.87
2	**Anca Mihaly Cozmuţa** - Tehnologii ale produselor de origine vegetală, 637 pagini	79.62
3	**Anca Mihaly Cozmuţa** - Alimente cu destinaţie specială, 360 pagini	45.00
4	**Anca Mihaly Cozmuţa** – Tehnologia panificaţiei, 35 pagini	4.37
5	**Anca Mihaly Cozmuţa** - Valorificarea subproduselor din industria alimentara, 221	27.65

	pagini	
6	**Anca Mihaly Cozmuţa** (2001). Chimie generală, vol. 1, Editura Risoprint Cluj Napoca, 199 pagini, ISBN: 973-656-136-4.	24.8
7	**Anca Mihaly Cozmuţa** (2001). Chimie generală, vol. 2, Editura Risoprint Cluj Napoca, 221 pagini, ISBN: 973-656-137-2.	27.6
Total 1.2.1.		**209.04**

1.2.2 Indrumare de laborator/aplicatii

Nr.	Indrumătoare de laborator	k_{pi}
1	**Anca Mihaly Cozmuta**, Leonard Mihaly Cozmuta (2019) – Lucrări practice de chimie analitică și analiză instrumentală, Editura UT Press Cluj, 120 pagini, ISBN 978-606-737-362-2.	6.87
2	**Anca Mihaly Cozmuţa**, Flavia Pop (2011). Tehnologii alimentare- Caiet de lucrări practice pentru studenţi. Editura Risoprint Cluj Napoca, 107 pagini, ISBN 978-973-53-0528-4.	6.68
3	**Anca Mihaly Cozmuţa**, Anca Codre, Flavia Marieş (2007). Lucrari practice de tehnologia morăritului, panificaţiei şi produselor făinoase. Editura Risoprint Cluj Napoca, 96 pagini, ISBN 978-9737-51452-3.	4.00
Total 1.2.2.		**17.47**
TOTAL 1.2.		**226.51**

1.3. Coordonare de programe de studii, organizare şi coordonare programe de formare continuă şi proiecte educaţionale (POS, ERASMUS, şa)

Nr.	Programe de formare continuă	k_{pi}
1.3.1.	**Proiecte CEEPUS – Central European Exchange Program for Universities Study (**https://www.ceepus.info/#nbb**)** - Anexa 1.3.1	
28	**Titlul proiectului**: CIII-HR-0306-09-2526-For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2024-2025 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 Structură consorţiu**:** University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
27	Titlul proiectului: CEEPUS HR-1404-00-2526 Adriatic-Pannonian-Black Sea Food Connect (https://www.ceepus.info/public/network/network.aspx#nbb) Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa Membri UTCN-CUNBM: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter Durata: 2024-2025 Sursa de finanţare: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 Structură consorţiu: Croatia - Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek (coordinator); Bosnia and Hercegovina - University of Tuzla, Faculty of Technology; Bulgaria - Angel Kanchev University of Rousse, Branch Razgrad; Bulgaria - Technical University of Sofia, College of Sliven; Republic of Moldova - Technical University of Moldova, Faculty of Technology and Management in Food Industry; Republic of North Macedonia - University St. Kliment Ohridski – Bitola, Faculty of Biotechnical Sciences; Republic of North	15

	Macedonia - University St. Kliment Ohridski – Bitola, Faculty of Technology and Technical Science Veles; Romania - "Transilvania" University of Brasov, Faculty of Food and Tourism; Romania - University of Agronomic Sciences and Veterinary Medicine of Bucharest, Faculty of Biotechnology; Romania - Technical University of Cluj-Napoca, Faculty of Sciences, CHEMISTRY BIOLOGY DEPARTMENT; Serbia - University of Kragujevac, Faculty of Agronomy Čačak; Albania - Agriculture University of Tirana, Faculty of Biotechnology and Food; Kosovo - University of Prishtina „Hasan Prishtina" , Faculty of Agriculture and Veterinary	
26	**Titlul proiectului**: CIII-HR-0306-09-2425-For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2024-2025 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
25	**Titlul proiectului**: CEEPUS HR-1404-00-2425 Adriatic-Pannonian-Black Sea Food Connect (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2024-2025 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: Croatia - Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek (coordinator); Bosnia and Hercegovina - University of Tuzla, Faculty of Technology; Bulgaria - Angel Kanchev University of Rousse, Branch Razgrad; Bulgaria - Technical University of Sofia, College of Sliven; Republic of Moldova - Technical University of Moldova, Faculty of Technology and Management in Food Industry; Republic of North Macedonia - University St. Kliment Ohridski – Bitola, Faculty of Biotechnical Sciences; Republic of North Macedonia - University St. Kliment Ohridski – Bitola, Faculty of Technology and Technical Science Veles; Romania - "Transilvania" University of Brasov, Faculty of Food and Tourism; Romania - University of Agronomic Sciences and Veterinary Medicine of Bucharest, Faculty of Biotechnology; Romania - Technical University of Cluj-Napoca, Faculty of Sciences, CHEMISTRY BIOLOGY DEPARTMENT; Serbia - University of Kragujevac, Faculty of Agronomy Čačak; Albania - Agriculture University of Tirana, Faculty of Biotechnology and Food; Kosovo - University of Prishtina „Hasan Prishtina" , Faculty of Agriculture and Veterinary	15
24	**Titlul proiectului**: CIII-HR-0306-09-2324-For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2023-2024 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu:** University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center	15

	Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	
23	**Titlul proiectului**: CEEPUS HR-1404-00-2324 Adriatic-Pannonian-Black Sea Food Connect (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2023-2024 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: Croatia - Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek (coordinator); Bosnia and Hercegovina - University of Tuzla, Faculty of Technology; Bulgaria - Angel Kanchev University of Rousse, Branch Razgrad; Bulgaria - Technical University of Sofia, College of Sliven; Republic of Moldova - Technical University of Moldova, Faculty of Technology and Management in Food Industry; Republic of North Macedonia - University St. Kliment Ohridski – Bitola, Faculty of Biotechnical Sciences; Republic of North Macedonia - University St. Kliment Ohridski – Bitola, Faculty of Technology and Technical Science Veles; Romania - "Transilvania" University of Brasov, Faculty of Food and Tourism; Romania - University of Agronomic Sciences and Veterinary Medicine of Bucharest, Faculty of Biotechnology; Romania - Technical University of Cluj-Napoca, Faculty of Sciences, CHEMISTRY BIOLOGY DEPARTMENT; Serbia - University of Kragujevac, Faculty of Agronomy Čačak; Albania - Agriculture University of Tirana, Faculty of Biotechnology and Food; Kosovo - University of Prishtina „Hasan Prishtina" , Faculty of Agriculture and Veterinary	15
22	**Titlul proiectului**: CIII-HR-0306-09-2223-For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2022-2023 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu:** University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
21	**Titlul proiectului**: CIII-HR-0306-09-2122-For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata: 2021-2022** **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences;	15

	"Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	
20	**Titlul proiectului**: CIII-HR-0306-09-2021-For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2020-2021 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
19	**Titlul proiectului**: CIII-HR-0306-09-1920-For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Leonard Mihaly Cozmuţa, Camelia Nicula, Anca Peter **Durata**: 2019-2020 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
18	**Titlul proiectului**: CIII-HR-0306-09-1819For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: dr.Leonard Mihaly Cozmuţa, dr. Camelia Nicula, dr. Anca Peter **Durata**: 2019-2020 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
17	**Titlul proiectului:** CIII-RO-0010-11-1819-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** dr. Leonard Mihaly Cozmuţa**,** dr. Camelia Nicula, dr. Anca Peter **Durata:** 2018-2019 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European	15

	Exchange Program for Universities Study, CIII-RO-0010-11-1617 **Structură consorţiu:** University de Medicina si Farmacie din Targu Mures (coordonator consortiu), Universitatea din Pecs, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland, Neophit Rilski South-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University – Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius – Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	
16	**Titlul proiectului**: CIII-HR-0306-09-1718- For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: dr.Leonard Mihaly Cozmuţa, dr. Camelia Nicula, dr. Anca Peter **Durata**: 2017-2018 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
15	**Titlul proiectului**: CIII-HR-0306-09-1617- For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Conf.dr.ing. Leonard Mihaly Cozmuţa, Conf. dr. Camelia Nicula, Conf.dr. Anca Peter **Durata**: 2016-2017 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1617 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
14	**Titlul proiectului:** CIII-RO-0010-11-1617-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa**,** Conf.dr. Camelia Nicula, Conf. dr. Anca Peter **Durata:** 2016-2017 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-11-1617 **Structură consorţiu:** University de Medicina si Farmacie din Targu Mures (coordonator consortiu), Universitatea din Pecs, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland, Neophit Rilski South-West	15

	University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University – Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius – Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	
13	**Titlul proiectului**: CIII-HR-0306-09-1516- For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Conf.dr.ing. Leonard Mihaly Cozmuţa, Conf. dr. Camelia Nicula, Conf. dr. Anca Peter **Durata**: 2015-2016 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1516 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; BOKU - University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai " University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
12	**Titlul proiectului:** CIII-RO-0010-10-1516-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa, Conf.dr. Camelia Nicula, Conf. dr. Anca Peter **Durata:** 2015-2016 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-10-1516 **Structură consorţiului:** University de Medicina si Farmacie din Targu Mures (coordonator consortiu), Universitatea din Pecs, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland,Neophit Rilski South-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University – Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius – Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	15
11	**Titlul proiectului**: CIII-HR-0306-09-1415- For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Conf.dr.ing. Leonard Mihaly Cozmuţa, Conf. dr. Camelia Nicula, Conf. dr. Anca Peter **Durata**: 2014-2015 **Sursa de finanţare:** Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-09-1415 **Structură consorţiului**: University of Zagreb (coordonator consortiu); Technical University of Cluj- Napoca; Boku - University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University; Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences;	15

	"Babes Bolayi" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	
10	**Titlul proiectului:** CIII-RO-0010-09-1415-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuta**, C**onf.dr. Camelia Varga, Conf. dr. Anca Peter **Durata:** 2014-2015 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-09-1415 **Structură consorţiu:** University de Medicina si Farmacie din Targu Mures (coordonator consortiu), Universitatea din Pecs, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland,Neophit RilskiSouth-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University – Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius – Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	15
9	**Titlul proiectului**: CIII-HR-0306-06-1314- For Safe and Healthy Food in Middle-Europe (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM**: Conf.dr.ing. Leonard Mihaly Cozmuta, Conf. dr. Camelia Nicula, Conf. dr. Anca Peter **Durata**: 2013-2014 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-HR-0306-06-1314 **Structură consorţiu**: University of Zagreb (coordonator consortiu); Technical University of Cluj-Napoca; Boku-University of Natural Resources and Life Sciences, Vienna; Graz University of Technology; MCI Management Center Innsbruck; J.J.Strossmayer University in Osijek; Mendel University in Brno; University of Chemistry and Technology Prague; Szent István University;Warsaw Agricultural University; Wroclaw University of Environmental and Life Sciences; "Babes Bolyai" University of Cluj Napoca; University of Novi Sad; University of Technology in Bratislava; University of Ljubljana; University of Primorska	15
8	**Titlul proiectului:** CIII-RO-0010-08-1314-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuta**,** Conf.dr. Camelia Varga, Conf. dr. Anca Peter **Durata:** 2013-2014 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-08-1314 **Structur**ă **consor**ţiu**:** University de Medicina si Farmacie din Targu Mures (coordonator consortiu), Universitatea din Pecs, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland, Neophit Rilski South-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University – Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius – Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	15
7	**Titlul proiectului:** CIII-RO-0010-07-1213-Teaching and Learning Bioanalysis	15

	(https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuta**,** Conf.dr. Camelia Varga, Conf. dr. Anca Peter **Durata:** 2012-2013 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-07-1213 **Structură consorţiu:** University de Medicina si Farmacie din Targu Mures (coordonator consortiu), Universitatea din Pecs, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland, Neophit Rilski South-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University – Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius–Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	
6	**Titlul proiectului:** CIII-RO-0010-06-1112-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa**,** Conf.dr. Camelia Nicula, Conf. dr. Anca Peter **Durata:** 2011-2012 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-06-1112 **Structură consorţiu:** Universitatea din Pecs (coordonator consortiu); University de Medicina si Farmacie din Targu Mures, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland, Neophit Rilski South-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University – Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius – Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	15
5	**Titlul proiectului:** CIII-RO-0010-05-1011-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa**,** Conf.dr. Camelia Nicula, Conf. dr. Anca Peter **Durata:** 2010-2011 **Sursa de finanţare**: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-05-1011 **Structură consorţiu:** Universitatea din Pecs (coordonator consortiu); University de Medicina si Farmacie din Targu Mures, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland, Neophit Rilski South-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University–Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius–Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	15
4	**Titlul proiectului:** CIII-RO-0010-04-0910-Teaching and Learning Bioanalysis (https://www.ceepus.info/public/network/network.aspx#nbb)	15

	Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa**,** Conf.dr. Camelia Varga, Conf. dr. Anca Peter **Durata:** 2009-2010 **Sursa de finanţare:** Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CIII-RO-0010-04-0910 **Structură consorţiu:** Universitatea din Pecs (coordonator consortiu); University de Medicina si Farmacie din Targu Mures, Universitatea Tehnica din Cluj Napoca, Graz University of Technology-Poland, Neophit Rilski South-West University-Bulgaria, Sofia University St.Kliment Ohridski-Bulgaria, University of Zagreb-Croatia, Charles University in Prague-Cehia, Palacký University, Olomouc-Cehia, Eötvös Loránd University–Ungaria, University of Debrecen-Ungaria, University Sts.Cyril and Methodius–Skopje-Macedonia, Warsaw University-Polonia, Universitatea Babes Bolyai Cluj Napoca, University in Prishtina with temporary seat in Kosovska Mitrovica, Comenius University in Bratislava-Slovacia, Constantine The Philosopher University in Nitra-Slovacia	
3	**Titlul proiectului**: Education in separation and identification of organic xenobiotics in environmental samples and food product - CII-PL-0004-03-0708 (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa**,** Conf.dr. Camelia Nicula, Conf. dr. Anca Peter **Durata:** 2007-2008 **Sursa de finanţare:** Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CII-PL-0004-03-0708 **Structură consorţiu:** 'Nicolaus Copernicus' University in Torun (coordonator consortiu); Graz University of Technology; Innsbruck Medical University; St. Kliment Ohridski Sofia University; University of Zagreb; University of Pardubice; Tomas Bata University in Zlín; University of Pécs; Wroclaw University of Environmental and Life Sciences; Medical University of Gdansk; Technical University of Cluj-Napoca; "TRANSILVANIA" University of Brasov; University of Technology in Bratislava; University of Ljubljana	15
2	**Titlul proiectului**: Education in separation and identification of organic xenobiotics in environmental samples and food product - CII-PL-0004-02-0607 (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa**,** Conf.dr. Camelia Varga, Conf. dr. Anca Peter **Durata:** 2006-2007 **Sursa de finanţare:** Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CII-PL-0004-02-0607 **Structură consorţiu:** 'Nicolaus Copernicus' University in Torun (coordonator consortiu); Graz University of Technology; Innsbruck Medical University; St. Kliment Ohridski Sofia University; University of Zagreb; University of Pardubice; Tomas Bata University in Zlín; University of Pécs; Wroclaw University of Environmental and Life Sciences; Medical University of Gdansk;Technical University of Cluj-Napoca; "TRANSILVANIA" University of Brasov; University of Technology in Bratislava; University of Ljubljana	15
1	**Titlul proiectului**: Education in separation and identification of organic xenobiotics in environmental samples and food product - CII-PL-0004-01-0506 (https://www.ceepus.info/public/network/network.aspx#nbb) **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuţa**,** Conf.dr. Camelia Varga, Conf. dr. Anca Peter **Durata:** 2005-2006	15

	Sursa de finanţare: Uniunea Europeană în cadrul CEEPUS (Central European Exchange Program for Universities Study, CII-PL-0004-01-0506 **Structură consorţiu:** 'Nicolaus Copernicus' University in Torun (coordonator consortiu); Graz University of Technology; Innsbruck Medical University; St. Kliment Ohridski Sofia University; University of Zagreb; University of Pardubice; Tomas Bata University in Zlín; University of Pécs; Wroclaw University of Environmental and Life Sciences; Medical University of Gdansk; Technical University of Cluj-Napoca; "TRANSILVANIA" University of Brasov; University of Technology in Bratislava; University of Ljubljana	
1.3.2.	**Proiecte de mobilităţi Leonardo da Vinci -** Anexa 1.3.2. **(**http://www.becasargo.es/inicio/?lang=en**)**	
1.3.2.1.	**Titlul proiectului:** ARGO training placement under the lifelong learning programme; **Director de proiect UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf. dr. Leonard Mihaly Cozmuta, Conf.dr. Camelia Varga, Conf. dr. Monica Marian, Conf.dr. Anca Peter **Durata:** 2008-2009 **Sursa de finanţare**: Programul Leonardo da Vinci **Structură consorţiu:** Universitatea de Nord Baia Mare (Romania), Fundacia para el Fomento en Asturias de la Investigación Aplicada y la Tecnología (FICYT)- Madrid – Spania	15
TOTAL 1.3.		**420**

TOTAL PUNCTAJ ACTIVITATE DIDACTICĂ/PROFESIONALĂ (A1)

Secţiune	**Punctaj realizat**	**Condiţii minimale cerute pentru abilitare categoria Profesor** Cf. OM 6129/20.12.2016 Comisia nr. 14 Ingineria Resurselor Vegetale şi Animale Domeniul: Ingineria Produselor Alimentare
1.1. Cărţi/capitole din cărţi	138.60	
1.2. Suport didactic		
1.2.1. Manuale, suport de curs inclusiv electronic	209.04	
1.2.2 Indrumare de laborator /aplicatii	17.47	
1.3. Coordonare programe de studii, formare continuă, proiecte educaţionale	420	
TOTAL A1	**785.11**	**Minimum 100 puncte**

A2. ACTIVITATEA DE CERCETARE

2.1. Articole în reviste cotate ISI Thomson Reuters şi în volume indexate ISI proceedings din domeniul Ingineria Produselor Alimentare

Nr.	**Articolul ISI**	**Factor de impact cf. WOS**	**kpi**
44	Cristina Pintilii, Leonard Mihaly Cozmuta, Zsolt Szakacs, Anca Mihaly Cozmuta. FTIR Spectroscopy Coupled with Principal Component Analysis for Rapid Screening of Melamine Adulteration in Brown Rice Flour. *Molecules* 2026, *31*, 1912. https://doi.org/10.3390/molecules31111912	5.1	40.5
43	Petra Lonˇcaric, Marko Juki, Anca Mihaly Cozmuta, Leonard Gigel Mihaly Cozmuta, Alexandra Maria Uivarasan, Anita Pichler, Mirela Lucˇan Cˇ olic, Jasmina Lukinac. FTIR-Based Study of Starch Retrogradation and Protein	6	11.25

	Structure in Chickpea-Enriched Gluten-Free Bread During Storage. Foods, 2026, *15*, 412. https://doi.org/10.3390/foods15030412.		
42	Leonard Mihaly Cozmuta, Anca Peter, Camelia Nicula, Alexandra Uivarasan, Zsolt Szak´acs, Sonia Scarfi, Maha Moussa, Serena Mirata, Paula Fajardo Bern´ardez, Sara Baldassari, Giuliana Drava, Anca Mihaly Cozmuta. Influence of Alaria esculenta powder on sensory acceptance, nutritional aspects, and staling of wheat bread. Future Foods 12 (2025) 100805. https://doi.org/10.1016/j.fufo.2025.100805	6.6	8
41	C. Pintilii, M. Baia, E. Alexa, K. Magyari, I. Botiz, M. Muresan-Pop, L. Barbu-Tudoran, C. Nicula, A. Peter, Z. Szak´acs, A. Mihaly Cozmuta, L. Mihaly Cozmuta. Comparative study on starch and protein secondary structures in brown, red, and black rice influenced by microwave treatment. Food Chemistry: X 32 (2025) 103224. https://doi.org/10.1016/j.fochx.2025.103224	9.2	20.33
40	L. Mihaly Cozmuta, A. Petera, C. Nicula, A. Jastrzębska, M. Jakubczak, M.A.K. Purbayanto, A. Bunea, F. Bora, A. Uivarasan, Z. Szak´acs, A. Mihaly Cozmuta. Exploring the impact of microwaves, ultrasounds, UVA light, and X-rays on polyphenols in alginate–whey protein matrix–encapsulated red grape seed extract powder. Applied Food Research 5 (2025) 100658. https://doi.org/10.1016/j.afres.2024.100658.	4.5	11.36
39	Anca Peter, Lucica Pop, Leonard Mihaly Cozmuta, Camelia Nicula, Anca Mihaly Cozmuta, Goran Drazic, Klara Magyari, Marieta Muresan-Pop, Milica Todea, Lucian Baia. Beeswax-poly(vinyl alcohol) composite films for bread packaging. Food Chemistry: X 24 (2024) 102053. https://doi.org/10.1016/j.fochx.2024.102053.	6.5	16.5
38	A. Mihaly Cozmuta, A. Peter, C. Nicula, A. Jastrzębska, M. Jakubczak, M.A.K. Purbayanto, A. Bunea, F. Bora, A. Uivarasan, Z. Szak´acs, L. Mihaly Cozmuta. The impact of visible light component bands on polyphenols from red grape seed extract powder encapsulated in alginate–whey protein matrix. Food Chemistry: X 23 (2024) 101758. https://doi.org/10.1016/j.fochx.2024.101758.	6.5	30
37	Pop, L.M.; Mihaly Cozmuta, A.; Nicula, C.; Mihaly Cozmuta, L.; Peter, A. Attempts to Obtain Material Based on Polyvinyl Alcohol with Barrier Properties against Water Vapor. *Applied Science-Basel*, 2024, *14*, 4310. https://doi.org/10.3390/app14104310	2.8	18.2
36	A.Uivarasan, J. Lukinac, M. Jukic, G. Šelo, A. Peter, C. Nicula, A. Mihaly Cozmuta, L. Mihaly Cozmuta· (2004). Characterization of polyphenol composition and starch and protein structure in brown rice flour, black rice flour and their mixtures. Foods 2024, 13(11), 1592; https://doi.org/10.3390/foods13111592	5.2	17.37
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1	Peter Anca, Mihaly-Cozmuta Leonard, Mihaly-Cozmuta Anca, Nicula Camelia, Cadar Calin, Jastrzebska Agnieszka, Kurtycz Patrycja, Olszyna Andrzej, Vulpoi Adriana, Danciu Virginia, Radu Teodora, Baia Lucian (2015). Silver functionalized titania-silica xerogels: Preparation, morpho-	3,014	7.94

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2	Peter Anca, Mihaly-Cozmuta Leonard, Mihaly-Cozmuta Anca, Nicula Camelia, Jastrzebska Agnieszka, Kurtycz Patrycja, Olszyna Andrzej (2015). Morphology, structure, and photoactivity of two types of graphene oxide-TiO_2 composites. *Chemical Papers*, 69(6), 839-855; http://www. chempap.org/?id=7&paper=8490; doi: 10.1515/chempap-2015-0088	1,326	8.78
3	Peter Anca, Mihaly-Cozmuta Leonard, Mihaly-Cozmuta Anca, Nicula Camelia, Tudoran Barbu, Baia Lucian (2014). Efficiency of Cu/TiO_2 to remove salicylic acid by photocatalytic decomposition: kinetic modelling. *Materials Technology*, 29(3), 129-133, http://www. tandfonline. Com / doi/pdf/ 10.1179 /1753555713Y. 0000000121; doi: 10.1179 / 175 35 55 713Y.0000000121.	1,227	9.92
TOTAL 2.1.		**-**	**855.75**

2.2. Articole în reviste şi volumele unor manifestări ştiinţifice indexate în alte baze de date internaţionale

Nr.	Articolul BDI	kpi
29	M. Danciu, Anca MIHALY COZMUTA1, Leonard MIHALY COZMUTA1, Camelia NICULA1, Anca PETER, Chitosan-polyvinyl alcohol-based films modified with Ca2+, Zn2+ and Mg2+, respectively for potential medical applications, 20th International Conference Students for Students, organized by Babes-Bolyai University Cluj Napoca, Faculty of Chemistry and Chemical Engineering, 17.04.2024, Book od abstracts pag 79.	3
28	Mirela Butuza Costin, Anca MIHALY COZMUTA1, Leonard MIHALY COZMUTA1, Camelia NICULA1, Anca PETER, Development and characterization of polyvinyl alcohol-based films modified with gelatine for potential medical applications, 20th International Conference Students for Students, organized by Babes-Bolyai University Cluj Napoca, Faculty of Chemistry and Chemical Engineering, 17.04.2024, Book od abstracts pag 81.	3
27	Alexandra Maria Uivărășan, Snehal Gite, Anca Peter, Leonard Mihaly Cozmuța, Camelia Nicula, Anca Mihaly Cozmuța. Energy bars enhanced with fish hydrolysate and their effects on consumers' sensory perception. Journal of Agroalimentary Processes and Technologies 2024, 30 (4), 438-450. DOI: 10.59463/JAPT.2024.2.45	2.5
26	Lucica Maria Pop, Lidija Jakobek, Anca Mihaly Cozmuța, Camelia Nicula, Leonard Mihaly Cozmuța, Anca Peter. Preliminary studies on polyvinyl alcohol-based films modified with extracts of apple peel, aronia and rutin, respectively. Journal of Agroalimentary Processes and Technologies 2024, 30 (4), 423-432. DOI: 10.59463/JAPT.2024.2.43	2.5
25	Benko I., Mihaly Cozmuta A., Nicula C, Mihaly Cozmuta L., Drazic G., Peter A. The influence of heat treatment conditions on the water vapor barrier properties of polyvinyl alcohol-based films. Journal of Agroalimentary Processes and Technologies 2023, *29* (3), 191-202.	2.5
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23	Anca Peter, Leonard Mihaly Cozmuta, Camelia Nicula, Anca Mihaly Cozmuta, Catalina Mihaela Talasman, Goran Drazic, Marjan Bele, Alen Vizintin, Elena Tchernychova, Antonio Peñas, Antonio Jesús Calahorro, Gianni Sagratini, Stefania Silvi, Modifying the silver-titania nanocomposites with carbonaceous materials to remove the pollutants from domestic waste water, Journal of Nanoscience and Nanotechnology, 2021, doi:10.1166/jnn.2020.18960.	1.15
22	L. Pop, A. Mihaly-Cozmuta, P. Fava, A. Pulvirenti, L. Mihaly-Cozmuta, A. Peter, Preparation and characterization of polyvinyl alcohol films modified with essential oils,	2.5

	Journal of Agroalimentary Processes and Technologies 2020, 26(4), 386-396.	
21	Mihaly Cozmuta, AM; Peter, A; Nicula, C; Cozmuta, LM, Impact Of Algae Addition On Bread Properties And Consumers Behavior-Preliminary Research - Carpathian Journal Of Food Science And Technology, 11(1) 121-125, 2019.	3.75
20	Peter A., Mihaly-Cozmuta A., Nicula C., Mihaly-Cozmuta L.Innovative packaging system for extending the shelf life of food during storage Article in brief, Carpathian Journal of Food Science and Technology, vol 9(4) 2017, 197.	3.75
19	Anca Mihaly Cozmuta, Leonard Mihaly Cozmuta, Anca Peter, Camelia Nicula, Liliana Crisan, Adriana Vulpoi, Monica Baia (2016). The influence of far-red light on attributes of green bell pepper fruits (*Capsicum annuum* L.) during storage. *The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology*, 40(2), 98-118; http://www.ann.ugal.ro/tpa/ft_2016_no_2.htm; Indexare: Thomson Reuters Master Journal List, SCOPUS.	4.285
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16	Anca Mihaly Cozmuta, Leonard Mihaly Cozmuta, Anca Peter, Camelia Nicula (2016). The comparative effect of Far-Red light and UV-C light on some physical-chemical attributes in red bell peppers (*Capsicum annuum* L) during storage. *Analele Universităţii din Oradea, Fascicula Biologie*, XXIII(2), 72-78. http://www.bioresearch.ro/ bioresearch/2016-2/072-078-AUOFB.23.2.2016.MIHALY-COZMUTA.A.-The. comparative. effect.pdf; Indexare: Thompson, CABI, EBSCO.	7.500
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13	Florin-Dumitru Bora, Tiberia Ioana Pop, Claudiu-Ioan Bunea, Delia-Elena Urcan, Anca Babes, Leonard Mihaly-Cozmuta, Anca Mihaly-Cozmuta, Nastasia Pop (2014). Influence of ecoclimatic and ecopedological conditions on quality of white wine grape varieties from North-West of Romania. *Bulletin UASVM Horticulture*, 71(2), 218-225. http://journals.usamvcluj.ro/index.php/horticulture /article /view/10545/8880; Indexare: AGRICOLA, Thompson Reuters Master Journal List (Zoological Records).	1.875
12	Camelia Nicula, Anca Peter, Leonard Mihaly-Cozmuta, Anca Mihaly-Cozmuta (2013). The uptake of heavy metals in *Phaseolus vulgaris* and *Zea mays* seeds harvested from polluted and unpolluted areas. *Carpathian Journal of Food Science and Technology*, 5(1-2), 1-8. http://chimie-biologie.ubm.ro/ carpathian_journal/Vol%205(1-2) %202013. pdf; Indexare:Web of Science, SCOPUS.	3.750
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8	Camelia Nicula, Anca Peter, Leonard Mihaly-Cozmuta, Anca Mihaly-Cozmuta, Emil Indrea, Virginia Danciu (2011). The influence of the type and concentration of amendments on the growth dynamics of *Phaseolus vulgaris* L.. *Analele Universitatii din Oradea, Fascicula Biologie*, XVIII(2), 111-119; http://www.bioresearch.ro/ bioresearch /2011-2/111-119-AUOFB.18.2.2011%20-%20NICULA%20C.%20-%20N.U.Baia-Mare. Ro.%20-%20The%20influence%20of%20the%20type.pdf; Indexare: Thompson, CABI .	2.500
7	Anca Peter, Leonard Mihaly Cozmuta, Anca Mihaly Cozmuta, Camelia Nicula (2011). The role of natural zeolite and of zeolite modified with ammnonium ions to reduce the uptake of lead, zinc, copper and iron ions in *Hieracium aurantium and Rumex acetosella* grown on tailing ponds. Analele Universităţii din Oradea - Fascicula Biologie. XVIII(2), 128-135. http://www. bioresearch.ro / bioresearch /2011-2/128-135-AUOFB. 18.2.2011 %20-%20 PETER %20 A.%20-%20N.U.Baia-Mare.Ro.%20-%20 The% 20 role % 20 of % 20natural%20zeolite.pdf	3.75
6	Anca Mihaly Cozmuta, Leonard Mihaly Cozmuta, Camelia Varga, Monica Marian, Anca Peter (2011). Effect of thermal processing on quality of polyfloral honey. *Romanian Journal of Food Science*, 1(1), 45-52. http://asiar.ro/ ruubikcms/ useruploads/ files/ro-jfs-2011-01-no1-06-mihaly-honey-quality.pdf	6.000
5	Camelia Nicula, Monica Marian, Leonard Mihaly Cozmuta, Anca Peter, Anca Mihaly Cozmuta (2010). Adaptative mechanisms of *Phaseolus vulgaris* and *Zea mays* seeds grown in agrocenosis prone to pollution with heavy metals. *Analele Universitatii din Oradea, Fascicula Biologie*, XVII/1,152-157.http://www.bioresearch.ro/bioresearch /2010-1.html; Indexare: Thompson, CABI.	3.000
4	Sugar Ioan Radu, Mihaly Cozmuta Anca, Macavei Radu (2010). Study on the use of ultrasound for washing and cleaning in food industry. *Journals of EcoAgriTourism*, 6(4) 45-48.https://www.cabdirect.org/cabdirect/abstract/20113032418.Indexare:CAB Abstract, Global Health.	5.000
3	Anca Peter, Denisa Bregnya, Leonard Mihaly-Cozmuta, Anca Mihaly Cozmuta, Camelia Nicula (2010). Use of TiO_2 photocatalyst as alternative means for the cottage cheese preservation. *Carpathian Journal of Food Science and Technology*, 2(2), 50-58. http://chimie-biologie.ubm.ro/ carpathian_journal/ Vol%202(2)%202010.pdf; Indexare: Web of Science, SCOPUS.	3.000
2	Andra Pop, Anca Mihaly Cozmuta (2009). Technological aspects related to obtaining of gluten-free bread. *Carpathian Journal of Food Science and Technology*, 1(1), 7-16. http://chimie-biologie.ubm.ro/Carpathian_journal/Vol.%201(1)%202009[1].pdf;Indexare: Web of Science, SCOPUS.	7.500
1	Niculina Bodea, Laura Bretan, Anca Mihaly Cozmuta (2009). Monitoring of honey`s some quality parameters. *Carpathian Journal of Food Science and Technology*, 1(1), 61-70.http://chimie-biologie.ubm.ro/Carpathian_journal/Vol.%201(1)%202009[1].pdf; Indexare: Web of Science, SCOPUS.	5.000
Articole BDI conectate cu industria alimentară – monitorizarea nivelului de metale grele din solurile agricole din jurul iazurilor de decantare		

2	A. Mihaly Cozmuta, L. Mihaly Cozmuta, V. Viman, Gh. Vatca, C. Varga (2005). Spectrometric methods used to determine heavy metals and total cyanides in accidental polluted soils. *American Journal of Applied Sciences*, 2(1), 358-362; http://thescipub.com/PDF/ajassp.2005.358.362.pdf; Indexare: DOAJ, INSPEC, ProQuest, Ulrich, CAS, WAD, Textile Abstract, PTA, ASA, Genamics. Thompson Gale, Thompson ISI, SCOPUS.	6.000
1	V. Viman, A. Mihaly Cozmuta, L. Mihaly Cozmuta, M. Dobra, Gh. Vatca (2005). Spectrometric methods used for determination of heavy metals in polluted soils. *Inductively Coupled Plasma Discharges for Spectrochemical Analysis – ICP Information Newsletter-USA*, 29, 250-251; Indexare: The Smithsonian / NASA Astrophysics Data System, Analytical Abstracts, Russian Chemical Abstracts Journal.	3.000
TOTAL 2.2.		**111.71**

2.3. Proprietate intelectuală, brevete de invenţie, tehnologii şi produse omologate (soiuri, hibrizi, rase, etc)

2.3.1. Internationale

Nr.	Brevet	kpi
1	A. Peter, C. Nicula, **A. Mihaly Cozmuta**, L. Mihaly Cozmuta and other 23 inventors, ***Process for obtaining nanocomposite food packages*** - International patent-application no. 15464006.4-1358 from 28.08.15, priority: RO/08.04.15/ROA 201500256; solicitanti: Technical University of Cluj, Babes-Bolyai University of Cluj, ICA R&D, L&G Consulting, Warsaw University of Technology Poland – patent EPO	**1.48**
	Total 2.3.1.	**1.48**

2.3.2. Nationale

Nr.	Brevet	Kpi
1	A. Peter**,** C. Nicula, **A. Mihaly Cozmuta**, L. Mihaly Cozmuta si alti 23 inventatori, *Procedee de obtinere a unor ambalaje alimentare inteligente*, - nr. inregistrare 2015 00256 din 8.04.2015 la OSIM Romania, solicitanti: Technical University of Cluj, Babes-Bolyai University of Cluj Napoca, ICA R&D, L&G Consulting, Warsaw University of Technology Poland.	**0**
Total 2.3.2.		**1.11**
TOTAL 2.3.		**2.59**

2.4. Granturi/proiecte câştigate prin competiţie inclusiv proiecte de cercetare/consultanţă (valoare de minim 10 000 Euro echivalenţi)

2.4.1. Director/ responsabil

2.4.1.1. Internaţionale

Nr.	Granturi/Proiecte Internaţionale	Kpi
3	**Titlul proiectului:** *Demonstration of innovative functional food production systems based on a sustainable value chain of marine and freshwater raw materials for conscientious European consumers – NOVAFOODIES* **Durata proiectului:** 2023 - 2026 **Nr. Contract:** 101084180 **Program:** Type of action: HORIZON-IA; Type of model grant agreement: HORIZON Action Grant Budget-Based (HORIZON-AG) **Tipul proiectului:** Call: HORIZON-CL6-2022-FARM2FORK-02-two-stage; Topic: HORIZON-CL6-2022-FARM2FORK-02-05-two-stage; Type of action: HORIZON Innovation Actions **Sursa de finantare**: (REA) European Research Executive Agency **Responsabil proiect UTCN:** Prof.dr.ing. Anca Mihaly Cozmuta	60

	Membrii echipă: Prof.dr. Anca Peter, Conf.dr. Camelia Nicula, Conf.dr. Leonard Mihaly Cozmuta, Sef lucrari dr. Flavia Pop, Sef lucrari dr. Anca Dumuta, masterand Al. Uivarasan. **Parteneri:** IDENER RESEARCH & DEVELOPMENT AGRUPACION DE INTERES ECONOMICO (IDE), Spain; FUNDACION CENTRO TECNOLOGICO ACUICULTURA DE ANDALUCIA (CTQ), Spain; UNIVERSITA DEGLI STUDI DI GENOVA (UGE), Italy; UNIVERSITAET ROSTOCK (UROS), Germany; ALFRED-WEGENER-INSTITUT HELMHOLTZ-ZENTRUM FUR POLAR- UND MEERESFORSCHUNG (AWI); TARTU ULIKOOL (UTARTU), Estonia; ELLINIKOS GEORGIKOS ORGANISMOS - DIMITRA (INALE), Greece; ISRAEL OCEANOGRAPHIC AND LIMNOLOGICAL RESEARCH LIMITED (IOLR), Israel; UNIVERSITATEA TEHNICA CLUJ-NAPOCA (TUCN), Romania; UNIVERSITY COLLEGE CORK - NATIONAL UNIVERSITY OF IRELAND, CORK (UCC), Ireland; Sagremarisco-Viveiros de Marisco Lda (SGM), Portugal; KEFALONIA FISHERIES INDUSTRIAL AND COMMERCIAL COMPANY AE (KEF), Greece; THE SEAWEED COMPANY BLUE TURTLE LIMITED (TSC), Ireland; YIOTIS ANONIMOS EMPORIKI & VIOMIXANIKI ETAIREIA (JOTIS), Greece, BIO-MARINE INGREDIENTS IRELAND LIMITED (BII), Ireland; SPREAD EUROPEAN SAFETY AND SUSTAINABILITY GEIE (SPES), Italy; LEBENSMITTELVERSUCHSANSTALT (LVA), Austria; HOLOSS - HOLISTIC AND ONTOLOGICALSOLUTIONS FOR SUSTAINABILITY, LDA. (HOL), Portugal; INFOTEAM SRL (IT), Italy; ASOCIATIA DE STANDARDIZARE DIN ROMANIA (ASRO), Romania; LASER CONSULT MUSZAKI-TUDOMANYOS ES GAZDASAGI TANACSADO KORLATOLT FELELOSSEGU TARSASAG (LCI), Hungary; ASOCIACION NACIONAL DE FABRICANTES DE CONSERVAS DE PESCADOS Y MARISCOS-CENTRO TECNICO NACIONAL DE CONSERVACION DE PRODUCTOS DE LA PESCA (ANF), Spain; . LONGLINE ENVIRONMENT LIMITED (LLE), Ireland; TECHNOLOGIKO PANEPISTIMIO KYPROU (CUT), Cyprus; INSTITUTO TECNOLOGICO DEL EMBALAJE, TRANSPORTE Y LOGISTICA (ITE), Spain; FUNDACION ACCION CONTRA EL HAMBRE (ACH), Spain; UNIVERSITY OF HAIFA (UH), Israel	
2	**Titlul proiectului:** *HIGH QUALITY FOOD CHAIN 4 EUROPE –FOODCHAINS4EU* **Durata:** 2017-2022 **Responsabil UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa** **Membri UTCN-CUNBM:** Conf.dr. Anca Peter, Conf.dr. Camelia Nicula, Conf. dr. Leonard Mihaly Cozmuţa **Sursa de finanţare**: UE prin programul INTERREG IV **Structură consorţiu:** Provincia Flevoland (Olanda-coordonator); Fundatia AERES GROUP UAS (Olanda); Fundatia Euro Perspectives (Bulgaria); Universitatea de Tehnologie Alimentara Plovdiv (Bulgaria); Universitatea Catolica del Sacro Cuore Milano (Italia); Regiunea Emilia Romagna – Directoratul General pentru Agricultura, Vanatoare şi Pescuit Italia; Consiliul Judeţean Maramureş Romania, Universitatea Tehnică din Cluj Napoca, Centrul Universitar Nord din Baia Mare, Consiliul Metropolitan Meldham Marea Britanie, Universitatea Metropolitana Manchester Marea Britanie. **Buget:** 1.556.512 euro **Rol UTCN-CUNBM:** Contribuţii la îmbunătăţirea calităţii lanţurilor alimentare din regiunile implicate în proiect.	100
1	**Titlul proiectului:** *Aplicarea integrată a bazelor de date pentru adaptarea şi restructurarea factorilor naturali şi artificiali de protecţia mediului în ferme agro-zootehnice - AIBD* **Durata:** 2005-2008 **Responsabil proiect UNBM: Prof. dr. Anca Mihaly Cozmuţa** **Membri UNBM:** Conf.dr. Camelia Nicula, Conf. dr. Leonard Mihaly Cozmuţa, Şef lucrări dr. Anca Peter, etc.	60

	Sursa de finanţare: Ministerul Educaţiei în cadrul Programului CALIST (PNCDI 2) **Structură consorţiului:** USAMV Cluj Napoca (coordonator), Universitatea de Nord Baia Mare, Universitatea Gent-Belgia, Academia de Ştiinţe Republica Moldova – Institutul de Zoologie **Buget UNBM:** 100.000 RON **Rol UNBM**: Identificare ferme de bovine din judeţul MM, monitorizarea factorilor de mediu (temperatură, luminozitate, curenţi de aer, nivel de NH_3 în apă şi aer), analiza fizico-chimică-microbiologică a furajelor folosite in acestea, analiza fizico-chimică-microbiologică a laptelui recoltat din aceste ferme.	
	Total 2.4.1.1.	**220**

2.4.1.2. Naţionale

Nr.	Granturi/Proiecte Naţionale	kpi
1	**Titlul proiectului:***Elaborarea hărţilor de hazard şi evaluarea calităţii mediului în arealele miniere din judeţele Maramureş şi Satu Mare utilizând sistemele informaţionale geografice – SIG* **Durata:** 2005-2008 **Responsabil proiect UNBM: Prof.dr. Anca Mihaly Cozmuţa** **Membri UNBM**: Conf.dr. Camelia Nicula, Şef lucrări dr. Anca Peter, Conf.dr.ing. Leonard Mihaly Cozmuţa; **Sursa de finanţare**: CNCSIS **Structură consorţiu:** Institutul de Geografie al Academiei Romane (coordonator), Institutul de Instrumentaţie Analitică Cluj Napoca, Geoproiect Bucuresti, Universitatea de Nord Baia Mare, Facultatea de Ştiinţa Mediului Cluj Napoca; **Buget UNBM:** 179.860 RON **Rol UNBM:** Identificarea iazurilor de decantare în funcţiune şi în conservare din judeţul MM, monitorizarea calităţii solului şi apelor din acestea, monitorizarea conţinutului de metale grele din solurile agricole care înconjoară iazurile de decantare şi din legumele/fructele cultivate pe acestea; trasabilitatea metalelor grele pe lanţul sol-legume/fructe.	30
Total 2.4.1.2.		**30**
Total 2.4.1.		**250**

2.4.2. Membru în echipă

2.4.2.1. Internaţionale

Nr.	Granturi/Proiecte Internaţionale	kpi
4	**Titlul proiectului:** Active GRAphene based FOOD packaging systems for a modern society GRAFOOD **Durata:** 2017-2020 **Coordonator consorţiu:** Conf.dr. Anca Peter, UTCN-CUNBM **Membri UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa**, Conf.dr. Camelia Nicula, Conf.dr.ing. Leonard Mihaly Cozmuţa **Sursa de finanţare:** MNT-ERANET Program 2016 **Structură consorţiu:** CEPROHART – Romania, University of Camerino – Italia, Synbiotec - Italia, National Institute of Chemistry - Slovenia, Andaltec - Spania **Buget:** 762634 euro **Rol UTCN-CUNBM**: management, caracterizarea fizică-chimică-microbiologică a ambalajelor de carne şi brânză aflate în uz; evaluarea eficientei ambalajului nou in prelungirea duratei de viata a cărnii şi brânzei; studiu de marketing privitor la percepţia consumatorilor asupra ambalajelor; diseminare rezultate.	12
3	**Titlul proiectului:** *Smart functions of packages containing nano-structured materials in food* preservation – *SMARTPACK* **Durata:** 2012-2015 **Coordonator consorţiu:** Conf.dr. Anca Peter, UTCN-CUNBM	12

	Membri UTCN-CUNBM: Prof.dr.ing. Anca Mihaly Cozmuţa, Conf.dr. Camelia Nicula, Conf.dr.ing. Leonard Mihaly Cozmuţa **Sursa de finanţare:** MNT-ERANET Program **Structură consorţiu:** Universitatea Tehnică din Cluj Napoca- Centrul Universitar Nord din Baia Mare (coordonator), ICA-Bucuresti, Universitatea Babeş Bolyai Cluj Napoca, SC Someş Dej, Warsow University – Poland. **Buget:** 530.000 euro **Rol UTCN-CUNBM**: Obţinerea şi caracterizarea agenţilor activi folosiţi pentru prepararea ambalajele alimentare active pe bază de hârtie şi plastic, obţinerea ambalajelor active din plastic, testarea eficienţei ambalajelor active pe produse alimentare.	
2	Title of the proposal: ***STRUCTural and PHOtochemical investigations of a nanosized composite as active component of paper based PACKage designed for food applications (STRUCT-PHO-PACK);*** 4517-3-16/18; 01-3-1115-2014/2018 **Durata:** 2017-2018 **Coordonator**: Conf.dr. Anca Peter, UTCN-CUNBM **Membri:** Prof.dr. Anca Mihaly Cozmuţa, Conf.dr. Camelia Nicula; Conf.dr. Leonard Mihaly Cozmuţa; **Sursa de finanţare**: Cooperation Protocols of the applicant institution in Romania with JINR, or Cooperation Agreement with JINR for a Scientific Programme **Parteneri:** Universitatea Tehnica Cluj Napoca Romania, Joint Institute for Nuclear Research Dubna Rusia **Buget:** 20000 dolari **Rol UTCN-CUNBM:** Preparare ambalajelor active din hârtie; testarea eficienţei ambalajelor active în conservarea alimentelor;	8
1	**Titlul proiectului:** *Investigation of the Risk of Cyanide in Gold Leaching on Health an Environment in Central Asia and Central Europe, IRCYL ICA 2-CT-2000-10065–IRCYL* **Durata:** 1999-2004 **Director de proiect UNBM:** Prof.dr. Viman Vasile **Membri UNBM:** Şef lucrări dr. Anca Mihaly Cozmuţa (responsabil stiintific); Şef lucrări dr. Leonard Mihaly Cozmuţa, Şef lucrări dr. Gheorghe Vâtcă; Conf.dr. Ioan Străuţ, Şef lucrări dr. Mariana Morar; **Sursa de finanţare**: UE cadrul in FP 5 **Structură consorţiu:** IC Consultants Ltd Uk (coordonator), Universitatea de Nord Baia Mare Romania, Medical Institute for Environmental Hygiene Germany; InfoMine Rusia; Kyrgyz Research Institute of Oncology and Radiolgy Kyrgyzstan; Kyrgyz Scientific Center of Haematology Kyrgyzstan; Institute for Regional Studies Kyrgyzstan; Pshysico-Chemical Methods Analysis Center Almaty Kazahstan; University Babes Bolyai Cluj Napoca Romania; Institute of Public Hygiene Cluj Napoca Romania; Institute of Analytical Instrumentation and Environmental Analyses Cluj Napoca Romania; Mining Consortium Research and Companies Deva Romania. **Buget UNBM:** 10.000 euro **Rol UNBM**: evaluarea gradului de poluare a solurilor cu metale grele şi cianuri din satele adiacente Iazului de Decantare Transgold-Bozânta consecutiv accidentului din 2000; analiza fizico-chimică a probelor de legume/fructe prelevate din aceste soluri si stabilirea trasabilitatii metalelor grele pe lantul sol-alimente; intervievarea locuitorilor din sate cu privire la accident şi consecinţele acestuia.	20
	Total 2.4.2.1.	**52**

2.4.2.2. Naţionale

Nr.	Grant/Proiect Naţional	kpi
2	**Titlul***: Bioacumularea metalelor grele în lanţul sol-legume-om-BIOMEG* **Durata:** 2008-2011 **Coordonator consorţiu:** Conf.dr. Camelia Nicula – Universitatea de Nord Baia Mare; **Membri UNBM**: **Prof.dr. ing. Anca Mihaly Cozmuţa**, Conf. dr. Leonard Mihaly Cozmuţa, Şef lucrări dr. Anca Peter, etc. **Sursa de finanţare:** CNMP în cadrul PNCDI 2 **Structură consorţiu:** Universitatea de Nord Baia Mare (coordonator), Universitatea din Oradea, Staţiunea de Cercetări Agricole Livada Satu Mare, Facultatea de Medicină-Universitatea Transilvania Braşov. **Budget:** 1.900.000 RON **Rol UNBM:** Monitorizarea trasabilităţii metalelor grele pe lanţul: sol agricol – legume-om cu referire la satele adiacente iazului de decantare Bozânta –Maramureş.	6
1	**Titlul proiectului:** *Conexiuni la reţeaua europeană de excelenţă în domeniul problemelor de mediu – CONEEX* **Durata:** 2005-2007 **Director UBM:** Prof.dr.Vasile Viman **Membri: Conf.dr. Anca Mihaly Cozmuţa; Şef lucrări dr.** Leonard Mihaly Cozmuta, Conf.dr. Camelia Varga, Şef lucrări dr. Anca Peter,.etc. **Sursa de finanţare***:* CNCSIS în cadrul programului Parteneriate **Parteneri**: Institutul Naţional de Optoelectronică – INOE Bucureşti (coordonator), Institutul de Instrumentaţie Analitică -ICIA-CENTI Cluj Napoca; Universitatea de Nord Baia Mare – Romania **Buget:** 100.000 RON pentru UBM **Rol UNBM:** Evaluarea impactului poluării mediului cu metale grele asupra compartimentelor: apă, aer, sol, alimente.	6
Total 2.4.2.2.		**12**
Total 2.4.2.		**64**
TOTAL 2.4.		**314**

TOTAL PUNCTAJ ACTIVITATEA DE CERCETARE (A2)

Secţiune	Punctaj realizat	Condiţii minimale cerute pentru abilitare categoria Profesor
2.1. Articole în extenso în reviste cotate Thomposn-Reuters, volume proceedings indexate Thompson-Ruters, brevete de invenţie indexate WOS-Derwent	855.75	Cf. OM 6129/20.12.2016 Comisia nr. 14 Ingineria Resurselor Vegetale şi Animale Domeniul: Ingineria Produselor Alimentare
2.2. Articole în reviste şi volumele unor manifestări ştiinţifice indexate în alte baze de date	111.71	
2.3. Proprietate intelectuală	2.59	
2.4. Granturi/proiecte	314	
TOTAL A2	**1284.05**	**Minimum 260 puncte**

A3. RECUNOAŞTERE ŞI IMPACTUL ACTIVITĂŢII

3.1 Citări în reviste ISI şi volumele conferinţelor WOS-selectie

Articolele citate Articolele ISI în care au fost citate		Kpi
A. Peter, L. Mihaly Cozmuta, C. Nicula, A. Mihaly Cozmuta, G. Drazic, A. Peñas, F. Kamgang Nzekoue, X. Huang, G. Sagratini, S. Silvi (2023). Storage of chicken breast meat in paper coated with different types of hydrophobic agents. Packaging Technology and Science. https://do2i.org/10.1002/pts.2694		
1	Vinitskaia, N., Lindstad, A., Lev, R., Kvikant, M., Xu, C., Leminen, V., Li, K., Pettersen, M. and Grönman, K. (2025), Environmental Sustainability, Food Quality and Convertibility of Bio-Based Barrier Coatings for Fibre-Based Food Packaging: A Semisystematic Review. Packag Technol Sci, 38: 255-280. https://doi.org/10.1002/pts.2868	**3**
2	Kumar Y, Santhosh R, Hoque M, et al. Development and characterization of defatted pumpkin seed meal and halloysite nanoclay composite films for food packaging. Packag Technol Sci. 2023; 36(8): 715-727. doi:10.1002/pts.2751	
3	Santi Fabio, Lincetti Elisa, Alberghini Giulia, Giaccone Valerio, Zambon Alessandro, Spilimbergo Sara, Antimicrobial effect of essential oils and terpenes coupled with supercritical carbon dioxide for chicken meat preservation, LWT, Volume 215, 2025, 117270, ISSN 0023-6438, https://doi.org/10.1016/j.lwt.2024.117270.	
Mihaly Cozmuta A., Purbayanto M.A.K., Jastrebska A., Peter A., Nicula C., Uivarasan, L. Mihaly Cozmuta (2023). Thermal stability and *in vitro* digestion of alginate–starch–iron beads for oral delivery of iron, Food Hydrocolloids, 108808, https://doi.org/10.1016/j.foodhyd.2023.108808		
1	L. Liu, D. J. McClements, X. Liu, F. Liu, Overcoming Biopotency Barriers: Advanced Oral Delivery Strategies for Enhancing the Efficacy of Bioactive Food Ingredients. Adv. Sci. 2024, 11, 2401172. https://doi.org/10.1002/advs.202401172	**4.28**
2	Knijnenburg, J.T., Nengsih, N.Z., Kasemsiri, P. et al. Iron/zinc Alginates as Vehicles for Food Fortification with Enhanced Stability in Polyphenol-Rich Foods. Food Biophysics 19, 665–675 (2024). https://doi.org/10.1007/s11483-024-09854-6	
3	Kangkang Zhi, Wenhui Dong, Yanjing Du, Tongtong Tuo, Junqing Wei, Shen Song, Jiajia Cui, Ji Zhang, Novel and safe debranched starch-zinc complexes with endoconcave structure as zinc supplements, Carbohydrate Polymers, Volume 330, 2024, 121826, ISSN 0144-8617, https://doi.org/10.1016/j.carbpol.2024.121826.	
Anca Mihaly Cozmuta, Alexandra Uivarasan, Anca Peter, Camelia Nicula, Dalma Emoke Kovacs, Leonard Mihaly Cozmuta (2023). Yellow Mealworm (*Tenebrio molitor*) Powder Promotes a High Bioaccessible Protein Fraction and Low Glycaemic Index in Biscuits. Nutrients, 15(4), 997, 2023		
1	Jing Yang, Yan Chen, Linqing Zhang, Shuling Zhou, Linfeng You, Jiajia Song, Application of edible insects to food products: A review on the functionality, bioactivity and digestibility of insect proteins under high-pressure/ultrasound processing, Food Chemistry, Volume 468, 2025, 142469, ISSN 0308-8146, https://doi.org/10.1016/j.foodchem.2024.142469.	**10**
2	Kotsou, K.; Chatzimitakos, T.; Athanasiadis, V.; Bozinou, E.; Athanassiou, C.G.; Lalas, S.I. Innovative Applications of Tenebrio molitor Larvae in Food Product Development: A Comprehensive Review. Foods 2023, 12, 4223. https://doi.org/10.3390/foods12234223	
3	Draszanowska, A.; Kurp, L.; Starowicz, M.; Paszczyk, B.; Czarnowska-Kujawska, M.; Olszewska, M.A. Effect of the Addition of Yellow Mealworm (Tenebrio molitor) on the Physicochemical, Antioxidative, and Sensory Properties of Oatmeal Cookies. Foods 2024, 13, 3166. https://doi.org/10.3390/foods13193166	
4	Wenyan Ma, Jing Yang, Huayi Suo, Jiajia Song, Tenebrio molitor proteins and peptides: Cutting-edge insights into bioactivity and expanded food applications, Food Bioscience, Volume 68, 2025, 106369, ISSN 2212-4292, https://doi.org/10.1016/j.fbio.2025.106369.	
5	Zhang, C., Suo, H. and Song, J. (2025), Impact of High Hydrostatic Pressure on the Physicochemical Characteristics, Functional Properties, Structure, and Bioactivities of Tenebrio molitor Protein. Food Sci Nutr, 13: e70055. https://doi.org/10.1002/fsn3.70055	

6	Muñoz-Seijas, N., Fernandes, H., Domínguez, J.M. et al. Recent Advances in Biorefinery of Tenebrio molitor Adopting Green Technologies. Food Bioprocess Technol 18, 1061–1078 (2025). https://doi.org/10.1007/s11947-024-03510-0	
A. Mihaly Cozmuta, C. Nicula, A. Peter, L. Mihaly Cozmuta, A. Nartea, A. Kuhalskaya, D. Pacetti, S. Silvi, D. Fiorini, L. Pruteanu (2022). Cricket and yellow mealworm powders promote higher bioaccessible fractions of mineral elements in functional bread. Journal of Functional Foods 99 (2022) 105310		
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4	Alcântara, L., Sousa, J., Martins, M. E., Silva, A. L., Souza Filho, M. de sá, & Souza, B. (2022). Evaluation of Surface Properties of Chitosan and Scale Gelatin Coatings on Shrimp Fillets (*Litopenaeus vannamei*). *Journal of Aquatic Food Product Technology*, *31*(10), 1115–1127. https://doi.org/10.1080/10498850.2022.2133581	
5	Naveen kumar Gurajala, Ramu Neelapala, Anguluri Vinay Kumar, Yatam Kumar Manikanta Sai, Javvadi Eswara Manikanta, Biodegradable polymer reinforced natural fiber composition for mechanical properties: A review, Materials Today: Proceedings, 2023, https://doi.org/10.1016/j.matpr.2023.05.614.	
AM Uivarasn, L. Mihaly Cozmuta, J. Lukinac, M. Jukic, G. Selo, A. Peter, C. Nicula, A. Mihaly Cozmuta. (2024). Whole black rice flour improves the physicochemical, glycemic, and sensory properties of cracker snacks. Foods, 13(10), 1503. https://doi.org/10.3390/foods13101503		
1	Juengsanguanpornsuk, W., Winch, P., Wattanathorn, J. et al. Effect of consuming pigmented rice on metabolic parameters in adults: a systematic review and meta-analysis. Nutrire 50, 30 (2025). https://doi.org/10.1186/s41110-025-00332-8	0.625
TOTAL citari in reviste BDI 450		**282.25**
TOTAL citari ISI+BDI 1336		**1732.4**

3.3. Prezentări invitate în plenul unor manifestări ştiinţifice naţionale şi internaţionale şi Profesor invitat (exclusiv ERASMUS)

3.3.1. Profesor invitat – instituţii internaţionale

Nr.	Universitatea gazdă	Kpi
1	Universitatea of Witswatersrand Johannesburg, School of Chemistry, South Africa; 1.08.2009 - 25.08.2009	10
2.	Department of Environmental Chemistry & Ecoanalytics of Nicolaus Copernicus University of Torun – Polonia; 15.10.2005 – 30.11.2005	10
TOTAL 3.3		**20**

3.3.2. Naţionale -

3.4. Membru în colectivele de redacţie sau comitete ştiinţifice al revistelor şi manifestărilor ştiinţifice, organizator de manifestări ştiinţifice

3.4.1. Reviste ISI -

3.4.2. Reviste BDI

Nr.	Jurnalul BDI	Funcţia	k_{pi}
1	Editor executiv - Carpathian Journal of Food Science and Technology (http://chimie-biologie.ubm.ro /carpathian_ journal/editors. html)	Editor executiv	10
2	Journal of Veterinary Medicine and Animal Health – 2014	Editor	10
	TOTAL 3.4.		**20**

3.5. *Recenzor pentru reviste şi manifestări ştiinţifice naţionale şi internaţionale*

3.5.1. Recenzor reviste ISI

Nr.	Revista ISI	k_{pi}
1	Packaging Technology and Science-2016, 2014	10
2	Journal of Food Science – 2015	10
3	Food Research International – 2014, 2013	10
4	International Journal of Food Science – 2012	10
5	Journal of Food Science – 2018	10
6	Journal of the Science of Food and Agriculture-2018	10
7	Packaging technology and science-2018, 2019	10
8	Scientia Horticulturae-2018, 2019	10
9	Chemical Engineering Journal-2019	10
10	Journal of Nanoscience and Nanotechnology-2019	10
11	Plant Physiology and Biochemistry-2019	10
12	Heliyon-2020	10
13	Journal of Cleaner Production-2020, 2021	10
14	Trends in Food Science and Technology-2020	10
15	Food Hydrocolloids -2021-2025	10
16	Sciencia Horticulturae, 2017	10
17	Packaging Technology and Science-2016, 2014	10
18	Journal of Food Science – 2015	10
19	Food Research International – 2014, 2013	10
20	International Journal of Food Science – 2012	10
21	Food Chemistry – 2021-2025	10
22	International Journal of Biological Macromolecules – 2024-2025	10
TOTAL 3.5		**220**

3.5.2 Recenzor/editor reviste BDI

Nr.	Revista BDI	k_{pi}
Editor		
1	Editor executiv - Carpathian Journal of Food Science and Technology (http://chimie-biologie.ubm.ro /carpathian_ journal/editors. html)	15
2	Journal of Veterinary Medicine and Animal Health (http://www.academicjournals.org/journal/JVMAH/editors)	10
Recenzor		
1	African Journal Agricultural research-2018	5
2	Agricultural Science Cluj Napoca - 2018	5
3	Bulletin of the University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca. Horticulture - 2018	5
4	Helyon – 2018, 2019	5
5	International Journal Polymer Science-2018	5
6	SCS-CICBIA - 2018	5
7	Journal of the Science of Food and Agriculture-2018	5
8	African Journal of Agriculture-2018, 2019	5
9	Analele Biologie, Oradea – 2019, 2020	5
10	Oilseeds and fats, Crops and Lipids-2019	5
11	International Research Journal of Pure and Applied Chemistry-2020	5
12	Prudent-Journal – 2017	5
13	International Research Journal of Agricultural and Food Sciences - 2017	5
14	Analele Universitatii din Oradea – Seria Biologie - permanent	5

	(http://www.bioresearch.ro/bioresearch/revistaen.html)	
15	Carpathian Journal of Food Science and Technology 3 recenzii (2016)	5
16	International Journal of Environmental Science and Toxicology Research 1 recenzie (2016)	5
17	Issues in Biological Sciences and Pharmaceutical Research 2 recenzii (2014, 2015)	5
18	African Journal of Agricultural Research 1 recenzie (2014)	5
19	International Journal of Agricultural Policy and Research 2 recenzii (2014)	5
20	Journal of Veterinary Medicine and Animal Health 1 recenzie (2012)	5
	Total 3.3.2	**100**
	TOTAL 3.3	**325**

3.6. Referent în comisii de doctorat

Nr.	Organizatia	kpi
1	Membru referent în comisia de doctorat (Decizia rectorului nr. 1111/24.11.2011-USAMV Cluj Napoca) a candidatei Laura Bretan; Titlul tezei de doctorat: *Cercetări privind contaminarea mierii de albine cu metale grele într-o regiune cu risc potenţial*; Coordonator Prof. dr. Mihaiu Marian; Universitatea de Ştiinte Agricole şi Medicină Veterinară Cluj Napoca; data susţinerii: 16.12.2011	10
	TOTAL 3.6	**10**

3.7. Premii

3.7.1 Academia Română -
3.7.2 ASAS, AOSR, academii de ramură şi CNCS -
3.7.3 Premii internaţionale -
3.7.4. Premii naţionale în domeniu -

3.8. Membru în academii, organizaţii, asociaţii profesionale de prestigiu, naţionale şi internaţionale, apartenenţă la organizaţii din domeniul educaţiei şi cercetării

3.8.1 Academia Română -
3.8.2 ASAS, AOSR şi academii de ramură -
3.8.3 Conducere asociaţii profesionale -
3.8.3.1 internaţionale
3.8.3.2 naţionale

3.8.4 Asociaţii profesionale
3.8.4.1 internaţionale

3.8.4.2 Naţionale

Nr.	Organizaţia	kpi
1	Asociaţia Specialiştilor din Industria Alimentară din România (A.S.I.A.R) din învăţământ, cercetare şi industrie; (http://www.asiar.ro/index.php/rojfoodsci/advisoryscientificboard)	2
	Total 3.8.4	**2**

3.8.5 Consilii şi organizaţii în domeniul educaţiei şi cercetării
3.8.5.1 Conducere –

3.8.5.2. Membru

Nr.	Organizaţia	kpi
1	Membru CNADTCU – Comisia IRVA	10

2	Membru ARACIS – Comisia de Ştiinţe Exacte şi Ştiinţe ale Naturii (http://pfe.aracis.ro/inscriere/registru/lista_c/1/0/a/html/)	10
Total 3.8.5.		**20**
TOTAL 3.8.		**22**

TOTAL PUNCTAJ RECUNOAŞTERE ŞI IMPACTUL ACTIVITĂŢII (A3)

Secţiune	Punctaj realizat	Condiţii minimale cerute pentru abilitare
3.1. Citari în reviste ISI şi volumele conferinţelor indexate WOS	1107.50	**Categoria Profesor** Cf. OM 6129/20.12.2016 Comisia nr. 14 INGINERIA RESURSELOR VEGETALE ŞI ANIMALE Domeniul: Ingineria Produselor Alimentare
3.2. Citări în reviste şi volumele conferinţelor BDI	282.25	
3.3. Prezentări invitate în plenul unor manifestări ştiinţifice naţionale şi internaţionale şi Profesor invitat	20	
3.4. Membru în colectivele de redacţie sau comitetele ştiinţifice ale revistelor şi manifestărilor ştiinţifice. Organizator manifestări ştiinţifice	25	
3.5. Recenzor pentru reviste şi manifestări ştiinţifice naţionale şi internaţionale	320	
3.6. Referent în comisii de doctorat	10	
3.7. Premii	0	
3.8. Membrii în academii, organizaţii, asociaţii profesionale de prestigiu, naţionale şi internaţionale, apartenenţa la organizaţii din domeniul educaţiei şi cercetării	22	
TOTAL A3	**1786.75**	**Minimum 60 puncte**

15.07.2026 **Prof.dr.ing. Anca Mihaly Cozmuţa**