

Personal information

Name and surname: TURTURICĂ V. MIHAELA

Date and place of birth: 14th of June 1988, Galati

Present academic position: PhD student, Research assistant at „Dunarea de Jos” University of Galati

Address: Domneasca St. 111, E/309, cod 800201, Galati

E-mail: mihaela.turturica@ugal.ro

Education

2013-until now: PhD student, ”Dunarea de Jos” University of Galati, Doctoral School of Engineering; Domain: Biotechnology

2011-2013: MSc of Biotechnology of the Natural Resources, ”Dunarea de Jos” University of Galati

2007-2011: BSc of Biotechnologies Applied in Food Industry, Faculty of Food Science and Engineering, ”Dunarea de Jos” University of Galati

2003-2007: Baccalaureate, Sports High School, specialization: Natural Sciences, Galati

Professional experience

Since 2015: Researcher in the ”Compozite funcționale pe bază de proteine din zer și extracte vegetale pentru aplicații în industria alimentară” project, PN-II-RU-TE-2014-4-0115

Since 2015: Researcher in the ”A bottom-up approach on the effects of food processing on the allergenic potential of food proteins” project, PN-II-RU-TE-2014-4-0618

Since 2013: Researcher in the ”Thermal and/or non thermal technology as a tool to increase the health functionality of bioactive compounds in fruit based food” project, PN-II-ID-PCE-2012-4-0509, 2013-2015

Since 2013: Researcher in the ”Cross-border interdisciplinary cooperation for the prevention of natural disasters and mitigation of environmental pollution in Lower Danube Euroregion” project, ENPI /MIS-ETC – 1676

Since 2013: Research assistant, ”Dunarea de Jos” University of Galati

Since 2013: PhD student, ”Dunarea de Jos” University of Galati

Research interests

Extraction and characterization of natural bioactive compounds from different resources and their use as potential functional additives; Analysis of organic compounds using HPLC technique, evaluation of toxic equivalence factors of POPs for human health

Selected publications

Turturică M., Stănciuc N., Bahrim G., Râpeanu G. 2016. *Effect of thermal treatment on phenolic compounds from plum (Prunus domestica) extracts – A kinetic study*. Journal of Food Engineering, 171, 200-207.

Turturică M., Oancea A.M., Râpeanu G., Bahrim G. 2015. *Anthocyanins: naturally occurring fruit pigments with functional properties*. The Annals of the University Dunarea de Jos of Galati, Fascicle VI – Food Technology, 39(1)

Ungureanu C., Ifrim G., Ene A., Bahrim G., Turturica M. 2014. *Chemical and microbiological analysis of water quality from Lower Danube region*. The Annals of the University “Dunarea de Jos” of Galati, Fascicle II – Mathematics, Physics, Theoretical Mechanics, 37(2)

Selected research grants

June 2014 - Bilateral collaboration Romania Slovakia nr. 645/17.04.2013, Impact of thermal treatment on antioxidant capacity and acrylamide formation in fruit based food ANTACRYFOOD