ANEXĂ

Articole publicate în reviste indexate ISI Web of Knowledge

1. Pauliuc, D., Dranca, F., **Spinei, M.**, Ropciuc, S., Pașcău, I., & Oroian, M. (2026). Evaluation of antioxidant and microbial property changes in honey supplemented with propolis. *Applied Sciences*, *16*(4), 1785. https://doi.org/10.3390/app16041785
2. Fediuc, G., **Spinei, M.**, & Oroian, M. (2025). Cold-pressed walnut-oil adulteration with edible oils detection using Vis-NIR spectroscopy. *Foods*, *14*(22), 3877. https://doi.org/10.3390/foods14223877
3. Pauliuc, D., Dranca, F., **Spinei, M.**, Ropciuc, S., & Oroian, M. (2025). Honey–propolis-enriched pectin films for active packaging of soluble coffee and matcha powders. *Gels*, *11*(10), 800. https://doi.org/10.3390/gels11100800
4. **Spinei, M.**, & Oroian, M. (2025). Identification and quantification of intentionally and non-intentionally added substances occurring from biodegradable food packaging: A review. *Food Research International*, 116880. https://doi.org/10.1016/j.foodres.2025.116880
5. Flaiş, D., **Spinei, M.**, & Oroian, M. (2025). Tomato pomace as a valuable resource: Characterization of sunflower and rapeseed oil extracts from ox heart tomato (*Lycopersicon esculentum*). *Foods*, *14*(10), 1662. https://doi.org/10.3390/foods14101662
6. **Spinei, M.**, Oroian, M., & Ursachi, V. F. (2024). Characterization of biodegradable films based on carboxymethyl cellulose and citrus pectin films enriched with bee bread oil and thyme oil. *LWT*, *214*, 117088. https://doi.org/10.1016/j.lwt.2024.117088
7. Ursachi, V. F., Oroian, M., & **Spinei, M.** (2024). Development and characterization of biodegradable films based on cellulose derivatives and citrus pectin: A comparative study. *Industrial Crops and Products*, *219*, 119052. https://doi.org/10.1016/j.indcrop.2024.119052
8. Ropciuc, S., Dranca, F., Oroian, M. A., Leahu, A., Prisacaru, A. E., **Spinei, M.**, & Codină, G. G. (2024). Characterization of beeswax and rice bran wax oleogels based on different types of vegetable oils and their impact on wheat flour dough technological behavior during bun making. *Gels*, *10*(3), 194. https://doi.org/10.3390/gels10030194
9. **Spinei, M.**, & Oroian, M. (2023). Characterization of Băbească Neagră grape pomace and incorporation into jelly candy: evaluation of phytochemical, sensory, and textural properties. *Foods*, *13*(1), 98. https://doi.org/10.3390/foods13010098
10. **Spinei, M.**, & Oroian, M. (2022). Structural, functional and physicochemical properties of pectin from grape pomace as affected by different extraction techniques. *International Journal of Biological Macromolecules, 224*, 739-753. https://doi.org/10.3390/foods10040867
11. **Spinei, M.**, & Oroian, M. (2022). Characterization of pectin from grape pomace: A comparison of conventional and pulsed ultrasound-assisted extraction techniques. *Foods*, *11*(5), 2274. https://doi.org/10.3390/foods11152274
12. **Spinei, M.**, & Oroian, M. (2022). Microwave-assisted extraction of pectin from grape pomace. *Scientific Reports*, *12*, 12722. https://doi.org/10.1038/s41598-022-16858-0
13. **Spinei, M.**, & Oroian, M. (2022). The influence of extraction conditions on the yield and physico-chemical parameters of pectin from grape pomace. *Polymers*, *14*(7), 1378. https://doi.org/10.3390/polym14071378
14. **Spinei, M.**, & Oroian, M. (2021). The potential of grape pomace varieties as a dietary source of pectic substances. *Foods*, *10*(4), 867. https://doi.org/10.3390/foods10040867
15. **Spinei, M.**, & Oroian, M. (2021). The influence of osmotic treatment assisted by ultrasound on the physico-

chemical characteristics of blueberries (*Vaccinium myrtillus* L.). *Ultrasonics*, *110*, 106298. https://doi.org/10.1016/j.ultras.2020.106298

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1. Ungureanu-Iuga, M., **Spinei, M.**, & Oroian, M. A. (2026). Optimizing functional and quality attributes of sloe berry pomace powder: A study on the thermal treatment and granulometry. *Food and Environment Safety Journal*, *25*(1). http://dx.doi.org/10.4316/fens.2026.07
2. **Spinei, M.**, & Oroian, M. (2021). Extraction temperature and pH as decisive factors for the yield and purity of grape pomace pectin. *Food and Environment Safety Journal*, *20*(4). https://doi.org/10.4316/fens.2021.034

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1. Nicoriuc, A. M. C., **Spinei M.**, & Oroian M. (2026). Improving mead quality by adding a forest fruit and cherry mix. *92 International scientific conference of young scientists and students „Youth scientific achievements to the 21st century nutrition problem solution”*, Universitatea Naţională de Tehnologii Alimentare din Kiev (Ucraina), perioada 20 – 24 aprilie 2026.
2. Ungureanu-Iuga, M., **Spinei M.**, Avrămia I., & Oroian M. A. (2025). Impact of drying methods and particle size on the characteristics of sloe berry pomace. *The 10th Edition of the International Conference BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES*, Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare” din Suceava (România), 17 octombrie 2025.
3. Dranca, F., Asiminei I.-G., **Spinei M.**, & Petraru A. (2025). Fortification of set yogurt with citrus peel powder – effect on physicochemical and sensory properties. *The 10th Edition of the International Conference BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES*, Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare” din Suceava (România), 17 octombrie 2025.
4. **Spinei M.**, Dranca, F., Pauliuc, D., & Oroian M. (2025). Development and stability assessment of films based on cellulose, grape pomace pectin, and *Bursera graveolens* essential oil. *The 10th Edition of the International Conference BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES*, Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare” din Suceava (România), 17 octombrie 2025.
5. **Spinei M.**, Oroian M., & Ursachi, V.-F. (2024). Formulation and stability of biodegradable films made from cellulose, pectin, and bee bread oil. *International Conference Modern Technologies in the Food Industry*, Universitatea Tehnică a Moldovei, Chișinău (Republica Moldova), perioada 17 – 18 octombrie 2024.
6. **Spinei M.**, & Oroian M. (2023). Evaluation of the bioactive compounds and the antioxidant capacity of grape pomace (Băbească Neagră variety). *The 9th Edition of the International Conference BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES*, Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare” din Suceava (România), 15 decembrie 2023.
7. **Spinei M.**, Oroian M., & Ursachi, V.-F. (2023). Formulation and stability of biodegradable films made from cellulose and thyme oil. *The 9th Edition of the International Conference BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES*, Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare” din Suceava (România), 15 decembrie 2023.
8. Ursachi, V.-F., Oroian M., & **Spinei M.** (2023). Properties of biodegradable films obtained from cellulose derivates and pectin. *SGEM Vienna GREEN 2023 International Scientific Conferences on Earth & Planetary Sciences*, perioada 28 noiembrie – 1 decembrie 2023.
9. **Spinei M.**, Oroian M., & Ursachi, V.-F. (2023). Biodegradable films prepared with cellulose and bee bread oil. *SGEM Vienna GREEN 2023 International Scientific Conferences on Earth & Planetary Sciences*, perioada 28 noiembrie – 1 decembrie 2023.
10. Ursachi, V.-F., Oroian M., & **Spinei M.** (2023). Development of biodegradable films based on cellulose

derivatives and pectin for food packaging. *The International Conference RETASTE 2023: Rethink Food Resources, Losses, and Waste*, Universitatea Harokopio din Atena (Grecia), perioada 27 – 29 septembrie 2023.

11. **Spinei M.**, Oroian M., & Ursachi, V.-F. (2023). Characterization of biodegradable films based on cellulose derivatives, pectin and essential oil. *The International Conference RETASTE 2023: Rethink Food Resources, Losses, and Waste*, Universitatea Harokopio din Atena (Grecia), perioada 27 – 29 septembrie 2023.
12. **Spinei M.**, & Oroian M. (2022). Functional properties of grape pomace pectin. *The 10th International Conference for Students „Student in Bucovina*", Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare" din Suceava (România), 10 noiembrie 2022.
13. **Spinei M.**, & Oroian M. (2022). The influence of pulsed ultrasound-assisted extraction of pectin from grape pomace. *European Biotechnology Congress, EUROBIOTECH 2022*, Praga (Republica Cehă), perioada 5 – 7 octombrie 2022.
14. **Spinei M.**, & Oroian M. (2022). Physico-chemical properties of pectin from grape pomace as affected by ultrasound extraction technique. *The 17th International Conference of Constructive Design and Technological Optimization in Machine Building Field (OPROTEH 2022)*, Universitatea „Vasile Alecsandri" din Bacău (România), perioada 25 – 27 mai 2022.
15. **Spinei M.**, & Oroian M. (2022). Grape pomace pectin: structural analysis. *The 88th International scientific conference of young scientists and students „Youth scientific achievements to the 21st century nutrition problem solution"*, Universitatea Naţională de Tehnologii Alimentare din Kiev (Ucraina), perioada aprilie – mai 2022.
16. **Spinei M.**, & Oroian M. (2022). Physicochemical properties of pectin from grape pomace as affected by microwave extraction technique. *Annual Scientific Student's Conference*, Yuriy Fedkovych Universitatea Națională Cernăuți (Ucraina), perioada 6 – 7 mai 2022.
17. **Spinei M.**, & Oroian M. (2021). The influence of conventional extraction on the yield and galacturonic acid of pectin from grape pomace. *The 8th Edition of the International Conference BIOTECHNOLOGIES, PRESENT AND PERSPECTIVES*, Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare" din Suceava (România), 5 noiembrie 2021.
18. **Spinei M.**, & Oroian M. (2021). Influence of physicochemical parameters on the yield of the grape pomace pectin. *The 87th Anniversary International scientific conference of young scientist and students „Youth scientific achievements to the 21st century nutrition problem solution"*, Universitatea Naţională de Tehnologii Alimentare din Kiev (Ucraina), perioada 15 – 16 aprilie 2021.
19. **Spinei M.**, & Oroian M. (2020). Influence of time, temperature, pH and particle size on the yield of grape pomace pectin. *The 9th International Conference for Students „Student in Bucovina"*, Facultatea de Inginerie Alimentară, Universitatea „Ştefan cel Mare" din Suceava (România), 18 decembrie 2020.
20. **Spinei M.**, & Oroian M. (2019). The effect of ultrasound treatment during osmotic dehydration on the main quality properties of wild blueberries (*Vaccinium arctostaphylos* L.). *85 Anniversary International scientific conference of young scientist and students „Youth scientific achievements to the 21st century nutrition problem solution" dedicated to the 135th anniversary of the National University of Food Technologies*, Universitatea Naţională de Tehnologii Alimentare din Kiev (Ucraina), perioada 11 – 12 aprilie 2019

Premii acordate de organizaţii naţionale

1. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023-75069 pentru lucrarea: Spinei, M., & Oroian, M. (2022). Characterization of pectin from grape pomace: A comparison of conventional and pulsed ultrasound-assisted extraction techniques. *Foods*, *11*(5), 2274. https://doi.org/10.3390/foods11152274
Articol premiat – Lista 1 - Cereri premiere pentru articole publicate in anul 2022_aprobate.

2. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023-75459 pentru lucrarea: Spinei, M., & Oroian, M. (2022). Microwave-assisted extraction of pectin from grape pomace. *Scientific Reports*, *12*, 12722. https://doi.org/10.1038/s41598-022-16858-0
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3. Premiu CNCSIS: PN-IV-P2-2.3-PRECISI-2023-74600 pentru lucrarea: Spinei, M., & Oroian, M. (2022). The influence of extraction conditions on the yield and physico-chemical parameters of pectin from grape pomace. Polymers, 14(7), 1378. https://doi.org/10.3390/polym14071378
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4. Premiu CNCSIS: PN-III-P1-1.1-PRECISI-2021-57084 pentru lucrarea: Spinei, M., & Oroian, M. (2021). The potential of grape pomace varieties as a dietary source of pectic substances. *Foods*, *10*(4), 867. https://doi.org/10.3390/foods10040867
   Articol premiat – Rezultate evaluare Lista 1_partial 2- Cereri premiere depuse pentru articole publicate in anul 2021.
5. Premiu CNCSIS: PN-III-P1-1.1-PRECISI-2021-57006 pentru lucrarea: Spinei, M., & Oroian, M. (2021). The influence of osmotic treatment assisted by ultrasound on the physico-chemical characteristics of blueberries (*Vaccinium myrtillus* L.). *Ultrasonics*, *110*, 106298. https://doi.org/10.1016/j.ultras.2020.106298
   Articol premiat – Rezultate evaluare Lista 1_partial 2- Cereri premiere depuse pentru articole publicate in anul 2021.