

**Project member – BLEJAN Ana-Maria****1. Date and place of birth: 16.04.1994, Râmnicu Vâlcea, Vâlcea County****2. Relevant studies for the project:**

Institution	University of Craiova Faculty of Agronomy Food Product Control and Expertise	University of Craiova Faculty of Agronomy Management in Agrotourism and Quality of Agro-Food Products	Doctoral School of Fundamental and Engineering Sciences, "Dunărea de Jos" University of Galați
Period	2015-2019	2019-2021	2022-Present
Degrees	Engineer	Engineer	PhD Student

**3. Place of work and function: University of Craiova – Faculty of Agronomy, Department of Land****Measurements, Management and Mechanization – University Assistant, PhD Candidate**

(a) Development and validation of advanced analytical methods (HPLC-MS, AAS, ICP-MS) for the determination of biologically active compounds from plant products

(b) Extraction of bioactive compounds from plant products, compositional and antioxidant characterization of the extracts, assessment and exploitation of by-products from the food industry

**5. Publications:** 7 scientific papers published in ISI-indexed journals with impact factor, over 66 citations, Hirsch index  $h = 4$  in Google Scholar and  $h = \dots$  in ISI Web of Knowledge.

**6. Relevant published papers selected for project activities**

- Nour, V.; Blejan, A.M.; Codină, G.G. Use of Bilberry and Blackcurrant Pomace Powders as Functional Ingredients in Cookies. *Appl. Sci.* 2025, 15, 5247. <https://doi.org/10.3390/app15105247>
- Blejan, A.M.; Nour, V.; Corbu, A.R.; Codină, G.G. Corn-Based Extruded Snacks Supplemented with Bilberry Pomace Powder: Physical, Chemical, Functional, and Sensory Properties. *Appl. Sci.* 2025, 15, 2468. <https://doi.org/10.3390/app15052468>
- Blejan, A.M.; Nour, V.; Corbu, A.R.; Codină, G.G. Influence of Bilberry Pomace Powder Addition on the Physicochemical, Functional, Rheological, and Sensory Properties of Stirred Yogurt. *Gels* 2024, 10, 616. <https://doi.org/10.3390/gels10100616>
- Blejan, A.M.; Nour, V.; Codină, G.G. Physicochemical and Functional Characterization of Pear Leathers Enriched with Wild Bilberry and Blackcurrant Pomace Powders. *Agronomy* 2024, 14, 2048. <https://www.mdpi.com/2073-4395/14/9/2048>
- Blejan, A.M., Nour, V., Corbu, A.R., Popescu, S. M. Recovery of phenolic compounds from wild bilberry, blackcurrant and blackberry pomaces by maceration and ultrasound assisted extraction. *Studia Universitatis Babes-Bolyai, Chemia* 2024, 69(1). [https://chem.ubbcluj.ro/~studiachemia/issues/chemia2024\\_1/13Blejan\\_et al\\_201\\_218.pdf](https://chem.ubbcluj.ro/~studiachemia/issues/chemia2024_1/13Blejan_et al_201_218.pdf)
- Blejan, A.M.; Nour, V. 2023. Physico-Chemical Characteristics, Sensory Attributes and Oxidative Stability of Soy Milk Mayonnaise Enriched in Carotenoids from Tomato By-Products. *Applied Sciences* 13, 7101. <https://doi.org/10.3390/app13127101>
- Blejan A.M., Nour V., Păcălaru-Burada B., Popescu S.M. 2023. Wild bilberry, blackcurrant, and blackberry by-products as a source of nutritional and bioactive compounds. *International Journal of Food Properties*, 26:1, 1579-1595. <https://doi.org/10.1080/10942912.2023.2224530>