CECLU Liliana

1. Date and place of birth: 18.12.1980, Cahul, Republic of Moldova

2. Relevant studies for the project:

Institution	”Dunarea de Jos” University of Galati, Galati, Romania	Cahul State University "Bogdan Petriceicu Hasdeu", Republic of Moldova	University of Galaţi, Faculty of Food Science and Engineering
Period	2000 – 2005	2008 – 2010	2010 – 2015
Degrees	Bachelor of Science Degree in Engineering	Master in Political Science	PhD in Food Engineering

3. Place of work and function: University of Craiova, Department of Horticulture and Food Science, professor PhD, Director of Research Center for Applied Life Sciences and Biotechnology

4. Research interests and activities relevant to the project

(a) Optimization of drying and stabilization processes of plant by-products for the preservation of biocompounds; (b) Mathematical modeling and predictive analysis of drying processes, extraction processes and stability of biocompounds; (c) Full utilization of plant by-products by obtaining functional ingredients.

5. Publications: 5 books, 35 scientific papers, of which 9 papers in ISI journals with impact factor, Hirch index h = 7 in Google academic and h = 6 in ISI Web of Knowledge

6. Relevant published papers selected for project activities

1. NISTOR, Oana Viorela; **CECLU, Liliana**; ANDRONOIU, Doina Georgeta; RUDI, Ludmila; BOTEZ, Elisabeta. Influence of different drying methods on the physicochemical properties of red beetroot (Beta vulgaris L. var. Cylindra). In: *Food Chemistry*. 2017, nr. 236, pp. 59-67. ISSN 0308-8146. **(IF: 5.399)**; https://doi.org/10.1016/j.foodchem.2017.04.129
2. **CECLU, Liliana**; NISTOR, Oana Viorela; ANDRONOIU, Doina Georgeta; MOCANU, Gabriel-Dănuț; BARBU, Viorica Vasilica; MAIDAN, Anastasia; RUDI, Ludmila; BOTEZ, Elisabeta. Development of several hybrid drying methods used to obtain red beetroot powder. In: *Food Chemistry*. 2020, nr. 310, p. 0. ISSN 0308-8146**; (IF: 7.514)**; https://doi.org/10.1016/j.foodchem.2019.125637
3. MOCANU, Gabriel-Danut; NISTOR, Oana-Viorela; ANDRONOIU, Doina Georgeta; **CECLU, Liliana;** GHEONEA, I. MIHALCEA, Liliana; BARBU, Viorica Vasilica; CONSTANTIN, Oana Emilia; PATRASCU, Livia. Effects of drying methods on quality parameters of potato and red beetroot purée with *Lactobacillus delbrueckii*. In: *Journal of Food and Nutrition Research*, 59, 2020, No. 1, s. 23-34, **(IF: 0.927)**
4. NISTOR, Oana Viorela; **CECLU, Liliana**; MOCANU, Gabriel-Dănuț; BARBU, Viorica Vasilica; ANDRONOIU, Doina Georgeta; STANCIUC, Nicoleta. Three Types of Red Beetroot and Sour Cherry Based Marmalades with Enhanced Functional Properties. In: *Molecules (Basel, Switzerland)*. 2020, nr. 21(25), 5090; https://doi.org/10.3390/molecules25215090 **(IF: 4.412)**
5. NISTOR, Oana Viorela, MOCANU, Gabriel Danut, ANDRONOIU, Doina Georgeta, BARBU, Viorica Vasilica, **CECLU, Liliana.** A Complex Characterization of Pumpkin and Quince Purees Obtained by a Combination of Freezing and Conventional Cooking. In: *Foods* 2022, 11, 2038. https://doi.org/10.3390/foods11142038 **(IF: 5.561)**
6. NISTOR, Oana Viorela, ANDRONOIU, Doina Georgeta, **CECLU, Liliana.** Quality assessment of elderberry (*Sambucus nigra* L.) jams. *Czech Journal of Food Sciences*, 2025, *43*(1), 48-58. https://doi.org/10.17221/111/2024-CJFS **(IF: 1.2)**
7. **CECLU, Liliana**; NISTOR, Oana-Viorela; ANDRONOIU, Doina Georgeta; MOCANU, Gabriel Danut; BARBU, Viorica Vasilica; RUDI, Ludmila; BOTEZ, Elisabeta. Novel Hybrid Drying Methods, Preceded by Different Pretreatments, Used to Obtain Pumpkin (Cucurbita Maxima) Powder. J. Monteiro et al. (Eds.): INCREaSE 2019, pp. 198–212, 2020, Springer Nature Switzerland AG 2020; https://doi.org/10.1007/978-3-030-30938-1_16
8. **CECLU, Liliana**; MOCANU, Gabriel Danut; ANDRONOIU, Doina Georgeta; NISTOR, Oana-Viorela. Artificial Neural Network Modeling of Marrow Slices (*Cucurbita Pepo Var. Giromontina*) by Convection and Combined Drying Methods. M. Brka et al. (Eds.): CE-Food 2020, *10th Central European Congress on Food*, pp. 182–199, 2022, Springer Nature Switzerland AG 2022; https://doi.org/10.1007/978-3-031-04797-8_17