

Project member – CORBU Alexandru- Radu**1. Date and place of birth: 12.12.1991, Craiova, jud. Dolj****2. Relevant studies for the project:**

Institution	University of Craiova, Faculty of Horticulture	University of Craiova, Faculty of Horticulture	University "Dunărea de Jos of Galați", Faculty of Food Science and Engineering
Period	2011 – 2015	2015-2017	2017-2021
Degrees obtained	Food industry process engineer	Master's Degree in Food Safety and Consumer Protection	PhD in Food Engineering

3. Current workplace and position: University of Craiova, Department of Horticulture and Food Science, Lecturer.**4. Fields of interest and activity relevant to the project**

- (a) Antimicrobial activity of certain essential oils from aromatic and spice plants.
- (b) Extraction of carotenoids from tomato processing waste into various vegetable oils and their influence on the oxidative stability of oils.
- (c) Development and validation of physicochemical analysis methods using advanced techniques (HPLC-MS, AAS, ICP-MS) for the determination of biologically active substances in food products.
- (d) Study of factors influencing the extraction of bioactive compounds from food products and antioxidant activity, evaluation, and valorization of food industry by-products.

5. Publication: 1 book and manuals, 25 scientific articles, of which 18 articles in ISI journals with impact factor, over 470 citations, Hirsch index $h = 8$ in Google Scholar, $h = 5$ in ISI Web of Knowledge, $h = 7$ in SCOPUS.

6. Selected publications relevant to the project activities

- Nour V., Panaite T.D., Vlaicu P.A., Corbu A.R. 2018. Responses of laying hens to the simultaneous dietary supplementation with flaxseed and dried tomato by-products. *Journal of Biotechnology* 280, S57. <https://www.sciencedirect.com/science/article/pii/S0168165618303626>
- Panaite T.D., Criste R., Nour V., Saracila M., Vlaicu P.A., Ropota M., Corbu A.R. 2018. Effect of carotenoids on egg yolk fat lipid peroxidation. *Journal of Biotechnology* 280, S54. <https://www.sciencedirect.com/science/article/pii/S0168165618303493>
- 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.*, 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_etal_201_218.pdf
- Cîrstea, N., Nour, V., Corbu, A. R., & Codină, G. G. (2024). Blackcurrant pomace extract as a natural antioxidant in Vienna sausages reformulated by replacement of pork backfat with emulsion gels based on high oleic sunflower and flaxseed oils. *Gels*, 10(8), 534.