Project manager - NOUR Violeta

1. Date and place of birth: 27.07.1966, Galați

2. Relevant studies for the project:

Institution	University of Galaţi, Faculty of Food Science and Engineering	University of Galaţi, Faculty of Food Science and Engineering	University of Galaţi, Faculty of Food Science and Engineering
Period	1984 – 1989	1995-2001	2015
Degrees	Process engineer in the food industry	PhD in Industrial engineering	Habilitation 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) 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: 23 books, 135 scientific papers, of which 65 papers in ISI journals with impact factor, Hirch index h = 34 in Google academic and h = 26 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
- Nour, V.* Increasing the Content of Bioactive Compounds in Apple Juice Through Direct Ultrasound-Assisted Extraction from Bilberry Pomace. Foods 2024, 13, 4144. https://www.mdpi.com/2304-8158/13/24/4144
- 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_etal_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.*, Păcularu-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