

Curriculum vitae Europass



Personal information

First name / Surname(s) Daniel Ioan HĂDĂRUGĂ
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URL <http://www.chim.upt.ro/ro/cb-profile/93-daniel-hadaruga-upt-ro>
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Nationality Romanian
Date of birth 1969
Gender Male

Employment / Occupational field

Polytechnic University of Timișoara, Romania
Full Professor

Work experience

Dates 2020 to present
Occupation or position held Full Professor Doctor Engineer
Main activities and responsibilities *Courses:* Pharmaceutical Compounds, Natural Compounds Chemistry, Food Additives, Advanced organic chemistry
Scientific promoter: PhD in „Food Products Engineering”, MSc, and BSc students
Research: Enzymatic synthesis, Semi-synthesis, Analysis of bioactive compounds, Bioactive nanoparticles and nanocapsules, Molecular modeling, QSAR, QSPR, Chemical Database Building and Handling, Virtual High Throughput Screening - VHTS
Management: Manager of PN2, CEEX and CNCSIS grants (from 2003), ERASMUS+ mobilities (dep.)
Administration: Member of the Senate of the Polytechnic University of Timișoara (2012-2016), member of the Faculty of Chemistry Council (2008-2016, 2020-2024), Director of the Quality Assurance Department of the Faculty of Chemistry, Scientific Secretary of the Department of Applied Chemistry, Organic and Natural Compounds Engineering
Name and address of employer Polytechnic University of Timișoara, Department of Applied Chemistry, Organic and Natural Compounds Engineering, 300006-Timișoara, Victory Sq. 2, Romania
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Type of business or sector	Higher education (Academic)
Dates (older)	2015-2020 (Associate Professor); 2005-2014 (Senior Lecturer); 2003-2005 (Teaching Assistant); 1996-2003 (Laboratory Assistant); <i>Polytechnic</i> University of Timișoara, Romania

Education and training

Dates	2020
Title of qualification awarded	Habilitation Certificate (Engineering of Vegetable and Animal Resources / Food Products Engineering) – N° 4055 / April 4, 2020
Principal subjects/occupational skills covered	Habilitation Thesis: WATER in supramolecular nanosystems and materials for foods, pharmaceuticals and cosmetics (presented: December 6, 2019)
Name and type of organisation providing education and training	Banat's University of Agricultural Sciences and Veterinary Medicine "King Michael I of Romania" from Timișoara , Romania
Level in national or international classification	ISCED8
Dates	2003
Title of qualification awarded	Ph.D. Diploma (in Chemistry / Physical-Chemistry)
Principal subjects/occupational skills covered	Ph.D. Thesis: Structure-Odor Relationships in Odorant Compound Class Scientific promoter: Acad. Prof. Dr. Zeno Simon
Name and type of organisation providing education and training	West University of Timișoara, Romania
Level in national or international classification	ISCED8
Dates	1994-1995
Title of qualification awarded	Master of Science (M.Sc.)
Principal subjects/occupational skills covered	<i>Speciality:</i> Special Synthetic Organic Compounds
Name and type of organisation providing education and training	<i>Polytechnic</i> University of Timișoara, Faculty of Industrial Chemistry and Environmental Engineering, 300006-Timișoara, Victory Sq. 2, Romania
Level in national or international classification	ISCED7
Dates	1989-1994
Title of qualification awarded	Bachelor of Science (B.Sc.)
Principal subjects/occupational skills covered	<i>Speciality:</i> Organic Compounds Technology
Name and type of organisation providing education and training	<i>Polytechnic</i> University of Timișoara, Faculty of Industrial Chemistry and Environmental Engineering, 300006-Timișoara, Victory Sq. 2, Romania
Level in national or international classification	ISCED6

Expertise field

Grants and fellowships	Principal Investigator (PI): 1. Hepatoprotecting nanoparticles with enhanced bioavailability (Nano-HEPAT), Education & Research Ministry, National Program II, PN2 62072 / 2008-2011 , Dissemination ISI: <i>J. Incl. Phenom. Macrocycl. Chem.</i> 2013 , 75, 297; <i>Food Chem.</i> 2012 , 132, 1651 & 1741; <i>Studia UBB Chemia</i> 2011 , 56, 83; <i>Digest J. Nanomat. Biostruct.</i> 2011 , 6, 1605; <i>Rev. Chim.</i> 2010 , 61, 669, Responsible of Partner 2 2. Stressprotecting and immunostimulating effects of new biologically active materials (IMUNONANOMAT), Education & Research Ministry, National Program II, PN2 41070 / 2007-2010 , Dissemination ISI: <i>Digest J. Nanomat. Biostruct.</i> 2010 , 5, 919, Responsible of Partner 4 3. Nanocomposites/nanocrystals with applications in biotechnology, agriculture, food, health, and environmental protection fields, Education & Research Ministry, CEEX Grant, contr. N° P-CD-18 /
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Research and education programs

Professional memberships:

2005-2007, Dissemination ISI: *J. Incl. Phenom. Macrocycl. Chem.* **2010**, 68, 155; *Rev. Chim.* **2008**, 59, 149; *Rev. Chim.* **2007**, 58, 1009, **Responsible of Partner 1**

4. Bioactive nanocapsules: synthesis, characterization, and modeling of cyclodextrin-biomolecule systems, Education & Research Ministry, **CNCSIS AT**, Code 25, Grant N° 32940 / **2004-2005**, Dissemination ISI: *Food. Chem.* **2006**, 99, 500, **Project Leader**

5. Odorant and flavoring compounds – molecular modeling, multivariate analysis, QSAR, Education & Research Ministry, **CNCSIS AT**, Code 30, Grant N° 33501 / **2002-2003**, **Project Leader**

Member of the target team of the POSDRU/21/1.5/G/13798 programme: "Doctoral School for support research in the European context"

Vicepresident of the **Association EuroFoodWater** (International, France), 2015-present

President of the "Romanian Chemical Society", Timișoara branch (România), 2021-present

Member of international scientific societies / professional affiliations:

- 1) The Association EuroFoodWater (International, France), 2010-present
- 2) The Cheminformatics and QSAR Society (International, USA), 1996 to present

Member of national scientific societies/professional affiliation:

- 1) The QSAR and Quantum Chemistry Group of Timișoara, Romania, 1996 to present
- 2) The Romanian Chemical Society, 1998 to present

Visiting Professor:

1. Université du Littoral Côte d'Opale, Dunkerque, France, September 5-16, 2016, Lecture: "Cyclodextrins and liposomes as food/pharmaceutical matrices for obtaining new omega-3 fatty acids-based biomaterials. The Bioconjugate-in-Cyclodextrin-in-Liposome concept" (invitation from ULCO)
2. Akdeniz University, Antalya, Turkey, April 6-10, 2015, Lecture: "Cyclodextrins and liposomes as food / pharmaceutical matrices" (Erasmus+ program)

Peer review activity and awards:

Journal reviewer (selection):

Food Chemistry (Elsevier) (**ISI 7.514**)
Food Research International (Elsevier) (**ISI 6.475**)
Carbohydrate Polymers (Elsevier) (**ISI 9.381**)
Food Analytical Methods (Springer) (**ISI 3.366**)
Beilstein Journal of Organic Chemistry (Beilstein Institute, **ISI 2.883**)
Beilstein Journal of Nanotechnology (Beilstein Institute, **ISI 3.649**)
Journal of Biomaterials Science: Polymer Edition (Taylor&Francis) (**ISI 3.517**)
Journal of Inclusion Phenomena and Macrocyclic Chemistry (Springer) (**ISI 1.633**)
Journal of Thermal Analysis and Calorimetry (Springer) (**ISI 4.626**)
Journal of Chemical Information and Modeling (American Chemical Society, ACS) (**ISI 4.956**)
International Journal of Molecular Sciences (MDPI AG) (**ISI 5.923**)
Thermochimica Acta (Elsevier) (**ISI 3.115**)
European Food Research and Technology (Springer) (**ISI 2.998**)
Current Pharmaceutical Biotechnology (BENTHAM SCIENCE PUBL LTD) (**ISI 2.837**)
Journal of Agroalimentary Processes and Technologies (Agroprint - Timișoara)
Chemical Bulletin of the Polytechnic University of Timișoara (Polytechnic Press - Timișoara)

Member of the international advisory board of international conferences (selection):

The 8th International Conference on "Water in Food" (EFW2014) (Timișoara-Romania, 2014)
The 9th International Conference on "Water in Food" (EFW2016) (Leuven-Belgium, 2016).
The 10th International Conference on „Water in Food (EFW2018)” (Prague, Czech Republic, 2018)
The 11th International Conference on „Water in Food (EFW2020)” (Timișoara, Romania, 2020, postponed for 2022)
The 4th European Conference on Cyclodextrins (EuroCD2015) (Lille, France, 2015).

Member of the organising committee of international conferences (selection):

The 8th International Conference on "Water in Food" (EFW2014) (Timișoara-Romania, 2014)
 The 9th International Conference on "Water in Food" (EFW2016) (Leuven-Belgium, 2016)
 The 10th International Conference on „Water in Food (EFW2018)” (Prague, Czech Republic, 2018)
 The 11th International Conference on „Water in Food (EFW2020)” (Timișoara, Romania, 2020, postponed for 2022)

International grant reviewer expert:

COST Action – 2016, 2020
 Joint Research Grant under the South Africa / India Agreement on Cooperation in Science and Technology, 2008
 EUREKA Network/ EUREKA Clusters 2017
 EUREKA DANUBE-2017-II
 RO-FR-2019

National grant reviewer expert:

PNIII – CEI-BIM-PM, BG, PED; PTE, PD, TE, CLS, CEEX, and CNCSIS

Guest editor:

Food Chemistry (Elsevier; **ISI 7.514 / Q1**), Special issue: "10th Conference on Water in Food":
 Mathlouthi, M.; Hădărugă, D.I., WATER – The "leitmotif" of the EuroFoodWater conferences, *Food Chemistry* **2020**, 309, art. 125744, <https://doi.org/10.1016/j.foodchem.2019.125744>

Awards:

1. **"Costin D. Nenitescu" Award of Romanian Academy**, for the year 2012, "Chemical sciences" section, December 19, 2014
2. **"Article" Award on research** – 18 awards in the period 2007-2018
3. **"Bologna Professor" Award** – 9th Edition, Alba Iulia, Romania

Research Fellowships:

1. **Universität Hohenheim**, Institut für Lebensmittelwissenschaft und Biotechnologie, Hohenheim, **Germany**
 Research field: Water determination in flavonoid/cyclodextrin nanoparticles
 Period: August-Septembre 2009
2. **Agrotechnological Research Institute (ATO-DLO)**, Consumer Research & Sensory Science Department, Wageningen, **The Netherlands**
 Research field: Thermally generated aroma
 Member of the international research project: "Characterization of Orange Juice Aroma. Evaluation and Identification of Unique Flavour – Aspects of Freshly Squeezed Orange Juice Compared to a Pervaporation Permeate", Riedel, The Netherlands
 Period: January-April 2000

Personal skills and competences

Mother tongue(s)

Other language(s)

Self-assessment

European level (*)

English

French

German

Romanian

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
C1	Experimented user	C1	Experimented user	C1	Experimented user	C1	Experimented user	C2	Proficient user
B2	Independent user	B2	Independent user	A2	Basic user	A2	Basic user	B2	Independent user
A2	Basic user	A2	Basic user	A2	Basic user	A1	Basic user	A2	Basic user

(*) [Common European Framework of Reference for Languages](#)

Social skills and competences	Dynamic communicator with good teaching, mentoring, relationship-building, and problem-solving abilities
Organisational skills and competences	Organizing, coordination, and management skills: <ul style="list-style-type: none"> - scientific research programs, organizing of scientific conferences - scientific coordination of licence, master, and PhD theses, Erasmus+ mobilities - research and didactic labs in the academic chemistry field
Technical skills and competences	<ul style="list-style-type: none"> - experience in isolation, purifying, semi- and enzymatic synthesis of bioactive compounds (drug-like), odorant/flavoring compounds, natural compounds, and natural systems with biological activity; - nanoencapsulation of bioactive compounds and systems in cyclodextrins and liposomes; - advanced physico-chemical analyses and maintenance (GC-MS/FID chromatography, HPLC-UV-VIS/DAD/RI chromatography, UV-VIS spectrophotometry, thermal analyses TG/DTG/DSC, Karl Fischer analysis etc.).
Computer skills and competences	<ul style="list-style-type: none"> - Microsoft Windows (all), Linux operating systems; - Microsoft Office (Word, Excel, Power Point, Front Page, Access, Visio); - Adobe Acrobat package; - Advanced chemistry programs (Advances Chemistry Development package, HyperChem package, Isis Base & Draw package, ChemOffice package); - Instrumental data acquisition and handling programs (Chemstation, NIST MS Search și AMDIS pentru analize GC / HPLC, ChromPass și Geminix pentru analize HPLC, Proteus analysis pentru TG și DSC, UV-Vis Analyst, WinAspect, Lambda acquisition software pentru analize UV-Vis, WinPLOT și MAUD pentru analize XRD, etc.); - Statistical and programming (Statistica package, TableCurve package, Origin, The Unscrambler, Matlab etc.); - WEB browsers.
Artistic skills and competences	<ul style="list-style-type: none"> - Computer aided design; - Chemical architectures.
Other skills and competences	Music, travels, literature (history), electronics.
Driving licence	Category B.
Additional information	<p><i>Book chapters (selection):</i></p> <ol style="list-style-type: none"> 1. Margolis, S.A.; Huang, P.H.; Hădărugă, N.G.; Hădărugă, D.I., Water determination. In: Worsfold, P.; Poole, C.; Townshend, A.; Miro, M. (Eds.), <i>Encyclopedia of Analytical Science. Chemistry, Molecular Sciences and Chemical Engineering Reference Module</i>, 3rd ed., Elsevier Ltd, Oxford, 2019, 382-390, https://doi.org/10.1016/B978-0-12-409547-2.14505-6 2. Hădărugă, N.G.; Bandur, G.N.; Hădărugă, D.I., Thermal analyses of cyclodextrin complexes. In: Cyclodextrin Fundamentals, Reactivity and Analysis, Fourmentin, S.; Crini, G.; Lichtfouse, E. (Eds.), in series: "Environmental Chemistry for a Sustainable World", vol. 16, Springer International Publishing AG (part of Springer Nature), Cham, 2018, ISBN (print): 978-3-319-76158-9, eISBN: 978-3-319-76159-6, series ISSN: 2213-7114, pp. 155-221, doi: https://doi.org/10.1007/978-3-319-76159-6_4 3. Clemons, P.A.; Olah, M.; Rad, R.; Ostopovici, L.; Bora, A.; Hădărugă, N.G.; Hădărugă, D.; Moldovan, R.; Fulas, A.; Mracec, M.; Oprea, T.I., WOMBAT and WOMBAT-PK: Bioactivity databases for lead and drug discovery (Expanding the Genetic Code. Chemical Informatics); In: <i>Chemical Biology: From Small Molecules to Systems Biology and Drug Design</i>, Wiley-VCH, New York, 2007, pp. 760-786, ISBN: 978-352-731-150-7. <p><i>Journal articles (selection):</i></p> <ol style="list-style-type: none"> 1. Medeleanu, M.A.; Hădărugă, D.I.*; Muntean, C.V.; Popescu, G.; Rada, M.; Hegheș, A.; Zippenfening, S.E.; Lucan (Banciu), C.A.; Velciov, A.B.; Bandur, G.N.; Hădărugă, N.G.; Riviș, M., Structure-property relationships on recrystallized β-cyclodextrin solvates: a focus on X-ray diffractometry, FTIR and thermal analyses, <i>Carbohydrate Polymers</i> 2021, 264, 118079, https://doi.org/10.1016/j.carbpol.2021.118079 (ISI 9.381 / Q1)

2. Hădărugă, N.G.; Szakal, R.N.; Chirilă, C.A.; Lukinich-Gruia, A.T.; Păunescu, V.; Muntean, C.; Rusu, G.; Bujancă, G.; **Hădărugă, D.I.**, Complexation of Danube common nase (*Chondrostoma nasus* L.) oil by β -cyclodextrin and 2-hydroxypropyl- β -cyclodextrin, *Food Chemistry* **2020**, 303, art. 125419, <https://doi.org/10.1016/j.foodchem.2019.125419> (ISI 7.514 / Q1)
3. Hădărugă, N.G.; Bandur, G.N.; David, I.; **Hădărugă, D.I.***, A review on thermal analyses of cyclodextrins and cyclodextrin complexes, *Environmental Chemistry Letters* **2019**, 17, 349-373, doi: <https://doi.org/10.1007/s10311-018-0806-8> (ISI 5.922 / Q1)
4. **Hădărugă, D.I.***; Birău (Mitroi), C.L.; Gruia, A.T.; Păunescu, V.; Bandur, G.N.; Hădărugă, N.G., Moisture evaluation of β -cyclodextrin/fish oils complexes by thermal analyses: A data review on common barbel (*Barbus barbus* L.), Pontic shad (*Alosa immaculata* Bennett), European wels catfish (*Silurus glanis* L.), and common bleak (*Alburnus alburnus* L.) living in Danube river, *Food Chemistry* **2017**, 236, 49-58, doi: <https://doi.org/10.1016/j.foodchem.2017.03.093> (ISI 4.946 / Q1)
5. **Hădărugă, D.I.***; Costescu, C.I.; Corpaș, L.; Hădărugă, N.G.; Isengard, H.-D., Differentiation of rye and wheat flour as well as mixtures by using the kinetics of Karl Fischer water titration, *Food Chemistry* **2016**, 195, 49-55, doi: <https://doi.org/10.1016/j.foodchem.2015.08.124> (ISI 4.052 / Q1).
6. **Hădărugă, D.I.***; Ünlüsayın, M.; Gruia, A.T.; Birău (Mitroi), C.; Rusu, G.; Hădărugă, N.G., Thermal and oxidative stability of Atlantic salmon oil (*Salmo salar* L.) and complexation with β -cyclodextrin, *Beilstein Journal of Organic Chemistry* **2016**, 12, 179-191, doi: <https://doi.org/10.3762/bjoc.12.20> (ISI 2.697 / Q2)
7. Ünlüsayın, M.; Hădărugă, N.G.; Rusu, G.; Gruia, A.T.; Păunescu, V.; **Hădărugă, D.I.***, Nano-encapsulation competitiveness of omega-3 fatty acids and correlations of thermal analysis and Karl Fischer water titration for European anchovy (*Engraulis encrasicolus* L.) oil / β -cyclodextrin complexes, *LWT – Food Science and Technology* **2016**, 68, 135-144, doi: <https://doi.org/10.1016/j.lwt.2015.12.017> (ISI 2.711 / Q1).
8. Hădărugă, N.G.; **Hădărugă, D.I.**; Isengard, H.-D., Water content of natural cyclodextrins and their essential oil complexes: a comparative study between Karl Fischer titration and thermal methods, *Food Chemistry* **2012**, 132(4), 1651-1659, doi: <https://doi.org/10.1016/j.foodchem.2011.11.003> (ISI 3.334 / Q1).
9. **Hădărugă, D.I.***; Hădărugă, N.G.; Bandur, G.; Isengard, H.-D., Water content of flavonoid/cyclodextrin nanoparticles: relationship with the structural descriptors of biologically active compounds, *Food Chemistry* **2012**, 132(4), 1741-1748, doi: <https://doi.org/10.1016/j.foodchem.2011.06.004> (ISI 3.334 / Q1).
10. Hădărugă, N.G.; **Hădărugă, D.I.***; Păunescu, V.; Tatu, C.; Ordodi, L.; Bandur, G.; Lupea, A.X., Bioactive Nanoparticles (6). Thermal Stability of Linoleic Acid / α - and β -Cyclodextrin Complexes, *Food Chemistry* **2006**, 99(3), 500-508; doi: <https://doi.org/10.1016/j.foodchem.2005.08.012> (ISI 2.433 / Q1).
11. **Hădărugă, D.I.***; Mureșan, S.; Bologa, C.; Chiriac, A.; Simon, Z.; Cofar, Luciana; Naray-Szabo, G., QSAR for Cycloaliphatic Alcohols with Quantitatively Defined Sandalwood Odour Characteristics, *Quant. Struct.-Act. Relat.* **1999**, 18, 253-261, ISSN 0931-8771 (QSAR & Combinatorial Sciences, ISSN 1611-020X), doi: [https://doi.org/10.1002/\(SICI\)1521-3838\(199907\)18:3<253::AID-QSAR253>3.0.CO;2-S](https://doi.org/10.1002/(SICI)1521-3838(199907)18:3<253::AID-QSAR253>3.0.CO;2-S) (ISI 1.803 / Q2).

Brevete:

1. Poșta, D.S.; Hădărugă, N.G.; Peț, E.; Poșta, G.M.; Peț, I.; Camen, D.D.; **Hădărugă, D.I.**, Procedeu de obținere a unui produs de înrădăcinare pe bază de extract de salcie (genul *Salix* L.) (Manufacturing process and rooting product based on willow (genus *Salix*) extract), Brevet de invenție OSIM RO131178 (A0) din 30.06.2016 (nr. cerere a 2015 00786 / 03.11.2015, cf. Hotărâre OSIM nr. 3 / 123 / 30.08.2018), Derwent Primary Accession Number: 2016-396448, https://worldwide.espacenet.com/publicationDetails/biblio?DB=EPODOC&II=0&ND=3&adjacent=true&locale=en_EP&FT=D&date=20160630&CC=RO&NR=131178A0&KC=A0#

International conferences (selection):

1. **Hădărugă, D.I.**; Hădărugă, N.G.; Bandur, G.N., Moisture content evaluation for highly hydrophobic natural compound mixtures / cyclodextrin complexes by thermal methods, *The 10th International Conference on Water in Food (EFW2018)*, Prague, Czech Republic,

September 19-21, **2018**, *Book of Abstracts*, Oral communication OC15, pp. 33, <http://www.eurofoodwater.eu/efw2018/>

2. **Hădărugă, D.I.**, Water behavior on bioactive compound / cyclodextrin complexation: case studies on alkaloids, fatty acid glycerides, flavonoids and their bioconjugates, *The 9th International Conference on Water in Food (EFW2016)*, Leuven, Belgium, May 22-24, **2016**, *Book of Abstracts*, Oral communication OC13, pp. 27, <http://www.eurofoodwater.eu/efw2016/>
3. Hădărugă, N.G.; Ivanova, S.A.; Zippenfening, S.A.; Costescu, C.I.; Corpaș, L.; Simandi, M.; **Hădărugă, D.I.**, Karl Fischer water titration – Principal Component Analysis approach on food products, *The 9th International Conference on Water in Food (EFW2016)*, Leuven, Belgium, May 22-24, **2016**, *Book of Abstracts*, Oral & Poster presentation P14 (won “The Best Poster” Award), pp. 51, <http://www.eurofoodwater.eu/efw2016/>
4. **Hădărugă, D.I.**, Bioconjugate – cyclodextrin interactions. Enzymatic synthesis and cyclodextrin inclusion studies of natural antioxidant-essential fatty acid bioconjugates, *The 4th European Conference on Cyclodextrins (EuroCD2015)*, Lille, France, October 6-9, **2015**, *Book of Abstracts*, Oral communication O12, pp. 36, <http://www.eurocd2015.com>.
5. **Hădărugă, D.I.**; Hădărugă, N.G.; Isengard, H.-D., Flavonoid and flavonoid-fatty acid bioconjugate / cyclodextrin complexes: a Karl Fischer water titration approach, *The 8th International Conference on Water in Food (EFW2014)*, Timișoara, Romania, May 25-27, **2014**, *Book of Abstracts*, Oral communication OC16, pp. 35, <http://www.efw2014.eurofoodwater.eu/>
6. **Hădărugă, D.I.**; Hădărugă, N.G.; Corpaș, L.; Isengard, H.-D., Karl Fischer water titration of cyclodextrins: parameter optimization, *The 7th International Conference on Water in Food (EuroFoodWater2012)*, Helsinki, Finland, June 3-5, 2012, *Book of Abstracts*, OC19, pp. 31, <http://www.efw2012.eurofoodwater.eu/index.php>
7. Corpaș, L.; Hădărugă, N.G.; Riviș, A.; **Hădărugă, D.I.**; Isengard, H.-D., Water content of wheat flour and bread products by Karl Fischer titration: a PCA multivariate approach, *The 7th International Conference on Water in Food (EuroFoodWater2012)*, Helsinki, Finland, June 3-5, 2012, *Book of Abstracts*, Poster presentation (The best poster – oral presentation) P20, pp. 60, <http://www.efw2012.eurofoodwater.eu/index.php>
8. **Hădărugă, D.I.**; Hădărugă, N.G.; Bandur, G.; Isengard, H.-D., Water content of flavonoid/cyclodextrin nanoparticles, *The 6th International Conference on Water in Food*, Reims, France, 21-23 March **2010**, *Book of Abstracts*, *Invited Lecture* IL4, pp. 17.

Annexes

Lists of Journal articles, Proceedings papers, Journal citations and other scientific materials can be obtained upon request.