

Research subjects developed by the Faculty of Food Science and Engineering

- **Research directions**

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- New processing technologies that ensures food safety an equilibrated nutrition and sustainability
- Food safety strategies correlated with an equilibrated nutrition and sustainability
- Sustainability of aquatic biresources
- Management of natural biresources

- **Research themes**

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- Optimization of the food processing technologies and unit operations
- Valorization of the by-products and raw materials
- Functional foods tailored for different categories of consumers
- Microencapsulation and control released of the bioactive compounds
- Studies on food products` minimal durability and extended shelflife
- New packaging materials for foods and modified atmosphere packaging techniques
- Food reformulation
- Researches on emerging pathogens control
- New bioactive compounds obtained with enzymatic hydrolysis
- Rapid methods for food components identification
- New foods obtained by minimal processing technologies
- Phytobiotics and probiotics applications in aquaculture
- Evaluation of the fish populations from Danube river
- Stress control and illnesses occurrence in recirculating aquaculture systems
- Optimization of the recirculating aquaculture systems design
- New fishes species growth in recirculating aquaculture systems
- Biosyntheses of functional compounds using enzymes synthesized by microorganisms
- Enzyme kinetics from different vegetal matrixes and valorization of functional products
- Fermentation processes design, control of the microorganisms and simulations
- New methods for understanding biomolecules properties applying in-silico methods
- Strategies for bioremediation de-pollution and valorization of the byproducts

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