Short Curriculum vitae

PERSONAL INFORMATION

Family name, First name: Vodnar, Dan Cristian

Researcher unique identifier: https://orcid.org/0000-0001-5407-8071

Date of birth: 1982-Nov-02

Nationality: Romanian

URL for web site: http://danvodnar.objectis.net

E-mail: dan.vodnar@usamvcluj.ro

- **CURRENT POSITION(S)**

2016 - Vice-rector for Research - UASVMCN
2017 - Professor - Faculty of Food Science and Technology, UASVMCN
2017 - Bio-economy Expert, European Commission, Belgium
2016 - Scientific Manager, BIOZOON GMBH, Germany; innovative food products
2018 - Manager Technology Transfer Centre-Biotech, UASVMCN
2016 – Editor-in-Chief, Bulletin of UASVMCN
2009 - President Alumni DBU (Deutsche Bundesstiftung Umwelt, Germania)

- **INTERNATIONAL PROJECT MANAGER**

2018 - 2021 Manunnet III - Non-Act. NOvel Natural Antimicrobial CoaTings for food production chain.
2017 - 2020 Mannunet II - TOMATOCYCLE. 34/14.06.2017. Sustainable exploitation of tomato processing industry by-products.
2016 - 2019 Food Fermentations for Purpose: Health Promotion and Biopreservation - LONGLIFE.
2017 - 2019 Automatisiertes Aquaponic-System zur nachhaltigen Erzeugung frischer Lebensmittel", FKZ DBU: 33716/01-35 (Acronym: PlantGeek).

- **NATIONAL PROJECTS MANAGER**

2017 - 2020 PN-III-P1-1.2-PCCDI- 2017-0056. Functional collaboration model between public research organizations and the economic environment for providing high-level scientific and technological services in the field of bio-economics. Funding: UEFISCDI.
2017 - 2020 PN-III-P1-1.2-PCCDI- 2017-0473. From classic nutrition to precision nutrition in the field of animal farming, the scientific basis for ensuring nutritional security of the population. Funding: UEFISCDI.
2018 - 2020 37 PFE- Increasing the institutional performance through mechanisms of consolidation and development of the research directions within UASVMCN. Funding: MCI-UEFISCDI.
2018 - 2020 CNFIS-FDI-0344 "Susținerea cercetării de excelență în USAMV Cluj-Napoca". Funding MCI-UEFISCDI.
2017 - 2019 PN-III-P1-1.1-TE- 2016-0661. Reducing the sugar and increasing the bioavailability of food by-products in sweet bakery products. Funding: UEFISCDI.
2017 - 2019 PN-III-P2-2.1-PED-2016-1237, 17 PED/2017. Effective use of crude glycerol from biodiesel for lactic acid production. Funding: UEFISCDI.
2016 - 2020 POC, P-37_637/2016. Development and modeling of bioprocesses for the production of 1.3-propanediol (PD) and citric acid from crude glycerol with applications in the food industry. Acronym: ProGlyCom. Funding: ANCSI.
2014 - 2017 PN-II-PT-PCCA-2013-4-0743. New generation of probiotic functional beverages with impact on gastrointestinal health. Funding: UEFISCDI.
2013 Academic Grant. Project: Biodiesel crude glycerol bioconversion in lactic acid by

cultivation of pelletized fungi.
2012 Academic Grant. Project: The stimulating effect of micro-encapsulation of green tea enriched with selenium on the viability of probiotic bacteria (*L. casei, B. breve*) during the exposition of simulated gastrointestinal juice conditions"
2012 PN-II-IN-CI-2012-1-0009, 15 CI/2012. Probiotic microencapsulation in different matrices and *in vitro* viability of bacteria. Funding: UEFISCDI.
2012 PN-II-IN-CI-2012-1-0157, 107 CI/2012. Food Quality Management System applied in microencapsulated probiotic jelly technology. Funding: UEFISCDI.
2012 PN-II-IN-CI-2012-1-0311, 163 CI/2012. Food Safety Improvement for intelligent antimicrobial fruit wash labels production. Funding: UEFISCDI.
2012 PN-II-IN-CI-2012-1-0372, 175 CI/2012. Food Quality Management System applied in development of bioactive packaging with antimicrobial biofilm. Funding: UEFISCDI.

- **NATIONAL PATENTS**

2017 Patent no. RO 129492 - Label with antimicrobial action and the method of obtaining it. Authors: Vodnar Dan Cristian, Pop Oana Lelia, Carmen Socaciu.
2017 Patent no. RO 128966 - Biofilm with antimicrobial action, process for obtaining and using. Authors: Vodnar Dan Cristian, Carmen Socaciu.

- **PATENT APPLICATIONS**

OSIM No A/00147 from **23.03.2020**. Composition and process of obtaining microencapsulated biogenic citric acid. Authors: Vodnar Dan Cristian et al.
OSIM No. A/00148 of **23.03.2020**. Composition and process for obtaining microencapsulated biogenic 1,3-Propandiol. Authors: Vodnar Dan Cristian et al.

- **PUBLICATIONS** 119; citations 947, H index: 21(WoS)
- **SUPERVISION OF GRADUATE STUDENTS AND POSTDOCTORAL FELLOWS**

5 Postdocs; 9 PhD; 22 Master Students (and 5 Erasmus foreign students)

- **AWARDS**

Danubius Young Scientist Award, Vienna, Austria, 2018 June 25.
Gold Medal at the International Exhibition of Research, Innovation and Inventions PRO INVENT, Cluj-Napoca, 2018.
Gold Medal at the International Exhibition of Invention, Geneva, 2017.
Technology and Innovation Award, Aspen Institute Romania, Bucharest, 2015.

- **PRIZES**

”JCI Ten Outstanding Young Persons” (TOYP). 2018.
"Cinstea Maramureșului [The Honor of Maramures]", Maramureș County Council, 2018.
Semifinalist in the European Social Innovation competition, 2015 (30 semifinalists from 1408 applicants).
Top 100 "People who move the country in the right direction"; Foreign Policy Romania 2014 for R&D activities.

- **AREAS OF COMPETENCE: BIOECONOMY AND FOOD BIOTECHNOLOGIES**

- Determination of bioactivity of natural extracts and chemical synthesised compounds
- Immobilization and microinjection of enzymes and microorganisms
- Microencapsulated bioactive powders; *in vitro* gastrointestinal digestions
- Bacterial, fungal and microalga fermentative bioconversions in aerobic/anaerobic systems
- Developing innovative functional foods
- Food science; Molecular gastronomy