



Universitatea Națională de Știință și Tehnologie POLITEHNICA București

Facultatea: Inginerie Chimică și Biotehnologii

Departamentul: Chimie Organică „C. D. Nenițescu”

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Gradul didactic: Șef lucrări

L I S T A

lucrărilor științifice în domeniul disciplinelor din postul didactic

A. Teza de doctorat

„Analiză structurală și de compoziție a produselor alimentare prin metode RMN, IR și SM” – conducător științific prof. dr. ing. Sorin ROȘCA – 2006

B. Lucrări indexate ISI/BDI publicate în ultimii 10 ani

1. Manolache, F.A., Duta, D.E., Stamatie, G.D., Iordache, T.A., **Todasca, M.C.**, Decoding the Volatile Profile of White Romanian Feteasca Wines, *Separations* **2024**, 11(5), 141.
2. Popescu, M., Iancu, P., Pleșu, V., Bîldea, C.S., **Todasca, M. C.**, Different spectrophotometric methods for simultaneous quantification of lycopene and β -carotene from a binary mixture, *LWT*, **2022**, 160, 113238
3. Popescu, M., Iancu, P., Plesu, V., **Todasca M.C.**, Isopencu, G.O., Bildea, C.S., Valuable Natural Antioxidant Products Recovered from Tomatoes by Green Extraction, *Molecules*, **2022**, 27(13), 4191
4. Manolache, F.-A., Iordache, T.-A., Belc, N., **Todașcă, M.-C.**, Influence Of Edible Oil Variety On Trans Fatty Acids Formation During The Frying Process, *Revue Roumaine de Chimie*, **2022** 67(1-2), pp. 93–99
5. **Todașcă, M.-C.**, Tociu, M., Manolache, F.-A., ¹H-NMR Spectroscopy A Useful Tool For The Sibiu Salami Geographical Indication Protection, *Revue Roumaine de Chimie*, **2022**, 67(3), pp. 151–158
6. Țincu, R., **Todașcă, C.**, Artem, V., Nicoară, A.-I., „Dye removal from wastewaters using grape seed residues”, **2021**, *Revue Roumaine de Chimie*, 66(2), pp. 185-192
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9. Culetu, A., Ionescu, V., **Todasca, M.C.**, Duta, D.E., „Evaluation of the storage-associated changes in the fatty acid profile of oat-based gluten-free cookies prepared with different fats”, **2020**, *Food Science and Biotechnology*, 29(6), pp. 759-767
10. **Todasca, C.**, Gudovan, D., Tociu, M., (...), Manolescu, B.N., Manolache, F., „Wine industry waste valorisation as repellent support”, **2020**, *Revue Roumaine de Chimie*, 65(1), pp. 69-75.
11. Popescu, M., Iancu, P., Pleșu, V., **Todașcă, M.C.**, Bîldea, C.S., „Effect of different drying processes on lycopene recovery from tomato peels of crystal variety”, **2019**, *UPB Scientific Bulletin, Series B: Chemistry and Materials Science*, 81(4), pp. 45-58
12. Manolache, F.-A., **Todașcă, M.-C.**, Ionescu, V., Negoita, M., Marin, D.I., „Quality assessment for nutritive value of biscuits based on oat flour from avena nuda 1.”, **2019**, *UPB Scientific Bulletin, Series B: Chemistry and Materials Science*, 81(1), pp. 4-12
13. Vartolaș Elena-Iustina, Manolache Fulvia Ancuța, Ionescu Valentin, Uțoiu Claudiu Daniel, Manasia Teodora Alexandra, **Todașcă Maria Cristina**, „FT-IR Spectroscopy As Method For Trans Fatty Acids Quantification- A Short Review”, **2019**, *Annals. Food Science and Technology*, Database indexing, 20 (3), pp.623-630.
14. Tociu, M., **Todasca, M.-C.**, Bratu, A., Mihalache, M., Manolache, F., „Fast approach for fatty acid profiling of dairy products fats using $^1\text{H-NMR}$ spectroscopy”, **2018**, *International Dairy Journal*, 83, pp. 52-57
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17. Tociu, M., **Todasca, M.C.**, Stanescu, M.D., „Authentication and nutritional benefits of cheeses based on vegetable oils”, *Revista de Chimie*, **2017**, 68(9), pp. 2002-2005.
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C. Lucrări publicate în ultimii 10 anii în reviste și volume de conferințe cu referenți

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2. **C. Todașcă**, F. Manolache, B Poteras, T. Iordache, „Influence of fruit variety on the quality of plum vinegars”, 9th EuChemS Chemistry Congress, **2024**, 7-11 iulie, Dublin, Irlanda.
3. A. L. Mocanu, F. Manolache, G. Mustatea, **C. Todasca**, „Investigation of acrylamide and HMF formation in biscuits produced by different ingredients”, XXII Congress, EuroFoodChem XXII, **2023**, 14-16 iunie, Belgrad, Serbia.
4. **C. Todașcă**, T. Iordache, F. Manolache, „Metabolomic profile of Romanian Fetească wine”, 22nd Romanian International Conference on Chemistry and Chemical Engineering, **2022**, 7 – 9 septembrie, Sinaia, Romania.
5. F. Manolache, T. Iordache, S. Petre, **C. Todasca**, „NMR a tool for unicity evaluation of Feteasca Neagra traditional Romanian wine”, XXI EuroFoodChem Conference **2021**, 22-24 Noiembrie 2021, Lisabona, Portugalia, on-line.
6. T. Iordache, F. Manolache, N. Belc, **C. Todașcă**, „Influence of edible oil variety on trans fatty acids formation during the frying process”, Advances in Food Chemistry Conference, AdFoodChem 2021, 15-17 Aprilie **2021**, Bucuresti, Romania, Book of abstracts ISSN 2784-0352
7. **C. Todasca**, M. Tociu, T. Manasia, F. Manolache, Chemometrics and 1H-NMR analysis - a brilliant tool for measuring adulteration of fresh cheese with exogenous fats, 12th NIZO Dairy Conference, 4 – 7 Octombrie **2021**, on-line.
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10. **Cristina Todasca**, Teodora Manasia, Ioana Maior, Mihai Eftimie, Fulvia Manolache, Valentin Ionescu, „Metals Influence on Wine Fermentation and Stability”, 21th Romanian International Conference on Chemistry and Chemical Engineering, 4-7 septembrie **2019**, Mamaia- Constanta, Romania.
11. **Cristina Todasca** , Lavinia Neagu , Fulvia Manolache , Claudiu Utoiu, „Rennet Vs Clotting Agents- Study Of Composition Changes From Cheese Using NMR”, 9th International Conference of the Chemical Societies of the South-East European Countries, 8-11 mai **2019**, Book of Abstracts, ISBN: 978-606-603-209-4, Târgoviște, Romania.
12. **Cristina Todasca**, Hans-Jacob Skarpeid, Fulvia Manolache, Tove Gulbrandsen Devold, „Protein quantitation in fish hydrolysates - a feasibility study into the potential of ¹H-NMR”, **XX EuroFoodChem Conference**, 17-19 iunie, 2019, Book of Abstracts, pg 275 ISBN 978-989-8124-26-5, Porto, Portugalia.
13. **Cristina Todașcă**, Mihaela Tociu, Tuan Nguyen, Fulvia Manolache, Valentin Ionescu, Sorin Rosca, „Protecting Designations of Origin and Geographical Indications For Meat Products Using NMR Spectroscopy”, a XXXV-a Conferință Națională de Chimie, 2-5 octombrie **2018**, Călimănești – Căciulata, Romania.

14. Fulvia Manolache, **Cristina Todașcă**, Valentin Ionescu, Gabriela Stamatie, Claudiu Uțoiu, Enuța Iorga, „Quantitative Measurement Of Cheese Adulteration With Non Milk Fat”, a XXXV-a Conferință Națională de Chimie, 2-5 octombrie **2018**, Călimănești – Căciulata, Romania.
15. Fulvia Manolache, **Cristina Todașcă**, Valentin Ionescu, Claudiu Uțoiu, Floarea Serbancea, „Identification de l'adulteration du beurre avec des graisses exogenes par RMN d'haute resolution”, - *10ème Colloque Franco-Roumain de Chimie Appliquée (COFrRoCA)*, iunie **2018**, Bacău, Romania.
16. **Cristina Todasca** – „¹H-NMR Application in Fatty Acid Profiling of Fats and its Use in Authentication of Various Foods”, **Conferinta plenara**, Conferinta Internationala YRICCCE II, 3-5 mai **2018**, Budapesta, Ungaria.
17. Mihaela MIHALACHE, **Cristina TODASCA**, Mihaela TOCIU, Aurelia BRATU, Valentin IONESCU, „Influence of Rainfall Regime on Grape Seed Oil Composition”, 20th Romanian International Conference on Chemistry and Chemical Engineering, September 6-9, **2017**, Poiana Brasov, ROMANIA.
18. **Cristina TODASCA**, Mihaela TOCIU, Aurelia BRATU, Mihaela MIHALACHE, Dragos VOICU, Fulvia MANOLACHE, „Methods for Authentication of Cheese Adulteration with Exogenous Fats”, 20th Romanian International Conference on Chemistry and Chemical Engineering, September 6-9, **2017**, Poiana Brasov, ROMANIA.
19. Valentin Ionescu, Fulvia-Ancuța Manolache, **Cristina Todască**, „NMR Markers For Quantitative Analysis Of The Romanian Lavandula Varieties”, **3rdIMEKOFOODS** Metrology Promoting Harmonization& Standardization in Food & Nutrition, 1 – 4 October **2017**, Thessaloniki, Greece.
20. **Cristina Todasca**, Mihaela Tociu, Mihaela Mihalache, Aurelia Bratu, Dragos Gudovan, Victoria Artem, „Optimal Extraction Conditions for Enhancement of Vegetable Oils With Bioactive Compounds”, **EuroFoodChem XIX Conference**, 2-7 octombrie **2017**, Budapesta, Ungaria.
21. M. Tociu, **M.C. Todasca**, M. Mihalache, D. Gudovan, M.D. Stanescu - **6th EuChemS Chemistry Congress**, Quality enhancement of vegetable oils based on waste from wine industry, 11-15 Septembrie **2016**, Seville, Spania, pp. 161
22. M. Tociu, **M.C. Todasca**, M.D. Stanescu - **XXXIV-th Romanian Chemistry Conferences**, Fatty acid profile for various type of vegetable cheeses, 4-7 Octombrie **2016**, Călimănești-Căciulata, Vâlcea, România, pp. 15
23. M. Tociu, **M.C. Todasca**, M.D. Stanescu - **29th EFFoST Conference Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society**, Enzyme Contribution for Quality Improvement of Vegetable Oils, 10-12 Noiembrie **2015**, Atena, Grecia, pp. 1417, Conference Proceedings-volume II, ISBN: 978-618-82196-1-8.
24. M. Tociu, **M.C. Todasca**, V. Artem, M. Mihalache, N.A. Chira, F. Manolache, M.D. Stanescu, „*Compositional Changes in Grapes Seed Oils from Traditional and local Romanian Red Varieties*”, 3rd North and East European Congress on Food (NEEFood), 20-23 Mai **2015**, Brașov, România, pp. 146, Special issue of Journal of EcoAgriTourism, ISSN 1844-8577.
25. **M.C. Todasca**, M. Tociu, A. Bratu, M. Radu, M. Mihalache, F. Manolache, M.D. Stanescu, „*Improving the Quality of Sunflower Oil by Valorization of Vegetable Waste from the Wine Industry*”, 19th Romanian International Conference on Chemistry and Chemical Engineering (RICCCE), 2-5 Septembrie **2015**, Sibiu, România, pp. 86-87, Conference Proceedings.