

LISTA DE LUCRĂRI

Conf. univ. dr. ing. Cristina Maria CANJA

1. Lucrări științifice relevante

1. **Canja, C.M.**, *Study of the Use of Gelatine to Fix Wine Limpidity*, Bulletin of the Transilvania University of Brasov, series II, vol 6 (56), 2013, ISSN2065-2135;
2. **Canja, CM.**, Lupu M, Tăulea G., *The influence of kneading time on bread dough quality*, Bulletin of the Transilvania University of Brasov, Series II-Forestry, Wood Industry, Agricultural Food Engineering, 2014;
3. **Canja C.M.**, Lupu M.I., Padureanu V. *Study on rheological behavior of bakery dough*, Proceeding of the 5th international conferences COMEC – 2013, Brașov, ISBN 978-1-939757-11-1;
4. **Canja, C. M.**, Padureanu, V., *Sensorial analysis - method for alcoholic beverages quality control*. Journal of EcoAgriTourism 2012 Vol. 8 No. 1 pp. 232-235 ISSN 1844-8577
5. **Canja C.M.** *The management of bread baking process - an important factor in order to obtain qualitative products*. Journal of EcoAgriTourism 2010 Vol. 6 No. 1 pp. 105-108 ISSN 1844-8577.
6. **Canja C.M.**, Lupu M.I, Enache D.V., *Study on hygien and hygien rules in bakery industry* Proceeding of the 5th international conferences COMEC – 2013, Brașov.
7. **Canja, C.M.**, Lupu, M.I., Mazarel, A., Padureanu, V.: *The Effect on Salt Added to the Dough Rheological Properties of that and Quality of White Bread*, Bulletin Of The Transilvania University Of Brasov Vol. 8 (57) No.1 – 2015 Series li - Forestry Wood Industry Agricultural Food Engineering, ISSN 2065-2135 (Print), ISSN2065-2143 (CD-ROM), pp. 57-64
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10. Lupu, M.; Pădureanu, V.; **Canja, C. M.** *Research regarding rheological properties of cereal grains*, Journal of EcoAgriTourism 2014 Vol. 10 No. 2 pp. 41-44 ISSN 1844-8577

2. Teza de doctorat

“Cercetarea influenței parametrilor funcționali și constructivi ai echipamentelor pentru coacerea pâinii asupra consumurilor energetice specifice”, 2007

3. Cărți și capitole din cărți

1. **Bică C.M., (Canja C.M)** *Exploziile datorate pulberilor din industria alimentară*, Editura Univeristății Transilvania din Brașov, 2004, ISBN: 973-635-297-8;
2. Rus Fl., **Bică C.M., (Canja C.M)** Șerban E., *Operații unitare – amestecarea și aglomerarea*, Editura Univeristății Transilvania din Brașov, 2008, ISBN: 978-973-635-782-4;
3. Șerban D., **Canja C.M.**, *Siguranța alimentelor - garanția protecției consumatorului*, Editura Univeristății Transilvania din Brașov, 2010, ISBN: 978-973-598-761-9;
4. Brătucu Gh., **Bică C.M., (Canja C.M)** Marin A.L., Păunescu G.C., *Transportul intern, manipularea și depozitarea produselor agroalimentare*, Editura Univeristății Transilvania din Brașov, 2010, ISBN: 978-973-635-924-8;
5. Brătucu Gh., Căpățână I., Marin A.L., **Canja C.M.**, *Mașini de ridicat și transportat în industria aliementară și agricultură*, Editura Univeristății Transilvania din Brașov, 2010, ISBN: 978-973-635-927-9;
6. **Canja, C.M.**, Mazărel, A., " Fundamentele expertizei agro-alimentare", Editura Alma Mater, Cluj Napoca, 2015. (în curs de aparitie);
7. Pădureanu, V., Lupu, M.I., **Canja, C.M.**, *Utilaje pentru Vinificație*, Editura Lux Libris, Brasov, 2014, ISBN – 978-973-131-305-4.

4. Articole publicate în reviste din fluxul științific internațional principal

1. **Canja C.M.**, Nazâru A.M., *Research into energy consumption and efficiency of bread processing units with focus on bread ovens*, 13th International conference modern technologies, quality and innovation: MODTECH 2009 Chisinau;
2. **Canja C.M.**, *Researches regarding the specific consumption of heat during the baking process of white and intermediary bread*, Modern Technologies, Quality and Innovation - New face of TMCR, 20-22th May 2010;
3. Ratnasingam, J. , Ramasamy, G. , Toong W., Ioras Fl., **Canja C. M.**, Lupu M. I., Abrudan I. V., *Carbon Stocking in the Natural Forests – The Case of Malaysia*, Notulae Botanicae Horti Agrobotanici Cluj-Napoca, vol. 43, No. 1 (2015), pg. 278-286.
4. **Canja C.M.**, Padureanu V., *Theoretical and Experimental Researches on Harvesting Time for White Wine Grapes from the Transylvanian Plateau*, Bulletin of the Transilvania University of Brasov, series II, vol 4 (53), 2011, ISSN 2065-2135;
5. **Canja, C.M.**, *Study of the Use of Gelatine to Fix Wine Limpidity* Bulletin of the Transilvania University of Brasov, series II, vol 6 (56), 2013, ISSN2065-2135;

6. Lupu, M., Pădureanu, V., **Canja, C. M.**, *Wheat resistance analysis on the subject of energy consumption in the grinding process*, Bulletin of the Transilvania University of Brasov, Series II - Forestry, Wood Industry, Agricultural Food Engineering, 2014, 7, 56 Part 2, pp 59-62, 7 ref.
7. **Canja, C.M.**, Lupu M, Tăulea G., *The influence of kneading time on bread dough quality*, Bulletin of the Transilvania University of Brasov, Series II-Forestry, Wood Industry, Agricultural Food Engineering, 2014;
8. **Canja C.M.**, Lupu M.I., Padureanu V. *Study on rheological behavior of bakery dough*, Proceeding of the 5th international conferences COMEC – 2013, Braşov, ISBN 978-1-939757-11-1;
9. **Canja C.M.**, Lupu M.I, Enache D.V., *Study on hygien and hygien rules in bakery industry* Proceeding of the 5th international conferences COMEC – 2013, Braşov.
10. **Bică C.M, (Canja C.M)**, Constantin A.M., *Implementing HACCP system in Bakery Industry*, Bulletin of Transilvania University of Brasov, Seria II, ISSN – 2065-2143, 2008;
11. **Canja C. M.**, *Role of education in oenotourism development*, Journal of EcoAgriTourism 2010 Vol. 6 No. 1 pp. 162-166, ISSN 1844-8577,
12. **Canja C.M.**, Serban D., *Benefit of implementing HACCP system in food industry*, The 4-th International Conference Computational Mechanics and Virtual Engineering COMEC 2011, ISBN – 978-973-131-122-7;
13. **Canja C.M.**, Serban D., *Research on development Traceability System in Food Products and Food Safety*, The 4-th International Conference Computational Mechanics and Virtual Engineering COMEC 2011 , ISBN – 978-973-131-122-7;
14. **Canja, C. M.**, Padureanu, V., *Sensorial analysis - method for alcoholic beverages quality control*. Journal of EcoAgriTourism 2012 Vol. 8 No. 1 pp. 232-235 ISSN 1844-8577
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17. Constantin A.-M., Csatlós C., **Bica C.M. (Canja C.M.)** *Pulsed Electric Field Processing of Liquid Foods. Simulation of the electric field distribution between electrodes*
18. Constantin, A.M., Danciu, M., **Bică C. M., (Canja C.M.)** *“Non – thermal treatment of foodstuff. Electric potential and electric field distribution in a corona discharge”*, Research people and actual tasks on multidisciplinary sciences”, Vol.2, First Conference, 2007, Lozenec, Bulgaria, pg 26 – 30, ISBN 978-954-91147-3-7.
19. **Canja C.M.** *The management of bread baking process - an important factor in order to obtain qualitative products*. Journal of EcoAgriTourism 2010 Vol. 6 No. 1 pp. 105-108 ISSN 1844-8577.

5. Articole publicate în lucrări ale principalelor conferințe internaționale

1. **Canja C.M**, Nazâru A.M., *Research into energy consumption and efficiency of bread processing units with focus on bread ovens*, 13th International conference modern

technologies, quality and innovation: MODTECH 2009 Chisinau; http://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=15&SID=Y2ayJkxMGY2XtWe8R23&page=3&doc=22

2. **Canja C.M.**, *Researches regarding the specific consumption of heat during the baking process of white and intermediary bread*, Modern Technologies, Quality and Innovation - New face of TMCR, 20-22th May 2010; http://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=10&SID=Y2ayJkxMGY2XtWe8R23&page=1&doc=2

3. Lupu, M. **Canja C.M.**, Padureanu, V. *Quality Assessment Of Grinding Operation*, 3 rd International Conference "Research & Innovation in Engineering " COMAT 2014 16-17 October 2014, Braşov, Romania, pg. 284-287, http://aspeckt.unitbv.ro/jspui/bitstream/123456789/765/1/54_Lupu%20s.a_2..pdf;

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5. Luchian MI, **Canja CM**, Csatos C, *Studies On Influence Of Water On Dough Rheology And Bread Quality*, The 4th International Conference "Computational Mechanics and Virtual Engineering" COMEC 2011 20-22 OCTOBER 2011, Brasov, Romania, pg. 132-135. https://scholar.google.ro/citations?view_op=view_citation&continue=/scholar%3Fhl%3Dro%26as_sdt%3D0,5%26scilib%3D1&citilm=1&citation_for_view=uWreyKQAAAAJ:LkGwnXOMwfc&hl=ro&oi=p

6. Pădureanu V., Lupu M. I., **Canja C.M.** *Theoretical Research To Improve Traction Performance Of Wheeled Tractors By Using A Supplementary Driven Axle*, 5 th International Conference "Computational Mechanics and Virtual Engineering " COMEC 2013 24- 25 October 2013, Braşov, Romania, pg. 410-415, https://scholar.google.ro/citations?view_op=view_citation&continue=/scholar%3Fhl%3Dro%26start%3D10%26as_sdt%3D0,5%26scilib%3D1&citilm=1&citation_for_view=uWreyKQAAAAJ:UeHWp8X0CEIC&hl=ro&oi=p

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8. **Canja C.M.**, Serban D., *Research on development Traceability System in Food Products and Food Safety*, The 4-th International Conference Computational Mechanics and Virtual Engineering COMEC 2011 , ISBN – 978-973-131-122-7

9. Lupu M.I, Pădureanu V, **Canja C.M.**, *Dezvoltarea viti-viniculturii româneşti în contextul strategiei pentru dezvoltare durabilă a sectorului agro-alimentar în perioada 2014-2020-2030*, Sesiunea Ştiinţifică de Toamnă 2013 a Academiei Oamenilor de Ştiinţă din România–ECO–ECONOMIA ŞI DEZVOLTAREA DURABILĂ, 21-23 septembrie 2013, Braşov, http://www.aos.ro/site_mod/Primapagina/2013/ProgramrezumateBrasov.pdf

10. **Canja C.M.**, Mazarel A., Lupu M.I, Pădureanu V., *The Effect of the Addition of Dietary Fiber in White Bean Over the Technological and Sensory Qualities of White Bread*, 3rd North and East European Congress on Food NEEFood, 20-23 may 2015, Braşov, România. – Book of Abstract, <http://neefood2015.rosita.ro/>

11. Badarau C. **Canja C.M.**, Damsa L F., Margean A., *Effects of Several Purple Potato Paste Additions on Bread Quality*, 3rd North and East European Congress on Food NEEFood, 20-23 may 2015, Braşov, România – Book of Abstract., <http://neefood2015.rosita.ro/>

12. Lupu M.I, Pădureanu V, Pantea I., **Canja C.M** *The effect of moisture content on grinding process of wheat and maize single kernel*, 3rd North and East European Congress on Food NEEFood, 20-23 may 2015, Braşov, România – Book of Abstract, <http://neefood2015.rosita.ro/>

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15. Lupu M. I., **Canja C.M**, Pădureanu V., *Wheat resistance analysis in the aspect of energy consumption in the grinding process*, 1st International UOC B.EN.A Conference *The Sustainability of Pharmaceutical, Medical and Ecological Education and Research* <http://sphameer2013.univ-ovidius.ro/participants-list/>.

16. Brătucu, Gh., **Bică, C. (Canja C.M)**: *Comparative Aspects Regarding the Heat Consumption During the Baking Process of Various Types of Bread*, în revista INMATEH V/2007, nr. 23, Bucureşti, p. 69- 73, ISSN 1583-1019.

17. **Bică, C.M (Canja C.M)**, Brătucu, Gh.: *Researches Regarding the Energetic Balance of the Bread Baking Oven with Tubes Containing Vapors under Pressure*, în revista INMATEH I/2008, nr. 24, vol II, Bucureşti, p. 223-228, ISSN 1583-1019

18. **Bică, C.M. (Canja C.M)**, Brătucu, Gh., *Researches Concerning Temperature Variation in Dough During Bread Baking*, in Buletinul Conferinței Internaționale, "Information Technology in Agriculture and Rural Development", Debrecen, Hungary, p 74-78, 29-30 aug. 2007, ISBN 978-963-87366-1-1.

19. Constantin, A.M., Danciu, M., **Bică C. M., (Canja C.M.)** "Non – thermal treatment of foodstuff. Electric potential and electric field distribution in a corona discharge", Research people and actual tasks on multidisciplinary sciences", Vol.2, First Conference, 2007, Lozenec, Bulgaria, pg 26 – 30, ISBN 978-954-91147-3-7.

6. Lucrări științifice diverse

1. **Bică. C.M.**, "Furajarea animalelor cu ajutorul deșeurilor din industria laptelui", Tempus;

2. **Bică. C.M.**, Gh. Brătucu, "Consumuri energetice în procesul de coacere a pâinii", Mecanizarea agriculturii, nr. 11/2004, pg 24-29;

3. **Bică C.M.**, Gh. Brătucu, "Aspecte privind consumurile energetice în procesul de coacere a pâinii"; IN MATEH III, 2004, pg. 87-93;

4. Ghimbășan R., **Bică. C.M.**, "Unele aspecte ale fertilizării organice în agricultura biologică", Cereale și plante tehnice, nr.7/2004, pg. 16-18;

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7. **Bică. C.M.**, "Influența tipului de combustibil asupra randamentului energetic al cuptoarelor de pâine", BIOTASAS, 2005.
8. Ghimbășan R., **Bică. C.M.**, "Unele buruieni sunt utile", Cereale și plante tehnice, nr.1/2005, pg. 19-21.
9. Ghimbășan R., **Bică. C.M.**, „Reguli europene privind obținerea – în sistem BIO – a unor produse de origine animală”, în Zootehnie și Medicină Veterinară, Nr. 9/2005, ISSN 1220-8507, pg.4;
10. Pădureanu, V., **Bică, C.M.**, „Aspecte practice privind operațiile de îngrijire și condiționare a vinului în timpul păstrării”, în Buletin de informare – Noutăți privind modalitățile de organizare și tehnologiile de producție și mecanizare pentru dezvoltarea agriculturii în zonele umede – vol 4/2005, ISBN: 973-635-612-4, pg. 35-40, Ed. Universității "Transilvania" Brașov, 2005;
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