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Influence of thyme essential oil on microbiological stability of kashkaval cheese during ripening



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Biography

Maria-Ioana Socaci has graduated from UASVM Cluj-Napoca with an MSc degree in Food Processing and Quality Control (2017) and BSc degree in Food Control and Expertise (2015). She is active in Food Science research. The output of her research work has rewarded as follows: 1st prize at 7th International Conference for Students "Student in Bucovina" Suceava: Nov 10 – 11 for the paperwork "Chemical composition and antioxidant activity of some plant essential oils"; 2nd prize at "7th International Conference for Students "Student in Bucovina" Suceava: Nov 10 – 11 for the paperwork "In vitro antibacterial activity of some essential oils extracted from herbs"; 3rd mention at 14th Student Scientific Session, Apr 21 2016, USAMV Cluj-Napoca for the paperwork "Caracterizarea unor uleiuri esențiale extrase din plante aromatice"; From 2015 to 2017 she was Volunteer in Food Microbiology Laboratory of Food Science and Technology Faculty USAMV Cluj-Napoca, guided by Assoc. Prof. Ancuta Rotar and Assistant Professor Carmen Pop and Animal Food Quality Control Laboratory of Food Science and Technology Faculty USAMV Cluj-Napoca, guided by Assoc. Prof. Cristina Semeniuc.

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