

COMISIA INGINERIA RESURSELOR VEGETALE SI ANIMALE

STANDARDE MINIMALE NECESARE ȘI OBLIGATORII PENTRU CONFERIREA TITLURILOR DIDACTICE DIN ÎNVĂȚĂMÂNTUL SUPERIOR ȘI A GRADELOR PROFESIONALE DE CERCETARE-DEZVOLTARE

1. Structura activității candidatului

1. Structura activitatii candidatului							
Nr. crt.	Domeniul activităților	Tipul activităților	Categoriile și restricții	Subcategoriile	Indicatori (kpi)	Indicator realizat	
0	1	2	3	4	5		
1	Activitatea didactică și profesională (A1)	1.1 Carti si capitole în carti de specialitate	1.1.1 Carti/capitole ca autor pentru Profesor/CSI minim 2, d.c.1 prim autor; Conferențiar/CSII minim 1	1.1.1.1 internationale	nr. pagini / 2 * nr. autori		
1.1.1.2 nationale;				nr. pagini / (5 * nr. autori)	TOTAL 1.1 = 177,29		
1.1.1.2.1. Gutt G., Gutt S. - Curs de Tehnologii neconventionale, Editura Universitatii "Stefan cel Mare", Suceava, 1992, 225 p., http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-13224?func=full-set-set&set_number=535826&set_entry=000003&format=999					225/5*2=22.5		
1.1.1.2.2. Gutt S. , Gutt G. - Curs de Chimia materialelor electrotehnice, Editura Universitatii "Stefan cel Mare", Suceava, 1992, 302 p., http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-13705?func=full-set-set&set_number=535829&set_entry=000001&format=999					302/5*2=30.2		

			1.1.1.2.3. Gutt G., Gutt S. , Steiner Th. - Aparate pentru cercetare, Editura Universitatii "Stefan cel Mare", Suceava, 1997, ISBN 973-98210-4-9, 230 p., http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-14001?func=full-set-set&set_number=535834&set_entry=000001&format=999		230/5*3=15.33
			1.1.1.2.4. Gutt G., Palade D.D., Gutt S. , Klein F., Schmitt-Thomas K.G. - Incercarea si caracterizarea materialelor metalice, Editura Tehnică, Bucuresti, 2001, ISBN 973-31-1574-6, 639 p., http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-15300?func=full-set-set&set_number=535843&set_entry=000001&format=999		639/5*5=25.56
			1.1.1.2.5. Gutt S. , Gutt G. - Chimie anorganica, Editura Universitatii "Stefan cel Mare", Suceava, 2003, ISBN 973-666-050-8, 211 p.		211/5*2=21.1
			1.1.1.2.6. Gutt S. , Gutt G. - Zerstörungsfreie Werkstoff und Werkstückprüfung, Editura Didactică și Pedagogică, R.A., ISBN 978-973-30-2814-7, 249 p.,		249/5*2=24.9
			1.1.1.2.7. Gutt G., Gutt S. - Analiză instrumentală, Editura Universitatii "Stefan cel Mare", Suceava, 2005, ISBN 973-666-166-0, 377 p., http://exlibris.usv.ro:8991/F/J7ETRM2VA6MECTVTA713P9IUP59MYC23766J1QQCICNV68XNE8-04473?func=full-set-set&set_number=535852&set_entry=000006&format=999		377/5*2=37.7
		1.1.2 Carti/ capitole de carti ca editor/ coordonator	1.1.2.1 internationale	nr.pagini / (3*nr. autori)	
			1.1.2.2 nationale	nr.pagini / (7*nr. autori)	

		1.2 Suport didactic	1.2.1 Manuale, suport de curs		nr.pagi ni / (8*nr.a utori)	
			1.2.2 Indrumar e de laborator /aplicatii		nr.pagi ni /(8* nr.autor i)	
		1.3 Coordon are de program e de studii, organiza re si coordona re program e de formare continua si proiecte educatio nale(PO S, Socrates, Leonard o, sa)	Punctaj unic pentru fiecare activitate		15	

2	Activitatea de cercetare (A2)	2.1 Articole in reviste cotate ISI Thomson Reuters si in volume indexate ISI proceedings*)	Minim 6 articole pentru Profesor / CS I		(25+20*FI)/nr. autori – pt reviste cotate ISI; 25/nr. autori – pt articole indexate ISI proceedings	TOTAL 2.1 = 209.951
Minim 3 articole pentru Conferen tiar / CS II						
2.1.1. Gutt, S. , Gutt, G., Factors influencing the fermentation process and ethanol yield, <i>Romanian biotechnological letters</i> , 2009, volum 14, nr. 5, pag. 4648-4657, FI 0.152. http://www.rombio.eu/rbl5vol14/6.pdf .			(25+20*0.152)/ 2 = 14.02*2 = 28.04			
2.1.2. Gutt, S. , Gutt, G., Ivascan, S., Contributions to the energetic and material balance in the electrochemical boring process, <i>Revista de Chimie</i> , 1993, volum 44, nr. 8, pag. 729-737, FI 0,103. http://serials.unibo.it/cgi-ser/start/en/spogli/dfs.tcl?prog_art=4625213&language=ENGLISH&view=articoli			(25+20*0.103)/ 3 = 9.02*2 = 18.04			
2.1.3. Oroian, M., Amariei, S. , Escriche, I., Leahu, A., Damian, C., Gutt, G., Chemical composition and temperature influence on the rheological behaviour of honeys, <i>International Journal of Food Properties</i> , 2014, volum 17, nr. 10, pag. 2228-2240, FI 0,906 http://www.tandfonline.com/doi/abs/10.1080/10942912.2013.791835 .			(25+20*0,906)/ 6=7.18			
2.1.4. Oroian, M., Amariei, S. , Escriche, I., Gutt, G., A viscoelastic model for honeys using the time-temperature superposition principle (TTSP), <i>Food and Bioprocess Technology</i> , 2013, volum 6, nr. 9, pag. 2251-2260, FI 3,126. http://link.springer.com/article/10.1007%2Fs11947-012-0893-7 .	(25+20*3,126)/ 4 = 21.88					

			<p>2.1.5. Oroian, M., Amariei, S., Escriche, I., Gutt, G., Rheological aspects of spanish honeys, <i>Food and Bioprocess Technology</i>, 2013, volum 6, nr. 1, pag. 228-241, FI 3,126. http://link.springer.com/article/10.1007%2Fs11947-011-0730-4.</p>	$\frac{(25+20*3,126)}{4} = 21.88$
			<p>2.1.6. Radu-Rusu, R., M., Usturoi, M., G., Leahu, A., Amariei, S., Radu-Rusu, C., G., Vacaru-Opris, I., Chemical features, cholesterol and energy content of table hen eggs from conventional and alternative farming systems, <i>South African Journal of Animal Science</i>, 2014, volum 44, nr. 1, pag. 33-42, FI 0,345.</p>	$\frac{(25+20*0,345)}{6} = 5.31$
			<p>2.1.7. Buculei, A., Amariei, S., Oroian, M., Gutt, G., Gaceu, L., Metals migration between product and metallic package in canned meat, <i>LWT-Food Science and Technology</i>, 2014, volum 58, nr. 2, pag. 364-374, FI 2,468. http://www.sciencedirect.com/science/article/pii/S0023643813002090.</p>	$\frac{(25+20*2,468)}{5} = 14.87$
			<p>2.1.8. Amariei, S., Ropciuc, S., Gutt, G., Oroian, M., Influence of packing materials and temperature on yeast activity, <i>Romanian Biotechnological Letters</i>, 2014, volum 19, nr. 4, pag. 9475-9484, FI 0,351. http://www.rombio.eu/vol19nr4/lucr%204_Amariei-Gut_rec%2020.02.2014_ac%2020.06.2014%20Amariei%20-Final.pdf.</p>	$\frac{(25+20*0.351)}{4} = 8.005*2 = 16.01$
			<p>2.1.9. Oroian, M., Amariei, S., Gutt, G., Patulin in apple juices from the Romanian market, <i>Food Additives & Contaminants Part B-Surveillance</i>, 2014, volum 7, nr. 2, pag. 147-150, FI 0,914. http://www.tandfonline.com/doi/abs/10.1080/19393210.2013.861518?journalCode=tfab20.</p>	$\frac{(25+20*0,914)}{3} = 14.42$
			<p>2.1.10. Oroian, M., Amariei, S., Leahu, A., Gutt, G., Multi-Element Composition of Honey as a Suitable Tool for Its Authenticity Analysis, <i>Polish Journal of Food and Nutrition Sciences</i>, 2015, volum 65, nr. 2, pag. 93-100, FI 0 http://journal.pan.olsztyn.pl/?p=rec&s_rok=2015&s_numer=2</p>	$\frac{(25+20*0)}{4} = 6.25$
			<p>2.1.11. Oroian, M., Amariei, S., Gutt, G., Acrylamide in Romanian food using HPLC-UV and a health risk assessment, <i>Food Additives & Contaminants: Part B</i>, (ahead-of-print), 2015, pag. 1-6, FI 0.914.</p>	$\frac{(25+20*0.914)}{3} = 14.426$

			<p>2.1.12. Oroian, M., Ropciuc, S., Amariei, S., Gutt, G., Correlations between density, viscosity, surface tension and ultrasonic velocity of different mono-and di-saccharides, <i>Journal of Molecular Liquids</i>, 2015, 207, pag. 145-151, FI 2.083</p>		(25+20*2.083)/ /4 = 16.665
			<p>2.1.13. Leahu, A., Gutt, S., Gutt, G., Hretcanu, C., The impact of fertiliser types on soil's macronutrients and microelements content, <i>8th International Conference Environmental Engineering</i>, Vilnius, Lithuania, 2011, volum 1, pag. 182-187 http://leidykla.vgtu.lt/conferences/Enviro2011/Articles/1/182_187_Leahu_others.pdf</p>		20/4 = 5
			<p>2.1.14. Gutt, S., Gutt, G., Winkler, I., Contributions to the development of photometric and spectrophotometric portable kits for water analysis, Edited by: Hlavinek, P; Winkler, I; Marsalek, J; Mahrikova, I., <i>Advanced water supply and wastewater treatment a road to safer society and environment</i>, <i>Book Series: NATO Science for Peace and Security Series C-Environmental Security</i>, 2010, pag. 247-256. http://link.springer.com/chapter/10.1007%2F978-94-007-0280-6_23.</p>		20/3 = 6.66*2 = 13.32
			<p>2.1.15. Gutt, G., Gutt, S., Winkler, I., A new generation of instrumental analytical devices for controlling and monitoring of water quality, Edited by: Hlavinek, P; Winkler, I; Marsalek, J; Mahrikova, I., <i>Advanced water supply and wastewater treatment a road to safer society and environment</i>, <i>Book Series: NATO Science for Peace and Security Series C-Environmental Security</i>, 2010, pag. 257-266. http://link.springer.com/chapter/10.1007%2F978-94-007-0280-6_24.</p>		20/3 = 6.66

		2.2 Articole in reviste si volumele unor manifest ari stiintific e indexate in alte baze de date internati onale *) **)	Minim 10 pentru conferent iar / CSII		15 / nr. autori;	
			Minim 15 pentru profesor / CSI			TOTAL 2.2 = 629
			2.2.1. Gutt, S., Gutt,G., Mazareanu, M., Study on the content of zearalenone from wheat and derivatives, <i>Food and Environment Safety</i> , Year IX, No 1, 2010, p. 68-73.			15/3=5*2=10
			2.2.2. Vasilache V., Gutt S., Rusu O.E., Vasilache T., Sasu G., Gutt Gh., Studies Regarding the Eutrophication of the Negreni Reservoir in Botosani County, <i>International Journal of conservation Sciences</i> , March 2010, Vol. 1, Issue 1, p. 41-46.			15/6=2.5
			2.2.3. Gutt, S., Gutt, G., Pauliuc D., Calcium Salt Addition in Bioethanol Obtaining, <i>Anal. of the Suceava University-Food Engineering</i> , Year VII, No. 2, 2009, p 5-15			15/3=5*2=10
			2.2.4. Gutt, G., Gutt, S., Sturza ,R., Neues spektrometrisches Verfahren und Einrichtung zur in situ Wein- und Bier Analyse, <i>Anal. of the Suceava University-Food Engineering</i> , Year VII, No. 2, 2008, p 33-38.			15/3=5
			2.2.5. Gutt, S., Gutt, G., The Influence of Pea Extract Addition upon Bakery Products Quality, <i>Journal of Agroalimentary Processes and Technologies</i> , vol. XII, nr. 2, 2006, Timisoara, p. 377-384.			15/2=7.5*2=15
			2.2.6. Gutt, G., Gutt, S., New Tendencies Regarding Molecular Absorbtion Spectrophotometers with Applications in Food Products Control, <i>Journal of Agroalimentary Processes and Technologies</i> , vol. XII, nr. 2, 2006, Timisoara, p. 357-364.			15/2=7.5
			2.2.7. Gutt, S., Gutt, G., L' etude des facteurs influencant la clarification enzymatique du jus de pommes, <i>COFrRoCA, Clermont Ferrand, Franta</i> , p. 71-74, 2006.			15/2=7.5*2=15
			2.2.8. Gutt, S., Gutt, G., Vegetable fibre addition influence on bakery productsquality, <i>Annals of the Suceava University</i> , anul IV, nr.1-2005, pag 5-7, Editura Universității „Ștefan cel Mare”, ISSN 1842-4597.			15/2=7.5*2=15

			2.2.9. Gutt, S., Gutt, G., Electrolytic Hydrogen Welding Resulted from Water, Analele Universitatii Stefan cel Mare Suceava, sectiunea Inginerie Alimentara, p. 5-11, nr. 1, 2004	15/2=7.5*2=15
			2.2.10. Gutt, G., Gutt, S., Elementen Analyse durch Rontgenspektroskopie, Analele Universitatii Stefan cel Mare Suceava, sectiunea Inginerie Alimentara, p. 23-30, nr. 1, 2004.	15/2=7.5
			2.2.11. Gutt, G., Gutt, S., Beitrage zur Material Strukturanalyse durch Rontgendifraktometrie, Analele Universitatii Stefan cel Mare Suceava, sectiunea Inginerie Alimentara, p. 55-64, nr. 2, 2004.	15/2=7.5
			2.2.12. Gutt G., Gutt S., New Tendencies Regarding Molecular Absorbtion Spectrophotometers with Applications in Food Products Control, Journal of Agroalimentary Processes and Technologies, vol. XII, nr. 2, 2006, Timisoara, p. 357-364.	15/2=7.5
			2.2.13. Gutt, S., Gutt, G., Gutt, A., Poroeh-Seritan,. M., Mironeasa, S., Rosu, A., (2011), New solutions to develop portable surface plasmon resonance phenomenon (SPR)- based biosensors, Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26th November 2011, Austria Center Vienna - Vienna, Austria.	15/6=2.5*2=5
			2.2.14. Gutt, G., Gutt, S., Poroeh-Seritan, M., Gutt, A., (2011), Complex device for water analytic, Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26th November 2011, Austria Center Vienna - Vienna, Austria.	15/4=3.75
			2.2.15. Stroe, S.,G., Gutt G., Gutt S., Poroeh M., S., Severin T., L., Maiorescu M., (2011), Research on iron and nickel migration from austenitic stainless steels into acid food products, Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26th November 2011, Austria Center Vienna - Vienna, Austria.	15/6=2.5
			2.2.16. Mironeasa, S., Gutt, G., Gutt, S., Mironeasa, C., Study regarding the association between mechanical parameters, chemical composition and erichsen index, Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26th November 2011, Austria Center Vienna - Vienna.	15/4=3.75
			2.2.17. Mironeasa, S., Gutt, S., Gutt, G., Codina, G., G., Rheological behaviour of wheat flour dough during mixing and heating, Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26th November 2011, Austria Center Vienna - Vienna, Austria.	15/4=3.75

			2.2.18. Codina, G., G., Gutt, S. , Gutt, G., Mironeasa, S., Alveograph as a rheological tool to predict the quality characteristics of wheat flour, Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26th November 2011, Austria Center Vienna - Vienna.		15/4=3.75
			2.2.19. Oroian, M.A., Gutt, S. , Gutt, G., Influence of hydrocolloids on the rheological behavior of blueberries yogurt, Annals of DAAAM for 2011 & Proceedings of the 22st International DAAAM Symposium, 23-26th November 2011, Austria Center Vienna - Vienna, Austria, it will be included in		15/3=5
			2.2.20. Gutt, S. , Gutt, G., Vasilache, V., Poroeh, M., S., (2010), Researches and Contributions to Carry Out a Laboratory Areometer-Viscosimeter, Annals of DAAAM for 2010 & Proceedings of the 21st International DAAAM Symposium, 20-23rd October 2010, Zadar, Croatia, ISSN 1726-9679, ISBN 978-3-901509-73-5, Katalinic, B. (Ed.), pp. 1007-1008, Published by DAAAM International Vienna.		15/4=3.75*2 = 7.5
			2.2.21. Gutt, G., Paduret, S., Amariei, S. , Plesca, M., Physical and texture parameters used in the analysis of meat freshness, Journal of Agroalimentary Processes and Technologies 2014, 20(3), p. 257-262.		15/4=3.75
			2.2.22. Gutt, G., Paduret, S., Amariei, S. , Chelaru, M. Chopped meat freshness assessment by texture profile analysis. Lucrări Științifice-Universitatea de Științe Agricole și Medicină Veterinară, Seria Zootehnie, 61, (2014). p. 87-91.		15/4=3.75
			2.2.23. Amariei, S. , Gutt, G., Oroian, M., Bodnar, A., Study on toxic metal levels in commercial marine organisms from Romanian market, Analele Universitatii "Ovidius" Constanta-Seria Chimie, 25(2), 2014, p. 59-64.		15/4=3.75*2 = 7.5
			2.2.24. Alexuc, C.F., Gutt, G., Amariei, S. , Contributions to achieve a composite material for advanced electromagnetic shielding of living and workspaces. First part - shielding material, Journal of Faculty of Food Engineering, Suceava, 13(4), 2014, p. 290-298.		15/3=5
			2.2.25. Amariei, S. , Hretcanu, C., E., Gutt, G., Agachi, A., Heavy metals in tobacco, Food & Environment Safety, 13(1), 2014, p. 80-86.		15/4=3.75*2 = 7.5
			2.2.26. Gutt, G., Amariei, S. , Oroian, M., A., Sănduleac, E., Device for determining food viscosity, RO130083 (A2)/2015/02/27		15/4=3.75
			2.2.27. Amariei, S. , Gutt, G., Stroe, S., G., Huțanu, F., Spectromicroscopy device, RO130081 (A2)/2015/02/27.		15/4=3.75
			2.2.28. Amariei, S. , Device for determining food viscosity, RO129852 (A2)/2014/10/30.		15/1=15

			2.2.29. Amariei, S. , Gutt, G., Gutt, A., Buculei, A., Process and equipment for manufacturing soil or ore tablets meant for xray spectrometry analysis and microscopy study, RO129604 (A2)/2014/06/30.	15/4=3.75
			2.2.30. Amariei, S. , Gutt, G. ,Todirica, F., S., Gutt, A., Buculei, A., Complex modular spectromicroscope, RO129593 (A2) /2014/06/30.	15/5=3
			2.2.31. Amariei, S. , Gutt, G., Poroach-Seritan, M., Ciornei, S.,L., Photometric biosensor for determining iron in wine, RO129487 (A2)2014/5/30.	15/4=3.75
			2.2.32. Amariei, S. , Gutt, G., Poroach-Seritan, M., Ciornei, S.,L., Process for obtaining disposable chips meant for bio-sensors used for determining iron in wine, RO129486 (A2)/2014/5/30.	15/4=3.75
			2.2.33. Amariei, S. , Gutt, G., Oroian, M., A., Prodan, R., C., Albu E., Bandrabur B., Method and apparatus for measuring and studying surface tension of liquids, RO129259 (A2)/2014/2/28.	15/6=2.5
			2.2.34. Amariei, S. , Gutt, G., Oroian, M., A., Prodan, R.,C., Albu, E., Bandrabur, B., Mobile equipment for advanced investigation of surface tension in liquids, RO129183 (A2)/2014/1/30.	15/6=2.5
			2.2.35. Amariei, S. , Gutt, G., Apparatus and process for determining the texture and the ripening degree of hard cheese, RO129115 (A2)/2013/12/30.	15/2=7.5
			2.2.36. Amariei, S. , Thermostating vessel, RO129070 (A0)/2013/12/30	15/1=15
			2.2.37. Amariei, S. , Gutt, G., Hretcanu, C. E., Oroian, M., A., Apparatus and devices for determination of food texture and advanced characterization of its behaviour upon mechanical strain, RO129025 (A2)/2013/11/29	15/4=3.75
			2.2.38. Amariei, S. , Gutt, G., Poroach-Seritan, M., Leahu, A., Hretcanu, C. E., Mihaila D., Flowing cell and equipment for following the chemical kinetics and bio-films grow, RO128658 (A2)/2013/7/30	15/6=2.5
			2.2.39. Amariei, S. , Poroach-Seritan, M., Vizitiu, A., Gutt, G., Optical biochip for warning on pork and beef spoilage, RO128634 (A2) /2013/7/30	15/4=3.75
			2.2.40. Amariei, S. , Gutt, A., Process and apparatus for non-destructive food control, RO128431(A2) /2013/5/30	15/2=7.5
			2.2.41. Gutt, G., Amariei, S. , Sensor for determining the water concentration in a gas or gas mixture, RO128158 (A2)/2013/2/28	15/2=7.5
			2.2.42. Amariei, S. , Surface tension determining apparatus, RO128059 (A2)/2012/12/28	15/1=15

			2.2.43. Gutt, G., Amariei, S. , Oroian, M. A., Albu E., Electronic rheometer, RO128058 (A2)/2012/12/28	15/4=3.75
			2.2.44. Amariei, S. , Portable raman spectral microscope, RO128053 (A2)/2012/12/28	15/1=15
			2.2.45. Amariei, S. , Poroch-Seritan, M., Hretcanu, C., E., Leahu, A., Gutt G., Laboratory apparatus for measuring the biofilm thickness and for determining the chemical composition thereof RO128051 (A2)/2012/12/28	15/5=3
			2.2.46. Amariei, S. , Method for determining the concentration of a solution concomitantly with the surface tension RO127987 (A2)/2012/11/29	15/1=15
			2.2.47. Amariei, S. , Process and device for determining surface tension RO127986 (A2)/2012/11/29	15/1=15
			2.2.48. Amariei S. , Portable apparatus for determining the surface stress, RO127985 (A2) /2012/11/29	15/1=15
			2.2.49. Amariei, S. , Ultrasound rheometer, RO127984 (A2) /2012/11/29	15/1=15
			2.2.50. Gutt, S. , Gutt, G., Interferometric system, RO128423 (A2)/2013/5/30	15/2=7.5
			2.2.51. Gutt, S. , Gutt, G., Gutt, A., Combined process for plasmon resonance and photoacoustic spectrometry, RO128063 (A2)/2012/12/28	15/3=5
			2.2.52. Gutt, S. , Gutt, G., Portable apparatus for determining the chemical composition of biofilms and measuring the thickness thereof, RO128061 (A2)/2012/12/28	15/2=7.5
			2.2.53. Gutt, S. , Gutt G., Photoacoustic process and device, RO128060 (A2) /2012/12/28	15/2=7.5
			2.2.54. Gutt, S. , Gutt, G., Gutt, A., Niga, E., Multipurpose fluorometer based on fluorescence quenching, RO127851 (A2)/2012/9/28	15/4=3.75
			2.2.55. Gutt, S. , Gutt, G., Gutt, A., Sensory system for photoacoustic tomography, RO127802 (A2)/ 2012/9/28	15/3=5
			2.2.56. Gutt, S. , Gutt, G., Gutt, A., Automatic photometer for concentration determination and for microscopic study using reduced-volume samples, RO127774 (A2)/2012/8/30	15/3=5
			2.2.57. Gutt, S. , Gutt, G., Gutt, A., Psibilschi A., Combined glucose and cholesterol biosensor, RO127773 (A2)/ 2012/8/30	15/4=3.75
			2.2.58. Gutt, S. , Gutt, G., Gutt, A., Process and apparatus for determining the gelling degree, RO127688 (A2)/2012/7/30	15/3=5

			2.2.59. Gutt, S. , Gutt, G., Gutt, A., Spectromicroscopic system for reduced volume samples, RO127683 (A2)/ 2012/7/30	15/3=5
			2.2.60. Gutt, G., Gutt, S. , Todirica, F.,S., Fiber-optic monochromator, RO127560 (A2)/2012/6/29	15/3=5
			2.2.61. Gutt, S. , Gutt, G., Severin, T., L., Gutt, A., Apparatus for advanced characterization and testing of materials, RO127438 (A2)/2012/5/30	15/4=3.75
			2.2.62. Gutt, S. , Method and equipment for determining edible oil freshness, RO127344 (A2)/ 2012/4/30	15/1=15
			2.2.63. Gutt, S. , Method and portable module for determining antioxidant character of food, RO127343 (A2)/ 2012/4/30	15/1=15
			2.2.64. Gutt, G., Gutt, S. , Todirica, F., S., Portable emission spectrometer, RO127337 (A2)/ 2012/4/30	15/3=5
			2.2.65. Gutt, G., Gutt, S. , Todirica, F. S., Gutt, A., Video spectrometer, RO127336 (A2)/ 2012/4/30	15/4=3.75
			2.2.66. Gutt, G., Gutt, S. , Poroch-Seritan, M., Gutt, A., Spectrometric device, RO127335 (A2)/ 2012/4/30	15/4=3.75
			2.2.67. Gutt, G., Gutt, S. , Portable fluorophotometer, RO127234 (A2)/2012/3/30	15/2=7.5
			2.2.68. Gutt G., Gutt, S. , Portable optoelectronic fluorophotometer, RO127233 (A2)/ 2012/3/30	15/2=7.5
			2.2.69. Gutt, S. , Gutt, G., Portable turbidimetric system, RO127232 (A2)/2012/3/30	15/2=7.5
			2.2.70. Gutt, S. , Gutt, G., Portable electrolytic conductometer, RO127138 (A2)/2012/2/28	15/2=7.5
			2.2.71. Gutt, G., Gutt, S. , Portable combined photometer, RO127132 (A2)/2012/2/28	15/2=7.5
			2.2.72. Gutt, G., Gutt S. , Portable photometer, RO127131 (A2)/2012/2/28	15/2=7.5
			2.2.73. Gutt, S. , Gutt G., Multiple photometric detector, RO127130 (A2)/2012/2/28	15/2=7.5
			2.2.74. Gutt, S. , Gutt, G., Multiple photometric system, RO127129 (A2)/ 2012/2/28	15/2=7.5
			2.2.75. Gutt, S. , Gutt, G., Combined multiple photometric system, RO127128 (A2)/2012/2/28	15/2=7.5
			2.2.76. Gutt, S. , Gutt, G., Gutt A., Portable unit for analyzing and monitoring water quality, RO127050 (A2)/2012/1/30	15/3=5
			2.2.77. Gutt, S. , Gutt G., Gutt, A., Photometer for water analysis, RO127047 (A2)/2012/1/30	15/3=5
			2.2.78. Gutt, S. , Gutt, G., Spectrometric analysis system, RO127046 (A2)/2012/1/30	15/2=7.5
			2.2.79. Gutt, S. , Gutt, G., Gutt, A., Areo-viscometer, RO127045 (A2)/2012/1/30	15/3=5

			2.2.80. Gutt, S. , Gutt, G., Ultrasonic turbidimeter, RO126710 (A2)/2011/9/30	15/2=7.5
			2.2.81. Gutt, S. , Gutt, G., Gutt, A., Laboratory biosensor for glucose and cholesterol, RO126709 (A2)/ 2011/9/30	15/3=5
			2.2.82. Gutt, S. , Gutt, G., Complex turbidity meter for water, RO126707 (A2)/ 2011/9/30	15/2=7.5
			2.2.83. Gutt, S. , Gutt, G., Gutt A., Portable spectromicroscope, RO126706 (A2)/ 2011/9/30	15/3=5
			2.2.84. Gutt, S. , Gutt, G., Gutt A., Spectrophotometric vats, RO126705 (A2)/ 2011/9/30	15/3=5
			2.2.85. Gutt, G., Gutt, S. , Monochromator, RO126702 (A2)/ 2011/9/30	15/2=7.5
			2.2.86. Gutt, S. , Gutt, G., Gutt, A., Psibilschi, A. M., Portable biosensor for glucose and cholesterol, RO126672 (A2)/ 2011/9/30	15/4=3.75
			2.2.87. Gutt, G., Gutt, S. , Apparatus for determining the degree of dough fermentation, RO126501 (A2)/2011/7/29	15/2=7.5
			2.2.88. Gutt, G., Gutt, S. , Portable chromatograph, RO126500 (A2)/ 2011/7/29	15/2=7.5
			2.2.89. Amariei, S. , Gutt, G., Oroian, M.A., Sanduleac, E., Paduret, S., Device with advanced temperature control for textural characterization of food, RO130133 (A2)/ 2015/03/30	15/5=3
			2.2.90. Amariei, S. , Gutt, G., Stroe, S., Hutanu, F., Spectromicroscopy device, RO130081 (A2)/ 2015/02/27.	15/4=3.75
			2.2.91. Gutt, G., Amariei, S. , Oroian, M.A., Sanduleac, E., Device for determining food viscosity, RO130083 (A2)/ 2015/02/27	15/4=3.75

2.3 Proprietate te intelectu ala, brevete de inventie, tehnolog ii si produse omologa te (soiuri, hibrizi, rase, etc.)	2.3.1 internationale	40 / nr. autori	
	2.3.2 nationale	30 / nr. autori	TOTAL 2.3 = 380
	2.3.2.1 Gutt, S. , Gutt, G., Gutt, A., Electronic areometer, RO125791 (B1)/ 2012/11/29		30/3=10
	2.3.2.2 Gutt, S. , Gutt, G., Gutt, A., Process and apparatus for determining the concentration, RO125631 (B1)/ 2011/10/28		30/3=10
	2.3.2.3 Gutt, G., Gutt S. , Gutt A., Industrial viscometric system, RO125792 (B1)/ 2013/5/30		30/3=10
	2.3.2.4 Gutt S. , Gutt, G., Gutt, A., Fluorimetric probe, RO125797 (B1)/ 2012/4/30		30/3=10
	2.3.2.5 Gutt, S. , Gutt, G., Gutt A., Measuring cell, RO125051 (B1)/2011/2/28		30/3=10
	2.3.2.6 Gutt, S. , Gutt, G., Gutt A., Probe for determining the concentration of a component in a solution, RO125046 (B1)/ 2010/12/30		30/3=10
	2.3.2.7 Gutt S. , Gutt, G., Gutt, A., System for determining composition, concentration and dosage of a solution, RO125045 (B1)/ 2010/12/30		30/3=10
	2.3.2.8 Gutt, S. , Gutt, G., Spectrophotometric cell, RO122694 (B1)/ 2009/11/30		30/2=15
	2.3.2.9 Gutt, S. , Gutt, G., System for spectroscopic, microscopic and thermographic analysis, RO122614(B1)/ 2009/9/30		30/2=15
	2.3.2.10 Gutt S. , Gutt, G., System for analyzing a gas mixture by gas chromatography and spectrometry, RO122613 (B1)/ 2009/9/30		30/2=15
	2.3.2.11 Gutt S. , Gutt, G., Electrochemical optical analyser, RO122611 (B1)/ 2009/9/30		30/2=15
	2.3.2.12 Gutt, G., Gutt, S. , Apparatus for determining density, concentration and viscosity of solutions under industrial conditions, RO122609 (B1)/ 2009/9/30		30/2=15
2.3.2.13 Gutt, S. , Gutt, G., Process and apparatus for determining the density, concentration and viscosity of solutions, RO122608 (B1)/ 2009/9/30		30/2=15	

			2.3.2.14 Gutt, S. , Miniaturized spectrophotometer, RO122600 (B1)/ 2009/9/30		30/1=30
			2.3.2.15 Gutt, S. , Biological spectroscopic and microscopic analyzer, RO122599 (B1)/ 2009/9/30		30/1=30
			2.3.2.16 Gutt, S. , Photometric probe, RO122598 (B1)/ 2009/9/30		30/1=30
			2.3.2.17 Gutt, A., Gutt, S. , Gutt, G., Glucose biosensor, RO126499 (B1)/ 2011/7/29		30/3=10
			2.3.2.18 Gutt, G., Gutt S. , Modular analytical unit, RO126498 (B1)/ 2011/7/29		30/2=15
			2.3.2.19 Gutt, S. , Gutt, G., Gutt, A., Equipment for determining the mass variation and the layer thickness, RO126496 (B1)/ 2011/7/29		30/3=10
			2.3.2.20 Gutt, G., Gutt, S. , Oroian, M., A., Rheoviscosimeter, RO126493 (B1)/ 2011/7/29		30/3=10
			2.3.2.21 Gutt, A., Gutt, S. , Gutt, G., Enzyme biosensor, RO126240 (B1)/ 2011/4/29		30/3=10
			2.3.2.22 Gutt, S. , Gutt, G., Gutt, A., Miniature biosensor, RO126239 (B1)/ 2011/4/29		30/3=10
			2.3.2.23 Gutt, G., Gutt, S. , Gutt, A., Dosing system, RO126233 (B1)/ 2011/4/29		30/3=10
			2.3.2.24 Gutt, S. , Simulator for heat exchanger tube sheet, RO83080 (B1)/ 1984/1/14		30/1=30
			2.3.2.25 Gutt, S. , Gutt, G., Gutt, A., Biosensor, RO125798 (B1)/ 2013/4/30		30/3=10
			2.3.2.26 Gutt G., Gutt S. , Apparatus for determining yeast activity, RO126502 (B1)/ 2012/03/30		30/2=15

		2.4 Granturi/proiecte castigate prin competitie inclusiv proiecte de cercetare /consultanta (valoarea de minim 10 000 Euro echivalent)	2.4.1 Director/responsabil - Minim 3 pentru Profesor / CS I Minim 1 pentru Conferentiat/ CSII	2.4.1.1 internationale	20*ani de desfasurare	
				2.4.1.2 nationale	10*ani de desfasurare	TOTAL 2.4.1.2 = 70
				2.4.1.2.1. Cercetari avansate privind folosirea cerealelor si deseurilor cerealiere pentru obtinerea Bio-etanolului si al Bio-metanolului folosirii ca resurse energetice alternative in cadrul Bio-economiei- Grant Major CEEEX 2006, autoritate contractanta Universitatea Stefan cel Mare, Suceava, valoare 1.450.000 RON nr. Contract 119/2006 Director, 2 ani		10*2=20
				2.4.1.2.2. Program pentru calificarea, recalificarea și consilierea forței de muncă din intreprinderile cu profil producție de alimente- Proiect PHARE RO 002/000-586.05.02.02.048, autoritate contractanta Universitatea Stefan cel Mare, Suceava, Anul de implementare 2005 valoare 86.510 EURO Director, 2 ani		10*2=20
				2.4.1.2.3. Sistem complex de monitorizare a calității apei bazinului hidrografic transfrontalier al râului Siret” PHARE/RO 2006/018-449.01.01.19, autoritate contractanta Universitatea Stefan cel Mare, Suceava, anul de implementare 2009 valoare 654.000 EURO Director, 2 ani		10*2=20
				2.4.1.2.4. Dotarea si modernizarea unui laborator de chimie fizica si analiza instrumentala Grant CNFIS (finantat in cadrul programului cu banca Mondiala), autoritate contractanta Universitatea Stefan cel Mare, Suceava, 87/1998-2000 valoare 25.000 \$ Director, 1 an		10*1=10

			2.4.2 Membru in echipa (minim 4)	2.4.2.1 internationale	4 *ani desfasu rare	
				2.4.2.2 nationale	2 * ani desfasu rare	TOTAL 2.4.2.2 = 16
				2.4.2.2.1 Retea formativ-colaborativă pentru concepția asistată bazată pe managementul duratei de viata a produselor partener 3 in contractul PN2 – Parteneriate a Contractului de finantare nr.71-123/2007 a Universitatea Tehnică Gh. Asachi Iasi 2007-2010 valoare 300.000 Lei RON (66 000 EURO) 2008-2010 Team membru, 3 ani		2*3=6
				2.4.2.2.2 Platforma pentru formare postuniversitara cercetare avansata si inventica in inginerie proiect CNCISIS, autoritate contractanta Universitatea Stefan cel Mare, Suceava, valoare 3.500.000 RON (1.000.000 EURO) implementare 2005-2007 Membru, 2 ani		2*2=4
				2.4.2.2.3 Platforma pentru formare postuniversitara, cercetare avansata si inventica in inginerie, proiect CNCISIS, autoritate contractanta Universitatea Stefan cel Mare, Suceava, valoare 3.500.000 RON (1.000.000 EURO), implementare 2005-2007, Membru, 2 ani		2*2=4
				2.4.2.2.4 Centru de productie pentru masini utilaje, dispozitive si scule destinate meseriasilor din domeniul prelucrării lemnului, Proiectul PHARE, autoritate contractanta Universitatea Stefan cel Mare, Suceava, RO 9807.01.01.02.0238 , 1999-2000 (42.000 EURO), <i>1 an</i>		2*1=2

		2.5 Participa re cu lucrări la congrese /simpozi oane/conferințe (Cerințe: minim 10)	2.5.1 Internaționale	2 puncte/ particip are	TOTAL 2.5 1 = 24
			2.5.1.1. <i>Simpozion NATO, Advanced Reserch Workshop</i> , Lviv, 19-22.05.2010, Gutt S. , Gutt G., Winkler I., Contributions to the development of photometric and spectrophotometric portable kits for water analysis,		2
			2.5.1.2. <i>Simpozion NATO, Advanced Reserch Workshop</i> , Lviv 19-22.05.2010, Gutt G., Gutt S. , Winkler I., A new generation of instrumental analytical devices for controlling and monitoring of water quality,		2
			2.5.1.3. <i>PROCEEDINGS, Biotechnologies and food tehnologies</i> , 2011, volume 50, p.7-16, book 9.2, ISSN 1311-3321, RUSE, Barca A., Gutt S. , Gutt G., Stefanov S., Ctefanova I., <i>Novii perspectibii, evropeickih, sistem controlia bezopastnosti productov pitania</i> ,		2
			2.5.1.4. <i>International Coal Preparation Congress</i> , U.S.A, 2010, XVI ICPC, p.146-152, Boruk S., Yegunov O., Winkler I., Gutt S. , Environmently Burning of High-Sulfur-Coal,		2
			2.5.1.5. <i>Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium</i> , pp.107-108, ISBN 978-3-901509-73-5, ISSN 1726-9679, Mironeasa S.; Gutt S. ; Gutt G., Codină, G.G., Rheological behaviour of wheat flour dough during mixing and heating		2
			2.5.1.6. <i>Lucrarile Simpozionului international Metall, 2010</i> , 18-20.05.2010, Roznov pod Radhostem, Czech Republic, p. 634-640, Poroč- Seritan M., Gutt S. , Gutt G., s.a. Synthesis and characterization of nickel iron alloys by electrodeposition,		2
			2.5.1.7. <i>Simpozion international DAAAM, 2010</i> , p. 1003-1004, vol. 2, ISSN 1726-9679, ISBN 978-3-901509, Gutt S. , Gutt G., Poroč M., Continuous and in-situ control of the galvanic process by spectrometers flow-cells,		2
			2.5.1.8. <i>Bioatlas, International conference of new research in food and tourism</i> , Brasov, Romania, 24-26 mai 2012, http://www.rosita.ro/bioatlas/ , Gutt G., Gutt (Amariei) S. , Hrecanu C., Leahu A., Buculei A., Contributions to the development of new methods for deermining food gumminess,		2
			2.5.1.9. <i>Sectiunea Chemistry and Microbiology of Food, Modern Technologies in Food Industry Chisinau</i> , 2012, Amariei S. , Gutt G., Increasing oxidative stability of edible oils by adding essentials oils,		2
		2.5.1.10. <i>Chemistry and microbiology of wine, Conferinta Modern Technologies in Food Industry Chisinau</i> , 2012, Gutt G., Amariei S. , Contribution to the achievement a biosensor for determination of iron in wine,	2		

			2.5.1.11. <i>Analele Universității "Ovidius", Constanța - Seria Chimie</i> , 2014, ISSN (online) 1223-7221, volumul 25, nr. 2, p. 59-64, Amariei S. , Gutt G., Oroian M., Bodnar A., Study on toxic metal levels in commercial marine organisms from Romanian market,		2
			2.5.1.12. <i>COFrRoCA, Clermont Ferrand</i> , Franta, p.71-74, 2006, Gutt S. , Gutt G., L'etude des facteurs influencant la clarification enzymatique du jus de pommes,		2
			2.5.2 Naționale (Cerințe: minim 15)	1 punct/ particip are	TOTAL 2.5.2 = 13
			2.5.2.1. <i>Simpozion international DAAAM 2010</i> , Zadar – Croatia, p.137-138, vol.2, ISSN 1726-9679, ISBN 978-3-901509, Mironeasa S., Gutt S. , s.a, Effect of chemical composition on the elongation proprieties,		1
			2.5.2.2. <i>Chemical Engineering Research and Design</i> , nr.5, 2010, 32 p., Poroch S.M., Gutt S. , s.a., Design of Experiment for Statistical Modelling and Multi-Response Optimization of Nickel Elektroplating Process,		1
			2.5.2.3. <i>The 14 th International conference INVENTICA</i> , Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt S. , Gutt G., Sistem pentru determinarea compoziției concentrației si dozarea unei solutii,		1
			2.5.2.4. <i>The 14 th International conference INVENTICA</i> , Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt S. , Gutt G., Aparat complex pentru analiza apei,		1
			2.5.2.5. <i>The 14 th International conference INVENTICA</i> , Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt G., Gutt S. , Durimetru universal,		1
			2.5.2.6. <i>The 14 th International conference INVENTICA</i> , Iași, 9-11 iunie 2010, Editura performantica, ISBN 978-973-730-719-4, Gutt S. ,Gutt G., Spectromicroscop portabil,		1
			2.5.2.7. <i>Journal of EcoAgriTourism – Proceeding of BIOATLAS 2012 Conference</i> , vol. 8., nr.1, p. 172-176, Buculei A., Amariei S. , Stefanov S., Gutt G, Oroian M., Ionescu M., Study regarding the evolution of heavy metals in carbonated drinks at storage,		1
			2.5.2.8. <i>Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium</i> , ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 1027-1028, Codina G.G., Gutt S. , Gutt G., Mironeasa S., Alveograph as a rheological tool to predict the quality characteristics of wheat flour,		1
			2.5.2.9. <i>Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium</i> , ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 1031-1032, Oroian M.A., Gutt S. , Gutt G., Influence of hydrocolloids on the Rheological Behavior of Blueberries Yogurt,		1

			2.5.2.10. <i>BIOATLAS 2012 Conference</i> , Braşov, 24-26 mai 2012, Buculei A., Amariei, S. , Stefanov S., Gutt G., Oroian M., Ionescu M., Study regarding the evolution of heavy metals in carbonated drinks at storage		1
			2.5.2.11. <i>Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium</i> , ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 689-670, Stroe S.G., Gutt G., Gutt S. , Poroach-Seritan M., Severin T.L., Maiorescu M., Research on iron and nickel migration from austenitic stainless steels into acid food products,		1
			2.5.2.12. <i>Annals of DAAAM for 2011 & Proceedings of the 22nd International DAAAM Symposium</i> , ISBN 978-3-901509-83-4, ISSN 1726-9679, p. 697-698, Gutt S. , Gutt G., Severin T.L., Mironeasa S., Poroach-Seritan M., Alexuc F.C., Equipment for material testing and advanced characterization,		1
			2.5.2.13. <i>Conferinta Bioatlas</i> , Braşov, 24-26 mai 2012, http://www.rosita.ro/bioatlas/ , Hretcanu C., Leahu A., Amariei (Gutt) S. , Crasmareanu M., Statistical study regarding effect of color on food perception,		1
	2.6. Asociații profesionale (Cerințe: minim 3)		2.6.1. Internaționale	Nr. de puncte atribuite/membri = 5	TOTAL 2.6.1 = 10
		2.6.1.1. IFIA (International Federation of Inventors' Associations)	5		
		2.6.1.2. BIOCARO (Platforma pentru Biocarburanți din Romania)	5		
			2.6.2. Naționale	Nr. de puncte atribuite/membri = 2	TOTAL 2.6.2 = 8
		2.6.2.1. Societatea Română de Chimie	2		
		2.6.2.2. ASIAR (Asociația Specialiștilor de Industrie Alimentară din România)	2		
		2.6.2.3. ASMP (Asociația Specialiștilor din Morărit și Panificație)	2		
			2.6.2.4. SRTN		2

3	Recunoaster e si impactul activitatii (A3)	3.1 Citări in reviste ISI si BDI	3.1.1 ISI	10/nr. aut. art citat	TOTAL 3.1.1 = 71,97
			3.1.1.1 Gutt, S., Gutt, G. Factors influencing the fermentation process and ethanol yield, Romanian Biotechnological Letters, 14(5), (2009) p. 4648-4657. citat de Castro, A. M., Castilho, L. R., & Freire, D. M. An overview on advances of amylases production and their use in the production of bioethanol by conventional and non-conventional processes, Biomass Conversion and Biorefinery, 1(4), (2011). p. 245-255. FI 4.738		10/2=5
			3.1.1.2 Gutt, S., Gutt, G. Factors influencing the fermentation process and ethanol yield, Romanian Biotechnological Letters, 14(5), (2009) p. 4648-4657, citat de Deenanath, E. D., Rumbold, K., Iyuke, S, The production of bioethanol from cashew apple juice by batch fermentation using Saccharomyces cerevisiae Y2084 and Vin13, ISRN Renewable Energy, 2013, p. 1-11, FI 3.361		10/2=5
			3.1.1.3 Gutt, S., Gutt, G., Factors influencing the fermentation process and ethanol yield, Romanian Biotechnological Letters, 14(5), (2009) p. 4648-4657, citat de 刘光鹏, 伍时华,赵东玲.响应面法优化高浓度木薯粉浆液化工艺提高滤液总糖收率. 食品科技 , (4), (2013), p. 70-75,		10/2=5
			3.1.1.4 Oroian, M., Amariei, S., Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Granato, D., de Araújo Calado, V. M., Jarvis, B. Observations on the use of statistical methods in food science and technology, Food Research International, 55, (2014). p. 137-149 FI 3,05		10/4=2.5
			3.1.1.5 Oroian, M., Amariei, S., Escriche, I., Gutt, G., Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Oroian, M. Physicochemical and rheological properties of Romanian honeys, Food Biophysics, 7(4), (2012). p. 296-307, FI 1.642		10/4=2.5
			3.1.1.6 Oroian, M., Amariei, S., Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Dobre, I., Georgescu, L. A., Alexe, P., Escuredo, O., & Seijo, M. C., Rheological behavior of different honey types from Romania, Food Research International, 49(1), (2012). p. 126-132. FI 3.005		10/4=2.5

			3.1.1.7 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Al-Mahasneh, M. A., Rababah, T. M., Ma'Abreh, A., S., Evaluating the Combined Effect of Temperature, Shear Rate and Water Content on Wild-Flower Honey Viscosity Using Adaptive Neural Fuzzy Inference System and Artificial Neural Networks, Journal of Food Process Engineering, 36(4), (2013), p. 510-520, FI 0,626		10/4=2,5
			3.1.1.8 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Oroian, M. Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures, Journal of Food Engineering, 119(1), (2013). p. 167-172, FI 2,576		10/4=2.5
			3.1.1.9 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Visquert, M., Vargas, M., & Escriche, I. Effect of postharvest storage conditions on the colour and freshness parameters of raw honey, International Journal of Food Science & Technology, 49(1), (2014). p. 181-187. FI 1.534		10/4=2.5
			3.1.1.10 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Oroian, M. Influence of temperature, frequency and moisture content on honey viscoelastic parameters–Neural networks and adaptive neuro-fuzzy inference system prediction, LWT-Food Science and Technology(2015), FI 2.468		10/4=2.5
			3.1.1.11 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Rababah, T. M., Al-Omoush, M., Brewer, S., Alhamad, M., Yang, W., Alrababah, M., Almajwal, A. Total Phenol, Antioxidant Activity, Flavonoids, Anthocyanins and Color of Honey as Affected by Floral Origin Found in the Arid and Semiarid Mediterranean Areas, Journal of Food Processing and Preservation, 38(3), (2014). p. 1119-1128, FI 0,938		10/4=2,5
			3.1.1.12 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Leite, T. S., Augusto, P. E., Cristianini, M. Processing Frozen Concentrated Orange Juice (FCOJ) by High Pressure Homogenization (HPH) Technology: Changes in the Viscoelastic Properties. Food Engineering Reviews, 2014, p. 1-10, FI 3.036		10/4=2.5

			3.1.1.13 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citad de Santos, F. K., Dantas Filho, A. N., Leite, R. H., Aroucha, E. M., Santos, A. G., & Oliveira, T. A. Rheological and some physicochemical characteristics of selected floral honeys from plants of caatinga. Anais da Academia Brasileira de Ciências, 86(2), (2014). p. 981-994. FI 0.875		10/4=2,5
			3.1.1.14 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citad de Bozdogan, A. Viscosity behavior of bitter orange (Citrus aurantium) juice as affected by temperature and concentration, CyTA-Journal of Food, (ahead-of-print), (2015). p. 1-6. FI 0,945		10/4=2,5
			3.1.1.15 Oroian, M., Amariei, S. , Escriche, I., Gutt, G., Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citad de Juan-Borrás, M., Domenech, E., Hellebrandova, M., Escriche, I. Effect of country origin on physicochemical, sugar and volatile composition of acacia, sunflower and tilia honeys Food Research International, 60, (2014). p. 86-94. FI 3,05		10/4=2.5
			3.1.1.16 Oroian, M., Amariei, S. , Escriche, I., Gutt, G., A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), Food and Bioprocess Technology, 6(9), (2013). p. 2251-2260 citad de Dobre, I., Georgescu, L. A., Alexe, P., Escuredo, O., & Seijo, M. C. Rheological behavior of different honey types from Romania, Food Research International, 49(1), (2012) p. 126-132, FI 3.005		10/4=2.5
			3.1.1.17 Oroian, M., Amariei, S. , Escriche, I., Gutt, G., A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), Food and Bioprocess Technology, 6(9), (2013). p. 2251-2260 citad de Alvarez, M. D., Canet, W.. Dynamic Viscoelastic Behavior of Vegetable-Based Infant Purees. Journal of Texture Studies, 44(3), (2013) p. 205-224 FI 1.677		10/4=2.5
			3.1.1.18 Oroian, M., Amariei, S. , Escriche, I., Gutt, G., A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), Food and Bioprocess Technology, 6(9), (2013). p. 2251-2260 citad de Oroian, M. Measurement, prediction and correlation of density, viscosity, surface tension and ultrasonic velocity of different honey types at different temperatures. Journal of Food Engineering, 119(1), (2013). p. 167-172 FI 2.576		10/4=2.5

			3.1.1.19 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), Food and Bioprocess Technology, 6(9), (2013). p. 2251-2260 citat de Oroian, M. Influence of temperature, frequency and moisture content on honey viscoelastic parameters–Neural networks and adaptive neuro-fuzzy inference system prediction, LWT-Food Science and Technology, (2015), FI 2.468		10/4=2.5
			3.1.1.20 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. A viscoelastic model for honeys using the time–temperature Superposition Principle (TTSP), Food and Bioprocess Technology, 6(9), (2013). p. 2251-2260 citat de Boussaid, A., Chouaibi, M., Rezig, L., Missaoui, R., Donsí, F., Ferrari, G., Hamdi, S. Physicochemical, Rheological and Thermal Properties of Six Types of Honey from Various Floral Origins in Tunisia. International Journal of Food Properties, (just-accepted). (2015). FI 0.906		10/4=2,5
			3.1.1.21 Buculei, A., Gutt, G., Gutt, S. , Dabija, A., Constantinescu, G. Study regarding the tin and iron migration from metallic cans into foodstuff during storage, Journal of Agroalimentary Processes and Technologies, 18(4), (2012). p. 299-303, citat de , Raptopoulou, K. G., Pasias, I. N., Thomaidis, N. S., Proestos, C. Study of the migration phenomena of specific metals in canned tomato paste before and after opening. Validation of a new quality indicator for opened cans, Food and Chemical Toxicology, 69, (2014). p. 25-31, FI 2.61		10/5=2
			3.1.1.22 Oroian, M., Amariei, S. , Gutt, G. Patulin in apple juices from the Romanian market. Food Additives and Contaminants: Part B, 7(2), (2014). p. 147-150, citat de Rahimi, E., & Rezapoor Jeiran, M. Patulin and its dietary intake by fruit juice consumption in Iran, Food Additives & Contaminants: Part B, (ahead-of-print), (2014).p. 1-4 FI 2.341		10/3=3.33
			3.1.1.23 Buculei, A., Amariei, S. , Oroian, M., Gutt, G., Gaceu, L., Birca, A. (2014). Metals migration between product and metallic package in canned meat, LWT-Food Science and Technology, 58(2), p. 364-374, citat de Kim, S. U., Kim, T. R., Lee, E. S., Kim, M. S., Kim, C. K., Kim, L. R., & Shin, G. Y. Formaldehyde and heavy metal migration from rubber and metallic packaging/utensils in Korea, Food Additives & Contaminants: Part B, (ahead-of-print), (2014). p. 1-5 FI 0.914		10/6=1.66

			3.1.1.24 Oroian, M., Amariei, S. , Escriche, I., Leahu, A., Damian, C., Gutt, G. Chemical composition and temperature influence on the rheological behaviour of honeys, International Journal of Food Properties, 17(10), (2014). p. 2228-2240, citat de Oroian, M. Influence of temperature, frequency and moisture content on honey viscoelastic parameters–Neural networks and adaptive neuro-fuzzy inference system prediction. LWT-Food Science and Technology. (2015), FI 2.468		10/6=1.66
			3.1.1.25 Oroian, M., Amariei, S. , Escriche, I., Leahu, A., Damian, C., Gutt, G. Chemical composition and temperature influence on the rheological behaviour of honeys, International Journal of Food Properties, 17(10), (2014). p. 2228-2240, citat de Bozdogan, A. Viscosity behavior of bitter orange (Citrus aurantium) juice as affected by temperature and concentration. CyTA-Journal of Food, (ahead-of-print), (2015). p. 1-6, FI 0.495		10/6=1.66
			3.1.1.26 Oroian, M., Amariei, S. , Escriche, I., Leahu, A., Damian, C., Gutt, G. Chemical composition and temperature influence on the rheological behaviour of honeys, International Journal of Food Properties, 17(10), (2014). p. 2228-2240, citat de Kamboj, U., Mishra, S. Prediction of adulteration in honey using Rheological parameters, International Journal of Food Properties, (just-accepted) (2015), FI 0,906		10/6=1.66
			3.1.1.27 Leahu, A., Gutt, S. , Gutt, G., Hretcanu, C. (2011). The impact of fertiliser types on soil's macronutrients and microelements content, citat de Vašák, F., Černý, J., Buráňová, Š., Kulhanek, M., Balík, J. Soil pH Changes in Long-Term Field Experiments with Different Fertilizing Systems, Soil and Water Research, 10(1), (2015). p. 19-23, FI 0.615		10/4=2,5
			3.1.2 BDI	5/nr.aut. art.citat	TOTAL 3.1.2 = 4.75
			3.1.2.1 Gutt, S. , Gutt, G., Factors influencing the fermentation process and ethanol yield, Romanian Biotechnological Letters, 14(5), (2009) p. 4648-4657. citat de Albu, E., Psibilschi, A. M. Influence of liquefaction temperature upon rheological properties of corn starchy mashes, Food and environment safety vol. X, 2011, p.53-56.		5/2=2.5
			3.1.2.2 Buculei, A., Gutt, G., Gutt, S. , Dabija, A., Constantinescu, G. Study regarding the tin and iron migration from metallic cans into foodstuff during storage, Journal of Agroalimentary Processes and Technologies, 18(4), (2012). p. 299-303, citat de Makki, F. M., & Ziarati, P. Determination of Histamine and Heavy Metal Concentrations in Tomato Pastes and Fresh Tomato (Solanum lycopersicum) in Iran, Biosciences Biotechnology Research Asia, Vol. 11(2), 2014. p. 537-544.		5/5=1

				3.1.2.3 Oroian, M., Amariei, S. , Escriche, I., Gutt, G. Rheological aspects of Spanish honeys. Food and Bioprocess Technology, 6(1), (2013) p. 228-241, citat de Ramzi, M., Kashaninejad, M., Salehi, F., Mahoonak, A. R. S., Razavi, S. M. A. Modeling of rheological behavior of honey using genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system, Food Bioscience, 9, (2015). p. 60-67.		5/4 =1.25
		3.2 Prezentari invitate in plenul unor manifestari stiintifice nationale si internationale si Profesor invitat (exclusiv ERASMUS)	Punctaj unic pentru fiecare activitate	3.2.1 internationale	10	
				3.2.2 nationale	5	
		3.3 Membru in colectivele de redactie sau comitete	Punctaj unic pentru fiecare activitate	3.3.1 ISI	15	TOTAL 3.3.1 = 15
				3.3.1.1. Membru in Comitetul Stiintific Modern technologies in food industry Chisinau		15

stiintific e al revistelo r si manifest arilor stiintific e, organizat or de manifest ari stiintific e, Recenzo r pentru reviste si manifest ari stiintific e nationale si internati onale	3.3.2 BDI	10	TOTAL 3.3.2 = 140
	3.3.2.1 Editor la Revista Analele Inventica		10
	3.3.2.2 Redactor la Revista Științifică Food and Enviroment Safety ISSN 2068-6609		10
	3.3.2.3 Recenzor Journal of Agroalimentary Processes and Technologies”		10
	3.3.2.4 Membru in colectivul editorial al revistei , Annals Food Science and Technology Valahia University of Targoviste.		10
	3.3.2.5 Membru in Comitetul Stiintific International Conference of Applied Sciences. Chemistry and Chemical Engineering” – CISA 2008- Bacau, Romania,		10
	3.3.2.6 Membru in Comitetul Stiintific International Conference of Applied Sciences. Chemistry and Chemical Engineering” – CISA 2009- Bacau, Romania,		10
	3.3.2.7 Membru in Comitetul Stiintific International Conference of Applied Sciences. Chemistry and Chemical Engineering” – CISA 2010 - Bacau, Romania,		10
	3.3.2.8 Membru in Comitetul Stiintific International Conference of Applied Sciences. Chemistry and Chemical Engineering” – CISA 2011 - Bacau, Romania,		10
	3.3.2.9 Membru in Comitetul Stiintific International Conference of Applied Sciences. Chemistry and Chemical Engineering” – CISA 2012 - Bacau, Romania,		10
	3.3.2.10 Membru in Comitetul Stiintific International Conference of Applied Sciences. Chemistry and Chemical Engineering” – CISA 2013 - Bacau, Romania,		10
	3.3.2.11 Chairmen in Conferinta internationala Biotechnologies. Present and perspective, 7-8 martie 2013, Suceava		10
	3.3.2.12 Chairmen in Conferinta internationala Biotechnologies. Present and perspective 2009, Suceava		10
	3.3.2.13 Chairmen in Conferinta internationala Biotechnologies. Present and perspective, 2007, Suceava		10
	3.3.2.14 Membru in Comitetul Stiintific International Conference of Applied Sciences. Chemistry and Chemical Engineering” – CISA 2014 - Bacau, Romania,		10
3.3.3 Nationale si internationale neindexate	5	TOTAL 3.3.3 = 20	
3.3.3.1 Membru in Comitetul Stiintific al Conferintei Chimia 2014 Ovidius Constanta		5	
3.3.3.2 Membru in Comitetul Stiintific in Challenges for Science and Research in the Crisis Era - Fourth edition –Sibiu 2009		5	
3.3.3.3 Membru in Comitetul Stiintific in Journal of Corrosion and anticorrosion Protecion ISSN 1842-0346		5	
3.3.3.4 Membru in Comitetul Stiintific in The Third International Congress" Energetics - Ecology-Economy-Society" View on future, 9-11 october Yerevan, 2013		5	

		3.4 Experien ta de manage ment,		3.4.1 Conducere	5 * nr. ani	TOTAL 3.4.1 = 60	
				Decan Facultatea de Inginerie Alimentară			5*12=60
					3.4.2 Membru Organisme conducere	2 * nr. ani	
Criterii opționale							
		3.5 Premii		3.5.1 Academia Romana	30		
					3.5.2 ASAS, AOSR, academiile de ramura și CNCSIS	15	TOTAL 3.5.2 = 330
					3.5.2.1. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009 Sonda fotometrica. Brevet RO.122.598,		15
					3.5.2.2. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009 Aparat pentru analiza gazcromatografica si spectrometrica a unui amestec de gaze. Brevet RO.122.613,		15
					3.5.2.3. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Analizor optic electrochimic. Brevet RO.122.61		15
					3.5.2.4. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Sistem de analiza spectroscopica, microscopica și termografica. Brevet RO.122.611		15
					3.5.2.5. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, Ciocan electromagnetic. Brevet RO.122.603		15
					3.5.2.6. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Procedeu si sparat pentru determinarea densitatii, concentratiei si viscozitatii solutiilor. Brevet RO.122.608		15
					3.5.2.7. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, Aparat pentru incercarea materialelor in regim dinamic. Brevet RO.122.604, 2009		15
					3.5.2.8. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Aparat pentru determinarea ductilitatii depunerilor galvanice la temperaturi ridicate. Brevet RO.122.602		15
					3.5.2.9. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Aparat pentru determinarea densitatii, concentratiei si vascozitatii solutiilor in regim industrial. Brevet RO.122.609		15
					3.5.2.10. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Spectrofotometru miniatural. Brevet RO.122.600		15
				3.5.2.11. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Durimetru dinamic, cu arc. Brevet RO.122.605	15		

			3.5.2.12. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Durimetru dinamic cu fotobarriere. Brevet RO.122.606	15
			3.5.2.13. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Analizor biologic spectroscopic si microscopic. Brevet RO.122.599	15
			3.5.2.14. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Durimetru dinamic cu pendul. RO.122.607	15
			3.5.2.15. Gutt, S., Gutt, G., Gutt, A., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Sistem pentru determinarea compozitiei concentratiei si dozarea unei solutii. Brevet RO.122.045	15
			3.5.2.16. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Celula Spectrofotometrica. Brevet RO.122.694	15
			3.5.2.17. Gutt, S., Gutt, G., Premiarea rezultatelor cercetării CNCSIS Bucuresti, 2009, Sonda pentru determinarea concentratiei unui component dintr-o solutie. Brevet RO.125.046	15
			3.5.2.18. Oroian, M., Amariei, S., Escriche I., Gutt, G., Premiarea rezultatelor cercetării 2013, Rheological aspects of Spanish honeys, Food and Bioprocess Technology, 6(1), 228-241 PN-II-RU-PRECISI-2011-3-1547	15
			3.5.2.19. Oroian M., Amariei, S., Escriche, I., Gutt, G., (2013),Premierea rezultatelor cercetării, A viscoelastical model for honey using the time-temperature superposition principle (TTSP), Food and Bioprocess Technology, 6(9), 2251-2260 PN-II-RU-PRECISI-2013,	15
			3.5.2.20. Buculei, A., Amariei, S., Oroian, M., Gutt, G., Gaceu, G., Birca, A., Premiarea rezultatelor cercetării, 2014, Metals migration between product and metallic package in canned meat, LWT Food Science and Technology, 58(2), 364-374 PN-II-RU-PRECISI-	15
			3.5.2.21. Buculei, A., Amariei, S., Oroian, M., Gutt, G., Gaceu, G., Birca, A., Premiarea rezultatelor cercetării, 2014, Metals migration between product and metallic package in canned meat, LWT Food Science and Technology, 58(2), 364-374 PN-II-RU-PRECISI-	15
			3.5.2.22. Gutt S., Gutt G., Factors influencing the fermentation process and ethanol yield, 2009/09-10, Romanian Biotechnological Letters, vol. 14, nr. 5, pag 4648-4657	15

			3.5.3 premii internationale	10	TOTAL 3.5.3 = 400
			3.5.3.1 Gutt, S., Gutt, G., Todirica, F., S., Gutt, A., Salonul International de Inventică, 2010, Osijek, Croația, Marele Premiu al Juriului si Medalie Aur. Videospectrometer		10
			3.5.3.2 Gutt, S., Gutt, G., Gutt, A., Salonul International de Inventică, 2010, Osijek, Croația, Medalia de Aur. Portable spectrometrics systems		10
			3.5.3.3 Gutt, S., Gutt, G., Gutt, A., Salonul International de Inventică, 2010, Osijek, Croația, Medalia de Aur. Analytics for Water		10
			3.5.3.4 Gutt, S., Gutt, G., Gutt, A., Salonul International de Inventică, 2010, Osijek, Croația, Medalia de Argint. Spectro microscopes		10
			3.5.3.5 Gutt, S., Gutt, G., Gutt, A., Salonul International de Inventică, 2010, Osijek, Croația, Medalia de Argint. Biosensors		10
			3.5.3.6 Gutt, S., Gutt, G., Gutt, A., Salonul International de Inventică, 2010, Osijek, Croația, Medalia de Bronz. Hydrometers and Viscosimeters		10
			3.5.3.7 Gutt, S., Gutt, G., International Salon of Inventions and New Technologies, Sevastopol, Ukraine, 2010, Medalia de Argint. NEW TIME Sevastopol - Ucraina pentru activitate deosebita in domeniul inventicii		10
			3.5.3.8 Gutt, S., Gutt, G., INVENTICA 2010 Iasi, Medalia de Aur. Grup de inventii		10
			3.5.3.9 Gutt, S., Gutt, G., Severin, T., PRO INVENT, 2011, Cluj Napoca, Diplomă de excelență si Medalia de Aur cu mențiune specială. Grup de Inventii		10
			3.5.3.10 Gutt, S., Gutt, G., Oroian, M., A.,Gutt, A., PRO INVENT, 2010, Cluj Napoca, Medalia de Aur. Grup de Inventii		10
			3.5.3.11 Gutt, S., Gutt, G., PRO INVENT, 2010, Cluj Napoca, Medalia de Aur. Spectrometre portabile		10
			3.5.3.12 Gutt, S., Gutt, G., Gutt, A., EURO INVENT, Iasi 2010, Medalia de Aur. Sisteme spectrometrice portabile		10
			3.5.3.13 Gutt, S., Gutt, G., Psibilschi, A., Gutt, A. EURO INVENT ,Iasi 2010, Medalia de Aur. Biosenzor		10
			3.5.3.14 Gutt, S., Gutt, G.,Oroian, M., A., Gutt, A., EURO INVENT, Iasi 2010, Medalia deArgint. Grupul de inventii Reometre si Areometre		10
			3.5.3.15 Gutt, S., Gutt, G., Gutt, A.,EURO INVENT, Iasi 2010, Medalia de Argint. Grupul de inventii Sisteme spectro fotometrice pentru analitica apei		10
			3.5.3.16 Gutt, S., Gutt, G., Todirica, F., S., Gutt, A., 2-nd World Cup of Computer Implemented Inventions, Taiwan-Kaoshiung -2011 Medalie de bronz		10
			3.5.3.17 Gutt, S., Gutt, G., Todirica, F., S., Gutt, A., 2-nd World Cup of Computer mplemented Inventions, Taiwan-Kaoshiung -2011, Medalie de bronz		10

			3.5.3.18 Amariei, S., Gutt, G., INVENTIKA- 2011 Bucuresti, Medalie de Aur, Procedeu și aparat pentru controlul nedistructiv al alimentelor		10
			3.5.3.19 Gutt, S., Gutt, G., Gutt, A., INVENTIKA- 2011 Bucuresti, Medalie de Argint Sistem pentru determinarea compozitiei, concentratiei si dozarea unei solutii.		10
			3.5.3.20 Gutt, S., Gutt, G., Gutt, A., Psibilschi, A., Salonul Mondial de Inventică , IWIS Warsovia, 2011, Medalie de Bronz		10
			3.5.3.21 Gutt, S., Gutt, G., Salonul Mondial de Inventică , IWIS Warsovia, 2011, Medalie de Argint		10
			3.5.3.22 Gutt, S., Gutt, G., Todirica, F.,S., Gutt, A.,Salonul Mondial de Inventică , IWIS Warsovia, 2011, Medalie de Aur. Video spectrometru		10
			3.5.3.23 Gutt, S., Gutt, G., Gutt, A., Salonul Mondial de Inventică , IWIS Warsovia, 2011, Medalie de Aur Fotometru automat pentru determinarea concentratiei si studiului microscopic din volume reduse de proba		10
			3.5.3.24 Gutt, S., Gutt, G., Severin, T., Gutt, A., Psibilschi, A.,PRO INVENT editia a X-a, 2012, Cluj-Napoca, Medalia de aur cu mentiune speciala și Diploma de excelenta pentru Grup de Inventii		10
			3.5.3.25 Gutt, S., Gutt, G., Gutt Andrei New technologies, design and „Nations cup of young innovation” Belgrad, 21-25 mai 2012, Medalie de Aur. Video spectrometer		10
			3.5.3.26 Gutt, S., Gutt, G., Gutt, A., New technologies, design and „Nations cup of young innovation” Belgrad, 21-25 mai 2012, Medalie de Argint. Automated photometer for determine the concentration and achieiment the microscopic study of low volume of sample		10
			3.5.3.27 Amariei, S., Gutt, G., Oroian, M.,Sănduleac, E., Pădureț, S., INVENTIKA-2014 Bucuresti, Medalie de Bronz. Dispozitiv pentru determinarea anizotropiei produselor alimentare		10
			3.5.3.28 Amariei, S., Gutt, G., Todirica, F., Stroe, S., Gutt, A., Buculei, A., Hutanu, F., INVENTIKA-2014 Bucuresti, Medalie de Argint. Spectro microscop modular complex si Dispozitiv spectromicroscopic		10
			3.5.3.29 Gutt, S., Gutt, G., Gutt, A., INVENTIKA-2014 Bucuresti, Medalie de Aur- PRO INVENT. Sistem senzorial pentru tomografia fotoacustica		10
			3.5.3.30 Gutt, S., Gutt, G, Gutt, A., INVENTIKA-2014 Bucuresti, Medalie de Argint. Sistem spectromicroscopic pentru volume reduse de probă		10
			3.5.3.31 Gutt, S., Gutt, G., Gutt, A., Psibilschi, A., INVENTIKA-2014 Bucuresti, Medalie de Argint. Biosenzor portabil pentru glucoză și colesterol		10
			3.5.3.32 Gutt, S., Gutt, G., Gutt, A., Niga, E., INVENTIKA-2014 Bucuresti, Medalie de Argint. Fluorometru universal bazat pe stingerea de fluorescență		10
			3.5.3.33 Amariei, S., Gutt, G., Todirica, F.,S., Gutt, A., Buculei, A., INNOVA-EUREKA, Bruxelles 2014, Medalie de Aur. Spectromicroscop modular complex		10

			3.5.3.34 Amariei, S., Gutt, G., Todirica, F.,S., Gutt, A., Buculei, A., INNOVA-EUREKA, Bruxelles 2014, salonul HALLER – Polonia, Medalie de Argint. Spectromicroscop modular complex		10
			3.5.3.35 Amariei, S., Gutt, G., Stroe, S. G., Hutanu, F., Salon International de Inventica 11-13.06.2015, Timisoara, Medalie de Aur, Dispozitiv Spectromicroscopic		10
			3.5.3.36 Amariei, S., Gutt, G., Oroian M., A.,Sănduleac, E., Pădureț S., Salon International de Inventica 11-13.06.2015, Timisoara, Medalie de Aur, Dispozitiv pentru determinarea anizotropiei produselor alimentare,		10
			3.5.3.37 Gutt, S., Gutt, G., Gutt A. Salon International de Inventica 11-13.06.2015, Timisoara, Medalie de Argint, Sistem senzorial pentru tomografia fotoacustica		10
			3.5.3.38 Gutt, S., Gutt, G., Gutt A. Salon International de Inventica 11-13.06.2015, Timisoara, Medalie de Bronz, Sistem spectromicroscopic pentru volume reduse de probă		10
			3.5.3.39 Gutt, S., Gutt, G., Gutt A., Psibilschi, A., Salon International de Inventica 11-13.06.2015, Timisoara, Medalie de Bronz Biosenzor portabil pentru glucoză și colesterol		10
			3.5.3.40 Gutt, S., Gutt, G., Gutt A., Niga, E., ., Salon International de Inventica 11-13.06.2015, Timisoara, Medalie de Bronz, Fluorometru universal bazat pe stingerea de fluorescență		10
			3.5.4 premii nationale in domeniu	5	1
		3.6 Membru in academie, organizatii, asociații profesionale de prestigiu, nationale si internationale, apartenență la organizatii din domeniul	3.6.1 Academi a Romana		100
			3.6.2 ASAS, AOSR si academi de ramura	30	TOTAL 3.6.2 = 30
			3.6.2.1 Foreign member of Engineering Academy of Armenia, 2012		30
			3.6.3.1 internationale	30	
			3.6.3.2 nationale	10	

		educatiei si cercetarii	3.6.4 Consilii si organizat ii în domeniul educației și cercetării	3.6.4.1 Conducere	15	
				3.6.4.2 Membru	10	TOTAL 3.6.4.2 = 10
				3.6.4.2.1 Expert evaluator ARACIS		10

Notă:

*) La articolele ISI și BDI pentru autor principal / prim autor / autor corespondent, punctajul rezultat din calcul se multiplică cu coeficient 2 . Se admit maxim 2 articole în același volum / ediție.

**) bazele de date internationale (BDI) luate in considerare pentru articolele publicate in reviste si publicate in volumele unor manifestari stiintifice, cu exceptia articolelor publicate in reviste cotate ISI, sunt cele recunoscute pe plan stiintific international precum (nelimitativ): Scopus, IEEE Xplore, Science Direct, Elsevier, Wiley, ACM, DBLP, Springerlink, Engineering Village, Cabi, Emerald, CSA, Compendex, INSPEC, Google Scholar F., conform situatiei curente de pe site-ul ISI Thompson Reuters.

Nota: Indicatorii se referă la întreaga activitate a candidatului.

2. Formula de calcul a indicatorului de merit (A=A1+A2+A3)

$$A = \sum_i k_{1i} + \sum_i k_{2i} + \sum_i k_{3i}$$

unde:

k_{pi} - indice specific tipului si categoriei de activitate

3. Conditii minimale (A_i)*

Nr. crt.	Categoria				
	Domeniul de activitate	Conditii Conferentiar	Conditii CS II	Conditii Profesor	Conditii CS I
1	Activitatea didactică / profesională (A1) **	Minim 20 puncte		Minim 40 puncte	
Total punctaj A1				177.29	
2	Activitatea de cercetare (A2)	Minim 150 puncte	Minim 170 puncte	Minim 300 puncte	Minim 340 puncte
Total punctaj A2				1359.951	
3	Recunoașterea impactului activității (A3)	Minim 30 puncte	Minim 30 puncte	Minim 60 puncte	Minim 60 puncte
Total punctaj A3				1081.72	
TOTAL		200 puncte	200 puncte	400 puncte	400 puncte
TOTAL				2618.961	

unde:

A_i – suma activitatilor din categoria mentionata

Presedinte comisie:
Prof. dr. Sorin Mihai CÎMPEANU