



STEFANIA-ADELINA MILEA

Postdoctoral student

RESEARCH FIELDS

FOOD SCIENCE AND TECHNOLOGY

ENVIRONMENTAL SCIENCE

CURRENT AFFILIATION

„Dunărea de Jos” University

REXDAN Infrastructure

George Cosbuc Street, 98 ,
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Position: Assistant researcher

PERSONAL INFORMATION

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<https://www.unicer.ugal.ro/index.php/en/about-tehnia>

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SKILLS AND EXPERTISE

Biologically active compounds

Bioaccessibility and bioavailability of biologically active compounds and contaminants

Proteins, peptides, enzymes

Sustainable functional foods and ingredients

Circular economy

Contaminants from food and environmental samples

5 RELEVANT PUBLICATIONS

Sustainable design of innovative kiwi byproducts-based ingredients containing probiotics. Foods (Basel, Switzerland), 11(15), 2334. <https://doi.org/10.3390/foods11152334>.

A dark purple multifunctional ingredient from blueberry pomace enhanced with lactic acid bacteria for various applications. Journal of Food Science, 87(10), 4725–4737. <https://doi.org/10.1111/1750-3841.16315>

Co-microencapsulation of flavonoids from yellow onion skins and lactic acid bacteria lead to multifunctional ingredient for nutraceutical and pharmaceuticals applications. Pharmaceutics, 12(11), 1053. <https://doi.org/10.3390/pharmaceutics12111053>

Whey protein isolate-xylose Maillard-based conjugates with tailored microencapsulation capacity of flavonoids from yellow

PROJECT 9PCE/2025

**Sustainable Alternative
Food resources for future
food by widening
Innovation into new
composites with improved
health-promoting
pRoperties**



onions skins. *Antioxidants* (Basel, Switzerland), 10(11), 1708.
<https://doi.org/10.3390/antiox10111708>.

Multifunctional ingredient from aqueous flavonoidic extract of yellow onion skins with cytocompatibility and cell proliferation properties. *Applied Sciences* (Basel, Switzerland), 11(16), 7243.
<https://doi.org/10.3390/app11167243>.

Special awards:

Special prize "Profesor G.M. Costin" - 9th edition of Scientific Conference of Doctoral Schools SCDS-UDJG, "Dunarea de Jos" University of Galati, Effect of glycosylation with xylose on the ability of whey proteins to encapsulate the flavonoids from yellow onions skins.

Special award for excellent results in research, development, innovation, technology transfer, artistic creation and sports performance - CEREX Research Galala "Dunarea de Jos" University of Galati.

First prize at The competition for awarding the research results of doctoral students from IOSUD-UDJG for the year, with "Whey Protein Isolate-Xylose Maillard-Based Conjugates with Tailored Microencapsulation Capacity of Flavonoids from Yellow Onions Skins" paper, published in *Antioxidants Journal*.

Gold medal for "Multifunctional ingredients based on flavonoid extracts from yellow onion peels and co-microencapsulated lactic acid bacteria and their applications" at Inoivent, Chisinau.