

**UNIVERSITATEA PETROL - GAZE DIN PLOIEȘTI**

**FACULTATEA: Tehnologia Petrolului și Petrochimie**

**DEPARTAMENTUL: Chimie**

Concurs pentru ocuparea postului de **Şef de lucrări**, poz. **16**

Disciplinele postului: *Chimie organică 1, Chimie organică 2, Chimie 2, Ingredienți, aditivi și adjuvanți organici, Metode cromatografice și electroforetice de analiză a alimentelor, Tehnologie chimică generală*

Domeniul: **Inginerie Chimică**

## **Lista de lucrări**

### **I. Lista celor (max) 10 lucrari** - considerate a fi cele mai relevante pentru realizările profesionale proprii

1. **Palade**, L. M., Negoită, M., Adascălului, A. C., & Mihai, A. L. (2023). Polycyclic aromatic hydrocarbon occurrence and formation in processed meat, edible oils, and cereal-derived products: A review. *Applied Sciences*, 13(13), 7877. FI - 2.7  
<https://doi.org/10.3390/app13137877>
2. Popescu, P. A., **Palade**, L. M., Nicolae, I. C., Popa, E. E., Mitelut, A. C., Drăghici, M. C., ... & Popa, M. E. (2022). Chitosan-Based Edible Coatings Containing Essential Oils to Preserve the Shelf Life and Postharvest Quality Parameters of Organic Strawberries and Apples during Cold Storage. *Foods*, 11(21), 3317. FI - 5.561  
<https://doi.org/10.3390/foods11213317>
3. **Palade**, L. M., Croitoru, C., Albu, C., Radu, G. L., & Popa, M. E. (2021). Identification of Tentative Traceability Markers with Direct Implications in Polyphenol Fingerprinting of Red Wines: Application of LC-MS and Chemometrics Methods. *Separations*, 8(12), 233. FI - 3.04  
<https://doi.org/10.3390/separations8120233>
4. **Palade**, L. M., Dore, M. I., Marin, D. E., Rotar, M. C., & Taranu, I. (2021). Assessment of Food By-Products' Potential for Simultaneous Binding of Aflatoxin B1 and Zearalenone. *Toxins*, 13(1), 2. FI - 5.075  
<https://doi.org/10.3390/toxins13010002>
5. **Palade**, L. M., Habeanu, M., Marin, D. E., Chedea, V. S., Pistol, G. C., Grosu, I. A., Gheorghe, A., Ropota, M. and Taranu, I. (2019). Effect of Dietary Hemp Seed on Oxidative Status in Sows during Late Gestation and Lactation and Their Offspring. *Animals*, 9(4), 194. FI - 2.695  
<https://doi.org/10.3390/ani9040194>
6. **Palade**, L. M., Croitoru, C., and Arnous, A. (2019). Preliminary assessment for the synthesis of lignin-type molecules using crude onion peroxidase. *Chemical Papers*, 73(4), 801–810. FI - 1.680  
<https://link.springer.com/article/10.1007/s11696-018-0651-z>
7. Chedea, V. S., Palade, L. M., Marin, D. E., Pelmus, R. S., Habeanu, M., Rotar, M. C., Gras, M. A., Pistol, G. C. and Taranu, I. (2018). Intestinal absorption and antioxidant activity of grape pomace polyphenols. *Nutrients*, 10(5), 588. FI - 4.171  
<https://doi.org/10.3390/nu10050588>
8. **Palade**, L. M., & Chedea, V. S.. Chapter 2: Antioxidant/pro-oxidant action of polyphenols from grape seeds. In *Grape Seeds: Nutrient Content, Antioxidant Properties and Health Benefits* (pp. 27–56). Ed. Nova Science Publ., 2016, ISBN 978-1-63484-592-2  
<https://novapublishers.com/shop/grape-seeds-nutrient-content-antioxidant-properties-and-health-benefits/>

### **II. Teza de doctorat**

*CONTRIBUȚII NOI PRIVIND AMPRENTAREA PROFILULUI POLIFENOLIC AL VINURILOR SECI PROVENITE DIN SOIURI ROȘII AUTOHTONE ȘI STRĂINE*, Laurentiu Mihai **Palade**.

[https://usamv.ro/site-vechi/images/Programe\\_de\\_studii/Doctorat/Teze\\_de\\_doctorat/rezumat-ro-palade-laurentiu-mihai.pdf](https://usamv.ro/site-vechi/images/Programe_de_studii/Doctorat/Teze_de_doctorat/rezumat-ro-palade-laurentiu-mihai.pdf)

### **III. Carti/capitole de carte**

- Palade**, L. M., & Chedea, V. S.. Antioxidant/pro-oxidant action of polyphenols from grape seeds. In Grape Seeds: Nutrient Content, Antioxidant Properties and Health Benefits (pp. 27–56). Ed. Nova Science Publ., 2016, ISBN 978-1-63484-592-2  
<https://novapublishers.com/shop/grape-seeds-nutrient-content-antioxidant-properties-and-health-benefits/>

### **IV. Articole publicate în reviste cotate ISI**

1. **Palade**, L. M., Negoită, M., Adascălului, A. C., & Mihai, A. L. (2023). Polycyclic aromatic hydrocarbon occurrence and formation in processed meat, edible oils, and cereal-derived products: A review. *Applied Sciences*, 13(13), 7877. FI - 2.7  
<https://doi.org/10.3390/app13137877>
2. Popescu, P. A., **Palade**, L. M., Nicolae, I. C., Popa, E. E., Mitelut, A. C., Drăghici, M. C., ... & Popa, M. E. (2022). Chitosan-Based Edible Coatings Containing Essential Oils to Preserve the Shelf Life and Postharvest Quality Parameters of Organic Strawberries and Apples during Cold Storage. *Foods*, 11(21), 3317. FI - 5.561  
<https://doi.org/10.3390/foods11213317>
3. Taranu, I., Pistol, G. C., **Palade**, M. L., Bulgaru, C. V., Habeau, M., Anghel, A. C., & Marin, D. (2022). Dietary Inclusion of *Saccharomyces Cerevisiae* Fermented Rapeseed Meal Modulated Immune, Oxidant And Antioxidant Indices In Piglets After Weaning. *Scientific Papers: Series D, Animal Science-The International Session of Scientific Communications of the Faculty of Animal Science*, 65(1).  
[https://animalsciencejournal.usamv.ro/pdf/2022/issue\\_1/Art28.pdf](https://animalsciencejournal.usamv.ro/pdf/2022/issue_1/Art28.pdf)
4. **Palade**, L. M., Croitoru, C., Albu, C., Radu, G. L., & Popa, M. E. (2021). Identification of Tentative Traceability Markers with Direct Implications in Polyphenol Fingerprinting of Red Wines: Application of LC-MS and Chemometrics Methods. *Separations*, 8(12), 233. FI - 3.04  
<https://doi.org/10.3390/separations8120233>
5. **Palade**, L. M., Dore, M. I., Marin, D. E., Rotar, M. C., & Taranu, I. (2021). Assessment of Food By-Products' Potential for Simultaneous Binding of Aflatoxin B1 and Zearalenone. *Toxins*, 13(1), 2. FI - 5.075  
<https://doi.org/10.3390/toxins13010002>
6. Marin, D. E., Bulgaru, C. V., Anghel, C. A., Pistol, G. C., Dore, M. I., **Palade**, M. L., & Taranu, I. (2020). Grape seed waste counteracts aflatoxin B1 toxicity in piglet mesenteric lymph nodes. *Toxins*, 12(12), 800. FI - 4.546  
<https://doi.org/10.3390/toxins12120800>
7. Grosu, I.A., Pistol, G.C., Marin, D.E., Cișmoleanu, A., **Palade**, L.M., Țăranu, I. (2020). Effects of Dietary Grape Seed Meal Bioactive Compounds on the Colonic Microbiota of Weaned Piglets with Dextran Sodium Sulfate-Induced Colitis Used as an Inflammatory Model. *Frontiers in Veterinary Science*, 7:31. FI - 3.12  
<https://doi.org/10.3389/fvets.2020.00031>
8. Reyes-Camacho, D., Vinyeta, E., Pérez, J.F., Aumiller, T., Criado, L., **Palade**, L.M., Taranu, I., Folch, J.M., Calvo, M.A., Van der Klis, J.D., Solà-Oriol, D. (2020). Phytogenic actives supplemented in hyperprolific sows: effects on maternal transfer of phytogenic compounds, colostrum and milk features, performance and antioxidant status of sows and their offspring, and piglet intestinal gene expression. *Journal of Animal Science*, 98(1), skz390. FI - 2.59  
<https://doi.org/10.1093/jas/skz390>
9. Taranu, I., Marin, D. E., **Palade**, L. M., Pistol, G. C., Chedea, V. S., Gras, M. A., & Rotar, C. (2019). Assessment of the efficacy of a grape seed waste in counteracting the changes induced by aflatoxin B1 contaminated diet in performance, plasma, liver and intestinal tissues of pigs after weaning. *Toxicon*. 162, 24-31. FI - 2.201  
<https://doi.org/10.1016/j.toxicon.2019.02.020>
10. Chedea, V. S., **Palade**, L. M., Pelmus, R. S., Dragomir, C., and Taranu, I. (2019). Red Grape Pomace Rich in Polyphenols Diet Increases the Antioxidant Status in Key Organs—Kidneys, Liver, and Spleen of Piglets. *Animals*, 9(4), 149. FI - 2.695  
<https://doi.org/10.3390/ani9040149>
11. **Palade**, L. M., Habeau, M., Marin, D. E., Chedea, V. S., Pistol, G. C., Grosu, I. A., Gheorghe, A., Ropota, M. and Taranu, I. (2019). Effect of Dietary Hemp Seed on Oxidative Status in Sows during Late Gestation and Lactation and Their Offspring. *Animals*, 9(4), 194. FI - 2.695

<https://doi.org/10.3390/ani9040194>

12. **Palade**, L. M., Croitoru, C., and Arnous, A. (2019). Preliminary assessment for the synthesis of lignin-type molecules using crude onion peroxidase. *Chemical Papers*, 73(4), 801–810. FI - 1.680  
<https://link.springer.com/article/10.1007/s11696-018-0651-z>
13. **Palade**, L. M., and Popa, M. (2018). Polyphenol Fingerprinting Approaches in Wine Traceability and Authenticity: Assessment and Implications of Red Wines. *Beverages*, 4(4), 75.  
<https://doi.org/10.3390/beverages4040075>
14. Marin, D E, Pistol, G. C., Gras, M., **Palade**, M., and Taranu, I. (2018). A comparison between the effects of ochratoxin A and aristolochic acid on the inflammation and oxidative stress in the liver and kidney of weanling piglets. *Naunyn-Schmiedeberg's Archives of Pharmacology*, 391(10), 1147–1156. FI - 2.01  
<https://link.springer.com/article/10.1007/s00210-018-1538-9>
15. Chedea, V. S., Palade, L. M., Marin, D. E., Pelmus, R. S., Habeanu, M., Rotar, M. C., Gras, M. A., Pistol, G. C. and Taranu, I. (2018). Intestinal absorption and antioxidant activity of grape pomace polyphenols. *Nutrients*, 10(5), 588. FI - 4.171  
<https://doi.org/10.3390/nu10050588>
16. Taranu, I., Habeanu, M., Gras, M. A., Pistol, G. C., Lefter, N., **Palade**, M., Ropota, M., Chedea, V. S. and Marin, D. E. (2018). Assessment of the effect of grape seed cake inclusion in the diet of healthy fattening-finishing pigs. *Journal of Animal Physiology and Animal Nutrition*, 102(1), e30-e42. FI - 1.607  
<https://onlinelibrary.wiley.com/doi/10.1111/jpn.12697>
17. Ciurescu, G., Vasilachi, A., Ropota, M., **Palade**, M., and Dragomir, C. (2017). Beneficial effects of increasing dietary levels of raw lentil seeds on meat fatty acid and plasma metabolic profile in broiler chickens. *Indian Journal of Animal Sciences*, 87(11), 1385–1390. FI - 0.279  
<https://epubs.icar.org.in/index.php/IJAnS/article/view/75892>
18. Marin, D. E., Pistol, G. C., Gras, M. A., **Palade**, L. M., and Taranu, I. (2017). Comparative effect of ochratoxin A on inflammation and oxidative stress parameters in gut and kidney of piglets. *Regulatory Toxicology and Pharmacology*, 89, 224–231. FI - 2.815  
<https://doi.org/10.1016/j.yrtph.2017.07.031>
19. Marin, D. E., Braicu, C., Gras, M. A., Pistol, G. C., Petric, R. C., Berindan Neagoe, I., **Palade**, M. and Taranu, I. (2017). Low level of ochratoxin A affects genome-wide expression in kidney of pig. *Toxicon*, 136, 67–77. FI - 2.38  
<https://doi.org/10.1016/j.toxicon.2017.07.004>
20. **Palade**, L.M., Duta, D., Popescu, C., Croitoru, C., and Popa, M. E. (2016). Differentiation of three grape varieties by using sensory analysis and characterization of the volatile compounds profile of their musts. *Romanian Biotechnological Letters*, 22(6), 12005. FI - 0.396  
<https://rombio.unibuc.ro/wp-content/uploads/2022/05/21-6-3.pdf>
21. Malićanin, M., Rac, V., Antić, V., Antić, M., **Palade**, L. M., Kefalas, P., and Rakić, V. (2014). Content of antioxidants, antioxidant capacity and oxidative stability of grape seed oil obtained by ultra sound assisted extraction. *Journal of the American Oil Chemists' Society*, 91(6), 989–999. FI - 1.541  
<https://link.springer.com/article/10.1007/s11746-014-2441-2>
22. Tair, A., Weiss, E.-K., **Palade**, L. M., Loupassaki, S., Makris, D. P., Ioannou, E., Roussis, V., and Kefalas, P. (2014). Origanum species native to the island of Crete: in vitro antioxidant characteristics and liquid chromatography–mass spectrometry identification of major polyphenolic components. *Natural Product Research*, 28(16), 1284–1287. FI - 1.225  
<https://doi.org/10.1080/14786419.2014.896011>

## V. Articole publicate în reviste cotate BDI

1. **Palade**, L. M., Pertea, A. M., & Taranu, I. (2021). Response of antioxidant status in kidney of pigs exposed to aflatoxin B1 to dietary grape seed meal. *Archiva Zootechnica*, 24(1), 17-30.  
<https://www.ibna.ro/arkiva/AZ-24-1/2021-V24-1-02-Palade-Mihai.pdf>

2. Reyes-Camacho, D., Pérez, J. F., Vinyeta, E., Aumiller, T., Criado-Mesas, L., **Palade**, L. M., ... & Solà-Oriol, D. (2020). Neonatal programming of piglet gut health and postnatal effects by maternal transfer of phytogenic compounds supplemented in gestating and lactating hyperprolific sows. Research Square. DOI: 10.21203/rs.3.rs-52150/v1.  
<https://assets.researchsquare.com/files/rs-52150/v1/704320f2-4763-4459-bac2-b3389d1a323a.pdf?c=1631849855>
3. Taranu, I., Gras, M. A., Habeanu, M., Pistol, G. C., Lefter, N., **Palade**, M. L., ... & Marin, D. E. (2020). Active ingredients from oil by-products modulate spleen inflammatory and antioxidant response in pigs. Archiva Zootechnica, 23(1), 81-97.  
<http://www.ibna.ro/arhiva/AZ-23-1/2020-V23-1-08-Taranu.pdf>
4. Pelmuş, R. Ş., Lazăr, C., **Palade**, M. L., Stancu, M., Rotar, C. M., & Gras, M. A. (2020). Study on milk composition and milk protein distribution in Romanian Holstein cattle. Archiva Zootechnica 23 (1), 13-21  
<http://www.ibna.ro/arhiva/AZ-23-1/2020-V23-1-02-Pelmuş.pdf>
5. Marin, D.E., Bulgaru, C.V., **Palade**, L.M., Pistol, G.C., Gras, M.A., Taranu, I. (2019). Effect of the grape seed meal administration on inflammation and oxidative stress in the spleen of piglets fed aflatoxin B1. Archiva Zootechnica, 22(2), 22–31.  
<https://ibna.ro/arhiva/03-AZ-155-D-Marin-03-03-2020.pdf>
6. Pistol, G. C., **Palade**, L. M., Marin, D. E., Stancu, M., & Taranu, I. (2019). The effect of grape wastes, wine industry byproducts, on inflammatory and antioxidant biomarkers in post-weaning piglets. Lucrări Științifice-Universitatea de Știinte Agricole și Medicină Veterinară, Seria Zootehnie, 71, 219-223.  
[https://www.uaiasi.ro/firaa/Pdf/Pdf\\_Vol\\_71/Gina\\_Pistol.pdf](https://www.uaiasi.ro/firaa/Pdf/Pdf_Vol_71/Gina_Pistol.pdf)
7. Saracila, M., Panaite, T. D., Vlaicu, P. A., Tabuc, C., **Palade**, M. L., Gavris, T., & Criste, R. D. (2018). Dietary Willow Bark Extract for Broilers Reared Under Heat Stress. Bulletin of the University of Agricultural Sciences & Veterinary Medicine Cluj-Napoca. Animal Science & Biotechnologies, 75(2).  
<https://pdfs.semanticscholar.org/cd26/deea48e3d19f45810ec06411351f0b5c775d.pdf>
8. Marin, D. E., Pistol, G. C., Gras, M., **Palade**, M., and Taranu, I. (2018). Effect of Cereal Contaminants on the Inflammation and Oxidative Stress in the Gut of Weanling Piglets. Scientific Papers: Animal Science & Biotechnologies, 51(1).  
[https://spasb.ro/index.php/public\\_html/article/view/1004/952](https://spasb.ro/index.php/public_html/article/view/1004/952)
9. Taranu, I., Habeanu, M., **Palade**, L. M., and Marin, D. (2018). Beneficial Effect of Dietary Bioactive Compounds from Residual Nuts, a By-Product of Pastry on Antioxidant Defense in Pigs after Weaning. Scientific Papers: Animal Science & Biotechnologies, 51(1).  
[https://spasb.ro/index.php/public\\_html/article/view/1006/954](https://spasb.ro/index.php/public_html/article/view/1006/954)
10. Taranu, I., Habeanu, M., Gras, M. A., Pistol, G. C., Lefter, N., **Palade**, M., Ropota, M., Chedea, V.S. and Marin, D. E. (2017). Effect of xenobiotic compounds from grape waste on liver function and oxidative status in pigs. Archiva Zootechnica, 20(2).  
<https://ibna.ro/arhiva/AZ-20-2/01-Taranu.pdf>
11. Pistol, G. C., Chedea, V., **Palade**, L. M., Marin, D. E., Calin, L., Stancu, M., and Taranu, I. (2017). Use of high polyphenols grape seeds cakes to modulate the inflammatory status and piglet health during the post-weaning period. Lucrări Științifice-Universitatea de Științe Agricole și Medicină Veterinară, Seria Zootehnie, 68, 22–28.  
<https://repository.uaiasi.ro/handle/20.500.12811/913>
12. Habeanu, M., Lefter, N., George, A., Tabuc, K., Dumitru, M., Ciruesku, G., & **Palade**, M. (2017). Effects of dietary peas mixed with linseed (3: 1) on the growth performance, enteritis and certain serum parameter in weaned piglets. Food and Feed research, 44(2), 173-180.  
<https://scindeks.ceon.rs/Article.aspx?artid=2217-53691702173H&lang=en>
13. Hăbeanu, M., Tabuc, C., Gheorghe, A., Ropota, M., Dumitru, M., Călin, L., ... & **Palade**, M. (2016). Preliminary study on the interrelation between sow milk quality and litter performance in relation to their health. Scientific Papers-Animal Science Series, 66, 35-40.  
[https://www.uaiasi.ro/firaa/Pdf/Pdf\\_Vol\\_66/Mihaela\\_Habeanu.pdf](https://www.uaiasi.ro/firaa/Pdf/Pdf_Vol_66/Mihaela_Habeanu.pdf)
14. Chedea, V.S., Pelmuş, R. S., Cismileanu, A. E., Pistol, G. C., **Palade**, L.M., and Taranu, I. (2016). Total polyphenols content, antioxidant activity and stability of a grape pomace incorporated in animal feed. Scientific Papers Animal Science & Biotechnologies, 49(1), 1–5.  
<https://www.cabidigitallibrary.org/doi/pdf/10.5555/20163196548>

15. Chedea, V. S., **Palade**, L. M., Rotar, M. C., Călin, L. G., and Dragomir, C. (2015). The anthocyanin composition of a red grape pomace in relation with the wine industry by-products valorization in animal feed. *Lucrări Științifice Seria Horticultură*, 58(1), 29–34.  
<https://repository.uaiasi.ro/xmlui/handle/20.500.12811/2399>
16. **Palade**, M., & Popa, M. E. (2015). GC-MS headspace characterization of the volatile profile of grape skin, pulp and seed extracts for three romanian varieties. *Scientific Bulletin. Series F. Biotechnologies*, 19, 2285-1364.  
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17. Dobre, A., Marin, L., Manole, C., Golea, D., **Palade**, L. M., Tudora, C., & Cornea, C. P. (2015). Detection of Antagonistic Activity of Bacteria Against Phytophthora infestans and Pythium debaryanum. *Bulletin of the University of Agricultural Sciences & Veterinary Medicine Cluj-Napoca. Veterinary Medicine*, 72(1).  
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18. **Palade**, L. M., Manole, C., Dobre, A., Marin, L., Golea, D., & Tudora, C. (2015). Changes in Phenolics and Protein Content during Seed Germination of Carthamus tinctorius L. *Bulletin USAMV series Agriculture*, 72, 1.  
<https://journals.usamvcluj.ro/index.php/agriculture/article/view/10678>
19. **Palade**, L. M., and Popa, M. E. (2014). Wine traceability and authenticity—A literature review. *Scientific Bulletin. Series F. Biotechnologies*, 18, 226–233.  
<http://biotechnologyjournal.usamv.ro/pdf/2014/Art39.pdf>
20. **Palade**, L. M., Marin, L., Manole, C., & Butu, A. (2014). Influence of Volatile Oils on the In Vitro Growth of Phytophthora Infestans. *Bulletin UASVM Animal Science and Biotechnologies*, 71, 2.  
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## **VI. Proiecte de cercetare-dezvoltare pe baza de contract/grant**

### **Director de proiect**

1. ADER 9.2.1/ 2019 - Evaluarea efectelor produse de diferenți contaminanți alimentari asupra sănătății purceilor după înărcere și elaborarea de recomandări naționale și europene privind normele și limitele de toleranță pentru micotoxine. Director proiect: Dr. Daniela Marin (Octombrie 2019-Iunie 2021)/Dr. Mihai Palade (Iulie 2021-Octombrie 2022)  
<https://ibna.ro/proiecte-de-cercetare/item/127-proiect-ader-9-2-1>
2. TE 46/2022 - Evaluarea eficienței unor biomateriale drept adsorbanti in vederea mitigarii micotoxinelor. Studiu de toxicocinetica si diminuare in vivo. Director proiect: Mai 2022-Iunie2022  
[https://uefiscdi.gov.ro/resource-862604-te\\_2021\\_rezultate-finale\\_biotecnologii.pdf](https://uefiscdi.gov.ro/resource-862604-te_2021_rezultate-finale_biotecnologii.pdf)

### **Membrii echipei**

#### *Internationale*

1. COST Action: CA21149 (ACRYRED) - Reducing acrylamide exposure of consumers by a cereals supply-chain approach targeting asparagine- 2022-2024  
<https://www.cost.eu/cost-action/reducing-acrylamide-exposure-of-consumers-by-a-cereals-supply-chain-approach-targeting-asparagine/#tabs+Name:Working%20Groups%20and%20Membership>
2. PN-III-P3-3.1-PM-RO-FR-2019-0261 - Proiect Brancusi 22BM (SOXINFLAMPIG) - Investigarea potentialului unor subproduse agro-industriale de a modula procese fiziologice cu rol esential in reducerea stresului oxidativ si a inflamatiei tranzitorii la purcei dupa intarcare. – 2019-2021  
<https://www.brainmap.ro/laurientiu-mihai-palade>
3. PN-III-P3-3.1-PM-RO-BE-2016-0014 - Efectul prebioticelor si probioticelor asupra microbiotei si proceselor intestinale la porc ca model pentru maladiile inflamatorii intestinale umane. - 2017-2019  
<https://www.brainmap.ro/laurientiu-mihai-palade>

## Nationale

4. PN-III-P4-PCE-2021-0992 (Zinc-botanicals) - Evaluarea eficienței unor subproduse agro-industriale cu matrici complexe de compuși bioactivi de a înlocui ZnO ; de la in vitro la in vivo – 2022-2022  
<https://www.brainmap.ro/laurentiu-mihai-palade>
5. PN-III-P4-PCE-2021-0889 - Abordări in vitro, ex-vivo și in silico pentru identificarea mecanismelor moleculare și celulare implicate în toxicitatea alternariolului – 2022-2022  
<https://www.brainmap.ro/laurentiu-mihai-palade>
6. PN-III-P2-2.1-PED-2021-1989 (SynbioFeed) - Produs furajer cu formulă complexă eficient în ameliorarea efectelor negative ale crizei de înărcare la purcei – 2022-2022  
<https://www.brainmap.ro/laurentiu-mihai-palade>
7. PN-III-P2-2.1-PED-2019-2436 (Zincored) - Formula nutritională imbogătită în nutrienți bioactivi cu efect antimicrobian pentru înlocuirea oxidului de zinc la purcei după întarcere – 2020-2022  
<https://www.brainmap.ro/laurentiu-mihai-palade>
8. PN-III-P1-1.2-PCCDI-2017-0473 - De la nutritia clasica la nutritia de precizie in domeniul cresterii animalelor, baza stiintifica pentru asigurarea securitatii nutritionale a populatiei – 2018-2021  
<https://www.brainmap.ro/laurentiu-mihai-palade>
9. PN-III-P3-3.5-EUK-2017-0004 - Dezvoltarea unui nou supliment furajer pentru hrana animalelor pentru îmbunătățirea performanței animalelor.– 2017-2020  
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