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Carmen Moraru Notables

Scientists jump start New York businesses



Published: Feb 17, 2014

Supported by New York state, the National Science Foundation and Cornell, the CCMR Industrial Partnerships Program has been helping companies develop and optimize new products since 2001. [Read more](#)

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Carmen Moraru

Carmen Moraru



Associate Professor

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Carmen Moraru is an Associate Professor in the Department of Food Science. Her research and teaching interests are in the areas of physical and engineering properties of foods, food/dairy processing and food safety engineering.

Research Focus

- 1) Studying and optimizing food processing methods capable of enhancing product safety, quality and shelf life. Current research areas: use of membrane separation and pulsed light treatment, as physical methods capable of reducing the microbial load of food products in general and dairy products in particular.
- 2) Understand the effect of surface nanoscale topography on microbial attachment and use this understanding to develop microbial repellent surfaces
- 3) Understanding the intermolecular interactions and structural transformations that occur during processing and their effect on the quality and functionality of dairy foods.

Outreach and Extension Focus

I have no formal extension responsibilities, but I am involved in international outreach, recruiting and education outreach, and outreach for the food industry

Teaching Focus

My teaching focus is Food Processing and Engineering, and my main teaching responsibility is FD SC 4250 (Unit Operations and Dairy Foods Processing). I am also a co-instructor and course coordinator for FD SC 6650 (Advanced Food and Bioprocessing Systems), and a co-instructor for FD SC 4180 (Food Chemistry II). I also serve as a guest lecturer for FD SC 2300, FD SC 6010 and FD SC 4000.

Additional Links

- [Research](#)

Awards and Honors

- International Dairy Foods Association Award in Dairy Foods Research (2013) IDFA

Presentations and Activities

- Developing an Effective Food Safety Curriculum. June 2011. The European Union and US Department of Education. Ithaca, NY.

Departments

- Food Science

Concentrations

- Central And Eastern Europe
- Dairy And Food Processing
- Dairy Chemistry
- Dairy Foods Processing
- Food Engineering
- Food Processing And Engineering
- Food Processing In Africa
- Food Safety Engineering
- High School Science Teachers Education
- International Outreach
- Membrane Separation
- Nanotechnology
- Physical And Rheological Properties Of Foods
- Pulsed Light Technology
- Recruiting
- Unit Operations

Graduate Fields

- Food Science and Technology

Education

- Doctorate
University of Galati
1999
- Bachelor of Science
University of Galati
1989