

1. Curs (manual) universitar

- Novetschi, I., **Ognean, C.F.**, 2000 – *Conservarea industrială a fructelor prin pasteurizare*, Ed. Universității din Sibiu, ISBN 973-99828-1-6, 122 pg.;
- OGNEAN Claudia-Felicia, *Produse de catering – Caiet de laborator*, Editura Universității „Lucian Blaga” din Sibiu, Sibiu, 2013, ISBN 978-606-12-0568-4, 89pg.

2. Carte (monografie, tratat) publicată într-o editură din țară, recunoscută CNCSIS

- Ognean Mihai, Ognean Claudia-Felicia; *Produse de panificație și produse făinase în alimentația publică*; Ed. Univ. ”Lucian Blaga” din Sibiu,; ISBN 978-606-12-0884-5; 2014
- OGNEAN Mihai ; OGNEAN Claudia Felicia ; *Procese biotehnologice în panificație* ediția a II-a; Univ. Lucian Blaga din Sibiu; 978-606-12-1243-9; 2015
- Mihai OGNEAN; Claudia Felicia OGNEAN; *PRINCIPII SI VALORI PENTRU VIITORUL GASTRONOMIEI CULTURALE SIBIENE*, Cap. Păinea:de la ancestral la modernitate și inapoi la tradiții; Editura Universitatii "Lucian Blaga" din Sibiu; ISBN 978-606-12-1392-4; 2016
- Mihai OGNEAN, Claudia Felicia OGNEAN; *Efactori în panificație și inocuitatea lor*; Ed. Performantica, Iași; 9786066855525; 2017Ognean Claudia-Felicia, *Darie Neli*, Ognean Mihai, *Supraponderalitatea - cauzalitate în secolul XXI*, Editura Alma Mater, Sibiu, 2006,250 pg., ISBN 973-632-292-0
- Ognean Claudia-Felicia, *Darie Neli*, Ognean Mihai, *Principii dietetice moderne în obezitate și diabet*, Editura Alma Mater, Sibiu,2006, 221 pg., ISBN 973-632-293-9
- Ognean Claudia-Felicia, *Darie Neli*, Ognean Mihai, *Alimente hipocalorice și hipoglucidice – orientări tehnologice*, Editura Alma Mater, Sibiu, 2006, 200 pg., ISBN 973-632-294-7
- Ognean Mihai, *Darie Neli*, Ognean Claudia-Felicia, *Efactori în panificație și inocuitatea lor*, Ed. Alma Mater, Sibiu, 2006, 205 pg., ISBN 973-632-291-2
- OGNEAN Claudia-Felicia, OGNEAN Mihai, *Elemente de nutriție umană* , Editura Universității „Lucian Blaga” din Sibiu, Sibiu, 2013, 516 pg., ISBN 978-606-12-0567-7
- Novetschi, I., Oprean, L., **Ognean, C.F.**, 2001 – *Tehnologie și microbiologie în industria conservelor sterilizate*, Ed. Universității din Sibiu, ISBN 973 651 314 9, 305 pg.;
- Oprean Letiția (coord.), *Biodinamica lacurilor de la Ocna Sibiului*, ISBN 978-973-739-569-6, Edit. Univ. „Lucian Blaga, Sibiu, 2008, *Darie Neli*, *Nederiță Victor*, *Mironescu Ion-Dan*, **Ognean Claudia Felicia**, ș.a., 302 pagini
- Oprean Letiția (coord.), 2012, *Apa resursă fundamentală a dezvoltării durabile. Metode și tehnici neconvenționale de epurare și tratare a apei*, vol. II Ed. Academiei Române, ISBN 978-973-27-2269-5, vol. II, ISBN 978-973-27-2271-8, 480 pg.
- Oprean Letiția (coord.), 2012, *Apa resursă fundamentală a dezvoltării durabile. Metode și tehnici neconvenționale de epurare și tratare a apei*, vol. II Ed. Academiei Române, ISBN 978-973-27-2269-5, vol. II, ISBN 978-973-27-2272-9, 579 pg.

3. Articol publicat într-o revistă din țară, specifică domeniului, recunoscută de CNCSIS

1. Anca TULBURE, Mihai OGNEAN, Claudia-Felicia OGNEAN, Ioan DANCIU; *Sorption properties of some romanian gingerbread* ; ACTA UNIVERSITATIS CIBINIENSIS; Series E: Food Technology; ISSN 2344 – 1496; ISSN–L 2344 – 1496; online ISSN 2344 – 150X; 25-32; 2014; DOI 10.2478/auaft-2014-0003
2. Ramona Maria IANCU, Mihai OGNEAN, Mihaela-Adriana TITA; *The nutritional labeling of the dairy products in Romania, tendencies and perspectives*; ACTA UNIVERSITATIS CIBINIENSIS; Series E: Food Technology; ISSN 2344 – 1496; ISSN–L 2344 – 1496; online ISSN 2344 – 150X; 53-58; 2014; DOI 10.2478/auaft-2014-0006

3. Dorina Anca Tulbure, Mihai Ognean, Claudia-Felicia Ognean, Ioan Danciu; Effects of Some Sweeteners on Gingerbread Properties – Water Sorption; Journal of Agroalimentary Processes and Technologies ; ISSN: 2069-0053 (print) (former ISSN: 1453-1399), Agroprint; ISSN (online): 2068-9551; 21-25
4. O. TIȚA, M. OGNEAN, R.M. IANCU, C.F. OGNEAN, M.A. TIȚA, C. GEORGESCU; STUDY ON THE COMPLIANCE WITH EU FOOD LABELING REGULATIONS IN ROMANIA; Journal of EcoAgriTourism; ISSN 1844-8577; 201-210; 2014
5. Mihai Ognean (ULBS), Claudia Felicia Ognean (ULBS), Didina Damian (Liceul Tehnologic Sebeș); Buckwheat, Sustainable Ingredient for Bread Baking: Rheological and Technological Investigation; Management of Sustainable Development; 2247-0220; <https://www.degruyter.com/view/j/msd.2017.9.issue-2/msd-2017-0017/msd-2017-0017.xml>; 15-18; 2017
6. Cosmina-Mădălina Cherățoiu, Mihai Ognean, Claudia Felicia Ognean, Ioan Danciu; Comparative Analyses for Gluten-Free Biscuits from Mixture Oat and Corn; Acta Universitatis Cibiniensis. Series E: Food Technology; 2344-150X; <https://content.sciendo.com/view/journals/aucft/22/1/article-p51.xml>; 51-55; 2018
7. Cosmina-Mădălina Cherățoiu, Mihai Ognean, Claudia Felicia Ognean, Ioan Danciu; Gluten Free Biscuits in Local Market from Sibiu; Management of Sustainable Development; 2247-0220; 3...16; 2018
8. CM Cherățoiu, M Ognean, CF Ognean, I Danciu; Corn and buckwheat flour in gluten free biscuits.; Journal of EcoAgriTourism; 1844-8577; http://rosita.ro/jeat/archive/2_2018.pdf; 05...09; 2018
9. **Ognean Claudia-Felicia**, Darie Neli, Ognean Mihai, Fat Replacers – Review, Journal of Agroalimentary Processes and Technologies, p.433-442, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XII, No.2, 2006
10. Ognean Mihai, Darie Neli, **Ognean Claudia-Felicia**, Wheat Fiber as Additives in Reduced Calories Wheat Bread – Part One: Dough and Bread Properties, Journal of Agroalimentary Processes and Technologies, p.37-42, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XII, No.1, 2006
11. Ognean Mihai, Darie Neli, **Ognean Claudia-Felicia**, Studies About Obtaining Low Calorie and High Fiber Content Bakery Product Using Wheat Bran, Acta Universitatis Cibiniensis Seria F: Chemia, p. 55-66, http://cassi.cas.org/publication.jsp?P=eCQtRPJo9AQyz133K_ll3zLPXfcr-WXf6diaYdmOXrGzN-Wa4YFQ10lCJoVByZMiMs9d9yv5Zd85gYyul-WH3u5L9bts2nU3Ms9d9yv5Zd9Hpg5lsuNhjDJJnquUvBZW, ISSN 1583-5030, 9 (1), 2006,
12. Darie Neli, **Ognean Claudia-Felicia**, Ognean Mihai, Petrenciu Ovidiu, Classical and Update Monitoring in Red Wine-Making Fermentative Processes, Journal of Agroalimentary Processes and Technologies, p.365-370, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XII, No.2, 2006
13. Darie Neli, **Ognean Claudia-Felicia**, Ognean Mihai, A Study on Valorification of Sprouts on a Product Called “Apinutrigermix”, Journal of Agroalimentary Processes and Technologies, p.217-224, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XII, No.1, 2006
14. Darie Neli, Ognean Mihai, **Ognean Claudia-Felicia**, Wheat Fiber as Additives in Reduced Calories Wheat Bread – Part Two: Nutritional and Sensorial Evaluation, Journal of Agroalimentary Processes and Technologies, p.43-48,

- <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XII, No.1, 2006
15. Darie, Neli, Oprean Letitia, Ognean Claudia-Felicia, **Ognean Mihai**, Testing of Some Enzymatic Levels in Ocna Sibiului Lakes Therapeutic Muds, Acta Universitatis Cibiniensis Seria F: Chemia, p. 21-28, http://cassi.cas.org/publication.jsp?P=eCQtRPJo9AQyz133K_1l3zLPXfcr-WXf6diaYdmOXrGzN-Wa4YFQ10ICJoVByZMiMs9d9yv5Zd85gYyul-WH3u5L9bts2nU3Ms9d9yv5Zd9Hpg5lsuNhjDJJnquUvBZW , ISSN 1583-5030, 9 (1), 2006,
 16. **Ognean Claudia-Felicia**, Jâșcanu Vasile, Șipoș Anca, Darie Neli, Ognean Mihai, Nutritional and Technological Studies about Using Carboxymethylcellulose in Low Calories Bakery Products, Acta Universitatis Cibiniensis Seria F: Chemia, p. 85-98, http://cassi.cas.org/publication.jsp?P=eCQtRPJo9AQyz133K_1l3zLPXfcr-WXf6diaYdmOXrGzN-Wa4YFQ10ICJoVByZMiMs9d9yv5Zd85gYyul-WH3u5L9bts2nU3Ms9d9yv5Zd9Hpg5lsuNhjDJJnquUvBZW, ISSN 1583-5030, 9 (1), 2006,
 17. **OGNEAN Mihai**, Ognean Claudia-Felicia, Darie Neli, Sensorial and Nutritional Influence of Several Types of Hydrocolloids in Bread, ACTA UNIVERSITATIS CIBINIENSIS Series E: Food Technology, p. 55-61, www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=A&PID=125, ISSN: 1221 - 4973, Vol. XI., no.2, 2007
 18. **Ognean Mihai**, Danciu Ioan, Ognean Claudia-Felicia, Darie Neli, Viscosity of Wheat Flour Extracts, Acta Universitatis Cibiniensis Seria F: Chemia, p. 35-42, http://cassi.cas.org/publication.jsp?P=eCQtRPJo9AQyz133K_1l3zLPXfcr-WXf6diaYdmOXrGzN-Wa4YFQ10ICJoVByZMiMs9d9yv5Zd85gYyul-WH3u5L9bts2nU3Ms9d9yv5Zd9Hpg5lsuNhjDJJnquUvBZW ,ISSN 1583-5030, 10 (2), 2007,
 19. **Ognean Mihai**, Ognean Claudia-Felicia, Darie Neli, Technological Aspects of the Addition of Several Types of Hydrocolloids in Bread, ACTA UNIVERSITATIS CIBINIENSIS Series E: Food Technology, p. 47-54, www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=A&PID=125, ISSN: 1221 - 4973, Volume XI no 1., 2007
 20. **Ognean Claudia-Felicia**, Darie Neli, Jâșcanu Vasile, Andras Gyongy, Târziu Mihai, Ognean Mihai Obtaining Low Calories Dessert – Jelly Type, , Journal of Agroalimentary Processes and Technologies, 409-412, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XIII, No.2, 2007
 21. **Ognean Claudia-Felicia** , Darie Neli, Tolea Andreea, Ivan Nicoleta, Ognean Mihai, The Obtaining of the Pudding/Jelly Type Functional Food Using Alfred's L. Wolff Quick Fibre Product, Journal of Agroalimentary Processes and Technologies, 397-408, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XIII, No.2, 2007
 22. Ognean Mihai, Jâșcanu Vasile, Darie Neli, Popa Luminița Mihaela, Kurti Anamaria, **Ognean Claudia-Felicia**, Technological and Nutritional and Sensorial Influences on Using Different Types of Hydrocolloids on Bread, Journal of Agroalimentary Processes and Technologies, 149-156, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XIII, No.1, 2007
 23. Darie Neli, **Ognean Claudia-Felicia**, Ognean Mihai, Gafita Adriana, Petrenciu O.S., Selective Biosensorial Assay in Lactic Souring Wines Disease Prevention, Journal of Agroalimentary Processes and Technologies, 359-362,

- <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XIII, No.2, 2007
24. Darie Neli, Jâșcanu Vasile, Ognean Mihai, Busuioc Cristina, Lungu Sorin, **Ognean Claudia-Felicia**, Studies on Obtaining High Nutritional Value Products from Wheat Germ, Journal of Agroalimentary Processes and Technologies, 439-442, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XIII, No.2, 2007
 25. Jâșcanu Vasile, Darie Neli, **Ognean Claudia-Felicia**, Sălcianu Harald I., Dinică Elena-Iuliana, Ognean Mihai, Addvalue Line Cellulose Derivatives on Obtaining Low Calorie Spreading from High Fat Raw Material, Journal of Agroalimentary Processes and Technologies, 157-162, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Volume XIII, No.1, 2007
 26. Ognean Mihai, **Ognean Claudia-Felicia.**, Draghici Olga, Danciu Ioan, Factors Affecting the Viscosities of Wheat Flours Extracts, ACTA UNIVERSITATIS CIBINIENSIS Series E: Food Technology, p. 17-25, www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=A&PID=125, ISSN: 1221 - 4973, 12 (2), 2008,
 27. Ognean Mihai, **Ognean Claudia-Felicia**, Danciu Ioan, A Comparative Study on Activity of Several Commercial Xylanase, Acta Universitatis Cibiniensis Seria F: Chemia, p. 63-68, http://cassi.cas.org/publication.jsp?P=eCQtRPJo9AQyz133K_ll3zLPXfcr-WXf6diaYdmOXrGzN-Wa4YFQ10lCJoVByZMiMs9d9yv5Zd85gYyul-WH3u5L9bts2nU3Ms9d9yv5Zd9Hpg5lsuNhjDJJnquUvBZW, ISSN 1583-5030, 11 (2) , 2008
 28. Ognean Mihai, **Ognean Claudia-Felicia**, Danciu Ioan, Șipoș Anca, The Effect of Several Commercial Xylanase on Viscosity and Pentosan Content of Wheat Flours Extracts, Acta Universitatis Cibiniensis Seria F: Chemia, p. 69-77, http://cassi.cas.org/publication.jsp?P=eCQtRPJo9AQyz133K_ll3zLPXfcr-WXf6diaYdmOXrGzN-Wa4YFQ10lCJoVByZMiMs9d9yv5Zd85gYyul-WH3u5L9bts2nU3Ms9d9yv5Zd9Hpg5lsuNhjDJJnquUvBZW, ISSN 1583-5030, 11 (2) ,
 29. OGNEAN Mihai, **OGNEAN Claudia-Felicia**, DANCUI Ioan, Farinographic Effects of Several Commercial Xylanases on Low Extraction Wheat Flour, ACTA UNIVERSITATIS CIBINIENSIS Series E: Food Technology, p. 25-33, www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=A&PID=125, ISSN: 1221 - 4973, 13 (2), 2009
 30. Ognean Mihai, **OGNEAN Claudia-Felicia**, DARIE Neli, Rheological Effects of Some Natural Fibers Used in Breadmaking, ACTA UNIVERSITATIS CIBINIENSIS Series E: Food Technology, p. 3 - 10, www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=A&PID=125, ISSN: 1221 - 4973, 14 (2), 2010,
 31. OGNEAN Mihai, **OGNEAN Claudia-Felicia**, DANCUI Ioan, Technological Effects of Some Xylanolytic Preparation on White Flour, ACTA UNIVERSITATIS CIBINIENSIS Series E: Food Technology, p. 19-26, www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=A&PID=125, ISSN: 1221 - 4973, 14 (1), 2010
 32. Mândreanu, L.N., Jianu, E.A., Darie, N., **Ognean, C.F.**, OGNEAN, M., 2004 - Study on the valorification of germinated wheat on a product called „APINUTRIGERM” – *Act Univ Cibi*, seria E: Food Technology, ISSN 1221 – 4973, vol. 8, nr. 1, 2004;
 33. **Ognean, C.F.**, Darie, N., Ognean, M., 2003 - The New Low Calorie Sweetener – *Act Univ Cibi*, seria E: Food Technology, ISSN 1221 – 4973, vol. VII, nr. 1, 2003;
 34. Mihai OGNEAN, **Claudia-Felicia OGNEAN**, TECHNOLOGICAL EFFECTS OF SOME XYLANOLYTIC PREPARATIONS ON BLACK FLOUR, Journal of

Agroalimentary Processes and Technologies, <http://www.cabi.org/AbstractDatabases.asp?SubjectArea=&Subject=&Section=sc&letter=J&PID=125>, Journal of Agroalimentary Processes and Technologies 2011, 17 IN PRESS

35. Neli Darie, Iuliana Bratu, Mihai Ognean, **Claudia Felicia Ognean**, Non-Enzymatic Water Soluble Antioxidants Bioanalysis in Some Teas and Juices by PCL, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca –Agriculture, 201, vol. 68 (2), 243-248
36. **Claudia-Felicia OGNEAN**, Mihai OGNEAN, Neli DARIE, The Effect of Some Commercial Fibers on Dough Rheology, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca –Agriculture, 201, vol. 68 (2), 372-377
37. Georgiana CIOROIANU, **Claudia-Felicia OGNEAN**, Mihai OGNEAN, The Effects of Different Formulation of Baking Powder on Short Biscuits Characteristics, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca –Agriculture, 201, vol. 68 (2), 536
38. Mihai OGNEAN, **Claudia-Felicia OGNEAN**, Letiția OPREAN, Evaluation of Two Method to Measure Xylanase Activity in Relation with Rheological Effects of Xylanases on White Flour, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca –Agriculture, 201, vol. 68 (2), 545
39. Mihai OGNEAN, **Claudia-Felicia OGNEAN**, Neli DARIE, Rheological Evaluation of Some Commercial Xylanases, Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca –Agriculture, 201, vol. 68 (2), 378-384
40. Mihai Ognean, Claudia-Felicia Ognean, Technological effects of some xylanolytic preparations on black flour, Journal of Agroalimentary Processes and Technologies 2011, 17(3), 315-320, <http://journal-of-agroalimentary.ro>

4. Lucrare (studiu, creație artistică) publicat în volumul unei manifestări științifice (sesiune de comunicări, conferință) internațională recunoscută (cu ISSN sau ISBN)

1. Anca TUBURE, Mihai OGNEAN, Claudia Felicia OGNEAN, Ioan DANCIU; EFFECTS OF STORAGE TEMPERATURE ON TEXTURAL PROPERTIES OF GINGERBREADS; AGRI-FOOD SCIENCES, PROCESSES AND TECHNOLOGIES AGRI-FOOD 2014, May 14-15, 2014; SIBIU
2. Anca TUBURE, Mihai OGNEAN, Claudia Felicia OGNEAN, Ioan DANCIU; Textural Evaluation of Gingerbreads: Instrumental vs. Sensory Analysis; AGRI-FOOD SCIENCES, PROCESSES AND TECHNOLOGIES AGRI-FOOD 2014, May 14-15, 2014; SIBIU
3. Cherățoiu C.-M., Ognean M., Ognean C.F, Danciu I.; Gluten free biscuits in local market from Sibiu ; 9th Central European Congress on Food – Sibiu- Romania-2018; 24-27 MAI 2019
4. Tulbure A., Ognean M., Ognean C.F.; Evaluation of the effects of raising agent and maturation time on the gingerbread properties; 9th Central European Congress on Food – Sibiu- Romania-2018; 24-27 MAI 2019
5. DARIE, N.,BRATU, I.,OGNEAN, M., OGNEAN, C.F., 2012 – Development of Food Engineering Graduates' Professional Insertion on the Labor Market, International Conference on Engineering & Business Education, Inovation and Entrepreneurship, Sibiu, Roamania, 18-21October 2012, ISBN 978-606-12-0369-7, ISSN 1843-6730
6. OGNEAN, M., **OGNEAN, C.F.**, DARIE, N., 2005 - The Effects of Iron Enrichment on Yeast Activity, proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 12-13 May, 2005, Sibiu, vol. 1, ISBN 973-739-093-8;
7. **OGNEAN, C.F.**, DARIE, N., JÂȘCANU, V., OGNEAN, M., TOLEA, A., JIANU, E.A., 2005 - NaCl Soaking: A Technological Treatment for Improving Nutritional Quality of Potatoes Chips - proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 12-13 May, 2005, Sibiu, vol. 1, ISBN 973-739-093-8;

8. **OGNEAN, C.F., DARIE, N., JÂȘCANU, V., BANTAȘ, E., OGNEAN, M., IVAN, N.,** 2005 - Nutritional and Technological Implications of Using Carboximethyl Cellulose as Additive in Reduction Oil Content in Dough Based Deep-fat Fried Potatoes Balls - proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 12-13 May, 2005, Sibiu, vol. 2, ISBN 973-739-095-4;
9. **OGNEAN, C.F., DARIE, N., JÂȘCANU, V., BANTAȘ, E., OGNEAN, M., IONESCU, M.C.,** 2005 - Using Sodium Alginate as Additive in Reduction on Oil Content in Dough Based Deep-fat Fried Potatoes Balls: Nutritional and Technological Implications - proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 12-13 May, 2005, Sibiu, vol. 1, ISBN 973-739-093-8;
10. **TIȚA, O., OPREAN, L., TIȚA, M., OGNEAN, C.F,** 2002 - Comportarea drojdiilor imobilizate la obținerea spumantelor, International Conference „Agricultural and Food Sciences, Process and Technologies”, Sibiu 31 oct – 1 nov 2002, vol. 2, pg. 69-77, ISBN 973-651-500-1;
11. **DARIE, N., PETRENCIU, O., OGNEAN, C.F., OGNEAN, M.,** 2005 - Heavier Pyridine Coenzyme Effects on D-Lactate and L-Malate Biosensors Applied in Food Assurance - proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 12-13 May, 2005, Sibiu, vol. 1, ISBN 973-739-093-8;
12. Drăghici, O., **Ognean, Claudia-Felicia**, Meat Quality and Safety, Proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 26-27 April, 2007, Sibiu, ISBN 978-973-739-427-9;
13. **Ognean Mihai, Ognean, Claudia-Felicia**, Darie, Neli, Boca, M., Dobrete, A.M., Several types of Hydrocolloids in Bread – Part I Technological Aspects, Proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 26-27 April, 2007, Sibiu, ISBN 978-973-739-427-9;
14. **Claudia Felicia Ognean, Mihai Ognean, Neli Darie**, The effect of some commercial fibers on dough rheology - extensographic approach, Proceedings of the International Conference "Agricultural and food sciences, processes and technologies" Agri-Food 20, May 10-12, 2012, p.405-411
15. **Ognean Mihai, Ognean, Claudia-Felicia**, Darie, N., Grevuțiu, S., Tîrpescu, C.I., Several types of Hydrocolloids in Bread – Part II Sensorial and Nutritional Influences, Proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 26-27 April, 2007, Sibiu, ISBN 978-973-739-427-9;
16. **Darie, N., Gafița, A., Ognean Claudia Felicia**, Bratu, I., Ognean, M., D-Lactate and L-Malate Electrochemical Selectiv Biosensors Response and Life Time, Proceedings of the International Conference „Agricultural and Food Sciences, Processes and Technologies”, 26-27 April, 2007, Sibiu, ISBN 978-973-739-427-9;
17. **Mihai Ognean, Claudia Felicia Ognean, Amelia Bucur**, Rheological Effects of Some Xylanase on Doughs from High and Low Extraction Flours, Procedia Food Science 1 (2011) 308 – 314, 11th International Congress on Engineering and Food (ICEF11), <http://www.sciencedirect.com/science/journal/2211601X>

5. Lucrare (studiu, creație artistică etc.) publicat în volumul unei manifestări științifice (sesiune de comunicări, conferință etc.) națională recunoscută (cu ISSN sau ISBN)

1. **Darie, N., Oprean, L., Ognean, M., Ognean, C.F., Lengyel, E.,** Studiul Potențialului enzimatic al apelor uzate și nămolurilor reziduale de la stația de epurare Mohu-Sibiu, Lucrarile simpozionului Perspective în biotehnologia românească susținute prin rezultatele obținute în cadrul proiectului CEEEX – modulul 1- BIOTECH, 2007, Cluj-Napoca, 24-26 Octombrie 2007, ISBN 978-973-744-088-4
2. **Darie, N., Oprean, L., Ognean, M., Ognean, C., Lengyel, E.,** Monitorizarea activității enzimatică a apelor și nămolurilor din raul Cibin, IND ECOIND, International symposium ,vol.II 2007, p.221-225, ISSN 1843-5831.

