



Anatoli Cartasev

Date of birth: 04/07/1984 | **Gender:** Male | (+373) 0000000000 |

anaticartasev@gmail.com | Chisinau, Moldova

● WORK EXPERIENCE

02/03/2009 – CURRENT

SCIENTIFIC RESEARCHER – PUBLIC INSTITUTION SCIENTIFIC AND PRACTICAL INSTITUTE OF HORTICULTURE AND FOOD TECHNOLOGY, LABORATO

Professional, scientific and technical activities | Chişinău, Moldova

03/09/2020 – CURRENT – Comrat, Moldova

ENGINEERING LECTURER – KOMRAT STATE UNIVERSITY

Academic discipline

- **Food Processing Equipment**
- **Meat Technology**
- **Food Dehydration Technology**
- **Food Preservation Technology**

● EDUCATION AND TRAINING

10/09/2017 – 30/09/2017 – Changzhou, China

TRAINING ON INSPECTION, QUARANTINE AND QUALITY SUPERVISION OF FOOD PRODUCTS – General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of

International food safety controls
Introduction to food control legislation
Creating a food safety control system
Registration of food import companies
International standardization in the agri-food sector
Techniques to control genetically modified products
Control, inspection and quarantine of food

Certificat No. 17A039621 and AQSIQ NO.808-2017

01/11/2016 – 31/01/2017 – Bratislava, Slovakia

SAIA PHD MOBILITY STUDENT – Food Research Institute NPPC

Tehnici de extragere ADN-ului, Identificarea microorganismelor la nivel molecular (RAPD-PCR, REP-PCR, RAMP), Fourier Transform Infra-Red Spectroscopy

02/09/2015 – 27/10/2015 – Beijing, China

CERTIFICATE OF ATTENDANCE ON BIOTECHNOLOGY APPLICATION IN FOOD INDUSTRY – China National Research Institute of Food and Fermentation Industries

Quality Supervision and Inspection, Biofuels Development, Fermentation Biotechnology, Application of Biotechnology in Soybean Products Processing, Research and Development of Beer Brewing, Technology of Bread Making, The Key technology of Orange Juice Processing, The Comprehensive Utilization of Orange Pomace, Utilization of Biotechnology in Cheese Processing, Utilization of Biotechnology in Yoghurt Processing, Sweeteners Obtained from Starch and the Application of Enzymes, Amino Acids Fermentative production and Technology, Non-GMO certification CERT-ID, Research and Application of Probiotics

Certificat No. 15B0479060

01/11/2011 – 01/11/2014 – Chisinau, Moldova

PHD STUDY – Institute of Microbiology and Biotechnology Academy of Sciences of Moldova

knowledge and skills in research work

Dissertation title **"Novel indigenous strains of *Streptococcus thermophilus* and their use in the dairy products manufacturing"**

01/09/2009 – 19/01/2011 – Chisinau, Moldova

MASTER DEGREE IN FABRICATION AND MANUFACTURE TECHNOLOGIES – Technical University of Moldova

Food Quality and Safety, Quality management concepts in food, Mathematical modeling of experimental data, Industrial microbiology
Methods of food stability ensuring, Modern processes in food technology

Title of thesis - **"Developing technology of starter cultures for fermented dairy products"**

Studii superioare de masterat, ciclul II

01/09/2003 – 31/05/2008 – Chisinau, Moldova

LICENSED ENGINEER IN THE FIELD OF TECHNOLOGY OF FOOD INDUSTRY – Technical University of Moldova

Technology of Milk and Dairy Products, Basics of industrial constructions, Food quality management, Nutrition science, Microbiology, Food chemistry, Biochemistry, Technological equipment

Thesis title - **"Study on utilization of malt of soriz bean in dairy manufacturing"**

Studii superioare de licență, ciclul I

01/11/2019 – 31/01/2020

SAIA PHD MOBILITY STUDENT

● LANGUAGE SKILLS

Mother tongue(s): RUSSIAN | ROMANIAN

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	C2	C2	C2	C2	C2

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

● PROJECTS

Projects

2006-2010

06-407-004A „Advanced technologies for processing agricultural raw materials and livestock products”. Executor

2011-2014

11.817.04.32A „Innovative technologies for processing agricultural raw material, vegetable and animal origin”. Executor

2015-2018

15.817.05.03A „Developing indigenous agri-food raw materials processing technologies to ensure the quality and safety of food”. Executor

2017-2019

16.80012.51.23A „Innovative goat milk product with enhanced biological properties”. Executor responsible

2020-2023

20.80009.8007.24 Studiul biologic și fotochimic al plantelor medicinale cu acțiune antioxidantă, antimicrobiană și hepatoprotectoare

● PUBLICATIONS

Main Publications

- **Cartasev A.**, Rudic V. Effect of starter culture producing exopolysaccharide on yoghurt. In: Chemistry Journal of Moldova, 2017, Nr.12(2), p.7-12. **ISSN 2345-1688** DOI: <http://dx.doi.org/10.19261/cjm.2017.440>
- **Cartasev A.** Identification, characterization and industrial utilization of autochthonous strains of *Streptococcus thermophilus* isolated from Moldavian raw milk and dairy products of spontaneous fermentation. In: Ukrainian Food Journal. 2018, vol.7, is. 3, p. 453-463. DOI:10.24263/2304-974X-2018-7-3-10 **ISSN2313-5891**
- **Cartasev A.** Optimization of a protective medium for freeze-dried strains of *Streptococcus thermophilus*. In: Young Scientist, 2017, vol. 46 (180), p.81-83. **ISSN 2072-0297**
- **Cartasev A.** Yoghurt made by exopolysaccharide producing Moldavian origin strains of lactic acid bacteria. În: Journal of food and packaging: science, techniques and technologies, 2016, 9, p. 39-43. **ISSN 1314-7773.**
- **Cartasev A.**, Rudic V. Culturi starter de bacterii lactice termofile pentru produsele lactate fermentate. În: Buletinul Academiei de Științe a Moldovei: Științele Vieții, 2016, 3(330), p. 156-163. **ISSN 1857-064X.**
- **Cartasev, A.** Tulpini de bacterii lactice autohtone noi din specia *Streptococcus thermophilus*. Akademos, nr.1, 2019, p.6-15.
- **Cartasev A.** Effect of exopolysaccharide starter culture and solids on syneresis of yoghurt. În: International conference „Modern technologies in the food industry-2016”, Chișinău, Moldova, 20-22 october, 2016, p. 356-361. **ISBN 978-9975-87-138-9.**
- Popovici, C., **Cartasev, A.**, Migalatiev O. Goat milk yoghurt fortified with industrial tomato waste extract. Proceedings of the 16th Internstional Scientific and Technical Conference of the Belarusian Technical University, October 2018, 1 p.
- **Cartasev A.**, Rudic V. New *Streptococcus thermophilus* strain as potential agent for increasing bio-safety of dairy products. În: International scientific Conference on Microbial Biotechnology, 3rd edition, Chișinău, Moldova, october 12-13, 2016, p.96. ISBN 978-9975-3129-3-6.
- **Cartasev A.**, Bureț E., Coev G. Method for producing powdered fermented milk. În: Proceedings of the 9th edition of European Exhibition of Creativity and Innovation, Iași:StudIS,2017, p. 214. **ISBN 978-606-775-212-0**

PATENTS

- Brevet de invenție nr 1256, 2017.08.07. Procedeu de obținere a maielei bacteriene uscate pentru fabricarea produselor lactate fermentate.
- Brevet de invenție nr 1299, 2018.03.15. Procedeu de obținere a brânzei din lapte de capră.
- Brevet de invenție nr 1300, 2018.03.26. Procedeu de fabricare a brânzei în saramură.
- Brevet de invenție nr 1282, 2018.03.27. Procedeu de obținere a semifabricatelor din carne tocată.
- Brevet de invenție nr 1424, 2018.10.25. Procedeu de obținere a iaurtului funcțional din lapte de capră.