

Ecaterina GORE, PhD

Associate professor



Employment History

 Since sept. 2017 | **Associate professor** |
Macromolecular and organic chemistry research unit (URCOM), Le Havre Normandy University, France

 2016 - 2017 | **Temporary Lecturer and Scientist** |
Macromolecular and organic chemistry research unit (URCOM), Le Havre Normandy University, France

Research activity : « Spreading behavior of emulsions : impact of the oil phase »



2012 - 2016 | **PhD student** | **Consumer Typical Food Health and Safety Research Unit (CALITYSS), VetAgro Sup, Clermont-Ferrand, France**

Research activity : « Reducing the acidifying potential of cheeses to improve their nutritional functionalities : identification of biochemical levers and technological perspectives »

Advisors: Pr. Annick Lebecque and Dr. Julie Mardon

Financial support: FEDER (50%), VetAgroSup (50%) in collaboration with industrial partner in Laqueuille, Auvergne, France

Education

 2024, **Doctor Habilitatus** (defence on 4 July 2024)

 2012 - 2016 | **PhD in Nutrition and Food Science** |
Blaise Pascal University, Clermont-Ferrand, France

 2012 - 2014 | **Diploma of University « Teaching in High Education », 120h** | **Blaise Pascal University and ESPE Chamalières, France**



2011 - 2012 | **Master of Food Science and Nutrition** |
Nantes University and INRA de Nantes, France

Research activity : « Molecular encapsulation of ω -3 et ω -6 by starch to improve nutritional intake of some food products »

Financial support: Excellence Grant of the French Ministry of Education



2007 - 2011 | **Engineering Diploma in Technology and Food Science** | **Technical University, Moldova**

Financial support: Excellence Grant of UTM (2007-2011) & Victoria's Bank (2010-2011)



2010 | **Intern** | **French Wine Institute, Vertou, France**

« Improving sensory quality of wine Melon de Bourgogne »

CONTACT

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www.univ-lehavre.fr](https://urcom.univ-lehavre.fr/www.univ-lehavre.fr)

COMPETENCES

MS Office	● ● ● ● ● ●
XLStat	● ● ● ● ●
Statistical analysis	● ● ● ● ●
Zotero, Mendeley	● ● ● ● ● ●
Sensory analysis	● ● ● ● ● ●
Physico-chemistry	● ● ● ● ●
Human nutrition	● ● ● ● ● ●
Food science	● ● ● ● ● ●
Chemistry	● ● ● ● ●

LANGUAGES

French	● ● ● ● ● ●
English	● ● ● ● ●
Romanian	● ● ● ● ● ●
Moldavian	● ● ● ● ● ●
Russian	● ● ● ● ●

Teaching experience

Since sept. 2016 | **Associate professor** | *Science and Technology Faculty, Le Havre Normandy University, France*

Undergraduate level	
<i>Professional licence level “Formulation of Cosmetic Products”</i>	
1. Basis of sensory analysis	Teaching and laboratory courses
2. Industrial or research supervised projects	Teaching and laboratory courses
<i>Professional licence level “Formulation and Development of Food Products”</i>	
1. Formulation and development of food products	Teaching and laboratory courses
2. Physico-chemical analysis of food products	Laboratory courses
3. Food innovation competition (supervised projects)	Coaching
4. Basis of sensory analysis	Teaching and laboratory courses
Postgraduate level	
<i>Master of science level (Aromatics, Perfumes and Cosmetics) – 1st year</i>	
1. Tactile Sensory Analysis of formulated products	Teaching and laboratory courses
2. Analysis methods for formulated cosmetic products	Laboratory courses
3. Chemistry of polymers	Laboratory courses
4. Basis of cosmetic formulation	Teaching
<i>Master of science level (Aromatics, Perfumes and Cosmetics) – 2nd year</i>	
1. Cosmetic sensory analysis	Teaching and laboratory courses
2. Formulated products analysis	Laboratory courses
3. Industrial or research supervised projects	Teaching and coaching
<i>Excellence Master Program EUR XL Chem (in english)</i>	
1. Tactile Sensory Analysis of formulated products	Teaching

Administrative experience



Since 2020 | **Director of Professional Licence Program on Formulation and development of Food Products** | *Science and Technology Faculty, Le Havre Normandy University, France*

<https://www.univ-lehavre.fr/spip.php?formation60>

<https://www.linkedin.com/company/fodipa>

Scientific activity - per reviewer



- Since 2017 | **Cosmetic Expert in « Measures and Prediction », Institut Carnot Innovation for Chemistry, France** i2c.normandie-univ.fr



- Reviewer *International Journal of Cosmetic Science* (since 2021)
- Reviewer *Food Hydrocolloids Journal* (IF 7.053 (since 2020))

- Reviewer *International Journal of Pharmaceutics* (IF 4.845 (since 2020))

GDR 3711

- Since 2016 | **Member of Research Working Group (GDR) Cosm'Actifs 3711 CNRS**

COSM'ACTIFS

- Since 2016 | **Member of French Chemistry Society (SCF)**



- **Organization of events and conferences** (ClermontTeaching Days 2014; Doctoral school days, 2014, 2018; GDR Cosm'Actifs Conference, 2016)



Scientific Poster Award | *Skin and Formulation 5th symposium and 17th Skin Forum* in Reims, France | September 2019



Best Poster Award | 3rd International Conference and Exhibition on Nutrition and Food Sciences | Valencia, Spain | 2014

Research activities



Interaction of cosmetic products with human skin

This research theme is based mainly on cosmetic ingredients simple or formulated in complex systems (i.e gels, emulsions). Four axes are considered in order to understand this interactions :

- 1) Impact of the **structure/composition** of molecules
- 2) Impact of the **formulation** method
- 3) **Physico-chemical** properties (macrostructure - rheology, textural analysis & microstructure)
- 4) **Sensory** and **biometrological** properties

Complementary approaches :

Sensory analysis
in vivo (human skin)



Instrumental (Frictiometer FR 700)
in vivo (human skin) *in vitro* (skin model)

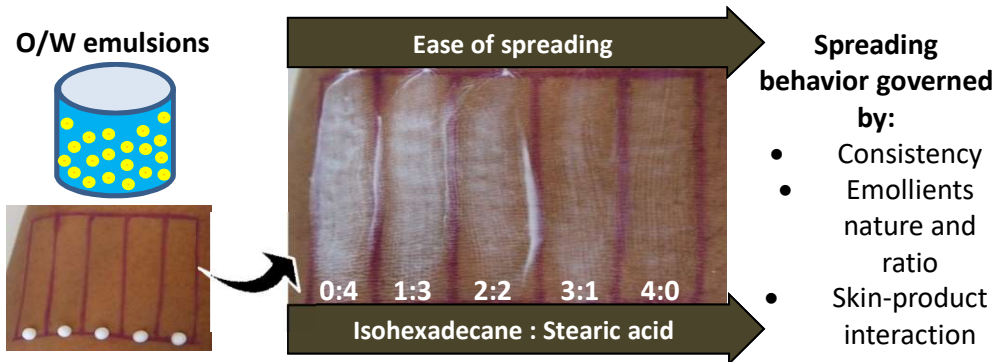


Understanding Spreading Behavior of O/W Emulsions

Research activities (follow-up)



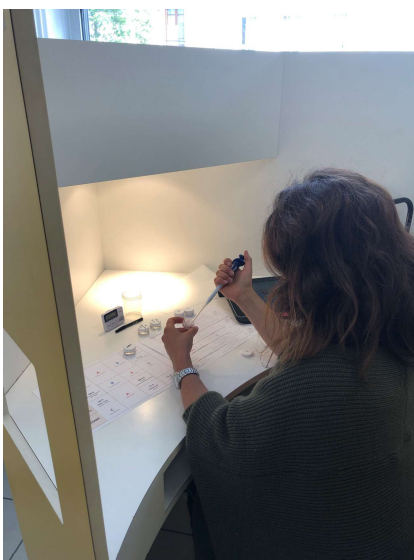
Spreading behavior of cosmetic skin care products : impact of the oil phase



In vivo & in vitro evaluation of sensory properties of cosmetic products

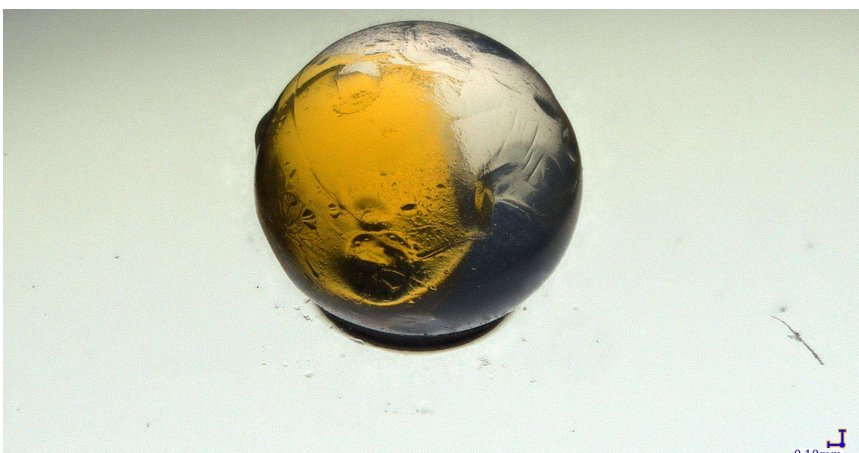


In vivo evaluation of efficacy of cosmetic products (antioxydant, anti-age, hydration, PIE, gloss, frictiometer...)



Caps4Skin : Smart Active Innovative Capsules for Skin

Labelled by the Cosmetic Valley (2020)



- Impact of morphology
- Stability
- Interaction with cosmetic products
- Impact of ingredients
- Interaction with skin
- Release of active ingredients ...

Research projects with industrial partners



Research Projets with industrial partners (Cargill, CRODA, Algaia, Coconut, IFF, OLVEA, Ephyla, Stéarinerie Dubois, IP Brokers, Agrial ...)



Cargill Beauty



Supervision and mentorship



PhD students supervision / post doc fellow or engineer

4 / 5



Master of Excellence EUR XL Chem student tutorship



2



Engineer & Master students supervised in laboratory (6 months internship)

11



Undergraduate & Master students tutorship in industrial internship

34



Tutored projects (3 to 5 professional licence & master students groups)

22

Published scientific work

Publications in international peer-reviewed journals

1. Adeline Delaporte, Adamantini Paraskevopoulou, Michel Grisel, **Ecaterina Gore***. Animal-free coacervates: the potential of fungal chitosan (*in review Carbohydrate Polymers*)
2. Adeline Delaporte, Benoît Duchemin, Michel Grisel, **Ecaterina Gore***. Investigating the Impact of Wall Material-to-Active in the Spray Drying of Ascorbic acid. (*In review In Molecules*)
3. Caroline Hadjiefstathiou, Audrey Manière, Joan Attia, Florian Pion, Paul-Henri Ducrot, **Ecaterina Gore**, Michel Grisel*. Lignins interfacial behavior tailored by formulation parameters. Journal of Molecular Liquids Volume 399, 1 April 2024, 124415 <https://doi.org/10.1016/j.molliq.2024.124415>
4. Caroline Hadjiefstathiou, Audrey Manière, Joan Attia, Florian Pion, Paul-Henri Ducrot, Michel Grisel, **Ecaterina Gore***. Sensory signature of lignins, new generation of bio-based ingredients in cosmetics. International Journal of Biological Macromolecules, Volume 260, Part 1, 2024, 129399. <https://doi.org/10.1016/j.ijbiomac.2024.129399>
5. Caroline Hadjiefstathiou, Audrey Manière, Joan Attia, Florian Pion, Paul-Henri Ducrot, **Ecaterina Gore**, Michel Grisel*. Controlling stabilization of Oil-in-Water emulsions with lignins through fractionation, functionalization, and formulation. J. Appl. Polym. Sci. 2024, e55235. <https://doi.org/10.1002/app.55235>

Publications in international peer-reviewed journals (follow-up)

6. Floriane Rischard, Amandine Flourat*, Léa Broche, Abdouramane Dosso, Godon Blandine, Florent Allais, **Ecaterina Gore***, Géraldine Savary. Novel bio-based multifunctional emollients for cosmetic applications: toward the ingredients-list reduction. ACS Sustainable Chem. Eng. 2023, 11, 48, 16955–16964. <https://doi.org/10.1021/acssuschemeng.3c04259>
7. Caroline Hadjiefstathiou*, Audrey Manière, Joan Attia, Florian Pion, Paul-Henri Ducrot, **Ecaterina Gore**, Michel Grisel*. Lignins emulsifying properties according to pH to control their behavior at oil–water interface. Journal of molecular liquids. 390, Part A, 2023, 123030 <https://doi.org/10.1016/j.molliq.2023.123030>
8. Mira Abou Dib, Marie Lemarchnd, **Ecaterina Gore**, Michel Grisel. Promising potential of biosourced amphiphilic xanthan as an emulsifier in O/W dispersions. Colloids and Surfaces A 2023, Vol. 663, 131062. <https://doi.org/10.1016/j.colsurfa.2023.131062>
9. Mira Abou Dib, **Ecaterina Gore**, Michel Grisel. Intrinsic and rheological properties of hydrophobically modified xanthan synthesized under green conditions. Food Hydrocolloids 2023 : 108461. <https://doi.org/10.1016/j.foodhyd.2023.108461>
10. M. Bîrsan, C.D. Stan, A.V. Focşa, A.T. Dănilă, P. Antonoaea, R.A. Vlad, N. Todoran, R.T. Stan, **E. Gore**, F. Crivoi, A. Ciurba. INFLUENCE OF CARBOPOL 971P NF ON FLOW RATE AND SWELLING PARAMETERS IN ANTIFUNGAL TABLETS. Med. Surg. J. – Rev. Med. Chir. Soc. Med. Nat., 2022, 126(3): 443-451 DOI: <https://doi.org/10.22551/MSJ.2022.03.17>
11. M. Bîrsan, **E. Gore**, C.D Stan, A.C. Cristofor, M. Palimarciuc, Ş.-I. Scripcariu, P. Antonoaea, R.A. Vlad, N. Todoran, A. Ciurba. Development and evaluation of hydrophilic cream bases suitable for custom cosmetic skincare or compounding pharmaceutical dermal products. Pharmacy 2022, Vol. 70, 5:880-889. <https://doi.org/10.31925/farmacia.2022.5.13>
12. Marie-Carole Kouassi, Michel Grisel, **Ecaterina Gore*** (2022). Multifunctional active ingredient-based delivery systems for skincare formulations: A review. Colloids and Surfaces Biointerfaces 2022, 217:112676 ; <https://doi.org/10.1016/j.colsurfb.2022.112676>.
13. Mira Abou Dib, Nicolas Hucher, **Ecaterina Gore**, Michel Grisel. Original tools in hydrophobization of xanthan gum in green media: Synthesis, optimization, evaluation and characterization of surface activity. Carbohydrate polymers, 291 (2022) 1195448 <https://doi.org/10.1016/j.carbpol.2022.119548>
14. Daria Terescenco, Lalia Hadj Benali, Fabien Canivet, Maud Benoit le Gelebart, Nicolas Hucher, **Ecaterina Gore**, Céline Picard* (2021) Bio-sourced polymers in cosmetic emulsions : a hidden potential of the alginates as thickeners and gelling agents. International Journal of Cosmetic Science (IF 2.97), 43(5):573-587, <https://doi.org/10.1111/ics.12732>
15. **Ecaterina Gore***, Céline Picard, Géraldine Savary (2020). Complementary Approaches to Understand the Spreading Behavior on Skin of O/W Emulsions Containing Different Emollients. Journal of Colloids & Surfaces B, 193 111-132. (IF=3.973) <https://doi.org/10.1016/j.colsurfb.2020.111132>

Publications in international peer-reviewed journals (follow-up)

16. **E. Gore***, J. Mardon, B. Cécile, A. Lebecque (2019). Calcium lactate as an attractive compound to partly replace salt in blue-veined cheese, *Journal of Dairy Science*. 102 1–13. <https://doi.org/10.3168/jds.2018-15008>. (IF=3,082)

17. **Gore, E***. Picard, C.; Savary, G. Spreading Behavior of Cosmetic Emulsions: Impact of the Oil Phase,. *Biotribology* 2018, 16, 17–24. <https://doi:10.1016/j.biotri.2018.09.003> (IF=2,180)

18. **Ecaterina Gore**; Julie Mardon*; Delphine Guerinon; Annick Lebecque (2016). Exploratory study of acid-forming potential of commercial cheeses: impact of cheese type. *International Journal of Food Science and Nutrition*, 67(4): 412-421. <https://DOI:10.3109/09637486.2016.1166188> (IF = 3,833)

19. **Ecaterina Gore**; Julie Mardon*; Annick Lebecque (2016). Draining and salting as responsible key steps in the generation of the acid-forming potential of cheese. *Journal of Dairy Science*, 99(9): 6927-36. <https://DOI:10.3168/jds.2016-11094> (IF 4,034)

20. Le-Bail, P; Houinsou-Houssou, B; Kosta, M; Pontoire, B; **Gore, E**; Le-Bail, A. (2015). Molecular encapsulation of linoleic and linolenic acids by amylose using hydrothermal and high-pressure treatments; *Food Research International* 67:223-229. DOI: <https://10.1016/j.foodres.2014.11.003> (IF = 4,972)

Patents & Research disclosures

C. Hadjiefstatiou, A. Manière, F. Pion, P-H. Ducrot; M. Grisel, E. Gore : EMULSIFYING AGENT BASED ON LIGNIN FRACTION AND USES THEREOF. 13.04.2023 O/Ref.: **B3908EP00** ; European Patent Application No. **23 305556.5 V/Réf.: IFF 715-N/Réf.: B3908PC00 - Demande Internationale n° PCT/EP2024/060039 déposé le 12 avril 2024.**

F. El Benni, K. Desseille, H. Jones, M.-G. Miranda, J. Leong, E. Gore and M. Grisel. Evaluation and understanding of the structure of the emulsifier Cithrol PGTL, study and identification of its impact on the macro and microstructures as well as the sensoriel properties of cosmetic emulsions. **RD 670012** Feb 2020 1/24 © Questel

Invited seminars & conferences

1. E. Gore. Tactile Sensory Evaluation: an essential tool to evaluate skin-product interaction. Skin & Formulation, 6th International Symposium, Nantes 2-3 October 2023.
2. E. Gore, P-H. Neyt, E. Vrignaud, A. Giger, A. Elomri, P. Neyt, M. Grisel. Valoriser les co-produits maraîchers pour un produit cosmétique responsable. Oral. Cosmetic Environment and Safety. 4 july, Vaudreuil
3. E. Gore. Antioxydants en cosmétique : de la formulation à l'encapsulation. Techday Antioxydants biosourcés, Invitation par le Pôle IAR Bioeconomy for change. Pomacle, Reims 17 novembre 2022
4. E. Gore. Professionnalisation des études doctorales. Transition numérique vers la dématérialisation. Invitation par l'école doctorale de Université Technique de Moldavie. Chisinau 12-14 juillet 2022.
5. E Gore. Invited Conference « Smart innovative microcapsules for cosmetics ». 8 june 2022, School of Chemistry, Aristotle University of Thessaloniki, Greece
6. E Gore. « Internationalisation des universités membres de l'AUF et Témoignages ». Forum des formations et de l'employabilité francophone. 27 mai, 2022. Chisinau, Moldavie. Invitation financée par l'AUF
7. E. Gore. **Seminar** « Encapsulation for cosmetics » and « Cosmetic products interactions with skin » 13 décembre 2021. Université de Médecine et Pharmacie, Tirgu-Mures, Romania.
8. E. Gore. **Online Seminar** « Encapsulation for cosmetics » and « Cosmetic products interactions with skin » 14 décembre 2021. Université de Médecine et Pharmacie, Tirgu-Mures, Romania.
9. E. Gore. **Seminar** « Sensory and intrumental analysis correlation tools ». 29 october 2021 Aristotle University of Thessaloniki, Greece.
10. E Gore. **Seminar** « New strategies of research and Smart innovative microcapsules ». 25 october 2021, Aristotle University of Thessaloniki, Greece
11. E. Gore. Clean Label et naturalité, industries agro-alimentaires face aux défis. **Invited conference.** Valorial'connection, 12 oct. 2021, Saint-Lô, France
12. E. Gore. Agrifood formulation : innovation - nutrition - healthcare. Normandy Bioeconomy Meeting. **Oral Pitch.** Digital conference, 21 january 2021.
13. E. Gore. Nutritional properties of dairy products : focus on the acid-forming potential. **Invited plenary conference.** Summer School « Promotion of local dairy products » 29 june-2 july, 2020. Technical University of Moldova, Chisinau.
14. E. Gore. **Online Seminar** « Bibliographic tools: how to optimize your research ? » Technical University of Moldova sustained by Agence Universitaire Francophone (AUF). 19 november 2020
15. E. Gore **Online Seminar** « Statistical analysis – an essential tool in experimental sciences » Technical University of Moldova sustained by AUF, 25 november 2020
16. E. Gore **Seminar** « Performing characterization tools to correlate sensory & instrumental analysis ». CRODA Singapore, CRODA France, Le Havre, 12 july 2019

Conference presentations (oral) – presenter underlined

1. Delaporte A.*, Grisel M., **Gore E.** Novel natural polymer coacervates: Innovative retinol encapsulation for advanced skin-care formulation design. IFSCC, Iguazu Falls, Brazil 13-17 octobre 2024
2. Delaporte A.*, Grisel M., **Gore E.** Innovative natural coacervates for the encapsulation of lipophilic compounds: the example of α -tocopherol. ESC Conference in Bordeaux, 23-27 juin, 2024 Bordeaux
3. Floriane Rischard, Amandine Flourat, **Ecaterina Gore**, Géraldine Savary. Green Chemistry Innovation: Novel Bio-Based Emollients for Environmentally Friendly Cosmetics. JNOEJC – GFP Grand Ouest 6-7 juin 2024, Rouen
4. MUNNIER Emilie, VERGER Alexis, GRARD Roxane, PERSE Xavier, PRADEL Charlotte, DESPRES Alexandra, HUANG Nicolas, LEGRAND François-Xavier, **GORE Ecaterina**, BOUDESOCQUE-DELAYE Leslie. Impact of natural eutectic matrices on the stability and properties of skincare products. URCOM25, Le Havre 29-31 mai 2024
5. Maud BENOIT-LE GELEBART, Céline PICARD, Fabien CANIVET, Léa BROCHE, Daria TERESCENCO, Lalia HADJ BENALI, Nicolas HUCHER, **Ecaterina GORE**. Promising potential of alginates in cosmetic formulation. URCOM25, Le Havre 29-31 mai 2024
6. Floriane Rischard*, Amandine Flourat, Ecaterina Gore, Géraldine Savary. Development of novel multifunctional emollients for clean-label cosmetic formulations. Lipids and Cosmetics, 24-25 janvier 2024, Bordeaux.
7. Mira Abou Dib*, **Ecaterina Gore**, Michel Grisel. Propriétés intrinsèques et rhéologiques de xanthane hydrophobiquement modifiés obtenus par voie verte de greffage. GDR Cosm'actifs, 16-17 novembre 2023, Evreux
8. Laurène MINSAT, Elsa VRIGNAUD, Ecaterina GORE, Martin ATA LAWSON. Dérivés d'acide rosmarinique : caractérisation structurale et physico-chimique. GDR Cosm'actifs, 16-17 novembre 2023, Evreux
9. Mira Abou Dib*, **Ecaterina Gore**, Michel Grisel. Propriétés intrinsèques et rhéologiques du xanthane hydrophobiquement modifiés par voie verte de greffage. 57^e Congrès du GFR, 24-26 octobre 2023, Paris
10. Delaporte A.*, Paraskevopoulou A., Grisel M., **Gore E.** ENCAPSULATION OF COSMETIC ACTIVES BY COMPLEX COACERVATION: THE POTENTIAL OF FUNGAL CHITOSAN. EPNOE 17-22 september, Graz, Austria.
11. Caroline Hadjiefstathiou*, Audrey Manière, Florian Pion, Paul Henri Ducrot, **Ecaterina Gore**, Michel Grisel. Valorization of lignins as sustainable multifunctional ingredients for cosmetic formulations. Formula IX, 3-6 July 2023, Lille
12. Mira Abou Dib*, **Ecaterina Gore** and Michel Grisel. Promising emulsifying properties of biosourced amphiphilic xanthan obtained under green conditions. Cosm'Innov, 23-24 mai 2023, Orléans

Conference presentations (orals)

13. A. Delaporte, M. Grisel, **E. Gore***. Encapsulation d'actifs pour une application topique du développement à l'application. GDR Cosm'Actifs, 22-23 novembre 2022, Reims
14. Floriane Rischard*, Amandine Flourat, **Ecaterina Gore**, Géraldine Savary. Synthèse et caractérisation de nouveaux émoullients biosourcés multifonctionnels. GDR Cosm'Actifs, 22-23 novembre 2022, Reims
15. **E. Gore***. Sensory analysis as an essential tool to evaluate skin-product interaction and efficiency of skincare products. Skin Forum, 21-22 June 2022; Malmo, Sweden
16. E. Munnier*, L. Van Gheluwe, H. Kichou, F. Yvergnaux, F. Mahut, M. Vayer, C. Sinturel, **E. Gore**, M. Grisel, I. Chourpa, F. Bonnier. Characterization of cosmetic films loaded with an encapsulated active molecule: contribution of Confocal Raman Imaging. COMET, 5-6 July 2022, Cergy Pontoise
17. Floriane Rischard*, Amandine Flourat, **Ecaterina Gore**, Florent Allais, Géraldine Savary. Bio-based polymers for cosmetic formulation: an alternative to silicones. ISGC, La Rochelle, 16-20 mai 2022
18. F. Rischard*, **E. Gore**, A. Flourat, G. Savary. Biobased polymers for cosmetic formulation: an alternative to silicones. Tech-day: matériaux biosourcés. 20 janv. 2022, Pomacle
19. M. Abou Dib*, **E. Gore**, M. Grisel. Mechanisms of stabilization and structuring of interfaces by amphiphilic xanthan issued from green way of modification. EPNOE 11-15 octobre 2021, Nantes
20. M. Abou Dib, **E. Gore**, M. Grisel*. Synthèse et caractérisation des propriétés de dérivés amphiphile du xanthane obtenus par voie verte. JEPO 3-8 octobre 2021, Iles de Porquerolles
21. **E. Gore***, C. Picard, M. Grisel, G. Savary. High performance tools to characterise cosmetic ingredients in O/W & W/O emulsions. 4th CNRS GDR Cosm'Actifs Conference 23-24 may 2019, Vannes
22. **E. Gore***, C. Picard, G. Savary. How to manage spreading behavior of cosmetic emulsions with the nature of emollients. 3rd CNRS GDR Cosm'Actifs. 27-28 september 2018, Rennes
23. **E. Gore***, J. Mardon, A. Lebecque. Characterization and modulation of acid-forming potentiel of food products: case of cheese. Doctoral School Days (ED SVSAE), 21-22 mai 2015, Clermont-Ferrand
24. **GORE E***, MARDON J., GUERINON D., ZOURANE F., GARDANES A., LEBECQUE A. Caractérisation du potentiel acidifiant de fromages issus de différentes technologies fromagères. Journées de l'ED SVSAE. 12-13 juin 2014, Clermont-Ferrand. DOI: 10.13140/RG.2.1.4488.9365
25. **E. Gore**, A. Chirsanova (2008). La géosmine – molécule responsable du goût moisi-terreux des vins. Séminaire scientifique de l'Université Technique de Moldavie. Octobre 2008, Conférence de la Faculté de Management et Technologie dans l'Industrie Agro-alimentaire, Chisinau, Moldavie.

Pitches (3-5 min)

26. A. DELAPORTE, M.C. KOUASSI, M. GRISEL, **E. GORE***. New challenges in cosmetic formulations Innovative, environmentally friendly and non-toxic microparticles. JF2021. 29 nov - 1er déc 2021. Compiègne
27. F. Rischard, **E. Gore**, A. Flourat, G. Savary*. Biobased polymers for cosmetic formulation: an alternative to silicones. JF2021. 29 nov - 1er déc 2021. Compiègne
28. C. Hadjiefstathiou, F. Pion, P.-H. Ducrot, A. Manière, M. Grisel, **E. Gore***. Enjeux formulatoires autour des lignines, ingrédients biosourcés multifonctionnels. JF2021. 29 nov - 1er déc 2021. Compiègne
29. S. Hupin, E. Vrignaud, I. Schmitz-Afonso, M. Hubert-Roux, I. Neyt, P. Neyt, P.-H. Neyt*, A. Giger*, **E. Gore***, M. Grisel, A. Elomri*. Extraction verte et caractérisation des métabolites de coproduits végétaux de mangue pour la valorisation en cosmétique. 14ème journées du RFMF - 23-26 Novembre 2021, Aussois
30. **E. Gore***. Clean Label: solutions from I2C Carnot Institute. Valorial'connection 12 oct. 2021, Saint-Lô

Conference presentations (posters)

1. Floriane Rischard*, Amandine Flourat, **Ecaterina Gore**, Géraldine Savary. Clean-label cosmetic formulations obtained from novel bio-based multifunctional emollient. IFSCC, Iguazu Falls, Brazil 13-17 octobre 2024.
2. ARRUDA VALENÇA Beatriz, **GORE Ecaterina***. From perception to precision: a comprehensive approach to skincare absorption. IFSCC, Iguazu Falls, Brazil 13-17 octobre 2024.
3. MUNNIER Emilie, VERGER Alexis, GRARD Roxane, DIVOUX Laura, PERSE Xavier, PRADEL Charlotte, DESPRES Alexandra, **GORE Ecaterina**, LEGRAND François-Xavier, BOUESOCQUE-DELAYE Leslie. Unlocking Potential: Apolar NaDES as sustainable ingredients in cosmetic creams. IFSCC, Iguazu Falls, Brazil 13-17 octobre 2024.
4. Mira ABOU DIB, Ecaterina GORE and Michel GRISEL. Intrinsic and rheological properties of hydrophobically modified xanthan obtained by green grafting. URCOM25, Le Havre 29-31 mai 2024
5. MINSAT Laurène*, VRIGNAUD Elsa*, GORE Ecaterina, LAWSON Martin. Synthesis and physicochemical characterization of rosmarinic acid ester derivatives. URCOM25, Le Havre 29-31 mai 2024
6. Mira Abou Dib, **Ecaterina Gore**, Michel Grisel. Green amphiphilic xanthan derivative: a promising multifunctional ingredient in the stabilization of oil-in-water emulsions. 14-18 april, 2024 19 Food Colloids Conference, Thessaloniki, Greece
7. Ana Chioru, Ana Trohina, Alina Boistean, Michel Grisel, **Ecaterina Gore**, Aurica Chirsanova*. Physicochemical and nutritional characteristics of Winemaking Lees of wines from local varieties from Republic of Moldova. International Conference on Global Food Security, 9-12 April, 2024. Leuven, Belgium.

Conference presentations (posters)

8. Beatriz ARRUDA VALENÇA, **Ecaterina GORE***. A combined approach to better understand the absorption perception of skincare products. Skin & Formulation, 6th International Symposium, Nantes 2-3 October 2023.
9. **Ecaterina Gore***, Céline Picard, Géraldine Savary. Tactile Sensory Evaluation: an essential tool to evaluate skin-product interaction. Skin & Formulation, 6th International Symposium, Nantes 2-3 October 2023.
10. Mira Abou Dib*, **Ecaterina Gore** and Michel Grisel. Promising potential of bio-sourced amphiphilic xanthan as an emulsifier in O/W dispersions. EPNOE 17-22 september, Graz, Austria.
11. **E GORE***. Sensory complementary approaches used in cosmetic product development. 15th Pangborn Sensory Science Symposium. 20-24 August 2023 | Nantes, France
12. **Ecaterina Gore***, Huong Ly VU, Nabila Belhaj, Jean-Noel Ollagnier, Michel Grisel and Nicolas Hucher. Techno-functional properties of lecithin in the context of cosmetic formulations. ECIS sept. 2022, Chania, Greece
13. Marie-Carole KOUASSI, Michel GRISEL, **Ecaterina GORE***. Polysaccharide-based microparticles as delivery systems for cosmetic actives: design, stability and interaction with cosmetic formulations. ECIS sept. 2022, Chania, Greece
14. Caroline Hadjiefstathiou*, Florian Pion, Paul-Henri Ducrot, Audrey Manière, **Ecaterina Gore**, Michel Grisel. Surface tension decrease with dispersed lignin colloids and their potential capacity as emulsifiers. ECIS sept. 2022, Chania, Greece
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16. **E. Gore***. Sensory analysis as an essential tool to evaluate skin-product interaction and efficiency of skincare products. Skin Forum, 21-22 June 2022; Malmo, Sweden
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18. E. Vrignaud, S. Hupin, I. Schmitz-Afonso, M. Hubert-Roux, A. Elomri, I. Neyt, P. Neyt, P-H. Neyt, A. Giger, M. Grisel, **E. Gore***. Substitution of mango butter by carrot waste extracts: physico-chemical analysis and effectiveness on skin. Skin forum, 21-22 June 2022, Malmo, Sweden.
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22. E. Vrignaud, S. Hupin, I. Schmitz-Afonso, M. Hubert-Roux, A. Elomri, I. Neyt, P. Neyt P-H. Neyt, A. Giger, **E. Gore***, M. Grisel. Valorization of carrot crop growing by-products in cosmetic formulations. Lipids and Cosmetics. 26-27 Jan 2022. Bordeaux
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