



GABRIELA-ELENA BAHRIM

Senior researcher

RESEARCH FIELDS

BIOTECHNOLOGY

FOOD SCIENCE AND TECHNOLOGY

SKILLS AND EXPERTISE

Functional foods and ingredients obtained through fermentations with selected microorganisms.

Starter cultures of microorganisms.

Metabiotic derivatives -probiotics, postbiotics, and paraprobiotics.

Biovalorization of agri-food by-products.

5 RELEVANT PUBLICATIONS

Freeze-dried biotics based on *Lactiplantibacillus plantarum* and *Lactiplantibacillus paraplantarum* with enhanced selected biological activity. *LWT-FOOD SCIENCE AND TECHNOLOGY*, 2024-07 | JOURNAL-ARTICLE, DOI: [10.1016/j.lwt.2024.116339](https://doi.org/10.1016/j.lwt.2024.116339).

***Lactiplantibacillus plantarum* and *Lactiplantibacillus paraplantarum* postbiotics: Assessment of the biotic-derived metabolites with cytocompatibility and antitumoral potential.** *FOOD BIOSCIENCE*, 2024-06 | JOURNAL-ARTICLE, DOI: [10.1016/j.fbio.2024.103863](https://doi.org/10.1016/j.fbio.2024.103863).

***Lactiplantibacillus plantarum* MIUG BL21 paraprobiotics: Evidences on inactivation kinetics and their potential as cytocompatible and antitumor alternatives.** *FOOD CHEMISTRY X*, 2024-03 | JOURNAL-ARTICLE, DOI: [10.1016/j.fochx.2024.101114](https://doi.org/10.1016/j.fochx.2024.101114).

Bioactive Components, Applications, Extractions, and Health Benefits of Winery By-Products from a Circular Bioeconomy Perspective: A Review, *ANTIOXIDANTS*, 2024-01 | JOURNAL-ARTICLE, DOI: [10.3390/antiox13010100](https://doi.org/10.3390/antiox13010100).

Novel insights into different kefir grains usefulness as valuable multiple starter cultures to achieve bioactive. *LWT-FOOD SCIENCE AND TECHNOLOGY*, 2022-08 | JOURNAL-ARTICLE, DOI: [10.1016/j.lwt.2022.113670](https://doi.org/10.1016/j.lwt.2022.113670).

CURRENT AFFILIATION

„Dunărea de Jos” University

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Position: Full Professor, PhD

PERSONAL INFORMATION

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PROJECT 9PCE/2025

**Sustainable Alternative
Food resources for future
food by widening
Innovation into new
composites with improved
health-promoting
pRoperties**



SAFIR

Book chapters:

The Promotion of Biotication in Controlled Fermentation Using Kefir Grains and Kombucha Membranes as Starter Cultures. In : Vilela, A.; Inês, A.(Eds) Probiotics, Prebiotics, and Postbiotics in Human Health and Sustainable Food Systems, INNOTECH, ISBN978-0-85014-843-5.

Introduction to Sourdough Enzymology. In: Garcia-Vaquero, M., Rocha, J. M. F. (Eds), Sourdough Innovations, CRC Press Taylor & Francis Group, Boca Raton, London, New York, ISBN: 978-1-003-14114-3.

Yeast Strains from Sourdough as Potential Clean-Label Starters for Fermentation Processes. In: Elaine Berger Ceresino, Grazina Juodeikiene, Susanne Miescher Schwenninger, João Miguel Ferreira da Rocha (Eds), Sourdough Microbiota and Starter Cultures for Industry, Springer Nature Switzerland AG, ISBN 978-3-031-48603-6.

Sources, Production and Microencapsulation of Probiotics. In: Semih Otles (ed.), Prebiotics in Food Nutrition and Health, CRC Press Taylor&Francis Group, Boca Raton, FL, USA.