

# MIHAELA COTĂRLEȚ



## Researcher

### RESEARCH FIELDS

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BIOTECHNOLOGY AND APLIED MICROBIOLOGY

### SKILLS AND EXPERTISE

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Fermentations

Beneficial Microorganisms (isolation, selection) and Culture Collection

Functional Foods and Bioingredients

Microbiology

### 5 RELEVANT PUBLICATIONS

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*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 MIUG BL21 paraprobiotics: Evidences on inactivation kinetics and their potential as cytocompatible and antitumor alternatives*, **FOOD CHEMISTRY-X**, 2024-01 | JOURNAL-ARTICLE DOI: [10.1016/J.FOCHX.2024.101114](https://doi.org/10.1016/J.FOCHX.2024.101114).

*Selection of new lactobacilli strains with potentially probiotic properties*, **ANNALS OF THE UNIVERSITY DUNAREA DE JOS OF GALATI, FASCICLE VI-FOOD TECHNOLOGY**, 2023-11 | JOURNAL-ARTICLE DOI: [10.35219/foodtechnology.2023.1.02](https://doi.org/10.35219/foodtechnology.2023.1.02).

*Co-Microencapsulated Black Rice Anthocyanins and Lactic Acid Bacteria: Evidence on Powders Profile and In Vitro Digestion*, **MOLECULES**, 2021-05 | JOURNAL-ARTICLE DOI: [10.3390/molecules26092579](https://doi.org/10.3390/molecules26092579).

### CURRENT AFFILIATION

„Dunărea de Jos” University

Faculty of Food Science and Engineering

Domnească street, No. 111,  
Galați, Romania

Position: Engineer

### 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  
pProperties**



**SAFIR**

***Tribiotication strategy for the functionalization of bovine colostrum through the biochemical activities of artisanal and selected starter cultures***, CYTA-JOURNAL OF FOOD, 2020-01 | JOURNAL-ARTICLE DOI: [10.1080/19476337.2020.1745287](https://doi.org/10.1080/19476337.2020.1745287).

## **Book chapters:**

***THE PROMOTION OF BIOTICATION IN CONTROLLED FERMENTATION USING KEFIR GRAINS AND KOMBUCHA MEMBRANES AS STARTER CULTURES***. In Probiotics, Prebiotics, and Postbiotics in Human Health and Sustainable Food Systems, Alice Vilela and António Inês (Editors), IntechOpen, United Kingdom, ISBN 978-0-85014-844-2.

***BUCKWHEAT AS A VALUABLE RESOURCE IN BIOTECHNOLOGY***. In Buckwheat: Composition, Production and Uses, Frederick George (Editor), Nova Science Publishers, Inc., Hauppauge, NY, 11788 USA.

***PROBIOTICS IN HEALTH PROMOTION AND THEIR THERAPEUTIC EFFECT***, LAP LAMBERT Academic Publishing, Germany, ISBN: 978-613-4-90751-4.

***ENZY STREPTOMYCETES AS VALUABLE BIOINGREDIENTS AND BIOPRESERVATIVES IN MICROBIAL TECHNOLOGY***. In Microbial Technology: "The Emerging Era" Role of Microbial Diversity For Human Welfare, LAP LAMBERT Academic Publishing, Germany, ISBN-10: 3845406127.