



GABRIELA-ELENA BAHRIM

Cercetător (senior)

DOMENII DE INTERES

APPLIED BIOTECHNOLOGY
FOOD SCIENCE AND TECHNOLOGY

ARIILE DE EXPERTIZA

Alimente și ingrediente funcționale obținute prin fermentații cu microorganisme selecționate.

Culturi starter de microorganisme.

Derivate metabiotice-probiotice, postbiotice și paraprobiotice

Biovalorificarea subproduselor agro-alimentare.

5 PUBLICATII RELEVANTE

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).

AFILIERE

Universitatea „Dunărea de Jos”
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Alimentelor

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Pozitia: Profesor abilitat, PhD

INFORMATII PERSONALE

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PROIECT 9PCE/2025

**Resurse alternative
sustenabile pentru inovare
în industria alimentară prin
dezvoltarea de noi
ingrediente cu beneficii
pentru sănătate**



SAFIR

Capitole cărți:

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 Otleş (ed.), Probiotics in Food Nutrition and Health, CRC Press Taylor&Francis Group, Boca Raton, FL, USA