

MIHAELA COTĂRLEȚ

Cercetător

DOMENII DE INTERES

BIOTEHNOLOGIE ȘI MICROBIOLOGIE APLICATĂ

ARII DE EXPERTIZĂ

Fermentații

Microorganismе benefice (izolare, selecție)

Curator colecție de microorganismе

Alimente funcționale și Bioingrediente

Microbiologie aplicată

5 PUBLICAȚII 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 MIUG BL21 paraprobiotics: Evidences on inactivation kinetics and their potential as cytotocompatible 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).



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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

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)

Capitole cărți:

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.