

Gabriela Elena Bahrim

List of Publications by Year in descending order

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110
papers

2,056
citations

218381

26
h-index

315357

38
g-index

115
all docs

115
docs citations

115
times ranked

2565
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. Journal of Chromatography A, 2011, 1218, 4918-4927.	1.8	123
2	Effect of thermal treatment on phenolic compounds from plum (<i>Prunus domestica</i>) extracts – A kinetic study. Journal of Food Engineering, 2016, 171, 200-207.	2.7	84
3	Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine β -lactoglobulin. Innovative Food Science and Emerging Technologies, 2012, 15, 50-56.	2.7	73
4	Functional evaluation of microencapsulated anthocyanins from sour cherries skins extract in whey proteins isolate. LWT - Food Science and Technology, 2018, 95, 129-134.	2.5	73
5	Polyphenol content and in vitro evaluation of antioxidant, antimicrobial and prebiotic properties of red fruit extracts. European Food Research and Technology, 2018, 244, 735-745.	1.6	59
6	Potential of newly isolated wild <i>Streptomyces</i> strains as agents for the biodegradation of a recalcitrant pharmaceutical, carbamazepine. Environmental Technology (United Kingdom), 2014, 35, 3082-3091.	1.2	57
7	Optimization of xylanase production by <i>Streptomyces</i> sp. P12-137 using response surface methodology and central composite design. Annals of Microbiology, 2011, 61, 773-779.	1.1	54
8	Analysis of the Thermally Induced Structural Changes of Bovine Lactoferrin. Journal of Agricultural and Food Chemistry, 2013, 61, 2234-2243.	2.4	54
9	Effect of buckwheat flour and oat bran on growth and cell viability of the probiotic strains <i>Lactobacillus rhamnosus</i> IMC 501 [®] , <i>Lactobacillus paracasei</i> IMC 502 [®] and their combination SYN BIO [®] , in synbiotic fermented milk. International Journal of Food Microbiology, 2013, 167, 261-268.	2.1	45
10	Cell-assisted synthesis of conducting polymer – polypyrrole – for the improvement of electric charge transfer through fungal cell wall. Colloids and Surfaces B: Biointerfaces, 2019, 175, 671-679.	2.5	45
11	Extraction and characterization of volatile compounds and fatty acids from red and green macroalgae from the Romanian Black Sea in order to obtain valuable bioadditives and biopreservatives. Journal of Applied Phycology, 2014, 26, 551-559.	1.5	40
12	Production of medium chain saturated fatty acids with enhanced antimicrobial activity from crude coconut fat by solid state cultivation of <i>Yarrowia lipolytica</i> . Food Chemistry, 2013, 136, 1345-1349.	4.2	39
13	Thermal Degradation Kinetics of Anthocyanins Extracted from Purple Maize Flour Extract and the Effect of Heating on Selected Biological Functionality. Foods, 2020, 9, 1593.	1.9	39
14	Modification of <i>Aspergillus niger</i> by conducting polymer, Polypyrrole, and the evaluation of electrochemical properties of modified cells. Bioelectrochemistry, 2018, 121, 46-55.	2.4	38
15	pH and heat-induced structural changes of bovine apo- β -lactalbumin. Food Chemistry, 2012, 131, 956-963.	4.2	37
16	A bottom-up approach for encapsulation of sour cherries anthocyanins by using β -lactoglobulin as matrices. Journal of Food Engineering, 2017, 210, 83-90.	2.7	37
17	Microencapsulation of lycopene from tomatoes peels by complex coacervation and freeze-drying: Evidences on phytochemical profile, stability and food applications. Journal of Food Engineering, 2021, 288, 110166.	2.7	36
18	Response surface optimization of experimental conditions for carbamazepine biodegradation by <i>Streptomyces</i> MIUG 4.89. New Biotechnology, 2015, 32, 347-357.	2.4	34

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19	Characterization, purification, and temperature/pressure stability of polyphenol oxidase extracted from plums (<i>Prunus domestica</i>). <i>Process Biochemistry</i> , 2017, 56, 177-185.	1.8	34
20	Angiotensin-converting enzyme inhibition, antioxidant activity and cytotoxicity of bioactive peptides from fermented bovine colostrum. <i>International Journal of Dairy Technology</i> , 2020, 73, 108-116.	1.3	34
21	Advances in structure-function relationships of tyrosinase from <i>Agaricus bisporus</i> - Investigation on heat-induced conformational changes. <i>Food Chemistry</i> , 2014, 156, 129-136.	4.2	33
22	Phytochemicals and antioxidant activity degradation kinetics during thermal treatments of sour cherry extract. <i>LWT - Food Science and Technology</i> , 2017, 82, 139-146.	2.5	32
23	Probing the Functionality of Bioactives from Eggplant Peel Extracts Through Extraction and Microencapsulation in Different Polymers and Whey Protein Hydrolysates. <i>Food and Bioprocess Technology</i> , 2019, 12, 1316-1329.	2.6	32
24	Investigations on binding mechanism of bioactives from elderberry (<i>Sambucus nigra</i> L.) by whey proteins for efficient microencapsulation. <i>Journal of Food Engineering</i> , 2018, 223, 197-207.	2.7	31
25	Widen the functionality of flavonoids from yellow onion skins through extraction and microencapsulation in whey proteins hydrolysates and different polymers. <i>Journal of Food Engineering</i> , 2019, 251, 29-35.	2.7	30
26	Fluorescence spectroscopy and molecular modeling of anthocyanins binding to bovine lactoferrin peptides. <i>Food Chemistry</i> , 2020, 318, 126508.	4.2	30
27	Synthesis of polypyrrole microspheres by <i>Streptomyces</i> spp.. <i>Polymer</i> , 2016, 84, 99-106.	1.8	29
28	Selection of Wild Lactic Acid Bacteria Strains as Promoters of Postbiotics in Gluten-Free Sourdoughs. <i>Microorganisms</i> , 2020, 8, 643.	1.6	29
29	pH-induced structural changes of tyrosinase from <i>Agaricus bisporus</i> using fluorescence and <i>in silico</i> methods. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2338-2344.	1.7	25
30	Novel One-Pot Green Synthesis of Indolizines Biocatalysed by <i>Candida antarctica</i> Lipases. <i>Marine Drugs</i> , 2013, 11, 431-439.	2.2	23
31	pH and heat-dependent behaviour of glucose oxidase down to single molecule level by combined fluorescence spectroscopy and molecular modelling. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1906-1914.	1.7	23
32	Investigations on Sweet Cherry Phenolic Degradation During Thermal Treatment Based on Fluorescence Spectroscopy and Inactivation Kinetics. <i>Food and Bioprocess Technology</i> , 2016, 9, 1706-1715.	2.6	22
33	The kinetics of thermal degradation of polyphenolic compounds from elderberry (<i>Sambucus</i>) Tj ETQq1 1 0.784314 rgBT /Qyerlock 10	1.1	22
34	Exploring the process-structure-function relationship of horseradish peroxidase through investigation of pH- and heat induced conformational changes. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 147, 43-50.	2.0	21
35	New Functional Ingredients Based on Microencapsulation of Aqueous Anthocyanin-Rich Extracts Derived from Black Rice (<i>Oryza sativa</i> L.). <i>Molecules</i> , 2019, 24, 3389.	1.7	21
36	Eggplant Peels as a Valuable Source of Anthocyanins: Extraction, Thermal Stability and Biological Activities. <i>Plants</i> , 2021, 10, 577.	1.6	21

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37	Valorizations of Sweet Cherries Skins Phytochemicals by Extraction, Microencapsulation and Development of Value-Added Food Products. <i>Foods</i> , 2019, 8, 188.	1.9	20
38	Interactions of flavonoids from yellow onion skins with whey proteins: Mechanisms of binding and microencapsulation with different combinations of polymers. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 215, 158-167.	2.0	20
39	Involvement of lytic enzymes and secondary metabolites produced by <i>Trichoderma</i> spp. in the biological control of <i>Pythium myriotylum</i> . <i>International Microbiology</i> , 2020, 23, 179-188.	1.1	20
40	Functional Enhancement of Bioactives from Black Beans and Lactic Acid Bacteria into an Innovative Food Ingredient by Comicroencapsulation. <i>Food and Bioprocess Technology</i> , 2020, 13, 978-987.	2.6	20
41	Probing thermal behaviour of microbial transglutaminase with fluorescence and <i>in silico</i> methods. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 794-802.	1.7	18
42	Utilization of enzyme extract self-encapsulated within polypyrrole in sensitive detection of catechol. <i>Enzyme and Microbial Technology</i> , 2019, 128, 34-39.	1.6	18
43	pH- and heat-induced structural changes of bovine β -lactalbumin in response to oleic acid binding. <i>European Food Research and Technology</i> , 2013, 236, 257-266.	1.6	16
44	<i>Yarrowia lipolytica</i> and <i>Lactobacillus paracasei</i> Solid State Fermentation as a Valuable Biotechnological Tool for the Pork Lard and Okara's Biotransformation. <i>Microorganisms</i> , 2020, 8, 1098.	1.6	16
45	Insights into the binding of ferulic acid to the thermally treated xanthine oxidase. <i>Luminescence</i> , 2016, 31, 1259-1266.	1.5	15
46	Screening of soil bacteria as potential agents for drugs biodegradation: a case study with clofibrac acid. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 1646-1653.	1.6	15
47	The Binding mechanism of anthocyanins from sour cherries (<i>Prunus cerasus</i> L) skins to bovine β -lactoglobulin: A fluorescence and <i>in silico</i> -based approach. <i>International Journal of Food Properties</i> , 2017, 20, S3096-S3111.	1.3	15
48	Sensitivity enhancement for microbial biosensors through cell Self-Coating with polypyrrole. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2019, 68, 1058-1067.	1.8	15
49	Three Types of Beetroot Products Enriched with Lactic Acid Bacteria. <i>Foods</i> , 2020, 9, 786.	1.9	15
50	Probing thermal stability of the β -lactoglobulin-oleic acid complex by fluorescence spectroscopy and molecular modeling. <i>Journal of Molecular Structure</i> , 2015, 1095, 26-33.	1.8	14
51	Co-Microencapsulation of Flavonoids from Yellow Onion Skins and Lactic Acid Bacteria Lead to Multifunctional Ingredient for Nutraceutical and Pharmaceuticals Applications. <i>Pharmaceutics</i> , 2020, 12, 1053.	2.0	14
52	Statistical Approach to Potentially Enhance the Postbiotification of Gluten-Free Sourdough. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5306.	1.3	14
53	Novel Insights for Metabiotics Production by Using Artisanal Probiotic Cultures. <i>Microorganisms</i> , 2021, 9, 2184.	1.6	14
54	Synthesis and in Vitro Antimicrobial Evaluation of New N-Heterocyclic Diquaternary Pyridinium Compounds. <i>Molecules</i> , 2014, 19, 11572-11585.	1.7	13

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55	Monitoring the heat-induced structural changes of alkaline phosphatase by molecular modeling, fluorescence spectroscopy and inactivation kinetics investigations. <i>Journal of Food Science and Technology</i> , 2015, 52, 6290-6300.	1.4	13
56	Extraction, purification and processing stability of peroxidase from plums (<i>Prunus domestica</i>). <i>International Journal of Food Properties</i> , 2018, 21, 2744-2757.	1.3	13
57	Fostering Lavender as a Source for Valuable Bioactives for Food and Pharmaceutical Applications through Extraction and Microencapsulation. <i>Molecules</i> , 2020, 25, 5001.	1.7	12
58	Spectroscopic and Molecular Modeling Investigation on the Interaction between Folic Acid and Bovine Lactoferrin from Encapsulation Perspectives. <i>Foods</i> , 2020, 9, 744.	1.9	12
59	Cross-Linked Microencapsulation of CO ₂ Supercritical Extracted Oleoresins from Sea Buckthorn: Evidence of Targeted Functionality and Stability. <i>Molecules</i> , 2020, 25, 2442.	1.7	11
60	Enhancing the biodegradation efficiency of a emergent refractory water pollutant by a bacterial isolate through a statistical process optimization approach. <i>Chemical Engineering Research and Design</i> , 2021, 148, 1133-1145.	2.7	11
61	Exploring the heat-induced structural changes of β -lactoglobulin-linoleic acid complex by fluorescence spectroscopy and molecular modeling techniques. <i>Journal of Food Science and Technology</i> , 2015, 52, 8095-8103.	1.4	10
62	The Interaction of Bovine β -Lactoglobulin with Caffeic Acid: From Binding Mechanisms to Functional Complexes. <i>Biomolecules</i> , 2020, 10, 1096.	1.8	10
63	Improving Biodegradation of Clofibric Acid by <i>Trametes pubescens</i> through the Design of Experimental Tools. <i>Microorganisms</i> , 2020, 8, 1243.	1.6	10
64	Combination of freeze drying and molecular inclusion techniques improves the bioaccessibility of microencapsulated anthocyanins from black rice (<i>Oryza sativa</i> L.) and lavender (<i>Lavandula</i>) <i>Journal of Food Science and Technology</i> , 2020, 55, 3585-3594.	1.3	10
65	Supercritical CO ₂ Extraction and Microencapsulation of Lycopene-Enriched Oleoresins from Tomato Peels: Evidence on Antiproliferative and Cytocompatibility Activities. <i>Antioxidants</i> , 2021, 10, 222.	2.2	9
66	Colostrum-derived bioactive peptides obtained by fermentation with kefir grains enriched with selected yeasts. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2019, 43, 54-68.	0.1	9
67	Onion (<i>Allium cepa</i> L.) peel extracts characterization by conventional and modern methods. <i>International Journal of Food Engineering</i> , 2021, 17, 485-493.	0.7	9
68	Value-added salad dressing enriched with red onion skin anthocyanins entrapped in different biopolymers. <i>Food Chemistry: X</i> , 2022, 15, 100374.	1.8	9
69	Increase in extracellular inulinase production for a new <i>Rhizoctonia</i> ssp. strain by using buckwheat (<i>Fagopyrum esculentum</i>) flour as a single carbon source. <i>Letters in Applied Microbiology</i> , 2012, 55, 195-201.	1.0	8
70	New fermented functional product based on soy milk and sea buckthorn syrup. <i>CYTA - Journal of Food</i> , 2013, 11, 256-269.	0.9	8
71	Tailoring the Health-Promoting Potential of Protein Hydrolysate Derived from Fish Wastes and Flavonoids from Yellow Onion Skins: From Binding Mechanisms to Microencapsulated Functional Ingredients. <i>Biomolecules</i> , 2020, 10, 1416.	1.8	8
72	STRATEGIES FOR THE AEROBIC BIOLOGICAL TREATMENT OF THE DAIRY WASTEWATERS IN CONTROLLED CONDITIONS. <i>Environmental Engineering and Management Journal</i> , 2010, 9, 399-405.	0.2	8

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73	Whey Protein Isolate-Xylose Maillard-Based Conjugates with Tailored Microencapsulation Capacity of Flavonoids from Yellow Onions Skins. <i>Antioxidants</i> , 2021, 10, 1708.	2.2	8
74	Bioactive™s Characterization, Biological Activities, and In Silico Studies of Red Onion (<i>Allium cepa</i> L.) Skin Extracts. <i>Plants</i> , 2021, 10, 2330.	1.6	8
75	Thermal Stability and Inhibitory Action of Red Grape Skin Phytochemicals against Enzymes Associated with Metabolic Syndrome. <i>Antioxidants</i> , 2022, 11, 118.	2.2	8
76	Partial characterization of cold active amylases and proteases of <i>Streptomyces</i> sp. from Antarctica. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 868-877.	0.8	7
77	Novel insights into different kefir grains usefulness as valuable multiple starter cultures to achieve bioactive gluten-free sourdoughs. <i>LWT - Food Science and Technology</i> , 2022, 165, 113670.	2.5	7
78	Screening of Biotechnological Parameters for Fructofuranosidases Production by a Newly Isolated Fungal Strain Using Plackett-Burman Design. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2011, 39, 271.	0.5	5
79	Psychrotrophic <i>Streptomyces</i> spp. cells immobilisation in alginate microspheres produced by emulsification™ internal gelation. <i>Journal of Microencapsulation</i> , 2014, 31, 93-99.	1.2	5
80	Towards a Better Understanding of the Removal of Carbamazepine by <i>Ankistrodesmus braunii</i> : Investigation of Some Key Parameters. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8034.	1.3	5
81	Impact of Wall Materials on Physico-Chemical Properties and Stability of Eggplant Peels Anthocyanin Hydrogels. <i>Inventions</i> , 2021, 6, 47.	1.3	5
82	Current approaches in sourdough production with valuable characteristics for technological and functional applications. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2020, 44, 132-148.	0.1	5
83	New Insights into the Antioxidant Compounds of Achenes and Sprouted Buckwheat Cultivated in the Republic of Moldova. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10230.	1.3	5
84	OPTIMIZATION OF PROTEIN PRODUCTION BY <i>GEOTRICHUM CANDIDUM</i> MIUG 2.15 BY CULTIVATION ON PAPER RESIDUES, USING RESPONSE SURFACE METHODOLOGY. <i>BioResources</i> , 2012, 7, .	0.5	4
85	Tribiotication strategy for the functionalization of bovine colostrum through the biochemical activities of artisanal and selected starter cultures. <i>CYTA - Journal of Food</i> , 2020, 18, 274-280.	0.9	4
86	Ultrasound and enzymatic assisted extractions of bioactive compounds found in red grape skins BĂf beascĂf NeagrĂf (<i>Vitis vinifera</i>) variety. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2021, 45, 9-25.	0.1	4
87	Insights of Sea Buckthorn Extract™s Encapsulation by Coacervation Technique. <i>Inventions</i> , 2021, 6, 59.	1.3	4
88	Advanced Composites Based on Sea Buckthorn Carotenoids for Mayonnaise Enrichment. <i>Polymers</i> , 2022, 14, 548.	2.0	4
89	Microorganism Metabolic Activity Stimulation by Polyphenols. , 2014, , 513-521.		3
90	Tailoring the potential of <i>Yarrowia lipolytica</i> for bioconversion of raw palm fat for antimicrobials production. <i>LWT - Food Science and Technology</i> , 2017, 80, 335-340.	2.5	3

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91	Glucose biosensor based on whole cells of <i>Aspergillus niger</i> MIUG 34 coated with polypyrrole. <i>Journal of Biotechnology</i> , 2017, 256, S55-S56.	1.9	3
92	Î²-lactoglobulin and its thermolysin derived hydrolysates on regulating selected biological functions of onion skin flavonoids through microencapsulation. <i>CYTA - Journal of Food</i> , 2021, 19, 127-136.	0.9	3
93	Multifunctional Ingredient from Aqueous Flavonoidic Extract of Yellow Onion Skins with Cytocompatibility and Cell Proliferation Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7243.	1.3	3
94	Investigations on thermal degradation of phytochemicals from lavender extract. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2020, 44, 33-47.	0.1	3
95	Biochemical and Structural Changes of Taro (<i>Colocasia esculenta</i>) Tubers During Simple Thermal Treatments (Low Temperature) or in Combination with Chemicals. <i>Food and Bioprocess Technology</i> , 2012, 5, 2739-2747.	2.6	2
96	Enzyme-based glucose delivery: a possible tool for biosorbent preparation for heavy metal removal from polluted environments. <i>Bioprocess and Biosystems Engineering</i> , 2013, 36, 1601-1611.	1.7	2
97	Fluorescence spectroscopy investigation on pH and heat changes of cherries anthocyanin extracts. <i>Journal of Biotechnology</i> , 2015, 208, S68.	1.9	2
98	Bovine Î²-lactoglobulin peptides as novel carriers for flavonoids extracted with supercritical fluids from yellow onion skins. <i>Journal of Food Science</i> , 2020, 85, 4290-4299.	1.5	2
99	Whole-Cells of <i>Yarrowia lipolytica</i> Applied in "One Pot" Indolizine Biosynthesis. <i>Catalysts</i> , 2020, 10, 629.	1.6	2
100	STATISTICAL OPTIMISATION OF ETHANOL PRODUCTION FROM A CELLULOSIC MIXTURE BASED ON PAPER RESIDUES. <i>Environmental Engineering and Management Journal</i> , 2012, 11, 1037-1044.	0.2	2
101	Pharmaceutical compounds and endocrine disruptors in aquatic environments: ecotoxicological effects and analysis methodology. <i>Annals of the "Dunarea De Jos" University of Galati Fascicle II Mathematics Physics Theoretical Mechanics</i> , 2019, 42, 172-182.	0.1	2
102	Recovery of bioactive compounds from red onion skins using conventional solvent extraction and microwave assisted extraction. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2020, 44, 104-126.	0.1	2
103	Freeze-drying microencapsulation of anthocyanins from sour cherries in the Î²-lactoglobulin matrices. <i>Journal of Biotechnology</i> , 2017, 256, S63-S64.	1.9	1
104	Increasing the fermentation efficiency of <i>Lactobacillus paracasei</i> ssp. <i>paracasei</i> MIUG BL6 in a rye flour sourdough. <i>Biyokimya Dergisi</i> , 2019, 44, 307-315.	0.1	1
105	Thermal and high pressure stability of peroxidase extracted from plums. <i>Journal of Biotechnology</i> , 2015, 208, S65.	1.9	0
106	Measuring the cytotoxicity of bioactive N-heterocyclic compounds obtained via enzymatic catalysis. <i>Journal of Biotechnology</i> , 2015, 208, S28-S29.	1.9	0
107	Effect of thermal treatment on phenolic compounds from black rice. <i>Journal of Biotechnology</i> , 2015, 208, S69.	1.9	0
108	The biotechnological behaviour evaluation of some lactic bacteria in Aloe vera enriched medium. <i>Journal of Biotechnology</i> , 2015, 208, S102.	1.9	0

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109	Optimization of Different Key Culture Conditions for Enhanced Biodegradation of a Refractory Emerging Pollutant by a Bacterial Isolate Through a Statistical Approach. <i>Advances in Science, Technology and Innovation</i> , 2018, , 259-260.	0.2	0
110	Development of an innovative frozen dairy product fortified with carrot extract. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2021, 45, 77-95.	0.1	0