

Gabriela Elena Bahrim

List of Publications by Year in descending order

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110
papers

2,056
citations

218381

26
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315357

38
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115
all docs

115
docs citations

115
times ranked

2565
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Advanced Composites Based on Sea Buckthorn Carotenoids for Mayonnaise Enrichment. <i>Polymers</i> , 2022, 14, 548.	2.0	4
3	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
4	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
5	Microencapsulation of lycopene from tomatoes peels by complex coacervation and freeze-drying: Evidences on phytochemical profile, stability and food applications. <i>Journal of Food Engineering</i> , 2021, 288, 110166.	2.7	36
6	Î-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
7	Ultrasound and enzymatic assisted extractions of bioactive compounds found in red grape skins BĂfbeascĂf 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
8	Supercritical CO2 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
9	Eggplant Peels as a Valuable Source of Anthocyanins: Extraction, Thermal Stability and Biological Activities. <i>Plants</i> , 2021, 10, 577.	1.6	21
10	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
11	Impact of Wall Materials on Physico-Chemical Properties and Stability of Eggplant Peels Anthocyanin Hydrogels. <i>Inventions</i> , 2021, 6, 47.	1.3	5
12	Statistical Approach to Potentially Enhance the Postbiotification of Gluten-Free Sourdough. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5306.	1.3	14
13	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
14	Insights of Sea Buckthorn Extract's Encapsulation by Coacervation Technique. <i>Inventions</i> , 2021, 6, 59.	1.3	4
15	Novel Insights for Metabiotics Production by Using Artisanal Probiotic Cultures. <i>Microorganisms</i> , 2021, 9, 2184.	1.6	14
16	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
17	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
18	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

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19	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
20	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
21	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
22	Angiotensinâ€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
23	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
24	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
25	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
26	The Interaction of Bovine Î²-Lactoglobulin with Caffeic Acid: From Binding Mechanisms to Functional Complexes. <i>Biomolecules</i> , 2020, 10, 1096.	1.8	10
27	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
28	<i>Yarrowia lipolytica</i> and <i>Lactobacillus paracasei</i> Solid State Fermentation as a Valuable Biotechnological Tool for the Pork Lard and Okaraâ€™s Biotransformation. <i>Microorganisms</i> , 2020, 8, 1098.	1.6	16
29	Thermal Degradation Kinetics of Anthocyanins Extracted from Purple Maize Flour Extract and the Effect of Heating on Selected Biological Functionality. <i>Foods</i> , 2020, 9, 1593.	1.9	39
30	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
31	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
32	Selection of Wild Lactic Acid Bacteria Strains as Promoters of Postbiotics in Gluten-Free Sourdoughs. <i>Microorganisms</i> , 2020, 8, 643.	1.6	29
33	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
34	Whole-Cells of <i>Yarrowia lipolytica</i> Applied in â€œOne Potâ€Indolizine Biosynthesis. <i>Catalysts</i> , 2020, 10, 629.	1.6	2
35	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
36	Cross-Linked Microencapsulation of CO2 Supercritical Extracted Oleoresins from Sea Buckthorn: Evidence of Targeted Functionality and Stability. <i>Molecules</i> , 2020, 25, 2442.	1.7	11

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37	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
38	Three Types of Beetroot Products Enriched with Lactic Acid Bacteria. <i>Foods</i> , 2020, 9, 786.	1.9	15
39	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>) Tj ETQq1 1 0.784314 rgBT /Oved Technology, 2020, 55, 3585-3594.	1.3	10
40	Fluorescence spectroscopy and molecular modeling of anthocyanins binding to bovine lactoferrin peptides. <i>Food Chemistry</i> , 2020, 318, 126508.	4.2	30
41	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
42	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
43	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
44	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
45	Cell-assisted synthesis of conducting polymer " polypyrrole " for the improvement of electric charge transfer through fungal cell wall. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 175, 671-679.	2.5	45
46	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
47	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
48	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
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	The kinetics of thermal degradation of polyphenolic compounds from elderberry (<i>Sambucus</i>) Tj ETQq0 0 0 rgBT JQverlock 10 Tf 50 70	1.1	22
57	Modification of <i>Aspergillus niger</i> by conducting polymer, Polypyrrole, and the evaluation of electrochemical properties of modified cells. <i>Bioelectrochemistry</i> , 2018, 121, 46-55.	2.4	38
58	Functional evaluation of microencapsulated anthocyanins from sour cherries skins extract in whey proteins isolate. <i>LWT - Food Science and Technology</i> , 2018, 95, 129-134.	2.5	73
59	Polyphenol content and in vitro evaluation of antioxidant, antimicrobial and prebiotic properties of red fruit extracts. <i>European Food Research and Technology</i> , 2018, 244, 735-745.	1.6	59
60	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
61	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
62	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
63	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
64	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
65	A bottom-up approach for encapsulation of sour cherries anthocyanins by using β -lactoglobulin as matrices. <i>Journal of Food Engineering</i> , 2017, 210, 83-90.	2.7	37
66	The Binding mechanism of anthocyanins from sour cherries (<i>Prunus cerasus</i> L) skins to bovine β -lactoglobulin: A fluorescence and in silico-based approach. <i>International Journal of Food Properties</i> , 2017, 20, S3096-S3111.	1.3	15
67	Freeze-drying microencapsulation of anthocyanins from sour cherries in the β -lactoglobulin matrices. <i>Journal of Biotechnology</i> , 2017, 256, S63-S64.	1.9	1
68	Glucose biosensor based on whole cells of <i>Aspergillus niger</i> MIUC 34 coated with polypyrrole. <i>Journal of Biotechnology</i> , 2017, 256, S55-S56.	1.9	3
69	Insights into the binding of ferulic acid to the thermally treated xanthine oxidase. <i>Luminescence</i> , 2016, 31, 1259-1266.	1.5	15
70	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
71	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
72	pH and temperature 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

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73	Synthesis of polypyrrole microspheres by <i>Streptomyces</i> spp.. Polymer, 2016, 84, 99-106.	1.8	29
74	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
75	Thermal and high pressure stability of peroxidase extracted from plums. Journal of Biotechnology, 2015, 208, S65.	1.9	0
76	Measuring the cytotoxicity of bioactive N-heterocyclic compounds obtained via enzymatic catalysis. Journal of Biotechnology, 2015, 208, S28-S29.	1.9	0
77	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
78	Monitoring the heat-induced structural changes of alkaline phosphatase by molecular modeling, fluorescence spectroscopy and inactivation kinetics investigations. Journal of Food Science and Technology, 2015, 52, 6290-6300.	1.4	13
79	Fluorescence spectroscopy investigation on pH and heat changes of cherries anthocyanin extracts. Journal of Biotechnology, 2015, 208, S68.	1.9	2
80	Effect of thermal treatment on phenolic compounds from black rice. Journal of Biotechnology, 2015, 208, S69.	1.9	0
81	The biotechnological behaviour evaluation of some lactic bacteria in Aloe vera enriched medium. Journal of Biotechnology, 2015, 208, S102.	1.9	0
82	Probing thermal stability of the β -lactoglobulin-oleic acid complex by fluorescence spectroscopy and molecular modeling. Journal of Molecular Structure, 2015, 1095, 26-33.	1.8	14
83	Exploring the process-structure-function relationship of horseradish peroxidase through investigation of pH- and heat induced conformational changes. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 147, 43-50.	2.0	21
84	Exploring the heat-induced structural changes of β -lactoglobulin-linoleic acid complex by fluorescence spectroscopy and molecular modeling techniques. Journal of Food Science and Technology, 2015, 52, 8095-8103.	1.4	10
85	Psychrotrophic <i>Streptomyces</i> spp. cells immobilisation in alginate microspheres produced by emulsification-internal gelation. Journal of Microencapsulation, 2014, 31, 93-99.	1.2	5
86	Synthesis and in Vitro Antimicrobial Evaluation of New N-Heterocyclic Diquaternary Pyridinium Compounds. Molecules, 2014, 19, 11572-11585.	1.7	13
87	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
88	Advances in structure-function relationships of tyrosinase from <i>Agaricus bisporus</i> – Investigation on heat-induced conformational changes. Food Chemistry, 2014, 156, 129-136.	4.2	33
89	Microorganism Metabolic Activity Stimulation by Polyphenols. , 2014, , 513-521.		3
90	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

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91	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
92	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
93	Analysis of the Thermally Induced Structural Changes of Bovine Lactoferrin. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2234-2243.	2.4	54
94	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. <i>International Journal of Food Microbiology</i> , 2013, 167, 261-268.	2.1	45
95	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
96	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
97	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
98	Production of medium chain saturated fatty acids with enhanced antimicrobial activity from crude coconut fat by solid state cultivation of <i>Yarrowia lipolytica</i> . <i>Food Chemistry</i> , 2013, 136, 1345-1349.	4.2	39
99	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
100	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
101	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
102	Fluorescence spectroscopy and molecular modeling investigations on the thermally induced structural changes of bovine β -lactoglobulin. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 15, 50-56.	2.7	73
103	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
104	pH and heat-induced structural changes of bovine apo- β -lactalbumin. <i>Food Chemistry</i> , 2012, 131, 956-963.	4.2	37
105	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
106	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
107	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
108	Optimization of xylanase production by <i>Streptomyces</i> sp. P12-137 using response surface methodology and central composite design. <i>Annals of Microbiology</i> , 2011, 61, 773-779.	1.1	54

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109	Chemical composition of bioactive pressurized extracts of Romanian aromatic plants. Journal of Chromatography A, 2011, 1218, 4918-4927.	1.8	123
110	STRATEGIES FOR THE AEROBIC BIOLOGICAL TREATMENT OF THE DAIRY WASTEWATERS IN CONTROLLED CONDITIONS. Environmental Engineering and Management Journal, 2010, 9, 399-405.	0.2	8