

Lista de lucrări în domeniul de studii universitare de licență

Numele și prenumele:

Both Emese

A. Teza de doctorat

Noi produse probiotice, Prof. dr. Lányi Szabolcs, Universitatea Politehnica din București

C. Lucrări științifice publicate

C1. Lucrări științifice publicate în reviste cotate ISI

1. **Both, E.**, Kibédi Szabó, Cs. Z., György, É., Tamás, É., Miklóssy, I., Ábrahám, B., Lányi, Sz., *Verification of Probiotic Bacterial Properties: Tolerance to Digestive Juices and Adhesion to Epithelial Cells of Lactobacillus acidophilus La-5 and Lactobacillus casei 01*, Studia Universitatis “Babeș Bolyai”, Seria Chemia, Special Issue 2 , 2009, p. 27-33.
2. **Both, E.**, György É., Ábrahám, B., Miklóssy, I., Lányi, Sz., *Selection of lactic acid bacteria isolated from traditionally manufactured cheeses*, Studia Universitatis “Babeș Bolyai”, Seria Chemia, Special Issue, 2010, p. 23-30.
3. **Both, E.**, Bodor, Zs., Albert, B., *Effect of microencapsulation on viability and survival in simulated gut conditions of probiotic bacteria*, Romanian Biotechnological Letters, 23/6, 2018, p. 141400-141405.

C2. Lucrări științifice publicate în reviste indexate în baze de date internaționale (indicați și baza de date)

1. **Both, E.**, György, É., Kibédi Szabó, CS. Z., Tamás, É., Ábrahám, B., Miklóssy, I., Lányi, Sz., *Acid and bile tolerance, adhesion to epithelial cells of probiotic microorganisms*, University Politehnica of Bucharest, Scientific Bulletin Series B: Chemistry and Materials Science, 72/2, 2010, p. 37-44.
2. **Both, E.**, György, É., Ábrahám, B., Lányi, Sz., *Beneficial effects of probiotic microorganisms. A review*, Acta Universitatis Sapientiae, Alimentaria, 4, 2011, p. 44-58.
3. **Both, E.**, Gyenge, L., Bodor, Zs., Ábrahám, B., *Intensification of probiotic microorganisms viability by microencapsulation using ultrasonic atomizer*, University Politehnica of Bucharest, Scientific Bulletin Series B: Chemistry and Materials Science, 74/1, 2012, p. 27-32.

C4. Lucrări științifice publicate în reviste din țară, recunoscute CNCSIS (altele decât cele din baze de date internaționale)

C5. Lucrări științifice publicate în reviste, altele decât cele menționate anterior

1. **Both, E.**, Probiotikus tulajdonsággal rendelkező tejsavbaktériumok antibakteriális hatása, *Műszaki Szemle*, 72, p.3-7, 2018.
2. Szulcz-Balog V., Salamon P., **Both E.**, A probiotikus baktériumok antibiotikum-rezisztenciája, 83, p.41-44, 2022.

C6. Lucrări științifice publicate în volumele manifestărilor științifice

3. **Both E.**, György E., Kibédi-Szabó Cs. Z., Tamás E., Ábrahám B., Miklóssy I., Lányi Sz.: Acid and bile tolerance, adhesion to epithelial cells of probiotic microorganisms, *16th Romanian International Conference on Chemistry and Chemical Engineering*, Sinaia, 9-12 sept. 2009.
4. **Both E.**, Kibédi Szabó Cs. Z., dr. György É., Tamás É., Miklóssy I., dr. Ábrahám B., dr. Lányi Sz.: Verification of probiotic bacterial properties: tolerance to digestive juices and adhesion to epithelial cells of *Lactobacillus acidophilus* La-5 and *Lactobacillus casei* 01, A XV-a *Conferință Internațională de Chimie*, Târgu-Mureș, 13-15 noi. 2009.
5. **Both E.**, György E., Ábrahám B., Miklóssy I., Lányi Sz.: Selection of lactic acid bacteria isolated from traditionally manufactured cheeses, A XVI-a *Conferință Internațională de Chimie*, Cluj Napoca, 11-14 noi. 2010.
6. **Both E.**, György E., Ábrahám B., Lányi Sz.: Verification of lactic acid bacterial properties in artificial digestive system examinations, *Conferința de Științe ale Naturii* (Societatea Muzeului Ardelean), Cluj Napoca, 20. noi. 2010.
7. **Both E.**, Gyenge L., Bodor Zs., György É., Lányi Sz., Ábrahám B.: Intensification of probiotic microorganisms viability by encapsulation using ultrasonic atomizer, *17th Romanian International Conference on Chemistry and Chemical Engineering*, Sinaia, 7-10 sept. 2011.
8. **Both E.**, Szulcz-Balog V., Salamon P., Probiotikus tejsavbaktériumok antibiotikumokkal szembeni rezisztenciája és a probiotikus tejtermékek élelmiszerbiztonsági aspektusai, *XXIX.th INTERNATIONAL CONFERENCE OF CHEMISTRY*, Marosvásárhely, 25-28 okt. 2023.

G. Contracte de cercetare (menționați calitatea de director sau membru)

1. TEHNOLOGII INOVATIVE DE CONSERVARE SI UTILIZARE A BACTERIILOR LACTICE PROBIOTICE CU PERFORMANTE BIOTEHNOLOGICE SUPERIOARE PENTRU CRESTEREA SIGURANTEI ALIMENTARE INCTEC- PNCDI II 61-001/ 2007 (2007-2010), membru
2. REPROIECTAREA SPECIFICITATII ENZIMATICE PRIN EVOLUTIE DIRIJATA: ELABORAREA UNEI SERIN PROTEAZE SPECIFICE PENTRU CLIVAREA C TERMINALA A FOSFOTIROZINEI- PHOSPHOTYRASE 61-027/2007 (2007-2010), membru
3. BIOPREPARATE MICROBIENE PENTRU CREȘTEREA PRODUCTIVITĂȚII ȘI PROTECȚIA CULTURILOR AGRICOLE /BIOPREP (2009-2012), membru
4. Programul 4 PNCDI2/ BIOPREPARATE MICROBIENE PENTRU CREȘTEREA PRODUCTIVITĂȚII ȘI PROTECȚIA CULTURILOR AGRICOLE MIMOSA (2007-2010), membru

K. Participări la conferințe naționale și internaționale

1. **Both E.**, György E., Kibédi-Szabó Cs. Z., Tamás E., Ábrahám B., Miklóssy I., Lányi Sz.: Acid and bile tolerance, adhesion to epithelial cells of probiotic microorganisms, *16th Romanian International Conference on Chemistry and Chemical Engineering*, Sinaia, 9-12 sept. 2009.
2. **Both E.**, Kibédi Szabó Cs. Z., dr. György É., Tamás É., Miklóssy I., dr. Ábrahám B., dr. Lányi Sz.: Verification of probiotic bacterial properties: tolerance to digestive juices and adhesion to epithelial cells of *Lactobacillus acidophilus* La-5 and *Lactobacillus casei* 01, A XV-a *Conferință Internațională de Chimie*, Târgu-Mureș, 13-15 noi. 2009.
3. **Both E.**, György E., Ábrahám B., Miklóssy I., Lányi Sz.: Selection of lactic acid bacteria isolated from traditionally manufactured cheeses, A XVI-a *Conferință Internațională de Chimie*, Cluj Napoca, 11-14 noi. 2010.
4. **Both E.**, György E., Ábrahám B., Lányi Sz.: Verification of lactic acid bacterial properties in artificial digestive system examinations, *Conferința de Științe ale Naturii* (Societatea Muzeului Ardelean), Cluj Napoca, 20. noi. 2010.
5. **Both E.**, Gyenge L., Bodor Zs., György É., Lányi Sz., Ábrahám B.: Intensification of probiotic microorganisms viability by encapsulation using ultrasonic atomizer, *17th Romanian International Conference on Chemistry and Chemical Engineering*, Sinaia, 7-10 sept. 2011.

6. **Both E.**, Szulczcer-Balog V., Salamon P., Probiotikus tejsavbaktériumok antibiotikumokkal szembeni rezisztenciája és a probiotikus tejtermékek élelmiszerbiztonsági aspektusai, *XXIX.th INTERNATIONAL CONFERENCE OF CHEMISTRY*, Marosvásárhely, 25-28 okt. 2023.

III. RECUNOAȘTEREA

J. Citări

Citări Google Scholar

1. Both E., Gyenge L., Bodor Zs., György É., Lányi Sz., Ábrahám B.: Intensification of probiotic microorganisms viability by microencapsulation using ultrasonic atomizer *in* UPB Scientific Bulletin, Series B: Chemistry and Materials Science 74/1, 2012

Citări:

1. D. Campos, F. Acevedo, E. Morales, J. Aravena, V. Amiard, M. Jorquera, N. Inostroza, M. Rubilar: Microencapsulation by spray drying of nitrogen-fixing bacteria associated with lupin nodules *in* World Journal of Microbiology and Biotechnology (Formerly MIRCEN Journal of Applied Microbiology and Biotechnology) 30(9) · May 2014.
2. Daniela C. Campos, Francisca Acevedo, Eduardo Morales, Javiera Aravena, Véronique Amiard, Milko A. Jorquera, Nitza G. Inostroza, Mónica Rubilar: Microencapsulation by spray drying of nitrogen-fixing bacteria associated with lupin nodules, World Journal of Microbiology and Biotechnology, Sept. 2014, Volume 30, Issue 9, pp 2371–2378
3. Kavita. R. Pandey, Suresh. R. NaikBabu. V. Vakil: Probiotics, prebiotics and synbiotics- a review, Journal of Food Science and Technology, Dec. 2015, Volume 52, Issue 12, pp 7577–7587
4. Bryshila Lupo Pasin, Carmen González Azón , Alicia Maestro Garriga: Microencapsulation in alginate for food. Technologies and applications, Revista Venezolana de Ciencia y Tecnología de Alimentos. 3 (1): 130-151. Enero-Junio, 2012
5. V. Jayalalitha: Microencapsulation of Probiotics to Prepare Functional Dairy Products, Probiotics in Sustainable Food Production: Current Status and Future Prospects - Probiotic Foods, 2013
6. J Jeżewska-Frąckowiak, K Seroczyńska, J. Banaszczyk, G. Jedrzejczak, A. Żylicz-Stachula, P. Mariusz Skowron: The promises and risks of probiotic *Bacillus* species, Acta Biochimica Polonica, 65/4, 2018

2. Both E., György É., Kibédi Sz. Cs., Tamás É., Miklóssy I., Ábrahám B., Lányi Sz.: Acid and bile tolerance, adhesion to epithelial cells of probiotic microorganisms *in* UPB Scientific Bulletin, Series B: Chemistry and Materials Science 72/2, 2010

Citări:

1. Elnaz Vaghef-Mehrabany, Aziz Homayouni Rad , Beitullah Alipour , Leila Vaghef-Mehrabany , Maryam Saghafi Asl: Formulation and Design of Probiotic Supplements for Rheumatoid Arthritis Patients, Mar 2018. doi: 10.15171/PS.2018.08
2. Beitullah Alipour, Aziz Homayouni-Rad Elnaz Vaghef-Mehrabany Sakineh Khatoun Sharif Leila Vaghef-Mehrabany Mohammad Asghari-Jafarabadi Mohammad Reza Nakhjavani Javad Mohtadi-Nia: Effects of Lactobacillus casei supplementation on disease activity and inflammatory cytokines in rheumatoid arthritis patients: a randomized double-blind clinical trial, Mar 2014. doi: 10.1111/1756-185X.12333
3. M.P. Arena, P. Russo, V. Capozzi, A. Rascon, G. Felis, G. Spano, D. Fiocco: Combinations of cereal β -glucans and probiotics can enhance the anti-inflammatory activity on host cells by a synergistic effect, May 2016. DOI: 10.1016/j.jff.2016.02.015
4. E. Vaghef-Mehrabany, A. Homayouni-Rad, B. Alipour, S. Alipour-Aliyi: Effects of Probiotic Supplementation on Oxidative Stress Indices in Women with Rheumatoid Arthritis: A Randomized Double-Blind Clinical Trial in Journal of the American College of Nutrition Apr. 2015
5. M. Abbas, A. Mahasneh: Functional Characteristics of Lactobacillus Strains Isolated from Camel's Milk, Jan 2015. DOI: 10.9734/BJMMR/2015/15287
6. M.P. Arena, G. Caggianiello, D. Fiocco, P. Russo, M. Torelli, G. Spano, V. Capozzi: Barley β -Glucans-Containing Food Enhances Probiotic Performances of Beneficial Bacteria in International Journal of Molecular Sciences 15(2):3025-39 · February 2014. DOI: 10.3390/ijms15023025 · Source: PubMed
7. E. Vaghef-Mehrabany, B. Alipour, A. Homayouni-Rad, S. Zavvari: Probiotic supplementation improves inflammatory status in patients with rheumatoid arthritis in Nutrition 30(4) · December 2013. DOI: 10.1016/j.nut.2013.09.007 · Source: PubMed
8. I. Frola, M. Pellegrino, G. Magnano, et. al: Histological examination of non-lactating bovine udders inoculated with Lactobacillus perolens CRL 1724 in Journal of Dairy Research 80(1):1-8 · November 2012. DOI: 10.1017/S0022029912000581 · Source: PubMed.
9. P. Balgir et al: In Vitro and In Vivo Survival and Colonic Adhesion of Pediococcus acidilactici MTCC5101 in Human Gut. September 2013. DOI: 10.1155/2013/583850 · Source: PubMed.
10. S. Ghaderian et al.: Probiotic Therapy, What is the most Effective Method for Host Protection Against Enteric Pathogen in Int J Entthic Pathol 1(2): 36-42, Nov 2013.
11. B. Alipour, A Homayouni, E. Vaghef-Mehrabany, S. Sharif, L. Vaghef-Mehrabany, M. Jafarabadi, M. Rakhjavani, J. Mohtadi-Nia: Effects of Lactobacillus casei supplementation on disease activity and inflammatory cytokines in rheumatoid arthritis patients: A randomized double-blind clinical trial in International Journal of Rheumatic Diseases 17(5) · March 2014. DOI: 10.1111/1756-185X.12333

12. M. Arena, P. Russo, V. Capozzi, G. Spano: Probiotic abilities of riboflavin-overproducing *Lactobacillus* strains: A novel promising application of probiotics in *Applied Microbiology and Biotechnology* 98(17) · June 2014. DOI: 10.1007/s00253-014-5837-x · Source: PubMed.
13. S. Rashid, S. Hassanshahian: Screening, Isolation and Identification of Lactic Acid Bacteria From a Traditional Dairy Product of Sabzevar, Iran in *Int J Entthic Pathol* 2(4) e18393, Nov 2014.
14. M. Junjua, N. Kechaou, F. Chain et al.: A large scale in vitro screening of *Streptococcus thermophilus* strains revealed strains with a high anti-inflammatory potential in *LWT- Food Science and Technology* 70 · February 2016. DOI: 10.1016/j.lwt.2016.02.006.
15. M. Pia Arena, P. Russo, V. Capozzi, D. Fiocco: Combinations of cereal β -glucans and probiotics can enhance the anti-inflammatory activity on host cells by a synergistic effect, May 2016 DOI 10.1016/j.jff.2016.02.015.
16. E. Vaghef-Mehrabany, L. Vaghef-Mehrabany, M. Asghari-Jafarabadi³, A. Homayouni-Rad, K. Issazadeh, B. Alipour: Effects of probiotic supplementation on lipid profile of women with rheumatoid arthritis: A randomized placebo-controlled clinical trial, in: *Health Promotion Perspectives*, 2017, 7(2), 95-101.
17. S.M.H. Ghaderian: Probiotic Therapy, What is the most Effective Method for Host Protection Against Enteric Pathogen, November 2013 DOI10.17795/ijep13289
18. Lavanya Ananthanarayanan, Aparna Dubhashi: Study of Probiotic Attributes of two isolates *Bacillus aerius* and *Bacillus cereus*, *International Journal of Research Studies in Biosciences (IJRSB)* Volume 4, Issue 4, April 2016.
19. Adel M. Mahasneh, Muna M. Abbas: Probiotics: The possible alternative to disease chemotherapy, *Microbial Biotechnology*, 2014.
20. Gongora HG.: Optimización de los procesos de ensilado a partir de residuos de la industria pesquera y evaluación de nuevas aplicaciones en la alimentación animal, *oceandocs.org*, 2013.
21. G Caggianiello: Polyphasic characterization of exopolysaccharides produced by *Lactobacillus plantarum* Lp90 strain, *fair.unifg.it*, 2015.
22. Murlidhar Meghwal, Megh R. Goyal: Application of Probiotic and Prebiotic for Human Health (Book Chapter) in *Food Engineering Emerging Issues, Modeling, and Applications*, 2016
23. AM Mahasneh, MM Abbas: Probiotics (Book Chapter) in *Microbial Biotechnology: Progress and Trends*, 2014.

3. Both, E., György, É., Ábrahám, B., Lányi, Sz.: Beneficial effects of probiotic microorganisms. A review, *Acta Universitatis Sapientiae, Alimentaria*, 4, p. 44-58, ISSN 1844-7449, 2011

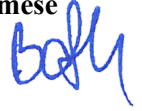
Citări:

1. S.M.H. Ghaderian: Probiotic Therapy, What is the most Effective Method for Host Protection Against Enteric Pathogen, November 2013 DOI10.17795/ijep13289
2. Jawad Kadhim Isa, Seyed Hadi Razavi: The Use of *Lactobacillus acidophilus* and *Bifidobacterium animalis* ssp. *Lactis* BB12, as Probiotics to Reduce the Risk of Food Poisoning in Minced Meat, *Applied Food Biotechnology*, Vol. 5/3, 2018
3. K. Arsi, A. M. Donoghue, A. Woo-Ming, P. J. Blore, D. J. Donoghue: Intracloacal Inoculation, an Effective Screening Method for Determining the Efficacy of Probiotic Bacterial Isolates against *Campylobacter* Colonization in Broiler Chickens. *Journal of Food Protection*: January 2015, Vol. 78, No. 1, pp. 209-213, 2015

4. N. Hazarina: The impact of selenium-rich green and black tea water extracts on bone health in vitro, and in an animal model of osteoporosis: a thesis presented in partial fulfilment of the requirements for the degree of Doctor of Philosophy in Health Sciences at Massey University, Palmerston North, New Zealand, 2017

24 septembrie 2025

Both Emese

A handwritten signature in blue ink, appearing to be 'Both Emese', written in a cursive style.