Lista de lucrări în domeniul de studii universitare de licenţă

Numele şi prenumele:
Both Emese

A. Teza de doctorat

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

C. Lucrări ştiinţifice publicate

C1. Lucrări ştiinţifice 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 "Babeş 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 "Babeş 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 ştiinţifice publicate în reviste indexate în baze de date internaţionale (indicaţi şi 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 ştiinţifice publicate în reviste din ţară, recunoscute CNCSIS (altele decât cele din baze de date internaţionale)

C5. Lucrări ştiinţifice publicate în reviste, altele decât cele menţionate anterior

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

C6. Lucrări ştiinţifice publicate în volumele manifestărilor ştiinţifice

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 *Conferinţă Internaţională de Chimie*, Târgu-Mureş, 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 *Conferinţă Internaţională 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, *Conferinţa de Ştiinţe 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.**, Szulczer-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 (menţionaţi 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 CREŞTEREA PRODUCTIVITĂŢII ŞI PROTECŢIA CULTURILOR AGRICOLE /BIOPREP (2009-2012), membru

4. Programul 4 PNCDI2/ BIOPREPARATE MICROBIENE PENTRU CREŞTEREA PRODUCTIVITĂŢII ŞI PROTECŢIA CULTURILOR AGRICOLE MIMOSA (2007-2010), membru

K. Participări la conferinţe naţionale şi internaţionale

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 *Conferinţă Internaţională de Chimie*, Târgu-Mureş, 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 *Conferinţă Internaţională 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, *Conferinţa de Ştiinţe 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.**, Szulczer-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
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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

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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

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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 Enthric 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 Enthric Pathol 2(4) e18393, Nov 2014.
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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 Ananthanarayanana, 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.
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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
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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 2026 **Both Emese**

