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europass

EDUCATION AND TRAINING

2020/10/01 – 2026/05/08 Galati, Romania

PhD in Biotechnology „Dunarea de Jos” University of Galati

Address Strada Domnească 47, Galati, 800008, Galati, Romania | **Website** <https://www.ugal.ro/studii/doctorat> | **Field of study** Biotechnology; Food Microbiology |

Level in EQF EQF level 8

2018/10/01 – 2020/06/30 Bucharest, Romania

Master's degree Polytechnic University of Bucharest

Address Spl. Independentei 313, sector 6, 060042, Bucharest, Romania |

Website <http://isb.pub.ro/> | **Field of study** Food Engineering and Management of Processing of Agri-Food Products

2014/10/01 – 2018/06/28 Arad, Romania

Bachelor degree „Aurel Vlaicu” University of Arad

Address B-dul Revoluției, nr. 77, 310130, Arad, Romania | **Website** <https://fiatpm.uav.ro/> |

Field of study Food Engineering ; Consumer and Environmental Protection

2015/09/01 – 2016/02/29 Castelo Branco, Portugal

Study placement ERASMUS+ Polytechnic Institute of Castelo Branco

Field of study Biological and Food Engineering

WORK EXPERIENCE

Institute of Microbiology and Biotechnology, Technical University of Moldova Chisinau, Moldova

Scientific Researcher

2026/06/02 – Current

Fields of Activity: Biotechnology and Food Microbiology

"Dunarea de Jos" University from Galati Galati, Romania

Research assistant in technological biochemistry

2021/03/01 – 2023/05/31

- Participation in research activities for the development of probiotic products.
- Participation in the design and optimization of fermentation processes for the production of metabiotic products.

Food Research Institute (ICA Research & Development) Bucharest, Romania

Technician in food microbiology

2019/06/02 – 2020/06/30

- Preparation of samples for microbiological analyses.
- Performance of microbiological analyses.

The National Institute of Agricultural Machinery and Food Industry (INMA) Bucharest, Romania

Engineer in the food industry

2018/12/02 – 2019/06/27

- Research on heavy metal soil contamination and soil remediation techniques.

The Institute for Research, Development and Innovation in Natural and Technical Sciences Arad, Romania

Department „Aurel Vlaicu” University of Arad

Intern

2016/10/02 – 2018/06/03

- Carried out microbiology laboratory procedures and analyses

Directorate of Sanitary, Veterinary and Food Safety Arad, Romania

Intern

2017/06/01 – 2017/06/30

- Carried out microbiological analyses and laboratory procedures within the Food Safety Laboratory

The Agricultural Society Curtici - Agroindustrial Complex Arad, Romania

Intern

2016/06/01 – 2016/08/01

Performed specific activities within the Dairy Processing Plant, Slaughterhouse, and In-House Self-Monitoring Laboratory

SKILLS

Microsoft Office (Excel PowerPoint Word) - nivel intermediar | Utilizare buna a programelor de comunicare(mail messenger skype)

LANGUAGE SKILLS

MOTHER TONGUE(S): Romanian | Russian

Other language(s):

English

Listening B1

Reading B1

Writing B1

Spoken production B1

Spoken interaction B1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

DRIVING LICENCE

Driving Licence: B

CONFERENCES AND SEMINARS

Scientific papers presented at national and international conferences

1. Marina Pihurov, Mihaela Cotârleț, Aida M. Vasile, Bogdan Păcularu-Burada, Gabriela E. Bahrim. *Lactic acid bacteria isolated from artisanal cultures as postbiotics promoters by fermentation of unconventional substrates*. Probiotics, Prebiotics, New Foods, Nutraceuticals and Botanicals for Nutrition & Human and Microbiota Health, 2021.
2. Marina Pihurov, Mihaela Cotârleț, Gabriela E. Bahrim. *Targeting postbiotics in fermented products by using artisanal starters combination as valuable promoters of food functionality*. SCDS-UDJG, 2021.
3. Marina Pihurov, Bogdan Păcularu-Burada, Mihaela Cotârleț, Aida M. Vasile, Nicoleta Stănciuc, Gabriela E. Bahrim. *Metabiotics – a novel concept in probiotic promotion for functional food and ingredient development*. SCDS-UDJG, 2021.
4. Mihaela A. Vasile, Bogdan Păcularu-Burada, Marina Pihurov, Mihaela Cotârleț, Gabriela E. Bahrim. *Biotechnological parameters with impact on bovine colostrum tribiotication by fermentation with selected lactic acid bacteria*. Euro-Aliment, 2021.
5. Mihaela Cotârleț, Marina Pihurov, Bogdan Păcularu-Burada, Aida M. Vasile, Gabriela E. Bahrim. *Enhancement of postbiotics production by lactic acid bacteria on agri-food residual substrates*. Probiotics, Prebiotics, New Foods, Nutraceuticals and Botanicals for Nutrition & Human and Microbiota Health, 2021.

6. Marina Pihurov, Bogdan Păcularu-Burada, Mihaela Cotârleț, Gabriela E. Bahrim. *Symbio-functionality of two artisanal cultures co-fermentation for increasing the bioactive properties of fermented products*. SCDS-UDJG, 2022.
7. Cristian Rimniceanu, Mirela Crețu, Angelica Docan, Marina Pihurov, Gabriela Bahrim, Lorena Dediu. *Preliminary results regarding the supplementation of fish feed with fermented product with kombucha and milk kefir on growth performance of Siberian sturgeon*. SCDS-UDJG, 2022.
8. Marina Pihurov, Bogdan Păcularu-Burada, Mihaela Cotârleț, Mihaela A. Vasile, Leontina Grigore-Gurgu, Gabriela E. Bahrim. *Study of newly lactobacilli strains to be used as delivery systems for metabiotics*. NUTRICON, 2022.
9. Marina Pihurov. *Simbiofuncționalitatea dirijată a culturilor artizanale ca strategie de obținere a metabioticelor*. Workshop, 2022.
10. Marina Pihurov, Bogdan Păcularu-Burada, Mihaela Cotârleț, Gabriela E. Bahrim. *Ingredient tribiotic obținut prin co-fermentare cu consozii de microorganisme din culturi artizanale*. Inovaliment, 2022.
11. Marina Pihurov, Daniela Borda, Mihaela Cotârleț, Gabriela E. Bahrim. *Paraprobiotics resulting from inactivation of *Lactocaseibacillus paracasei* MIUG BL 80 by combined ultrasonic and thermal treatment and associated mathematical models*. SCDS-UDJG, 2024.
12. Marina Pihurov, Maria D. Stroe, Mihaela Cotârleț, Mihaela A. Vasile, Leontina Grigore-Gurgu, Dana I. Moraru, Neculai Patriche, Gabriela E. Bahrim. *Valorificarea culturilor starter artizanale și a biomasei *Spirulina* sp. pentru obținerea de noi ingrediente funcționale cu aplicații în acvacultură*. Simpozion, 2024.
13. Dana I. Moraru, Mihaela A. Vasile, Mihaela Cotârleț, Leontina Grigore-Gurgu, Marina Pihurov, Maria D. Stroe, Neculai Patriche, Gabriela E. Bahrim. *Ingrediente triacvabiotice obținute prin fermentații cu aportul bacteriilor lactice probiotice și al spirulinei*. Simpozion, 2024.
14. Marina Pihurov, Mihaela Cotârleț, Leontina Grigore-Gurgu, Dana I. Moraru, Neculai Patriche, Maria D. Stroe, Gabriela E. Bahrim. *Integrating the spirulina biomass and wild consortia of microorganisms from artisanal cultures to obtain metabiotic ingredients for aquaculture*. SCDS-UDJG, 2025.
15. Marina Pihurov, Mihaela Cotârleț, Leontina Grigore-Gurgu, Dana I. Moraru, Neculai Patriche, Maria D. Stroe, Gabriela E. Bahrim. *Metabiotic ingredient obtained through the biotransformation of spirulina biomass with kombucha*. SCDS-UDJG, 2025

LEVEL IN NATIONAL OR INTERNATIONAL CLASSIFICATION

Category A

RESEARCH INTERESTS

Research field

- Metabiotics, postbiotics, and paraprobiotics
- Controlled fermentation processes involving lactic acid bacteria
- Artisanal microbial cultures, including kombucha, kefir grains, and functional microbiota
- Bioactive compounds and functional foods
- Sustainable utilization and valorization of agri-food by-products
- Food biotechnology and applied microbiology

SCIENTIFIC PUBLICATIONS

Publications in Web of Science / ISI Proceedings Indexed Volumes

1. *Paraprobiotics from Water Kefir Grains Probiotic Strain: Obtainment and Innovative Approaches for Functional Fermented Beverages*. Autori: **M. Pihurov**, M. Cotârleț, D. Borda, N. Balan, G.E. Bahrim. *Applied Food Research*, Factor de impact (FI)=6,2, Scorul de citare (SC)=6,5 (2026)
2. *The Effects of Non-Viable Probiotic *Lactobacillus paracasei* on the Biotechnological Properties of *Saccharomyces cerevisiae**. Autori: **M. Pihurov**, M. Cotârleț, D. Borda, G.E. Bahrim. *Applied Sciences*, FI=2,5, SC=6,1 (2025)
3. *The Promotion of Biotication in Controlled Fermentation Using Kefir Grains and Kombucha Membranes as Starter Cultures*. Autori: **M. Pihurov**, M. Cotârleț, G.E. Bahrim – capitol de carte în volumul *Probiotics, Prebiotics, and Postbiotics in Human Health and Sustainable Food Systems* (2024)
4. *Lactiplantibacillus plantarum and Lactiplantibacillus paraplantarum Postbiotics: Assessment of the Biotic-Derived Metabolites with Cytocompatibility and Antitumoral Potential*. Autori: L. Grigore-Gurgu, M. Cotârleț, **M. Pihurov** et al. *Food Bioscience*, FI=5,9, SC=8,0 (2024)
5. *Lactiplantibacillus plantarum MIUG BL21 Paraprobiotics: Evidences on Inactivation Kinetics and Their Potential as Cytocompatible and Antitumor Alternatives*. Autori: N. Stănciuc, D. Borda, L. Gurgu-Grigore, **M. Pihurov** et al. *Food Chemistry X*, FI=8,2, SC=10,7 (2024)
6. *Statistical Approach to Assess the Palm Oil Mill Effluents Biotreatment With *Yarrowia Lipolytica**. Autori: Koffi, Yao, Mihaela Cotârleț, Andreea-Veronica Botezatu, **Marina Pihurov** et al. *Innovative Romanian Food Biotechnology*. (2023)
7. *Kombucha and Water Kefir Grains Microbiomes' Symbiotic Contribution to Postbiotics Enhancement*. Autori: **M. Pihurov**, B. Păcularu-Burada, M. Cotârleț et al. *Foods*, FI=5,1, SC=10,3 (2023)

8. *Selection of New Lactobacilli Strains with Potentially Probiotic Properties*. Autori: M. Cotârleț, M. Pihurov, B. Păcularu-Burada et al. *The Annals of the University Dunărea de Jos of Galați – Food Technology* (2023)
9. Introduction to Sourdough Enzymology – capitol de carte în volumul *Sourdough Innovations*. Autori: B. Păcularu-Burada, **M. Pihurov**, M. Cotârleț, E. Enachi, G.E. Bahrim (2023)
10. Effects of Kombucha and Milk Kefir Dietary Supplements on the Meat Body Composition of Siberian Sturgeon (*Acipenser baerii*). Autori: C. Rimniceanu, M. Cretu, I.R. Grecu, **M. Pihurov** et al. – *Scientific Papers. Series D. Animal Science* (2023)
11. Tailoring the Optimized Fermentation Conditions of SCOBY-Based Membranes and Milk Kefir Grains to Promote Various Functional Properties. Autori: M. Pihurov, B. Păcularu-Burada, M. Cotârleț, G.E. Bahrim. *Foods*, F I=5,1, SC=10,3 (2022)
12. Novel Insights for Metabiotics Production by Using Artisanal Probiotic Cultures. Autori: **M. Pihurov**, B. Păcularu-Burada, M. Cotârleț, M.A. Vasile, G.E. Bahrim. *Microorganisms*, FI=4,2, SC=8,2 (2022)

SCIENTIFIC RESEARCH PROJECTS

● **Research team member in the project PCE 159/2021–2023 – Emerging Concepts for Food Functionalization through the Transition from Probiotics to Metabiotics as a Health Promotion Strategy (BIOTICS+); Project Director: Prof. Gabriela-Elena Bahrim, PhD, Eng.**

CONTINUING PROFESSIONAL DEVELOPMENT

● Advanced Training Internships

1. Economic, Environmental and Social Aspects of Food Waste – Summer School organized within the CEEPUS programme at University of Rzeszów, College of Natural Sciences, Rzeszów, Poland, 26 June 2022 – 9 July 2022.
2. Identification of Peptides Derived from Metabiotic-Containing Preparations – Advanced training internship at Alexandru Ioan Cuza University of Iași, Iași, Romania, 18–26 July 2022.