

Curriculum vitae

Informații personale

Nume/Prenume Albert Csilla
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Cetățenia maghiară, română
Data și locul nașterii Harghita

Funcția și locul de muncă (universitatea, facultatea, catedra) Conferențiar, Universitatea „Sapientia” din municipiul Cluj Napoca, Facultatea de Științe Economice, Socio-Umane și Inginerești din Miercurea Ciuc, Departamentul de Științe Alimentare

Educație și formare

Instituția	Perioada	Titlul obținut
Universitatea Kaposvar Școala de doctorat	2006-2010	doctor
Universitatea de Medicină și Farmacie Târgu-Mureș	1996-2001	farmacist
Liceul teoretic Márton Áron din Miercurea Ciuc	1990-1994	Bacalaureat în 1994

Experiența profesională

Funcția	Perioada	Instituția
Conferențiar	2022-prezent	Universitatea Sapientia, Facultatea de Științe Economice, Socio-Umane și Inginerești Miercurea-Ciuc, Catedra de Științe Alimentare
Șef lucrări	2009-2022	Universitatea Sapientia, Facultatea de Științe Economice, Socio-Umane și Inginerești Miercurea-Ciuc, Catedra de Științe Alimentare
Lector invitat	03.2012(1 lună)	Development of the Southern Danubian universities competitiveness -TÁMOP-4.2.1.B-10/2/KONV-2010-0002, la Universitatea Kaposvár, Ungaria,
Asistent universitar	2006-2009	Universitatea Sapientia, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Bursă de cercetare	09/2006 (1 lună)	Domus, Academia de Științe Maghiară, Ungaria, junior cercetător, Universitatea din Kaposvár, Catedra de Chimie și Biochimie.
Bursă de cercetare	09/2005 (1 lună)	Domus, Academia de Științe Maghiară, Ungaria, junior cercetător, Universitatea din Kaposvár, Catedra de Chimie și Biochimie.
Preparator	2005-2006	Universitatea Sapientia, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Biochimist	2003-2005	Universitatea Sapientia, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Technice și ale Naturii

Alte funcții deținute (nedidactice)

Farmacist la SC Arnika SRL Miercurea Ciuc, Jud. Harghita, perioada 2001- 2003
Cercetător CORAX BIONER CEU SA 2010-prezent

Coordonatorul programului de studiu master Biotehnologii sustenabile din anul 2017-prezent
Limbi străine cunoscute
 Engleză: nivel mediu

Activitatea didactică (cursuri, seminarii, lucrări practice conduse)

Disciplina	Perioada		
	Curs	Lucrari practice	Seminarii
Chimie analitică și analiza instrumentală	2010-prezent	2004-prezent	-
Chimia compușilor naturali	-	2010-2012	2007-2008
Toxicologie	-	2004-2006	-
Biochimie	-	2003-2004	-
Biotehnologie farmaceutica	2014-		
Chimie anorganică		2010-2011	
Alimente functionale	2022-	2014-	
Bioanalitica instrumentala		2014-	
Falsificarea și autentificarea produselor alimentare	2022-		

Domeniul de cercetare

Chimie analitică și analiză instrumentală, Cromatografie

Activitate conducător de doctorat

Conducător de doctorat al Universității din Pécs, Scoala doctorală de chimie, 1 doctorand

Activitate de cercetare, granturi

Granturi/contracte de cercetare, responsabil proiect:

1. Dezvoltarea unei tehnologii de productie de anticorpi monoclonali la sediul firmei CORAX-BIONER CEU S.A., nr. contract de finanțare 398/09.11.2021, Actiunea 1.2.2, ID: POC/163/1/3, MySMIS: 121101, Responsabil proiect pe partea analitică, perioada 2021-2023, valoare 15987516,45 lei
2. Dezvoltarea unor set reactivi chimici și studiul lor în analiza apelor, Contract de cercetare - dezvoltare stiintifica Nr. 1/01.07.2016, SC. Fiatch SRL, director proiect, perioada 01.07.2016-05.12.2016 valoare 172954,44 lei.
3. Obținerea unui produs funcțional cu valoare nutritivă ridicată prin fortificarea făinii de grâu cu lizină, Nr. de înreg. IPC: 12/4/28.04.2015, Nr. de înreg. Univ. Sapientia: 252/1/28.04.2015, Institutul Programelor de Cercetare al Univ. Sapientia, Responsabil proiect, perioada 2015-2016, valoare 16000 lei.

Programul/proiectul	Funcția	Perioada
Determinarea cantității de D-aminoacizi a laptelui și a produselor lactate. Nr. de înreg: 1325/05.10.2004, 1283/25.10.2005, 1034/15.10.2006/Institutul Programelor de Cercetare al Univ. Sapientia	Cercetător/ specialist	2004-2007

Cercetări privind creșterea siguranței alimentare prin utilizarea de procese neconvenționale de tratare termică a unor produse alimentare lichide- SIGMA, nr. Ctr.: 40/4.2006, program CEEEX	Cercetător/ specialist	2006- 2008
Variația compoziției laptelui de mamă în funcție de nutriție având în vedere conținutul de acid linoleic conjugat, trans acizi grași, macro și microelemente, colesterol, carbamidă. Nr. de înreg: 649/01.12.2007, 212/32/13.04.2009/ Institutul Programelor de Cercetare al Univ. Sapiientia	Cercetător/ specialist	2007- 2009
Sistem informatic de monitorizare și control a stațiilor de epurare a apelor uzate prin utilizarea sistemelor distribuite multi-agent și a unor algoritmi avansați de reglare automată- AICSYS, nr. Ctr.: 30/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Aplicarea tehnologiilor de preepurare a apelor uzate în rețeaua de canalizare- ATARC, nr. Ctr.: 25/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Conceperea, realizarea și experimentarea unui sistem performant de transfer a oxigenului în reactoare biologice aerate-TEOFIT, nr. Ctr.: 21/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Tehnologie și echipament pentru pasteurizarea laptelui și a smântânii în câmp de microunde – MICROPAST nr. Ctr. 88/25.09.2007 Programul 5 INOVARE/	Cercetător/ specialist	2007- 2009
Creșterea competitivității produselor lactate simbiotice fabricate la SC LACTIS SRL – odorheiu se cuiesc prin îmbunătățirea calității laptelui materie primă și optimizarea și dezvoltarea activității de marketing- SIMBIOMARK, nr. Ctr.: 98/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Tehnologii inovative de fabricare a produselor lactate funcționale în condiții de siguranță alimentară- INOVATEC, nr. Ctr.: 89/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Tehnologii inovative de conservare și utilizare a bacteriilor lactice probiotice cu performanțe biotehnologice superioare pentru creșterea siguranței alimentare- INCTEC, nr. Ctr.: 61-001, program PNCDI2	Cercetător/ specialist	2007- 2010
Cercetări interdisciplinare privind valorificarea energetică a subproduselor din industria laptelui-vespil, nr. Ctr: 31-096, program PNCDI2	Cercetător/ specialist	2007- 2010
Tehnologii pentru producerea de alimente cu conținut optim de seleniu- TOPAS, nr. Ctr. 61-022, program PNCDI2	Cercetător/ specialist	2007- 2010
Inoculanți microbieni pentru sisteme de agricultură durabilă- MIMOSA, nr. Ctr. 31-048, program PNCDI2	Cercetător/ specialist	2007- 2010
Programul 4 PNCDI2/ Procedeu de obținere de bioetanol din deseuri Agroalimentare Tratat cu Enzime Termostabile Recombinate, Obținute prin Expresie Heterologa Extracelulară – Bio-desenex, nr. Ctr. 62-090/2008	Cercetător/ specialist	2008- 2011

Programul 4 PNCDI2/ Elucidarea mecanismului de Reglare Fină a Răspunsului Imun în Patologia Neoplazică și Inflamatorie Umană în vederea Elaborării unor Terapii Inovative – ERIC, nr. Ctr. 42-147/2008	Cercetător/ specialist	2008- 2011
Programul 4 PNCDI2/ Sistem bioinformatic bazat pe inteligența artificială pentru monitorizarea sistemului imunitar în corelație cu procesele metabolice din organismul uman- MONIMUN, nr. Ctr. 62-073/2008	Cercetător/ specialist	2008- 2011
Conținutul de seleniu a alimentelor provenite din Secuime Nr. înreg. IPC: 48/4/09.04.2010, Univ. Sap.: 211/4/09.04.2010, IPC: 34/5/22.03.2011, Univ. Sap.: 126/5/22.03.2011. / Institutul Programelor de Cercetare al Univ. Sapientia	Cercetător/ specialist	2010- 2013
Programul 4 PNCDI2/ Managementul complex al resturilor vegetale în sistemele de agricultură conservativă CERES, ctr. Nr. 159/2014	Cercetător/ specialist	2014- 2016
SPARKS, Rethinking innovation together. Grant Agreement number: 665825, Horizon2020,	Cercetător/ specialist	2017- 2019

Membru în organizații științifice și profesionale

2001 - prezent : Membru al Colegiului Național al Farmaciștilor

2016 – prezent: Membru al Societății Maghiare Tehnico-Științifice din Transilvania, www.emt.ro

Membru în colective de redacție (de specialitate)

Acta Universitatis Sapientia, Alimentaria-membru din 2019

11.11.2022

Albert Csilla

LISTA COMPLETĂ DE PUBLICAȚII, CREAȚII, INVENȚII

A. Teza de doctorat.

A Székelyföldön előállított tej és tejtermékek összetétele, különös tekintettel a tej alapanyag összcsíra számára (The composition of milk and dairy products in Székelyland, with special respect to the total germ number of the milk raw material)

2010., Dr. Csapó János, Universitatea Kaposvár, Facultatea de Științe Animale, Departamentul de Chimie și Biochimie

B. Cărți publicate

B2. Cărți (manuale, monografii, tratate, îndrumare etc.) publicate în țară, la edituri recunoscute CNCSIS/CNCS.

1. Csapó J., Albert Cs.: A túlsúly, az elhízás és a táplálkozás kapcsolata. Scientia Kiadó, Kolozsvár, 2021. p. 1-318, ISBN 978-606-9750-51-3.
2. Csapó, J., Albert, Cs., Kiss, D.: Analitikai kémia élelmiszer-mérnököknek, Editura Scientia Kiadó, Cluj, 2020. 1-364., ISBN: 978-606-9750-34-6 (606-9750-34-9).
3. Csapó, J., Albert, Cs.: Funkcionális élelmiszerek (Alimente functionale). Debrecen University Press, Debrecen, 2018.1-282., ISBN: 978-963-318-707-4.
4. Csapó, J., Albert, Cs., Csapóné Kiss, Zs.: Élelmiszerhamisítás. Debreceni Egyetem Kiadó Debrecen University Press, 2016. 1-217., ISBN: 978-963-318-936-4.
5. Csapó, J., Albert, Cs., Csapóné Kiss, Zs.: Funkcionális élelmiszerek. Scientia Kiadó, Kolozsvár, 2016. 1-216., ISBN: 978-606-9750-01-8.
6. Csapó, J., Albert, Cs., Csapóné Kiss, Zs.: Élelmiszer-hamisítás és kimutatása. Scientia Kiadó, Kolozsvár, 2016. 1-441., ISBN: 978-973-1970-98-1.
7. Csapó, J., Albert, Cs., Csapóné Kiss Zs.: Élelmiszeranalitika. Válogatott fejezetek (Analitică alimentară). Editura Scientia Kiadó, Cluj, 2008. 1-314., ISBN 978-973-7953-94-0.
8. Csapó, J., Csapóné Kiss, Zs., Albert, Cs., Salamon, Sz.: Élelmiszerfehérjék minősítése (Calificarea proteinelor alimentare). Editura Scientia Kiadó, Cluj, 2007.1-506., ISBN 978-973-7953-75-9.

B5. Capitole de cărți publicate în străinătate

1. Csapó, J., Albert, Cs., Lóki, K., Csapó-Kiss, Zs., Varga-Visi, É.: Quantitative determination of the protein of bacterial based on D-amino acid content. D-amino acids: a new frontier in amino acid and protein research. Ed.: Ryuichi Konno. 2007. p. 123-133. ISBN 1-60021-075-9

C. Lucrări științifice publicate

C1. Lucrări științifice publicate în reviste cotate ISI

1. **Albert, Cs.**; Codină, G.G.; Héjja, M.; András, C.D.; Chetrariu, A.; Dabija, A. Study of antioxidant activity of darden blackberries (*Rubus fruticosus* L.) extracts obtained with different extraction solvents. Appl. Sci. 2022, 12, 4004. <https://doi.org/10.3390/app12084004>, (IF = 2,838).
2. Domokos, E., Bíró-Janka, B., Bálint, J., Molnár, K., Fazakas, Cs., Jakab-Farkas, L., Domokos, J., **Albert, Cs.**, Mara, Gy., Balog, A.: Arbuscular mycorrhizal fungus rhizophagus irregularis influences artemisia annua plant parameters and

- artemisinin content under different soil types and cultivation methods, *Microorganisms*, 2020, 8(6), pp. 1–17, 899
3. Csapó, J., **Albert, Cs.**, Szigeti, T.J.: Counterfeiting of milk and dairy products, and analytical methods suitable for the detection of counterfeiting, | *Élelmiszervizsgálati Közlemények*, 2020, 66(1), pp. 2802–2828
 4. Csapó, J., **Albert, Cs.**, Szigeti, T.J.: Functional foods, *Élelmiszervizsgálati Közlemények*, 2019. 1. 2340-2360
 5. Csapó, J., **Albert, Cs.**, Bakos, G., Nagy, Á., Szabari, M., Stefler, J.: Kettes és hármas ikreket ellett tehenek koloszttrumának összetétele. *Magyar Állatorvosok Lapja*. 2019. 141. 463-470.
 6. Benedek, K., Bálint, J., Máthé, I., Mara, Gy., Felföldi, T., Szabó, A., Fazakas, Cs., **Albert, Cs.**, Buchkowski, W. R., Schmitz, O.J., Balog, A. (2019). Linking intraspecific variation in plant chemical defence with arthropod and soil bacterial community structure and N allocation. *Plant and Soil*, 1-15.
 7. Domokos, E., Jakab-Farkas, L., Darkó, B., Bíró-Janka, B., Mara, G., **Albert, Cs.**, & Balog, A. (2018). Increase in *Artemisia annua* Plant Biomass Artemisinin Content and Guaiacol Peroxidase Activity Using the Arbuscular Mycorrhizal Fungus *Rhizophagus irregularis*. *Frontiers in plant science*, 9, 478.
 8. András, C.D., **Albert, Cs.**, Salamon, S., Gálicza, J., András, R., András, E.: *Conus magus* vs. Irukandji syndrome: a computational approach of a possible new therapy., *Brain Research Bulletin*, 2011, 86(3-4), 195-202.
 9. András, C.D., Csajági, C., Orbán, K.C., **Albert, Cs.**, Ábrahám, B., Miklóssy, I.: A possible explanation of the germicide effect of carbon dioxide in supercritical state based on molecular-biological evidences, *Medical Hypotheses*, 2010, *Medical Hypotheses*, 74 (2), pp. 325-329.
 10. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**, Salamon, Sz.: The influence of the extrusion on the racemization of the amino acids. *Amino Acids*. 2008. 34. 2. 287-292. p. ISSN: 14382199
 11. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**: The influence of manufacture on the free D-amino acid content of Cheddar cheese. *Amino Acids*. 2007. 32. 1. 39-44.
 12. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**: Analysis of the racemization of the tryptophan. *Chromatographia*. 2006. 63. 101-104.

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

1. Orbán, Cs., Kis, É., **Albert, Cs.**, Molnos, É. Antioxidant capacity of blackcurrant (L.) leaves and buds. *Acta Universitatis Sapientiae, Alimentaria*, 14(1), 2021. 117-129. (CABI, AGRICOLA)
2. Csapó, J., **Albert, Cs.**, Sipos., P.: The aflatoxin content of milk and dairy products as well as breast milk and the possibilities of detoxification. *Acta Universitatis Sapientiae, Alimentaria*, 13 (2020) 99–11. (CABI, AGRICOLA)
3. Csapó, J., **Albert, Cs.**, Bakos, G., Nagy, Á., Szabari, M., & Stefler, J. (2019). Colostrum composition of cows after twin-and triplet-calving. *Acta Universitatis Sapientiae, Alimentaria*, 12(1), 42-53. (CABI, AGRICOLA)
4. Csapó, J., Prokisch, J., **Albert, Cs.**, & Sipos, P. (2019). Effect of UV light on food quality and safety. *Acta Universitatis Sapientiae, Alimentaria*, 12(1), 21-41. (CABI, AGRICOLA)
5. Csapó J., Némethy S., **Albert Cs.**: Food counterfeiting in general; counterfeiting of milk and dairy products. *Ecocycles* 5.1 (2019): 26-41.

6. Csapó, J., **Albert, Cs.**: Methods and procedures for reducing soy trypsin inhibitor activity by means of heat treatment combined with chemical methods. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 57-79. (CABI, AGRICOLA)
7. Csapó, J., **Albert, Cs.**: Methods and procedures for the processing of feather from poultry slaughterhouses and the application of feather meal as antioxidant. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 80-95. (CABI, AGRICOLA)
8. Csapó, J., Kiss, D., **Albert, Cs.**: Production of prebiotics via reactions involving lactose as well as malic acid and citric acid. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 96-108. (CABI, AGRICOLA)
9. Csapó, J., **Albert, Cs.**, Kiss, D.: Production of protected amino acids using the reaction between hydroxycarboxylic acids and amino acids as well as binding on the bentonite. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 109-126. (CABI, AGRICOLA)
10. Csapó J., **Albert Cs.**: Wine adulteration and its detection based on the rate and the concentration of free amino acids. *Acta Agraria Debreceniensis*, 2018. 150. 139-153
11. **Cs. Albert**, S. Gombos, R. V. Salamon, J. Prokisch, J. Csapó: Production of highly nutritious functional food with the supplementation of wheat flour with lysine, *Acta Universitatis Sapientiae, Alimentaria*, 10 (2017) 5–20. (CABI, AGRICOLA)
12. J. Prokisch, Z. Csiki, **Cs. Albert**, J. Csapó: Production of high-lysine-content biscuit and examination of the absorption of lysine in humans, *Acta Universitatis Sapientiae, Alimentaria*, 10 (2017) 21–35. (CABI, AGRICOLA)
13. J. Csapó, **Cs. Albert**, J. Prokisch: The role of vitamins in the diet of the elderly. I. Fat-soluble vitamins. *Acta Universitatis Sapientiae, Alimentaria*, 10 (2017) 127–145. (CABI, AGRICOLA)
14. J. Csapó, **Cs. Albert**, J. Prokisch: The role of vitamins in the diet of the elderly. II. Water-soluble vitamins, *Acta Universitatis Sapientiae, Alimentaria*, 10 (2017) 146–166. (CABI, AGRICOLA)
15. Csapó, J., **Albert, Cs.**: Funkcionális élelmiszerek, múlt, jelen, jövő. (Functional foods, past, present future). *Acta Scientiarum Transylvanica, Chimica*. 23-24/3. 54-63. 2015-2016
16. Csapó, J., **Albert, Cs.**: Determination of seleno-amino acids by ion exchange column chromatography and high performance liquid chromatography (Preliminary study). *Acta Universitatis Sapientiae, Alimentaria*. 2013. 45-52. (CABI, AGRICOLA)
17. **Albert Cs.**, Csapó J.: A mikroorganizmus-szám hatása tej és tejtermékek D-aminosav tartalmára. *Tejgazdaság*. 2012. 62. 1-2. 3-12.
18. Lóki, K., Kalambura, S., Mándoki, Zs., Varga-Visi, É., **Albert, Cs.**, Csapó, J.: The influence Csapó, J., Lóki, K., Béri, B., Süli, Á., Varga-Visi, É., **Albert, Cs.**, Csapó-Kiss, Zs.: Colostrum and milk of current and rare cattle breeds: protein content and amino acid composition. *Acta Universitatis Sapientiae, Alimentaria*. 2011. 18-27. (CABI, AGRICOLA)
19. of disposal technology obtained with alkaline treatments on D-amino acid content of slaughterhouse waste. *Acta Universitatis Sapientiae, Alimentaria*. 2010. 1. 66-80. (CABI, AGRICOLA)
20. Csapó, J., **Albert, Cs.**, Csapó-Kiss, Zs.: The D-amino acid content of foodstuffs. (A Review). *Acta Universitatis Sapientiae, Alimentaria*. 2009. 2. 1. ISSN 1844-7449, p. 5-30. (CABI Database, Global Health)
21. Pohn, G., **Albert, Cs.**, Csapó-Kiss, Zs., Csapó, J.: Influence of mastitis on D-amino acid content of milk. *Acta Universitatis Sapientiae, Alimentaria*. 2009. 2. 1. ISSN 1844-7449, p. 31-43. (CABI Database, Global Health)
22. Varga-Visi, É., Pohn, G., **Albert, Cs.**, Mándoki, Zs., Csapó, J.: The effect of thermic treatment conditions on the amino acid composition of soybean and maize. In: *Krmiva*. 2009. 51. ISSN:0023-4850 p. 139-144. (CABI Database, Referativny Zhurnal, Agricola)

23. **Albert, Cs.,** Mándoki, Zs., Csapó-Kiss, Zs., Csapó, J.: The effect of microwave pasteurization on the composition of milk. *Acta Universitatis Sapientiae Alimentaria*, 2 (2) (2009), pp. 153-165. (CABI Database, Agricola)
24. Csapó, J., **Albert, Cs.,** Lóki, K., Csapó-Kiss, Zs.: Quantitative determination of the protein of bacterial origin based on D-amino acid contents. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 81-98. (CABI Database, Global Health)
25. Csapó, J., **Albert, Cs.,** Pohn, G., Csapó-Kiss, Zs.: Rapid method for the determination of diaminopimelic acid using ion exchange chromatography. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 99-108. (CABI Database, Global Health)
26. Csapó, J., **Albert, Cs.,** Lóki, K., Pohn, G.: Age determination based on amino acid racemization: a new possibility. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 109-118. (CABI Database, Global Health)
27. **Albert, Cs.,** Lóki, K., Pohn, G., Varga-Visi, É., Csapó, J.: Investigation of performic acid oxidation in case of thiol-containing amino acid. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 73-80. (CABI Database, Global Health)
28. Lóki, K., Varga-Visi, É., **Albert, Cs.,** Csapó, J.: Separation and determination of the tryptophan enantiomers. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 61-72. (CABI Database, Global Health)
29. Csapó, J., Lóki, K., **Albert, Cs.,** Csapó-Kiss, Zs.: Mercaptoethanesulfonic acid as the reductive thiol-containing reagent employed for the derivatization of amino acids with o-phthaldialdehyde analysis. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 49-60. (CABI Database, Global Health)
30. Csapó, J., Csapó-Kiss, Zs., **Albert, Cs.,** Lóki, K.: Hydrolysis of proteins performed at high temperatures and for short times with reduced racemization, in order to determine the enantiomers of D- and L-amino acids. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 31-48. (CABI Database, Global Health)
31. Csapó, J., **Albert, Cs.,** Lóki, K., Csapó-Kiss, Zs.: Separation and determination of the amino acids by ion exchange column chromatography applying postcolumn derivatization. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 5-30. (CABI Database, Global Health)
32. **Albert, Cs.,** Lányi, Sz., Csapóné, Kiss, Zs., Salamon, Sz., Csapó, J.: A mikrohullámú pasztörözés hatása a tej összetételére II. B₁-, B₂-, B₆-, B₁₂- és C-vitamin-, hasznosítható lizin-, lizino-alanin-, hidroximetil-furfurol-tartalom. (The effect of microwave pasteurization on the composition of milk. II. Vitamin B₁, B₂, B₆, B₁₂ and C, utilizable lysine, lysinoalanine, and hydroxymethyl furfural content). *Acta Agraria Kaposváriensis*. 2008. 12. 3. ISSN: 14181789. p. 25-36 (CABI Database).
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G. Contracte de cercetare (menționați calitatea de director sau membru)

4. Dezvoltarea unei tehnologii de producție de anticorpi monoclonali la sediul firmei CORAX-BIONER CEU S.A., nr. contract de finanțare 398/09.11.2021, Actiunea 1.2.2, ID: POC/163/1/3, MySMIS: 121101, Responsabil proiect pe partea analitică, perioada 2021-2023, valoare 15987516,45 lei
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6. Obținerea unui produs funcțional cu valoare nutritivă ridicată prin fortificarea făinii de grâu cu lizină, Nr. de înreg. IPC: 12/4/28.04.2015, Nr. de înreg. Univ. Sapientia: 252/1/28.04.2015, Institutul Programelor de Cercetare al Univ. Sapientia, Responsabil proiect, perioada 2015-2016, valoare 16000 lei.

Programul/proiectul	Funcția	Perioada
Determinarea cantității de D-aminoacizi a laptelui și a produselor lactate. Nr. de înreg: 1325/05.10.2004, 1283/25.10.2005, 1034/15.10.2006/Institutul Programelor de Cercetare al Univ. Sapientia	Cercetător/ specialist	2004- 2007
Cercetări privind creșterea siguranței alimentare prin utilizarea de procese neconvenționale de tratare termică a unor produse alimentare lichide- SIGMA, nr. Ctr.: 40/4.2006, program CEEEX	Cercetător/ specialist	2006- 2008
Variația compoziției laptelui de mamă în funcție de nutriție având în vedere conținutul de acid linoleic conjugat, trans acizi grași, macro și microelemente, colesterol, carbamidă. Nr. de înreg: 649/01.12.2007, 212/32/13.04.2009/ Institutul Programelor de Cercetare al Univ. Sapientia	Cercetător/ specialist	2007- 2009
Sistem informatic de monitorizare și control a stațiilor de epurare a apelor uzate prin utilizarea sistemelor distribuite multi-agent și a unor algoritmi avansați de reglare automată- AICSYS, nr. Ctr.: 30/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Aplicarea tehnologiilor de preepurare a apelor uzate în rețeaua de canalizare- ATARC, nr. Ctr.: 25/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Conceperea, realizarea și experimentarea unui sistem performant de transfer a oxigenului în reactoare biologice aerate-TEOFIT, nr. Ctr.: 21/2007, program INOVARE	Cercetător/ specialist	2007- 2009

Tehnologie si echipament pentru pasteurizarea laptelui si a smantanii in camp de microunde – MICROPAST nr. Ctr. 88/25.09.2007 Programul 5 INOVARE/	Cercetător/ specialist	2007- 2009
Cresterea competitivitatii produselor lactate sinbiotice fabricate la sc lactis srl – odorheiu secuiesc prin imbunatatirea calitatii laptelui materie prima si optimizarea si dezvoltarea activitatii de marketing- SIMBIOMARK, nr. Ctr.: 98/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Tehnologii inovative de fabricare a produselor lactate functionale in conditii de siguranta alimentara- INOVATEC, nr. Ctr.: 89/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Tehnologii inovative de conservare si utilizare a bacteriilor lactice probiotice cu performante biotehnologice superioare pentru cresterea sigurantei alimentare- INCTEC, nr. Ctr.: 61-001, program PNCDI2	Cercetător/ specialist	2007- 2010
Cercetari interdisciplinare privind valorificarea energetica a subproduselor din industria laptelui-vespil, nr. Ctr: 31-096, program PNCDI2	Cercetător/ specialist	2007- 2010
Tehnologii pentru producerea de alimente cu continut optim de seleniu- TOPAS, nr. Ctr. 61-022, program PNCDI2	Cercetător/ specialist	2007- 2010
Inoculanti microbieni pentru sisteme de agricultura durabila- MIMOSA, nr. Ctr. 31-048, program PNCDI2	Cercetător/ specialist	2007- 2010
Programul 4 PNCDI2/ Procedeu de obtinere de bioetanol din deseuri Agroalimentare Tratatate cu Enzime Termostabile Recombinate, Obtinute prin Expresie Heterologa Extracelulara – Bio-desenex, nr. Ctr. 62-090/2008	Cercetător/ specialist	2008- 2011
Programul 4 PNCDI2/ Elucidarea mecanismului de Reglare Fină a Răspunsului Imun în Patologia Neoplazică și Inflamatorie Umană în vederea Elaborării unor Terapii Inovative – ERIC, nr. Ctr. 42-147/2008	Cercetător/ specialist	2008- 2011
Programul 4 PNCDI2/ Sistem bioinformatic bazat pe inteligența artificială pentru monitorizarea sistemului imunitar în corelație cu procesele metabolice din organismul uman- MONIMUN, nr. Ctr. 62-073/2008	Cercetător/ specialist	2008- 2011
Conținutul de seleniu a alimentelor provenite din Secuime Nr. înreg. IPC: 48/4/09.04.2010, Univ. Sap.: 211/4/09.04.2010, IPC: 34/5/22.03.2011, Univ. Sap.: 126/5/22.03.2011. / Institutul Programelor de Cercetare al Univ. Sapiientia	Cercetător/ specialist	2010- 2013
Programul 4 PNCDI2/ Managementul complex al resturilor vegetale în sistemele de agricultură conservativă CERES, ctr. Nr. 159/2014	Cercetător/ specialist	2014- 2016

SPARKS, Rethinking innovation together. Grant Agreement number: 665825, Horizon2020,	Cercetător/ specialist	2017- 2019
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III. RECUNOAȘTEREA

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K. Alte realizări semnificative.

Data,
10.11.2022

Semnătura,