

Curriculum vitae

Informații personale

Nume/Prenume Albert Csilla

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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 Tehnice 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, 2 doctoranzi

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., ANTICORP Nr. contract 398/390074/09.11.2021. valoare totală: 16.037.503 lei, Responsabil proiect pe partea analitică, perioada 2021-2023,
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

Optimizarea moleculara a unei enzimei centrale din calea metabolica a conversiei xilozei. Reactor optimizat pentru transformarea enzimatica a xilozei rezultate din deseurile celulozice OMEXIL, Nr. Contract: 1/06.10.2005. CEEEX	Cercetător/ specialist	2005- 2008
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- 2009
CEEEX/ Retea integrata de cercetare pentru constituirea unei platforme tehnologice de biomateriale avansate, compatibila EuMaT – ADVABIOMAT Nr. Contract: 54/20.07.2007	Cercetător/ specialist	2006- 2009
CEEEX/ Diagnoză și predicție inteligentă și activă a construcțiilor cu structura de rezistență în mediul înconjurător complex poluat – DIRECTOR Nr. Contract: 136/02.10.2006	Cercetător/ specialist	2006- 2009
CEEEX/ “Impactul câmpurilor electromagnetice de natură antropică asupra ecosistemelor – ICEMECOS” Nr. Contract: X2C37/04.10.2006	Cercetător/ specialist	2006- 2009
Programul 4 PNCDI2/ Interactii bio / non-bio implicate in design-ul tesuturilor tari – INTESTA Nr. Contract: 41-059/14.09.2007	Cercetător/ specialist	2007- 2010
Programul 4 PNCDI2/ Sistem Informatic Integrat, Bazat Pe Inteligenta Artificiala, Pentru Examinarea Cererilor De Brevet De Inventie – EXAMBREV Nr. Contract: 11-076/18.09.2007	Cercetător/ specialist	2007- 2010
Programul 4 PNCDI2/ Reproiectarea Specificității Enzimatică prin Evoluție Dirijată. Elaborarea unei Serin-Proteaze Specifice pentru Clivarea C-terminală a Fosfotirozinei. PHOSPHOTYRASE Nr. Contract: 61-027/14.09.2007	Cercetător/ specialist	2007- 2010
Variația compoziției laptelui de mamă în funcție de nutriție având în vedere conținutul de acid linoleic conjugat, trans acizi grași, macro și microelemente, colesterolină, 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 si control a statiilor de epurare a apelor uzate prin utilizarea sistemelor distribuite multi-agent si a unor algoritmi avansati de reglare automata- AICSYS, nr. Ctr.: 30/2007, program INOVARE	Cercetător/ specialist	2007- 2010
Aplicarea tehnologiilor de preepurare a apelor uzate in 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- 2010

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- 2010
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- 2010
Tehnologii inovative de fabricare a produselor lactate functionale in conditii de siguranta alimentara- INOVATEC, nr. Ctr.: 89/2007, program INOVARE	Cercetător/ specialist	2007- 2010
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 Tratate cu Enzime Termotabile 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
Programul Operational Sectorial Axa 2.1.1/ Biopreparate microbiene pentru cresterea productivitatii si protectia culturilor agricole- BIOPREP Nr. Contract: 169/16.06.2010, valoare totală 5.000.000 lei	Cercetător/ specialist	2010- 2012

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
Programul PNCDI2/ Synthesis of some C4, C5 carboxylic acid building block chemicals from renewable biomass resources-BIOBUILD Nr. Contract: 31/2012	Cercetător/ specialist	2012- 2015
Programul Operational Sectorial Axa 2.1.1./Biopreparate microbiene pentru creșterea calitatii furajelor insilozate-SILOPREP Nr. contract: 565/09.09.2013, valoare totală 6.066.000 lei	Cercetător/ specialist	2013- 2015
Programul PNCDI2/ Controlul funcțiilor celulelor dendritice cu semnale antiinflamatoare și de moarte celulară- DCFANS 615/12.11.2014	Cercetător/ specialist	2014- 2016
Programul PNCDI2/Ingineria metabolică la Escherichia coli pentru obținerea 1,4-butandiolului din glucoză și glicerină și conversia catalitică a acestuia la compuși cu valoare adăugată-METABCHEM Nr. contract: 528/06.10.2014	Cercetător/ specialist	2014- 2016
Programul Operational Sectorial Axa 2.3.2.Dezvoltarea unui centru de CDI în domeniul biotehnologic - CEBIO Nr. contract: 599/04.11.2013, valoare totală 5.797.000 https://eiris.eu/ERIF-2000-000R-1746	Cercetător/ specialist	2013- 2015
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

01.09.2024

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. Székely-Szentmiklósi I, Rédei EM, Szabó Z-I, Kovács B, **Albert Cs**, Gergely A-L, Székely-Szentmiklósi B, Sipos E. Microencapsulation by Complex Coacervation of Lavender Oil Obtained by Steam Distillation at Semi-Industrial Scale. Foods. 2024; 13(18):2935. <https://doi.org/10.3390/foods13182935>
2. Székely-Szentmiklósi I, Rédei EM, Kovács B, Gergely A-L, **Albert Cs**, Szabó Z-I, Székely-Szentmiklósi B, Sipos E. Investigation of Yarrow Essential Oil

- Composition and Microencapsulation by Complex Coacervation Technology. *Applied Sciences*. 2024; 14(17):7867. <https://doi.org/10.3390/app14177867>
3. Gyenge, L., Erdő, K., **Albert, Cs.**, Laslo, É., Salamon, R. V. (2024). The effects of soaking in salted blackcurrant wine on the properties of cheese. *Heliyon*, 10(14), e34060-e34060.
 4. Iakab, M., Domokos, E., Fazakas, C., Biró-Janka, B., Fodorpataki, L., **Albert, Cs.**, Orban, C., Dulf, F.V. (2024). Changes induced by vesicular-arbuscular fungus *Rhizophagus irregularis* in aerial parts of *Echinacea purpurea*. *Sci. Hortic.* 328, 112922.
 5. **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).
 6. 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
 7. 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
 8. Csapó, J., **Albert, Cs.**, Szigeti, T.J.: Functional foods, *Élelmiszervizsgálati Közlemények*, 2019. 1. 2340-2360
 9. Csapó, J., **Albert, Cs.**, Bakos, G., Nagy, Á., Szabari, M., Stefler, J.: Kettes és hármas ikreket ellett tehenek kolosztrumának összetétele. *Magyar Állatorvosok Lapja*. 2019. 141. 463-470.
 10. 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.
 11. 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.
 12. 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.
 13. 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.
 14. 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
 15. 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.
 16. 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. Vászárhelyi, P.B., Szabó, R.T., **Albert, Cs.**: Különböző székelyföldi mézminták változásának vizsgálata az idő függvényében. (2024). *Animal Welfare, Etológia és Tartástechnológia (AWETH)*, 20(1), 45-57. <https://doi.org/10.17205/aweth.5910>
2. 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)
3. 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)
4. 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)
5. 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)
6. Csapó J., Némethy S., **Albert Cs.**: Food counterfeiting in general; counterfeiting of milk and dairy products. *Ecocycles* 5.1 (2019): 26-41.
7. 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)
8. 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)
9. 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)
10. 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)
11. 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
12. **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)
13. 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)
14. 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)
15. 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)
16. 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
17. 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)

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39. Vincze É.B., **Albert Cs.**, Mara Gy. The effect of *Mitsuraria chinosanitabida* on the growth of maize in presence of two heavy metals (in hungarian). Conferința XII. Szent-Györgyi Albert, 20-12 aprilie 2018. Budapesta
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44. Csapó J., Lóki K., **Albert Cs.**, Kiss D.: Protein hydrolysis method suitable for the determination of tryptophan enantiomers. 25th Conference of Chemistry. Cluj-Napoca, October 24-26. 2019. 65.
45. **Albert Cs.**, Csapó J.: A taumatin hamisításának kimutatása, és egy édesítőszer D és L-fruktóz tartalmának vizsgálata különböző kémiai módszerekkel. XIII. Hungalimentaria 2021, noi.8-9.
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47. András, Cs. D., **Albert, Cs.**, Orbán, Cs., Salamon, B., Dormán, Gy.: Gyógyszer-újrapozicionálás lehetőségek COVID-19 kezelésben: Drug repurposing possibilities for COVID-19 treatment. Nemzetközi Vegyészkonferencia, Cluj, 2021.

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
5. Dezvoltarea unor set reactivi chimici și studiul lor în analiza apelor, Contract de cercetare - dezvoltare științifică Nr. 1/01.07.2016, SC. Fiatch SRL, director proiect, perioada 01.07.2016-05.12.2016 valoare 172954,44 lei.
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 CEEX	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, colesterolină, 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 si control a statiilor de epurare a apelor uzate prin utilizarea sistemelor distribuite multi-agent si a unor algoritmi avansati de reglare automata- AICSYS, nr. Ctr.: 30/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Aplicarea tehnologiilor de preepurare a apelor uzate in 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 Tratate cu Enzime Termostabile Recombinante, Obținute 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. 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

III. RECUNOAȘTEREA

J. Citări

Csapó, J., Albert, Cs., Lóki, K., Csapó-Kiss, Zs. (2008). Separation and determination of the amino acids by ion exchange column chromatography applying postcolumn derivatization. *Acta Univ. Sapientiae*, 1, 5-29.

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Csapó, J.; Albert, Cs; Csapó-Kiss, Zs. The D-amino acid content of foodstuffs (A Review). *Acta Univ. Sapientiae*, 2009, 2.1: 5-30.

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2. Barbas-Bernardos, C., Garcia-Perez, I., Lorenzo, M. P., Alonso-Herranz, V., Nicholson, J., & Garcia, A. (2020). Development and validation of a High Performance Liquid Chromatography-Tandem Mass Spectrometry method for the absolute analysis of 17 α D-amino acids in cooked meals. *Journal of Chromatography A*, 1611, 460598.
3. Barkia, I., Ketata Bouaziz, H., Sellami Boudawara, T., Aleya, L., Gargouri, A. F., & Saari, N. (2020). Acute oral toxicity study on Wistar rats fed microalgal protein hydrolysates from *Bellerophon malleus*. *Environmental Science and Pollution Research*, 27(16), 19087-19094.
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7. Sardella, Roccaldo, et al. "Combined monodimensional chromatographic approaches to monitor the presence of D-amino acids in cheese." *Food Control* 34.2 (2013): 478-487.
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9. Sardella, Roccaldo, et al. "S-Trityl-(R)-cysteine, a multipurpose chiral selector for ligand-exchange liquid chromatography applications." *Critical reviews in analytical chemistry* 45.4 (2015): 323-333.
10. Pundir, C. S., Suman Lata, and Vinay Narwal. "Biosensors for determination of D and L-amino acids: A review." *Biosensors and Bioelectronics* 117 (2018): 373-384.
11. Shibui, Yusuke, et al. "Comparisons of l-cysteine and d-cysteine toxicity in 4-week repeated-dose toxicity studies of rats receiving daily oral administration." *Journal of toxicologic pathology* 30.3 (2017): 217-229.

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2. Ma, Y. Q., Li, Q., Pu, Z. Q., Lu, M. X., Yao, J. W., Feng, J. C., & Xu, Z. Q. (2019). Constitutive expression of *NtabSPL6-1* in tobacco and *Arabidopsis* could change the structure of leaves and promote the development of trichomes. *Journal of plant physiology*, 240, 152991.
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Semnătura,

