LISTA COMPLETĂ DE PUBLICAȚII, CREAȚII, INVENȚII

NUMELE ŞI PRENUMELE: Albert Csilla

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 Stiinte Animale, Departamentul de Chimie si Biochimie

B. Cărti publicate

B2. Cărţi (manuale, monografii, tratate, îndrumare etc.) publicate în ţară, 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 élelmiszermérnököknek, 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 cărţi 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 ştiinţifice publicate

C1. Lucrări ştiinţifice publicate în reviste cotate ISI

1. Péter, I., Balázs, M., **Albert, Cs**., Bodor, Z., Orbán, C., Miklóssy, I. (2026). Succinic acid production from agro-industrial by-products: A comparative study of Basfia succiniciproducens and Escherichia coli strains. Electronic Journal of Biotechnology, 100727. https://doi.org/10.1016/j.ejbt.2026.100727

2. **Albert, Cs**., Szabó, R., Laslo, É., & Salamon, R.-V. (2026). Effect of Blackcurrant Juice Soaking on Anthocyanin Stability, Color Development, and Quality Characteristics of Semi-Hard Ripened Cheese. Dairy, 7(4), 66. https://doi.org/10.3390/dairy7040066
3. Iakab, M., Domokos, E., Buta, E., Fazakas, C., Ilonka, Z., **Albert, Cs**., Orban C., Mara G., Dulf, F. V. (2025). Effect of Rhizophagus irregularis arbuscular-mycorrhizal fungus on bioactive compounds and growth parameters of two-years-old Echinacea purpurea plants. Industrial Crops and Products, 236, 122057. https://doi.org/10.1016/j.indcrop.2025.122057
4. Iakab M., Domokos E., **Albert Cs.**, Buta E., Ilonka Z., Dulf F. V. (2025). The influence of Rhizophagus irregularis arbuscular mycorrhizal fungus on Echinacea purpurea root biomass and bioactive compounds. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 53(4), 14711-14711. https://doi.org/10.15835/nbha53414711
5. Szabó R, Veres E, **Albert C**s, Laslo É, Gyenge L, Salamon RV. Study of Different Enrichment Methods with Blackcurrant Wine and Their Effects on Hard Cheese Properties. Dairy. 2025; 6(6):71. https://doi.org/10.3390/dairy6060071
6. Balázs M, Péter I, Bartos H, Bodor Z, Antal E, **Albert C**s, Miklóssy I. Organic Acid Production by Basfia succiniciproducens from Agro-Industrial By-Products. BioTech. 2025; 14(3):68. https://doi.org/10.3390/biotech14030068
7. Csató-Kovács E, Salamon P, Fikó-Lászlo S, Kovács K, Koka A, András-Korodi M, Antal E, Brumă E, Tőrsők B, Gudor S, Miklóssy I, Orbán K. Cs, **Albert Cs**, Bálint É.E, Albert B. Development of a Mammalian Cell Line for Stable Production of Anti-PD-1. Antibodies. 2024; 13(4):82. https://doi.org/10.3390/antib13040082.
8. Székely-Szentmiklósi I, Rédai 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
9. Székely-Szentmiklósi I, Rédai EM, Vlad RA, Szabó Z-I, Kovács B, Gergely A-L, **Albert Cs**, Székely-Szentmiklósi B, Sipos E. Microencapsulation of Salvia Officinalis L. essential oil by complex coacervation technology. Studia UBB Chemia, LXIX, 3, 2024 (p. 221-241) DOI:10.24193/subbchem.2024.3.14
10. Székely-Szentmiklósi I, Rédai 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
11. 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.
12. Iakab, M., Domokos, E., Fazakas, C., Biró-Janka, B., Fodorpataki, L**., Albert, C**s., Orban, C., Dulf, F.V. (2024). Changes induced by vesicular-arbuscular fungus Rhizophagus irregularis in aerial parts of Echinacea purpurea. Sci. Hortic. 328, 112922.
13. **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).
14. 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

15. 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
16. Csapó, J., **Albert, Cs**., Szigeti, T.J.: Functional foods, Élelmiszervizsgálati Közlemények, 2019. 1. 2340-2360
17. 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.
18. 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.
19. 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.
20. 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.
21. 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 Hypoteses, 74 (2), pp. 325-329.
22. 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
23. 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.
24. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs**.: Analysis of the racemization of the tryptophan. Chromatographia. 2006. 63. 101-104.

C2. Lucrări ştiinţifice publicate în reviste indexate în baze de date internaţionale (indicaţi şi baza de date).

1. **Albert Cs.**, Csapó J., Kovács B.: Production of resistant maltodextrin and starch as novel prebiotics by the reaction of maltodextrin and starch with malic acid and citric acid, Acta Univ. Sapientiae, Alimentaria, 18 (2025) 147–169
2. Kelemen, M., **Albert, Cs**., András, Cs.D., Salamon, R-V.: Preliminary study of lavender-flavoured beer production methods, Acta Universitatis Sapientiae, Alimentaria 17(2024):120-135. DOI: 10.47745/ausal-2024-0007.
3. Vásárhelyi, 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
4. 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)
5. 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)

6. 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)
7. 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)
8. Csapó J., Némethy S., **Albert Cs**.: Food counterfeiting in general; counterfeiting of milk and dairy products. Ecocycles 5.1 (2019): 26-41.
9. 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)
10. 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)
11. 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)
12. 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)
13. 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
14. **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)
15. 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)
16. 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)
17. 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)
18. 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
19. 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)
20. **Albert Cs.**, Csapó J.: A mikroorganizmus-szám hatása tej és tejtermékek D-aminosav tartalmára. ***Tejgazdaság.*** 2012. 62. 1-2. 3-12.
21. 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)
22. 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)

23. 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)
24. 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)
25. 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)
26. **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)
27. 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)
28. 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)
29. 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)
30. **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)
31. 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)
32. 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)
33. 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)
34. 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)
35. **Albert, Cs**., Lányi, Sz., Csapóné, Kiss, Zs., Salamon, Sz., Csapó, J.: A mikrohullámú pasztőrözés hatása a tej összetételére II. B_1-, B_2-, B_6-, B_{12}- és C-vitamin-, hasznosíthatólizin-, lizino-alanin-, hidroxi-metil-furfurol-tartalom. (The effect of microwave pasteurization on the composition of milk. II. Vitamin B_1, B_2, B_6, B_{12} and C, utilizable lysine, lysinoalanine, and hydroxymethyl furfurol content). *Acta Agraria Kaposváriensis.* 2008. 12. 3. ISSN: 14181789. p. 25-36 (CABI Database).
36. **Albert, Cs**., Lányi, Sz., Salamon, Sz., Lóki, K., Csapóné, Kiss, Zs., Csapó, J.: A mikrohullámú pasztőrözés hatása a tej összetételére I. Aminosav-összetétel, szabadaminosav-tartalom, biológiai érték. (The effect of microwave pasteurization on the composition of milk. I. Amino acid composition, free amino acid content, biological value). *Acta Agraria Kaposváriensis*. 2008. 12. 3. ISSN: 14181789 p. 11-24. (CABI Database).

37. **Albert, Cs.**, Lóki, K. Salamon, Sz., Albert, B., Sára, P., Csapó-Kiss, Zs., Csapó, J.: Effect of total germ number in the raw milk on free amino acid and free D-amino acid content of various dairy products. *Krmiva*, 2007. 49. 1. ISSN: 12147621. p.29-35. (CABI Database, Referativny Zhurnal, Agricola).
38. Pohn, G., **Albert, Cs.**, Salamon, Sz., Sára, P., Albert, B., Csapó-Kiss, Zs., Csapó, J.: Effect of microorganizms on the D-amino acid content of milk. *Krmiva*, 2007. 49. 1. ISSN: 12147621p. 15-21. (CABI Database, Referativny Zhurnal, Agricola).
39. **Albert, Cs**., Pohn, G., Lóki, K., Salamon, Sz., Albert, B., Sára, P., Mándoki, Zs., Csapó-Kiss, Zs., Csapó, J.: Effect of microorganisms on free amino acid and free D-amino acid content of various dairy products. Poljoprivreda / Agriculture, 2007. 13. 1. ISSN: 1330-7142. p. 192-196.
40. **Albert, Cs.,** Pohn, G., Lóki, K., Salamon, Sz., Albert, B., Sára, P., Csapóné, Kiss Zs., Csapó J.: A nyerstej mikroorganizmusainak hatása tej és tejtermékek szabadaminosav- és szabad D-aminosav-tartalmára. (Effect of microorganisms on free amino acid content of milk and various dairy products). *Acta Agraria Kaposváriensis*, 2007. 11. 3. ISSN: 141817891. p. 12. (CABI Database).
41. Pohn, G., **Albert, Cs.**, Csapó, J.: A mikroorganizmusok hatása a tej D-aminosav tartalmára. (Efectul microorganismelor asupra compoziţiei în aminoacizi D a laptelui.) *Tejgazdaság*. 2006. 65. ISSN: 1219-3224 p. 40-45. (DSA, CABI Database)
42. **Albert, Cs.**, Lóki, K., Varga-Visi, É., Pohn, G., Sára, P., Csapó, J.: Separation and determination of sulphur containing amino acid enantiomers by high performance liquid chromatography. *Krmiva*, 2006. 48. 4. ISSN:0023-4850 p.187-192. (CABI Database, Referativny Zhurnal, Agricola)
43. Varga-Visi, É., **Albert, Cs.**, Lóki, K., Csapó, J.: Evaluation of the inactivation of heath sensitive antinutritive factors in fullfat soybean. *Krmiva*, 2006. 48. 4. ISSN:0023-4850 p. 201-205. (CABI Database, Referativny Zhurnal, Agricola)
44. Lóki, K., **Albert, Cs.**, Varga-Visi, É., Sára, P., Csapó-Kiss, Zs., Csapó, J.: New possibilities for the determination of the tryptophan enantiomers. *Krmiva*, 2006. 48. 4. ISSN:0023-4850 p.181-186. (CABI Database, Referativny Zhurnal, Agricola)
45. Salamon R., Csapó J., Vargáné Visi É., Csapóné Kiss Zs., Altorjai A., Győri, Z., Sára P., Lóki K., **Albert Cs.**: A tej zsírsavösszetételének és konjugált linolsav- tartalmának változása az évszakok szerint. (The influence of the season on the fatty acid composition and conjugated linolic acid content of the milk). *Acta Agraria Kaposváriensis*, 2005. 9. 3. ISSN: 14181789 p. 1-15. (CABI Database)
46. Csapó J., Csapóné Kiss Zs., Vargáné Visi É., **Albert Cs.**, Salamon R.: Különböző technológiával készült sajtok összes szabad és szabad D-aminosav tartalma. (Total free and free D-aminoacid content of cheeses produced by different technologies). *Acta Agraria Kaposváriensis*. 2005. 9. 2., ISSN: 14181789, p. 61-71. (CABI Database)

C3. Lucrări ştiinţifice publicate în reviste din străinătate (altele decât cele menţionate anterior).

1. Csapó, J., **Albert, Cs**., Salamon, Sz., Darvas, L., Kovács, J., Salamon, R., Albert, B., Csapóné Kiss, Zs.: Az aminosavak racemizációján alapuló korbecslés alkalmazása egy magyarországi és egy erdélyi mamutcsont és –agyar korának meghatározására. (Age determination of two mammoths from Hungarian and Transylvanian regions based on amino acid racemization in tusk and bone). *Somogyi Múzeumok Közleményei*, 2008. 18. ISSN: 2060-1980. p.139-146.

C4. Lucrări ştiinţifice publicate în reviste din ţară, recunoscute CNCSIS/CNCS (altele decât cele din baze de date internaţionale).

1. **Albert, Cs.**, Lóki, K., Bíró, M., Salamon, Sz., Sára, P., Csapóné Kiss, Zs., Csapó, J.: A miccs aminosav-összetételének változása különböző idejű és hőmérsékletű hőkezelés hatására. (The changing of amino acid composition of miccs samples under the effect of heat-treating of different times and temperature). Erdélyi Magyar Tudományos Társaság. *Műszaki Szemle*. Kémia szám. 2007. 39-40. ISSN: 1454-0746. p.5-7.
2. Lóki, K., **Albert, Cs.,** Vargáné Visi, É., Bíró, M., Salamon, Sz., Sára, P., Csapóné Kiss, Zs., Csapó, J.: A szabad és fehérjében kötött triptofán-enantiomerek meghatározása különböző hidrolízismódszerek alkalmazásával. (The determination of free and protein bound tryptophan enantiomers by using different hydrolysis methods). Erdélyi Magyar Tudományos Társaság. *Műszaki Szemle*. Kémia szám. 2007. 39-40. ISSN: 1454-0746. p. 35-39.

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

1. **Albert, Cs.**, Salamon, R., Csapó, J.: Fosszilis anyagok korának meghatározása az aminosavak átalakulása és racemizációja alapján. (Determination of fossil materials age based ont he transformation and racemiyzation of amino acids) Csíki *Székely Múzeum Periodikája*. 2006. ISSN. 1841-0197. p. 415-438.
2. **Albert, Cs**., Salamon, Sz., Darvas, L., Kovács, J., Salamon, R., Albert, B., Csapóné Kiss, Zs., Csapó, J.: Egy magyarországi és egy erdélyi gyapjas mamut korának meghatározása az aminosavak racemizációja alapján (Age determination of two mammoths from Hungarian and Transylvanian regions based on amino acid racemization in tusk and bone). *Csíki Székely Múzeum Periodikája*, 2007, ISSN. 1841-0197, p. 259-372.

C6. Lucrări ştiinţifice publicate în volumele manifestărilor ştiinţifice

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2. Varga-Visi, É., Lóki, K., Csapó, J., **Albert, Cs.**, Sára, P., Csapó-Kiss, Zs.: Influence of a thermic treatment on the D-amino acid content of corn. 9th International Congress on Amino Acids. Vienna, 2005. aug. 8-12. *Amino Acids*. 2005. 29. 34.
3. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**, Sára, P., Csapó-Kiss, Zs.: Racemization of tryptophan of food protein influenced by different technologies. 9th International Congress on Amino Acids. Vienna, Austria, 2005. aug. 8-12. *Amino Acids*. 2005. 29. 61.
4. Csapó, J., Lóki, K., Sára, P., Csapóné Kiss, Zs., Lányi, Sz., **Albert, Cs.**: Csíkszereda környéki forrásvizek makro- és mikroelem-tartalma. Mineral Waters in the Carpatian Basin. *2nd International Scientific Conference*. Miercurea Ciuc, 2005. July 29-30. 99-110.
5. **Albert, Cs.**, Csapó, J., Varga-Visi, É., Lóki, K., Csapó-Kiss, Zs.: Mercaptoethanesulfonic acid as hydrolysis reagent of the protein and derivatization reagent of amino acids during high performance liquid chromatographic analysis. *11th International Conference of Chemistry*. Cluj, Romania, 2005. november 11-13. 35-38.
6. Csapó, J., Csapó-Kiss, Zs., **Albert, Cs.**: Special chromatographic methods for amino acid analysis. *11th International Conference of Chemistry*. Cluj, Romania, 2005. november 11-13. 28-34.
7. Varga-Visi, É., Lóki, K., **Albert, Cs.**, Csapó, J.: The determination of the amount of protein of bacterial origin on the basis of D-amino acid content. *11th International Conference of Chemistry*. Cluj, Romania, 2005. november 11-13. 129-132.
8. Lóki, K., **Albert, Cs.**, Varga-Visi, É., Csapó, J.: Different hydrolysis methods in order to determine the tryptophan content of proteins. *11th International Conference of Chemistry*. Cluj, Romania, 2005. november 11-13. 125-128.

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10. András, Cs., **Albert, Cs.,** Albert, B., Miklóssy, I.: A szuperkritikus szén-dioxid baktericid és spóraölő hatásának feltételezett molekuláris mechanizmusa (A possible explanation of the germicide effect of carbon dioxide in supercritical state based on molecular-biological evidences), *11th International Conference of Chemistry, Cluj*, 11-13 nov., 2005, p. 292-295.
11. Lóki, K., Varga-Visi, É., **Albert, Cs.**, Csapó, J.: Application of sulphonic acid hydrolysismethods in order to determine the racemization of tryptophan. *7th International Conference on Food Science Proceedings*. Szeged, 2006. apr. 20. 1-6.
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G. Contracte de cercetare (menţionaţi calitatea de director sau membru)

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. Fiatech SRL, director proiect, perioada 01.07.2016-05.12.2016 valoare 172954,44 lei.

3. Obţinerea unui produs funcţional 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	**Funcţia**	**Perioada**
Determinarea cantităţii de D-aminoacizi a laptelui şi 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. CEEX	Cercetător/ specialist	2005-2008
Cercetări privind creşterea siguranţei alimentare prin utilizarea de procese neconvenţionale de tratare termică a unor produse alimentare lichide- SIGMA, nr. Ctr.: 40/4.2006, program CEEX	Cercetător/ specialist	2006-2009
CEEX/ 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
CEEX/ Diagnoză şi predicţie inteligentă şi activă a construcţiilor cu structura de rezistenţă in mediul înconjurător complex poluat – DIRECTOR Nr. Contract: 136/02.10.2006	Cercetător/ specialist	2006-2009

CEEX/ “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 Specificităţii Enzimatice prin Evoluţie Dirijată. Elaborarea unei Serin-Proteaze Specifice pentru Clivarea C-terminală a Fosfotirozinei. PHOSPHOTYRASE Nr. Contract: 61-027/14.09.2007	Cercetător/ specialist	2007-2010
Variaţia compoziţiei laptelui de mamă în funcţie de nutriţie având în vedere conţinutul de acid linoleic conjugat, trans acizi graşi, macro şi microelemente, colesterină, 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	2007-2010
Aplicarea tehnologiilor de preepurare a apelor uzate in reteaua de canalizare- ATARC, nr. Ctr.: 25/2007, program INOVARE	Cercetător/ specialist	2007-2009
Conceperea, realizarea şi 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 Termostabile Recombinante, 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 şi 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 inteligenţa artificială pentru monitorizarea sistemului imunitar în corelaţie 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
Conţinutul 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 carboxilic 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 creşterea 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 anti-inflamatoare și de moarte celulară- DCFANS 615/12.11.2014	Cercetător/ specialist	2014-2016
Programul PNCDI2/Ingineria metabolică la Escherichia coli pentru obţinerea 1,4-butandiolului din glucoză şi glicerină şi conversia catalitică a acestuia la compuşi 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://eeris.eu/ERIF-2000-000R-1746	Cercetător/ specialist	2013-2015
SPARKS, Rethinking innovation together. Grant Agreement number: 665825, Horizon2020,	Cercetător/ specialist	2017-2019

III. RECUNOAȘTEREA

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