I. LISTA COMPLETĂ DE PUBLICAŢII, CREAŢII, INVENŢII

NUMELE ŞI PRENUMELE: Salamon Rozália Veronika

A. Teza de doctorat.

A Székelyföldön előállított tej és tejtermékek előállítási körülményeinek hatása a zsírsav-összetételre, különös tekintettel a konjugált linolsavra (The effect of production parameters on fatty acid composition, mainly on the conjugated linoleic acid content of milk and dairy products, manufactured in Sekler's county.), Dr. János CSAPÓ, University of Kaposvár, Faculty of Animal Science, Institute of Chemistry, Department of Biochemistry and Food Chemistry.

B. Cărti publicate

B2. Cărţi (manuale, monografii, tratate, îndrumare etc.) publicate în ţară, la edituri recunoscute CNCSIS

1. Csapó, J., **Salamon, R.V**.: *Tejipari technológia és minőségellenőrzés (Tehnologia şi controlul calităţii produselor lactate)*, Editura Scientia Kiadó, Cluj, 2006, ISBN 973-7953-68-1, 160. p.

2. Biró, G., **Salamon, R.V.**: *Élelmiszer-biztonság (Siguranţa alimentară)*, Editura Scientia Kiadó, Cluj, 2009, ISBN 978-973-1970-15-8, 202 p.

3. **Salamon R.V.**, Szép Al.: *Élelmiszeripari technológia számítások I. Anyag és energiamérlegek (Calcule tehnologice din industria alimentară I. Bilanţuri de masă şi energie)*, Editura Cermi, Iași, 2013, ISBN 978-973-667-390-0, 210 p.

4. **Salamon R.V.**: *Tej és tejtermékek előállítási körülményeinek hatása a zsírsav-összetételre és konjugáltlinolsavra (Influenţa condiţiilor de obţinere a laptelui şi produselor lactate asupra conţinutului de acizi graşi şi a acidului linoleic conjugat)*, Editura Cermi, Iași, 2014, ISBN 978-973-667-391-7, 85 p.

5. **Salamon R.V.**, Szilágyi J., Szép Al.: *Élelmiszeripari technológia számítások II. Mechanikai műveletek (Calcule tehnologice din industria alimentară II.)*, Editura Cermi, Iași, 2015, ISBN 978-973-667-445-7, 200 p.

6. Salamon R.V., **András Cs. D.**, Szép, Al*.: Élelmiszeripari technológiai számítások III. Hőközvetítéssel megvalósított komponensszétválasztási műveletek*, Editura Cermi, Iaşi, 2015, ISBN 978-973-667-447-1, 190 p.

7. Szép S. Molnos É. Gyenge L., **Salamon R.V.**, *Általános élelmiszeripari technológia*, Cermi, Iași, 2024, pag. 294, ISBN 978-973-667-469-3

C. Lucrări ştiinţifice publicate

C1. Lucrări ştiinţifice publicate în reviste cotate ISI

1. Laslo, É., György, É., Mara, Gy., Szentes, S., **Salamon, R.V.,** András, Cs.D., Lányi, Sz.: The management of N and P nutrition of plants using nitrogen fixing and phosphorus solubilizing bacteria. *Environmental Engineering and Management Journal,* 11, 2, 2012, ISSN: 1582-9596, p. 371-375.
2. Benedek, T., Máthé, I., **Salamon, R.**, Rákos, Sz., Pásztohy, Z., Márialigeti, K., Lányi, Sz.: Potential bacterial Soil inoculant made up by *Rhodococcus sp.* and *Pseudomonas sp*. for remediation in situ of hydrocarbon- and heavy metal polluted soils. *Studia Universitatis Babes-Bolyai, Seria Chemia.* 3, 2012*,* ISSN (print): 1224-7154. ISSN (online): 2065-9520. p. 199-213.

3. **Salamon, R.V.**, Vargáné Visi, É., András, Cs.D., Csapó Kiss, Zs. Csapó, J.: Synthetic methods to obtain conjugated linoleic acids (CLAs) by catalysis, *Acta Alimentaria,* 44, 2, 2015, ISSN (online): 1588-2535, p. 229-234

4. Benedek, K., Bálint, J., **Salamon, R.V.**, Kovács, E., Ábrahám, B., Fazakas, Cs., Loxdale, Cs., Balog, A.: Chemotype of tansy (Tanacetum vulgare L.) determines aphid genotype and its associated predator system, *Biological Journal of Linnean Society*, (online), 114, 2015, ISSN (online): 1095-8312, p. 709-719
5. **András, C.D**., Salamon, R.V., Barabás, I., Volf, I., Szép, A. (2015). Influence of extraction methods on caraway (*Carum carvi* L.) essential oil yield and carvone/limonene ratio. *Environmental Engineering & Management Journal*, *14* (2), 2015, p. 341-347. (IF 1,008)
6. Laslo, É., Mara, Gy. Funkenhauser, B., Dobri, E., **Salamon, R.V.,** Lányi, Sz., Abraham, B.: Isolation and screening of lactic acid bacteria from naturally fermented sources with high biotechnological potentia.l *Studia Universitatis Babes-Bolyai, Seria Chemia*, 60, 4, 2015,p. 95-106.

7. Bálint, J., Zytynska, S.E., **Salamon, R.V**., Mehrparvar, M., Weisser, W.W., Schmitz, O.J., Benedek, K., Balog, A*.: Intraspecific differences in plant chemotype determines the structure of arthropod food webs. *Oecologia* 180,(3), 2016, p. 797-807.

8. Vincze, E. B., **Salamon, R.V.,** Kovacs, E., Mara, Gy.: Effect of metal tolerant plant growth promoting rhizobacteria on bean growth, cadmium and zinc uptake and stress responses, *Environmental Engineering and Management Journal,* 17, 4, 2018, ISSN: 1582-9596, p. 803-813.

9. András, C.D., Mátyás, L., Ráduly, B., **Salamon, R.V.** Increasing the prediction efficiency of Hansen solubility parameters in supercritical fluids. *Periodica Polytechnica Chemical Engineering*, *63* (2), 2019, p. 286-293.
10. Laslo, É., Mathe, L., Lányi, Sz., Ábrahám, B., **Salamon R.V.,** Tókos, K.: Effects of lactic acid bacteria inoculation on mountain grass and alfalfa silage fermentation characteristics.,*Environmental Engineering and Management Journal*, 18, 3, 2019, ISSN: 1582-9596, p. 641-652.

11. **Salamon, R.V.;** Dabija, A.; Ferencz, Á.; Tankó, G.; Ciocan, M.E.; Codină, G.G.: The effect of dry hopping efficiency on β-myrcene dissolution into beer. *Plants* 11, 8, 2022, 1043. https://doi.org/10.3390/plants11081043

12. Ciocan, M.E.; **Salamon, R.V**.; Ambrus, Á.; Codină, G.G.; Chetrariu, A.; Dabija, A.: Use of Unmalted and Malted Buckwheat in Brewing. *Appl. Sci.* 2023, 13, 2199. https://doi.org/10.3390/app13042199
13. Ciocan, M.E.; **Salamon, R.V.**; Ambrus, Á.; Codină, G.G.; Chetrariu, A.; Dabija, A.: Brewing with Unmalted and Malted Sorghum: Influence on Beer Quality. *Fermentation* 2023, 9, 490. https://doi.org/10.3390/fermentation9050490
14. Ciocan, M.E.; **Salamon, R.V.**; Ambrus, Á.; Codină, G.G.; Chetrariu, A.; Dabija, A.: Brewing with buckwheat and sorghum: impact on beer quality, Scientific Study & Research Chemistry & Chemical Engineering, Biotechnology, Food Industry, 2023, 24, 3, p. 219– 232.

15. Vincze, É.-B.; Becze, A.; **Salamon, R.V.;** Lányi, S.; Mara, G. Role of the Pseudomonas koreensis BB2.A.1 and Serratia liquefaciens BB2.1.1 Bacterial Strains in Maize Trace Metal Stress Management. Microorganisms 2024, 12, 1823. https://doi.org/10.3390/microorganisms12091823 IF: 4,1
16. Gyenge, L., Erdő, K., Albert, Cs., Laslo, É., **Salamon, R.V.,** The effects of soaking in salted blackcurrant wine on the properties of cheese, Heliyon, 2024, 10, 14, e34060. IF: 3,4

17. Szabó, R.; Veres, E.; Albert, C.; Laslo, É.; Gyenge, L.; **Salamon, R.V.** Study of Different Enrichment Methods with Blackcurrant Wine and Their Effects on Hard Cheese Properties. Dairy 2025, 6, 71. https://doi.org/10.3390/dairy6060071, IF:3,1

18. Albert, Cs., Szabó, R., Laslo, É., & **Salamon, R.-V**. Effect of Blackcurrant Juice Soaking on Anthocyanin Stability, Color Development, and Quality Characteristics of Semi-Hard Ripened Cheese. Dairy, 2026, 7, 66. https://doi.org/10.3390/dairy7040066 IF:3,26

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

1. Csapó, J., Csapóné Kiss, Zs., Vargáné Visi, É., Albert, Cs., **Salamon, R.V.**: 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*, 9, 2, 2005, ISSN: 14181789, p. 61-71. (CABI Database)
2. **Salamon, R.V.**, Csapó, J., Vargáné Visi, É., Csapó-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*, 9, 3, 2005, ISSN: 14181789, p. 1-15. (CABI Database)

3. **Salamon, R.V.**, Szakály, S., Szakály, Z., Csapó, J.: Konjugált linolsav (CLA) – tejtermékek – humán-egészség. 1. Alapismeretek és CLA a tejben (Conjugated linoleic acid (CLA)- Dairy products – Human Health. 1. Basic Knowledge and CLA milk). *Journal of the Academic Hungarian Dairying* (*Tejgazdaság*), 65, 2005, ISSN: 1219-3224, p. 4-13. (DSA, CABI Database)
4. **Salamon, R.V.**, Szakály, S., Szakály, Z., Csapó, J.: Konjugált linolsav (CLA)-tejtermékek- humánegészség. 2. CLA tejtermékekben és egyes élelmiszerekben. (Conjugated linoleic acid (CLA)- Dairy products – Human Health. 2. CLA in dairy produscts and different foods). *Journal of the Academic Hungarian Dairying* (*Tejgazdaság*), 65, 2005, ISSN: 1219-3224, p. 14-21, (DSA, CABI Database)
5. **Salamon, R.V.**, Szakály, S., Szakály, Z., Csapó, J.: Konjugált linolsav (CLA)-tejtermékek- humánegészség..3. A CLA és hatásai az emberi szervezetben (Conjugated linoleic acid (CLA)- Dairy products – Human Health. 3 CLA and its effects in human body). *Journal of the Academic Hungarian Dairying* (*Tejgazdaság*), 65, 2005, ISSN: 1219-3224, 22-31. p. (DSA, CABI Database)

6. **Salamon, R.V.**,Varga-Visi, É., Sára, P., Csapóné Kiss, Zs., Csapó, J.: The influence of the season on the fatty acid composition and conjugated linolic acid content of the milk, *Krmiva*, 48, 4, 2006, ISSN:0023-4850, p.193-200. (CABI Database, Referativny Zhurnal, Agricola)

7. **Salamon, R.V.**, Lóki, K., Salamon, Sz., Sára, P., Albert, B., Mándoki, Zs., Csapóné Kiss, Zs., Győri, A., Győri, Z., Csapó J.: Changes in the fatty acid composition of different milk products caused by different technology, *Agriculture*, 13, 1, 2007, ISSN: 1330-7142, p.189-191. (CABI Database, Referativny Zhurnal, Agricola)
8. **Salamon, R.V.**, Lóki, K., Salamon, Sz., Albert, B., Sára, P., Győri, A., Győri, Z., Csapóné Kiss, Zs., Csapó, J.: Changes in fatty acid composition of foodstuffs during conventional and microwave heat treatment, *Krmiva,* 49, 1, 2007, ISSN:0023-4850,p. 23-28. (CABI Database, Referativny Zhurnal, Agricola)
9. **Salamon, R.V.**, Lóki, K., Salamon, Sz., Albert, B., Sára, P., Borosné Győri, A., Győri, Z., Csapóné Kiss, Zs., Csapó, J.: Tej és tejtermékek zsírsav-összetételének változása színtenyészetek hatására, valamint a mikrohullámú kezelés során (Changes in fatty acid composition and conjugated linoleic acid contents of milk and dairy products caused by pure cultures as well as during microwave heat treatment), *Acta Agraria Kaposváriensis*, 11, 3, 2007, ISSN: 14181789, p.24-35. (CABI Database)

10. **Salamon, R.V.**, Salamon, Sz., Csapóné Kiss, Zs., Borosné, Gy.A., Győri, Z., Csapó, J.: Savanyú tejtermékek zsírsav-összetételének változása mikroorganizmus tenyészetek és napraforgóolaj hozzáadásakor (Changing the fatty acid composition of fermented dairy products by addition of selected cultures and sunflower oil), *Journal of the Academic Hungarian Dairying* (*Tejgazdaság*), 68. 1-2, 2008, p. 63-70. (DSA) ISSN: 1219-3224

11. **Salamon, R.V.**, Lóki, K., Csapóné Kiss, Zs., Borosné Győri, A., Győri, Z., Csapó, J.: Changes in fatty acid composition of milk and dairy products caused by pure cultures as well as increasing of conjugated linoleic acid contents by adding sunflower oil, *Krmiva,* 51, 2, 2009, ISSN:0023-4850, p.99-103 (CABI Database, Referativny Zhurnal, Agricola)
12. András, Cs.D., Kapás, Á., Bartha, Z., **Salamon, R.**, Csajági, Cs., Székely, G., Salamon, Sz., György, É.: Édeskömény (*Foeniculum vulgare* Mill.) illóolaj kinyerése mikrohullámú vízgőzdesztillációval és szuperkritikus állapotú szén-dioxiddal (Obtaining of fennel (*Foeniculum vulgare* Mill.) volatile oil with microwave-asisted hydrodistillation and by extraction with carbon-dioxide in supercritical state). *Olaj szappan kozmetika-különszám*, 58, 2009, ISSN 0472 8602,p. 66-72. (Chemical Abstract)
13. **Salamon, R.V.**, Varga-Visi, É., Csapó-Kiss, Zs., Győri, A., Győri, Z., Csapó, J.: The influence of the season on the fatty acid composition and conjugated linoleic acid content of the milk. *Acta Universitatis Sapientiae, Alimentaria*, 2. 1, 2009, ISSN 1844-7449, p. 89-100. (CABI Database, Global Health)
14. **Salamon, R.V.**, Mándoki, Zs., Csapó-Kiss, Zs., Győri, A., Győri, Z., Csapó, J.: Changes in fatty acid composition of different milk products caused by different technology. *Acta Universitatis Sapientiae, Alimentaria*, 2. 1, 2009, ISSN 1844-7449, p. 101-109. (CABI Database, Global Health)
15. **Salamon, R.V.,** Salamon, Sz., Csapó-Kiss, Zs., Csapó, J.: Composition of mare's colostrum and milk. I. Fat content, fatty acid composition and vitamin contents. *Acta Universitatis Sapientiae, Alimentaria*, 2. 1, 2009, ISSN 1844-7449, p. 119-131. (CABI Database, Global Health)
16. **Salamon, R.V.,** Lóki, K., Csapó-Kiss, Zs., Csapó, J.: Changes in the fatty acid composition and conjugated linoleic acid content of sour dairy products caused by pure cultures. *Acta Universitatis Sapientiae, Alimentaria.* 2. 2, 2009, ISSN 1844-7449, p. 276-286. (CABI Database, Global Health)
17. **Salamon, R.V.**, Lóki, K., Varga-Visi, É., Mándoki, Zs., Csapó, J.: Increase of conjugated linoleic acid content of dairy products by adding sunflower oils. *Acta Universitatis Sapientiae, Alimentaria.* 2. 2, 2009, ISSN 1844-7449, p. 278-293. (CABI Database, Global Health)

18. Zaharia, N., **Salamon, R.,** Pascal, C., Salamon, Sz., Zaharia, R.**:** Changes in fatty acid composition and cholesterol content of goat colostrum**,** *Biotechnology in animal husbandry.* Vol 27. (3)2, 2011, ISSN 1450-9156, p. 1201-1208. (CABI Database).
19. Tamás, M., Mándoki, Zs., Márton, M., Mészáros, S., Lányi, Sz., **Salamon, R.**, Salamon, Sz., Albert, Cs., Csapó, J.: Különböző őszibúza (Triticum aestivum L.) hajtás és búzaszem összesszelén- és szervesszelén-tartalma. *Acta Agraria Kaposváriensis*, 15,1,2011, p. 67-84. (CABI Database)
20. Varga-Visi, É., Süli, Á., Csapó-Kiss, Zs., Béri, B., **Salamon, R.V.**, Lóki K., Csapó, J.: Colostrum of current and rare cattle breeds: fatty acid pattern. *Acta Universitatis Sapientiae, Alimentaria*. 2011, ISSN 1844-7449, p. 5-17. (CABI Database, Global Health)
21. Béri, B., Varga-Visi, É., Lóki K., Csapó-Kiss, Zs., Süli, Á., **Salamon, R.V.**, Csapó, J.: Analysis of the fatty acid pattern of milk from current and rare cattle breeds. *Acta Universitatis Sapientiae, Alimentaria*, 2011, ISSN 1844-7449, p. 28-43. (CABI Database, Global Health)

22. **Salamon, R.V.**, Lóki, K., Csapó-Kiss, Zs., Salamon, Sz., Csapó, J.: Fatty acid profile of sour dairy products produced by different strater cultures. *Acta Agriculturae Slovenica.* 3. 2012. ISSN 1854-4800, p. 323-326. (CAB Abstracts, COBISS, AGRIS, FSTA, Scopus)
23. Varga-Visi, É., Lóki K., **Salamon, R.V.**, Csapó, J.: Gas cromatpographic analysis of conjugated linoleic acids. *Acta Universitatis Sapientiae, Alimentaria*, 2012, ISSN 1844-7449, p. 52-62. (CABI Database, Global Health)

24. Csapó, J., **Salamon R.V.**: Fatty acid composition and cholesterol content of the fat of pigs of various genotypes, *Acta Universitatis Sapientiae, Alimentaria*, 6, 2013, ISSN 1844-7449, p. 23−33 (CABI Database, Global Health)

25. Csapó, J., **Salamon, R.V.**, Salamon, Sz., Toró, Sz., Csapóné Kiss, Zs. Structural and quantitative analysis of exopolisaccharides and oligosaccharides produced by lactobacillus. I. Basic information, isolation, quantitative determination, molecular mass and monosaccharide composition, *Acta Universitatis Sapientiae, Alimentaria*, 7, 2014, ISSN 1844-7449, p. 5−29 (CABI Database, Global Health)
26. Csapó, J., **Salamon, R.V.**, Salamon, Sz., Toró, Sz., Csapóné Kiss, Zs. Structural and quantitative analysis of exopolisaccharides and oligosaccharides produced by lactobacillus. II. The connection status-, configuration-, phosphorous content-, modification-, structure of monosaccharides, exopolysaccharides in yogurt, galactooligosaccharides, *Acta Universitatis Sapientiae, Alimentaria*, 7, 2014, ISSN 1844-7449, p. 21−44 (CABI Database, Global Health)

27. Csapó, J., Holló, G., Holló, I., **Salamon, R.V.**, Salamon, Sz., Toró, Sz., Csapóné Kiss, Zs: Production of selenium-enriched milk and dairy products, *Acta Universitatis Sapientiae, Alimentaria*, 8, 2015, ISSN 1844-7449, p. 5−29 (CABI Database, Global Health)

28. Albert, Cs., Gombos, S., **Salamon, R.V.**, Csiki, Z., Prokisch, J., Csapó, J.:Production of highly nutritious functional food with the supplementation of wheat flour with lysine, *Acta Universitatis Sapientiae, Alimentaria*, 10, 2017, ISSN 1844-7449, p. 5−20 (CABI Database, Global Health)

29. Kelemen, M., Albert, Cs, András, Cs.D., **Salamon, R.V.**: Preliminary study of lavender-flavoured beer production methods, Acta Univ. Sapientiae, Alimentaria, 17 (2024) 120–135, DOI: 10.47745/ausal-2024-0007

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

1. Borosné Győri, A., **Salamon, R.**, Gundel, J., Győri, Z., Salamon, Sz., Csapó, J.: A konjugált linolsav antioxidáns hatásának vizsgálata egy modell kisérletben (Examination of the Antioxidant Effect of Conjugated Linoleic Acid During a Model Experiment), *Agrártudományi Közlemények*, 26, 2007, p.15-18.

2. Csapó, J., Albert, Cs., Salamon, Sz., Darvas, L., Kovács, J., **Salamon, R.V.**, Albert, B., Csapó-Kiss, Zs.: Az aminosavak racemizációján alapuló korbecslkés alkalmazása egy magyarországi és egy erdélyi mamutcsont és -agyar korának meghatározására (Use of amino acid racemization for age determination of two mammoth's tusk and bone from Hungarian and Transylvanian regions). *Somogyi Múzeumok Közleményei*, 18, 2008, ISSN: 2060-1980, p.139-146.

3. Salamon, Sz., **Salamon, R.V**., Csapó, J.: A Csíkszereda és környékén élő anyák tejösszetételének változása a laktáció során (The variation of breast milk composition during the lactation stage for mothers from the Csík region), *Agrártudományi Közlemények*, 41, 2010, p. 93-98.
4. Márton, M.-R., Szép, S., Mándoki, Zs.,Tamás, M., Salamon, R.V., Salamon, Sz., András, Cs., Csapó, J.,Táplálkozási csírák zsírsavösszetételének változása a csíráztatás során (Changes of the fatty acid composition of sprouts during germination), *Agrártudományi Közlemények*, 41, 2010, p. 89-93.

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

1. **Salamon, R.V.**, Győri, A., Győri, Z., Lóki, K., Sára, P., Salamon, Sz., Csapóné Kiss, Zs., Csapó, J.: A konjugált linolsav antioxidáns hatásának vizsgálata egy model kísérletben (Analiza efectului antioxidant al acidului linoleic conjugat printr-un experiment model), *Műszaki Szemle*. Kémia szám, 39-40, 2007, ISSN: 1454-0746, p.52-55.

2. Márton, M.R., Tamás, M., **Salamon, R.V.**, Salamon, Sz., András, Cs., Csapó, J.: Táplálkozási csírák biológiai értékének vizsgálata, (Nutritional Evaluation of Sprouts), *Műszaki Szemle*, 48, 2009, ISBN:1454-0746, p. 7-14.
3. **Salamon, R.V.**, Salamon, Sz., Tóth, L., Csapó, J.: Különböző sajtok konjugált linolsav-tartalmának változása a tárolás során, (The Variation of Conjugated Linoleic Acid Composition of Different Cheeses During the Storage), *Műszaki Szemle*, 48, 2009, ISBN:1454-0746, p. 26-30.
4. Salamon, Sz., **Salamon, R.V.**, Tankó Kencse, M., Csapó, J.: A konjugált linolsav-tartalom változása Csíkszeredán és környékén élő anyák tejében, (Studies on Conjugated Linoleic Acid Content of Breast Milk in Ciuc Area), *Műszaki Szemle*, 48, 2009, ISBN:1454-0746, p. 30-34.

5. András, Cs.D., **Salamon, R.V.**, Barabás, I., Szép, Al.: Az előkezelési mód hatása a vadkömény illóolaj kinyerésére és minőségére (The Effect of Pretreating Methods on Quantity and Quality of the Wild Caraway Essential Oil), *Műszaki Szemle*, 63, 2014, ISBN:1454-0746, p. 3-10

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.

3. **Salamon, R.V.**, Csapóné Kiss, Zs., Csapó, J.: A Csíkszeredában készített sajtféleségek konjugáltlinolsav-tartalmának változása a tárolás során (Modifications of linoleic acid during storage of the cheese products from Miercurea Ciuc) *Csíki Székely Múzeum Periodikája*, 2010. ISSN. 1841-0197, p. 535-542.

4. **Salamon, R.V.**: Az élelmiszer-biztonság alapfogalmai, az élelmiszer-biztonság alapfeltételei, élelmiszer-biztonsági rendszerek, felelősség az élelmiszer-biztonságért (Basic concepts of food safety, food, basic conditions, food safety systems, responsibility for food safety), *Gazdaság és Érték.* 2010. p. 5-7.

C6. Lucrări ştiinţifice publicate în volumele manifestărilor ştiinţifice

1. **Salamon, R.V.**, Csapó, J.: Measuring methods of conjugated linoleic acid from milk fat. *10th International Conference of Chemistry,* Cluj, 12-14. nov., 2004, ISBN 973-7840-00-3, p.294-298.
2. **Salamon, R.V.**, Csapó, J.: Complex qualification of food and nutrition proteins. *10th International Conference of Chemistry,* Cluj, nov. 12-14, 2004, ISBN 973-7840-00-3, p.299-300.
3. **Salamon, R.V.**, Csapó J.: Impairment of food and nutrition proteins and its measuring methods. *10th International Conference of Chemistry,* Cluj, 12-14 nov., 2004, ISBN 973-7840-00-3, p.301-303.
4. Sarudi, I., Csapóné Kiss, Zs., Szabó, A., **Salamon, R.V.**: Ivóvizek és ásványvizek fluortartalma Magyarországon (Conţinutul de fluor a apelor potabile şi minerale din Ungaria) , *I-a Conferinţa Internaţională a Apelor Minerale din Bazinul Carpatic* (A Kárpát-Medence Ásványvizei Tudományos Konferencia). Miercurea-Ciuc, 2004. iul. p.109-115.

5. **Salamon, R.V.**, Gegő, I., Szabó, K., Csapó J.: Fatty acid coposition of the cow milk produced in Transylvania. *The 11th Romanian International Conference on Chemistry and Chemical Engineering*. Bucharest, 2005. 22-24. sept. 2., ISBN 973-718-284-7, p.66-72.
6. **Salamon, R.V.**, Csapó, J., Varga-Visi, É., Csapóné Kiss, Zs., Altorjai, A., Győri, Z., Boros-Győri, A., Sára, P., Albert, Cs.: Changes in fatty acid and conjugated linoleic acid content of milk according to season, *11th International Conference of Chemistry*. Cluj, 11-13 nov., 2005, ISBN 973-7840-07-0, p.308-311.

7. **Salamon, R.V.**, Vargáné Visi, É., Csapó, J.: A tej konjugáltlinolsav-tartalmának változása az évszak szerint eltérő genotípusú szarvasmarháknál (The influence of the season on conjugated linolic acid composition of the milk produced by different cow genotype), *Műszaki Kémiai Napok '06*. Veszprém, 2006. 25-27. apr. p.91-94.

8. **Salamon, R.V.**, Lóki, K., Salamon, Sz., Sára, P., Albert, B., Mándoki, Zs., Csapóné Kiss, Zs., Borosné Győri, A., Győri, Z., Csapó, J.: Élelmiszerek zsírsav-összetételének változása a hagyományos és a mikrohullámú hőkezelés során (Changes in fatty acid composition of foodstuffs during conventional and microwave heath treatment) *Műszaki Kémiai Napok '07*. Veszprém, 25-27 apr. 2007, p.238-242.
9. **Salamon, R.V.**, Salamon, Sz., Tamás, M., Borosné Győri, A., Győri, Z., Csapóné Kiss, Zs., Csapó, J.: Színtenyészet keverékek hatása savanyú tejtermékek zsírsav-összetételére és KLS-tartalmára (Changes in fatty acid composition and conjugated linoleic acid contents of milk and dairy products caused by pure cultures), *13th International Conference of Chemistry*, Cluj, 8-11. nov. 2007, ISSN 1843-6293, p.89-92.
10. **Salamon, R.V.**, Salamon, Sz., Tamás, M., Csapóné Kiss, Zs., Borosné Győri, A., Győri, Z., Csapó, J.: Különböző tejtermékek és a margarin zsírsav-összetételének változása a hagyományos és a mikrohullámú hőkezelés során (Changes in fatty acid composition of different milk products and margarine during conventional and microwave heath treatment). *13th International Conference of Chemistry,* Cluj, 8-11. noi. 2007, ISSN 1843-6293, p.93-96.
11. **Salamon, R.V**., Borosné-Győri, A., Tamás, M., Salamon, Sz., Albert, B., Vargáné-Visi, É., Csapó, J.: Changes in fatty acid composition of foodstuffs during conventioonal and microwave heath treatment, *The 13th Romanian International Conference on Chemistry and Chemical Engineering,* Sinaia, Romania, 19-22 September 2007, ISBN: 978-973-718-785-7, S-2-29.
12. **Salamon, R.V.,** Borosné-Győri, A., Vargáné-Visi, É., Csapóné, Kiss, Zs., Győri, Z., Sára, P., Salamon, Sz., Tamás, M., Csapó, J.: Changes in fatty acid and conjugated linoleic acid content of milk according to season, *The 13th Romanian International Conference on Chemistry and Chemical Engineering*, Sinaia, Romania, 19-22 September 2007, ISBN: 978-973-718-785-7, S-3-63.

13. **András, Cs.,** Bartha, Z., Kapás, Á., Székely, G., György, É., Salamon, Sz., Salamon, R., Csajági, Cs.: Édeskömény (*Foeniculum vulgare* Mill.) illóolaj kinyerése mikrohullámú vízgőzdesztillációval és szuperkritikus állapotú szén-dioxiddal (Obtaining of fennel (*Foeniculum vulgare* Mill.) volatile oil with microwave-asisted hydrodistillation and by extraction with carbon-dioxide in supercritical state). *Szuperkritikus Oldószerek Műveleti és Analitikai Alkalmazásai*, Budapest, 22 mai, 2008, ISBN 978-963-420-950-8, p. 17.
14. **Salamon, R.**, Mándoki, Zs., Lóki, K., Pohn, G., Csapó, J.: Savanyított tejtermékek zsírsavösszetételének változása különböző kultúrák hatására (Changes in fatty acid composition of dairy products caused by pure cultures). *XXXII. Óvári Tudományos Nap. Mosonmagyaróvár*, 9. oct. 2008, [CD, 5 p].
15. **Salamon, R.,** Lóki, K, Mándoki, Zs., Pohn, G., Csapó, J.: Élelmiszerek zsírsavösszetételének alakulása a hagyományos és mikrohullámú kezelés során, különös tekintettel a telítetlen zsírsav izomerekre (Changes in fatty acid composition of foodstuffs during conventional and microwave heath treatment with special consideration to unsaturated fatty acid isomer). *XXXII. Óvári Tudományos Nap. Mosonmagyaróvár*, 9. oct. 2008, [CD, 5 p].
16. Véha, A., **Salamon, R.V.,** Lóki, K., Salamon, Sz., Csapó, J.: Changes in fatty acid composition of different milk products caused by different technology. International *Conference on Science and Technique in the Agri-Food Business. ICoSTAF2008.* Szeged, 5-6. nov. 2008. [CD] p.1-5.
17. **Salamon, R.V.,** Csapó, Jánosné, Borosné Győri, A., Asztalnok, T.A, Csapó, J.: Savanyú tejtermékek konjugált linolsav-tartalma növelésének lehetőségei napraforgóolaj adagolásával (Increasing the conjugated linoleic composition of fermented dairy products by sunflower oil addition). *14th International Conference of Chemistry,* Cluj, 13-15. noi. 2008, ISSN 1843-6293, p.99-103.
18. Tamás, M., Mándoki, Zs., Lányi, Sz., **Salamon, R.V.**, Salamon, Sz., András, Cs., Csapó, J.: Különböző talajtípusokon termesztett búza (Triticum aestivum L.) szeléntartalmának meghatározása (Determination of selenium content of wheat (Triticum aestivum L.) samples harvested on different soil-type lands). *14th International Conference of Chemistry,* Cluj, 13-15. noi. 2008, ISSN 1843-6293, p.119-123.
19. Laslo, É., **Salamon, R.V.,** György, É., Csapó, J.: A savanyú káposzta mikrobiológiai minősítése és C-vitamin tartalmának változása a savanyítás során (Microbiology qualification of the sauerkraut and variation of the

vitamin C content during the fermentation) *14th International Conference of Chemistry,* Cluj, 13-15. noi. 2008, ISSN 1843-6293, p.159-163

20. **Salamon, R.V.,** Csapó, Jánosné, Borosné Győri, A., Asztalnok, T.A, Csapó, J.: Modificarea conţinutului de acizi linoleici conjugaţi al produselor lactate fermentate prin adaos de ulei vegetal, *Zilele Facultăţii de Inginerie Chimică şi Protecţia Mediului*, Ed. a V-a, Iaşi, 19-21 noiembrie 2008, ISBN 978-973-621-255-0, p 326-331.
21. András, Cs.D., Kapás, Á., **Salamon, R.V.**, Salamon, Sz., Bartha, Z., Székely, M., Pál, P., Csajági, Cs.: Metode moderne de obţinere a substanţelor bioactive din plante, *Zilele Facultăţii de Inginerie Chimică şi Protecţia Mediului* Ed. a V-a. Iaşi, 19-21 noiembrie 2008, ISBN 978-973-621-255-0, p.358-363.

22. András, Cs.D., Hajdú, I., **Salamon, R.V**.: Konjugált linolsav mikrohullámú szintézise (Microwave-assisted chemical synthesis of conjugated linoleic acid) 15th International Conference of Chemistry, Tg-Mureş, 12-15. noi. 2009, ISSN: 1843-629, p. 92.

23. András, Cs.D., **Salamon, R.V.**, Salamon, Sz., Csapó, J.: Heterogén katalizátorok alkalmazási lehetőségei konjugált linolsavak előállítására. (Study of aplicability of heterogen catalysts for synthesis of conjugated linoleic acid). 18th International Conference of Chemistry**,** Felix, 2012. noi. 22-25, ISSN: 1843-629, p. 83.
24. Szép, Al.S, **Salamon, R.V.**: A szárítási mód hatása a vadkömény illóolaj mennyiségére és minőségére (The effect of drying method on wild cumin essential oil quantity and quality, 18th International Conference of Chemistry**,** Felix, 2012. noi. 22-25, ISSN: 1843-629, p.
25. Orbán, Cs., András, Cs., **Salamon, R.**, Ábrahám, B., Lányi, Sz.: Új pullulanáz gén azonosítása és izolálása extremofil baktériumból (Developing a Cheap, Online MEthanol Sensor for Pichia Fermentations), 18th International Conference of Chemistry**,** Felix, 2012. noi. 22-25, ISSN: 1843-629, p. 29
26. Komlósi, E., András, Cs.D., **Salamon, R.V.**: Etanol folytonos rektifikálásának optimalizálása teljes háromszintes (3^3) faktorterv és virtuális kísérlet alkalmazásával (Optimization of rectification column for ethanol purification using (3^3) full factorial experimental design and virtual experiments), 18th International Conference of Chemistry**,** Felix, 2012. noi. 22-25, ISSN: 1843-629, p. 53.

27. András, Cs.D., **Salamon, R.V.**, György, É., Csapó, J.: A konjugált linolsavak élettani hatásai és felhasználhatósága táplálékkiegészítőként, EME, XXIII. Tudományos Ülésszak, Orvos-és Gyógyszertudományi Szakosztály, 2013, apr. 12, Székelyudvarhely. p.2.
28. Csapó, J., Vargáné Visi, É., Holló, I., Holló, G., **Salamon, R.V.**, Salamon, Sz., Bíró, G., Jónás, D., Csapó Kiss, Zs.: The conversion of organic and inorganic selenium containing compounds in the digestive tract of cattle: In vivo experiments with cows having fistula. KRMIVA 2013. 20th International Conference. Opatija, 2013. June 5-7, p. 62.
29. Vargáné Visi, É., Holló, I., Holló, G., Csapó, J., **Salamon, R.V.**, Salamon, Sz., Bíró, G., Jónás, D., Csapó Kiss, Zs.: The conversion of organic and inorganic selenium containing compounds in the digestive tract of cattle. In vitro experiments with rumen liquor. KRMIVA 2013. 20thInternational Conference. Opatija, 2013. June 5-7, p. 127.
30. **Salamon, R.V.**, Csapó, J., András, Cs.D., Vargáné Visi, É., Csapó Kiss, Zs.: Synthetic method for obtaining conjugated linoleic acids by different catalysis from sunflower oil with high linoleic acid content. KRMIVA 2013. 20th International Conference. Opatija, 2013. June 5-7, p. 149.
31. **Salamon, R.V.,** Albert I., András Cs.D., Csapó, J., Ibănescu, C.: Preliminary observations on the effects of milk fortification with conjugated linoleic acid in yogurt preparation. 1st International Conference on Rheology and Modeling of Materials, Miskolc-Lillafüred, 2013. Oct. 7-11. p.50
32. András, Cs.D., Szép, Al. , **Salamon, R.V.**: Az előkezelési mód hatása a szárított vadkömény illóolaj kivonására, 19th International Conference of Chemistry**,** Baia Mare, 2013. noi. 21-24, ISSN: 1843-629, p. 96.
33. **Salamon, R.V.,** András Cs.D., Szabó, A., Ibănescu, C., Csapó, J.: Konjugált linolsavval dúsított joghurtok érzékszervi tulajdonságainak műszeres vizsgálata, 19th International Conference of Chemistry**,** Baia Mare, 2013. noi. 21-24, ISSN: 1843-629, p. 119.

34. Ciocan, M.E., **Salamon, R.V.**, Chetrariu, A., Dabija, A. (2022) Research on the use of sorghum and sorghum malt as a raw material in brewing, 88 International scientific conference of young scientist and students "Youth scientific achievements to the 21 st century nutrition problem solution",April – May 2022., p. 142, NUFT, Kyiv, Ukraine
35. Dabija, A., Ciocan, M.E., **Salamon, R.V.**, Chetrariu, A.(2022). Gluten-free beer. New approach to developing the formulation, 4th World Conference on Sustainable Life Sciences WOCOLS 2022, Istanbul, Turkey, 1-7 August 2022
36. Ciocan, M.E., **Salamon, R.V.,** Dabija, A. (2022), Research on Obtaining Some Types of Beer from Unconventional Raw Materials, International Conference on Modern Technologies in Food Industry, MTFI-2022, 20-22 October 2022, Chisinau, Republic of Moldova

G. Contracte de cercetare (menţionaţi calitatea de director sau membru)

Nr.crt	Titlul temei/ director sau membru	Program	Anul	Valoare
1.	Obţinerea unui produs funcţional prin adaos de trilinoleat conjugat produs prin semisinteză, http://www.sapientia.ro/data/cercetare/granturi-PUC-2011-2012.pdf/ Nr. de înreg:IPC: 1/22/05.01.2012, Nr. de înreg. Univ. Sap.: 5/22/05.01.2012 Nr. de înreg. IPC: 59/9/08.11.2012 Nr. de înreg. Univ. Sap.: 614/9/08.11.2012 Nr. de înreg. IPC: 2/10/21.01.2014 Nr. de înreg. Univ. Sap.: 34/10/21.01.2014 /DIRECTOR	Institutul Programelor de Cercetare al Univ. Sapientia	2011-2014	10000 Eur
2.	Extracţia acidului tartric din subprodusele vinicole prin metode ecologice Nr. de înreg: E/CS/426/25.03.2003 /MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2002-2003	6.720 Eur
3.	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/MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2004-2007	6214 Lei+ 4680 Eur
4.	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/ MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2007-2009	20800 Lei
5.	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. /MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2009-2011	45000 Lei
6.	Studiul păduchilor de plante şi prădătorii lor în diferite chemotipuri de *Tanacetum vulgare* http://www.sapientia.ro/data/cercetare/granturi-PUC-2011-2012.pdf Nr. înreg.: IPC: 1/13/05.01.2012 Univ. Sap.: 5/13/05.01.2012 IPC: 59/1/08.11.2012 Univ. Sap.: 614/1/08.11.2012/MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2011-2014	10000 Eur
7.	Cercetări interdisciplinare privind valorificarea energetica a subproduselor din industria laptelui (VESPIL) contract: 31-096/ 2007/MEMBRU	PNCDI II	2007-2010	
8.	Tehnologii innovative de conservare şi utilizare a bacteriilor lactice probiotice cu performante biotehnologice superioare pentru cresterea sigurantei alimentare (INCTEC) contract 61-001/2007/MEMBRU	PNCDI II	2007-2010	
9.	Tehnologie şi echipament pentru pasteurizarea laptelui şi a smântânii în câmp de microunde (MICROPAST) Contract nr. 88/25.09.2007/MEMBRU	INOVARE	2007-2009	
10.	Tehnologii innovative de fabricare a produselor lactate funcţionale în condiţii de siguranţă alimentară (INOVATEC) Contract nr. 89/25.09.2007/MEMBRU	INOVARE	2007-2009	

11.	Creşterea competitivităţii produselor lactate sinbiotice fabricate la SC Lactis SRL– ODORHEIU SECUIESC prin îmbunătăţirea calităţii laptelui materie primă şi optimizarea şi dezvoltarea activităţii de marketing Contract nr. 98/28.09.2007/MEMBRU	INOVARE	2007-2009	
12.	Tehnologii pentru producerea de alimente cu conţinut optim de seleniu (TOPAS) Contract nr. 61-022 / 14.09.2007/MEMBRU	PNCDI II	2007-2010	2078000 RON
13.	Sistem informatic de monitorizare si control a staţiilor de epurare a apelor uzate prin utilizarea sistemelor distribuite Multi-Agent şi a unor algoritmi avansaţi de reglare automată (AICSYS) Contract nr. 30/24.09.2007/MEMBRU	INOVARE	2007-2009	
14.	Aplicarea tehnologiilor de preeurare a apelor uzate în reţeaua de calanizare (ATARC)- Contract nr. 25/24.09.2007/MEMBRU	INOVARE	2007-2009	
15.	Inoculanţi microbieni pentru pentru sisteme de agricultură durabilă (MIMOSA)- Contract nr. 31-048/14.09.2007/MEMBRU , perioada 2013-2015	PNCDI II	2007-2010	
16.	Conceperea, realizarea şi experimentarea unui sistem performant de transfer a oxigenului în reactoare biologice aerate (TEOFIT) Contract nr. 21/21.09.2007/MEMBRU	INOVARE	2007-2009	
17.	Biopreparate microbiene pentru creşterea calităţii furajelor insilozate- Contract nr.: 565/09.09.2013/MEMBRU	POS CCE- Axa 2	2013-2015	
18.	Obtinerea unui aliment functional cu branzeturi si coacaze negre/DIRECTOR	Institutul Programelor de Cercetare al Univ. Sapientia	2025-2026	50000 lej

III. RECUNOAŞTEREA

I. Premii, distincţii

Premiul special al Asociaţiei Maghiare Tehnico-Ştiinţifică din Transilvania în cadrul XII-a Conferinţă Internaţională de Chimie, 2006, Cluj

J. Citări

Salamon, R., Szakály, S., Szakály, Z., Csapó, J.: Konjugált linolsav (CLA) - tejtermékek - humánegészség. 2. CLA tejtermékekben és egyes élelmiszerekben. Tejgazdaság. 2005. 65. 14-21.

1. Pajor, F., Galló, O., Lácz, E., Póti, P.: Hazánkban elterjedt kecske és szarvasmarha fajták tejének ásványianyag és zsírsav-összetétele. Acta Agraria Kaposváriensis. 2009. 13. 1. 67-81.
2. Viszket, E., Zsédely, E., Tanai, A., Varga, L.,Tóth, T.: Az évszak hatása a tehéntej zsírsav-összetételére. Tejgazdaság, 70, 2010, ISSN: 1219-3224, p. 15-21. (DSA, CABI Database)

Salamon, R., Szakály, S., Szakály, Z., Csapó, J.: Konjugált linolsav (CLA) - tejtermékek - humánegészség. 3. A CLA és hatásai az emberi szervezetben. Tejgazdaság. 2005. 65. 22-31.

1. Pajor, F., Galló, O., Láczó, E., Póti, P.: Hazánkban elterjedt kecske és szarvasmarha fajták tejének ásványianyag és zsírsav-összetétele. Acta Agraria Kaposváriensis. 2009. 13. 1. 67-81.
2. Viszket, E., Zsédely, E., Tanai, A., Varga, L.,Tóth, T.: Az évszak hatása a tehéntej zsírsav-összetételére. Tejgazdaság, 70, 2010, ISSN: 1219-3224, p. 15-21. (DSA, CABI Database)

Salamon, R.V., Csapó, J., Vargáné Visi, É., Csapó-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, 9, 3, 2005, ISSN: 14181789, p. 1-15. (CABI Database)

1. Viszket, E., Zsédely, E., Tanai, A., Varga, L.,Tóth, T.: Az évszak hatása a tehéntej zsírsav-összetételére. Tejgazdaság, 70, 2010, ISSN: 1219-3224, p. 15-21. (DSA, CABI Database)

Salamon, R.V., Szakály, S., Szakály, Z., Csapó, J.: Konjugált linolsav (CLA) – tejtermékek – humán-egészség. 1. Alapismeretek és CLA a tejben (Conjugated linoleic acid (CLA)- Dairy products – Human Health. 1. Basic Knowledge and CLA milk). Tejgazdaság, 65, 2005, ISSN: 1219-3224, p. 4-13. (DSA, CABI Database)

1. Pajor, F., Galló, O., Láczó, E., Póti, P.: Hazánkban elterjedt kecske és szarvasmarha fajták tejének ásványianyag és zsírsav-összetétele. *Acta Agraria Kaposváriensis.* 2009. 13. 1. 67-81. (CABI Database)

Salamon, R.V.,Varga-Visi, É., Sára, P., Csapóné Kiss, Zs., Csapó, J.: The influence of the season on the fatty acid composition and conjugated linolic acid content of the milk, *Krmiva*, 48, 4, 2006, ISSN:0023-4850, p.193-200. (CABI Database, Referativny Zhurnal, Agricola)

1. Viszket, E., Zsédely, E., Tanai, A., Varga, L.,Tóth, T.: Az évszak hatása a tehéntej zsírsav-összetételére. *Tejgazdaság*, 70, 2010, ISSN: 1219-3224, p. 15-21. (DSA, CABI Database)
2. Popović Vranješ, Anka, et al. "Usporedba sastava masnih kiselina konvencionalnog i organskog mlijeka." *Mljekarstvo: časopis za unaprjeđenje proizvodnje i prerade mlijeka* 60.1 (2010): 59-66.
3. Herman-Lara, E., et al. "Conjugated linoleic acid content in selected Mexican beef and dairy products." *CyTA-Journal of Food* 10.1 (2012): 71-77.
4. Salamon, R. V., et al. "Synthetic methods for obtaining conjugated linoleic acids (CLA) by catalysis." *Acta Univ. Sapientiae, Alimentaria* 5 (2012): 32-51
5. Ozcan, Tulay, et al. "The influence of the season and milking time on the properties and the fatty acid composition of the milk in different dairy cattle farms." *Mljekarstvo/Dairy* 65.1 (2015**).**
6. Skytte, Ulla P., and Kerry E. Kaylegian. "Ingredients from milk." *Beckett's Industrial Chocolate Manufacture and Use* (2017): 102-134.
7. Csapó, János, and Sándor Némethy. "Functional, health protecting and health maintaining food products." *Ecocycles* 4.1 (2018): 73-82.
8. Kumar, G., Devi, P., Sharma, N., & Somagond, Y. M. (2020). Impact of thermal stress on milk production, composition and fatty acid profile in dairy cows: A review. Journal of Entomology and Zoology Studies, 8(5), 1278-1283.
9. Szokol, B., & Éva, V. V. (2022). Előzetes eredmények egyes szarvasmarha húsrészek zsírtartalmának és zsírsavösszetételének összefüggéséről. Acta Agraria Kaposváriensis, 26(1), 71-81.
10. Imperiale, S., Morozova, K., Ferrentino, G., & Scampicchio, M. (2023). Analysis of milk with liquid chromatography–mass spectrometry: a review. European Food Research and Technology, 1-42.

Salamon, R.V., Lóki, K., Salamon, Sz., Sára, P., Albert, B., Mándoki, Zs., Csapóné Kiss, Zs., Győri, A., Győri, Z., Csapó J.: Changes in the fatty acid composition of different milk products caused by different technology, *Agriculture*, 13, 1, 2007, ISSN: 1330-7142, p.189-191. (CABI Database, Referativny Zhurnal, Agricola)

1. Dumuta, A., Giurgiulescu, L., Mihaly-Cozmuta, L.,Vosgan, Z.: Physical and Chemical Charateristics of Milk.Variation due to Microwave Radiation, Croatica Chemica Acta, 84, 3, 2011, ISSN 0011-1643, e-ISSN 1334-417X84, p.429-433.
2. Ozcan, Tulay, et al. "Evaluation of fatty acid profile of Trabzon butter." *International Journal of Chemical Engineering and Applications* 7.3 (2016): 190.
3. Aamir, Zabih Ullah, et al. "8. Chromatographic appraisal of fatty acid profile in camel's milk at different temperatures." *Pure and Applied Biology (PAB)* 8.2 (2019): 1069-1076.
4. Elmhiri, Ghada, and Latifa Abdennebi-Najar. "AGEs in Infant Formulas: Chemical and Physiological Aspects." *Dietary AGEs and Their Role in Health and Disease*. CRC Press, 2017. 91-102.
5. Martysiak-Żurowska, Dorota, Małgorzata Puta, and Bogumiła Kiełbratowska. "The effect of convective heating and microwave heating on antioxidant enzymes in pooled mature human milk." *International dairy journal* 91 (2019): 41-47.

Salamon, R., Lóki, K., Csapó-Kiss, Zs., Csapó, J. (2009): Changes in fatty acid composition and conjugated linoleic acid contents of sour dairy products caused by pure cultures. *Acta Universitatis Sapientiae, Alimentaria,* 2, 276-286.

1. Brezo, Ţ.T, Kravic, Ţ.S., Suturovic, J.Z., Karisik-Durovic, D.A., Vitas, S.J., Malbasa, V.R., Milanovic, D.S.: Influence of Kombucha Inoculum on the Fatty Acid Composition of Fermented Milk Products, *Prehrambena Industrija*, 22, 2011, ISSN 0353-6564, p. 21-24.

2. Roufegari-Nejad, L., Ehsani, M. R., Darabi Amin, M., Mizani, M., & Alizadeh, A. (2012). Impact of lactic acid bacteria on conjugated linoleic acid content and atherogenic index of butter. *Food Hygiene*, 2(3 (7)), 59-68.
3. Csapó, J., and É. Varga-Visi. "Conjugated linoleic acid production in fermented foods." *Advances in Fermented Foods and Beverages*. Woodhead Publishing, 2015. 75-105.
4. Paszczyk, Beata, Waldemar Brandt, and Joanna Łuczyńska. "Isomers of c18: 1 and c18: 2 Acids in Fresh and Stored Fermented Milks Produced with Selected Starter Cultures." *Czech Journal of Food Sciences* 34.5 (2016): 391-396.

Laslo, É., György, É., Mara, Gy., Szentes, S., **Salamon, R.V.,** András, Cs.D., Lányi, Sz.: The management of N and P nutrition of plants using nitrogen fixing and phosphorus solubilizing bacteria. *Environmental Engineering and Management Journal,* 11, 2, 2012, ISSN: 1582-9596, p. 371-375.

1. Postolache, C., & Botez, F. (2014). Factors controlling key nitrogen fluxes in grassland ecosystems: case studies-Southern Romania. Environmental Engineering & Management Journal (EEMJ), 13(9).
2. Laslo, É., György, É., Ábrahám, B., & Mara, G. (2017). Bacterial Strains with Nutrient Mobilisation Ability from Ciuc Mountains (Transylvania Region, Romania). In Plant-Microbe Interactions in Agro-Ecological Perspectives (pp. 531-548). Springer, Singapore.
3. Verma, J. P., & Yadav, J. (2018). Implication of microbial consortium on biomass and yield of chickpea under sustainable agriculture. Environmental Engineering & Management Journal (EEMJ), 17(3).
4. Becze, A., Vincze, E. B., Varga, H. M., & Gyöngyvér, M. (2021). Effect of plant growth promoting rhizobacteria on zea mays development and growth under heavy metal and salt stress condition. *Environmental Engineering & Management Journal* (EEMJ), 20(4).
5. Thuc, Le Vinh, et al. "Effects of phosphorus fertilizers and phosphorus-solubilizing rhizosphere bacteria on soil fertility, phosphorus uptake, growth, and yield of sesame (Sesamum indicum L.) cultivated on alluvial soil in dike." Geomicrobiology Journal 40.6 (2023): 527-537**.**

András, C.D., **Salamon, R.V**., Barabás, I., Volf, I., Szép, A. (2015). Influence of extraction methods on caraway (*Carum carvi* L.) essential oil yield and carvone/limonene ratio. *Environmental Engineering & Management Journal*, *14* (2), 2015, p. 341-347. (IF 1,008)

1. Bosko, R. A. S. T. I. S. L. A. V., et al. "The variability of caraway (Carum carvi L.) essential oils." MendelNet 23 (2016): 30-34.
2. Borole, O. D., Shirsath, S. R., & Gaikwad, S. G. (2017). Microwave-Assisted Extraction of Carvone From Carum Carvi. In Novel Water Treatment and Separation Methods (pp. 161-178). Apple Academic Press.
3. András, C., Salamon, B., György, É., Mihok, E., Szép, A. (2018). Essential oil extraction from herbs and their use in the food industry. Acta Agraria Debreceniensis, 59-74.
4. Shintawati, Shintawati, Analianasari Analianasari, and Zukryandry Zukryandry. "Kinetika Ekstraksi Minyak Atsiri Lada Hitam (Piper nigrum) Secara Hidrodistilasi." *CHEESA: Chemical Engineering Research Articles* 3.2 (2020): 63-70.
5. Synowiec, A., Lenart-Boroń, A., Bocianowski, J., Lepiarczyk, A., & Kalemba, D. (2020). How Soil-Applied Maltodextrin with Caraway (Carum carvi L.) Oil Affects Weed and Soil Microbiological Activity in Maize (Zea mays L.) Stands. Pol J Environ Stud, 29(1), 1-10
6. Youssef, A. S. M. "Response of caraway (Carum carvi L.) plant to bio-fertilizers in substitution of chemical fertilization." *Journal of Medicinal Plants* 8.6 (2020): 45-54.
7. Bouyahya, A., Mechchate, H., Benali, T., Ghchime, R., Charfi, S., Balahbib, A., ... & Omari, N. E. (2021). Health benefits and pharmacological properties of carvone. *Biomolecules*, 11(12), 1803.
8. Aly, A., Maraei, R., Rezk, A., & Diab, A. (2022). Phytochemical constitutes and biological activities of essential oil extracted from irradiated caraway seeds (Carum carvi L.). International Journal of Radiation Biology, 1-11.
9. Gokturk, T. (2022). NSECTICIDAL EFFECTS OF Rosmarinus officinalis ESSENTIAL OIL ON Pristiphora abietina LARVAE. Environmental Engineering & Management Journal (EEMJ), 21(1).
10. Aly, A., Maraei, R., Rezk, A., & Diab, A. (2023). Phytochemical constitutes and biological activities of essential oil extracted from irradiated caraway seeds (Carum carvi L.). International Journal of Radiation Biology, 99(2), 318-328**.**
11. Latif, A., Ahmad, H., & Bashir, I. (2025). Comparative Study on the Prokinetic Effects of Ginger, Caraway, and Peppermint in Relieving Gastrointestinal Disturbances in Pulmonary TB Patients: A Clinical Trial. Food Science & Nutrition, 13(6), e70338.

Salamon, R. V., Albert, I., András, C. D., Csapó, J., & Ibănescu, C. (2015). Preliminary observations on the effects of milk fortification with conjugated linoleic acid in yogurt preparation. In Journal of Physics: Conference Series (Vol. 602, No. 1, p. 012017). IOP Publishing.

1. Minervini, F., De Angelis, M., & Gobbetti, M. (2017). Functional dairy products including Pro/Pre/Symbiotics. Advances in dairy products. Conto F, Del Nobile MA, Faccia M, Zambrini AV, Conte A (ed). John Wiley & Sons, Hoboken, NJ, USA, 216-247.

Salamon, R. V., Vargáné-Visi, É., András, C. D., Csapóné Kiss, Z., & Csapó, J. (2015). Synthetic methods to obtain conjugated linoleic acids (CLAs) by catalysis–A review. Acta Alimentaria, 44(2), 229-234.

1. Fraile, J. M., García, J. I., Herrerías, C. I., & Pires, E. (2017). Synthetic transformations for the valorization of fatty acid derivatives. Synthesis, 49(07), 1444-1460.
2. Shinn, S. E., Ruan, C. M., & Proctor, A. (2017). Strategies for Producing and Incorporating Conjugated Linoleic Acid–Rich Oils in Foods. Annual review of food science and technology, 8, 181-204.
3. Bakir, N., Ilyasoglu, H., Yucetepe, A., Kasapoglu, K. N., Demircan, E., & Ozcelik, B. (2018). Production of structured lipids from hazelnut oil with conjugated linoleic acid by lipase-catalyzed esterification: Optimization by response surface methodology. Acta Alimentaria, 47(1), 1-9.
4. JIN, Y. D., ZHAO, H. X., GUI, R. Q., MA, Q., & ZHOU, Y. X. (2022). Effects of dietary concentrate level and chromium-methionine supplementation on ruminal fermentation, and ruminal bacterial and fatty acid composition in Tan lambs. Acta Prataculturae Sinica, 31(2), 192.
5. Nasrollahzadeh, A., Tavani, S. M., Arjeh, E., & Jafari, S. M. (2023). Production of conjugated linoleic acid by lactic acid bacteria; important factors and optimum conditions. Food Chemistry: X, 100942.
6. 赵微, 师文卓, 曹然, 崔美林, 张秀红, & 赵国芬. (2023). 酶法合成共轭亚油酸的研究进展. Food Research & Development, 44(9).
7. Tacias-Pascacio, V. G., Abellanas-Perez, P., de Andrades, D., Tavano, O., Mendes, A. A., Berenguer-Murcia, Á., & Fernandez-Lafuente, R. (2025). A comprehensive review of lipase-catalyzed acidolysis as a method for producing structured glycerides. International Journal of Biological Macromolecules, 142878.
8. González, A., Fullaondo, A., Rodríguez, J., Tirnauca, C., Odriozola, I., & Odriozola, A. (2025). Conjugated linoleic acid metabolite impact in colorectal cancer: a potential microbiome-based precision nutrition approach. Nutrition Reviews, 83(2), e602-e614.
9. Saadi, S., Nacer, N. E., Boudjellal, A., Anwar, F., Boughellout, H., Adoui, F., ... & Jafari, S. M. (2025). Production of Conjugated-Linoleic Acids Using Rumen and Probiotic Bacteria. In Microbial Production of Food Bioactive Compounds (pp. 635-710). Cham: Springer Nature Switzerland.
10. Ziar, H., Gérard, P., & Riazi, A. (2025). CLA-Producing Probiotics for the Development of a Yogurt-Type Beverage. Beverages, 11(2), 50.
11. Jang, Y., Elnar, A. G., Hur, S. J., & Kim, G. B. (2025). Factors influencing conjugated linoleic acid content of dairy products: Challenges and strategies. Critical Reviews in Food Science and Nutrition, 65(20), 3911-3927.

Salamon, R.V., Salamon, Sz., Csapó-Kiss, Zs., Csapó, J.: Composition of mare's colostrum and milk. I. Fat content, fatty acid composition and vitamin contents. *Acta Universitatis Sapientiae, Alimentaria*, 2. 1, 2009, ISSN 1844-7449, p. 119-131. (CABI Database, Global Health)

1. Danków, Romualda, et al. "Charakterystyka i właściwości prozdrowotne mleka klaczy." Nauka Przyroda Technologie 6.2 (2012): 16.
2. Naert, Lien, et al. "Assessing heterogeneity of the composition of mare's milk in Flanders." Vlaams Diergeneeskundig Tijdschrift 82.1 (2013): 23-30.
3. Bilandžić, Nina, et al. "Koncentracije mikroelemenata Al, Co, Cr, Li, Mo, Ni, Sb i Sr u mlijeku kobila hrvatskog hladnokrvnjaka." Mljekarstvo: časopis za unaprjeđenje proizvodnje i prerade mlijeka 63.3 (2013): 150-157.
4. PLEMYASHOV, Kirill, and Anna POTAPOVA. "Clinical Trials during Late Pregnancy in Mares: Prevention of Abortion." İstanbul Üniversitesi Veteriner Fakültesi Dergisi 41.2 (2014): 129-137.
5. Faustini, M., et al. "Fatty Acid Composition, Fat Globule Size and Reactive Oxygen Species-Scavenging Activity of Mare Milk: A Longitudinal Study." J Dairy Vet Anim Res 1.2 (2014): 00010.

6. Claeys, W. L., et al. "Consumption of raw or heated milk from different species: An evaluation of the nutritional and potential health benefits." Food Control 42 (2014): 188-201.
7. Čagalj, Mateja, et al. "Sastav i svojstva kobiljeg mlijeka pasmine hrvatski hladnokrvnjak." Mljekarstvo: časopis za unaprjeđenje proizvodnje i prerade mlijeka 64.1 (2014): 3-11.
8. Mirowski, Adam, and Anna Didkowska. "Siara i mleko klaczy. Część I. Siara-skład chemiczny i znaczenie w żywieniu źrebiąt." Życie Weterynaryjne 89.12 (2014).
9. Markiewicz-Kęszycka, Maria, et al. "Influence of stage of lactation and year season on composition of mares' colostrum and milk and method and time of storage on vitamin C content in mares' milk." Journal of the Science of Food and Agriculture 95.11 (2015): 2279-2286.
10. Brezovečki, Andreja, et al. "Camel milk and milk products." Mljekarstvo: časopis za unaprjeđenje proizvodnje i prerade mlijeka 65.2 (2015): 81-90.
11. PLEMYASHOV, Kirill, and Anna POTAPOVA. "Kısraklarda Son Gebelik Dönemindeki Klinik Çalışmalar: Yavru Atmaların Önlenmesi." İstanbul Üniversitesi Veteriner Fakültesi Dergisi 41.2 (2015): 129-137.
12. Gantner, Vesna, et al. "Ukupni sastav i sastav masti u mlijeku različitih vrsta." Mljekarstvo: časopis za unaprjeđenje proizvodnje i prerade mlijeka 65.4 (2015): 223-231.
13. Danków, Romualda, et al. "Wpływ warunków przechowywania na zawartość kwasów tłuszczowych w liofilizatach mleka klaczy." Nauka Przyroda Technologie 9.2 (2015): 29.
14. Koutb, Mostafa, et al. "Antimicrobial activity of donkey milk against dermatomycotic fungi and foodborne bacteria." Int. J. Biomed. Mat. Res. 4 (2016): 11-17.
15. Salimei, Elisabetta, and Young W. Park. "Mare milk." Handbook of Milk of Non-Bovine Mammals (2017): 369-375.
16. Jastrzębska, Ewa, et al. "Nutritional value and health-promoting properties of mare's milk− a review." Czech Journal of Animal Science 62.12 (2017): 511-518.
17. Scheelings, T. F., R. F. Slocombe, and C. Bayley. "Metastatic mineralisation caused by vitamin D intoxication in hand-raised short-beaked echidnas (Tachyglossus aculeatus)." Australian veterinary journal 95.11 (2017): 427-430.
18. Mirowski, Adam, and Anna Didkowska. "Witamina E w żywieniu koni." Życie Weterynaryjne 92.03 (2017).
19. Barreto, Ícaro Marcell Lopes Gomes, et al. "Equine milk and its potential use in the human diet." Food Science and Technology 39 (2019): 1-7.
20. Altomonte, Iolanda, Federica Salari, and Mina Martini. "Milk fat components and milk quality." Microbiology in dairy processing: Challenges and Opportunities (2018): 1-10.
21. Costa, G. V., et al. "Composition of milk and mammary gland health in Criollo breed mares during lactation." Arquivo Brasileiro de Medicina Veterinária e Zootecnia 71.4 (2019): 1348-1354.
22. Paksoy, Nilgun, and Serap Kilic Altun. "Element composition of arabian mare milk by using inductively coupled plasma-mass spectrometer." feb-fresenius environmental bulletin (2019): 4942.
23. Marchis, Zamfir, et al. "Influence of lactation on composition of mare's milk. Scientific Bulletin. Series F. Biotechnologies, Vol. XXIII, 2019 ISSN 2285-1364, CD-ROM ISSN 2285-5521, ISSN Online 2285-1372, ISSN-L 2285-1364." (2019).
24. Li, Hongbo, et al. "Comparison of backslopping and two-stage fermentation methods for koumiss powder production based on chemical composition and nutritional properties." *Journal of the Science of Food and Agriculture* 100.4 (2020): 1822-1826.
25. Barreto, Ícaro MLG, et al. "Chemical composition and lipid profile of mare colostrum and milk of the quarter horse breed." *PloS one* 15.9 (2020): e0238921.
26. Hughes, Katherine. "Development and Pathology of the Equine Mammary Gland." *Journal of Mammary Gland Biology and Neoplasia* (2020): 1-14.
27. Danyer, Erdem, and Tanay Bilal. "Effects of dietary fish oil and alpha-tocopherol supplementation on selected blood parameters and fatty acid profiles in mares and their foals." *Journal of Animal Physiology and Animal Nutrition* (2020).
28. Fišera, Miroslav, et al. "Effects of the lactation period, breed and feed on amino acids profile of mare's milk." *Potravinarstvo Slovak Journal of Food Sciences* 14 (2020): 562-572.
29. Sinyavskiy, Yuriy, et al. "Effect of the protein mixture based on dry mare's milk on the state of antioxidant defense system and lipid peroxidation of membranes under small doses of lead affecting a body." *EurAsian Journal of BioSciences* 14.1 (2020).

30. Mirowski, Adam. "Wydzielina gruczołu sutkowego jako źródło tłuszczu dla nowo narodzonych zwierząt." *Życie Weterynaryjne* 95.06 (2020).
31. Li, H., Wang, Y., Zhang, T., Li, J., Zhou, Y., Li, H., & Yu, J. (2020). Comparison of backslopping and two-stage fermentation methods for koumiss powder production based on chemical composition and nutritional properties. *Journal of the Science of Food and Agriculture*, 100(4), 1822-1826.
32. Hughes, K. (2021). Development and pathology of the equine mammary gland. *Journal of mammary gland biology and neoplasia*, 26(2), 121-134.
33. Danyer, E., & Bilal, T. (2021). Effects of dietary fish oil and alpha-tocopherol supplementation on selected blood parameters and fatty acid profiles in mares and their foals. *Journal of Animal Physiology and Animal Nutrition*, 105, 3-17.
34. Czyżak-Runowska, G., Wójtowski, J. A., Danków, R., & Stanisławski, D. (2021). Mare's Milk from a Small Polish Specialized Farm—Basic Chemical Composition, Fatty Acid Profile, and Healthy Lipid Indices. Animals, 11(6), 1590.
35. Penhaligan, J., Poppitt, S. D., & Miles-Chan, J. L. (2022). The Role of Bovine and Non-Bovine Milk in Cardiometabolic Health: Should We Raise the "Baa"?. *Nutrients*, 14(2), 290.
36. Sanclemente, J. L., Rivera-Velez, S. M., Dasgupta, N., Horohov, D. W., Wood, P. L., & Sanz, M. G. (2022). Plasma lipidome of healthy and Rhodococcus equi-infected foals over time. *Equine Veterinary Journal*, 54(1), 121-131.
37. De Palo, P., Auclair-Ronzaud, J., & Maggiolino, A. (2022). Mammary gland physiology and farm management of dairy mares and jennies. JDS Communications.
38. Končurat, A., Kozačinski, L., Bilandžić, N., Sukalić, T., & Cvetnić, Ž. (2022). Prehrambene specifičnosti proteina i masti u kobiljem mlijeku u odnosu na humano i kravlje mlijeko. Veterinarska stanica, 53(2), 201-212.
39. Penhaligan, J., Poppitt, S. D., & Miles-Chan, J. L. (2022). The Role of Bovine and Non-Bovine Milk in Cardiometabolic Health: Should We Raise the "Baa"?. Nutrients, 14(2), 290.
40. Sanclemente, J. L., Rivera-Velez, S. M., Dasgupta, N., Horohov, D. W., Wood, P. L., & Sanz, M. G. (2022). Plasma lipidome of healthy and Rhodococcus equi-infected foals over time. *Equine veterinary journal*, 54(1), 121-131.
41. Siddiqui, S. A., Salman, S. H. M., Redha, A. A., Zannou, O., Chabi, I. B., Oussou, K. F., ... & Maqsood, S. (2024). Physicochemical and nutritional properties of different non-bovine milk and dairy products: A review. International Dairy Journal, 148, 105790
42. . Rivero, M. J., Cooke, A. S., Gandarillas, M., Leon, R., Merino, V. M., & Velásquez, A. (2024). Nutritional composition, fatty acids profile and immunoglobulin G concentrations of mare milk of the Chilean Corralero horse breed. PloS one, 19(9), e0310693.
43. Gallacher, K., Champion, K., & Denholm, K. S. (2025). Mare colostrum quality and relationship with foal serum immunoglobulin G concentrations and average daily weight gains. Equine Veterinary Journal.
44. Boranbayeva, T., Dossimova, Z., Zhalelov, D., Zhunisbek, A., Bolat, A., & Toishimanov, M. (2025). Influence of lactation, age and foaling factors on the quality composition, fatty and amino acid profile of mare's milk under pasture conditions. Foods, 14(16), 2880.
45. Narmuratova, M., Orazova, S., Serikbayeva, A., Narmuratova, Z., & Zhardamalieva, A. (2025). Mare's milk as a source of biologically active immunoglobulins: a review of scientific data. International Journal of Biology & Chemistry, 18(1).

Benedek, K., Bálint, J., **Salamon, R.V.**, Kovács, E., Ábrahám, B., Fazakas, Cs., Loxdale, Cs., Balog, A.: Chemotype of tansy (Tanacetum vulgare L.) determines aphid genotype and its associated predator system, *Biological Journal of Linnean Society*, (online), 114, 2015, ISSN (online): 1095-8312, p. 709-719

1. Loxdale, Hugh D., and Jeffrey A. Harvey. "The 'generalism'debate: misinterpreting the term in the empirical literature focusing on dietary breadth in insects." *Biological Journal of the Linnean Society* 119.2 (2016): 265-282.
2. Clancy, Mary V., et al. "Chemotypic variation in terpenes emitted from storage pools influences early aphid colonisation on tansy." *Scientific reports* 6.1 (2016): 1-12.
3. Loxdale, Hugh D., Belinda J. Davis, and Robert A. Davis. "Known knowns and unknowns in biology." *Biological journal of the Linnean Society* 117.2 (2016): 386-398.

4. Bálint, János, et al. "Intraspecific differences in plant chemotype determine the structure of arthropod food webs." *Oecologia* 180.3 (2016): 797-807.
5. Bucharova, Anna, et al. "Genetic differentiation and regional adaptation among seed origins used for grassland restoration: lessons from a multispecies transplant experiment." *Journal of Applied Ecology* 54.1 (2017): 127-136.
6. Liu, Xiang-Dong, Ting-Ting Xu, and Hai-Xia Lei. "Refuges and host shift pathways of host-specialized aphids Aphis gossypii." *Scientific reports* 7.1 (2017): 1-9.
7. Loxdale, Hugh D., and Adalbert Balog. "Aphid specialism as an example of ecological–evolutionary divergence." *Biological Reviews* 93.1 (2018): 642-657.
8. Mehrparvar, Mohsen, et al. "Coexistence through mutualist-dependent reversal of competitive hierarchies." *Ecology and Evolution* 8.2 (2018): 1247-1259.
9. Benedek, Klára, et al. "Near-regular distribution of adult crimson tansy aphids, Uroleucon tanaceti (L.), increases aposematic signal honesty on different tansy plant chemotypes." *Biological Journal of the Linnean Society* 126.2 (2019): 315-326.
10. Jakobs, Ruth, and Caroline Müller. "Volatile, stored and phloem exudate-located compounds represent different appearance levels affecting aphid niche choice." *Phytochemistry* 159 (2019): 1-10.
11. Mehrparvar, M., et al. "'Bottom-up'effects in a tritrophic plant–aphid–parasitoid system: Why being the perfect host can have its disadvantages." *Bulletin of entomological research* 109.6 (2019): 831-839.
12. Benedek, Klára, et al. "Linking intraspecific variation in plant chemical defence with arthropod and soil bacterial community structure and N allocation." *Plant and Soil* 444.1-2 (2019): 383-397.
13. Loxdale, Hugh D., Adalbert Balog, and David G. Biron. "Aphids in focus: unravelling their complex ecology and evolution using genetic and molecular approaches." *Biological Journal of the Linnean Society* 129.3 (2020): 507-531.
14. Clancy, Mary V., et al. "Under fire-simultaneous volatilome and transcriptome analysis unravels fine-scale responses of tansy chemotypes to dual herbivore attack." *BMC plant biology* 20.1 (2020): 1-18.
15. Eilers, E. J., Kleine, S., Eckert, S., Waldherr, S., & Müller, C. (2021). Flower production, headspace volatiles, pollen nutrients, and florivory in Tanacetum vulgare chemotypes. *Frontiers in plant science*, 2283.
16. Korpinen, R. I., Välimaa, A. L., Liimatainen, J., & Kunnas, S. (2021). Essential Oils and Supercritical CO2 Extracts of Arctic Angelica (Angelica archangelica L.), Marsh Labrador Tea (Rhododendron tomentosum) and Common Tansy (Tanacetum vulgare)—Chemical Compositions and Antimicrobial Activities. Molecules, 26(23), 7121.
17. Kowalonek, J., Stachowiak, N., Bolczak, K., & Richert, A. (2023). Physicochemical and Antibacterial Properties of Alginate Films Containing Tansy (Tanacetum vulgare L.) Essential Oil. Polymers, 15(2), 260.
18. Buchkowski, R. W., Benedek, K., Bálint, J., Molnár, A., Felföldi, T., Fazakas, C., ... & Balog, A. (2023). Plant chemical variation mediates soil bacterial community composition. Scientific Reports, 13(1), 6088.
19. Sasidharan, R., Brokate, L., Eilers, E. J., & Müller, C. (2023). Chemodiversity in flowers of Tanacetum vulgare has consequences on a florivorous beetle. Plant Biology, 25(7), 1071-1082.
20. Ojeda-Prieto, L., Moreno, E. L., Heinen, R., & Weisser, W. W. (2024). Increasing intraspecific plant chemical diversity at plot and plant level affects arthropod communities. bioRxiv, 2024-07.
21. Sasidharan, R., Grond, S. G., Champion, S., Eilers, E. J., & Müller, C. (2024). Intraspecific plant chemodiversity at the individual and plot levels influences flower visitor groups with consequences for germination success. Functional Ecology, 38(12), 2665-2678.
22. Ojeda-Prieto, L., Moreno, E. L., Heinen, R., & Weisser, W. W. (2025). Intraspecific plant chemodiversity at plot level has contrasting effects on arthropod functional groups. Functional Ecology, 39(12), 3732-3750.
23. Neuhaus-Harr, A., Ojeda-Prieto, L., Zhang, X., Schnitzler, J. P., Weisser, W. W., & Heinen, R. (2025). Aphid Colony Size in Tansy is Affected by Plant Chemical Composition but not by Belowground Herbivory. Journal of Chemical Ecology, 51(3), 63.

24. Neuhaus-Harr, A., Ojeda-Prieto, L., Zhang, X., Schnitzler, J. P., Weisser, W. W., & Heinen, R. (2025). Aphid colony size is affected by plant chemotype and terpenoid mixture evenness in tansy. bioRxiv, 2025-03.

Bálint, J., Zytynska, S.E., **Salamon, R.V**., Mehrparvar, M., Weisser, W.W., Schmitz, O.J., Benedek, K., Balog, A*.: Intraspecific differences in plant chemotype determines the structure of arthropod food webs. Oecologia 180,(3), 2016, p. 797-807.

1. Clancy, Mary V., et al. "Chemotypic variation in terpenes emitted from storage pools influences early aphid colonisation on tansy." *Scientific reports* 6.1 (2016): 1-12.
2. Graf, Nadin, et al. "Contrasting effects of aquatic subsidies on a terrestrial trophic cascade." *Biology letters* 13.5 (2017): 20170129.
3. Lenardis, Adriana E., et al. "Floral visitor assemblages related to coriander genotypes and sowing dates: Relationship with volatile signals." *NJAS-Wageningen Journal of Life Sciences* 83 (2017): 22-29.
4. Loxdale, Hugh D., and Adalbert Balog. "Aphid specialism as an example of ecological–evolutionary divergence." *Biological Reviews* 93.1 (2018): 642-657.
5. Clancy, Mary V., et al. "Metabotype variation in a field population of tansy plants influences aphid host selection." *Plant, cell & environment* 41.12 (2018): 2791-2805.
6. Jakobs, Ruth, and Caroline Müller. "Effects of intraspecific and intra-individual differences in plant quality on preference and performance of monophagous aphid species." *Oecologia* 186.1 (2018): 173-184.
7. Senft, Matthias, et al. "Additive effects of plant chemotype, mutualistic ants and predators on aphid performance and survival." *Functional ecology* 33.1 (2019): 139-151.
8. Zytynska, Sharon E., et al. "Effect of plant chemical variation and mutualistic ants on the local population genetic structure of an aphid herbivore." *Journal of Animal Ecology* 88.7 (2019): 1089-1099.
9. Benedek, Klára, et al. "Near-regular distribution of adult crimson tansy aphids, Uroleucon tanaceti (L.), increases aposematic signal honesty on different tansy plant chemotypes." *Biological Journal of the Linnean Society* 126.2 (2019): 315-326.
10. Jakobs, Ruth, and Caroline Müller. "Volatile, stored and phloem exudate-located compounds represent different appearance levels affecting aphid niche choice." *Phytochemistry* 159 (2019): 1-10.
11. Benedek, Klára, et al. "Linking intraspecific variation in plant chemical defence with arthropod and soil bacterial community structure and N allocation." *Plant and Soil* 444.1-2 (2019): 383-397.
12. Knegt, Bram, et al. "Tetranychus evansi spider mite populations suppress tomato defenses to varying degrees." *Ecology and Evolution* 10.10 (2020): 4375-4390.
13. Cope, O. L., Keefover-Ring, K., Kruger, E. L., & Lindroth, R. L. (2021). Growth–defense trade-offs shape population genetic composition in an iconic forest tree species. Proceedings of the National Academy of Sciences, 118(37).
14. Espinosa-García, F. J. (2022). The role of phytochemical diversity in the management of agroecosystems. Botanical Sciences, 100(SPE), 245-262.
15. Ziaja, D., & Müller, C. (2023). Intraspecific chemodiversity provides plant individual-and neighbourhood-mediated associational resistance towards aphids. Frontiers in Plant Science, 14, 1145918.
16. Neuhaus-Harr, A., Ojeda-Prieto, L., Eilers, E., Müller, C., Weisser, W. W., & Heinen, R. (2023). Chemodiversity affects preference for Tanacetum vulgare chemotypes in two aphid species. Oikos, e10437.
17. Buchkowski, R. W., Benedek, K., Bálint, J., Molnár, A., Felföldi, T., Fazakas, C., ... & Balog, A. (2023). Plant chemical variation mediates soil bacterial community composition. Scientific Reports, 13(1), 6088.
18. Sasidharan, R., Grond, S. G., Champion, S., Eilers, E. J., & Müller, C. (2024). Intraspecific plant chemodiversity at the individual and plot levels influences flower visitor groups with consequences for germination success. Functional Ecology, 38(12), 2665-2678.
19. Malacrinò, A., Jakobs, R., Xu, S., & Müller, C. (2025). Influences of plant maternal effects, chemotype, and environment on the leaf bacterial community. Plant Biology.

20. Ziaja, D., & Müller, C. (2025). Intraspecific and intra-individual chemodiversity and phenotypic integration of terpenes across plant parts and development stages in an aromatic plant. Plant Biology
21. Ojeda-Prieto, L., Moreno, E. L., Heinen, R., & Weisser, W. W. (2024). Increasing intraspecific plant chemical diversity at plot and plant level affects arthropod communities. bioRxiv, 2024-07.
22. Ojeda-Prieto, L., Medina-van Berkum, P., Unsicker, S. B., Heinen, R., & Weisser, W. W. (2024). Intraspecific chemical variation of Tanacetum vulgare affects plant growth and reproductive traits in field plant communities. Plant Biology.
23. Ziaja, D., & Müller, C. (2025). Intraspecific and intra-individual chemodiversity and phenotypic integration of terpenes across plant parts and development stages in an aromatic plant. Plant Biology.
24. Ojeda-Prieto, L., Moreno, E. L., Heinen, R., & Weisser, W. W. (2025). Intraspecific plant chemodiversity at plot level has contrasting effects on arthropod functional groups. Functional Ecology, 39(12), 3732-3750.
25. Ziaja, D., Sasidharan, R., Jakobs, R., Eilers, E. J., & Müller, C. (2025). Chemotype, maternal genotype, or field neighbors: what influences performance and resource allocation in a perennial plant species the most?. Oecologia, 207(8), 134.
26. Malacrinò, A., Jakobs, R., Xu, S., & Müller, C. (2025). Influences of plant maternal effects, chemotype, and environment on the leaf bacterial community. Plant Biology 27 (2025) 903–912.
27. Ojeda-Prieto, L., Medina-van Berkum, P., Unsicker, S. B., Heinen, R., & Weisser, W. W. (2025). Intraspecific chemical variation of Tanacetum vulgare affects plant growth and reproductive traits in field plant communities. Plant Biology, 27(5), 785-801.
28. Neuhaus-Harr, A., Ojeda-Prieto, L., Zhang, X., Schnitzler, J. P., Weisser, W. W., & Heinen, R. (2025). Aphid colony size is affected by plant chemotype and terpenoid mixture evenness in tansy. J Chem Ecol. 2025 May 29;51(3):63.
29. Patt, J. M. (2025). Selecting Coriandrum sativum (Apiaceae) varieties to promote conservation biological control of crop pests in south Florida. Florida Entomologist, 108(1), 20240069.

Salamon, R.V., Lóki, K., Varga-Visi, É., Mándoki, Zs., Csapó, J.: Increase of conjugated linoleic acid content of dairy products by adding sunflower oils. *Acta Universitatis Sapientiae, Alimentaria.* 2. 2, 2009, ISSN 1844-7449, p. 278-293. (CABI Database, Global Health)

1. Salamon, R. V., et al. "Synthetic methods for obtaining conjugated linoleic acids (CLA) by catalysis." *Acta Univ. Sapientiae, Alimentaria* 5 (2012): 32-51.
2. Kowalska, Marika, and Grażyna Cichosz. "Produkty mleczarskie–najlepsze źródło CLA." *Bromatologia i Chemia Toksykologiczna* 46.1 (2013): 1-12.
3. Sosa-Castañeda, Jesús, et al. "Producción de Ácido Linoleico Conjugado (ALC) por Bacterias Ácido Lácticas (BAL) y su efecto benéfico para la salud." *Interciencia* 39.8 (2014): 540-546.
4. León-Sánchez, José R., et al. "Ácido linoleico conjugado: de la naturaleza al uso de la biotecnología." *Revista Cubana de Química* 26.3 (2014): 235-258.
5. Al-Hindi, Rashad R., and Salem Abd El Ghani. "Production of free conjugated linoleic acid by fermentation performed using Lactobacillus casei and Bifidobacterium bifidum." *Global Veterinaria* 14.5 (2015): 720-728.
6. Paszczyk, Beata, and Waldemar Brandt. "Wpływ czasu przechowywania na zawartość CLA oraz izomerów trans C18: 1 i C18: 2 w jogurtach z mleka krowiego o znormalizowanej zawartości tłuszczu." *Żywność Nauka Technologia Jakość* 23.2 (2016).
7. Güneş, Recep, and Ahmet Şükrü Demirci. "Konjuge linoleik asitlerin önemi ve bazi probiyotik suşlar tarafindan üretimi." *GIDA* 41.4 (2016): 251-258.
8. Cichosz, G., Czeczot, H., & Bielecka, M. (2020). The anticarcinogenic potential of milk fat. Annals of Agricultural and Environmental Medicine, 27(4), 512-518.
9. Paszczyk, B., & Tońska, E. (2022). Fatty Acid Content, Lipid Quality Indices, and Mineral Composition of Cow Milk and Yogurts Produced with Different Starter Cultures Enriched with Bifidobacterium bifidum. Applied Sciences, 12(13), 6558.
10. Abouelwafa, M., Ahmed, H., El-Safty, M., & Khalil, R. (2024). Production of Conjugated Linoleic Acid from Safflower Oil as Precursor by Probiotic Cultures. Journal of Chemistry and Nutritional Biochemistry, 5(1), 12-24.

Benedek, T., Máthé, I., **Salamon, R.**, Rákos, Sz., Pásztohy, Z., Márialigeti, K., Lányi, Sz.: Potential bacterial Soil inoculant made up by *Rhodococcus sp.* and *Pseudomonas sp*. for remediation in situ of hydrocarbon- and

heavy metal polluted soils. *Studia Universitatis Babes-Bolyai, Seria Chemia.* 3, 201*2,* ISSN (print): 1224-7154. ISSN (online): 2065-9520. p. 199-213.

1. Khan, Mohamed Yahya, et al. "Bioremediation of heavy metals using biosurfactants." *Advances in Biodegradation and Bioremediation of Industrial Waste* 381 (2015).
2. Wolińska, Agnieszka, et al. "Biological activity of autochthonic bacterial community in oil-contaminated soil." *Water, Air, & Soil Pollution* 227.5 (2016): 130.
3. Mayz, Julina, and Lorna Manzi. "Bacterias hidrocarburoclásticas del género Pseudomonas en la rizosfera de Samanea saman (Jacq.) Merr." *Revista Colombiana de Biotecnología* 19.1 (2017): 29-37.
4. Mayz, Juliana, and Lorna Manzi. "Hydrocarbonoclastic bacteria of the genus Pseudomonas in Samanea saman (Jacq.) Merr. rhizosphere." *Revista Colombiana de Biotecnología* 19.1 (2017): 29-37.
5. Benedek, Tibor, et al. "Aerobic and oxygen-limited enrichment of BTEX-degrading biofilm bacteria: dominance of Malikia versus Acidovorax species." *Environmental Science and Pollution Research* 25.32 (2018): 32178-32195.
6. Raeburn, Candice, et al. "Draft genome sequence and nomenclature adjustment of Rhodococcus qingshengii CS98, a cesium-accumulating strain isolated in Japan." *Biotechnology Reports* 25 (2020): e00415.
7. Cunningham, Colin J., et al. "Potential risks of antibiotic resistant bacteria and genes in bioremediation of petroleum hydrocarbon contaminated soils." *Environmental Science: Processes & Impacts* 22.5 (2020): 1110-1124.
8. Zhou, C., Pan, Y., Ge, S., Coulon, F., & Yang, Z. (2021). Rapid methods for antimicrobial resistance diagnosis in contaminated soils for effective remediation strategy. *TrAC Trends in Analytical Chemistry*, 137, 116203.
9. Kuhl, T., Chowdhury, S. P., Uhl, J., & Rothballer, M. (2021). Genome-Based Characterization of Plant-Associated Rhodococcus qingshengii RL1 Reveals Stress Tolerance and Plant–Microbe Interaction Traits. *Frontiers in Microbiology*, 2362.

Csapó, J., **Salamon R.V.**: Fatty acid composition and cholesterol content of the fat of pigs of various genotypes, *Acta Universitatis Sapientiae, Alimentaria*, 6, 2013, ISSN 1844-7449, p. 23−33 (CABI Database, Global Health)

1. Lípová, Petra, et al. "Effect of linseed and sunflower seeds in pig diet to fatty acid content in the pork from mangalitsa." *NutriNET 2017* (2017): 66.
2. Oliveira, Angela CF, et al. "The effect of feeder system and diet on welfare, performance and meat quality, of growing-finishing Iberian× Duroc pigs under high environmental temperatures." Livestock Science 234 (2020): 103972.
3. Bajčić, A., Petronijević, R., Suvajdžić, B., Tomović, V., Stajković, S., & Vasilev, D. (2023). Use of inulin-collagen suspension for the total replacement of pork backfat in cooked-emulsified sausages. Journal of Food and Nutrition Research, 62(1), 35-45.
4. Bajčić, A., Brankovic Lazic, I., Stajković, S., Karabasil, N., Dimitrijević, M., Janković, S., ... & Vasilev, D. (2025). Nutritive value of inulin-collagen enriched low-fat emulsion type sausages. Fleischwirtschaft, 4, 118-124.

Zaharia, N., **Salamon, R.,** Pascal, C., Salamon, Sz., Zaharia, R.**:** Changes in fatty acid composition and cholesterol content of goat colostrum**,** *Biotechnology in animal husbandry.* Vol 27. (3)2, 2011, ISSN 1450-9156, p. 1201-1208. (CABI Database).

1. Kamelska, Anna Malwina. "The Cholesterol Concentration in Mammals' Milk-Is It a Real Content?." *Nutr Hosp* 32.4: 1535-1540.
2. Jrad, Zeineb, et al. "Camel Colostrum Composition, Nutritional Value, and Nutraceuticals." *Handbook of Research on Health and* Glotova, Irina, et al. "Vacuum freeze-drying of products of goats lactation through heat pump: model development and equipment." *International Conference" Actual Issues of Mechanical Engineering" 2017 (AIME 2017)*. Atlantis Press, 2017.*Environmental Benefits of Camel Products*. IGI Global, 2020. 240-262.
3. گلی, et al. "ترکیب اسیدهای چرب با تاکید بر اسید لینولئیک مزدوج و میزان کلسترول در تعدادی از محصولات لبنی و گوشتی تجاری در ایران." *علوم و صنایع غذایی ایران* 15.82 (2018): 345-358.
4. Pietrzak-Fiećko, Renata, and Anna M. Kamelska-Sadowska. "The Comparison of Nutritional Value of Human Milk with Other Mammals' Milk." *Nutrients* 12.5 (2020): 1404.
5. Pascal, Constantin, et al. "Research regarding the influence of lactation stage on milk production at Carpatina breed." *Scientific Papers: Series D, Animal Science-The International Session of Scientific Communications of the Faculty of Animal Science* 63.1 (2020).

6. Jrad, Z., Oussaief, O., Khorchani, T., & El-Hatmi, H. (2022). Camel colostrum composition, nutritional value, and nutraceuticals. In Research Anthology on Recent Advancements in Ethnopharmacology and Nutraceuticals (pp. 902-924). IGI Global.
7. MONDESHKA, L., DIMITROVA, T., MARKOV, N., HRISTOV, M., STOYCHEVA, S., & BANCHEVA, T. (2022). GOAT COLOSTRUM--COMPOSITION AND IMPACT. Scientific Papers: Series D, Animal Science-The International Session of Scientific Communications of the Faculty of Animal Science, 65(1).

Vincze, E. B., **Salamon, R.V.,** Kovacs, E., Mara, Gy.: Effect of metal tolerant plant growth promoting rhizobacteria on bean growth, cadmium and zinc uptake and stress responses, *Environmental Engineering and Management Journal,* 17, 4, 2018, ISSN: 1582-9596, p. 803-813.

1. Saleh, Hosam M., et al. "Biological treatment of wastewater contaminated with cu (ii), fe (ii) and mn (ii) using Ludwigia Stolonifera aquatic plant." *Environmental Engineering & Management Journal (EEMJ)* 18.6 (2019).
2. Neagu, Elena, et al. "Antioxidant activity and phenolics content of capsella bursa-pastoris and marrubium vulgare depending on environmental factors." *Environmental Engineering & Management Journal (EEMJ)* 18.7 (2019).
3. Diaconu, M., Pavel, L. V., Hlihor, R. M., Rosca, M., Fertu, D. I., Lenz, M., & Gavrilescu, M. (2020). Characterization of heavy metal toxicity in some plants and microorganisms–a preliminary approach for environmental bioremediation. *New Biotechnology*.
4. Rápó, Eszter, et al. "Performance Comparison of Eichhornia crassipes and Salvinia natans on Azo-Dye (Eriochrome Black T) Phytoremediation." *Crystals* 10.7 (2020): 565.
5. Lazăr, Georgiana Cezarina Bartic, Florian Stătescu, and Daniel Toma. "Study of heavy metal dynamics in soil." *Environmental Engineering & Management Journal (EEMJ)* 19.2 (2020).
6. Halim, Md Abdul, et al. "Cadmium Immobilization in the Rhizosphere and Plant Cellular Detoxification: Role of Plant-Growth-Promoting Rhizobacteria as a Sustainable Solution." *Journal of Agricultural and Food Chemistry* 68.47 (2020): 13497-13529.
7. Minuţ, Mariana, et al. "The Beneficial Role of Some Microorganism in Soil Phytoremediation and Mitigation of Health Risk." *2020 International Conference on e-Health and Bioengineering (EHB)*. IEEE, 2020.
8. Becze, A., Vincze, E. B., Varga, H. M., & Gyöngyvér, M. (2021). Effect of plant growth promoting rhizobacteria on *zea mays* development and growth under heavy metal and salt stress condition. *Environmental Engineering & Management Journal (EEMJ)*, 20(4).
9. Lazar, G. C. B., Statescu, F., Trofin, O., Toma, D., & Pavel, V. L. (2021). The impact of sludge storage on the soil. case study: tomesti deposit in iasi county, romania. *Environmental Engineering & Management Journal (EEMJ)*, 20(3).
10. Minuț, M., Diaconu, M., Roșca, M., Cozma, P., Bulgariu, L., & Gavrilescu, M. (2023). Screening of Azotobacter, Bacillus and Pseudomonas Species as Plant Growth-Promoting Bacteria. Processes, 11(1), 80.
11. Uddin, S., Khanom, S., Islam, M. R., & Hossain, M. (2024). Toxicity of Rhizospheric Cadmium-Contaminated Soil and Its Remediation. In Cadmium Toxicity: Challenges and Solutions (pp. 321-377). Cham: Springer Nature Switzerland.

Laslo, É., Mara, Gy. Funkenhauser, B., Dobri, E., , **Salamon, R.V.,** Lányi, Sz., Abraham, B.: Isolation and screening of lactic acid bacteria from naturally fermented sources with high biotechnological potentia.l *Studia Universitatis Babes-Bolyai, Seria Chemia*, 60, 4, 2015,p. 95-106.

1. Both, Emese, Zsolt Bodor, and Beata Albert. "Effect of microencapsulation on viability and survival in simulated gut conditions of probiotic bacteria." *Romanian Biotechnological Letters* 23.6 (2018): 14140.
2. Laslo, É., É. György, and A. Czikó. "Meat starter cultures: Isolation and characterization of lactic acid bacteria from traditional sausages." *Acta Universitatis Sapientiae, Alimentaria* 12.1 (2019): 54-69.
3. XU, J. Y., NA, B. B., LIU, S., CHEN, C., SUN, H., & ZHENG, Y. L. (2021). Excellent lactic acid bacteria for silage and their application. Biotechnology Bulletin, 37(9), 39.
4. **徐**进益, **那彬彬**, **刘**顺, 陈超, 孙红, & 郑玉龙. (2021). **青**贮饲料的优良乳酸菌及其应用. **生物技**术通报, 37(9), 39.
5. György, É., & Laslo, É. (2021). Microbial diversity of traditionally processed cheese from Northeastern Region of Transylvania (Romania). In Fermentation-Processes, Benefits and Risks. IntechOpen.

Albert, Cs., Gombos, S., **Salamon, R.V.**, Csiki, Z., Prokisch, J., Csapó, J.:Production of highly nutritious functional food with the supplementation of wheat flour with lysine, *Acta Universitatis Sapientiae, Alimentaria*, 10, 2017, ISSN 1844-7449, p. 5−20 (CABI Database, Global Health)

1. Meybodi, Neda Mollakhalili, et al. "Effects of Microbial Transglutaminase and Fermentation Type on Improvement of lysine Availability in Wheat Bread: A Response Surface Methodology." *Applied Food Biotechnology* 6.3: 151-164.
2. Meybodi, Neda M., et al. "Wheat Bread: Potential Approach to Fortify its Lysine Content." *Current Nutrition & Food Science* 15.7 (2019): 630-637.
3. Доме, К. В., Бухарова, Е. С., Исмангулова, Д. Ю., Подгорбунских, Е. М., & Ломовский, И. О. (2021). ИЗУЧЕНИЕ КИНЕТИКИ ФЕРМЕНТАТИВНОГО ГИДРОЛИЗА РАСТИТЕЛЬНЫХ МАТЕРИАЛОВ НА ПРИМЕРЕ ОВСЯНОЙ МУКИ. *In Технологии и оборудование химической, биотехнологической и пищевой промышленности* (pp. 263-266).
4. Dome, K., Podgorbunskikh, E., Bychkov, A., & Lomovsky, O. (2022, February). Influence of mechanical treatment on the crystalline structure of pea starch. In AIP Conference Proceedings (Vol. 2390, No. 1, p. 030013). AIP Publishing LLC**.**
5. Capcanari, T., Covaliov, E., Negoiță, C., Siminiuc, R., Chirsanova, A., Reșitca, V., & Țurcanu, D. (2023). Hemp Seed Cake Flour as a Source of Proteins, Minerals and Polyphenols and Its Impact on the Nutritional, Sensorial and Technological Quality of Bread. Foods, 12(23), 4327.
6. Luo, L., Xiong, G., Wang, Q., Xiang, X., Long, Z., Huang, Z., ... & Liu, C. (2025). Enhancing cooking and eating quality of semi-dried brown rice noodles through Lactobacillus fermentation and moderate lysine addition. Food Chemistry: X, 26, 102327.

Csapó, J., Holló, G., Holló, I., **Salamon, R.V.**, Salamon, Sz., Toró, Sz., Csapóné Kiss, Zs: Production of selenium-enriched milk and dairy products, *Acta Universitatis Sapientiae, Alimentaria*, 8, 2015, ISSN 1844-7449, p. 5−29 (CABI Database, Global Health)

1. Saha, Uttam, et al. "Selenium in Soil-Crop-Animal System: A Holistic Perspective to Manage Animal and Human Health." *International Journal of Applied Agricultural Sciences* 3.3 (2017): 51.
2. Li, Ling-Li, et al. "Selenium stimulates cadmium detoxification in Caenorhabditis elegans through thiols-mediated nanoparticles formation and secretion." *Environmental science & technology* 53.5 (2019): 2344-2352.
3. Azorín, Irene, et al. "Can Moderate Levels of Organic Selenium in Dairy Cow Feed Naturally Enrich Dairy Products?." *Animals* 10.12 (2020): 2269.
4. Мусій, Л. Я., Цісарик, О. І., & Сливка, І. М. (2021). РОЗРОБЛЕННЯ ТЕХНОЛОГІЇ ЙОГУРТУ, ЗБАГАЧЕНОГО СЕЛЕНОМ. Вісник ЛТЕУ. Технічні науки, (28), 30-36.
5. de Assis, R. C., de Araújo Nogueira, M. D., Pinheiro, A. D. V., Galdino, R. S., de Sousa Almondes, K. G., & Maia, C. S. C. (2021). Determinação de selênio em leite bovino in natura provenientes do Ceará-Brasil. Research, Society and Development, 10(6), e48010616011-e48010616011.
6. **潘芸芸**, **姜竹茂**, **艾春梅**, & **王恒**. (2021). **富硒乳制品的生**产研发进展及前景分析. **中国乳**业, (8), 89-92.
7. El-Desoki, W., & Hamed, M. A. (2022). Impact of Selenium on Functional Properties of White Soft Cheese. Journal of Food and Dairy Sciences, 13(4), 51-57.
8. El-Desoki, W. I., Osman, A. H., Moneeb, A. H., Hamad, G. M., Alharbi, H. M., Alwutayd, K. M., & Mehany, T. (2025). Innovative low-fat cheese with selenium: Physiological benefits amidst heavy metal exposure. Journal of Agriculture and Food Research, 102120.
9. Sánchez-Martín, M. J., Gaggiotti, M., Simonelli, L., Marini, C., Marini, F., Boada, R., ... & Muñoz, F. F. (2025). Enhancing Organic Selenium Forms in Alfalfa Forage Through Inorganic Selenium Foliar Application: Insights from Laboratory and Field Studies Using X-Ray Spectroscopy. Agronomy, 15(3), 580.

Béri, B., Varga-Visi, É., Lóki K., Csapó-Kiss, Zs., Süli, Á., **Salamon, R.V.**, Csapó, J.: Analysis of the fatty acid pattern of milk from current and rare cattle breeds. *Acta Universitatis Sapientiae, Alimentaria*, 2011, ISSN 1844-7449, p. 28-43. (CABI Database, Global Health)

1. Al-Abdi, Sameer, J. Al-Abdi, and M. Al-Aamri. "Similarity index between breast milk and infant formula." *EC Paediatrics* 6 (2017): 91-111.

Varga-Visi, É., Süli, Á., Csapó-Kiss, Zs., Béri, B., **Salamon, R.V.**, Lóki K., Csapó, J.: Colostrum of current and rare cattle breeds: fatty acid pattern. *Acta Universitatis Sapientiae, Alimentaria*. 2011, ISSN 1844-7449, p. 5-17. (CABI Database, Global Health)

1. Yurchenko, S., et al. "Method for determination of fatty acids in bovine colostrum using GC-FID." Food Chemistry 212 (2016): 117-122.

2. Atanasova, Ivanova Silviya, and Ananoshtev Nikola Haralambev. "PRELIMINARY STUDIES OF PHYSICOCHEMICAL AND FATTY ACIDS COMPOSITION IN COLOSTRUM FROM" BULGARIAN MURA" BUFFALOES BREED." Евразийский Союз Ученых 29-2 (2016).
3. Mehra, R., Singh, R., Nayan, V., Buttar, H. S., Kumar, N., Kumar, S., ... & Kumar, H. (2021). Nutritional attributes of bovine colostrum components in human health and disease: A comprehensive review. Food Bioscience, 40, 100907.
4. Gökçe, G. Ö. K. H. A. N., Anitaş, Ö., Göncü, S. E. R. A. P., & Özoğul, Y. E. Ş. İ. M. (2021). A comparative analysis of colostrum nutritional compositions of primipar Jersey and Holstein cows calving summer months. Progress In Nutrition, 23(3).

Salamon, R.V., Lóki, K., Salamon, Sz., Albert, B., Sára, P., Győri, A., Győri, Z., Csapóné Kiss, Zs., Csapó, J.: Changes in fatty acid composition of foodstuffs during conventional and microwave heat treatment, *Krmiva,* 49, 1, 2007, ISSN:0023-4850,p. 23-28. (CABI Database, Referativny Zhurnal, Agricola)

1. Csapó, János, and Sándor Némethy. "Functional, health protecting and health maintaining food products." *Ecocycles* 4.1 (2018): 73-82.
2. Salamon, R. V., Visi, E. V., András, C. D., Kiss, Z. C., & Csapo, J. (2012). Synthetic methods for obtaining conjugated linoleic acids (CLA) by catalysis. Acta Univ. Sapientiae, Alimentaria, 5, 32-51.

András, C.D**.,** Mátyás, L., Ráduly, B., **Salamon, R.V**. Increasing the prediction efficiency of Hansen solubility parameters in supercritical fluids. *Periodica Polytechnica Chemical Engineering*, *63* (2), 2019, p. 286-293. (IF 0,877)

1. Deiters, Ulrich. "Attila R. Imre1, Edit Székely2." Periodica Polytechnica Chemical Engineering 63.2 (2019): 259-260.
2. Heidari, S., Foroozesh, J., & Latifi, M. (2021). Application of supercritical water in biocatalytic processes. In *Green Sustainable Process for Chemical and Environmental Engineering and Science* (pp. 301-323). Elsevier.
3. Albert, C., Codină, G. G., Héjja, M., András, C. D., Chetrariu, A., & Dabija, A. (2022). Study of Antioxidant Activity of Garden Blackberries (Rubus fruticosus L.) Extracts Obtained with Different Extraction Solvents. Applied Sciences, 12(8), 4004.

Laslo, E., Mathe, L., Lányi, Sz., Ábrahám, B., **Salamon, R.V.,** Tókos, K.: Effects of lactic acid bacteria inoculation on mountain grass and alfalfa silage fermentation characteristics. Environmental Engineering & Management Journal (EEMJ), 18, 3, 641-650.

1. Günaydin, T., Akbay, F., Arikan, S., & Kizilsimsek, M. (2023). Effects of different lactic acid bacteria inoculants on alfalfa silage fermentation and quality. Journal of Agricultural Sciences, 29(2), 555-560.

Varga-Visi, É., Lóki K., **Salamon, R.V.**, Csapó, J.: Gas cromatpographic analysis of conjugated linoleic acids. *Acta Universitatis Sapientiae, Alimentaria*, 2012, ISSN 1844-7449, p. 52-62. (CABI Database, Global Health)

1. Salsinha, Ana S., et al. "Microbial production of conjugated linoleic acid and conjugated linolenic acid relies on a multienzymatic system." *Microbiology and Molecular Biology Reviews* 82.4 (2018).
2. Gong, Mengyue, et al. "Structure determination of conjugated linoleic and linolenic acids." *Journal of Chromatography B* (2020): 122292.
3. Szokol, B., & Éva, V. V. (2022). Előzetes eredmények egyes szarvasmarha húsrészek zsírtartalmának és zsírsavösszetételének összefüggéséről. *Acta Agraria Kaposváriensis*, 26(1), 71-81.

Csapó, J., Salamon, R.V., Salamon, Sz., Toró, Sz., Csapóné Kiss, Zs. Structural and quantitative analysis of exopolisaccharides and oligosaccharides produced by lactobacillus. I. Basic information, isolation, quantitative determination, molecular mass and monosaccharide composition, Acta Universitatis Sapientiae, Alimentaria, 7, 2014, ISSN 1844-7449, p. 5−29 (CABI Database, Global Health)

1. Csapó, J., D. Kiss, and Cs Albert. "Production of prebiotics via reactions involving lactose as well as malic acid and citric acid." Acta Universitatis Sapientiae, Alimentaria 11.1 (2018): 97-109.

Csapó, J., **Salamon, R.V.,** Salamon, Sz., Toró, Sz., Csapóné Kiss, Zs. Structural and quantitative analysis of exopolisaccharides and oligosaccharides produced by lactobacillus. II. The connection status-, configuration-, phosphorous content-, modification-, structure of monosaccharides, exopolysaccharides in yogurt, galactooligosaccharides, Acta Universitatis Sapientiae, Alimentaria, 7, 2014, ISSN 1844-7449, p. 21−44 (CABI Database, Global Health)

1. Csapó, J., D. Kiss, and Cs Albert. "Production of prebiotics via reactions involving lactose as well as malic acid and citric acid." Acta Universitatis Sapientiae, Alimentaria 11.1 (2018): 97-109.

Salamon, R.V., Albert I., András Cs.D., Csapó, J., Ibănescu, C.: Preliminary observations on the effects of milk fortification with conjugated linoleic acid in yogurt preparation, Journal of Physics: Conference Series 602, 2015, 012017.

1. Minervini, Fabio, Maria De Angelis, and Marco Gobbetti. "Functional dairy products including Pro/Pre/Symbiotics." Advances in dairy products. Conto F, Del Nobile MA, Faccia M, Zambrini AV, Conte A (ed). John Wiley & Sons, Hoboken, NJ, USA (2017): 216-247**.**

Salamon, R.V.; Dabija, A.; Ferencz, Á.; Tankó, G.; Ciocan, M.E.; Codină, G.G.: The effect of dry hopping efficiency on β-myrcene dissolution into beer. Plants 11, 8, 2022, 1043. https://doi.org/10.3390/plants11081043

1. Tusha, K., Nešpor, J., Jelínek, L., Vodičková, H., Kinčl, T., & Dostálek, P. (2022). Effect of Czech Hop Varieties on Aroma of Dry-Hopped Lager Beer. Foods, 11(16), 2520.
2. Klimczak, K., Cioch-Skoneczny, M., & Duda-Chodak, A. (2023). Effects of Dry-Hopping on Beer Chemistry and Sensory Properties—A Review. Molecules, 28(18), 6648.
3. Alfeo, V., Sileoni, V., Bravi, E., Belardi, I., De Francesco, G., & Marconi, O. (2023). A sustainable valorisation of spent hops from dry-hopping. LWT, 186, 115248.
4. Alfeo, V., Sileoni, V., Bravi, E., Belardi, I., De Francesco, G., & Marconi, O. (2023). A sustainable valorisation of spent hops from dry-hopping. LWT, 186, 115248.
5. Monacci, E., Baris, F., Bianchi, A., Vezzulli, F., Pettinelli, S., Lambri, M., ... & Sanmartin, C. (2024). Influence of the drying process of Cascade hop and the dry-hopping technique on the chemical, aromatic and sensory quality of the beer. Food Chemistry, 460, 140594
6. Barros, M. V. A., Teixeira, K. C., da Silva Santos, L., Rocha, B. L., Prados, C. P., dos Santos Pereira, A. K., & da Silva Maia, A. M. (2024). Ultraviolet spectrophotometry as method to determine the concentration of β-myrcene released from chitosan in aqueous medium. Journal of Pharmacological and Toxicological Methods, 127, 107509.
7. Carvalho, G., Coelho, E., Rodrigues, R. M., Vicente, A. A., & Pereira, R. N. (2025). Powering up brewing: ohmic heating's effect on the extraction of key sensory compounds from hop pellets. Sustainable Food Technology, 3(6), 1948-1959.
8. Jeong, D., & Kim, Y. S. (2025). Analysis of methanol, fusel alcohols, and other volatile compounds of local specialty alcoholic beverages (wine, beer, and soju) in Korea. Applied Biological Chemistry, 68(1), 11.
9. Kelanne, N., Zhu, Y., Rysä, T., Yang, B., Zhu, B., & Laaksonen, O. (2025). Characterization of Commercial Non-Alcoholic Beers in Two Locations, Finland and China. Beverages, 11(2), 47.
10. Savov, R., Borda, Á., Březinová, M., Šedík, P., Horák, J., & Wróblewski, Ł. (2025). The Development of Minibreweries and their Regional Roles: Economic, Social, and Tourism Perspectives. Logos Verlag Berlin GmbH.

Ciocan, M.E.; **Salamon, R.V.**; Ambrus, Á.; Codină, G.G.; Chetrariu, A.; Dabija, A.: Brewing with Unmalted and Malted Sorghum: Influence on Beer Quality. *Fermentation* 2023, 9, 490. https://doi.org/10.3390/fermentation9050490

1. Li, L., Zhang, Y., Zheng, J., Li, M., Wang, H., Wu, J., & Zong, X. (2023). Effects of crushing and enzyme treatment on physicochemical, fermentation performance, and antioxidant properties of qingke (hull-less barley) wort. LWT, 189, 115545.
2. Nocente, F., Galassi, E., Taddei, F., Natale, C., & Gazza, L. (2023). Preliminary Evaluation of Minor Cereals as Non-Traditional Brewing Raw Materials. Beverages, 10(1), 2.
3. Partichelli, C. P., Silveira, V. C. C., Manfroi, V., & Rodrigues, R. C. (2024). Exogenous enzymes for gluten-free beer production: A review of the industrial practice and its implications for scientific research. Innovative Food Science & Emerging Technologies, 103709.
4. Budner, D., Carr, J., Serafini, B., Tucker, S., Dieckman-Meyer, E., Bell, L., & Thompson-Witrick, K. A. (2024). Targeted Study of the Effect of Yeast Strain on Volatile Compounds Produced in Sorghum Beer. Foods, 13(22), 3626.
5. Kageruka, H., Habumugisha, E., Simon, M., Vantsiotis, T., Declercq, N., & Collin, S. (2024). The Ancestral Use of Ashes in Red Sorghum Malting, an Efficient Tool for Avoiding Polyphenol-Related Enzymatic Inhibition During Mashing. Journal of the American Society of Brewing Chemists, 82(4), 349-356.
6. Gomes, W. P. C., Amigo, J. M., & Melchert, W. R. (2025). Digital images and chemometric tools for predicting physicochemical parameters of beers. Microchemical Journal, 116543.

7. Carvalho, H. J. M., Lima, C. T., Villela, A. B. J., Araújo, M. A., Andressa, I., dos Santos, A. S., ... & Schmiele, M. (2025). The Potential of Red Sorghum: Controlled Germination Approach for Gluten-Free Lager Beer Innovation.
8. Zangué, S. C. D., Bouba, A. A., & Jong, E. N. (2026). Brewing process for sorghum beer. In Brewing with Sorghum (pp. 221-294). Elsevier.
9. Gómez Pamies, L. C., Acquisgrana, M. D. R., Bianchi, M. A., Lataza Rovaletti, M. M., & Benítez, E. I. (2025). Extrusion Process to Improve the Availability of Fermentable Sugars in Sorghum Wort. Journal of Food Science, 90(6), e70352.
10. 郑辰, 谷新晰, 徐冉, 锁然, 王卫正, & 卢海强. (2025). 产褪黑素酵母菌的筛选及其益生特性评价. Journal of Chinese Institute of Food Science & Technology/Zhongguo Shipin Xuebao, 25(7).

Ciocan, M.E.; Salamon, R.V.; Ambrus, Á.; Codină, G.G.; Chetrariu, A.; Dabija, A.: Use of Unmalted and Malted Buckwheat in Brewing. Appl. Sci. 2023, 13, 2199. https://doi.org/10.3390/app13042199

1. Salamon, A., Kowalska, H., Ignaczak, A., Marzec, A., Kowalska, J., & Szafrańska, A. (2023). Characteristics of Oat and Buckwheat Malt Grains for Use in the Production of Fermented Foods. Foods, 12(20), 3747.
2. Dabija, A., Rusu, L., & Codină, G. G. (2023). Studies on the Manufacturing of Food Products Using Unconventional Raw Materials. Applied Sciences, 13(13), 7990.
3. Li, H., Zhu, F., & Li, G. (2025). Beverages developed from pseudocereals (quinoa, buckwheat, and amaranth): Nutritional and functional properties. Comprehensive Reviews in Food Science and Food Safety, 24(1), e70081.
4. Partichelli, C. P., Silveira, V. C. C., Manfroi, V., & Rodrigues, R. C. (2024). Exogenous enzymes for gluten-free beer production: A review of the industrial practice and its implications for scientific research. Innovative Food Science & Emerging Technologies, 103709.
5. Li, H., Zhu, F., & Li, G. (2025). Beverages developed from pseudocereals (quinoa, buckwheat, and amaranth): Nutritional and functional properties. Comprehensive Reviews in Food Science and Food Safety, 24(1), e70081.
6. Kaur, S., Ghosh, A., Kaur, G., Singh, G., Pandey, P., Kumar, A., ... & Riar, A. (2025). Pseudocereals for modern diets: Multifunctional grains with superior bioactive properties, nutraceutical potential, and diverse industrial applications. Food Chemistry Advances, 101066.
7. Samarasinghe, A. S., Fernando, F., Athiyappan, K. D., Xu, B., & Saeid, A. (2025). New Insights Into the Use of Cereals and Pseudocereals in Fermented Beverages: Trends, Challenges, and Innovations. EFood, 6(4), e70089.
8. Gomes, W. P. C., Amigo, J. M., & Melchert, W. R. (2025). Digital images and chemometric tools for predicting physicochemical parameters of beers. Microchemical Journal, 116543.
9. Podgoršek, M., Doberšek, K., Paš, M., Tome, M., Ocvirk, M., Petrovič, U., ... & Čadež, N. (2025). Genomic adaptation of an autochthonous cider yeast strain to buckwheat and barley wort under stressful brewing conditions. Applied and Environmental Microbiology, 91(11), e01015-25.
10. Gasiński, A., Kawa-Rygielska, J., Pietrzak, W., Pytlarz, E., & Hamkało, O. (2025). Utilisation of rye brome (Bromus secalinus L.) for malting and brewing. Journal of Cereal Science, 104278.
11. Suárez, S. E., Speroni, F., & Añón, M. C. (2025). Pseudocereal Proteins: Structural and Nutritional Properties, Applications in Food Matrices, In Vitro Digestibility, and Bioactivity. Sustainable Food Proteins, 3(3), e70032.
12. Ivanov, V., Meledina, T., & Ivanova, A. (2025). Development of technology for the oat wort's production using over 50% husked oat malt with the application of enzymatic preparations. In BIO Web of Conferences (Vol. 172, p. 03002). EDP Sciences.

Gyenge, L., Erdő, K., Albert, C., Laslo, É., & Salamon, R. V. (2024). The effects of soaking in salted blackcurrant wine on the properties of cheese. Heliyon, 10(14).

1. Huang, X., Zheng, S., Guo, Y., Yu, B., Zhao, M., Guo, P., ... & Yang, Y. (2025). Structure characterization of polysaccharide isolated from Ribes nigrum L. and it's bioactivity against gout. International Journal of Biological Macromolecules, 306, 141359.
2. Freire, P., Olmos, D., Pedroza, M. A., Adamson, J., Elkhalil, R., Atwood, M., ... & Licon, C. C. (2025). Evaluating the Influence of Two Different Red Wines on the Physicochemical Properties, Volatile Compound Profiles, and Sensory Attributes of Wine-Soaked Pressed Cheeses. Foods, 14(20), 3475.
3. Feitosa, B. F., de Freitas Brilhante, A., de Araujo, Í. F. R., Xavier, L. E., Gonçalves, M. C., & Cavalcanti, M. T. (2025). Response of potential consumers of Coalho cheese marinated in red

wine: A technology being tested to improve the acceptance of goat products. International Journal of Gastronomy and Food Science, 101202.
4. Barna, I. F., & Mátyás, L. (2025). Analytic Solutions and Entropy Production of the Double-Diffusive Equation System. Entropy, 27(9), 946.
5. AS, L. O. A., & Barna, I. F. (2025). Self-similar solutions of the two dimensional heat diffusion equation for infinite horizon. Romanian Reports in Physics, 77, 110.
6. Wei, R. R., Ma, Q. G., Liu, W. M., & Zhang, Z. H. (2026). Polyphenols: Distribution, Extraction, Bioactivity, Biotransformation, and Application. Combinatorial Chemistry & High Throughput Screening.

Citări Google Scholar: citări 440
h-index 17
i10-index 12

dr. ing. Salamon Rozalia Veronika