

Curriculum vitae

Informații personale

Nume/Prenume Albert Csilla
Adresa Miercurea Ciuc, Al. Ciocirliei 8/A/6
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Data și locul nașterii 23.08.1976 Bălan, Harghita

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

Educație și formare

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

Experiența profesională

Funcția	Perioada	Instituția
Șef lucrări	2009-prezent	Universitatea Sapientia, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Lector invitat	03.2012(1 lună)	Development of the Southern Danubian universities competitiveness -TÁMOP-4.2.1.B-10/2/KONV-2010-0002, la Universitatea Kaposvár, Ungaria,
Asistent universitar	2006-2009	Universitatea Sapientia, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Preparator	2005-2006	Universitatea Sapientia, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Biochimist	2003-2005	Universitatea Sapientia Miercurea-Ciuc, Catedra de Științe

Alte funcții deținute (nedidactice)

Farmacist la SC Arnika SRL Miercurea Ciuc, Jud. Harghita, perioada 2001- 2003
Coordonatorul programului de studiu master Biotehnologii sustenabile din anul 2017-prezent

Limbi străine cunoscute

Engleză: nivel mediu

Activitatea didactică (cursuri, seminarii, lucrări practice conduse)

Disciplina	Perioada		
	Curs	Lucrari practice	Seminarii
Chimie analitică și analiza instrumentală	2010-prezent	2004-prezent	-
Chimia compușilor naturali	-	2010-2012	2007-2008
Toxicologie	-	2004-2006	-
Biochimie	-	2003-2004	-

Biotehnologie farmaceutica	2014-		
Chimie anorganică		2010-2011	
Alimente functionale		2014-	
Bioanalitica instrumentala		2014-	

Domeniul de cercetare

Chimie analitică și analiză instrumentală, Analiza aminoacizilor

Activitate conducător de doctorat

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

Activitate de cercetare, granturi

Nr. crt.	Titlul temei/ director sau membru	Beneficiar	Anul	Valoare
1	Determinarea conținutului de acid linoleic conjugat al laptelui și a produselor lactate/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2002-2003	9150 EUR
2	Determinarea cantității de D-aminoacizi a laptelui și a produselor lactate/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2004-2007	6214 RON+ 4680 EUR
3	Cercetări privind creșterea siguranței alimentare prin utilizarea unor procese neconvenționale de tratare termică a unor produse alimentare/membru	CEEX/SIGMA	2006-2009	100000 RON
4	Managementul deficitului de seleniu din Romania/membru	CEEX/TOPAS	2007-2010	2078000 RON
5	Variația compoziției laptelui de mamă în funcție de nutriție având în vedere conținutul de acid linoleic conjugat, trans acizi grași, macro și microelemente, colesterolă, carbamidă/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2007-2008	20800 RON
6	Tehnologie și echipament pentru pasteurizarea laptelui și a smantani în camp de microunde/ responsabil proiect din partea SC Lactis SRL	INOVARE/ MICROPAST	2007-2010	110.000 RON
7	Conținutul de seleniu a alimentelor provenite din Secuime/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2010-2013	22500 Ron
8	Procedeu de obtinere de bioetanol din deseuri agroalimentare tratate cu enzime termostabile recombinante, obtinute prin expresie heterologa extracelulara/membru	PNCDI /Biodesenex	2012	35000 Ron
9	Obținerea unui produs funcțional cu valoare nutritivă ridicată prin fortificarea fainii de grâu cu lizina/director	Institutul Programelor de Cercetare al Univ. Sapientia	2015-2016	16000 Ron
10	Managementul complex al resturilor vegetale în sistemele de agricultură conservativă (CERES)/membru	UEFISCDI	2015	140000 ron

Membru în organizații științifice și profesionale

2001 - prezent : Membru al Colegiului Național al Farmaciștilor

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

Membru în colective de redacție (de specialitate)

Acta Universitatis Sapientia, Alimentaria-membru din 2019

Citări Google Scholar: 322

Mentorat studenți

Conducător științific a 13 de prezentări la conferințe studențești din 2016:

- Conferințe studențești locale: 2 prezentări

- Conferințe ștudențești regional: din 8 prezentări 5 au fost premiați
- Conferințe ștudențești internaționale: din 3 prezentări 1 a fost premiat

Popularizare a științei

Organizator: Concursul Laborkukac, din anul 2018-prezent; Membru în comitetul de organizare a concursului Laborkukac între anii 2010-2012 și 2014-2018

Membru în comitetul de organizare a: Ziua porților deschise în laboratoarele departamentului de Științe Alimentare, din anul 2010-prezent;

Am fost invitat de mai multe ori la emisiune săptămânală de popularizare a științei la Radio Retro Miercurea Ciuc denumit Bufniță, între 2014-2016.

Am ținut prelegere la 8 Science Espresso, ca evenimente locale conexe expoziției între 15 ianuarie-29 martie, ca parte a proiectului Sparks (Horizon2020, Grant Agreement number: 665825), <http://csik.sapientia.ro/ro/sparks>

Am ținut un workshop la Reverse Science Cafe și Design Incubation Workshop între 15 ianuarie-29 martie, ca parte a proiectului Sparks (Horizon2020, Grant Agreement number: 665825), <http://csik.sapientia.ro/ro/sparks>

Am fost cu studenții la tabăra de vară Tusványos cu experimente chimice între anii 2014-2019.

07.11.2021

Nume Prenume:

Dr. Albert Csilla

Lista de lucrări în domeniul de studii universitare de licență

Numele și prenumele: **Albert Csilla**

A. Teza de doctorat: *A Székelyföldön előállított tej és tejtermékek összetétele, különös tekintettel a tej alapanyag összcsírá számára (The composition of milk and dairy products in Székelyland, with special respect to the total germ number of the milk raw material)* 2010., Dr. Csapó János, Universitatea Kaposvár, Facultatea de Științe Animale, Departamentul de Chimie și Biochimie

B. Cărți și capitole de cărți

1. Csapó, J., Csapóné Kiss, Zs., **Albert, Cs.**, Salamon, Sz.: *Élelmiszerfehérjék minősítése (Calificarea proteinelor alimentare)*. Editura Scientia Kiadó, Cluj, ISBN 978-973-7953-75-9, 2007. 1-506 p.
2. Csapó, J., **Albert, Cs.**, Lóki, K., Csapó-Kiss, Zs., Varga-Visi, É.: Quantitative determination of the protein of bacterial based on D-amino acid content. D-amino acids: a new frontier in amino acid and protein research. Ed.: Ryuichi Konno. 2007. ISBN 1-60021-075-9 p. 123-133
3. Csapó, J., **Albert, Cs.**, Csapóné Kiss Zs.: *Élelmiszeranalitika. Válogatott fejezetek (Analitică alimentară)*. Editura Scientia Kiadó, Cluj, ISBN 978-973-7953-94-0, 2008. 1-314.
4. Csapó, J., **Albert, Cs.**, Csapóné Kiss, Zs.: *Élelmiszer-hamisítás és kimutatása*. Scientia Kiadó, Kolozsvár, 2016. 1-441
5. Csapó, J., **Albert, Cs.**, Csapóné Kiss, Zs.: *Funkcionális élelmiszerek*. Scientia Kiadó, Kolozsvár, 2016. 1-210.
6. Csapó, J., **Albert, Cs.**, Csapóné Kiss, Zs.: *Élelmiszerhamisítás*. Debreceni Egyetem Kiadó Debrecen University Press, 2016. 1-217 (elektronikus)
7. Csapó, J., **Albert, Cs.**: *Funkcionális élelmiszerek (Alimente functionale)*. Debrecen University Press, Debrecen, 2018.1-282.
8. Csapó, J., **Albert, Cs.**, Kiss, D.: *Analitikai kémia élelmiszermérnököknek*, 2020. 1-364., ISBN: 978-606-9750-34-6 (606-9750-34-9)

C. Lucrări științifice publicate

C1. Lucrări științifice publicate în reviste cotate ISI

1. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**: Analysis of the racemization of the tryptophan. *Chromatographia*. 2006. 63. 101-104.
2. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**: The influence of manufacture on the free D-amino acid content of Cheddar cheese. *Amino Acids*. 2007. 32. 1. 39-44.
3. **Albert, Cs.**, Pohn, G., Lóki, K., Salamon, Sz., Albert, B., Sára, P., Mándoki, Zs., Csapó-Kiss, Zs., Csapó, J.: Effect of microorganisms on free amino acid and free D-amino acid content of various dairy products. *Poljoprivreda / Agriculture*, 2007. 13. 1. ISSN: 1330-7142. p. 192-196.
4. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**, Salamon, Sz.: The influence of the extrusion on the racemization of the amino acids. *Amino Acids*. 2008. 34. 2. 287-292. p. ISSN: 14382199
5. András, C.D., Csajági, C., Orbán, K.C., **Albert, Cs.**, Ábrahám, B., Miklóssy, I.: A possible explanation of the germicide effect of carbon dioxide in supercritical state based on molecular-biological evidences, *Medical Hypotheses*, 2010, *Medical Hypotheses*, 74 (2), pp. 325-329.

6. András, C.D., **Albert, Cs.**, Salamon, S., Gálicza, J., András, R., András, E.: Conus magus vs. Irukandji syndrome: a computational approach of a possible new therapy., Brain Research Bulletin, 2011, 86(3-4), 195-202.
7. Domokos, E., Jakab-Farkas, L., Darkó, B., Bíró-Janka, B., Mara, G., **Albert, Cs.**, & Balog, A. (2018). Increase in Artemisia annua Plant Biomass Artemisinin Content and Guaiacol Peroxidase Activity Using the Arbuscular Mycorrhizal Fungus Rhizophagus irregularis. Frontiers in plant science, 9, 478.
8. Benedek, K., Bálint, J., Máthé, I., Mara, Gy., Felföldi, T., Szabó, A., Fazakas, Cs., **Albert, Cs.**, Buchkowski, W. R., Schmitz, O.J., Balog, A. (2019). Linking intraspecific variation in plant chemical defence with arthropod and soil bacterial community structure and N allocation. Plant and Soil, 1-15.
9. Csapó, J., **Albert, Cs.**, Bakos, G., Nagy, Á., Szabari, M., Stefler, J.: Kettes és hármas ikreket ellett tehenek kolosztrumának összetétele. Magyar Állatorvosok Lapja. 2019. 141. 463-470.
10. Csapó, J., **Albert, Cs.**, Szigeti, T.J.: Functional foods, Élelmiszervizsgálati Közlemények, 2019. 1. 2340-2360
11. Csapó, J., **Albert, Cs.**, Szigeti, T.J.: Counterfeiting of milk and dairy products, and analytical methods suitable for the detection of counterfeiting, | Élelmiszervizsgálati Közlemények, 2020, 66(1), pp. 2802–2828
12. Domokos, E., Bíró-Janka, B., Bálint, J., Molnár, K., Fazakas, Cs., Jakab-Farkas, L., Domokos, J., **Albert, Cs.**, Mara, Gy., Balog, A.: Arbuscular mycorrhizal fungus rhizophagus irregularis influences artemisia annua plant parameters and artemisinin content under different soil types and cultivation methods, Microorganisms, 2020, 8(6), pp. 1–17, 899

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

1. Csapó J., Csapóné Kiss Zs., Vargáné Visi É., **Albert Cs.**, Salamon R.: Különböző technológiával készült sajtok összes szabad és szabad D-aminosav tartalma. (Total free and free D-aminoacid content of cheeses produced by different technologies). *Acta Agraria Kaposváriensis*. 2005. 9. 2., ISSN: 14181789, p. 61-71. (CABI Database)
2. Salamon R., Csapó J., Vargáné Visi É., Csapóné Kiss Zs., Altorjai A., Győri, Z., Sára P., Lóki K., **Albert Cs.**: A tej zsírsavösszetételének és konjugált linolsav- tartalmának változása az évszakok szerint. (The influence of the season on the fatty acid composition and conjugated linolic acid content of the milk). *Acta Agraria Kaposváriensis*, 2005. 9. 3. ISSN: 14181789 p. 1-15. (CABI Database)
3. Lóki, K., **Albert, Cs.**, Varga-Visi, É., Sára, P., Csapó-Kiss, Zs., Csapó, J.: New possibilities for the determination of the tryptophan enantiomers. *Krmiva*, 2006. 48. 4. ISSN:0023-4850 p.181-186. (CABI Database, Referativny Zhurnal, Agricola)
4. Varga-Visi, É., **Albert, Cs.**, Lóki, K., Csapó, J.: Evaluation of the inactivation of health sensitive antinutritive factors in fullfat soybean. *Krmiva*, 2006. 48. 4. ISSN:0023-4850 p. 201-205. (CABI Database, Referativny Zhurnal, Agricola)
5. **Albert, Cs.**, Lóki, K., Varga-Visi, É., Pohn, G., Sára, P., Csapó, J.: Separation and determination of sulphur containing amino acid enantiomers by high performance liquid chromatography. *Krmiva*, 2006. 48. 4. ISSN:0023-4850 p.187-192. (CABI Database, Referativny Zhurnal, Agricola)
6. Pohn, G., **Albert, Cs.**, Csapó, J.: A mikroorganizmusok hatása a tej D-aminosav tartalmára. (Efectul microorganismelor asupra compoziției în aminoacizi D a laptelui.) *Tejgazdaság*. 2006. 65. ISSN: 1219-3224 p. 40-45. (DSA, CABI Database)

7. **Albert, Cs.**, Pohn, G., Lóki, K., Salamon, Sz., Albert, B., Sára, P., Csapóné, Kiss Zs., Csapó J.: A nyerstej mikroorganizmusainak hatása tej és tejtermékek szabadaminosav- és szabad D-aminosav-tartalmára. (Effect of microorganisms on free amino acid content of milk and various dairy products). *Acta Agraria Kaposváriensis*, 2007. 11. 3. ISSN: 141817891. p. 12. (CABI Database).
8. Pohn, G., **Albert, Cs.**, Salamon, Sz., Sára, P., Albert, B., Csapó-Kiss, Zs., Csapó, J.: Effect of microorganisms on the D-amino acid content of milk. *Krmiva*, 2007. 49. 1. ISSN: 12147621p. 15-21. (CABI Database, Referativny Zhurnal, Agricola).
9. **Albert, Cs.**, Lóki, K. Salamon, Sz., Albert, B., Sára, P., Csapó-Kiss, Zs., Csapó, J.: Effect of total germ number in the raw milk on free amino acid and free D-amino acid content of various dairy products. *Krmiva*, 2007. 49. 1. ISSN: 12147621. p.29-35. (CABI Database, Referativny Zhurnal, Agricola).
10. **Albert, Cs.**, Lányi, Sz., Salamon, Sz., Lóki, K., Csapóné, Kiss, Zs., Csapó, J.: A mikrohullámú pasztörözés hatása a tej összetételére I. Aminosav-összetétel, szabadaminosav-tartalom, biológiai érték. (The effect of microwave pasteurization on the composition of milk. I. Amino acid composition, free amino acid content, biological value). *Acta Agraria Kaposváriensis*. 2008. 12. 3. ISSN: 14181789 p. 11-24. (CABI Database).
11. **Albert, Cs.**, Lányi, Sz., Csapóné, Kiss, Zs., Salamon, Sz., Csapó, J.: A mikrohullámú pasztörözés hatása a tej összetételére II. B₁-, B₂-, B₆-, B₁₂- és C-vitamin-, hasznosítható lizin-, lizino-alanin-, hidroximetil-furfurol-tartalom. (The effect of microwave pasteurization on the composition of milk. II. Vitamin B₁, B₂, B₆, B₁₂ and C, utilizable lysine, lysinoalanine, and hydroxymethyl furfurol content). *Acta Agraria Kaposváriensis*. 2008. 12. 3. ISSN: 14181789. p. 25-36 (CABI Database).
12. Csapó, J., **Albert, Cs.**, Lóki, K., Csapó-Kiss, Zs.: Separation and determination of the amino acids by ion exchange column chromatography applying postcolumn derivatization. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 5-30. (CABI Database, Global Health)
13. Csapó, J., Csapó-Kiss, Zs., **Albert, Cs.**, Lóki, K.: Hydrolysis of proteins performed at high temperatures and for short times with reduced racemization, in order to determine the enantiomers of D- and L-amino acids. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 31-48. (CABI Database, Global Health)
14. Csapó, J., Lóki, K., **Albert, Cs.**, Csapó-Kiss, Zs.: Mercaptoethanesulfonic acid as the reductive thiol-containing reagent employed for the derivatization of amino acids with o-phthaldialdehyde analysis. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 49-60. (CABI Database, Global Health)
15. Lóki, K., Varga-Visi, É., **Albert, Cs.**, Csapó, J.: Separation and determination of the tryptophan enantiomers. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 61-72. (CABI Database, Global Health)
16. **Albert, Cs.**, Lóki, K., Pohn, G., Varga-Visi, É., Csapó, J.: Investigation of performic acid oxidation in case of thiol-containing amino acid. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 73-80. (CABI Database, Global Health)
17. Csapó, J., **Albert, Cs.**, Lóki, K., Csapó-Kiss, Zs.: Quantitative determination of the protein of bacterial origin based on D-amino acid contents. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 81-98. (CABI Database, Global Health)
18. Csapó, J., **Albert, Cs.**, Pohn, G., Csapó-Kiss, Zs.: Rapid method for the determination of diaminopimelic acid using ion exchange chromatography. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 99-108. (CABI Database, Global Health)

19. Csapó, J., **Albert, Cs.**, Lóki, K., Pohn, G.: Age determination based on amino acid racemization: a new possibility. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 109-118. (CABI Database, Global Health)
20. Csapó, J., **Albert, Cs.**, Csapó-Kiss, Zs.: The D-amino acid content of foodstuffs. (A Review). *Acta Universitatis Sapientiae, Alimentaria*. 2009. 2. 1. ISSN 1844-7449, p. 5-30. (CABI Database, Global Health)
21. Pohn, G., **Albert, Cs.**, Csapó-Kiss, Zs., Csapó, J.: Influence of mastitis on D-amino acid content of milk. *Acta Universitatis Sapientiae, Alimentaria*. 2009. 2. 1. ISSN 1844-7449, p. 31-43. (CABI Database, Global Health)
22. Varga-Visi, É., Pohn, G., **Albert, Cs.**, Mándoki, Zs., Csapó, J.: The effect of thermic treatment conditions on the amino acid composition of soybean and maize. In: *Krmiva*. 2009. 51. ISSN:0023-4850 p. 139-144. (CABI Database, Referativny Zhurnal, Agricola)
23. **Albert, Cs.**, Pohn, G., Mándoki, Zs., Csapó-Kiss, Zs., Csapó, J.: The effect of microwave pasteurization on the composition of milk. *Krmiva*. 2009. 51. 4. ISSN:0023-4850 p. 213-221. (CABI Database, Referativny Zhurnal, Agricola)
24. Lóki, K., Kalambura, S., Mándoki, Zs., Varga-Visi, É., **Albert, Cs.**, Csapó, J.: The influence of disposal technology obtained with alkaline treatments on D-amino acid content of slaughterhouse waste. *Acta Universitatis Sapientiae, Alimentaria*. 2010. 1. 66-80
25. Csapó, J., Lóki, K., Béri, B., Süli, Á., Varga-Visi, É., **Albert, Cs.**, Csapó-Kiss, Zs.: Colostrum and milk of current and rare cattle breeds: protein content and amino acid composition. *Acta Universitatis Sapientiae, Alimentaria*. 2011. 18-27
26. **Albert Cs.**, Csapó J.: A mikroorganizmus-szám hatása tej és tejtermékek D-aminosav tartalmára. *Tejgazdaság*. 2012. 62. 1-2. 3-12
27. Csapó, J., **Albert, Cs.**: Determination of seleno-amino acids by ion exchange column chromatography and high performance liquid chromatography (Preliminary study). *Acta Universitatis Sapientiae, Alimentaria*. 2013. 45-52
28. Csapó, J., **Albert, Cs.**: Funkcionális élelmiszerek, múlt, jelen, jövő. (Functional foods, past, present future). *Acta Scientiarum Transylvanica, Chimica*. 23-24/3. 54-63. 2015-2016
29. **Cs. Albert**, S. Gombos, R. V. Salamon, J. Prokisch, J. Csapó: Production of highly nutritious functional food with the supplementation of wheat flour with lysine, *Acta Universitatis Sapientiae, Alimentaria*, 10 (2017) 5–20.
30. J. Prokisch, Z. Csiki, Cs. Albert, J. Csapó: Production of high-lysine-content biscuit and examination of the absorption of lysine in humans, *Acta Universitatis Sapientiae, Alimentaria*, 10 (2017) 21–35
31. J. Csapó, Cs. Albert, J. Prokisch: The role of vitamins in the diet of the elderly. I. Fat-soluble vitamins
Acta Universitatis Sapientiae, Alimentaria, 10 (2017) 127–145
32. J. Csapó, Cs. Albert, J. Prokisch: The role of vitamins in the diet of the elderly. II. Water-soluble vitamins
Acta Universitatis Sapientiae, Alimentaria, 10 (2017) 146–166.
33. Csapó, J., **Albert, Cs.**: Methods and procedures for reducing soy trypsin inhibitor activity by means of heat treatment combined with chemical methods. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 57-79.
34. Csapó, J., **Albert, Cs.**: Methods and procedures for the processing of feather from poultry slaughterhouses and the application of feather meal as antioxidant. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 80-95.
35. Csapó, J., Kiss, D., **Albert, Cs.**: Production of prebiotics via reactions involving lactose as well as malic acid and citric acid. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 96-108.

36. Csapó, J., **Albert, Cs.**, Kiss, D.: Production of protected amino acids using the reaction between hydroxycarboxylic acids and amino acids as well as binding on the bentonite. *Acta Universitatis Sapientiae, Alimentaria*, 11. 2018. 109-126.
37. Csapó J., **Albert Cs.**: Wine adulteration and its detection based on the rate and the concentration of free amino acids. *Acta Agraria Debreceniensis*, 2018. 150. 139-153
38. Csapó, J., **Albert, Cs.**, Bakos, G., Nagy, Á., Szabari, M., & Stefler, J. (2019). Colostrum composition of cows after twin-and triplet-calving. *Acta Universitatis Sapientiae, Alimentaria*, 12(1), 42-53.
39. Csapó, J., Prokisch, J., **Albert, Cs.**, & Sipos, P. (2019). Effect of UV light on food quality and safety. *Acta Universitatis Sapientiae, Alimentaria*, 12(1), 21-41.
40. Csapó J., Némethy S., **Albert Cs.**: Food counterfeiting in general; counterfeiting of milk and dairy products. *Ecocycles* 5.1 (2019): 26-41.
41. Csapó, J., Albert, Cs., Sipos., P.: The aflatoxin content of milk and dairy products as well as breast milk and the possibilities of detoxification. *Acta Universitatis Sapientiae, Alimentaria*, 13 (2020) 99–11

C3. Lucrări științifice publicate în reviste din străinătate (altele decât cele menționate anterior)

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

C4. Lucrări științifice publicate în reviste din țară, recunoscute CNCSIS (altele decât cele din baze de date internaționale)

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

C5. Lucrări științifice publicate în reviste, altele decât cele menționate anterior

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

and Transylvanian regions based on amino acid racemization in tusk and bone). *Csíki Székely Múzeum Periodikája*, 2007, ISSN. 1841-0197, p. 259-372.

C6. Lucrări științifice publicate în volumele manifestărilor științifice

1. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**, Sára, P., Csapó-Kiss, Zs.: Mercaptoethansulfonic acid hydrolysis of protein in order to determine the tryptophan content. 9th International Congress on Amino Acids. Vienna, 2005. aug. 8-12. *Amino Acids*. 2005. 29. 45.
2. Varga-Visi, É., Lóki, K., Csapó, J., **Albert, Cs.**, Sára, P., Csapó-Kiss, Zs.: Influence of a thermic treatment on the D-amino acid content of corn. 9th International Congress on Amino Acids. Vienna, 2005. aug. 8-12. *Amino Acids*. 2005. 29. 34.
3. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**, Sára, P., Csapó-Kiss, Zs.: Racemization of tryptophan of food protein influenced by different technologies. 9th International Congress on Amino Acids. Vienna, Austria, 2005. aug. 8-12. *Amino Acids*. 2005. 29. 61.
4. Csapó, J., Lóki, K., Sára, P., Csapóné Kiss, Zs., Lányi, Sz., **Albert, Cs.**: Csíkszereda környéki forrásvizek makro- és mikroelem-tartalma. Mineral Waters in the Carpatian Basin. 2nd International Scientific Conference. Miercurea Ciuc, 2005. July 29-30. 99-110.
5. **Albert, Cs.**, Csapó, J., Varga-Visi, É., Lóki, K., Csapó-Kiss, Zs.: Mercaptoethanesulfonic acid as hydrolysis reagent of the protein and derivatization reagent of amino acids during high performance liquid chromatographic analysis. 11th International Conference of Chemistry. Cluj, Romania, 2005. november 11-13. 35-38.
6. Csapó, J., Csapó-Kiss, Zs., **Albert, Cs.**: Special chromatographic methods for amino acid analysis. 11th International Conference of Chemistry. Cluj, Romania, 2005. november 11-13. 28-34.
7. Varga-Visi, É., Lóki, K., **Albert, Cs.**, Csapó, J.: The determination of the amount of protein of bacterial origin on the basis of D-amino acid content. 11th International Conference of Chemistry. Cluj, Romania, 2005. november 11-13. 129-132.
8. Lóki, K., **Albert, Cs.**, Varga-Visi, É., Csapó, J.: Different hydrolysis methods in order to determine the tryptophan content of proteins. 11th International Conference of Chemistry. Cluj, Romania, 2005. november 11-13. 125-128.
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F. Invenții:

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

Nr. crt.	Titlul temei/ director sau membru	Beneficiar	Anul	Valoare
1	Determinarea conținutului de acid linoleic conjugat al laptelui și a produselor lactate/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2002-2003	9150 EUR
2	Determinarea cantității de D-aminoacizi a laptelui și a produselor lactate/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2004-2007	6214 RON+ 4680 EUR
3	Cercetări privind creșterea siguranței alimentare prin utilizarea unor procese neconvenționale de tratare termică a unor produse alimentare/membru	CEEX/SIGMA	2006-2009	100000 RON
4	Managementul deficitului de seleniu din Romania/membru	CEEX/TOPAS	2007-2010	2078000 RON
5	Variația compoziției laptelui de mamă în funcție de nutriție având în vedere conținutul de acid linoleic conjugat, trans acizi grași, macro și microelemente, colesterolină, carbamidă/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2007-2008	20800 RON
6	Tehnologie si echipament pentru pasteurizarea laptelui si a smantanii in camp de microunde/ responsabil proiect din partea SC Lactis SRL	INOVARE/ MICROPAST	2007-2010	110.000 RON

7	Conținutul de seleniu a alimentelor provenite din Secuime/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2010-2013	22500 Ron
8	Procedeu de obtinere de bioetanol din deseuri agroalimentare tratate cu enzime termostabile recombinante, obtinute prin expresie heterologa extracelulara/membru	PNCDI /Biodesenex	2012	35000 Ron
9	Obținerea unui produs funcțional cu valoare nutritivă ridicată prin fortificarea făinii de grâu cu lizina/director	Institutul Programelor de Cercetare al Univ. Sapientia	2015-2016	16000 Ron
10	Managementul complex al resturilor vegetale în sistemele de agricultură conservativă (CERES)/membru	UEFISCDI	2015	140000 ron

K. Participări la conferințe naționale și internaționale

III. RECUNOAȘTEREA.

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J. Citări

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