

Curriculum vitae

Informații personale

Nume/Prenume **András Csaba Dezső**
Adresa Tg-Mureș, str Muncii, nr.10/1
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Data și locul nașterii 21.07.1968, Tg-Mureș, jud. Mureș

Funcția și locul de muncă (universitatea, facultatea, catedra) Șef lucrări, Fundația Sapientia - Universitatea Sapientia, Cluj Napoca, Facultatea de Științe - Miercurea Ciuc, Catedra de Științe Alimentare

Educație și formare

Instituția	Perioada	Titlul obținut
Budapesti University of Technology and Economics (BME) „Oláh György” Doctoral School, BME, Department of Chemical and Bioengineering (now Department of Chemical and Environmental Process Engineering)	2019	PhD
Life Long Learning INTENSIVE PROGRAM, Budapest: Supercritical Fluids - Green Solvents in Chemical Engineering	2010	Specializare
Curs Postuniversitar pentru Certificat de pregătire Psichopedagogică, nivel 2, Universitatea Petru Maior, Tg-Mureș	2009-2010	Modul pedagogic
SOCRATES INTENSIVE COURSE, Budapest: High Pressure Chemical Engineering Processes: Basics and Applications.	2003	Specializare
Universitatea Tehnică și Economică Budapesta, Departamentul de Inginerie de Proces	1999-2003	Studii de Doctorat
Universitatea Tehnică „Gheorghe Asachi”, Facultatea de Inginerie Chimică, Catedra de Știința Polimerilor	1998	Studii aprofundate
Universitatea Tehnică „Gheorghe Asachi”, Facultatea de Inginerie Chimică, Catedra de Tehnologie Organică	1997	Inginer chimist, MSc
Liceul teoretic Bolyai Farkas, Tg. Mureș	1983-1986	Secția matematică- fizică/ mecanică

Experiența profesională

Funcția	Perioada	Instituția
2019-prezent	Lector Universitar	Universitatea Sapientia din Cluj Napoca, Facultatea de Științe Economice, Socio-Umane și Inginerești din Miercurea Ciuc, Departamentul de Științe Alimentare
2004-20019	Asistent Universitar	Universitatea Sapientia din Cluj Napoca, Facultatea de Științe Economice, Socio-Umane și Inginerești din Miercurea Ciuc, Departamentul de Științe Alimentare

Alte funcții deținute (nedidactice): membru în comisia de bibliotecă a facultății

Limbi străine cunoscute

Limba engleză	mediu (ECL, B2)
Germană	Începător

Activitatea didactică (cursuri, seminarii, lucrări practice conduse)

Disciplina	Perioada			
	Curs	Seminar	Lucrări practice	Proiect
Fenomene de Transfer	2019-prezent-	1999-2003	-	-
Fenomene de Transfer și Operații în Industrii de Proces,	-	-	2004-prezent	2019-prezent -
Ingineria Reactoarelor și Bioreactoarelor	2019-prezent	-	2006-prezent	2021
Operații în Industria Alimentară, Ingineria Reactoarelor și Bioreactoarelor	-	-	-	2006-prezent
Proiect tehnologic	-	-	-	2007-prezent

Domeniul de cercetare

- Procese în inginerie alimentară și metode de separare aplicate în industria alimentară,
- Modelarea distilării, utilizând funcții continue pentru ecilibre de fază vapor-lichid,
- Extracție a substanțelor bioactive din plante cu fluide supercritice,
- Obținerea uleiurilor volatile cu hidrodistilare cu microunde,
- Aplicații farmaceutice a nutraceuticelor, mecanisme de acțiune pe baza biologiei moleculare,
- Transmiterea semnalului celular: repoziționarea medicamentelor în tratamentul SARS-COVID19,
- Obținerea și studiul filmelor comestibile cu proprietăți antimicrobiene,
- Modelarea bioreactoarelor și multiplicării microbiene.

Activitate de cercetare, granturi

Membru în organizații științifice și profesionale

Societatea Maghiară Tehnico-Științifică din Transilvania, www.emt.ro

Asociația Specialiștilor din Industria Alimentară din România

Referent științific

Lectorare 11 articole pentru *Acta Universitatis Sapientiae, Alimentaria*, în perioada 2019-2021.

Citări Google Scholar: 308

Mentorat studenți

Conducător științific de prezentări la conferințe studențești din 2018-2020:

Conferințe studențești naționale: din 2 prezentări 2 a fost premiate (premiul 1 și premiul special)

Conferințe studențești internaționale: participare

Conferințe studențești regionale: din 1 prezentare 1 a fost premiat (premiul 1)

Conferințe studențești internaționale: din 1 prezentare 1 a fost premiat (premiul 1)

Popularizare a științei

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>

14.11.2021

Miercurea Ciuc

Semnătura

Lista de lucrări în domeniul de studii universitare de licență

Numele și prenumele:

A. Teza de doctorat

Titlul: Bioaktiv élelmiszer-hatóanyagok kinyerése fűszer- és gyógynövényekből szuperkritikus fluid extrakció és mikrohullámú vízgőz-desztilláció alkalmazásával (Obținerea de compuși bioactivi nutraceutici din plante condimentare și medicinale prin extracție supercritică și hidrodistilare cu microunde)

Conducătorii: Dr. Edit Székely (prof. Dr. Béla Simándi[†])

Instituție: Budapesti Műszaki és Gazdaságtudományi Egyetem (BME) „Oláh György” Doktori Iskola, BME Vegyészmérnöki és Biomérnöki Kar (Budapest University of Technology and Economics, Școala Doctorală „Oláh György”, Facultatea de Bioinginerie și Inginerie Chimică).

Calificativul obținut: Summa Cum Laude (Excelent)

B. Cărți și capitole de cărți

1. Szép, A., **András, C.D.**: *Művelettani laboratóriumi gyakorlatok*. Editura Cermi, Iași, 2006, 176 p. (Capitol 2.1, p. 17-19, cap. 3.1 p.51-55, cap. 3.4 p.69-73, cap. 3.5 p. 74-77, cap. 4.5 p. 97-100), ISBN 978-973-667-203-1
2. Szép, A., **András, C.D.**: *Művelettani laboratóriumi gyakorlatok* (ed. 2, rev.). Editura Cermi, Iași, 2007, 176 p. , ISBN 978-973-667-173-X,
3. Szép A., **András C.D.**: Transzportfolyamatok és művelettan. Laboratóriumi útmutató, Editura Cermi, Iași, 2010, 193 p. (Capitolul 2.1 p.19-22, cap. 3.4 p. 67-71, cap. 5.4.3 p. 114-118) ,ISBN 978-973-667-380-1
4. Szép A., **András C.D.**: Transzportfolyamatok és művelettan. Mérési és számítási gyakorlatok, Editura Cermi, Iași, 2010, ISBN 9 73-667-386-3, CD kiadás.
5. Szép A., Gavrilă L., **András C.D.**: Transzportfolyamatok és Művelettan. I. Transzportfolyamatok. Jegyzet, Editura Cermi, Iași, 2012, 259 p., ISBN 978-973-667-409-9.
6. Salamon R.V., **András C.D.**, Szép, A.: Élelmiszeripari technológiai számítások III. Hőközvetítéssel megvalósított komponensszétválasztási műveletek, Editura Cermi, Iași, 2015, 190 p., ISBN 978-973-667-447-1
7. Szép A., Molnos É., **András C.D.**: Transzportfolyamatok és Művelettan. II. Művelettan. Jegyzet, Editura Cermi, Iași, 379 p. , 2017, ISBN 978-973-667-457-0
8. Szép A., **András C.D.**, Molnos É.: Transzportfolyamatok és művelettan. Laboratóriumi útmutató, Scientia Kiadó, Kolozsvár, 2020, 194 p., ISBN 978-606-975-035-3

9. Dormán, G., Flachner, B., Hajdú, **András C.D.**: Target identification and polypharmacology of nutraceuticals, p. 263-286. *In: Gupta R.C. (ed.): Nutraceuticals Efficacy, Safety and Toxicity*, Elsevier-Academic Press, Oxford, 2016.
10. Dormán, G., Flachner, B., Hajdú, **András C.D.**: Target identification and polypharmacology of nutraceuticals, p. 315-343. *In: Gupta R.C. (ed.): Nutraceuticals Efficacy, Safety and Toxicity*, 2nd ed., Elsevier-Academic Press, Oxford, 2021.

C. Lucrări științifice publicate

C1. Lucrări științifice publicate în reviste cotate ISI

1. András, P., **András, C.D.**: The origins of life—the ‘protein interaction world hypothesis’: protein interactions were the first form of self-reproducing life and nucleic acids evolved later as memory molecules, *Medical Hypotheses*, 64 (4), 2005, p. 678-688.
2. **András, C.D.**, Simándi, B., Örsi, F., Lambrou, Ch., Missopolinou, D., Domokos, J., Doleschall, F., Panayiotou, C.: Supercritical carbon dioxide extraction of okra (*Hibiscus esculentus* L.) seeds, *Journal of the Science of Food and Agriculture*, 85 (8), 2005, p. 1415-1419. (IF 0,996)
3. Nagy, B., Simándi, B., **András, C.D.**: Characterization of packed beds of plant materials processed by supercritical fluid extraction, *Journal of Food Engineering*, 88 (1), 2008, p. 104-113. (IF 2,081)
4. Lóki, K., Pohn, G., András, C.D., Csapó, J.: Accumulation of D-tryptophan in the insides of rat due to administration of D-tryptophan containing fodders, *Amino Acids*, 37 (Suppl 1), 2009, p. S127 (Abstracts of 11th *International Congress on Amino Acids, Peptides and Proteins*, Wien, Austria, 3-7 August 2009)
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*, 76 (2), 2010, p. 325-329. (IF 1,398)
6. György, É., Laslo É., **András C.D.**, Buzás A.: Screening of allochthonous microorganisms in drinking water and studies of the faecal originated *Escherichia coli* isolate survival after the chemical disinfection, *Acta Alimentaria*, 40 (1), 2011, p. 165-171.
7. Tóth, E.T., **András, C.D.**, Kapás Á., Pakó, J., Ichim, M.C.: Comparison of chemical composition of *Artemisia annua* volatile oil from Romania, *Planta Medica*, 77 (12), 2011 p. 1395, ISSN 0032-094. (Abstracts of 59th *International Congress and Annual Meeting of the Society for Medicinal Plant and Natural Product Research*, Antalya, Turkey, 4-9 September 2011)
8. **András, C.D.**, Albert C., Salamon, S., Gálicza, J., András, R., András E.: Conus magus vs. Irukandji syndrome: a computational approach of a possible new therapy. *Brain Research Bulletin*, 86 (3-4), 2011, p. 195-202. (IF 2,818)

9. Gálicza, J., Vargová, A., Sándor, V., Orbán, K.C., **András, C.D.**, Ábrahám, B., Lányi, S., Kilár, F.: Preparation and investigation of bioactive transferrin-iron complexes formed with different synergistic anions, *The Protein Journal*, 31 (1), 2012, p. 27-34.
10. Laslo, É., György, É., Mara, G., Szentes, S., Salamon, R.V., **András, C.D.**, Lányi, S.: The management of N and P nutrition of plants using nitrogen fixing and phosphorus solubilizing bacteria. *Environmental Engineering and Management Journal*, 11 (2), 2012, p. 371-375.
11. Salamon, R.V., Vargáné Visi, É., **András, C.D.**, Csapó Kiss, Zs. Csapó, J.: Synthetic methods to obtain conjugated linoleic acids (CLAs) by catalysis, *Acta Alimentaria*, 44 (2), 2015, p. 229-234.
12. **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)
13. **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)
14. György, É., Laslo, É., Kuzman, I.H., András, C.D.: The effect of essential oils and their combinations on bacteria from the surface of fresh vegetables, *Food Science & Nutrition*, 8(10), 2020, p. 601-5611. (IF 1,7)
15. András, C.D., Molnos, É, Mátyás, L., Szép A.: New fitting method for vapour-liquid equilibrium data and its application for ethanol-water distillation process modeling, *Revista de Chimie*, 71(7), 2020, p. p. 114-125. (0,662)
16. György, É., Laslo, É., Antal. M., András, C.D.: Antibiotic resistance pattern of the allochthonous bacteria isolated from commercially available spices, *Food Science & Nutrition*, 9(5), 2021, 4550-4560. (IF 2,863)

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

1. Simándi, B., Sawinsky, J., Vásárhelyiné Perédi, K., Daood, H., Czukor, B., Kemény, S., **András, Cs.**: A fűszerpaprika szuperkritikus extrakciója és a kivonatok felhasználása, *Olaj Szappan Kozmetika*, 49, 2000, p. 53-57, (Chemical Abstract).
2. **András, Cs.D.**, Simándi, B., Farsang, R., Hamucska, K., Héthelyi B.É., Domokos, J., Deák, A.: Fűszerkömény (*Carum carvi* L.) extrakciója szuperkritikus szén-dioxiddal, *Olaj Szappan Kozmetika*, 51, 2002, p. 64-68. (Chemical Abstract).
3. Andras, P., **Andras, C.D.**: The protein interaction world hypothesis of the origins of life, *Viva Origino*, 34, 2006, p. 40-50, ISSN-0910-4003 (Citation Database for Japanese Publications-CJP).
4. **András, C.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 *Olaj Szappan Kozmetika*, 58, 2009, p. 66-72, ISSN 0472 8602, (Chemical Abstract).

5. Kapás, A., Ábrahám, B., **András, C.D.**, Lányi, S., Dobre, T.Gh.: Obtaining and identification of bioactive compounds from *Ligularia sibirica* (L.) Cass.. *Studia Universitatis Babes-Bolyai Chemia*, 14 (Spec. Iss. 2), 2009, p. 21-26. ISSN 1224-7154 (Scopus).
6. Kapás, A., **András, C.D.**, Dobre, T.Gh., Vass, E., Székely, G., Stroescu, M., Lányi, S., Ábrahám, B.: The kinetic of essential oil separation from fennel by microwave assisted hydrodistillation (MWHd). *UPB Scientific Bulletin, Series B: Chemistry and Materials Science* 73 (4), 2011, p. 113-120, ISSN 1454-2331, (Scopus).
7. **András, C.D.**, Salamon, B., György, É., Mihok, E., Szép, A.: Essential oil extraction from herbs and their use in the food industry. *Acta Agraria Debreceniensis*, 2018, p. 59-74.
8. Laslo, É., György, É., **András, C.D.**: Bioprotective potential of lactic acid bacteria, *Acta Universitatis Sapientiae, Alimentaria*, 2020, 118-130. (Agricola, DOAJ, CAS).

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

1. György, É., Harai, É., **András, Cs.D.**, Tolokán, A., Hantz, A.: Mikotoxinogén penészgombák vizsgálata és az általuk termelt mikotoxinok analitikai kimutatása fűszerekből és takarmányokból (Studiul micromicetelor micotoxinogene și determinarea analitică a micotoxinelor din condimente și furaje), *Orvostudományi Értesítő (Bulletin of Medical Sciences)*, 81(4), 2008, p. 275-278, ISSN 1453-0953
2. György, É., Laslo, É., **András, Cs.D.**, György, E.M.: Szárított fűszernövények mikrobás szennyezett-ségének vizsgálata (Studiul contaminării microbiene al unor plante condimentare uscate), *Orvostudományi Értesítő (Bulletin of Medical Sciences)*, 82 (2), 2009, p. 127-130, ISSN 1453-0953
3. Tóth, T.E., **András, C.D.**, Kapás, Á, Pakó, J.: Comparison of the volatile oil composition of *Artemisia annua* L. obtained by classic and microwave assisted hydrodistillation (2010) *Acta Medica Marisiensis*, suppl. 2, 2010, 61.
4. Szép, A.S., **András Cs.D.**, Bartók, S.: Gyümölcsök konvekciós szárításának modellezése, *Műszaki Szemle (Technical Review)*, 52, 2010, p. 3-8, ISSN 1454-0746.
5. Szép, A.S., **András Cs.D.**: Fázisegyensúlyok oktatása számítógép segítségével, *Műszaki Szemle (Technical Review)*, 56, 2011, p. 34-39, ISSN 1454-0746.
6. Salamon, R.V., Varga-Visi, É., **András, Cs.D.**, Csapó Kiss, Zs., Csapó, J.: Synthetic methods for obtaining conjugated linoleic acids (CLA) by catalysis, *Acta Universitatis Sapientiae Alimentaria*, 5, 2012, 32-51.
7. **András Cs. D.**, Salamon R.V., Barabás I., Szép Al. S.: Az előkezelési mód hatása a vadkömény illóolaj kihozatalára és minőségére, *Műszaki Szemle (Technical Review)*, 63, 2014, p. 3-9, ISSN 1454-0746.

C6. Lucrări științifice publicate în volumele manifestărilor științifice

1. Simándi, B., **András, C.**, Domokos, J., Rónyai, E., Prechl, A., Deák, A., J.: Supercritical fluid extraction of *Rosa canina* L, *14th International Congress of Chemical and Process Engineering* CHISA, Prague, Czech Republic, 27-31 Aug., 2000, p. 1094-1099.
2. Andras, P., Andras, A., **Andras, C.D.**: Amino acid evolution: an alternative hypothesis, *European Conference on Complex Systems*, Paris, France, 14-18 nov., 2005, Abstracts of ECCS'2005 (electronic).
3. **András, C.D.**, Albert, Cs., Albert, B., Miklóssy, I.: A szuperkritikus szén-dioxid baktericid és spóráölő hatásának feltételezett molekuláris mechanizmusa, *11th International Conference of Chemistry*, Cluj, 11-13 nov., 2005, p. 292-295. ISBN: 973-7840-07-0
4. Ábrahám, B., **András, C.D.**, Miklóssy, I., Miklós, E., Lányi, Sz.: Biodiversitatea turbărilor de ape minerale și efectele presiunilor antropice din ultimul secol, *Mineral Waters in the Carpathian Basin 5th international Scientific Conference*. Miercurea Ciuc, 24-26 iul., 2008, p. 65-71. ISBN: 978-973-7625-17-5
5. Gálicza, J., Szép, S., **András, C.D.**, Ábrahám, B., Miklóssy, I., Kovács, E., Lányi, Sz.: Lignocellulóz tartalmú hulladékokból származó xilóz biokonverziója biokémiai szintézisekhez szükséges nyersanyagokká. *14th International Conference of Chemistry*, Cluj, 13-15. noi. 2008, p. 54-61. ISSN: 1843-6293
6. Tamás, M., Mándoki, Zs., Lányi, Sz., Salamon, R.V., Salamon, Sz., **András, C.D.**, Csapó, J.: Különböző talajtípusokon termesztett búza (*Triticum aestivum* L.) szeléntartalmának meghatározása . *14th International Conference of Chemistry*, Cluj, 13-15. noi. 2008, p. 119-123. ISSN: 1843-6293
7. **András, C.D.**, Kapás, Á., Salamon, R.V., Salamon, Sz., Bartha, Z., Székely, M., Pál, P., Csajági, Cs.: Metode moderne de obținere a substanțelor bioactive din plante, *Zilele Facultății de Inginerie Chimică și Protecția Mediului* Ed. a V-a. Iași, 19-21 noiembrie 2008, p. 358-363.
8. Szép A. S., **András C.D.**: Multimédia a műveletek oktatásában: grafikus módszer elsajátítása animáció alkalmazásával (Multimedia skills in unit operation teaching: understanding of graphical methods using animation). XVII. Multimédia az Oktatásban Konferencia MMO2011, Csíkszereda, 2011 július 8-9. CD

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

1. Obținerea unui produs funcțional prin adaos de trilinoleat conjugat produs prin semisinteză – grant IPC Institutul Programelor de cercetare al Univ. Sapientia 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 ; 2011-2014– membru

2. Efectul substanțelor antimicrobiene naturale asupra bacteriilor prezente pe legume proaspete cu rol în boli alimentare - Nr. Inreg IPC:12/8/28.04.2015, Nr. Inreg Univ.Sapientia: 252/5/28.04.2015 – membru

3. Efectul filmelor comestibile cu conținut de uleiuri esențiale asupra microorganismelor prezente pe legume proaspete cu rol în boli alimentare și în alterare - Nr. de înreg. IPC: 13/15/17.05.2017, Nr. de înreg. Univ. Sapientia:227/5/17.05.2017 – membru

K. Participări la conferințe naționale și internaționale

1. **András C.D.**, Simándi B., Deák A., Lambrou, Ch., Missopolinou-Tatala, D., Panayiotou, C., Domokos J.: Hibiszkusz mag (*Abelmoschus esculentus* L.) szuperkritikus extrakciója, Műszaki Kémiai Napok 2000., Veszprém 2000. Apr. 25-27, p. 257-258.
2. Simándi, B., **András, C.**, Domokos, J., Rónyai, E., Prechl, A., Deák, A., J.: Supercritical fluid extraction of *Rosa canina* L., 14th International Congress of Chemical and Process Engineering CHISA, Prague, Czech Republic, 27-31 Aug., 2000, p. 1094-1099.
3. **András, C.D.**, Simándi, B., Deák, A., Örsi, F., Lambrou, Ch., Missopolinou-Tatala D., Panayiotou, C., Domokos, J.: Extraction of okra (*Hibiscus esculentus* L.) seeds with supercritical carbon-dioxide), 7th International Conference of Chemistry, Băile Felix, 16-18 nov., 2001, p. 21. ISBN 973-7840-07-0
4. Simándi, B., Sawinsky, J., Deák, A., Kemény, S., Fogassy, E., Fekete, J., Székely, E., **András, Cs.**, Kmezc, I.: Környezetbarát szuperkritikus oldószerek (Green supercritical solvents). 7th International Conference of Chemistry. Băile Felix, 2001 nov. 16 -18, p. 155. ISBN 973-7840-07-0
5. Kéry, Á., **András, Cs.**, Lemberkovics, E., Dzurillay, Á., Apáti, P., Pálfi, M., Simándi, B.: Supercritical fluid extraction of bioactive constituents from lovage. 4th International Symposium on High Pressure Process Technology and Chemical Engineering, Venice, Italy, 22-25 sep., 2002, Chemical Engineering Transactions, 2, 2002, p. 193.
6. Simándi, B., Kéry, Á., Kristó, S., **András, Cs.**, Prechl, A., Fekete, J.: Supercritical fluid extraction of non-volatile terpenoids from medicinal plants. 4th International Symposium on High Pressure Process Technology and Chemical Engineering, Venice, Italy, 22-25 september., 2002. Chemical Engineering Transactions, 2, 2002, p. 211.
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III. RECUNOAȘTEREA

I. Premii, distincții.

Lucrarea și prezentarea intitulată:

Harai, É., András, C.D., György, É., Tolokán, A., Hantz, A.: Aflatoxinok folyadék-kromatográfiás meghatározása fűszerpaprikából oszlop utáni elektrokémiai származékképzéssel.

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