

Curriculum vitae

Informații personale

Nume/Prenume **Salamon Rozália Veronika**

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Data și locul nașterii 10, Iunie, 1979, Miercurea-Ciuc

Funcția și locul de muncă (universitatea, facultatea, catedra) Conferențiar, Universitatea Sapientia din Cluj Napoca, Facultatea de Științe Miercurea Ciuc, Departamentul de Științe Alimentare

Educație și formare

Instituția	Perioada	Titlul obținut
Universitatea Kaposvár Ungaria Facultatea de Zootehnie	2005-2010	Doctor
Universitatea Lucian Blaga Sibiu, Facultatea de Științe Agricole, Industrie Alimentară și Protecția Mediului Specializarea: Asigurarea Calității și Siguranței Alimentare	2002-2004	Master
Universitatea Lucian Blaga Sibiu, Facultatea de Tehnologie Textilelor și Produselor Alimentare Specializarea: Tehnologia și Controlul Calității Produselor Alimentare	1997-2002	Inginer
Licelul teoretic Márton Áron	1993-1997	bacalaureat în 1997

Experiența profesională

Funcția	Perioada	Instituția
Conferențiar	09.2014-prezent	Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Lector invitat	02/2012 (1 lună)	Development of the Southern Danubian universities competitiveness - TÁMOP-4.2.1.B-10/2/KONV-2010-0002, la Universitatea Kaposvár, Ungaria,
Lector	02.2009 - 09.2014	Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Bursă de cercetare	01/2009 (1 lună)	Domus, Academia de Științe Maghiară, Ungaria, junior cercetător, Universitatea din Kaposvár, Catedra de Chimie și Biochimie.
Bursă de cercetare	09/2007 (1 lună)	Domus, Academia de Științe Maghiară, Ungaria, junior cercetător, Universitatea din Kaposvár, Catedra de Chimie și Biochimie..
asistent universitar	03.2006 - 02.2009	Fundația Sapientia - Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Bursă de cercetare	09/2006 (1 lună)	Domus, Academia de Științe Maghiară, Ungaria, junior cercetător, Universitatea din Kaposvár, Catedra de Chimie și Biochimie..
preparator universitar	05. 2004 - 03.2006	Fundația Sapientia - Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Bursă de cercetare	09/2005 (1 lună)	Domus, Academia de Științe Maghiară, Ungaria, junior cercetător, Universitatea din Kaposvár, Catedra de Chimie și Biochimie.
Inginer industria alimentară (laborant)	11.2002 - 05.2004	Fundația Sapientia - Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Technice și ale Naturii

Alte funcții deținute (nedidactice)

Funcția	Perioada	Instituția
Consilier calitate și de implementare tehnologie	2014-2017	SC. Lixid SRL. Fabrica de bere Csiki Sör
Membru consiliul de departament	2011-2017	Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc, Departamentul de Științe Alimentare
Adjunct șef catedră	2006-2008	Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc, Catedra de Științe Alimentare
Membru consiliul de Facultate	2005-2009	Universitatea Sapientia, Cluj Napoca, Facultatea de Științe Miercurea-Ciuc
Inginer tehnolog	08.2002 - 11. 2002	Industrializarea Laptelui Harghita Miercurea – Ciuc

Limbi străine cunoscute

Limba	Scris	Nivelul mediu avansat	Vorbit	Nivelul începător avansat
Limba engleză				
Limba maghiară (limbă matern)				

Activitatea didactică (cursuri, seminarii, lucrări practice conduse)

Disciplina	Perioada		
	Curs	Lucrări practice	Proiecte
Chimie alimentară	-	2003-2006	-
Chimie analitică	-	2004-2005	-
Calitatea alimentelor	-	2006-2007	-
Siguranța alimentelor	2009-2017, 2020-prezent	-	2006-2017
Proiect tehnologic	-	-	2006-2017
Tehnologii și utilaje în ind. fermentativă	2009-2017, 2020-prezent	2009-2017	-
Analiza fabricației: Studii de caz	-	-	2012-2017
Ambalarea produselor alimentare	2013- 2017, 2020-prezent	-	-
Tehnologii fermentative moderne	2014-2017, 2020-prezent	-	-
Probleme de siguranță alimentară	2014-2017	-	2014-2017

Domeniul de cercetare: științe alimentare, biotehnologii**Activitatea de cercetare, granturi**

Nr.crt	Titlul temei/ director sau membru	Program	Anul	Valoare
1.	Obținerea unui produs funcțional 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.	Extracția 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 cantității de D-aminoacizi a laptelui și a produselor lactate, Nr. de înreg: 1325/05.10.2004, 1283/25.10.2005, 1034/15.10.2006/MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2004-2007	6214 Lei+ 4680 Eur
4.	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, 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.	Conținutul de seleniu a alimentelor provenite din Secuime Nr. înreg. IPC: 48/4/09.04.2010, Univ. Sap.: 211/4/09.04.2010, IPC: 34/5/22.03.2011, Univ. Sap.: 126/5/22.03.2011. /MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2009-2011	45000 Lei
6.	Studiul păduchilor de plante și prădătorii lor în diferite chemotipuri de <i>Tanacetum vulgare</i> 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 (VESPII) contract: 31-096/ 2007/MEMBRU	PNCII II	2007-2010	
8.	Tehnologii inovative de conservare și utilizare a bacteriilor lactice probiotice cu performante biotehnologice superioare pentru creșterea siguranței alimentare (INCTEC) contract 61-001/2007/MEMBRU	PNCII II	2007-2010	
9.	Tehnologie și echipament pentru pasteurizarea laptelui și a smântânii în câmp de microunde (MICROPAST) Contract nr. 88/25.09.2007/MEMBRU	INOVARE	2007-2009	
10.	Tehnologii inovative de fabricare a produselor lactate funcționale în condiții de siguranță alimentară (INOVATEC) Contract nr. 89/25.09.2007/MEMBRU	INOVARE	2007-2009	
11.	Creșterea competitivității produselor lactate sinbiotice fabricate la SC Lactis SRL– ODORHEIU SECUIESC prin îmbunătățirea calității laptelui materie primă și optimizarea și dezvoltarea activității de marketing Contract nr. 98/28.09.2007/MEMBRU	INOVARE	2007-2009	
12.	Tehnologii pentru producerea de alimente cu conținut optim de seleniu (TOPAS) Contract nr. 61-022 / 14.09.2007/MEMBRU	PNCII II	2007-2010	2078000 RON
13.	Sistem informatic de monitorizare și control a stațiilor de epurare a apelor uzate prin utilizarea sistemelor distribuite Multi-Agent și a unor algoritmi avansați de reglare automată (AICSYS) Contract nr. 30/24.09.2007/MEMBRU	INOVARE	2007-2009	
14.	Aplicarea tehnologiilor de precurare a apelor uzate în rețeaua de calanizare (ATARC)- Contract nr. 25/24.09.2007/MEMBRU	INOVARE	2007-2009	
15.	Inoculanți microbieni pentru sisteme de agricultură durabilă (MIMOSA)- Contract nr. 31-048/14.09.2007/MEMBRU , perioada 2013-2015	PNCII II	2007-2010	
16.	Conceperea, realizarea și 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 creșterea calității furajelor insilozate- Contract nr.: 565/09.09.2013/MEMBRU	POS CCE- Axa 2	2013-2015	

Membru în organizații științifice și profesionale

internaționale

Membru al Corporației Doctorale ale Academiei Științifice Ungare

naționale

Membru al Societății Maghiare Tehnico-Științifice din Transilvania

Membru în Asociația Specialiștilor de Industria Alimentară din România

Consilier științific în Asociația Internațional Kürtösh Kalách Trade Corporation

Membru în colective de redacție (de specialitate):

editor, ACTA UNIVERSITATIS SAPIENTIAE, seria Alimentaria, ISSN 2066-7744 (online version)

Citări Google Scholar: 341 (165 după 2016),
h-index 9 (7 după 2016),
i10-index 8 (4 după 2016)

Mentorat studenți:

Conducător științific a 23 de prezentări la conferințe studențești din 2004-2021:

- Conferințe studențești locale: din 10 prezentări 7 au fost premiați
- Conferințe studențești naționale (inclusiv Ecotrophelia, Inovativa) : din 10 prezentări 6 au fost premiați
- Conferințe studențești internaționale: 3 prezentări

Popularizare a științei

Organizarea unor concursuri, evenimente de popularizare ale științelor naturii: ·

- Organizator: Concursul Laborkukac, din anul 2010-2017;
- Organizator: Ziua porților deschise în laboratoarele departamentului de Științe Alimentare, din anul 2010-2017;
- Redactor, revista de popularizare a științei Laborkukac, nr.1/2013.
- Redactor emisiune săptămânală de popularizare a științei la Radio Retro Miercurea Ciuc denumit Bufniță, între 2014-2016.
- Organizator: Competiției naționale de creație studențească Ecotrophelia Romania, 2014
- Membru organizator a conferinței Rolul Multimediei în Pedagogie, 8-9 iulie 2011
- Organizator a Cercului de orientare în carieră, 2012-2013
- Membru juriu, Conferința Internațională Studențească, Secțiunea Agronomie, 2021

05.10.2021

I. LISTA COMPLETĂ DE PUBLICAȚII, CREAȚII, INVENȚII

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. Cărți publicate

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

1. Csapó, J., **Salamon, R.V.**: *Tejipari technológia és minőségellenőrzés (Tehnologia și controlul calității produselor lactate)*, Editura Scientia Kiadó, Cluj, 2006, ISBN 973-7953-68-1, 160. p.
2. Biró, G., **Salamon, R.V.**: *Élelmiszer-biztonság (Siguranța 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 (Calculule tehnologice din industria alimentară I. Bilanțuri de masă și 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 (Influența condițiilor de obținere a laptelui și produselor lactate asupra conținutului de acizi grași și 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 (Calculule 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, Iași, 2015, ISBN 978-973-667-447-1, 190 p.

C. Lucrări științifice publicate

C1. Lucrări științifice 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., Pásztóhy, 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 Chimia*. 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 potential. *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. (IF 0,877)

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

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

Nr.crt	Titlul temei/ director sau membru	Program	Anul	Valoare
1.	Obținerea unui produs funcțional 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.	Extracția 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 cantității de D-aminoacizi a laptelui și a produselor lactate, Nr. de înreg: 1325/05.10.2004, 1283/25.10.2005, 1034/15.10.2006/MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2004-2007	6214 Lei+ 4680 Eur
4.	Variația compoziției laptelui de mamă în funcție de nutriție având în vedere conținutul de acid linoleic conjugat, trans acizi grași, macro și 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.	Conținutul de seleniu a alimentelor provenite din Secuime Nr. înreg. IPC: 48/4/09.04.2010, Univ. Sap.: 211/4/09.04.2010, IPC: 34/5/22.03.2011, Univ. Sap.: 126/5/22.03.2011. /MEMBRU	Institutul Programelor de Cercetare al Univ. Sapientia	2009-2011	45000 Lei
6.	Studiul păduchilor de plante și prădătorii lor în diferite chemotipuri de <i>Tanacetum vulgare</i> 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 (VESPII) contract: 31-096/ 2007/MEMBRU	PNCDI II	2007-2010	

8.	Tehnologii inovative de conservare și utilizare a bacteriilor lactice probiotice cu performante biotehnologice superioare pentru creșterea siguranței alimentare (INCTEC) contract 61-001/2007/MEMBRU	PNC DI II	2007-2010	
9.	Tehnologie și echipament pentru pasteurizarea laptelui și a smântânii în câmp de microunde (MICROPAST) Contract nr. 88/25.09.2007/MEMBRU	INOVARE	2007-2009	
10.	Tehnologii inovative de fabricare a produselor lactate funcționale în condiții de siguranță alimentară (INOVATEC) Contract nr. 89/25.09.2007/MEMBRU	INOVARE	2007-2009	
11.	Creșterea competitivității produselor lactate sinbiotice fabricate la SC Lactis SRL– ODORHEIU SECUIESC prin îmbunătățirea calității laptelui materie primă și optimizarea și dezvoltarea activității de marketing Contract nr. 98/28.09.2007/MEMBRU	INOVARE	2007-2009	
12.	Tehnologii pentru producerea de alimente cu conținut optim de seleniu (TOPAS) Contract nr. 61-022 / 14.09.2007/MEMBRU	PNC DI II	2007-2010	2078000 RON
13.	Sistem informatic de monitorizare și control a stațiilor de epurare a apelor uzate prin utilizarea sistemelor distribuite Multi-Agent și a unor algoritmi avansați de reglare automată (AICSYS) Contract nr. 30/24.09.2007/MEMBRU	INOVARE	2007-2009	
14.	Aplicarea tehnologiilor de precurare a apelor uzate în rețeaua de canalizare (ATARC)- Contract nr. 25/24.09.2007/MEMBRU	INOVARE	2007-2009	
15.	Inoculanți microbieni pentru sisteme de agricultură durabilă (MIMOSA)- Contract nr. 31-048/14.09.2007/MEMBRU , perioada 2013-2015	PNC DI II	2007-2010	
16.	Conceperea, realizarea și 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 creșterea calității furajelor insilozate- Contract nr.: 565/09.09.2013/MEMBRU	POS CCE- Axa 2	2013-2015	

III. RECUNOAȘTEREA

I. Premii, distincții

Premiul special al Asociației Maghiare Tehnico-Științifică din Transilvania în cadrul XII-a Conferință Internațională de Chimie, 2006, Cluj

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