Curriculum vitae

Informaţii personale

Nume/Prenume **Tamás Melinda**

E-mail tamasmelinda@uni.sapientia.ro

Data şi locul naşterii 27. februarie 1977, Miercurea Ciuc, Judeţul Harghita

Funcţia şi locul de muncă universitatea, facultatea, atedra) Lector universitar - Universitatea Sapientia, Cluj Napoca, Facultatea de Ştiinţe Economice, Socio-Umane și Inginerești, Miercurea Ciuc, Departamentul de Ştiinţa Alimentare

Educaţie şi formare

Universitatea Debrecen, Facultatea de Ştiinţe Tehnice şi Sociale, Catedra de Ştiinţe Alimentare	2008-2016	Doctorat
Universitatea „Babes-Bolyai”, Facultatea Chimie şi Inginerie Chimică, Speţializarea Chimie-Fizică	1995-1999	Chimist
Liceul Teoretic „Márton Áron”	1991-1995	Bacalaureat in 1995

Experienţa profesională

Functia	Perioada	Institutia
Lector universitar	2018-prezent	Universitatea Sapientia, Facultatea de Ştiinţe Economice, Socio- Umane și Inginești, Miercurea-Ciuc, Catedra de Ştiinţe Alimentare
Asistent universitar	2009- 2018	Universitatea Sapientia, Facultatea de Ştiinţe Miercurea-Ciuc, Catedra de Ştiinţe Alimentare
Preparator universitar	2006- 2009	Universitatea Sapientia, Facultatea de Ştiinţe Miercurea-Ciuc, Catedra de Ştiinţe Alimentare
Asistent de laborator, chimist	2001-2006	Fundaţia Sapientia, Universitatea Sapientia Cluj-Napoca, Facultatea de Ştiinţe Tehnice şi Sociale, Catedra de Ştiinţe Alimentare
Chimist	2000-2001	Fabrica de bere SC „Bere Ciuc” SA.
Chimist	1999-2000	Fabrica de apă minerală SC „Perla Harghitei” SA.

Limbi străine cunoscute

Limba	**Nivelul**
Limba engleză	mediu
Limba maghiară	avansat

Activitatea didactică (cursuri, seminarii, lucrări practice conduse)

Disciplina	Perioada		
	Curs	Lucrări practice	Seminarii
Chimie alimentelor	-	2006-prezent	-
Chimie analitică	-	2004-2008	-
Calitatea alimentelor	-	2006-2007	-
Tehnologia fermentative	-	2006-2009	-
Chimie-fizică	-	2009-prezent	2009-prezent
Chimia analitică compuşilor alimentari	-	2006-2010	-

Controlul falsificării produselor alimentare	-	2010-prezent	-
Tehnici culinare și bazele gastronomiei I	-	2016-2019	-
Tehnici culinare și bazele gastronomiei II	-	2017-2019	-
Gastronomie și gastrotechnie	2019- prezent	2019- prezent	-
Gastronomie	2019- prezent	2019- prezent	-
Tehnologia produselor alimentare tradiţionale	2020- prezent	2020- prezent	

Domeniul de cercetare

Chimie, Chimia alimentelor, Gastronomie

Activitate de cercetare, granturi

Nr.crt	Titlul temei/ director sau membru	Beneficiar	Anul
1	Determinarea conţinutului de acid linoleic conjugat al laptelui şi a produselor lactate/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2002-2003
2	Determinarea cantităţii de D-aminoacizi a laptelui şi a produselor lactate/membru	Institutul Programelor de Cercetare al Univ. Sapientia	2004-2007
3	Managementul deficitului de seleniu din Romania/membru	CEEX/TOPAS	2007-2010
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 /membru	Institutul Programelor de Cercetare al Univ. Sapientia	2007-2010
5	Evaluarea nutriţională a gemenilor vegetali/ membru	Institutul Programelor de Cercetare al Univ. Sapientia	2008-2011

Membru în organizaţii ştiinţifice şi profesionale

Membru al Societăţii Maghiare Tehnico-ştiinţifice din Transilvania 2006-prezent

Mentorat studenți

Conducător științific a 2 de prezentări la conferințe studențești din 2008:

- · Conferințe studențești locale: din 2 prezentări 1 au fost premiați
- · Conferințe studențești internaționale: 1 prezentări

Popularizare a științei

Organizarea unor concursuri, evenimente de popularizare ale științelor naturii: · Organizator: Concursul *Laborkukac*, din anul 2010-prezent;

Sapiophile, vlogger în tematica de alimentație sănătoasă din 2020-2021

https://www.youtube.com/watch?v=nH_O2pd3ydU&t=23s

https://www.youtube.com/watch?v=yL_cXunpbCs&t=21s

LISTA COMPLETĂ DE PUBLICAȚII, CREAȚII, INVENȚII

A. Teza de doctorat.

Studiul conținutul total de seleniu și compuși cu seleniu al grâului (Triticum aestivum L.) cultivat pe soluri diferite tipuri din diferite zone geografice din România, Conducărorul tezei: Dr. Csapó János, Universitatea Debrecen, Facultatea de Ştiinţe Tehnice şi Sociale, Catedra de Ştiinţe Alimentare, calificatul obținut: “Cum laude”.

B. Cărti publicate

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

Tamás M., Îndrumarul de lucrări de laborator şi exerciții de calcul de chimie fizică, Editura Scientia, 2018, 1-157, ISBN- 978-606-975-012-4.

B3. Cărţi (manuale, monografii, tratate, îndrumare etc.) publicate la alte edituri sau pe plan local.

B4. Cărţi (manuale, monografii, tratate, îndrumare etc.) publicate pe web.

Tamás M., Îndrumarul de lucrări de laborator de chimie fizică, 2018, https://host.sdakft.hu/semteow/main.aspx?ismenuclick=true&ctrl=1601, 1-73 p.

Tamás M., Îndrumarul de exerciții de calcul de chimie fizică, 2018, https://host.sdakft.hu/semteow/main.aspx?ismenuclick=true&ctrl=1601 1-115 p.

C. Lucrări ştiinţifice publicate

C1. Lucrări ştiinţifice publicate în reviste cotate ISI

Tamás M. – Crăciun, M. E. – Csapó J.: Examination of the correlation between inorganic and organic selenium content of wheat grasses (Triticum aestivum L.) and wheat seeds produced at different soil types. Revista de chimie (Chemistry Magazine). 2015, 2. 66, 153-157. ISSN 0034-7752. IF: 0,955.

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

Tamás, M. – Mándoki, Zs. – Csapó J.: The role of selenium content of wheat in the human nutrition. A literature review. Acta Universitatis Sapientiae, Alimentaria. 2010. 1. 5-34.

Tamás M., Mándoki Zs., Csapó J.: A szelén szerepe az emberi táplálkozásban. A búza szeléntartalmának elelmzése (Irodalmi áttekintés). Acta Agraria Kaposváriensis, 2011.15.1. 45-66.

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, 2011.15.1. 67-84.

Tamás M. – Csapó J.: Examination of the correlation between inorganic and organic selenium content of wheat grasses (Triticum aestivum L.) and wheat seeds produced at different soil types. Acta Universitatis Sapientiae, Alimentaria. 1. 2015, 5–34. ISSN 1844-7449.

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

Albert, Cs., Lóki K., **Bíró, M**., Salamon, Sz., Sára, P., Csapóné Kiss, Zs., Csapó, J.: The Changing of Amino Acid Composition in Miccs Samples Under the Effect of Heat-treating of Different Times and Temperature, *Műszaki Szemle, Kémia szám,* 39-40, 2007, ISSN:1454-0746, p. 5-7.

Lóki, K., Albert, Cs., Vargáné, Visi, É., **Bíró, M**., Salamon, Sz., Sára, P., Csapóné Kiss, Zs., Csapó, J.: The Determination of the Free and Protein-bound Triptophan Enantiomers bz Using Different Hzdrolzsis Methods, *Műszaki Szemle, Kémia szám*, 39-40, 2007, ISSN:1454-0746, p. 35-39.

Tamás, M., Csapó, J: Correlation Between the Total Selenium Content of the Wheat Seeds and the Soil Types *Műszaki Szemle, Kémia szám,* 68, 2016, ISSN: 1454-0746, p. 20-29.

Tamás, M.: Különböző méz fajták összehasonító vizsgálata és a hőkezelés hatása egyes tulajdonságaikra, *Műszaki Szemle, Kémia szám,* 70, 2017, ISSN: 1454-0746, p. 37-47.

C6. Lucrări ştiinţifice publicate în volumele manifestărilor ştiinţifice

Salamon, R.V., Csapó, J., **Bíró, M.:** Measuring methods of conjugated linoleic acid from milk fat. *10th International Conference of Chemistry*, Cluj, 12-14. nov., ISBN: 973-7840-003, 2004, p.294-298.

Albert, Cs., Lóki, K., **Bíró, M**., Salamon, Sz., Sára, P., Csapóné-Kiss, Zs., Csapó, J.: The changing of amino acid composition of miccs samples under the effect of heat-treating of different times and temperature, *12th International Conference of Chemistry*, Miercurea Ciuc, 3-8 oct. 2006, ISBN: 973-7840-003, p. 85.

Lóki, K., Albert, Cs., Varga-Visi, É., **Bíró, M**., Salamon, Sz., Sára, P., Csapóné-Kiss, Zs., Csapó, J.: The determination of free and protein bound tryptophan enantiomers by using different hydrolysis methods, *12th International Conference of Chemistry*, Miercurea Ciuc, 3-8 oct. 2006, ISBN: 973-7840-003, p. 97.

Albert, Cs., Lóki, K., Varga-Visi, É., Sára, P., **Bíró, M**., Salamon, Sz., Csapóné-Kiss, Zs., Csapó, J.: The separation and determination of the enantiomers of sulphur containing amino acids after performic acid oxidation with high performance liquid chromatography, *12th International Conference of Chemistry*, Miercurea Ciuc, 3-8 oct. 2006, ISBN: 973-7840-003, p. 110.

Salamon, R.V**.**, Salamon, Sz., **Tamás, M**., Borosné Győri, A., Győri, Z., Csapóné Kiss, Zs., Csapó, J.: Changes in Fattz Acid Composition and Conjugated Linoleic Acid Contents of Sour Dairy Products Caused by Pure Cultures Mixture, *13th International Conference of Chemistry*, Cluj, 8-11. nov. 2007, ISSN: 1843-6293, p.89-92.

Salamon, R.V., Salamon, Sz., **Tamás, M**., Csapóné Kiss, Zs., Borosné Győri, A., Győri, Z., Csapó, J.: Changes in Fattz Acid Composition of Foodstuffs During Conventional and Microwave Heat Treatment, *13th International Conference of Chemistry,* Cluj, 8-11. noi. 2007, ISSN: 1843-6293, p.93-96.

Salamon, R.V., Borosné-Győri, A., **Tamás, M.,** Salamon, Sz., Albert, B., Vargáné-Visi, É., Csapó, J.: Changes in Fattz Acid Composition of Foodstuffs During Conventional and Microwave Heat Treatment, The XV-th Romanian International Conference on Chemistry and Chemical Engineering, Sinaia, Romania, 19-22 sep. 2007, ISBN: 978-973-718-785-7, S-2-29.

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 XV-th Romanian International Conference on Chemistry and Chemical Engineering, Sinaia, Romania, 19-22 sep. 2007, ISBN: 978-973-718-785-7, S-3-63.

Albert, Cs., Lóki, K., Salamon, Sz**.**, Albert, B., Péter, S., **Tamás, M.,** Csapó, J-né., Csapó, J.: Effect of total germ number of raw milk on free amino acid and free D-amino acid contents of various dairy products, *The XV-th Romanian International Conference on Chemistry and Chemical Engineering*, Sinaia, Romania, 19-22 sept. 2007, ISBN: 978-973-718-785-7, S-2-28.

Albert, Cs., Pohn, G., Lóki, K., Salamon, Sz., **Tamás, M.,** Albert, B., Csapó-Kiss, Zs., Csapó, J.: Effect of Total Germ Number of Raw Milk on Free Amino Acid and Free D-amino Acid Contents of Various Dairy products, 13th International Conference of Chemistry, Cluj-Napoca, 8-11 nov. 2007, ISSN: 1843-6293, p. 21-24.

Pohn, G., Albert, Cs., Salamon, Sz., **Tamás, M.,** Albert, B., Csapó-Kiss, Zs., Csapó, J.: Effect of Microorganisms on D-amino Acid Contents of Milk, 13th International Conference of Chemistry, Cluj-Napoca, 8-11 nov. 2007, ISSN: 1843-6293, p. 81-84.

Tamás M., Mándoki Zs., Lányi Sz., Salamon R.V., Salamon Sz., András Cs., Csapó J.: Determination of selenium content of wheat (Triticum aestivum L.) samples harvested on different soil-type lands, 14th International Conference of Chemistry. Cluj-Napoca, 13-15. nov. 2008, ISSN: 1843-6293, 119-122. p.

Tamás, M..: Szelén szerepe a táplálkozásban Eltérő talajtípusokon termesztett búza szeléntartalma România különböző tájegységein, Kutassunk együtt! 2017/1, Presa Universitara Clujeana. 2019 29-39, (2019).

III. RECUNOAȘTEREA

J. Citări

Tamás, M., Mándoki, Z., Csapó, J.: The role of selenium content of wheat in the human nutrition:A literature review. Acta Univ. Sap. Alimentaria. 3, 5-34, 2010. ISSN: 1844-881X.

1. Shashikant R. Kuchekar, Ramesh M. Naval, and Sung H. Han, " Selective determination of selenium(IV) from environmental samples by UV-visible

spectrophotometry using O -methoxyphenyl thiourea as a chelating ligand ," International Journal of Environmental Analytical Chemistry, pp. 1–17, 2015.

2. Marco A. Lazo-Vélez, Alejandra Chávez-Santoscoy, Sergio O. Serna-Saldivar Selenium-Enriched Breads and Their Benefits in Human Nutrition and Health as Affected by Agronomic, Milling, and Baking Factors Cereal Chemistry Journal. Mar 2015, Vol. 92: 134-144
3. Tremblay, G.F., Bélanger, G., Lajeunesse, J., Chouinard, P.Y., and Charbonneau, É. (2015). "Timothy response to increasing rates of selenium fertilizer in eastern Canada.", Agronomy Journal, 107(1), pp. 211-220. doi
4. Valčić O, Jovanović IB, Milanović S, Gvozdić D: Selenium status of feedstuffs and grazing ewes in Serbia. Acta Vet-Beograd 2013, 63, 5-6:665-675.
5. F Nawaz, MY Ashraf, R Ahmad, EA Waraich, RN Shabbir, MA Bukhari, Supplemental selenium improves wheat grain yield and quality through alterations in biochemical processes under normal and water deficit conditions. Food chemistry, 2015, 175, 350-357.
6. Zhang Q1, Yang G2. Selenium speciation in bay scallops by high performance liquid chromatography separation and inductively coupled plasma mass spectrometry detection after complete enzymatic extraction. J Chromatogr A. 2014 Jan 17;1325:83-91.
7. Rama Lavu UGent, Gijs Du Laing UGent, Tom Van de Wiele UGent, Varalakshmi Lalithya Pratti UGent,Koen Willekens, Bart Vandecasteele and Filip Tack UGent. Fertilizing soil with selenium fertilizers: impact on concentration, speciation, and bioaccessibility of selenium in leek (Allium ampeloprasum). (2012) Journal of Agricultural and food Chemistry. 60(44). p.10930-10935.
8. Liu Xin-wei, Duan Bi-hui, Zhao Xiao-hu, Guo Zai-hua, Hu Cheng-xiao, Zhao Zhu-qing. Effects of Sulfur on Selenium Uptake in Wheat and Its Mechanism when Amended with Selenite. Scientia Agricultura Sinica. 2015. 48(2):241-250.
9. Dong Zhang, Tianyu Dong,Jun Ye, Zhenan Hou. Selenium accumulation in wheat (Triticum aestivum L) as affected by coapplication of either selenite or selenate with phosphorus. 2017. Plant Nutrition. Pages 37-44.
10. LIU Hui , YANG Yue-e , WANG Zhao-hui, LI Fu-cui , LI Ke-yi , YANG Ning , WANG Sen , WANG Hui , HE Gang , DAI Jian. Selenium Content of Wheat Grain and Its Regulation in Different Wheat Production Regions of China. 2016. Scientia Agricultura Sinica.49(9):1715-1728.

11. Serna-Saldivar, Sergio O., and Marco A. Lazo-Vélez. "Production of Selenium-enriched Breads and Their Nutritional and Nutraceutical Properties." Bread and Its Fortification. 2015. Nutrition and Health Benefits. 102.
12. ŠKRABANJA, Vida. Plant Resources based selenium supplementation in Daily Nutrition. Acta agriculturae Slovenica, 2017, 109.1: 147-155.
13. TSIVILEVA, Olga; PERFILEVA, Alla. Selenium Compounds Biotransformed by Mushrooms: Not Only Dietary Sources, But Also Toxicity Mediators. Current Nutrition & Food Science, 2017, 13.2: 82-96.
14. Ros, G. H., van Rotterdam, D., Doppenberg, G., Bussink, W., & Bindraban, P. S. VFRC Report 2014/3.
15. SUN, Guo Xin, et al. Bioaccessibility of selenium from cooked rice as determined in a simulator of the human intestinal tract (SHIME). Journal of the Science of Food and Agriculture, 2017, 97.11: 3540-3545.
16. YANG, Xu, et al. The positive effect of sulfur on selenium detoxification under selenite condition in wheat. Communications in Soil Science and Plant Analysis, 2017, 48.13: 1564-1573.
17. Lavu, R. V. S., Du Laing, G., Van De Wiele, T., Pratti, V. L., Willekens, K., Vandecasteele, B., & Tack, F. (2012). Fertilizing soil with selenium fertilizers: impact on concentration, speciation, and bioaccessibility of selenium in leek (Allium ampeloprasum). Journal of agricultural and food chemistry, 60(44), 10930-10935.
18. Zhou, J., Du, B., Hu, Y., Liang, J., Liu, H., Fan, X., ... & Zhou, J. (2019). A new criterion for the health risk assessment of Se and Pb exposure to residents near a smelter. Environmental Pollution, 244, 218-227.
19. Skalny, A. V., Burtseva, T. I., Salnikova, E. V., Ajsuvakova, O. P., Skalnaya, M. G., Kirichuk, A. A., & Tinkov, A. A. (2019). Geographic variation of environmental, food, and human hair selenium content in an industrial region of Russia. Environmental Research. 171, 293-301
20. Antoņenko, K., Briede, L., Kreicbergs, V., Vīksna, A., & Bavrins, K. (2018, June). Assimilation of Selenium, Copper, and Zinc in Rye Malt. In Proceedings of the Latvian Academy of Sciences. Section B. Natural, Exact, and Applied Sciences. (Vol. 72, No. 2, pp. 65-70). De Gruyter Open.
21. Wang, D., Xue, M. Y., Wang, Y. K., Zhou, D. Z., Tang, L., Cao, S. Y., ... & Liang, D. L. (2019). Effects of straw amendment on selenium aging in soils: Mechanism and influential factors. Science of the Total Environment, 657, 871-881.
22. Golubkina, N., Seredin, T., Kriachko, T., & Caruso, G. (2018). NUTRITIONAL FEATURES OF LEEK CULTIVARS AND EFFECT OF SELENIUM-ENRICHED

LEAVES FROM GOLIATH VARIETY ON BREAD PHYSICAL, QUALITY AND ANTIOXIDANT ATTRIBUTES. Italian Journal of Food Science, 31(2).

23. Mangan, B. N., Lashari, M. S., Hui, L., Ali, M., & SONG, A. W. B. W. (2016). Comparative analysis of the selenium concentration in grains of wheat and barley species. Pak. J. Bot, 48(6), 2289-2296.
24. Ковальский, Ю. Г., Голубкина, Н. А., Папазян, Т. Т., & Сенкевич, О. А. (2019). СЕЛЕНОВЫЙ СТАТУС ЖИТЕЛЕЙ ХАБАРОВСКОГО КРАЯ 2018 г. Микроэлементы в медицине, 20(3), 45-53.
25. Rostami, M., & Abbaspour, H. (2019). Effect of selenium on growth and physiological traits of basil plant (Ocimum basilicum L.) under arsenic stress conditions. JOURNAL OF NEOTROPICAL AGRICULTURE, 6(3), 30-37.
26. Кацурба, Т. В., Франтенко, В. К., Голубкина, Н. А., & Тармаева, И. Ю. (2019). ОБОГАЩЕНИЕ СЕЛЕНОМ ХЛЕБОБУЛОЧНЫХ ИЗДЕЛИЙ СЕЛЕНСОДЕРЖАЩЕЙ СОЛОДОВОЙ МУКОЙ. Микроэлементы в медицине, 20(2), 47-54.
27. Jaryum, O. Z., & Stoecker, B. J. (2019). Quantitative Analysis of Selenium in Staple Foodstuffs from Kanam Local Government Area, North-Central Nigeria. J Nutrition Health Food Sci, 7(2), 1-6.
28. Kuchekar, S. R., Naval, R. M., & Han, S. H. (2015). Selective determination of selenium (IV) from environmental samples by UV-visible spectrophotometry using O-methoxyphenyl thiourea as a chelating ligand. International Journal of Environmental Analytical Chemistry, 95(7), 618-634.
29. Rosell, Cristina M., Joanna Bajerska, and Aly F. El Sheikha, eds. Bread and its fortification (2015.) Nutrition and health benefits. CRC, 1-373.
30. Trollman, H., Jagtap, S., Garcia-Garcia, G., Harastani, R., Colwill, J., & Trollman, F. (2021). COVID-19 demand-induced scarcity effects on nutrition and environment: investigating mitigation strategies for eggs and wheat flour in the United Kingdom. Sustainable Production and Consumption, 27, 1255-1272.
31. ŠKRABANJA, V. (2017). Učinkovit način dodajanja selena v vsakdanjo prehrano s poudarkom na rastlinskih virih. Acta Agriculturae Slovenica, 109(1).
32. EL SHEIKHA, Aly F. Production of Selenium-enriched Breads and Their Nutritional and Nutraceutical Properties. In: Bread and Its Fortification. CRC Press, 2015. p. 112-141.
33. **王婧**, et al. **我国硒的生**态地理景观格局变化及其对人类活动的响应研究. 2018.

34. KHALOFAH, Ahlam; MIGDADI, Hussein; EL-HARTY, Ehab. Antioxidant Enzymatic Activities and Growth Response of Quinoa (Chenopodium quinoa Willd) to Exogenous Selenium Application. Plants, 2021, 10.4: 719.
35. ZHAI, Hui, et al. Effects of soil moisture on aging of exogenous selenate in three different soils and mechanisms. Geoderma, 2021, 390: 114966.
36. DARYAEE, Fatemeh; ARVIN, Mohammad Javad. Effect of selenium and cadmium interaction on aldehydes and hydrogen peroxide content and catalase activity in wheat seedling (Kavir cv). Journal of Plant Research (Iranian Journal of Biology), 2014, 27.3: 490-500.
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39. TROLLMAN, H., et al. This is a repository copy of COVID-19 demand-induced scarcity effects on nutrition and environment: investigating mitigation strategies for eggs and wheat flour in the United Kingdom. Chem. Rev., 2007, 107, 2411-2502.2021.

Tamás, M., Csapó, J.:Examination of the selenium content of wheat grasses produced in different soil types in Csik Basin

Acta Universitatis Sapientiae, Alimentaria 8 (1), 30-44. ISSN: 1844-881X.

1. Tóth, R. Juhászné, and J. Csapó. "The role of selenium in nutrition–A review." Acta Universitatis Sapientiae, Alimentaria11.1 (2018): 128-144.
2. Šoštarić, A. Utjecaj sumporovodika i selena na fiziološki aktivne komponente kod pšenične trave (Doctoral dissertation, Josip Juraj Strossmayer University of Osijek. Faculty of Agrobiotechical Sciences Osijek. Department of agroecology and Enviroment Protection). (2020).

Citări Google Scholar: 39

h-index: 2

K. Alte realizări semnificative.

Burse de studii:

2007	CEEPUS- summer school	Challenges of food safety and quality issuses in	14

	Corvinus University of Budapest	Middle-Europe	zile
2009	Bursă de cercetare Domus - Ungaria	Determination of selenium content of wheat (Triticum aestivum L.) samples harvested on different soil-type lands.	30 zile
2010	Bursă de cercetare Domus- Ungaria	Determination of selenium content of wheat (Triticum aestivum L.) samples harvested on different soil-type lands	60 zile

Data
Semnătura

Miercurea Ciuc, 7.10.2021. Tamás Melinda