

Lista de lucrări în domeniul de știință definit de disciplinele din postul scos la concurs

NUMELE ȘI PRENUMELE: ALBERT CSILLA

I. LISTA PUBLICAȚIILOR RELEVANTE

1. **Albert, Cs.**; Codină, G.G.; Héjja, M.; András, C.D.; Chetrariu, A.; Dabija, A. Study of antioxidant activity of darden blackberries (*Rubus fruticosus* L.) extracts obtained with different extraction solvents. *Appl. Sci.* 2022, 12, 4004. <https://doi.org/10.3390/app12084004>, (IF = 2,679).
2. 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
3. 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
4. Csapó, J., **Albert, Cs.**, Szigeti, T.J.: Functional foods, *Élelmiszervizsgálati Közlemények*, 2019. 1. 2340-2360
5. 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.
6. 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.
7. 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
8. 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.
9. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**: Analysis of the racemization of the tryptophan. *Chromatographia*. 2006. 63. 101-104.

II. LISTA COMPLETĂ DE PUBLICAȚII, CREAȚII, INVENȚII

A. Teza de doctorat.

A Székelyföldön előállított tej és tejtermékek összetétele, különös tekintettel a tej alapanyag összcsíra 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 publicate

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

1. Csapó J., Albert Cs.: A túlsúly, az elhízás és a táplálkozás kapcsolata. Scientia Kiadó, Kolozsvár, 2021. p. 1-318, ISBN 978-606-9750-51-3.
2. Csapó, J., Albert, Cs., Kiss, D.: Analitikai kémia élelmiszermérnököknek, Editura Scientia Kiadó, Cluj, 2020. 1-364., ISBN: 978-606-9750-34-6 (606-9750-34-9).
3. Csapó, J., Albert, Cs.: Funkcionális élelmiszerek (Alimente functionale). Debrecen University Press, Debrecen, 2018.1-282., ISBN: 978-963-318-707-4.
4. Csapó, J., Albert, Cs., Csapóné Kiss, Zs.: Élelmiszerhamisítás. Debreceni Egyetem Kiadó Debrecen University Press, 2016. 1-217., ISBN: 978-963-318-936-4.
5. Csapó, J., Albert, Cs., Csapóné Kiss, Zs.: Funkcionális élelmiszerek. Scientia Kiadó, Kolozsvár, 2016. 1-216., ISBN: 978-606-9750-01-8.
6. Csapó, J., Albert, Cs., Csapóné Kiss, Zs.: Élelmiszer-hamisítás és kimutatása. Scientia Kiadó, Kolozsvár, 2016. 1-441., ISBN: 978-973-1970-98-1.
7. Csapó, J., Albert, Cs., Csapóné Kiss Zs.: Élelmiszeranalitika. Válogatott fejezetek (Analitică alimentară). Editura Scientia Kiadó, Cluj, 2008. 1-314., ISBN 978-973-7953-94-0.
8. Csapó, J., Csapóné Kiss, Zs., Albert, Cs., Salamon, Sz.: Élelmiszerfehérjék minősítése (Calificarea proteinelor alimentare). Editura Scientia Kiadó, Cluj, 2007.1-506., ISBN 978-973-7953-75-9.

B5. Capitole de cărți publicate în străinătate

1. 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. p. 123-133. ISBN 1-60021-075-9

C. Lucrări științifice publicate

C1. Lucrări științifice publicate în reviste cotate ISI

1. **Albert, Cs.**; Codină, G.G.; Héjja, M.; András, C.D.; Chetrariu, A.; Dabija, A. Study of antioxidant activity of darden blackberries (*Rubus fruticosus* L.) extracts obtained with different extraction solvents. Appl. Sci. 2022, 12, 4004. <https://doi.org/10.3390/app12084004>, (IF = 2,679).
2. 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
3. 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
4. Csapó, J., **Albert, Cs.**, Szigeti, T.J.: Functional foods, Élelmiszervizsgálati Közlemények, 2019. 1. 2340-2360
5. 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.

6. 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.
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. 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.
9. 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.
10. 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
11. 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.
12. Csapó, J., Varga-Visi, É., Lóki, K., **Albert, Cs.**: Analysis of the racemization of the tryptophan. *Chromatographia*. 2006. 63. 101-104.

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

1. Orbán, Cs., Kis, É., **Albert, Cs.**, Molnos, É. Antioxidant capacity of blackcurrant (L.) leaves and buds. *Acta Universitatis Sapientiae, Alimentaria*, 14(1), 2021. 117-129. (CABI, AGRICOLA)
2. 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) 99–111. (CABI, AGRICOLA)
3. 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. (CABI, AGRICOLA)
4. 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. (CABI, AGRICOLA)
5. Csapó J., Némethy S., **Albert Cs.**: Food counterfeiting in general; counterfeiting of milk and dairy products. *Ecocycles* 5.1 (2019): 26-41.
6. 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. (CABI, AGRICOLA)
7. 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. (CABI, AGRICOLA)
8. 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. (CABI, AGRICOLA)

9. 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. (CABI, AGRICOLA)
10. 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
11. **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. (CABI, AGRICOLA)
12. 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. (CABI, AGRICOLA)
13. 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. (CABI, AGRICOLA)
14. 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. (CABI, AGRICOLA)
15. 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
16. 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. (CABI, AGRICOLA)
17. **Albert Cs.**, Csapó J.: A mikroorganizmus-szám hatása tej és tejtermékek D-aminosav tartalmára. *Tejgazdaság*. 2012. 62. 1-2. 3-12.
18. Lóki, K., Kalambura, S., Mándoki, Zs., Varga-Visi, É., **Albert, Cs.**, Csapó, J.: The influence 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. (CABI, AGRICOLA)
19. of disposal technology obtained with alkaline treatments on D-amino acid content of slaughterhouse waste. *Acta Universitatis Sapientiae, Alimentaria*. 2010. 1. 66-80. (CABI, AGRICOLA)
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.**, Mándoki, Zs., Csapó-Kiss, Zs., Csapó, J.: The effect of microwave pasteurization on the composition of milk. *Acta Universitatis Sapientiae Alimentaria*, 2 (2) (2009), pp. 153-165. (CABI Database, Agricola)
24. 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)

25. 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)
26. 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)
27. **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)
28. 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)
29. 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-phthalaldehyde analysis. *Acta Universitatis Sapientiae, Alimentaria*. 2008. 1. ISSN 1844-7449, p. 49-60. (CABI Database, Global Health)
30. 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)
31. 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)
32. **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-, hasznosíthatólizin-, lizino-alanin-, hidroxi-metil-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).
33. **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).
34. **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).
35. 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).
36. **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.
37. **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).
38. 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)
 39. **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)
 40. Varga-Visi, É., **Albert, Cs.**, Lóki, K., Csapó, J.: Evaluation of the inactivation of heat sensitive antinutritive factors in fullfat soybean. *Krmiva*, 2006. 48. 4. ISSN:0023-4850 p. 201-205. (CABI Database, Referativny Zhurnal, Agricola)
 41. 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)
 42. Salamon R., Csapó J., Vargáné Visi É., Csapóné 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*, 2005. 9. 3. ISSN: 14181789 p. 1-15. (CABI Database)
 43. 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)

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/CNCS (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.: Mercaptoethanesulfonic 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.
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10. András, Cs., **Albert, Cs.**, Albert, B., Miklóssy, I.: A szuperkritikus szén-dioxid baktericid és spóraölő hatásának feltételezett molekuláris mechanizmusa (A possible explanation of the germicide effect of carbon dioxide in supercritical state based on molecular-biological evidences), 11th International Conference of Chemistry, Cluj, 11-13 nov., 2005, p. 292-295.

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39. Vincze É.B., **Albert Cs.**, Mara Gy. The effect of Mitsuraria chinosanitabida ont he growth of maize in presence of two heavy metals (in hungarian). Conferința XII. Szent-Györgyi Albert, 20-12 aprilie 2018. Budapesta
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G. Contracte de cercetare (menționați calitatea de director sau membru)

1. Dezvoltarea unei tehnologii de producție de anticorpi monoclonali la sediul firmei CORAX-BIONER CEU S.A., nr. contract de finanțare 398/09.11.2021, Actiunea 1.2.2, ID: POC/163/1/3, MySMIS: 121101, Responsabil proiect pe partea analitică, perioada 2021-2023, valoare 15987516,45 lei
2. Dezvoltarea unor set reactivi chimici și studiul lor în analiza apelor, Contract de cercetare - dezvoltare științifică Nr. 1/01.07.2016, SC. Fiatch SRL, director proiect, perioada 01.07.2016-05.12.2016 valoare 172954,44 lei.
3. Obținerea unui produs funcțional cu valoare nutritivă ridicată prin fortificarea făinii de grâu cu lizină, Nr. de înreg. IPC: 12/4/28.04.2015, Nr. de înreg. Univ. Sapientia: 252/1/28.04.2015, Institutul Programelor de Cercetare al Univ. Sapientia, Responsabil proiect, perioada 2015-2016, valoare 16000 lei.

Programul/proiectul	Funcția	Perioada
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/Institutul Programelor de Cercetare al Univ. Sapientia	Cercetător/ specialist	2004- 2007
Cercetări privind creșterea siguranței alimentare prin utilizarea de procese neconvenționale de tratare termică a unor produse alimentare lichide- SIGMA, nr. Ctr.: 40/4.2006, program CEEEX	Cercetător/ specialist	2006- 2008
Variația compoziției laptelui de mamă în funcție de nutriție având în vedere conținutul de acid linoleic conjugat, trans acizi grași, macro și microelemente, colesterol, carbohidrați. Nr. de înreg: 649/01.12.2007, 212/32/13.04.2009/ Institutul Programelor de Cercetare al Univ. Sapientia	Cercetător/ specialist	2007- 2009
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, nr. Ctr.: 30/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Aplicarea tehnologiilor de preepurare a apelor uzate în rețeaua de canalizare- ATARC, nr. Ctr.: 25/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Conceperea, realizarea și experimentarea unui sistem performant de transfer a oxigenului în reactoare biologice aerate-TEOFIT, nr. Ctr.: 21/2007, program INOVARE	Cercetător/ specialist	2007- 2009

Tehnologie si echipament pentru pasteurizarea laptelui si a smantanii in camp de microunde – MICROPAST nr. Ctr. 88/25.09.2007 Programul 5 INOVARE/	Cercetător/ specialist	2007- 2009
Cresterea competitivitatii produselor lactate sinbiotice fabricate la sc lactis srl – odorheiu secuiesc prin imbunatatirea calitatii laptelui materie prima si optimizarea si dezvoltarea activitatii de marketing- SIMBIOMARK, nr. Ctr.: 98/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Tehnologii inovative de fabricare a produselor lactate functionale in conditii de siguranta alimentara- INOVATEC, nr. Ctr.: 89/2007, program INOVARE	Cercetător/ specialist	2007- 2009
Tehnologii inovative de conservare si utilizare a bacteriilor lactice probiotice cu performante biotehnologice superioare pentru cresterea sigurantei alimentare- INCTEC, nr. Ctr.: 61-001, program PNCDI2	Cercetător/ specialist	2007- 2010
Cercetari interdisciplinare privind valorificarea energetica a subproduselor din industria laptelui-vespil, nr. Ctr: 31-096, program PNCDI2	Cercetător/ specialist	2007- 2010
Tehnologii pentru producerea de alimente cu continut optim de seleniu- TOPAS, nr. Ctr. 61-022, program PNCDI2	Cercetător/ specialist	2007- 2010
Inoculanti microbieni pentru sisteme de agricultura durabila- MIMOSA, nr. Ctr. 31-048, program PNCDI2	Cercetător/ specialist	2007- 2010
Programul 4 PNCDI2/ Procedeu de obtinere de bioetanol din deseuri Agroalimentare Tratate cu Enzime Termostabile Recombinate, Obtinute prin Expresie Heterologa Extracelulara – Bio-desenex, nr. Ctr. 62-090/2008	Cercetător/ specialist	2008- 2011
Programul 4 PNCDI2/ Elucidarea mecanismului de Reglare Fină a Răspunsului Imun în Patologia Neoplazică și Inflamatorie Umană în vederea Elaborării unor Terapii Inovative – ERIC, nr. Ctr. 42-147/2008	Cercetător/ specialist	2008- 2011
Programul 4 PNCDI2/ Sistem bioinformatic bazat pe inteligența artificială pentru monitorizarea sistemului imunitar în corelație cu procesele metabolice din organismul uman- MONIMUN, nr. Ctr. 62-073/2008	Cercetător/ specialist	2008- 2011
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. / Institutul Programelor de Cercetare al Univ. Sapientia	Cercetător/ specialist	2010- 2013
Programul 4 PNCDI2/ Managementul complex al resturilor vegetale în sistemele de agricultură conservativă CERES, ctr. Nr. 159/2014	Cercetător/ specialist	2014- 2016

SPARKS, Rethinking innovation together. Grant Agreement number: 665825, Horizon2020,	Cercetător/ specialist	2017- 2019
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III. RECUNOAȘTEREA

J. Citări

Csapó, J., Albert, Cs., Lóki, K., Csapó-Kiss, Zs. (2008). Separation and determination of the amino acids by ion exchange column chromatography applying postcolumn derivatization. *Acta Univ. Sapientiae*, 1, 5-29.

ISI:

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K. Alte realizări semnificative.

Data,
10.06.2022

Semnătura,