Curriculum vitae

PERSONAL INFORMATION

Mária Berki

15, Herman Ottó Str., 1022 Budapest (Hungary)

(+36) 1 796-0406

berki.maria@eki.naik.hu

POSITION

Research expert

WORK EXPERIENCE

2010–Present

Research expert

NARIC FSRI, Budapest (Hungary)

Food analysis:

analysis of food ingredients by HPLC

bioactive compounds, phenolic compounds, anthocyanins, preservatives, organic acids, sweeteners, vitamins, PAHs

enzymatic analytical procedures

carbohydrates, organic acids, alcohols

classical analytical procedures

nitrite, nitrate, phosphate

analysis of fruit-based products

Development and validation of methods

1986–2002

Food Engineer

College of Food Industry, Szeged (Hungary)

Give practises at Technological Department (bakery and confectionery industry)

Give pilot plant practises

Take part in development of bakery technologies and products

Supervising activity

EDUCATION AND TRAINING

2008–2010

Food safety and quality engineer (M.Sc.)

Corvinus University of Budapest, Budapest (Hungary)

1983–1986

Food engineer

College of Food Industry of Szeged, Szeged (Hungary)

PERSONAL SKILLS

Mother tongue(s): Hungarian

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B1	B1	B1	B1	B1

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user
Common European Framework of Reference for Languages

ADDITIONAL INFORMATION

Projects

2007-2012 Effect of bio- and conventional growing on the secondary metabolits (OTKA K 68706) - participant

2009-2013 Development of high added value vegetable-based product lines and processing technologies in the interest of the healthy nutrition (USOK 2009)- participant

2012-2013 Development of potato production technologies and trademarks (NTP–BURG0009)- participant

2013-2016 SPICED – Securing the spices and herbs commodity chains in Europe against deliberate, accidental or natural biological and chemical contamination. (EU FP7) No. 312631- participant

2014-2015 Development of mineral water product family having health protecting attributes, which are proved by human clinical studies. These newly developed products will contain specific bioactive components in forms of micro-capsules. (GOP)- participant

2014-2016 Determination of special flour-mixture based paste types with health protective, high added value properties by novel analytical and technological processes- participant

2017-2020 In-situ, complex water quality monitoring by using direct and immuno-fluorimetry as well as plasma spectroscopy (NVKP_16)- participant

Other projects - participant

Investigation of phenolic compounds by HPLC-LC / MS technique (tomato, walnut, rowan berry)

Analysis of fruit-based products by HPLC, classical and enzymatic analytical methods (fruit concentrate, -puree, -syrup)

Investigation of PAHs level in smoked paprika samples

Publications

Number of publications with Impact Factors: 12. Cumulative Impact Factors: 13,40. Independent citation: 26.