

## PERSONAL INFORMATION

## András Nagy

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## WORK EXPERIENCE

2015. – senior research fellow

2009. –2015. research fellow

2000. –2009. scientific co-worker

**Food science research and developing work**

- study the *in vivo* digestibility and absorption of different proteins, bioactive peptides and components
- establish an *in vivo* animal model for demonstrating beneficial effect of lactic acid bacteria in the modulation of humoral and cell-mediated immune response
- elaborate methods for the nutritional and food safety assessment of a genetically modified bread wheat line
- adapt and develop immune analytical methods
- protein utilisation short and long term animal experiments
- separation and examination of proteins and peptides
- participation in national (OTKA, NKTH) and international (GMSAFOOD, DREAM, INFOGEST-deputy MC member) R & D programs
- participation in scientific societies (Food protein chemistry working group for Food Science Complex Committee of Hungarian Academy of Science)
- participation in education of MSc students for Szent István University

**Fellowship**

- 2003-2004 Centre of Excellence fellowship, 6 months in the Institute of Animal Reproduction of the Polish Academy of Sciences in Olsztyn, research area: Non-enzymatic glycation of soluble wheat proteins of herbicide resistant transformed wheat lines as a source of immunogenic and allergenic products
- 2001-2002 Centre of Excellence fellowship, 6 months in the Institute of Animal Reproduction of the Polish Academy of Sciences in Olsztyn, research area: Studies on immunomodulative effect of selected food (probiotics)

**Publication activity:**

- 11 International refereed Journals (IF: 16,6; h index: 4; Sum of the time cited: 38)
- Total Publications: 58
- <http://www.researcherid.com/rid/M-1437-2017>

**Research projects:**

- 2017- ; In-situ, complex water quality monitoring by using direct and immuno-fluorimetry as well as plasma spectroscopy (NVKP 16) - participant
- 2017- ; Biological control of postharvest diseases of fruits and vegetables in Hungary and China particularly with the food safety and human health (Hungarian - Chinese Intergovernmental S&T Cooperation programme, TÉT 16 CN-1-2016-0004) - participant
- 2017-; Development of functional drinks and snacks and their production technologies from

- vegetables and fruits from domestic breeding based on biochemical metabolical research (Hungarian R&D programme) - participant
- 2014-2016; Applying new analytical and technological methods for the development of pastas based on the special flour mixture, which has a high added value, with health benefits proven by clinical research and which is fortified with unique agent combinations (AGR-PIAC-13 project) - participant
  - 2014-2017; Development of diagnostic methods based on biomarkers for identification of origin (Hungarian R&D programme) - participant
  - 2014-2018; Interindividual variation in response to consumption of plant food bioactives and determinants involved (COST Action FA1403) (POSITIVE) Deputy Member of Management Committee from Hungary - participant
  - 2013-2014; Immunomodulative effect of Lactobacillus strain using in vivo animal model (contract with Portugal partner) - participant
  - 2011-2015; Improving health properties of food by sharing our knowledge on the digestive process (COST Action FA1005) (INFOGEST), Deputy Member of Management Committee from Hungary - participant
  - 2011-2013; Evaluation of bioactive peptides from meat and meat products (Hungarian – Mexican Intergovernmental S&T Cooperation programme TÉT 10-1-2011-0473) - participant
  - 2011-2012; Protein utilisation animal experiment after feeding of different pea, wheat and corn samples (contract with Hungarian partner) - participant
  - 2009-2013; Design and development of realistic food models with well-characterised micro- and macro-structure and composition (DREAM) (EU FP7 222654) - participant
  - 2008-2012; Biomarkers for post market monitoring of short and long-term effects of genetically modified organisms (GMOs) on animal and human health (GMSAFOO) (EU FP7 211820) - participant
  - 2008-2010; Analysis of crossreactivity of selected food allergens in the context of food safety (Hungarian – Polisch Acedemy of Sciences bilateral cooperation) - participant
  - 2008-2009; Production of mixed (LAB + yeast) probiotic starter culture (OMFB-00356/2008, Vallon-1/2007, Walloon-Hungarian Bilateral Intergovernmental S&T Cooperation Programme) - participant
  - 2007-2011; Changes of Mal d allergens in some domestic apple cultivars during ripening and storage (OTKA-67809) - participant
  - 2005-2007; Changes of allergenic and immunoreactive properties of selected foodstuffs in the results of natural enzymatic processes (Hungarian – Polisch Acedemy of Sciences bilateral cooperation) - participant
  - 2004-2007; Development of OWLS based immunosensors for detecting toxins produced by moduls (OTKA-46402) - participant
  - 2002-2005; Modulating immune response against a co-fed marker antigen with plant and microbial cell components used as oral adjuvant (OTKA-37986) - participant
  - 2002-2004; Immunomodulative properties of food-Establishment of a rat model to study immunotolerance to food protein antigens/allergens (Hungarian – Polisch Acedemy of Sciences bilateral cooperation) - participant
  - 2000-2003; Food safety related investigations of transgenic wheat (Triticum aestivum L.) tolerant to total herbicide (OMFB-02526/2000) - participant

## EDUCATION AND TRAINING

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2009. **PhD degree of Food Science**  
Corvinus University of Budapest
1995. –2000. **Certificated bioengineer (M.Sc.)**  
Budapest University of Technology and Economics

## LANGUAGES

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English, intermediate level (“ C”)  
German, basic level (“ C”)



Curriculum vitae