

## PERSONAL INFORMATION

## Emőke Németh Szerdahelyi

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## WORK EXPERIENCE

2006. –present senior research fellow

2002. –2006. research fellow

1990. –2002. scientific co-worker

**Food science research and developing work**

- *Food biochemistry and analytics: effects of food processing technologies on the proteins and peptides, species identification by protein patterns, detection of antinutritive and potentially allergenic components, in vitro digestion, determination of biologically active amines and peptides, protein separation techniques: (PAGE, IEF, 2D, immunoblot, CE, Lab-on-a-chip)*
- Publish scientific results, Consulting and tutorial activity
- Participating in national and international research projects

**Scientific missions:**

- 1991: 6 months. Visiting scientist in the Federal Centre for Meat Research, Kulmbach, Germany. Determination of biogenic amines in meat samples during storage
- 1998: 3 weeks. Short-Term-Scientific Mission COST 98, University of Barcelona, Spain. Changes in biogenic amine content in pork beef and wild boar meat samples during conditioning process
- 2015: 1 week. Spain, Granada, School of Pharmacy, University of Granada. Supported by COST FA1002 INFOGEST. Topic: Training School on *in vitro* enzymatic digestion.

## EDUCATION AND TRAINING

2002. PhD degree

Chemical sciences, Szent István University, Gödöllő

1988. –1990. Certificated food engineer (M.Sc.)

University of Horticulture and Food Industry, Faculty of Food Industry

1985. –1988. Food production engineer (B.Sc.)

University of Horticulture and Food Industry, Faculty of Food Industry

## LANGUAGES

German, intermediate level (“C”)

English, basic level (“C”)