

## PERSONAL INFORMATION

Magdolna Nagy - Gasztonyi dr.

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## POSITION

research fellow

## WORK EXPERIENCE

1 Sep 1979–Present

Engineer of food preservation/research fellow

NARIC-FSRI

Herman Ottó út 15., 1022 Budapest (Hungary)

Participation in projects ; analytical measurements,  
practical education, evaluation of diplom works

publication

Business or sector Department of Food Analysis

## EDUCATION AND TRAINING

1974–1977

BSc in Food preservation

University of Horticulture, Budapest (Hungary)

1977–1979

MSc in Food preservation

University of Horticulture, Budapest (Hungary)

1986

dr. univ.

University of Horticulture, Budapest (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

Job-related skills

Investigation of bioactive, antinutritive components of vegetables and fruit with various analytical methods (spectrophotometric, HPLC, enzyme kits). Participation in education, publication.

Project participation as assistant researcher

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

2010-2013: Development of high added value vegetable-based product lines and processing technologies in the interest of the healthy nutrition (NTP-USOK 2009)

2010-2013: Development of potato production technologies and trademarks (NTP-BURG0009)

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

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)

2014-2016: Determination of special flour-mixture based paste types with health protective, high added value properties by novel analytical and technological processes (AGR PIAC 13)

Main data concerning publications

Number of English publications in refereed professional journals 19; Cumulated impact factor 16,28.  
Number of other English and Hungarian publications 69.

## Digital competence

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Independent user	Basic user	Basic user	Basic user	Basic user

Digital competences - Self-assessment grid