

PERSONAL INFORMATION



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WORK EXPERIENCE

2015 –presently senior research fellow

2009 –2015 research fellow

2002 –2009 scientific co-worker

Food science research and developing work

- Protein-base analyses related to food safety (immune analytic, purification separation techniques)
- Publish scientific results
- Consulting, tutorial activity
- Participating in domestic and international projects

Work experiences in foreign countries

- Spain, Madrid, INIA (2008: 3 weeks and 2009: 2 weeks), (In the frame of Hungarian-Spanish Intergovernmental S&T Cooperation Programme for 2008-2009) Topic: Analyses of bioactive compounds of legumes.
- Poland, Olsztyn, PAN (2014: 3 months), Instytut Rozrodu Zwierząt i Badań Żywności Polskiej Akademii Nauk w Olsztynie, (Supported by COST FA1005 INFOGEST Short-Term-Scientific Mission) Topic: Analyses of the effect of specific food components (eg. milk substitutes) on microbiota living in the lower section of the gastrointestinal tract (*in vitro* digestion model).
- Spain, Granada (2015, 1 week), School of Pharmacy, University of Granada. Supported by COST FA1002 INFOGEST. Topic: Training School on *in vitro* enzymatic digestion.

EDUCATION AND TRAINING

2009 **PhD degree**
Corvinus University of Budapest

1999 –2002 **Certificated food engineer (M.Sc.)**
Szent István University, Budapest, Faculty of Food Science, Branch: Food biotechnology

1996 –2000 **Food production engineer (B.Sc.)**
Szent István University, Budapest, Faculty of Food Science, Branch: Grain and Industrial Crop Technology

LANGUAGES

English, intermediate level (“ C”)

French, basic level (“ C”)

MAIN DATA CONCERNING PUBLICATIONS

In 8 international the number of English publications in refereed professional journals (with IF): 11; cumulated impact factor :16.118; H-index: 4; citations: 42; number of total publications: 95
publication affiliation:
<http://www.researcherid.com/rid/M-1467-2017>
<https://vm.mtmt.hu/search/slist.php?AuthorID=10013616&orderby=3D1a>

PROJECT PARTICIPATION

OM Biotechnology OMFB-00378/2002 “Production of oligo-antigen peptide mix by enzyme catalysis and identification of potential allergen activity (2001-2004)

FVM 34048/2003 AKF „Development of hypoallergenic high quality dry pastas by the use of transglutaminase enzyme” (2003-2004)

FVM 34138/2003 AKF „Food safety investigation of transgenic wheat special regard to the presence of *Trichoderma Hamatum* originated Thamchi chitinase (42 kDa)” (2003-2004)

BIO-00111/2003 OM K+F Biotechnology sub-project ” Food safety investigation of transgenic wheat special regard to the presence of *Coniothyrium minitans* originated cmg1 1,3-beta -endoglucanase (83 kDa)” (2004-2005)

GVOP-3.1.1-2004-05-0078/3.0 AKF „ Food safety investigation of transgenic rice special regard to the presence of wheat originated HMW GS protein” “ (2005-2007)

GVOP 3.1.1.-2004-05-0076/3.0 AKF „Probiotic vegetable juices to promote food safety and healthy nutrition” (2005-2006)

BIODEB-07 NKTH project (Jedlik Ányos KF, 0.4-00045/2008) “Development of biologic bases and technologies for establishing bio/organic and integrated fruit cultivation” (2008-2010)

OTKA 67809 “Changes of Mal d allergens in some domestic apple cultivars during ripening and storage” (2007-2011)

GMSAFOOD EU7 (EU FP7/2007-13 SCP, no FP7 211820) “Biomarkers for post market monitoring of short and long-term effects of genetically modified organisms on animal and human health” (2008-2012)

Nemzeti Technológiai Platform, TECH_08-A3/2-2008-0405 MANGFOOD “ Improving the competitiveness of mangalica products by the implementation of a complex analytical portfolio” (2011-2013)

COST FA1005 Action Cooperation in the field of scientific and technical research, Food and Agriculture “ Improving health properties of food by sharing our knowledge on the digestive process (INFOGEST)” (2011-2015) – Member of Management Committee from Hungary

VM KFI project “Development of genetic markers (biomarkers) based diagnostic methods for the detection of counterfeiting fact - Determination of species-specific origins” (2013-2016)

VM KFI project "Solanaceae metabolomics" (2012-2016)

COST FA1402 Action „Improving Allergy Risk Assessment Strategy for new food proteins (ImpARAS)” - Member of Management Committee from Hungary (2014-2018)

GOP-1.1.1.11-2012-0485 „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” (2014-2015)

AGR-PIAC-13 "Determination of special flour-mixture based paste types with high added value, clinically tested health protective properties, enriched with unique agent-combination by application of novel analytical and technological processes” (2014-2016)

COST FA1403 Action „Interindividual variation in response to consumption of plant food bioactives and determinants involved (POSITIVE)” - Member of Management Committee from Hungary (2014-2018)

VM KFI project “Expanding the range of sustainable functional foods with high added-value based on leguminous seeds” (2017-2019)

VM KFI project “Investigation of composition data of walnut and almond cultivars and determination of their nutritional value “ (2017-2019)

VM KFI project “Research for the food application of GMO free, reduced trypsin inhibitor content soybean adaptable for domestic cultivation” (2017-2019)

VM KFI project “Supporting the tomato breeding with the tools of metabolomics” (2017-2020)

Hungarian-Chinese bilateral R&D cooperation TÉT_16_CN-1-2016-0004 “Biological control of postharvest diseases of fruits and vegetables in Hungary and China particularly with the food safety and human health” (2017-2020)

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