

Zsolt Zalán

National Agricultural Research and Innovation Centre (NARIC), Food Science Research Institute (FSRI), Dep. of Biology, 15, Herman Ottó út, H-1022 Budapest (Hungary)
(+36) 1 796 0415 (+36) 30 750 3557

zalan.zsolt@eki.naik.hu

<http://eki.naik.hu>

WORK EXPERIENCE

2015. –presently **senior research fellow**

2009. –2015. **research fellow**

2002. –2009. **scientific co-worker**

Food science research and developing work

- General food microbiological and -analytical laboratory work
- Proposal writing and -coordination
- Representation and publication of scientific results
- Professional advising, education activity
- International researcher's cooperation

Publications

9 articles in international refereed scientific journals (cumulate IF: 10,912, H-index: 4, independent citation: 38), 3 book chapters

All: 29 publications

<https://vm.mtmt.hu/search/slist.php?AuthorID=10003530&orderby=3D1a>

Foreign experience in international cooperation

- China, Chongqing, SWU, (2014: 1 week), (In the frame of Hungarian-Chinese Intergovernmental S&T Cooperation Programme for 2013-2015) Topic: Sourdough starter culture selection for bran enriched product
- Belgium, Liège, CWBI, (2008: 2 weeks and 2009: 2 weeks), (In the frame of Hungarian-Walloon Intergovernmental S&T Cooperation Programme for 2008-2009) Topic: LAB and yeast mixed probiotic starter culture development
- Czech Republic, Prague, ICT, (2007: 2 weeks and 2008: 2 weeks), (In the frame of Hungarian-Czech Intergovernmental S&T Cooperation Programme for 2007-2008) Topic: Antimicrobial, minor metabolites of LAB
- China, Chongqing, SWU, (2005: 1 week), (In the frame of Hungarian-Chinese Intergovernmental S&T Cooperation Programme for 2004-2005) Topic: Tibetan highland beer industrialization
- Czech Republic, Prague, ICT, (2005: 2 months and 2006: 2 months), (In the frame of Hungarian-Czech Intergovernmental S&T Cooperation Programme for 2005-2006) Topic: LAB strain selection against food spoilage microorganisms.

Research projects

- 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) (project leader)
- 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) (project leader)
- 2017-, Expanding the range of sustainable functional foods with high added-value based on leguminous seeds (Hungarian R&D programme) (participant)

- 2014-2016, Development of genetic markers (biomarkers) based diagnostic methods for the detection of counterfeiting fact - Determination of species-specific origins (Hungarian R&D programme) (participant)
- 2013-2015, Selection and application of sourdough starters for bran-enriched bread in Hungary and China (Chinese-Hungarian Bilateral Intergovernmental S&T Cooperation Programme) TÉT_12_CN-1-2012-0017 (project leader)
- 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 1.1.1.11-2012-0485 (participant)
- 2008-2009, Production of mixed (LAB + yeast) probiotic starter culture, (Walloon-Hungarian Bilateral Intergovernmental S&T Cooperation Programme) OMFB-00356/2008, Vallon-1/2007 (participant)
- 2007-2008, Production of lactic acid bacteria minor non peptide metabolites with antimicrobial activity, (Czech-Hungarian Bilateral Intergovernmental S&T Cooperation Programme) OMFB-00613/2007, CZ-11/2006 (participant)
- 2005-2006, Establishment of the industrial technology of the Tibetan Highlander beer, (Chinese-Hungarian Bilateral Intergovernmental S&T Cooperation Programme) CHN-12/04, (participant)
- 2005-2006, Selection of LAB strains for mixed cultures efficient against spoilage bacteria, yeast and moulds, (Czech-Hungarian Bilateral Intergovernmental S&T Cooperation Programme) OMFB-00584/2005, CZ-5/04, (participant)
- 2005-2006, Probiotic vegetable juices for the promotion of food safety and health nutrition, GVOP 3.1.1.-2004-05-0076/3.0 AKF (participant)
- 2004-2005, Interaction of selected starter culture and bifidobacteria for fermented vegetable juice and development of probiotic food supplements, FVM 34098/2003 (participant)
- 2002-2005, Effect of environmental factors on the biogenic amine and bacteriocin production of lactobacilli, OTKA -T 038215 (participant)

EDUCATION AND TRAINING

2008. **PhD degree**
Corvinus University of Budapest

1997. –2002. **Certificated food engineer (M.Sc.)**
Szent István University, Budapest, Faculty of Food Science, Branch: Food biotechnology

LANGUAGES

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