

## PERSONAL INFORMATION

## Ferenc Hegyi

📍 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 0416 📠 (+36) 70 931 0310

✉ hegyi.ferenc@eki.naik.hu

🌐 <http://eki.naik.hu>

## WORK EXPERIENCE

2015. –present ly **research fellow**

2008. –2015. **scientific co-worker**

**Food science research and developing work**

- lactofermentation,
- functional food development,
- investigation on fermentation ability, inhibitor activity, bacteriocin production of Lactic Acid Bacteria (LAB)
- measurement the dehydrogenase enzyme activity of LAB with developed MTT colorimetric assay
- application of classical microbiological methods
- participating in domestic and international projects

**Publications**

2 articles in international refereed scientific journals (cumulate IF: 1.863, H-index: 2, independent citation: 6), 3 book chapters

All: 18 publications

**Work experiences is foreign countries**

- Belgium , Liege (2008-2009: 2 weeks) Walloon-Hungarian intergovernmental scientific research cooperation. Walloon Centre of Industrial Biology, Liege, Belgium
- China, Chongqing 400715 (2014: 1 week), TÉT\_12\_CN-1-2012-0017 Chinese-Hungarian bilateral scientific research cooperation, Southwest University (SWU), College of Food Science.

**Research projects**

**2017-** , Biological control of postharvest diseases of fruits and vegetables in Hungary and China particularly with the food safety and human health.Chinese-Hungarian Bilateral 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)

**2017-** , Expanding the range of sustainable functional foods with high added-value based on leguminous seeds VM KFI project (participant)

**2014-2016**, VM KFI project “Development of genetic markers (biomarkers) based diagnostic methods for the detection of counterfeiting fact - Determination of species-specific origins” (participant)

**2014-2015**, "Development of mineral waterproduct family having health protecting attributes, which are proved by humanclinical studies. These newly developed products will contain specific bioactive components in formsof micro capsules" GOP 1.1.1.11-2012-0485. project (participant)

**2013-2015**, Chinese-Hungarian Bilateral Intergovernmental S&T Cooperation Programme, „Selection

and application of sourdough starters for bran-enriched bread in Hungary and China”, TÉT\_12\_CN-1-2012-0017, (participant)

**2009-2013** Design and development of Realistic food Models with well-characterised micro- and macro-structure and composition (DREAM, EU FP7 222654)(participant)

**2009-2012**, National Technology Programme, TECH\_08-A3/2-2008-0405 MANGFOOD “ Improving the competitiveness of mangalica products by the implementation of a complex analytical portfolio” (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)

## EDUCATION AND TRAINING

---

2014. **PhD degree**  
Corvinus University of Budapest

2003. –2008. **Certificated food engineer (M.Sc.)**  
Corvinus University of Budapest, Faculty of Food Science, Branch: Food safety

## LANGUAGES

---

German, intermediate level (“ C”)

English, basic level (“ C”)