

PERSONAL INFORMATION Enikő Horváth Szanics

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WORK EXPERIENCE

2012 –presently research fellow
2002 –2012 scientific co-worker

Food science research and developing work

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

Work experiences in foreign countries

- Belgium, Ghent, Laboratory of Protein Biochemistry and Protein Engineering, Ghent University (2002: 3 months), Erasmus Fellowship, Topic: Identification of heat shock proteins from bacteria by electrophoretic separation and nanoflow LC-MS/MS
- UK, Norwich, Institute of Food Research (2003: 12 months), Marie Curie Fellowship, Topic: Proteomic characterisation of surface active allergenic cereal proteins.

EDUCATION AND TRAINING

2009. **PhD degree**
Corvinus University of Budapest

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

LANGUAGES

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

MAIN DATA CONCERNING PUBLICATIONS

In 4 international the number of English publications in refereed professional journals (with IF): 5; cumulated impact factor :5.006; H-index: 2; citations: 33; number of total publications: 22

publication affiliation:

<http://www.researcherid.com/rid/M-3870-2017>

PROJECT PARTICIPATION

OMFB-02526/2000: "Food safety related investigations of transgenic wheat (*Triticum aestivum* L.) tolerant to total herbicide" (2000-2003) – assistant researcher

OMFB-00378/2002: "Production of oligo-antigen peptide mix by enzyme catalysis and identification of potential allergen activity" (2001-2004) – assistant researcher

NKTH Biotechnology: „New strategies to improve quality of cereals and legumes point of view of food safety" (2003-2006) – assistant researcher

FVM 43025: „The cultivation of triticale in areas with disadvantageous ecological potential" (2004-2006) – assistant research

OTKA 46988: „Peptides markers to predict food allergy" (2004-2007) – assistant researcher

DREAM (EUFP7): „Design and development of realistic food models with well-characterised micro- and macro-structure and composition". (2009-2013).- assistant researcher

VM KFI project "Expanding the range of sustainable functional foods with high added-value based on leguminous seeds" (2017-2019) – assistant researcher