

## CURRICULUM VITAE

### PERSONAL INFO

**Name:** Agnes KOVACS

**Nationality:** Hungarian

### PRESENT POSITION

- *Scientific engineer in the Hungarian Meat Research Institute*



### WORK EXPERIENCE

Agnes Kovacs has worked in the Hungarian Meat Research Institute since 1997 as a scientific engineer at the department of chemistry and biology. She is a chemical engineer specialised in food qualification. Fields of main interests are: food quality analyses such as chemistry, rheology, sensory analyses and statistics. She has taken part in several national and international research works: shelf stable products, effects of different food ingredients, additives, spices and colouring agents, development of functional foods, study of traditional and local food products, food and health. In 2005 she participated in the EFSA Workshop on Environmental and Industrial Contaminants in Food, Analytical Methodologies for PAH Determination in Food, and development of EFSA database on PAHs. In 2006 she participated as an invited lecturer on the ESF exploratory workshop on Local food in Europe. She acted as a Hungarian coordinator of the following EU projects: "Distribution of Meatnet to Eastern Europe", "Innovative training for the management of the European meat sector", and "Development of new nutraceutical meat products". With some EU projects she was also engaged: "Assessment and enhancement of fermentation of dry cured sausages", "Safety of traditional fermented sausages", "Traceability of swine value chain".

She is member of the European Organization for Quality Hungarian National Committee, Traditional Foodstuff Working Group since 2006, member of the Hungarian Scientific Society for Food Industry, and also of the editorial board of the scientific journal "Meat" since 1998. She is the manager of the "Museum of Meat Industry".