



Europass Curriculum Vitae

Personal information

First name(s) / Surname(s) **Zuzana Ciesarova**

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E-mail(s) zuzana.ciesarova@nppc.sk
Nationality Slovak
Gender Female

Work experience

Dates	2014 → until now
Occupation or position held	Senior Scientist
Main activities and responsibilities	Research and development in the field of safety and quality of foods Application and solution of national and international research projects Management of research projects and teams Publication in scientific journals and evaluation of contributions Presentation of research results in scientific platforms Supervising of bachelor thesis, diploma thesis and PhD thesis Supervising of foreign scientific missions Expertise for national and international institutions and companies
Name and address of employer	National Agricultural and Food Centre , Hlohovecká 2, 951 41 Lužianky (Slovak Republic) Working place: VUP Food Research Institute Priemyselná 4, 824 75 Bratislava, Slovak Republic
Type of business or sector	Research and Development
Dates	2003 – 2013
Occupation or position held	Senior Scientist
Main activities and responsibilities	Research and development in the field of safety and quality of foods Application and solution of national and international research projects Management of research projects and teams Publication in scientific journals and evaluation of contributions Presentation of research results in scientific platforms Supervising of bachelor theses, diploma theses and PhD theses Supervising of foreign scientific missions Expertise for national and international institutions and companies

Name and address of employer	VUP Food Research Institute Priemyselna 4, 824 75 Bratislava, Slovak Republic
Type of business or sector	Research and Development
Dates	2003 - 2003
Occupation or position held	Head of Department
Main activities and responsibilities	Head of accredited evaluating wine laboratory Trials and decisions on quality of wine products
Name and address of employer	VUVV Research Institute of Wine and Viticulture Bratislava, Slovak Republic
Type of business or sector	Research and Development
Dates	1987 - 2002
Occupation or position held	Researcher, Lecturer
Main activities and responsibilities	Lecturer on biochemistry and biotechnology Supervisor of diploma thesis Member of research team
Name and address of employer	Slovak University of Technology, Faculty of Chemical and Food Technology Bratislava, Slovak Republic
Type of business or sector	Research and Education

Education and training

Dates	2004
Principal subjects / occupational skills covered	Food Safety and Modern Methods of Food Treatment Accreditation No 25/OP/2019
Name and type of organisation providing education and training	Agronomická univerzita (US) Bratislava, Slovak Republic
Dates	2004
Principal subjects / occupational skills covered	Food Safety and Modern Methods of Food Treatment
Name and type of organisation providing education and training	Prírodné a technické vzdelávacie spoločnosti (US) Bratislava, Slovak Republic

Dates	2004			
Principal subjects / occupational skills covered	Food Safety and Modern Methods of Food Treatment, the Analysis of Thermal Process Contaminants in Foods			
Name and type of organisation providing education and training	Hacettepe University (USA), Turkey			
Dates	2006			
Title of qualification awarded	Senior Scientist - qualification level II a			
Principal subjects / occupational skills covered	Chemistry and Food Analysis			
Name and type of organisation providing education and training	Slovak Academy of Sciences Bratislava, Slovak Republic			
Dates	2004			
Principal subjects / occupational skills covered	Food Safety and Modern Methods of Food Treatment			
Name and type of organisation providing education and training	Michigan State University Lansing, USA			
Dates	2003			
Principal subjects / occupational skills covered	Training school on gas chromatography			
Name and type of organisation providing education and training	Slovak University of Technology, Faculty of Chemical and Food Technology, Department of Analytical Chemistry, Bratislava, Slovak Republic			
Dates	1987 - 1997			
Title of qualification awarded	PhD			
Principal subjects / occupational skills covered	Chemistry and Technology of Fermentation			
Name and type of organisation providing education and training	Slovak University of Technology, Faculty of Chemical and Food Technology Bratislava (Slovak Republic)			
Level in national or international classification	ISCED 6			
Dates	1982 - 1987			
Title of qualification awarded	Dipl. Ing.			
Principal subjects / occupational skills covered	Chemistry of Fermentation and Bioengineering			
Name and type of organisation providing education and training	Slovak University of Technology, Faculty of Chemical and Food Technology Bratislava (Slovak Republic)			
Level in national or international classification	ISCED 5A			
Personal skills and competences				
Mother tongue(s)	Slovak			
Other language(s)				
Self-assessment	<table border="1"> <tr> <td>Understanding</td> <td>Speaking</td> <td>Writing</td> </tr> </table>	Understanding	Speaking	Writing
Understanding	Speaking	Writing		

European level (*)		Listening		Reading		Spoken interaction		Spoken production		
English	C1	Proficient user	C1	Proficient user	C1	Proficient user	C1	Proficient user	C1	Proficient user
Russian	B2	Independent user	B2	Independent user	B2	Independent user	B2	Independent user	B2	Independent user

(*) [Common European Framework of Reference \(CEF\) level](#)

Social skills and competences	<p>Team work: I have worked in various research teams in different positions</p> <p>Mediating skills: I attended the course for the development of communication skills, solicitorship and social consulting</p> <p>Intercultural skills: I have worked with many foreign partners in the frame of international projects</p> <p>Publicity: I have presented science and research in professional (congresses, conferences etc.) and public platforms (TV, mass media, social networks)</p>
Organisational skills and competences	Organizer of international conferences and tutorials (Meeting of COST Action 927 2008, CEFood 2010, Bratislava, Mini-conferences 2011, 2012, Bratislava, Tutorials 2012, Bratislava, Workshops, 2018, Graz, 2022 Bratislava)
Technical skills and competences	<p>Training on gas chromatography, Slovak University of Technology, Faculty of Chemical and Food Technology, Department of Analytical Chemistry, Bratislava, Slovak Republic, 2003</p> <p>COST Action 927 Training School: Building Skills on the Analysis of Thermal Process Contaminants in Foods, Hacettepe University, Ankara, Turkey, 2007</p> <p>Course of sensory evaluation of bakery products, Prompt Ltd., accredited educational company, Bratislava, Slovak Republic, 2013</p> <p>Counselling in agriculture, Accreditation No 25/OP/2019, Agroinstitute Nitra, Slovak Republic, sine 2019</p>
Computer skills and competences	Competent with most Microsoft Office programmes, specific software EndNote, statistical programmes
Other skills and competences	<p>Expertises:</p> <p>an expert in the European Commission, Directorate-General Health and Consumers, Unit E.3 Chemicals, contaminants, pesticides since 2004;</p> <p>a supervisor for PhD study in the specialization Chemistry and Technology of Foods since 2006;</p> <p>an expert in the Advisory Forum EFSA since 2008;</p> <p>an international expert for the Romanian Research Assessment Exercise since 2011;</p> <p>a member of Advisory Board of Polish Journal of Food and Nutrition Sciences (2011 – 2015);</p> <p>a representative of the Slovak Chemical Society in Food Chemistry Division of EUChemS since 2014</p> <p>Grant Awarding Coordinator in COST Action 20128 PIMENTO</p> <p>WG leader in COST Action 21149 ACRYRED</p>
Driving licence(s)	B
Additional information	<p>Publications:</p> <p>55 WoS publications / 62 SCOPUS publications</p> <p>1032 citations in WoS / 1156 citations in SCOPUS</p> <p><i>h</i>-index WoS 19/ Scopus 20</p> <p>Scopus Author Identifier: 8708943400</p> <p>9 national and international licences and applications</p> <p>More than 100 invited lectures and contributions on international conferences</p> <p>List of CC publications and other activities in attachment</p>

THE MOST IMPORTANT PUBLICATIONS IN DATABASES WEB OF SCIENCE AND SCOPUS (NUMBER OF CITATIONS):

1. Ciesarová, Z., Šmogrovičová, D., Šajbidor, J., Magdolen, P.: Characterization of yeast amylolytic enzymes by HPLC maltooligosaccharides determination. *Biotechnology Techniques* **9** (12), 1995, s. 869-872.
Cited: 3x (Scopus), 3x (Web of Science)
2. Šajbidor, J., Ciesarová, Z., Šmogrovičová, D.: Influence of ethanol tolerance on the lipid content and fatty acid composition of *Saccharomyces cerevisiae*. *Folia Microbiologica* **40** (5), 1995, s. 508-510.
Cited: 32x (Scopus), 35x (Web of Science)
3. Ciesarová, Z., Šmogrovičová, D.: A study of ethanol tolerance in yeasts (in Slovak). *Chemické listy* **90** (6), 1996, s. 365-370.
Cited: 4x (Scopus), 4x (Web of Science)
4. Ciesarová, Z., Šmogrovičová, D.: Possibilities of amylolytic yeast applications for starch fermentation (in Slovak). *Chemické listy* **90** (8), 1996, s. 497-501.
Cited: 0x (Scopus), 2x (Web of Science)
5. Ciesarová, Z., Šmogrovičová, D., Dömény, Z.: Enhancement of yeast ethanol tolerance by calcium and magnesium. *Folia Microbiologica* **41** (6), 1996, s. 485-488.
Cited: 35x (Scopus), 31x (Web of Science)
6. Ciesarová, Z., Šajbidor, J., Šmogrovičová, D., Bafrncová, P.: Effect of ethanol on fermentation and lipid composition in *Saccaromyces cerevisiae*. *Food Biotechnology* **10** (1), 1996, s. 1-12.
Cited: 9x (Scopus), 8x (Web of Science)
7. Ciesarová, Z., Dömény, Z., Šmogrovičová, D., Pátková, J., Šturdík, E.: Comparison of ethanol tolerance of free and immobilized *Saccharomyces uvarum* yeasts. *Folia Microbiologica* **43**, 1998, s. 55-58.
Cited: 26x (Scopus), 21x (Web of Science)
8. Šajbidor, J., Lamačka, M., Baláž, Š., Huong, L.M., Ciesarová, Z.: Influence of new fenpropimorph fungicides on the growth and sterol composition in *Saccharomyces cerevisiae*: Relationship between structure and activity. *Journal of Pharmacy and Pharmacology* **50** (3) 1998, s. 297-301.
Cited: 2x (Scopus), 2x (Web of Science)
9. Ciesarová, Z., Balasová, V., Kiss, E., Kolek, E., Šimko, P., Kováč, M.: Comparison of two methods for acrylamide determination and dietary intake of acrylamide from potato crisps in Slovakia. *Czech Journal of Food Sciences*, **22** (Special Issue) 2004, s. 251-254.
Cited: 0x
10. Ciesarová, Z.: Minimization of acrylamide content in food (In Slovak). *Chemické listy* **99** (7), 2005, s. 483-491.
Cited: 11x (Scopus), 12x (Web of Science)
11. Kiss, E., Ciesarová, Z., Kolek, E., Kováč, M.: The comparison of the acrylamide formation in the model system with two starch matrices. *Chemické listy* **99** (Special Issue) 2005, s. 295-297.
Cited: 1x
12. Šimko, P., Kolek, E., Ciesarová, Z.: Mechanism of acrylamide formation in model food systems. *Chemické listy* **99** (Special Issue) 2005, s. 260-261.
Cited: 1x
13. Ciesarová, Z., Kiss, E., Kováč, M.: Study of factors having effect on acrylamide level in model system. *Czech Journal of Food Sciences*, **24**(3) 2006, s.133-137.
Cited: 38x (Scopus), 30x (Web of Science)
14. Ciesarová, Z., Kiss, E., Boegl, P.: Impact of L-asparaginase on acrylamide content in potato products. *Journal of Food and Nutrition Research* **45** (4), 2006, s. 141-146.
Cited: 99x (Scopus), 93x (Web of Science)

15. Vranova, J., Bednarikova, A., Ciesarova, Z.: In-house validation of a simple headspace gas chromatography-mass spectrometry method for determination of furan levels in food. *Journal of Food and Nutrition Research* **46** (3), 2007, s. 123-127.
Cited: 18x (Scopus), 17x (Web of Science)
16. Ciesarova, Z., Suhaj, M., Horvathova, J.: Correlation between acrylamide level and antioxidant activity of spice extracts in a model food system. *Journal of Food and Nutrition Research* **47** (1), 2008, s. 1-5.
Cited: 37x (Scopus), 37x (Web of Science)
17. Ciesarova, Z.: Approaches to minimization of acrylamide level in foods. *Chemické listy* **102** (Special Issue), 2008, s. 540-543.
Cited: 1x (Scopus)
18. Ciesarova, Z., Kukurova, K., Bednarikova, A., Hozlar, P., Ruckschloss, L.: Amino acids profile of selected wholegrains important to acrylamide formation in cereal-based products. *Chemické listy* **102** (Special Issue), 2008, s. 613-614.
Cited: 3x (Scopus)
19. Ciesarova, Z., Kukurova, K., Bednarikova, A., Morales, F.J.: Extension of asparaginase application to acrylamide minimization from potato to cereal products. *Chemické listy* **102** (Special Issue), 2008, s. 610-612.
Cited: 2x (Scopus)
20. Vranova, J., Ciesarova, Z.: Furan in food – a review. *Czech Journal of Food Sciences* **27** (1), 2009, s. 1-10.
Cited: 95x (Scopus), 88x (Web of Science)
21. Ciesarova, Z., Kukurova, K., Bednarikova, A., Morales, F.J.: Effect of heat treatment and dough formulation on the formation of Maillard reaction products in fine bakery products – benefits and weak points. *Journal of Food and Nutrition Research* **48** (1), 2009, s. 20-30.
Cited: 50x (Scopus), 45x (Web of Science)
22. Kukurova, K., Morales, F.J., Bednarikova, A., Ciesarova, Z.: Effect of L-asparaginase on acrylamide mitigation in a fried-dough pastry model. *Molecular Nutrition and Food Research* **9**, 2009, p. 1-8.
Cited: 52x (Scopus), 50x (Web of Science)
23. Ciesarova, Z., Kukurova, K., Bednarikova, A., Markova, L., Baxa, S.: Improvement of cereal products safety by enzymatic way of acrylamide mitigation. *Czech Journal of Food Sciences* **27** (S), 2009, p. S96-S98.
Cited: 18x (Scopus), 8x (Web of Science)
24. Kukurova, K., Ciesarova, Z., Bednarikova, A., Markova, L.: Effect of inorganic salts on acrylamide formation in cereal matrices. *Czech Journal of Food Sciences* **27** (S), 2009, p. S425-S428.
Cited: 15x (Scopus), 10x (Web of Science)
25. Ciesarova, Z., Kukurova, K., Bednarikova, A., Markova, L., Baxa, S.: Influence of food processing on acrylamide level in gingerbreads and cookies. *Aspects of Applied Biology* **97**, 2010, p. 87-92.
Cited: 0x
26. Ciesarova, Z., Kukurova, K., Benešová, C.: Enzymatic elimination of acrylamide in potato-based thermally treated foods. *Nutrition and Food Science* **40** (1), 2010, p. 55-63.
Cited: 7x (Scopus), 7x (Web of Science)
27. Kukurova, K., Bednarikova, A., Kolek, E., Markova, L., Belkova, R., Ciesarova, Z.: Porovnanie GC/MS a LC/MS na stanovenie obsahu akrylamidu v cereálnych výrobkoch. *Chemické listy*, Vol. **104**, 2010, p. 649-652. ISSN 0009-2770.
Cited:
28. Markova, L., Kukurova, K., Ciesarova, Z., Bednarikova, A., Šimko, P., Behan, T., Kravec, J.: Distribuce akrylamidu v jednotlivých částech chleba. *Chemické listy*, Vol. **104**, 2010, p. 660-664. ISSN 0009-2770.
Cited:
29. Kotsiou, K., Tasioula-Margari, M., Kukurova, K., Ciesarova, Z.: Impact of oregano and virgin olive oil phenolic compounds on acrylamide content in a model system and fresh potatoes. *Food Chemistry*, **123**, 2010, p. 1149-1155, doi: 10.1016/j.foodchem.2010.05.078.
Cited: 32x (Scopus), 29x (Web of Science)
30. Sádecká, J., Suhaj, M., Kukurova, K., Ciesarova, Z., Markova, L., Belkova, R., Ostrovský, I.: Effect of selected inorganic salts on acrylamide content and sensory properties of bread. *Chemické Listy* **105** (S), 18, 2011, p. 1025-1026, ISSN 0009-2770.
Cited: 0x

31. Kukurová, K., Ciesarová, Z., Belková, R., Suhaj, M.: Investigating the bread colour changes affected by acrylamide inhibiting salts. *Chemické Listy* **105** (S), 18, 2011, p. 1041, ISSN 0009-2770.
Cited: 0x
32. Marková, L., Ciesarová, Z., Kukurová, K., Zielinski, H., Zielinska, D., Bednáriková, A.: Influence of different kind of spices in acrylamide content in ginger cakes. *Chemické Listy* **105** (S), 18, 2011, p. 1018-1019, ISSN 0009-2770.
Cited: 0x
33. Ciesarová, Z., Kukurová, K., Marková, L.: Decline in acrylamide exposure by adoption of mitigation tools. *Chemické Listy* **105** (S), 18, 2011, p. 1019, ISSN 0009-2770.
Cited: 0x
34. Kukurová, K., Marková, L., Ciesarová, Z., Bednáriková, A.: Acrylamide formation in bread influenced by modifications in composition. *Chemické Listy* **105** (S), 18, 2011, p. 1019-1020, ISSN 0009-2770.
Cited: 0x
35. Ciesarová, Z.: Successes and limitation in acrylamide mitigation efforts: Part 1 Relevance, occurrence and exposure. *AgroFOOD industry hi-tech European Journal of Nutraceuticals & Functional Foods*, **22**, 2011 (3), p. 30-32, ISSN 1722-6996 AIHTEI.
Cited: 2x (Scopus), 1x (Web of Science)
36. Ciesarová, Z., Kukurová, K., Marková, L.: Successes and limitation in acrylamide mitigation efforts: Part 2 Impact of interventions in cereal food processing on exposure. *AgroFOOD industry hi-tech European Journal of Nutraceuticals & Functional Foods*, **22**, 2011 (4), p. 25-27, ISSN 1722-6996 AIHTEI.
Cited: 6x (Scopus), 3x (Web of Science)
37. Kukurová, K., Marková, L., Bednáriková, A., Ciesarová, Z., Zielinski, H.: Impact of rye flour replacement in gingerbread by buckwheat flour on acrylamide formation. *Polish Journal of Food and Nutrition Sciences*, **61**, 2011, p. 38, ISBN 1230-0322.
Cited: 0x
38. Marková, L., Ciesarová, Z., Kukurová, K., Przygodzka, M., Zielinski, H., Bednáriková, A.: Comparison of acrylamide content in ginger cakes with different kinds of spices. *Polish Journal of Food and Nutrition Sciences*, **61**, 2011, p. 39, ISBN 1230-0322.
Cited: 0x
39. Przygodzka, M., Zielinska, D., Ciesarová, Z., Zielinski, H.: Screening of the antioxidant capacity of selected spices by updated analytical strategies. *Polish Journal of Food and Nutrition Sciences*, **61**, 2011, p. 93-94, ISBN 1230-0322.
Cited: 0x
40. Zielinski, H., Ciesarova, Z., Troszynska, A., Ceglinska, A., Zielinska, D., Amarowicz, R., Przygodzka, M., Kukurova, K.: Antioxidant properties, acrylamide content and sensory quality of ginger cakes with different formulations. *Polish Journal of Food and Nutrition Sciences*, **62**, 2012(1), p. 41-50. DOI: 10.2478/v10222-011-0038-0.
Cited: 11x (Scopus), 13x (Web of Science)
41. Marková, L., Ciesarová, Z., Kukurová, K., Zieliński, H., Przygodzka, M., Bednáriková, A., Šimko, P.: Influence of various spices on acrylamide content in buckwheat ginger cakes. *Chemical Papers*, **66**, 2012 (10), p. 949-954, DOI: 10.2478/s11696-012-0218-3, ISSN: 0366-6352 (print version) ISSN: 1336-9075 (electronic version).
Cited: 14x (Scopus), 12x (Web of Science)
42. Zielinski H., del Castillo, M. D., Przygodzka M., Ciesarova Z., Kukurova K., Zielinska D.: Changes in chemical composition and antioxidative properties of rye gingercakes during their shelf-life. *Food Chemistry* **135** (2012) 2965–2973.
Cited: 21x (Scopus), 20x (Web of Science)
43. Kukurová, K., Ciesarová, Z., Mogol, B.A., Açar, Ö.Ç., Gökmen, V.: Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough. *European Food Research and Technology*, 2013, **237**(1), pp. 1-8.
Cited: 25x (Scopus), 26x (Web of Science)
44. Przygodzka, M., Zielińska, D., Ciesarová, Z., Kukurová, K., Zieliński, H.: Comparison of methods for evaluation of the antioxidant capacity and phenolic compounds in common spices. *LWT - Food Science and Technology*, 2014, **58**(2), pp. 321-326.
Cited: 109x (Scopus), 93x (Web of Science)
45. Constantin, O. E., Kukurová, K., Neagu, C., Bednáriková, A., Ciesarová, Z., Râpeanu, G.: Modelling of acrylamide formation in thermally treated red bell peppers (*Capsicum annuum* L.). *European Food Research and Technology*, 2014, **238**(1), pp. 149-156.
Cited: 5x (Scopus), 5x (Web of Science)

46. Ciesarová, Z., Kukurová, K., Mikušová, L., Basil, E., Polakovičová, P., Duchoňová, L., Viček, M., Šturdík, E.: Nutritionally enhanced wheat-oat bread with reduced acrylamide level. *Quality Assurance and Safety of Crops and Foods*, 2014, **6**(3), pp. 327-334.
Cited: 16x (Scopus), 12x (Web of Science)
47. Mikušová, L., Ciesarová, Z., Hromádková, Z., Valachovičová, M., Penesová, A., Kajaba, I., Holubková, A., Krajčiová, L., Mislovičová, D., Bobřík, M., Šturdík, E.: Novel cereal fibre drink as a tool for civilisation disease prevention. *Quality Assurance and Safety of Crops and Foods*, 2014, **6**(3), pp. 357-366.
Cited: 2x (Scopus), 2x (Web of Science)
48. Przygodzka, M., Zieliński, H., Ciesarová, Z., Kukurová, K., Lamparski, G.: Study on Sensory Quality, Antioxidant Properties, and Maillard Reaction Products Formation in Rye-Buckwheat Cakes Enhanced with Selected Spices. *Journal of Chemistry*, 2015, 418639.
Cited: 16x (Scopus), 9x (Web of Science)
49. Przygodzka, M., Piskula, M. K., Kukurová, K., Ciesarová, Z., Bednarikova, A., Zieliński, H.: Factors influencing acrylamide formation in rye, wheat and spelt breads. *Journal of Cereal Science*, 2015, **65**, pp. 96-102.
Cited: 33x (Scopus), 28x (Web of Science)
50. Passos, C.P., Sérgio, A., Ferreira, S.S., Kukurova, K., Ciesarova, Z., Nunes, F.M., Coimbra, M.A.: Microwave assisted extraction of carbohydrate-rich fractions from spent coffee grounds: Formulation of biscuits enriched in dietary fibre. *Trends in Carbohydrate Research*, 2015, **7**(1), pp. 12-17
Cited: 8x (Scopus), 7x (Web of Science)
51. Blažeková L., Polakovičová P., Mikušová L., Kukurová K., Saxa V., Ciesarová Z., Šturdík E.: Development of innovative health beneficial bread using a fermented fibre-glucan product. *Czech Journal of Food Sciences*, 2015, **33**(2), pp. 118-125.
Cited: 5x (Scopus), 3x (Web of Science)
52. Kukurová, K., Constantin, O. E., Dubová, Z., Tobolková, B., Suhaj, M., Nystazou, Z., Rapeanu, G., Ciesarová, Z.: Acrylamide content and antioxidant capacity in thermally processed fruit products. *Potravinarstvo*, 2015, **9**(1), pp. 90-94.
Cited: 6x (Scopus)
53. Ciesarová, Z.: Impact of L-Asparaginase on Acrylamide Content in Fried Potato and Bakery Products. *Acrylamide in Food: Analysis, Content and Potential Health Effects*, 2016, pp. 405-421.
Cited: 6x (Scopus)
54. Ciesarová, Z., Basil, E., Kukurová, K., Marková, L., Zieliński, H., Wronkowska, M.: Gluten-free muffins based on fermented and unfermented buckwheat flour– Content of selected elements. *Journal of Food and Nutrition Research*, 2016, **55**(2), pp. 108-113.
Cited: 9x (Scopus), 6x (Web of Science)
55. Palermo, M., · Gökmen, V., · De Meulenaer, B., · Ciesarová, Z., Zhang, Y., · Pedreschi, F., · Fogliano, V.: Acrylamide mitigation strategies: Critical appraisal of the FoodDrinkEurope toolbox. *Food and Function*, 2016, **7**(6), pp. 2516-2525.
Cited: 33x (Scopus), 28x (Web of Science)
56. Przygodzka, M., Zieliński, H., Ciesarová, Z., Kukurová, K., Lamparski, G.: Effect of selected spices on chemical and sensory markers in fortified rye-buckwheat cakes. *Food Science and Nutrition*, 2016, **4**(4), pp. 651-660.
Cited: 11x (Scopus), 11x (Web of Science)
57. Ciesarová, Z., Mikušová, L., Magala, M., Kohajdová, Z., Karovičová, J.: Nonwheat Cereal-Fermented-Derived Products. *Fermented Foods in Health and Disease Prevention*, 2017, pp. 417-432.
Cited: 7x (Scopus), 6x (Web of Science)
58. Zieliński, H., Ciesarová, Z., Kukurová, K., Zielinska, D., Szawara-Nowak, D., Starowicz, M., Wronkowska, M.: Effect of fermented and unfermented buckwheat flour on functional properties of gluten-free muffins. *Journal of Food Science and Technology*, 2017, **54**(6), pp. 1425-1432.
Cited: 20x (Scopus), 19x (Web of Science)
59. Passos, C.P., Kukurová, K., Basil, E., Fernandes, P.A.R., Neto, A., Nunes, F.M., Murkovic, M., Ciesarová, Z., Coimbra, M.A.: Instant coffee as a source of antioxidant-rich and sugar-free coloured compounds for use in bakery: Application in biscuits. *Food Chemistry*, 2017, **231**, pp. 114-121.
Cited: 23x (Scopus), 22x (Web of Science)
60. Kowalski, S., Kopuncová, M., Ciesarová, Z., Kukurová, K.: Free amino acids profile of Polish and Slovak honeys based on LC–MS/MS method without the prior derivatisation. *Journal of Food Science and Technology*, 2017, **54**(11), pp. 3716-3723.

Cited: 22x (Scopus), 17x (Web of Science)

61. Passos, C. P., Ferreira, S. S., Serôdio, A., Basil, E., Marková, L., Kukurová, K., Ciesarová, Z., Coimbra, M. A.: Pectic polysaccharides as an acrylamide mitigation strategy – Competition between reducing sugars and sugar acids. *Food Hydrocolloids*, 2018, **81**, pp. 113-119.
Cited: 25x (Scopus), 22x (Web of Science)
62. Constantin, O. E., Râpeanu, G., Kukurová, K., Turturica, M., Dubová, Z., Tobolková, B., Daško, L., Ciesarová, Z., Croitoru, C.: Antioxidative capacity of and contaminant concentrations in processed plum products consumed in Romania. *Journal of Food Protection*, 2018, **81**(8), pp. 1313-1320.
Cited: 4x (Scopus), 3x (Web of Science)
63. Constantin, O.E., Kukurová, K., Dasko, L., Stanciuc, N., Ciesarová, Z., Croitoru, C., Râpeanu, G.: Effect of thermal processing on simultaneous formation of acrylamide and hydroxymethylfurfural in plum purée. *Polish Journal of Food and Nutrition Sciences*, 2019, **69**(2), pp. 178-189.
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PATENT APPLICATIONS:

1. Application No. 5027-2006, Patent No. 287776, Industrial Property Office of the Slovak Republic: Ciesarová Zuzana. The way of acrylamide reduction in potato-based food products. Valid from: 05/09/2011. Status: expired.
2. Application No. 50119-2011, Utility Model No. 6371, Industrial Property Office of the Slovak Republic (ÚPV SR): Ciesarová, Z., Behan, T., Sádecká, J., Kukurová, K., Marková, L., Kravec, J.: Mixture for the bread preparation with reduced acrylamide level and a procedure of bread making based on this mixture. Applied: 22.12.2011, Status: valid until 22.12.2021.
3. Application No. 50055-2012, Utility Model No. 6420, Industrial Property Office of the Slovak Republic (ÚPV SR): Ciesarová, Z., Behan, T., Sádecká, J., Kukurová, K., Marková, L., Kravec, J.: Mixture for the bread preparation with reduced acrylamide level. Applied: 19.06.2012. Status: expired
4. Application No. 2012-27113, Utility Model No. 25037, Industrial Property Office of the Czech Republic (ÚPV ČR): Ciesarová, Z., Behan, T., Sádecká, J., Kukurová, K., Marková, L., Kravec, J.: Mixture for the bread preparation with reduced acrylamide level. Applied: 05/12/2012. Status: valid.
5. Application No. 50023-2013, Utility Model No. 6654, Industrial Property Office of the Slovak Republic (ÚPV SR): Ciesarová, Z., Kukurová, K., Marková, L.: Biscuits and cakes and spice mix applied for them. Applied: 27.03.2013, Status: expired.

6. Application No. 203-2019. Utility Model No. 9269. Industrial Property Office of the Slovak Republic (ÚPV SR): Ciesarová, Z., Kukurová, K., Jelemenská, V., Murín, J.: Procedure of puffed products production with reduced acrylamide level. Applied: 30.12.2019. Valid.
7. Application No. 175-2021. Utility mode No 9572 Industrial Property Office of the Slovak Republic (ÚPV SR): Ciesarová, Z., Kukurová, K., Jelemenská, V.: Spôsob výroby ovocných a/alebo zeleninových preparátov so zníženým potenciálom tvorby akrylamidu. Procedure of fruit and/or vegetable products with reduced potential of acrylamide formation. Applied: 29.11.2021. Status: Valid
8. EP3847903-A1: Ciesarová, Z., Murín, J., Kukurová, K., Jelemenská, V.: Producing puffed products or extruded pellets involves carrying out extrusion of raw material, and treating raw material with aqueous solution of asparaginase enzyme, which is prepared by diluting asparaginase enzyme with water. Publication date 14 July 2021.
9. Application No 226-2023 Industrial Property Office of the Slovak Republic (ÚPV SR): Minarovičová, J., Kuchta, T., Ciesarová, Z., Kukurová, K., Lopašovská, J.: Dough for bakery products, especially pita bread. Applied 03 March 2023. Under evaluation.