



Curriculum Vitae

Personal information **Denisa Liptakova**

Work experience

Employment 3:

- Start date: 05/2017
- End date: present
- Position: Quality manager of OMCL (05/2017-04/2022), Clinical trial assessor (from 04/2022-)
- Employer's name: State Institute for Drug Control
- Country: Slovakia

Activities: Quality manager of OMCL (05/20217-04/2022). Assessment of the quality of investigational medicinal products in clinical trial applications. Assessment of the statistical part of clinical trial applications. Assessment of the compliance of clinical trial applications with applicable EMA and ICH guidelines and other regulations. Preparation of assessment reports.

Employment 2:

- Start date: 09/2004
- End date: 05/2017
- Position: Researcher
- Employer's name: Faculty of chemical and food technology, Slovak technical university in Bratislava
- Country: Slovakia

Activities: Research activities in the field of food microbiology, publications in the field, mentoring students, and leading laboratory exercises.

Employment 1:

- Start date: 09/2003
- End date: 09/2004
- Position: Researcher
- Employer's name: Food Research Institute in Bratislava
- Country: Slovakia

Activities: Research activities in the field of food microbiology, publications in the field.

Education and training

Education 3:

- Start date: 09/2000
- End date: 09/2003
- Qualification: Doctoral degree
- Institution: Faculty of chemical and food technology, Slovak technical university in Bratislava
- Country: Slovakia
- Subject: Food chemistry and technology

Education 2:

- Start date: 09/1998
- End date: 06/2000
- Qualification: Master degree
- Institution: Faculty of chemical and food technology, Slovak technical university in Bratislava
- Country: Slovakia
- Subject: Food technology

Education 1:

- Start date: 09/1995
- End date: 07/1998
- Qualification: Bachelor degree
- Institution: Faculty of chemical and food technology, Slovak technical university in Bratislava
- Country: Slovakia
- Subject: Food technology and biotechnology

Additional information

Publications

MATEJČEKOVÁ, Zuzana - LIPTÁKOVÁ, Denisa - VALÍK, Lubomír. Evaluation of The Potential of Amaranth Flour for Lactic Acid Fermentation. In Journal of Pharmacy and Nutrition Sciences. Vol. 6, iss. 1 (2016), s. 1-6. ISSN 2223-3806 (2016: 0.146 - SJR, Q3 - SJR Best Q). DOI: 10.6000/1927-5951.2016.06.01.1.

MATEJČEKOVÁ, Zuzana - LIPTÁKOVÁ, Denisa - VALÍK, Lubomír. Functional probiotic products based on fermented buckwheat with *Lactobacillus rhamnosus*. In LWT Food Science and Technology. Vol. 81 (2017), s. 35-41. ISSN 0023-6438 (2017: 3.129 - JIF, Q1 - JIF Best Q, 1.339 - SJR, Q1 - SJR Best Q, 0.681 - AIS). CC: 000401392100005 ; DOI: 10.1016/j.lwt.2017.03.018.

MATEJČEKOVÁ, Zuzana - SOLTÉSZOVÁ, Friderika - AČAI, Pavel - LIPTÁKOVÁ, Denisa - VALÍK, Lubomír. Application of *Lactobacillus plantarum* in Functional Products Based on Fermented Buckwheat. In Journal of food science. Vol. 83, iss. 4 (2018), s. 1053-1062. ISSN 0022-1147 (2018: 2.081 - JIF, Q2 - JIF Best Q, 0.783 - SJR, Q1 - SJR Best Q, 0.487 - AIS). CC: 000430123600025 ; DOI: 10.1111/1750-3841.14090.

MATEJČEKOVÁ, Zuzana - VLKOVÁ, Eva - LIPTÁKOVÁ, Denisa - VALÍK, Lubomír. Preliminary screening of growth and

viability of 10 strains of bifidobacterium spp.: Effect of media composition. In *Fermentation*. Vol. 5, iss. 2 (2019), s. 1-11. ISSN 2311-5637 (2019: 0.609 - SJR, Q2 - SJR Best Q). DOI: 10.3390/fermentation5020038 ; WOS: 000474935500009 ; SCOPUS: 2-s2.0-85067609825.

VALÍK, Lubomír - AČAI, Pavel - LIPTÁKOVÁ, Denisa. Modelling the effects of lactic acid, sodium benzoate and temperature on the growth of *Candida maltosa*. In *Letters in Applied Microbiology*. Vol. 65, iss. 5 (2017), s. 453-460. ISSN 0266-8254 (2017: 1.471 - JIF, Q3 - JIF Best Q, 0.616 - SJR, Q2 - SJR Best Q, 0.440 - AIS).

ŠÍPKOVÁ, Anna - VALÍK, Lubomír - ČIŽNIAR, Michal - LIPTÁKOVÁ, Denisa. Characterization of mutual relations between *Geotrichum candidum* and *Lactobacillus rhamnosus* GG in milk: A quantitative approach. In *Food science and technology international*. Vol. 20, iss. 1 (2014), p. 23-31. ISSN 1082-0132. DOI: 10.1177/1082013212469615

Projects

I have been involved as co-researcher in the microbiological projects granted by the Slovak Research and Development Agency.

Memberships

Other Relevant Information

In 2007, I was awarded the Svec Family Prize for my contribution to the development of microorganism physiology by the Czecho-Slovak Society for Microbiology.