



## Nataliia Holembovska

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**Date of birth**: 6 Jul 1986 **Nationality**: Ukrainian

### WORK EXPERIENCE

#### University department head

*National University of Life and Environmental Sciences of Ukraine*

**Address**: Vystavkova Street 16, Kyiv, Ukraine

### EDUCATION AND TRAINING

[ Sep 2008 – Dec 2010 ]

#### Fish storage, canning and processing technologies

*National University of Life and Environmental Sciences of Ukraine*

**City**: <https://nubip.edu.ua/en> | **Country**: Ukraine |

[ 2 Jul 2016 ]

#### Candidate of Science

*National University of Life and Environmental Sciences of Ukraine*

[nubip.edu.ua/structure/fht](https://nubip.edu.ua/structure/fht)

**City**: Kyiv | **Country**: Ukraine |

[https://](https://nubip.edu.ua/structure/fht)

### LANGUAGE SKILLS

**Mother tongue(s)**: Ukrainian Sign Language

**Other language(s)**:

**English**

LISTENING B2 READING A2 WRITING B2

SPOKEN PRODUCTION A2 SPOKEN INTERACTION A2

*Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user*

### DIGITAL SKILLS

#### My Digital Skills

Microsoft Office ( Microsoft )

### PUBLICATIONS

[ 2011 ] [Characterization of changes in structural and mechanical properties of freshwater fish preserves](#)

**Reference**: N. Holembovska, T. Lebska, V. Guts

[ 2013 ] [The influence of peak-wave treatment on the maturation of canned freshwater fish](#)

**Reference**: N. Holembovska, T. Lebska

[ 2014 ] [The influence of organic acids on structural-mechanical properties and pH of carp meat](#)

**Reference**: N. Holembovska, T. Lebska

[ 2014 ] [Nutritional value of autumn-caught carp and silver carp](#)

**Reference**: N. Holembovska, T. Lebska

- [ 2014 ] [Nutritional value of carp \*Cyprinus Carpio\* and silver carp \*Hypophthalmichthys\* spp of autumn catch](#)  
Reference: N. Holembovska, T. Lebska
- [ 2014 ] [Development of the fish products market in Ukraine](#)  
Reference: N. Holembovska, T. Lebska
- [ 2014 ] [Characteristics of spicy and aromatic root vegetables](#)  
Reference: N. Holembovska, T. Lebska
- [ 2014 ] [The influence of spicy and aromatic root vegetables on the mineral composition of preserves](#)  
Reference: N. Holembovska, T. Lebska
- [ 2015 ] [Using freshwater fish in preserves](#)  
Reference: N. Holembovska, N. Honcharuk, T. Lebska
- [ 2015 ] [Use of plant raw materials in the composition of freshwater fish preserves](#)  
Reference: N. Holembovska, T. Lebska, T. Salenko
- [ 2015 ] [The Effect of Peak-Wave Treatment on the Quality Indicators of Carp Meat](#)  
Reference: N. Holembovska, T. Lebska
- [ 2017 ] [Improving the technology of fish pastes with the inclusion of non-traditional raw materials](#)  
Reference: N. Holembovska, N. Slobodyanyuk
- [ 2017 ] [Use of plant raw materials in fish sticks made from freshwater fish](#)  
Reference: N. Holembovska, N. Slobodyanyuk, V. Krynytskyi
- [ 2017 ] [Sensory analysis of fish minced semi-finished products using the flavor profile method](#)  
Reference: I. Prasol, N. Holembovska, N. Slobodyanyuk, O. Ochkolyas
- [ 2017 ] [Improving food concentrate technology](#)  
Reference: S. Ostrensky, N. Holembovska
- [ 2018 ] [Production of dietary boiled sausages with the addition of biologically active additive chia seeds](#)  
Reference: N. Holembovska, B. Leonova, E. Starkova, O. Ochkolyas
- [ 2018 ] [The Use of Aromaticroot Vegetables in Technology of Freshwater Fish Preserves Production](#)  
Reference: N. Golembovskaya, N. Slobodyanuk, T. Lebskaya
- [ 2018 ] [Improving the technology of dietary semi-finished products using flax seeds](#)  
Reference: I. Veretynska, N. Holembovska
- [ 2018 ] [Research on changes in quality indicators of dietary chopped semi-finished products during storage](#)  
Reference: N. Holembovska

- [ 2018 ] **The use of non-traditional raw materials in baby food**  
**Reference:** V. Israelyan, N. Holembovska
- [ 2018 ] [Use the seeds of chia seeds as ingredient of milled half-finished foodstuffs](#)  
**Reference:** N. Golembovska, N. Slobodyanyuk
- [ 2019 ] [Using chia seeds in dietary chopped semi-finished products](#)  
**Reference:** N. Holembovska
- [ 2019 ] **Comparative characteristics of the amino acid composition of crustacean proteins**  
**Reference:** Bal-Prilipko L., Lebska T., Holembovska N., Lebsky S.
- [ 2021 ] [Black Sea Science 2021: Proceedings of the International Competition of Student Scientific Works](#)  
**Reference:** N. Holembovska
- [ 2021 ] [Biological value and consumer properties of fish pastes](#)  
**Reference:** Menchynska, A., Manoli, T., Tyshchenko, L., Pylypchuk, O., Ivanyuta, A., Holembovska, N., & Nikolaenko, M.
- [ 2021 ] [Research into changes in the quality indicators of semi-finished products during storage](#)  
**Reference:** N. Holembovska
- [ 2021 ] [Research of changes in quality indicators of fish pate with non-traditional raw materials](#)  
**Reference:** N. Holembovska, A. Vlasenko
- [ 2023 ] [Development of technology for plant-based minced semi-finished products](#)  
**Reference:** Filin, S., Bal-Prylypko, L., Nikolaenko, M., Holembovska, N., & Kushnir, Yu.
- [ 2023 ] [Improvement of the technology of raw beef products](#)  
**Reference:** Bal-Prylypko L., Nikolaenko M., Kanishchev O., Beyko L., Nataliia Holembovska N.
- [ 2024 ] [Amino acid composition of canned second courses of increased nutritional value](#)  
**Reference:** Bal-Prylypko, L., Nikolayenko, M., Ustimenko, I., Golembovska, N., Petrychenko, K.
- [ 2023 ] **Thermized protein-fat fermented milk product with food emulsion and carrageenan**  
**Reference:** Bal-Prylypko, L., Nikolaenko, M., Ustymenko, I., Slobodyanyuk, N., Israelian, V., Rozbytska, T., Holembovska, N., Kostyuk, T., Prokopenko N., Marchyshyna, Y.
- [ 2021 ] [Use of aromatic root vegetables in the technology of freshwater fish preserves](#)  
**Reference:** Holembovska, N., Tyshchenko, L., Slobodyanyuk, N., Israelian, V., Kryzhova, Y., Ivaniuta, A., Pylypchuk O., Menchynska, A., Shtonda, O., & Nosevych, D.
- [ 2021 ] [The use of secondary fish raw materials from silver carp in the technology of structuring agents](#)  
**Reference:** Ivaniuta, A., Menchynska, A., Nesterenko, N., Holembovska, N., Yemtcev, V., Marchyshyna, Y., Kryzhova, Y., Ochkolyas, E., Pylypchuk O., & Israelian, V.

- [ 2022 ] [Quality changes of sous-vide cooked and blue light sterilized Argentine squid \(\*Illex argentinus\*\)](#)
- [ 2022 ] [A multiplicative approach to optimize the consumer properties of quick-frozen semifinished products from cultivated champignons](#)
- Reference:** Nesterenko, N., Belinska, S., Motuzka, I., Mardar, M., Bolila, N., Slobodyanyuk, N., Ivaniuta, A., Menchynska, A., Holembovska, N., Israelian, V.
- [ 2023 ] [The study of the cytotoxic effect of disinfectants](#)
- Reference:** Iakubchak, O., Adamenko, L., Taran, T., Sydorenko, O., Rozbytska, T., Tverezovska, N., Israelian, V., Holembovska, N., Menchynska, A., Ivaniuta, A.
- [ 2023 ] [The study of functional and technological properties of vegetarian ice cream](#)
- Reference:** Bal-Prylypko, L., Nikolaenko, M., Volkhova, T., Holembovska, N., Tyshchenko, L., Ivaniuta, A., Israelian, V., Menchynska, A., Shynkaruk, O., Melnik, V.
- [ 2024 ] [Quality and safety of pork meat after cooling and treatment with lactic starters](#)
- Reference:** Vovkotrub, V., Iakubchak, O., Vovkotrub, N., Shevchenko, L., Lebedenko, T., Holembovska, N., Pylypchuk, O., Omelian, A.
- [ 2024 ] [Influence of starter cultures of lactic acid bacteria on microbiological parameters and shelf life of sausages](#)
- Reference:** Lokes, S., Shevchenko, L., Doronin, K., Mykhalska, V., Israelian, V., Holembovska, N., Tverezovska, N., Savchenko, O.
- [ 2024 ] [Influence of organic acids on organoleptic and structural and mechanical properties of freshwater hydrobiont meat](#)
- Reference:** Holembovska, N., Slobodianiuk, N., Israelian, V., Androshchiuk, O., Maceyko, V.
- [ 2024 ] [Effects of nutrient medium on various-age larvae of \*Hermetia illucens\* \(Diptera, Stratiomyidae\)](#)
- Reference:** Statkevych, O. I., Kolomiiets, Y. V., Holembovska, N. V., Israelian, V. M., Babych O. A., Slobodyanyuk, N. M., Babytskiy, A. I., Statkevych, A. O.