



VALENTYNA ISRAELIAN

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Gender: Female **Date of birth**: 02/09/1988 **Nationality**: Ukrainian

ABOUT ME

I am actively involved in scientific activities, publish articles in peer-reviewed journals, and participate in international conferences. I have experience in developing and improving educational programs, as well as conducting scientific seminars and master classes for students. I pay a lot of attention to innovative methods of teaching and the development of critical thinking among students.

WORK EXPERIENCE

Associate Professor of Technologies of Meat, Fish and Marine Products, <https://nubip.edu.ua/node/7965>

National University of Life and Environmental Sciences of Ukraine

City: Kyiv | **Country**: Ukraine

EDUCATION AND TRAINING

[10/2011 – 10/2014] **Candidate of Science (Biotechnology)**

National University of Life and Environmental Sciences of Ukraine <https://nubip.edu.ua/en>

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

[09/2009 – 12/2010] **Master of Sci. (Food technologies)**

National University of Life and Environmental Sciences of Ukraine <https://nubip.edu.ua/en>

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

LANGUAGE SKILLS

Mother tongue(s): Ukrainian



Other language(s):

English

LISTENING B1 READING B2 WRITING B1

SPOKEN PRODUCTION B2 SPOKEN INTERACTION B2

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

[2021] [Improvement of technology of fish semi-finished products with the addition of non-conventional raw materials](#)

Reference: N. Holembovska , Nataliia Slobodianiuk, Valentyna Israelian

[2021] [Honey as a component of marinade for semi-finished meat products](#)

Reference: L. Tyshchenko , O. Pylypchuk, V. Israelian, L. Adamchuk, O. Akulonok

[2021] [The 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.

[2021] [Microstructural analysis of cooked sausages with spelt flour](#)

Reference: Larysa Bal-Prylypko, Volodymyr Khomych, Svitlana Usenko, Valentyna Israelian, Maryna Nazarenko

[2022] [Influence of parameters of marinating meat semi-finished products on the quality of the finished product](#)

Reference: Oksana Pylypchuk, Liudmyla Tyshchenko, Valentyna Israelian, Nataliia Mushtruk

[2022] [The quality of quail meat cans depends on storage conditions and time of consumption](#)

Reference: Macari V., Pavlicenco N., Rotaru A., Pistol G., Alexandruc M., Israelian, V.

[2022] [The study of the intensification of technological parameters of the sausage production process](#)



Reference: Bal-Prylypko, L., Yancheva, M., Paska, M., Ryabovol, M., Nikolaenko, M., Israelian, V., Pylypchuk, O., Tverezovska, N., Kushnir, Y., & Nazarenko, M.

[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.

[2022] [**The study of "muscle eye" in bulls of Ukrainian black-spotted dairy-meat breed as a factor in improving the properties of meat products**](#)

Reference: Ugnivenko, A., Getya, A., Nosevych, D., Antoniuk, T., Kruk, O., Slobodyanyuk, N., Ivaniuta, A., Omelian, A., Gryshchenko, S., & Israelian, V.

[2022] [**The effect of vibration massage on the salting process of ostrich meat**](#)

Reference: Israelian, V., Palamarchuk, I., Sevin, S., Holembovska, N., Prokopenko, N., Ivaniuta, A., Shynkaruk, O., Rudyk, Y., Nosevych, D., & Tverezovska, N.

[2023] [**Thermized protein-fat fermented milk product with food emulsion and carrageenan**](#)

Reference: Bal-Prylypko L., Nikolaenko M., Slobodyanyuk N., Israelian, V.

[2023] [**Metabolic status of calves using nanosilver with milk diet**](#)

Reference: Shevchenko L., Mitsevsky M., Slobodyanyuk 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.

[2023] [**Improvement of the quality of pork meat during salting due to the use of starter bacterial cultures**](#)

Reference: Danylenko, S., Nedorizanyuk, L., Potemska, O., Korol T., Ivaniuta, A., Kryzhova, Y., Israelian, V., & Kovalenko, N.

[2024] [**Influence of organic acids on organoleptic and structural and mechanical properties of freshwater hydrobiont meat**](#)

Reference: Holembovska N., Slobodyanyuk N., Androshchiuk O., Israelian, V.

[2024] [**Efficiency of using spicy and aromatic plant ingredients in the technology of semi-smoked sausages**](#)

Reference: Shtonda, O., Antoniuk, T., Slobodianiuk, N., Israelian, V.



Effects of nutrient medium on various-age larvae of *Hermetia illucens*

[2024] **(Diptera, Stratiomyidae)**

Reference: O. I. Statkevych, Y. V. Kolomiets, N. V. Holembovska, V. M. Israelian, O. A. Babych, N. M. Slobodyanyuk, A. I. Babytskiy, A. O. Statkevych

Influence of starter cultures of lactic acid bacteria on microbiological parameters and shelf life of sausages

[2024]

Reference: Snizhana Lokes, Larysa Shevchenko, Kyrylo Doronin, Vita Mykhalska, Valentyna Israelian, Nataliia Holembovska, Nina Tverezovska, Oleksandr Savchenko