

## Europass Curriculum Vitae



### Personal information

First name(s) / Surname(s) **Yuliia Kryzhova**  
Address(es) 16 Vystavkova St., Kyiv, Ukraine, 03041  
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E-mail yuliya.kryzhova@ukr.net  
Nationality Ukrainian  
Date of birth 19.08.1954  
Gender Female

### Desired employment / Occupational field

Associate Professor of the Department of Technologies of Meat, Fish and Marine Products, Faculty of Food Technologies and Quality Control of Agricultural Products, National University of Life and Environmental Sciences of Ukraine

### Work experience

09/2014 – по даний час Associate Professor of the Department of Technologies of Meat, Fish and Marine Products, National University of Life and Environmental Sciences of Ukraine, Kyiv, Ukraine

09/2005 – 09/2014 Associate Professor of the Department of Technology of Meat, Meat and Oil-Fat Products of the National University of Food Technologies, Kyiv, Ukraine

12/1999 – 06/2000, 09/2003 – 09/2005 Senior Teacher of the Department of Technology of Meat, Meat and Oil-Fat Products of the National University of Food Technologies, Kyiv, Ukraine

12/1983 – 11/1999 Director of the Canning Plant of the Kyiv Meat Processing Plant, Kyiv, Ukraine

12/1977- 12/1983 Senior Engineer-Technologist of the Cannery of the Kyiv Meat Processing Plant, Kyiv, Ukraine

## Education and training

04/2007	Associate Professor of the Department of Technology of Meat, Meat and Oil-Fat Products, Ministry of Education and Science, Kyiv, Ukraine
12/1993	Candidate of Technical Sciences, Kyiv Trade and Economic Institute, Kyiv, Ukraine Dissertation on the topic: «Commodity evaluation of therapeutic and prophylactic canned meat that reduces the accumulation of radionuclides in the human body»
09/1972 – 06/1977	Technological engineer, Kyiv Technological Institute of Food Industry, Kyiv, Ukraine

## Personal skills and competences

Mother tongue(s) **ukrainian**

Other language(s) **english**

Self-assessment  
*European level (\*)*

**Language**  
**Language**

Understanding		Speaking		Writing	
Listening	Reading	Spoken interaction	Spoken production		
level B1	level B2	level B2	Level B2	level B2	

(\*) [Common European Framework of Reference for Languages](#)

Social skills and competences Communicability, politeness, competence of activities, effective performance of tasks and duties, professional knowledge, abilities, skills

Organisational skills and competences Formation of motivation for the educational process, stimulation for self-development, provision of conditions for effective self-realization of the individual, stimulation of interest in future professional activity, possession of communicative culture

Awarded with a Certificate of the Ministry of Education and Science of Ukraine as the scientific supervisor of the winner of the All-Ukrainian competition of student scientific works in natural, technical and humanitarian sciences 2008/2009 from the direction "Food industry and processing of agricultural products" (10/06/2009)

Technical skills and competences

Computer skills and competences Microsoft Office / Advanced level

Artistic skills and competences A creative approach to solving problems

Other skills and competences

Driving licence -

## Additional information

04.06 – 08.06/2018	«Principles of Food Science»
11.06 – 13.06/2018	«Food Microbiology»
13.06 – 15.06/2018	«Sanitation»
18.06 – 22.06/2018	«Thermal processing and Acidified Foods»
25.06 – 28.06/2018	«HACCP»
29.06/2018	«Food Defense»
02.07 – 03.07/2018	«Cereal and Grain Quality»
06.07 – 06.07/2018	«Food Mycology and Mycotoxins»
23.09 – 27.09/2019	«Research Methods»

Completed a course from Pennsylvania State University:

Completed a course of study from the University of Pennsylvania at the NULES of Ukraine:

## Annexes

### Публікації

#### **Improvement of the quality of pork meat during salting due to the use of starter bacterial cultures.**

Svitlana Danylenko, Liana Nedorizanyuk, Oksana Potemka, Tsvitana Korol, Anastasiia Ivaniuta, Yuliya Kryzhova, Valentyna Israelian, Nataliia Kovalenko. *Potravinarstvo Slovak Journal of Food Sciences*, 2024, vol. 18, p. 239-250

<https://www.scopus.com/record/display.uri?eid=2-s2.0-85188510048&origin=resultlist>

#### **The Technology of cooking falafel with high biological value for vegans.**

Larysa Bal-Prylypko, Inna Levytska, Liubov Tkachenko, Yuliya Kryzhova, Yaroslav Rudyk, Yevheniia Marchyshyna, Mazim Ryabovol, Yuliia Slyva. *Potravinarstvo Slovak Journal of Food Sciences*, 2024, vol. 18, p. 776-791.

#### **Application of modern technologies in improving the quality of sausage products.**

Kryzhova Yu.P., Slobodyaniuk N.M., Moskalenko I.V. *Animal husbandry and food technology*. 2023. Volume 14, No. 1, p. 49-64. DOI: 10.31548/animal.1.2023.49

#### **Study of indicators of quality and safety of sour cream with vegetable oils.**

Ihor Ustymenko, Oleksandr Savchenko, Galina Tolok, Yuliya Kryzhova, Yaroslav Rudyk, Rodion Rybchynskyi, Liudmyla Tyshchenko, Olena Ochkolyas, Tetiana Kostyuk, Yevheniia Marchyshyna. *Potravinarstvo Slovak Journal of Food Sciences*, 2023, vol. 17, p. 444-454.

<https://www.scopus.com/record/display.uri?eid=2-s2.0-85163219977&origin=resultlist>

#### **The expressiveness of meat forms of cattle depending on the content of adipose tissue under the skin and between the muscles.**

Anatolii Ugnivenko, Olha Kruk, Dmytro Nosevych, Tetiana Antoniuk, Yuliya Kryzhova, Mykola Gruntovskyi, Nataliia Prokopenko, Viktor Yemtcev, Iryna Kharsika, Nataliia Nesterenko. *Potravinarstvo Slovak Journal of Food Sciences*, 2023, vol. 17, p. 358-370.

<https://www.scopus.com/record/display.uri?eid=2-s2.0-85163221650&origin=resultlist>

#### **Manifestation of living and post-slaughter traits of productivity in inbred and outbred bull calves of Ukrainian meat cattle breed.**

Anatolii Ugnivenko, Dmytro Nosevych, Tetiana Antoniuk, Ivan Chumachenko, Anastasiia Ivaniuta, Natalia Slobodyanyuk, Yuliya Kryzhova, Tatyana Rozbytka, Mykola Gruntovskyi, Yevheniia Marchyshyna. *Potravinarstvo Slovak Journal of Food Sciences*. 2022, vol. 16, p.356-366.

<https://www.scopus.com/record/display.uri?eid=2-s2.0.085135017896&origin=resultlist>

#### **The effect of astaxanthin and lycopene on the content of fatty acids in the yolks of chicken eggs under different storage regimes.**

Honchar, V., Iakubchak, O., Shevchenko, L., Mityk, S., Kornienko, V., Kondratiuk, V., Rozbytka, T., Melnik, V., Kryzhova, Y. *Potravinarstvo Slovak Journal of Food Sciences*. 2022, vol. 16, p. 473-489.

<https://www.scopus.com/record/display.uri?eid=2-s2.0-85136129280&origin=resultlist>

### **Use of aromatic root vegetables in the technology of freshwater fish preserves.**

Nataliia HOLEMBOVSKA, Liudmyla Tyshchenko, Natalia Slobodyanyuk, Valentyna Israelian, Yuliya Kryzhova, Anastasiia Ivaniuta, Oksana Pylypchuk, Alina Menchynska, Oksana Shtonda, Dmytro Nosevych. *Potravinarstvo Slovak Journal of Food Sciences*. 2021, vol. 15, p. 296-305.

<https://doi.org/10.5219/1581>

### **Stability of selenium and iodine in the functional meat products prepared with seaweeds under different cooking procedures.**

Yuliya Kryzhova, Marya Antonuk, Viktor Stabnikov, Olena Stabnikova. *Ukrainian Food Journal*. 2021, vol. 10. Issue 1, p.136-144.

DOI:10.24263/2304-974X-2021-10-1-12

### **The use of beet syrup in the ketchup technology is a way to a healthy diet.**

Kryzhova Yu.P., Deyak O.S. *Food resources*. 2021, vol. 9, No. 16, p. 109-116

<https://doi.org/10.31073/foodresources2021-16-11>

### **The use of secondary fish raw materials from silver carp in the technology of structuring agents.**

Anastasiia Ivaniuta, Alina Menchynska, Natalia Nesterenko, Nataliia HOLEMBOVSKA, Viktor Yemtcev, Yevheniia Marchyshyna, Yuliya Kryzhova, Elena Ochkoymas, Oksana Pylypchuk, Valentyna Israelian. *Potravinarstvo Slovak Journal of Food Sciences*. 2021, vol. 15, p.546–554.

<https://doi.org/10.5219/1626>

### **Research on the effectiveness of using beet syrup in products based on the principles of nutriscience.**

Yu.P. Kryzhova, O.S. Deyak. *Somewhat Animal husbandry and food technology*. 2021,

Vol. 12, No. 2, p. 39-47

DOI.org/10.31548

### **The influence of cavitation effects on the purification processes of beet sugar production juices.**

Marija Zheplinska, Mikhailo Mushtruk, Tatiana Kos, Volodymyr Vasyliv, Yuliya Kryzhova, Roman Mukoid, Marina Bilko, Anatolii Kuts, Yuliia Kambulova, Sergiy Gunko. *Potravinarstvo Slovak Journal of Food Sciences*, 2020, vol.14, p.451-457.

<https://www.scopus.com/authid/detail.uri?authorId=57195525268>

### **Study of the effect of amylopectin starch on the properties of meat systems.**

Kryzhova Yu.P., Antoniuk M.M., Antoniv A.D., Sydorenko M.A. *Scientific bulletin of S.Z. Lviv University of Veterinary Medicine and Biotechnology. Gzytsky Series: Food technologies*, 2020, vol. 22, No. 94. - pp. 32-35.

Doi:10.32718/nvlvet-f9407

### **Antioxidant effect of fat-soluble rosemary and green tea extracts on storage period prolongation of meat paste.**

Oksana Topchii, Yevhenii Kotliar, Vasyl Pasichnyj, Irina Shevchenko, Alla Tymchuk, Yuliya Kryzhova, Alla Petryna, Dets Nadiia. *Journal Hygienic Engineering and Design*, 2020, vol. 33, p. 3-11.

### **The use of amylopectin starch as an alternative to phosphates.**

Kryzhova Yu.P., Duzenko G.I. *Food resources*. 2020, vol. 8, No. 15, p. 124-130.

DOI: 10.31073/foodresources2020-15-13

### **High-quality and safe products with grape snail meat**

Kryzhova Yu.P., Rudenko N.I., Fokin D.Yu. *Scientific works SWorld*. 2018, vol. 1, No. 52, p. 30-34

### **Water activity as an indicator of the quality and safety of meat products**

Kryzhova Yu.P., Shevchenko I.I. "Meat Business", 2018, No. 5 (177), p. 32-34

**Research on the safety of using eggshell as a source of natural calcium**

Kryzhova Yu.P., Morozova M.A. "Meat Business", 2018, No. 10 (180), p. 32-34

**Development of products with an extended shelf life**

Bal-Prylypko L.V., Kryzhova Yu.P., Morozyuk R. Food industry of agriculture. NUBiP of Ukraine, 2017, No. 1-2, p. 20-23

**Development of health and preventive products**

Kryzhova Yu.P., Bal-Prylypko L.V. Food industry of agriculture. NUBiP of Ukraine, 2015, No. 6, p. 29-36

**An unconventional ingredient in the production of meat products.**

Kryzhova Yu., Deyak O. Food industry of agriculture. NUBiP of Ukraine, 2019, No. 1-2, p. 17-19