

15 May, 2023 (Room 237, Kaliningrad State Technical University)

Start: 9:00

End: 17:00

Break: from 12:00 to 13:00

Food Biotechnology

- 1 Adaptation of the rapid near-infrared (NIR) spectroscopy technique to determine the mass fraction of protein and moisture in gluten-free bakery products
Mikhail Kukin, Natalia Lavrenteva, Maria Nutchina, Vladimir Martirosyan
- 2 Application of textured wheat flour in bakery technology
Vladimir Martirosyan, Olga Tyurina, Yulia Karabinskaya, Alla Borisova, Irina Peshkina
- 3 Biodegradation of organic compounds in wastewater
Olesya Salishcheva, Anastasia Burlachenko, Yuliya Tarasova, Natalia Moldagulova and Vladimir Yustratov
- 4 Biological usefulness of raw milk as a factor in obtaining high-quality cheeses
Irina Buyanova and Vladimir Shrainer
- 5 Biomodifying chicken stomachs for manufacturing ham product
Marina Patshina, Galina Gurinovich, Irina Patrakova and Sergey Seregin
- 6 Biosensors in Food Industry
Roman Kryuk, Mukhim-Zade Mukhsin, Marina Kurbanova, Viktoria Kryuk
- 7 Denaturation of proteins under the influence of ultrasound. Hypothesis.
Mukhtar Tultabayev, Tamara Tultabayeva, Dametken Zhumanova, Rabiga Kasymbek, Aruzhan Shaman
- 8 Development of functional food products based on safflower oil
Almira Bekturganova, Kuralay Mukanova, Umyt Zhumanova, Assiya Shoman, Bakhtiyar Tultabayev
- 9 Development of gluten-free bread biotechnology using fermented scald
Olga Parakhina, Lina Kuznetsova, Olesia Savkina, Marina Lokachuk, Marina Kostyuchenko, Elena Pavlovskaya and Tamara Gavrilova
- 10 Effect of inclusion of fish protein hydrolysate in diet for european whitefish (*coregonus lavaretus linnaeus*, 1758) juveniles on their hematological parameters

Eugenia Shakhova, Olga Mezenova, Natalia Romanenko, Svetlana Agafonova, Vladimir Volkov, Natalia Kalinina and Dmitry Pyanov

- 11 Effect of long, low-temperature fermentation on properties of dough and quality of rich bakery products made from wheat flour

Marina Kostyuchenko, Natalia Kolotova, Irina Tyurina, Natalia Golubko and Olga Tyurina

- 12 Establishing the regularity of the emulsification process

Almira Bekturganova, Kuralay Mukanova, Umyt Zhumanova, Assiya Shoman, Bakhtiyar Tultabayev

- 13 Experimental Mixed Refrigerant Low-Temperature System: Development and Trial

Andrey Usov, Igor Korotkiy, Arkadiy Tyunin and Elena Korotkaya

- 14 Functional and technological properties of hydrocolloids: A comparative analysis

Marina Kurbanova, Roman Voroshylin and Sofya Zubenko

- 15 How bakery industry is changing to comply with new consumer trends on sustainability and eco-consciousness

Igor Shaposhnikov, Anatoliy Kosovan¹, Andrey Vedernikov¹, Sergey Sergeev, Nikolai Tagiev

- 16 Immobilized cellulase: interactions between cellulase and nanostructured supports

Aleksandrina Sulman, Olga Grebennikova, Boris Tikhonov, Vladimir Molchanov, Valentina Matveeva

- 17 Methodology of instrumental control of bakery crumb characteristics

Valery Chernykh and Khachatur Baluyan

- 18 Optimization of the protein product formulation based on safflower production waste.

Mukhtar Tultabayev, Tamara Tultabayeva, Dametken Zhumanova, Rabiga Kasymbek, Aruzhan Shaman

- 19 Phytase influence on soymilk protein colloid stability studied with thermographic method

Vitaliy Rynk, Alexey Osintsev , and Mstislav Kuzchutkumov

- 20 Rheological structure assessment of the plant alternative to yoghurt

Marina Alshevskaya, Oksana Anistratova, Anastasia Kochina, Vladimir Ustich and Dmitriy Alshevskiy

- 21 Study of factors affecting the pathogenic microbiota growth on the surface of thermophilic sourdough and development of methods for its inhibition
Lina Kuznetsova, Olesia Savkina, Maria Burykina, Marina Lokachuk, Olga Parakhina, Elena Pavlovskaya and Natalia Lavrenteva
- 22 Study of quality indicators of processed cheese enriched with caviar and milt of Baltic herring (*Clupea harengus* membras) during storage
Ekaterina Lutova and Natalia Kliuchko
- 23 The dehydrator parameters for convective drying of food products
Igor Korotkiy, Evgeny Neverov, Alyona Gorelkina, Elena Korotkaya and Alexander Zadesenets
- 24 The use of topinambur (Jerusalem artichoke) syrup to improve the nutritional value and quality of bakery products
Irina Tyurina, Irina Peshkina, Khachatur Baluyan, Elena Tkachev and Pavel Shcherbakov
- 25 Vegan alternative for fermented milk products: preparation and some properties
Dmitrii Khrundin
- 26 Rapid freezing of ground meat: discrete heat transfer
Lyudmila Lifentseva, Igor Korotkiy, Alexander Rasschepkin and Elena Korotkaya

15 May, 2023 (Room 142, Kaliningrad State Technical University)

Start: 9:00

End: 13:00

Agricultural Biotechnology

- 1 Effectiveness of extracts of medicinal plants included in poultry diet
Olga Bagno, Sergey Shevchenko, Antonina Shevchenko, Oleg Prokhorov and Vladimir Nikulin
- 2 Efficiency of productivity management of agrophytocenoses of cultivated soybeans (*Glicyne max* (L.) Merrill)
Tatiana Troyan
- 3 Evaluation of the effectiveness of feed additives in the diet of trout
Tamara Kuchko, Svetlana Matrosova , and Vladimir Vapirov
- 4 Formation of phytocoenotypes in soils of different degree of erosion
Olga Bedareva, Tatiana Troyan, and Alexander Iusov
- 5 Results of investigations of usage the environmental friendly technology for the air purification in non-industrial buildings
Konstantin Vorobjev, Alexandr Chusov, Natalia Politaeva, Mihail Romanov and Alexander Shchur
- 6 Test of low-alkaloid lupine with multi enzyme complex in compound feed as an alternative to soybean in feeding quails
Zinaida Fedorova, Vladimir Volkov, Olga Mishcheryakova and Vasiliy Verkhoturov
- 7 The effect of organic fertilizers on the productivity of winter rapeseed in the conditions of the Kaliningrad region
Svetlana Tereshchenko and Lilia Mudrova
- 8 The use of low-grade heat in dehydration processes of agricultural products
Sergey Loginovskiy, Aleksandr Rasshchepkin, Alexey Gushchin and Vyacheslav Poturaev
- 9 Trends in the development of the bioresource potential of *Thalictrum* L. in Baikal Siberia
Olga Belykh