	NIKIFOROVA, Anna P. PhD Associate Professor
Research interests	✓ Food biotechnology ✓ Food microbiology ✓ Food chemistry ✓ Quality management
List of the supervisor's research projects (participation/supervision)	✓ Development of technology to produce high-quality and safe functional fish products with the use of probiotic microorganisms, 2021-2021 ✓ Study of the formation of flavor components of fermented fish products, 2019-2020 ✓ Development of innovative technologies for fermented fish products and study of their quality and safety, 2015-2016 ✓ Development of new technologies for fish products, 2018, 2019, 2023
List of potential thesis topics	✓ The use of lactic acid bacteria in food production ✓ Development of new technologies for fish products ✓ Improving the quality and safety of food products ✓ Development of new technologies for probiotic food products
Publications in the last five years	11 (Scopus / Web of Science / RSCI)
Key publications	1. Nikiforova A.P., Khamagaeva I.S. Study of microbiological parameters of fermented Baikal omul made with the use of lactic acid bacteria // Fisheries. 2022. No. 3. P. 104-108. (Web of Science Zoological Records) 2. Nikiforova A.P. Study of Baikal omul fermentation process using lactic acid bacteria / A.P. Nikiforova, S.N. Khazagaeva, I.S. Khamagaeva // Bulletin of Kamchatka State Technical University. 2021. No. 55. Pp. 17–28. Included in the international information system on aquatic sciences and fisheries ASFIS (Aquatic Sciences and Fisheries Information System) 3. Nikiforova A.P. Prospects for the production of fermented fish products using lactic acid bacteria [Prospects for the production of fermented fish products using lactic acid bacteria] / A.P. Nikiforova // Technologies of the food and processing industry of the agro-industrial complex - healthy food products. 2020. No. 2. P. 17–24. (Agris)

	4. Nikiforova A.P. Study of biotechnological potential of Lactobacillus sakei strain LSK-103 / A.P. Nikiforova, I.S. Khamagaeva // Bulletin of Moscow State Technical University. 2021. Vol. 24, No. 3. P. 277–286 (Web of Science Zoological Records, Food Science and Technology Abstracts (FSTA), GeoRef) 5. Nikiforova, A. P.; Khazagaeva, S. N.; Khamagaeva, I. S. Tolerance of Lactobacillus Sakei to Osmotic Stress. Food Processing: Techniques and Technology 2021, 51 (3), 574–583. https://doi.org/10.21603/2074-9414-2021-3-574-583. (Scopus, RSCI) SJR2023=0.161
Key IPs	✓ Patent “Method for producing bacterial starter” ✓ Patent “Method for producing bacterial concentrate” ✓ Patent “Method for producing a fermented fish product”
Supervisor’s specific requirements	✓ Laboratory skills ✓ Knowledge of food chemistry ✓ Microbiological research skills
Code of the subject area of the PhD program	1.5.6 Biotechnology 2.7.1 Biotechnology of Food Products and Medicinal and Biologically Active Substances 4.3.3 Food Systems 4.3.5 Biotechnology of Food Products and Biologically Active Substances