

	<p>EREMEEVA, Natalia B. Associate Professor, leading researcher Ph.D.</p>
<p>Scientific interests</p>	<ul style="list-style-type: none"> ✓ Active biopackaging ✓ Extraction of biologically active substances from plant materials ✓ Food chemistry ✓ Increasing the shelf life of food products ✓ Food safety
<p>List of the supervisor's research projects (participation/supervision)</p>	<ul style="list-style-type: none"> ✓ Development of intelligent active biopackaging ✓ Food biosafety laboratory ✓ Decontamination of aflatoxin and related metabolites from different types of yogurt using phytochemicals in combination with new technologies
<p>List of potential thesis topics</p>	<ul style="list-style-type: none"> ✓ Extraction of biologically active substances from plant raw materials and their use to extend the shelf life of food products ✓ Development of intelligent active biopackaging for food products ✓ Development of food functional products using biotechnology
<p>Publications in the last five years</p>	<p>12 (Scopus / Web of Science / RSCI)</p>
<p>Key publications</p>	<ol style="list-style-type: none"> 1. Eremeeva N. Nanoparticles of metals and their compounds in films and coatings: A review//Foods and Raw Materials, 2024, Vol. 12, No. 1, pp. 60-79 2. Frolova K.O., Eremeeva N.B. Antiradical, pH and ammonia sensitive properties of Aronia melanocarpa L. and Beta vulgaris L. aqueous extracts//Journal of Food Measurement and Characterization, 2024, Vol. 18, No. 8, pp. 7234–7245 3. Gebremeskal Y.H., Nadtochii L.A., Eremeeva N.B., Mensah E.O., Kazydub N., Soliman T.N., Baranenko D.A., El-Messery T.M., Tantawy A.A. Comparative Analysis of the Nutritional Composition, Phytochemicals, and Antioxidant Activity of Chia seeds, Flax seeds, and psyllium husk//Food Bioscience, 2024, Vol. 61, pp. 104889 4. Бычкова Е.С., Еремеева Н.Б., Подгорбунских Е.М., Кудачева П.В. Особенности производства и усвоения белков растительного и животного происхождения: обзор

	<p>предметного поля // Хранение и переработка сельхозсырья - 2024. - № 1. - С. 7-12</p> <p>5. Eremeeva N., Makarova N.V. Study of the Content of Antioxidants and Their Activity in Concentrated Extracts of Cranberry (<i>Vaccinium oxycoccus</i>), Sea Buckthorn (<i>Hippophae rhamnoides</i> L.), Blackberry (<i>Rubus fruticosus</i>), Guelder Rose (<i>Viburnum opulus</i> L.) and Mountain Ash (<i>Sorbus aucuparia</i> L.) // Russian Journal of Bioorganic Chemistry, 2022, Vol. 48, pp. 1392-1398</p>
Key IPs	<ul style="list-style-type: none"> ✓ Patent for invention 2655216 Method for producing double edible films using apple juice and sodium alginate in one layer ✓ Patent for invention 2643722 Method for producing edible films from apple raw materials ✓ Patent for invention 2652162 Method for producing double edible films from apple raw materials ✓ Patent for invention 2699656 Method for producing fruit and berry extracts ✓ Patent for invention 2709676 Method for producing edible packaging from apple raw materials
Supervisor's specific requirements	<ul style="list-style-type: none"> ✓ Knowledge of food chemistry ✓ Ability to work in a laboratory, knowledge of safety precautions, ability to perform an experiment using a given method ✓ Find scientific literature and analyze it
Code of the subject area of the PhD program	<p>4.3.3 Food systems</p> <p>4.3.5 Biotechnology of food products and biologically active substances</p> <p>2.7.1 Biotechnology of food products, medicinal and biologically active substances</p>