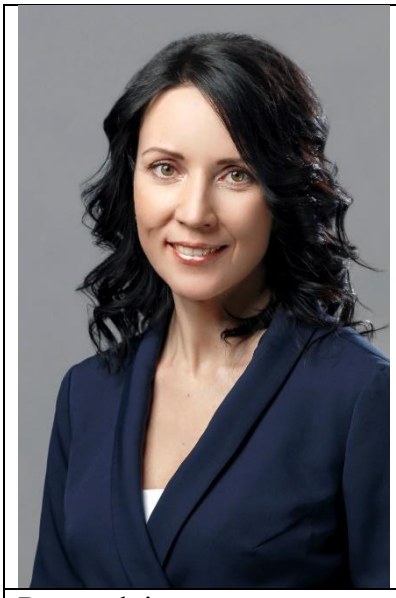	IVANOVA, Vera A. Associate professor Candidate of Technical Sciences, PhD
Research interests	✓ Food microbiology ✓ Microbial biotechnology ✓ Industrially used microorganisms and microbial starters ✓ Search for new microorganisms-producers ✓ Antimicrobial activity and antibiotic resistance of microorganisms ✓ Biotechnology for processing of microbial biomass ✓ Synthesis of microbial and plant-based biologically active substances
List of the supervisor's research projects (participation/supervision)	✓ Russian Science Foundation, 23-26-00134, Development of microbial starter cultures for expand the range of bakery products from non-traditional types of flour, 12/01/2023 – 31/12/2024, leader ✓ ITMO University, 423024, Development of biomaterial from mushrooms of the genus Ganoderma, 01/04/2023 – 31/12/2023, participant ✓ ITMO University, 620143, Using the biopotential of yeast in the creation of innovative food products, 09/01/2020 - 06/30/2021, participant ✓ ITMO University, 218801, Development of seed yeast biomodification technology, 04/27/2018 - 10/15/2018, participant ✓ Russian Science Foundation, 14.581.21.0020, Development of technologies for functional food products based on nanoencapsulated complex biologically active ingredients with a scientifically proven preventive effect, 03.10.2017 - 31.12.2019, participant ✓ ITMO University, 617027, Resource-saving environmentally friendly biotechnologies of functional and specialized products based on deep processing of food raw materials, 09/01/2017 - 08/31/2020, participant ✓ RFBR, 714625, Sol-gel synthesis of functional nanomaterials, 01.01.2014 - 12.31.2020, participant
List of potential thesis topics	✓ Use of alternative yeast species in food technology

	✓ Biotechnology for obtaining and using fuco-oligosaccharides in the technology of functional additives ✓ Antimicrobial agents of natural origin and their use to extend shelf life of food products
Publications in the last five years	10 (Scopus / Web of Science / RSCI)
Key publications	1. Novichenko A., Gur'ev S., Korovyansky V., Ivanova V. Study of antimicrobial activity and fermentability of the yeast Wickerhamomyces anomalus in wheat dough // E3S Web of Conferences - 2024, Vol. 480, pp. 03018 2. Vyacheslav S. Korovyansky, Alexander A. Novichenko, Vera A. Ivanova, Sergey S. Gur'ev, Mikhail A. Kondratev, Vladislav A. Gud. Baking and rheological properties of alternative flour types // Processes and Food Production Equipment — 2024. - № 4(62). - Pp. 33-46 3. Sergeeva A., Novichenko A., Ivanova V., Gur'ev S., Korovyansky V. Evaluation of breadmaking potential of the yeasts Wickerhamomyces anomalus (CBS S605T) and Torulaspora delbrueckii (YIT3) // E3S Web of Conferences - 2024, Vol. 539, pp. 02037 4. Gur'ev S., Ivanova V., Korovyansky V., Novichenko A., Kostin I. Rheological properties of wheat dough with the addition of green buckwheat flour // E3S Web of Conferences - 2023, Vol. 420, pp. 01010 5. Meledina T.V., Ivanova V.A., Golovinskaia O.V., Harba R. Yeast. Morphology and Physiology: Study Guide / Saint-Petersburg: ITMO University, 2021. - Pp. 69
Key IPs	✓ A microbial starter culture has been developed for bakery products with buckwheat grain flour, untreated hydrothermically (Russian Science Foundation project №23-26-00134, E3S Web of Conferences - 2023, Vol. 420, pp. 01010, academic dissertation for the PhD in technical sciences Gur'ev S.S. - 2023) ✓ Antimicrobial activity of Wickerhamomyces anomalus yeast in wheat dough was studied (Russian Science Foundation project №23-26-00134, E3S Web of Conferences - 2024, Vol. 480, pp. 03018) ✓ A dry composition for the production of custard and a method for producing functional flour-based confectionery products with the addition of micro- and nanoencapsulated cholecalciferol and phytosterols have been developed. (patents 2702177, 2729462, Russian Science Foundation project №14.581.21.0020) ✓ A resource-saving technology for obtaining a beta-glucan-containing concentrate from residual brewer's yeast has been developed (E3S Web of Conferences - 2020, Vol. 164, pp. 06027, academic dissertation for the PhD in technical sciences Ivanova V.A. - 2020)

	✓ The effect of a beta-glucan-containing preparation on the rheological properties of dough semi-finished products and wheat bread was studied (E3S Web of Conferences - 2020, Vol. 203, pp. 04010) ✓ A method for using beta-glucan-containing concentrates from baker's and residual brewer's yeast in marshmallow technology has been developed (ITMO University project, 620143) ✓ A method for assessing the toxicity of substances using Saccharomyces yeasts as a model organism has been developed (Scientific Study and Research: Chemistry and Chemical Engineering, Biotechnology, Food Industry - 2020, Vol. 21, No. 3, pp. 333-342)
Supervisor's specific requirements	✓ Basic knowledge in biochemistry, microbiology ✓ Basic skills related to microbiological work ✓ Proactivity ✓ Commitment to research
Code of the subject area of the PhD program	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