

International Competition of Student Scientific Works “Black Sea Science 2024”

2nd stage results for the field of “Food Science and Technologies”

Place	Country	Institution	Work Title	Authors	Supervisors	Score		
						Stage 1	Stage 2	Total
I	Ukraine	Ivan Franko National University of Lviv	Development of meat and vegetable protein minced meat for the production of dehydrated food in the diet of the military personnel of the armed forces of Ukraine	Mykola Motychak	Olga Masliichuk, Halyna Kushniruk	94,5	27,83	122,33
I	Ukraine	Oles Honchar Dnipro National University	Chlorella vulgaris microalgae: a progressive organic raw material in the technology of multifunctional food products	Daria Prykhodko	Liudmyla Peshuk	90,5	28,64	119,14
II	Moldova	Technical University of Moldova	Research on the shortbread cookies with dried pumpkin pulp obtaining and their quality index characteristics	Olga Donet, Elena Sergheeva	Natalia Netreba	93	26	119
II	Ukraine	Sumy National Agrarian University	Improvement of legume dishes for school nutrition and prospects for their implementation in school menus	Yevheniia Chebanenko, Daria Feshchenko	Dmytro Bidiuk	91	27,67	118,67
II	Ukraine	State University of Trade and Economics	Technology of wheat-rye bread with germinated flax seeds	Daria Maliutina	Svitlana Kraevska	94,5	22,6	117,1
III	Ukraine	Donetsk National University of Economics and Trade named after Mykhailo Tugan-Baranovsky	Semi-finished geroprotector technology for fish cutlet mass products	Viktoriiia Moroz, Oleksii Pereverziev	Alina Slashcheva	95,5	21,1	116,6
III	Ukraine	National University of Food Technologies	Prediction of allergenic composition in food products using natural language processing based on LSTM	Denys Krysanov	Oksana Melnyk	89,5	25,55	115,05

III	Ukraine	National Academy of the National Guard of Ukraine Ukrainian Engineering-Pedagogics Academy	Innovative technology for cracker biscuits with increased nutritional value	Dmytro Keller, Aleksandr Blokhin	Lidiia Tovma, Iryna Tsykhanovska	89	25,27	114,27
III	Ukraine	Sumy National Agrarian University	Improvement of the mayonnaise sauce technology with the addition of carotenoids	Oleh Savenko	Serhii Bokovets	95,5	17,5	113
III	Ukraine	Odesa National University of Technology	Improving the technology of meat balls using sensory analysis methods	Yulia Marchenko	Olga Titlova, Yana Barysheva	94,5	0	94,5
	Ukraine	Sumy National Agrarian University	Improvement of desserts technology for low temperature freezing	Anastasia Roman, Natalya Tcomka	Oksana Melnik	88,5		
	Ukraine	Odesa National University of Technology	Safety of energy drinks and their effects on the human body	Hanna Zhelezniak	Krystyna Naumenko	88		
	Ukraine	National Academy of the National Guard of Ukraine	Direction improvement the composition daily set of dry food for servicemen military formations involved in the implementation state security of Ukraine on the basis existing sets dry rations of the armies NATO member states	Denis Ivashhenko, Illya Prisyazhnuk	Serhii Pavlenko	88		
	Ukraine	Odesa National University of Technology Separate Structural Unit "Mechanical and Technological Professional College of Odesa National University of Technology"	Flour compositions with increased nutritional value	Ivan Diatlenko, Anastasia Brotska	Olha Voloshenko, Olena Marenchenko	87		
	Ukraine	National University of Food Technologies National Academy of Agrarian Sciences of Ukraine	Improvement of technologies of semi-finished products with increased antioxidant capacity from pumpkin waste	Danylo Husiev, Mariia Omelchenko, Mariia Litovchenko	Oleh Kuzmin, Olena Khareba	87		
	Ukraine	Sumy National Agrarian University	Technology of biscuits using flour from crickets	Ulia Polyatykina, Alina Rozhenko	Oksana Melnik	86,5		

	Ukraine	National University of Food Technologies	Research and development of new models of soft grippers for marshmallows	Taras Butyk, Dmytro Skula	Liudmyla Kryvoplias-Volodina	85,5		
	Ukraine	Odesa National Technological University	Intensification of the process of heat treatment of vegetables	Horban Volodymyr	Shoful Igor	85,5		
	Ukraine	Sumy National Agrarian University	Improving muffin technology using gluten-free flour	Bohdana Babenko	Serhii Bokovets, Olena Koshel	84,5		
	Ukraine	Sumy National Agrarian University	Pizza dough technology with cuttlefish ink	Krutas Anastasia, Yaroslav Dziuba	Olena Koshel, Maryna Savchenko-Pererva	84,5		
	Ukraine	Cherkasy State Technological University	Improvement of the technology of the production of emulsion-type sauces by using an enriched oil semi-finished product	Aniuta Dermanska, Davyd Ninimiahin	Liliya Ivashina, Oleksandr Kurakin	84,5		
	Ukraine	Odesa National Technological University	Development of technology for special dessert wine of the Tokay type in the conditions of the Odesa region	Ivan Kovalchuk	Oleksii Khodakov	84,5		
	Ukraine	Mykolayiv National Agrarian University	Innovative technology for the production of spreads	Artem Nedayvoda	Olena Petrova	84		
	Ukraine	Vinnitsia National Agrarian University	Improvement of pumpkin candied fruit technology with functional properties	Viktorii Babii	Liudmyla Kolianovska	82,5		
	Ukraine	Sumy National Agrarian University	Development of cheese casserole with the addition of fruit and vegetable raw materials	Yaroslav Dziuba, Nastya Krutas	Maryna Savchenko-Pererva, Olena Koshel	80		
	Ukraine	National University of Food Technologies	Improvement of the sulfitation plant with ejector design optimization	Ivan Tymchenko	Vitalii Ponomarenko	80		
	Ukraine	Separated Structural Subdivision «Odesa Technical Professional College of Odesa National University of Technology»	The impact of dietary supplements on child nutrition products and industry development during a crisis period	Maria Habinska	Halyna Hryshko	80		

	Ukraine	National Technical University "Kharkiv Polytechnic Institute"	Improving the technology of special purpose galets	Maria Kurkurina	Katerina Kunitsia	80		
	Ukraine	National University of Life and Environmental Sciences of Ukraine	Technology improvement of cooked sausage products with the addition of non-traditional raw materials	Vladyslav Dorozhko, Taisia Volkhova	Nataliia Holembovska	79,5		
	Ukraine	Cherkasy State Technological University	Characteristics of using freeze-dried raspberry powder to increase the nutritional value of cupcakes	Kristina Puskova, Anna Polishchuk	Larysa Byshovets, Olena Starynets	77,5		
	Ukraine	Cherkasy State Technological University	Creation of a functional beverage recipe: technology and ingredients	Tetiana Vechirko, Alina Kozachenko	Vladyslav Sukhenko, Yuliia Kurylenko	76,5		
	Ukraine	Mykolaiv National Agrarian University	Technology improvement production of canned fish	Anastasiia Khomych	Natalia Shevchuk	75		
	Ukraine	National University of Life and Environmental Sciences of Ukraine	Development of marshmallow technology without added sugar and with increased protein content	Diana Markova	Valentyna Israelian	73,5		
	Ukraine	Kherson State Agrarian and Economic University	Technology of gluten-free cookies enriched with biologically active substances	Oleksandra Velnechuk	Oksana Dzyundzya	73		
	Ukraine	Mykolayiv National Agrarian University	Innovative technology for the production of semi-smoked sausages	Nadiya Garmash	Olena Petrova	71,5		
	Ukraine	Mykolaiv National Agrarian University	Development and implementation of the recipe Curd dessert with the addition of Blackcurrant, blueberry and basil	Uliana Yehorova	Natalia Shevchuk	65,5		
	Ukraine	Mykolaiv National Agrarian University	Improving the technology for the production of curd desserts with chocolate and chilli	Roman Melnichenko	Alla Ziuzko	59,5		