

## **ANZHELIKA TEYMUROVA**

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### **EDUCATION**

Ph.D. in Food Technology, Kharkiv State University of Food Technology and Trade, Kharkiv, Ukraine, December 2010. Thesis: Designing jellied food technology using animal protein. Supervisor: Professor, Dr. Fedir Pertsevoy

Master Degree in Bakery, Confectionery, Pasta and Food Concentrates Technology, Kharkiv State University of Food Technology and Trade, Kharkov, Ukraine, June 2006. Thesis: Elaboration of enriched white bread technology using vegetable proteins. Supervisor: Associate Professor, Dr. Iryna Fomina

Bachelor Degree in Food Technology and Engineering, Kharkiv State University of Food Technology and Trade, Kharkov, Ukraine, June 2005.

### **CURRENT ACTIVITY**

Postdoctoral fellow, Department of Food & Bioproduct Sciences, University of Saskatchewan, 1/09/2012 - present.

### **RESEARCH EXPERIENCE**

Post-Graduate Researcher, Kharkiv State University of Food Technology and Trade, Department of Food Technology, Kharkiv, Ukraine, 1/12/2006 – 1/12/2009

### **TEACHING EXPERIENCE**

Assistant Professor, Kharkiv Petro Vasilenko National Technical University of Agriculture, Department of Equipment and Engineering of Processing and Food Industries, Ukraine, 1/09/2011 – 30/08/2012.

Teacher Assistant, Kharkiv Petro Vasilenko National Technical University of Agriculture, Department of Processing and Storage Technology of Agricultural Foodstuffs, Kharkiv, Ukraine, 1/09/2006 – 3/01/2011

Teacher Assistant, Kharkiv Petro Vasilenko National Technical University of Agriculture, Department of Chemistry, Agronomy and Ecology, Kharkiv, Ukraine, 4/01/2011 – 31/08/2011

### **TRAINING, COURSES**

Workshop on Building Communication in the International Teaching Assistant (ITA) Classroom. Instructor: Amelia Horsburgh. University of Saskatchewan, 13/02/2013

### **MISCELLANEOUS EXPERIENCE**

Entertainment Team Trainee, Papillon Zeugma Hotel, Antalya, Turkey, 04/2004 – 10/2004 (mini-club trainee)

### **HONORS/FELLOWSHIPS/AWARDS**

Selected candidate (poster and oral presentation) in the 5th European Workshop on Food Engineering and Technology, Polytechnical University of Valencia. March, 2011, Valencia, Spain.

“Honors to academic merits” and graduated Summa Cum Laude. Kharkiv State University of Food Technology and Trade. June, 2006, Kharkiv, Ukraine.

Second Place Winner in Ukrainian Student Olympiad on Food Technology and Engineering, National University of Food Technologies. April, 2005, Kyiv, Ukraine.

### **HOBBIES/INTERESTS**

Volleyball, eastern dancing, bowling, rock climbing, swimming, travelling, reading.

### **LANGUAGES**

English (fluently), Ukrainian (native), Russian (native), German (basic).

## PUBLICATIONS

### Articles

Safonova O. and Teymurova A. 2011. Infrared spectroscopy study of water in protein-polysaccharide gels. In *Proceedings of 11th International Congress on Engineering and Food* (available in electronic form)

### National

Pertsevov F.V. and Teymurova A.T. The study of agar gels strength with animal food additive. 2008. *Lugansk National Agrarian University Scientific Papers (the Technical Sciences Series)*, 88:185-291 (in Ukrainian).

Pertsevov F.V. and Teymurova A.T. 2008. The study of agar gels melting point at animal protein presence. *Stepan Gzhitskiy Lviv National University of Veterinary Medicine and Biotechnology Scientific Bulletin*, 10, 1 (1): 318-322 (in Ukrainian).

Pertsevov F.V., Teymurova A.T. and Safonova O.M. 2008. The effectiveness of animal protein food additives application at jellied foodstuffs recipe components presence. *Progressive technique and technologies of food industry and trade (Kharkiv State University of Food Technology and Trade Scientific Papers)*, 2 (8): 33-39 (in Ukrainian).

Pertsevov F.V., Teymurova A.T., Pogozihih M.I. and Pak A.O. 2008. The study of the Scanpro additives effect on structural-mechanical properties of gels. *Modern trends of technology and mechanization of processing and food industries (Petro Vasilenko Kharkiv National Technical University of Agriculture Scientific Papers)*, 74: 146-153 (in Ukrainian).

Pertsevov F.V., Teymurova A.T., Kovalenko V.O. and Dyakov O.G. 2009. The mechanism study of microbiological properties formation of jellied foodstuffs with the Scanpro additives. *Progressive Technique and Technologies of Food Industry and Trade (Kharkiv State University of Food Technology and Trade Scientific Papers)*, 1 (9): 43-49 (in Ukrainian).

Dyakov O.G., Teymurova A.T., Pertsevov F.V. and Safonova O.M. 2009. The study of spin-spin and spin-lattice relaxation in agar gels with additives. *Scientific Papers of Odessa National Academy of Food Technologies*, 36(2):63-66(in Ukrainian).

Pertsevov F.V., Teymurova A.T., Malafayev M.T. and Pogozihih M.I. 2009. The study of agar solutions viscosity with Scanpro additives. *Modern trends of technology and*

*mechanization of processing and food industries (Petro Vasilenko Kharkiv National Technical University of Agriculture Scientific Papers), 88: 197-204 .*

Teymurova A.T., Pertsevov F.V. and Safonova O.M. 2011. The problem of efficiency gelling agents application in jellied foodstuffs technologies. *Equipment and Technologies of Food Industry (Scientific Papers of Mukhaylo Tugan-Baranovskiy Donetsk National University of Economics and Trade), 26: 282-287 (in Ukrainian).*

Safonova O.M., Gavrish T.V., Domahina M.O. and Teymurova A.T. 2011. The study of wheat flour carbohydrate-amylase complex at functional animal proteins presence. *Equipment and Technologies of Food Industry (Scientific Papers of Mukhaylo Tugan-Baranovskiy Donetsk National University of Economics and Trade), 26: 264-270 (in Ukrainian).*

#### *Articles in conference proceedings*

Safonova O. and Teymurova A. 2011. Infrared spectroscopy study of water in protein-polysaccharide gels. In *Printed Proceedings of 11th International Congress on Engineering and Food – ICEF 11*, p 969-970. (available in electronic form)

Safonova O. and Teymurova A. 2011. Infrared spectroscopy study of water in protein-polysaccharide gels. In *Full Paper Printed Proceedings of 11th International Congress on Engineering and Food* (available in electronic form)

Paper No. FMS909 presented at the 11th International Congress on Engineering and Food “Food Process Engineering in a Changing World”, Athens, Greece, May 22-26, 2011.

Teymurova A. and Pertsevov F.V. The elaboration of jellied foodstuffs technologies with animal protein concentrates use. In *Proceedings of 5th European Workshop on Food Engineering and Technology* (available in electronic form)

Presented at the 5th European Workshop on Food Engineering and Technology, Valencia, Spain, March 22-23, 2011.

#### *National*

Teymurova A.T. and Pertsevov F.V. The improvement of gel formation ability of agar at Scanpro additive presence. In *Scientific achievements of young people - solving the problems of nutrition in the XXI century, Proceedings of 74th Conference of young scientists, postgraduates and students*“, Ukraine, Kiev, April 21-22, 2008, p. 265-266 (in Ukrainian).

Teymurova A.T. and Pertsevov F.V. The Scanpro additive use for the reduction of gelling agents amount in jellied foodstuffs. In *Proceedings of 6th International Conference of students and postgraduates "Technique and Technology of food Industry"*, Belarus, Mogilev, April 24-25, 2008, p. 192 (in Russian).

Pertsevov F.V., Teymurova A.T. and Pak A.O. The measurement of water amount freed out from agar gels with animal protein additive use. In *Strategic Directions of Development of Food Industries, Restaurants and Trade, Proceedings of International Conference dedicated to the 70th anniversary of Professor, Doctor of Technical Sciences M.I. Belyayev*, Ukraine, Kharkiv, November 19, 2008, 2 (1), p. 147-148 (in Russian).

Teymurova A.T., Pertsevov F.V. and Chernova L.O. Microbiological studies of jellied foodstuffs with Scanpro additives use. In *Questions of Technology and Food Hygiene, Proceedings of 1st Ukrainian Conference*, Ukraine, Donesk, April 8-9, 2009, p. 136 (in Ukrainian).

Teymurova A.T. and Pertsevov F.V. The study of the Scanpro additive effect on functional-technological properties of furcelleran. In *New trends in Food Technology, Food Quality and Safety, Proceedings of 1<sup>st</sup> Ukrainian Conference*, Ukraine, Lviv, April 23-24, 2009, p. 108-111 (in Ukrainian).

Teymurova A.T. and Pertsevov F.V. Animal protein additives use in the jellied foodstuffs technology. In *Eco-friendly Energy Saving Technologies and Means of Processing and Food Industries, Proceedings of International Conference dedicated 80<sup>th</sup> Anniversary of Moscow State University of Applied Biotechnology*, Russia, Moscow, November 10-11, 2009, p. 28 (in Russian).

Safonova O.M., Teymurova A.T. and Yaseri P. Animal protein additives in jellied foodstuffs production. In *New technologies of Improving Food in XXI century, Proceedings of International Conference*, Ukraine, Kharkiv, October 21, 2010, p. 27-28.

#### Oral presentations at scientific meetings:

Teymurova A.T. and Pertsevov F.V. (2011). "The elaboration of jellied foodstuffs technologies with animal protein concentrates use". 5th European Workshop on Food Engineering and Technology. 22-23 March 2011, Valencia, Spain.

## *National*

Teymurova A.T. and Pertsevov F.V. (2008). The study of the Scanpro additives effect on structural-mechanical properties of gels. Modern trends of technology and mechanization of processing and food industries. 30-31 October 2008, Kharkiv, Ukraine.

Teymurova A.T. and Pertsevov F.V. (2008). The study of water conditions in agar gels at sucrose and functional animal protein presence. International Conference dedicated to the 70th anniversary of Professor, Doctor of Technical Sciences M.I. Belyayev. 19 November 2008, Kharkiv, Ukraine.

Teymurova A.T. and Pertsevov F.V. (2009). The mechanism study of microbiological properties formation of jellied foodstuffs with the Scanpro additives. Progressive Technique and Technologies of Food Industry and Trade, 22 May 2009, Kharkiv, Ukraine.

Teymurova A.T. and Pertsevov F.V. (2009). The study of the Scanpro additive effect on functional-technological properties of furcelleran. 1<sup>st</sup> Ukrainian Conference New trends in Food Technology, Food Quality and Safety. 23-24 April 2009, Lviv, Ukraine, .

Teymurova A.T. and Pertsevov F.V. (2010). Functional animal proteins application for the regulation of technological properties of polysaccharide gels. Scientific Workshop on Fundamental Research, 11 February 2010, Kharkiv. Ukraine.

### Poster presentations at scientific meetings:

Teymurova A. and Pertsevov F.V. (2011). "The elaboration of jellied foodstuffs technologies with animal protein concentrates use. 5th European Workshop on Food Engineering and Technology, 22-23 March 2011, Valencia, Spain.

Safonova O. and Teymurova A. (2011). "Infrared spectroscopy study of water in protein-polysaccharide gels". 11th International Congress on Engineering and Food "Food Process Engineering in a Changing World". 22-26 May 2011, Athens, Greece.