



OLENA HRABOVSKA
o.hrabovska@knute.edu.ua

**Doctor of Sciences (Food Technology),
Professor of the Department of Technology and
Organization of Restaurant Business**

SCHOLAR'S PROFILE:

[Scopus](#)

[Web of science](#)
[Google Scholar](#),
[ORCID](#)

RESEARCH EXPERTISE: covers food technologies; polysaccharide technologies; production of starch and starch products; innovative techniques in restaurant technologies; methods of food technology analysis.

COURSES: Food Production Technologies.

ACADEMIC DEGREES:

- Doctor of Sciences (Food Technology), National University of Food Technologies, 2006
- PhD in Engineering, Kyiv Technological Institute of Food Industry, 1992
- Specialist (Food Engineer and Technologist), Kyiv Technological Institute of Food Industry, 1986

RESEARCH:

Doctoral Thesis

Hrabovska O.V. Doctoral Thesis Title “Development of an electrodialysis method of pectin extract purification”. – Kyiv Technological Institute of Food Industry, 1992.

Postdoctoral Thesis

Hrabovska O.V. Postdoctoral Thesis Title “Development of scientific foundations, development and improvement of technologies of sugary starch products”. – National University of Food Technologies, 2006.

ACADEMIC TITLES:

- Professor, 2008
- Associate Professor, 2005

ACADEMIC APPOINTMENTS:

- Professor of the Department of Technology and Organization of Restaurant Business, State University of Trade and Economics, since 2019
- Professor of the Department of Sugar Technology and Water Treatment of the National University of Food Technologies of the Ministry of Education and Culture of Ukraine, 2014 - 2019
- Head of the Department of Sugar Technology and Water Treatment of the National University of Food Technologies of the Ministry of Education and Science of Ukraine, 2012 - 2014

- Head of the Department of Physical and Colloidal Chemistry of National University of Food Technologies of the Ministry of Education and Culture of Ukraine, 2008-2012.
- Professor of the Department of Sugar and Polysaccharide Technology of National University of Food Technologies of the Ministry of Education and Science of Ukraine, 2006-2008
- Associate Professor of the Department of Sugar Technology of National University of Food Technologies of the Ministry of Education and Science of Ukraine, 2000 – 2006
- Researcher Assistant of Problem Research Laboratory of Ukrainian State University of Food Technologies of the Ministry of Education and Culture of Ukraine, 1991 – 2000
- Engineer of R&D department of new technological processes and food production equipment of the TPO "Specter", 1986 - 1988.

AWARDS AND HONORS:

- Presidium of the Verkhovna Rada of Ukraine Award, 2011
- National University of Food Technologies Certificate of honor, 2014
- Kyiv City Mayor Certificate of honor, 2019

ADDITIONAL ACTIVITIES:

- Member of Technical Committee for Standardization in Sugar and Starch Products
- Member of Specialized Academic Council in Biotechnology and Technology of sugary substances and fermentation products of Institute of Food Resources of the National Academy of Sciences of Ukraine

HOBBY: painting, embroidery, yoga

LIST OF PUBLICATIONS:

MONOGRAPHS:

1. Miroshnyk V. O., Gachkovska M. A., Kishenko V. D., Hrabovska O. V. Optimization of processing processes of agricultural raw materials 2019-06-03 NUBiR of Ukraine 479 p.
2. Grabovska O.V., Pastukh H.S. Engineering sciences: development prospects in countries of Europe at the beginning of the third millennium 2018, Stalowa Wola, Poland 460 p 21 p. (collective monograph)
3. Lytvyak V.V., Pochytskaya I.M., Alekseenko M.S., Butrym S.M., Yurkshtovych N.K., Lugin V.G., Ospankulova G.H., Horbatovskaya N.A., Grabovskaya E.V., Polumbrik M.O. ATLAS: Nanomorphology of objects of organic and inorganic nature BSU "Research Institute of Physical and Chemical Problems", 2019. 220 p (collective monograph)
4. M. Kravchenko, O. Hrabovska, N. Osokina. Dry concentrates of desserts for tourists // Ukraine and the world: the tourism system [collective monograph] - Nemoros s.r.o., Czech republic, 2019.- P. 296-307
5. Hrabovska O., Demenyuk O. Theoretical and experimental studies of enzymatic hydrolysis of starch // Technical and agricultural sciences in modern realities: problems, prospects and solutions. Collective monograph – Boston, 2023.- P. 415-422

COURSEBOOKS:

1. Grabovska O.V. Technologies of starch and starch products. Kyiv, NUFT, 2019, 314 p. Grabovska O.V., Kovalevska E.I., Maksimova I.M., Podobiy O.V. Physical and colloidal chemistry. K.: NUFT, - 2017. - 327 p.
2. Hnitsevich V.A., Grabovska O.V. Food technologies. Part 2. Technology of products of animal origin [coursebook] – Kyiv, SUTE, 2022. 342 p.

ARTICLES:

1. Nataliia Sabadash, Olena Hrabovska, Igor Fesych¹, Alina Avramenko, Anastasiia Serhiienko, Effect of the combined use of β -amylase and pullulanase on the carbohydrate composition of maltose syrups / *Ukrainian Food Journal*, NUFT, 2021. Vol. 10, Issue 4. P. 761-773. (Scopus)
2. The theoretical description for CoO(OH)-assisted salicylic acid derivatives determination in beer/ V. Tkach, T. Morozova, M. Kushnir, S. Prymachenko, S. Oliveira , V. Yuzkova, Y. Nazymok, B. Banul, T. Honchar, J. Garcia, L. Nikitchenko, P. Yagodynets, Z. Kormosh, K. Palamarek, V. Chychun, K. Bagrii, J. Inácio, F. Paiva Martins, I. Khmeliar, L. Kushnir, R. Sabadyshyn, D. Lysytsia, R. Sharipova, D. Musayeva, R. Lavrik, V. Moroz, O. Hrabovska and other // *Biointerface Research in Applied Chemistry*.- 2023. Vol. 13 (Scopus)
3. Use of enzyme preparations for pectin extraction from potato pulp/ O.Hrabovska, H.Pastukh, O. Lysyi, V. Miroshnyk, N. Shtangeeva // *Ukrainian Food Journal*. -2018, Volume 7, Issue 2. - p. 215-234. (Web of Science)
4. Sabadash N., Ovachimian L., Bodiak Y., Borysenko M., Hrabovska O. / Development of the formulation of anti-aging face cream with β -glucan // *Scientific Works of NUFT* 2022. Volume 28, Issue 6, p. 160-174
5. Main directions of application of active carbons in alcoholic beverage production/ T.Shendrik, L.Levandovskyi, A.Kuts, V.Prybylskyi, O.Hrabovska // *Ukrainian journal of food science*, NUFT, 2019, Volume 7, Issue 1. - p. 100-113
6. Photocatalytic properties of a polymer composite based on zinc oxide / Fesych I.V., Nedilko C.A., Sabadash N.I., Dzyazzko O.G., Grabovska O.V., Voytenko T.A., Zelenko M.A. // *Voprosy khimii i khimicheskoi tekhnologii*, 2019, No. 6. - P. 241-246 (Scopus)
7. Avramenko A. D., Grabovska O. V. The use of resistant starch in the technology of functional cupcakes / *Food Industry*, NUFT, 2021, No. 30, p. 66-77
8. Potato pectin: extract methods, physical and chemical properties and structural features / O.Hrabovska, H.Pastukh, V. Moiseeva, V. Miroshnyk // *Ukrainian Food Journal*. - 2015. - Volume 4. Issue 1 C. 7-13. (Web of Science)
9. Kinetics of hydrolysis-extraction of pectin substances from the potato raw materials / O.Hrabovska, H.Pastukh, O. Demenyuk, V. Miroshnyk, T. Halatenko, A. Babii, A. Dobrydnuk // *Ukrainian Food Journal*. - 2015. - Volume 4, Issue 4. - p. 596-604. (Web of Science)
10. Hrabovska, O., Vitryak, O., Avramenko, A. (2021) Kissel concentrate with encapsulated hibiscus extract, *Commodities and Markets*, 2021. № 4. P.122-132. DOI: [https://doi.org/10.31617/tr.knute.2021\(40\)12](https://doi.org/10.31617/tr.knute.2021(40)12) (Index Copernicus, Google Scholar)
11. Levandovski, L., Vitriak, O., Hrabovska, O. (2020) Greening of joint production of alcohol and baker's yeast from molasses. *Commodities and Markets*, - Kyiv: KNUTE, № 04 (36). - P. 74-82. DOI: [https://doi.org/10.31617/tr.knute.2020\(36\)07](https://doi.org/10.31617/tr.knute.2020(36)07) (Index Copernicus, Google Scholar)
12. Natural basis for instant jelly / Lysiy O.V., Hrabovska O.V. // *Scientific works of the National University of Food Technologies*, 2017, Volume 23, No. 4. p. 215-222.
13. Development of the formulation of jelly concentrate based on karkade / Lysiy O.V., Hrabovska O.V., Bortnichuk O.V. // *Food industry*, NUFT, 2017, p. 60-66.
14. Fruit fillings for flour products based on modified starch and pectin/ Hrabovska O.V., Kravchenko M.F., Sabadash N.I.// *International Scientific and Practical Journal Commodities and Markets*, No. 1(33), p. 64- 77

CONFERENCE PROCEEDINGS

1. Hrabovska O., Avramenko A. Resistant starch - ingredient for enhanced products in food fiber / III International Scientific and Practical Conference "Tourism of the XXI century: global weeks and civilization values" May 23, 2023
2. Vitriak O., Hrabovska O., Karputina M. Risk management in craft beer production. Globalization challenges of national economies: abstracts of the II International scientific-practical conf. (Kyiv, October 19, 2021) - Kyiv: Kyiv National University of Trade and Economics, 2021. - p. 503-505. DOI: <http://doi.org/10.31617/k.knute.2021-10-19> (in Ukr.)
3. Hrabovska O., Vitriak O. Improving the technology of water preparation for the production of beverages using natural minerals // Actual problems of ecology: collection. scientific Art. / Grodno. state University; editor-in-chief: Zavodnik I. - Grodno: GrSU, 2020. - P. 127-129.
4. Hrabovska O.V., Belmas A.O., Horobchenko O.S. Kovernik N.O., Oliynyk V.M. The use of resistant starch in the technology of mayonnaise sauces// International scientific and practical internet conference "Actual problems and prospects for the development of the agri-food sector, the hospitality industry and trade", November 2, 2022, Kharkiv, Ukraine
5. Hrabovska O., Avramenko A., Shtangeeva N. Use of modified starches for encapsulation of ascorbic acid / The 5 th International scientific and practical conference "Priority directions of science development", Lviv (March 2-3, 2020) – c. 179-183
6. Hrabovska O., Pastuch H., Nakonechna A. Potato fiber as a functional supplement for use in restaurant technologies / International scientific and practical conference "Tourism of the XXI century: global challenges and civilization values", June 01, 2020, Kyiv, KNUTE, P. 415-420
7. Hrabovska O., Avramenko A. Study of the physicochemical properties of corn cryomodified starch and its use for encapsulation of biologically active compounds / VII International scientific and practical conference "Innovative development of the food industry" Institute of Food Resources of the National Academy of Sciences, Kyiv, November 20, 2019
8. Hrabovska O., Dodonova K., Avramenko A. Use of shungite for cleaning natural waters from organic impurities / III International scientific and practical conference "Future prospects and present realities in water treatment technologies" (to the 135th anniversary of NUFT) November 14-15, 2019, Kyiv, p. 119
9. Hrabovska O., Avramenko A., Myroshnik V. Microencapsulation research of ascorbic acid for the enrichment of food products / XV international scientific and practical conference "Actual problems of ecology - 2020", September 22 - 24, 2020, p.125-127
10. Hrabovska O., Avramenko A. Encapsulation of biologically active substances in a polysaccharide matrix for the enrichment of food products / International conference "The quality and safety of food products and raw materials are today's problems", dedicated to the 80th anniversary of the Honored Worker of Science and Technology of Ukraine, Doctor of Technical Sciences, Professor of the Lviv University of Trade and Economics Ivan Vasyliovych Syrokhman, Lviv University of Trade and Economics, Lviv, 2020

PATENTS:

1. Patent №137559 for the utility model «The method of obtaining pectin from secondary vegetable raw materials» dated 10.25.19, Bull. No. 20. Authors: Hrabovska O.V., Krapyvnytska I.O., Kushnir O.V., Pastukh H.S., Galatenko T.O., Babii A.S.
Patent No. 152736 for the utility model "The method of manufacture of emulsion sauce for special dietary consumption" /The patent was published on April 5, 2023, bull. No. 14/2023 Authors: Hrabovska O.V., Fedorova D, Hnitsevich V., Darmina A, Ovcharenko O.