

International Competition of Student Scientific Works “Black Sea Science 2025”

1st stage results for the field of “Food Science and Technologies”

Country	Institution	Work Title	Authors	Supervisors	Score
Ukraine	Odesa National University of Technology	Development of soft camembert cheese technology using new milk-coagulating ingredients	Edward Didukh	Oleksandr Chaharovskiy	100
Ukraine	Sumy National Agrarian University	Improvement of the pastilles with hemp bran and determination of their quality	Vynnyk Anna, Kucherina Olga	Sylenko Tetiana	97,5
Ukraine	Ivan Franko National University of Lviv	Nutritional benefits and toxicological risks of using stinging nettle as a non-traditional food raw material	Oleh Struchok	Larysa Fedyna	96,5
Ukraine	Cherkasy State Technological University	Development of technology of functional concentrated drinks based on natural raw materials for participants in combat operations	Vechirko Tetiana, Kozachenko Alina	Sukhenko Vladyslav, Kurylenko Yuliia	95,5
Ukraine	Vinnitsia National Agrarian University	Plant-based ingredients a new perspective on traditional cookies	Zhuchenko Snizhana	Kolianovska Liudmyla	95
Ukraine	Sumy National Agrarian University	Development of a pasteurized coffee drink for the military	Popova Alona	Huba Svitlana, Bolhova Nataliia	94,5
Ukraine	State University of Trade and Economics Ukraine	Technology of low-lactose yogurt based on secondary dairy raw materials	Badzhelidze Eliza	Serenko Anton	94
Ukraine	Lutsk National Technical University	Development of Heat-Stable Fruit Filling Technology	Savchuk Vadym, Maslosh Illia	Panasiuk Svitlana	92,5
Ukraine	Odesa National University of Technology	Odesa Black - the wine business card of Ukraine	Kravchenko Sofiia	Olena Myroshnichenko	92,5
Ukraine	Sumy National Agrarian University Ukraine	Development of technology for the production of meat and vegetable preserves using automatic process control systems	Dziuba Yaroslav	Maryna Savchenko	92

Ukraine	Sumy National Agrarian University	Prospects for the use of powdered food additives from wild berries in the production of pasta	Toderiuk Danylo, Spitsky Viktor	Demydova Yevheniia, Synenko Tetiana	91
Ukraine	Odesa National University of Technology	Cream cheese with jerusalem artichoke	Anna Datsenko	Antipina Olena	90,5
Ukraine	Sumy National Agrarian University	Improving bar technology using cashew nuts	Domashenko Marharyta	Bokovets Serhii	89
Ukraine	Kherson State agrarian and economic University	Superfood granola with adaptogens for nutrition of people exposed to extreme and stressful situations	Protsenko Hryhorii	Nataliia Novikova	88
Ukraine	Sumy National Agrarian University	Improvement of technology of pasta products with increase of food value	Hryhoriev Maksym, Kharitonov Dmytro	Melnyk Oksana	87
Ukraine	Sumy National Agrarian University	Improving snack product technology using flax flour	Bushnieva Anastasiia	Bokovets Serhii	86,5
Ukraine	Odesa National University of Technology	Development of a lactose-free vegetable beverage. Technology based on pumpkin seeds	Nazarova Elizaveta	Diduch Gennadiy	86
Ukraine	Lutsk National Technical University	Development of pemmican meat concentrate production technology	Kozachenko Oleksandr	Shemet Vasylyna	85,5
Ukraine	National University of Life and Environmental Sciences of Ukraine	Improvement of fish restructured sausages technology	Lubianko Zakhar	Ochkolyas Olena	84,5
Ukraine	National Academy of the National Guard of Ukraine	Improvement of the technology of chopped meat products of enriched biological value	Harbuz Kateryna, Kudin Dmytro	Tovma Lidiia, Tsyhanovska Iryna	83
Ukraine	Odesa National University of Technology	Improvement of the method for determining gluten in quality control of grain and its processing products	Tatiana Kovalenko	Olha Voloshenko	83
Ukraine	National University Lviv Politechnic	Optimization of the enzyme-assisted extraction of Malva sylvestris L. by response surface methodology for the development of the functional yogurt	Kulakivska Anastasiia	Konechna Roksolana	80
Ukraine	Odesa National University of Technology	Development of the recipe and technology for preparing a cold sauce with oil extracts of spices	Startseva Darya	Svitlana Kolesnychenko	77
Ukraine	Mykolaiv National Agrarian University	Meat snack production technology	Boiko Ruslan	Shevchuk Natalia, Zyuzko Alla	76

Ukraine	Sumy National Agrarian University Ukraine	Technology of frozen semi-finished products using vegetable raw materials	Buyalo Yehor	Melnyk Oksana	75,5
Ukraine	Mykolaiv National Agrarian University	Technology of production of dough-based products	Vevdiuk Nikita	Shevchuk Natalia, Petrova Olena	74
Ukraine	Sumy National Agrarian University	Snack products from secondary meat raw materials for military rations	Zhong Wenhui, Sun Yongshuai	Anna Helikh, Vasylenko Olha	73,5
Ukraine	Cherkasy State Technological University	The effect of antioxidant on organoleptic biochemical and microbiological parameters of ice cream	Iryna Hrabova, Adelina Horbunova	Iryna Osypenkova, Oksana Chepurna	73,5
Ukraine	Sumy National Agrarian University	Innovative approaches to making calzone with cuttlefish ink	Marchenko Tamara	Koshel Olena	73,5
Ukraine	Odesa National University of Technology	Development of fish-plant canned food for the armed forces of Ukraine	Olga Kravchenko	Nadiia Kushnirenko	72
Ukraine	Cherkasy State Technological University	Development of technology for cottage cheese casseroles with the addition of vegetable raw materials	Dermanska Aniuta, Sholka Olha	Ivashyna Lilia, Kurakin Oleksandr	71,7
Ukraine	National Academy of the National Guard of Ukraine	Peculiarities of water supply for small groups of national guard of Ukraine units during the execution of service-combat tasks in field conditions	Artur Matuscak	Pavlenko Serhii	70,5
Ukraine	Oles Honchar Dnipro National University	Innovative approaches to creating desserts with high biological value	Kibalnik Katherina	Matsuk Yuliia	65,5
Ukraine	Sumy National Agrarian University	Technology of dessert buns using apricot powder	Dekhtiarenko Anastasiia	Koshel Olena	64,5
Ukraine	State Biotechnological University	Steak Fermentation: Enhancing quality and sustainability	Tkachenko Vladyslav		64