OKSANA MELNYK

Personal information

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Date of birth 12th January 1979

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Education

National University of Food Technologies, Assistant Professor, 2014
National University of Food Technologies, Kyiv, 2002-2005
National University of Food Technology, Master of Technology in Bread, Confectionery, Macaroni and Food Concentrates, 2001-2002
Ukrainian state university of food technologies, engineer-technologist on the specialty "Technology of bread, confectionery, macaroni products and food concentrates", 1996-2001

Work experience

Sumy National Agrarian University, Ukraine, Department of Food Technology, Associate Professor, from 2014 to present

National University of Food Technologies, Ukraine, Department of Technology of Bread, Confectionery, Macaroni and Food Concentrates, lecturer, 2005-2013

Personal qualities
Reasonable, Reliable, Persistent, Initiative, Universal

Research experience

Areas of scientific research "Research of technological properties of modified starches and their application in the production of food and culinary products", "Development of technologies of bakery and confectionery products using raw materials of vegetable origin".
Under the guidance of Melnyk O.Yu. students became the winners of student competitions, diploma projects competitions and master's degree programs in the field of "Food Technologies". Maintains scientific contacts with scientists and food industry workers of Ukraine, conducts considerable work on the implementation of the results of scientific work in production and training
process, takes an active part in exhibitions and tastings, speaks at scientific conferences.

Publications

The total list of published scientific and educational works during the labor path is about 50 works, including 37 scientific, of which 14 are in professional editions, 7 patents of Ukraine and 13 teaching and methodological works.

Basic publications:

1. **Технологія** та лабораторний практикум кондитерських виробів і харчових концентратів : навч. посіб. / Колектив авторів за ред. проф. А.М. Дорохович і проф. В.М. Ковбаси — К.: НУХТ, 2014. — 650 с.

2. Scientific and practical aspects of pectin and pectin produts / I. Krapivnytska, V. Ladyka, M. Ianchyk, S. Omelchenko, O. Melnyk, F. Pertsevyi. – Kharkiv : Dissa+, 2022. – 228p.
3. Determining the effect of formulation components on the physical-chemical processes in a semi-finished flour whipped product under programmed changes in temperature / F. Pertsevoy, P. Gurskyi, L. Kondrashyna, L. Shilman, O. Melnyk, N. Fedak, S. Omelchenko, V. Kis, I. Lukjanov, T. Mitiashkina // Eastern European Journal of Enterprise Technologies. – 2019. – vol 6, no 11 (102), p. 49-56. **SCOPUS**
4. Recent advances in modification of starch and its applications in China food industry / Deng Chunli, Shang Feifei, Liu Yan, Melnyk O., Luo Yanghe // THE SCIENTIFIC HERITAGE. № 47 (2020) P.1. – Budapest, 2020. – c. 19-26.
5. The effect of heat-moisture treatment conditions on the structure properties and functionalities of potato starch / Deng Chunli, Melnyk Oksana., Luo Yanghe // Potravinarstvo Slovak Journal of Food Sciences. vol. 15, Slovakia, 2021 - p. 824-834 **SCOPUS**
6. Comparative Study on Properties of Several Modified Starch Crystal Dumpling Skins / Wang Jingwen, Luo Yanghe, Melnyk Oksana // Journal of the Chinese Cereals and Oils Association ISSN 1003-0174,CN 11-2864/TS, 2021
7. Study on the properties of modified starch and its feasibility in crystal dumpling skins / Wang Jingwen, Oksana Melnyk and Olha Ihnatieva. Published online: 22 April 2021 DOI:https://doi.org/10.1051/bioconf/20213001010
8. Functional drink technology with chia seeds / Wang Haiyan, Melnyk Oksana, Li Bo // Зернові продукти і комбікорми, Vol.21, I.1(81)/ 2021 – с. 20-30
9. The use of amaranth flour in the production of noodles / Xia Shenshen, Melnyk O., Sereda O. // THE SCIENTIFIC HERITAGE. № 71 (2021) Vol.1. – Budapest, 2021. – c. 44-47.
10. Effect of different heat moisture treatment conditions on potato starch physicochemical properties / Chunli Deng, Oksana Melnyk, Yanghe Luo // Journal of Chemistry and Technologies, 2022, 30(1), 139-150 pISSN 2663-2934 (Print), ISSN 2663-2942 **SCOPUS**
11. Chunli Deng, Oksana Melnyk, Tatyana Marenkova, Yanghe Luo. Modification in Physicochemical, Structural and Digestive Properties of Potato Starch During Heat-Moisture Treatment Combined with Microwave Pre- and Post-Treatment. Polish Journal of Food Nutrition Science, 2022, 72(3), pp. 249-261. **SCOPUS**, Q2
12. Chunli DENG, Oksana MELNYK, Yanghe LUO. Substitution of wheat flour with modified potato starch affects texture properties of dough and the quality of fresh noodles. Food Science and Technology (Campinas), 2023, 43, e128222. https://doi.org/10.1590/fst.128222 **SCOPUS**, Q2
13. Chunli Deng, Oksana Melnyk, Yanghe Luo. INFLUENCE OF SUBSTITUTION OF WHEAT FLOUR WITH MODIFIED POTATO STARCH ON THE QUALITY OF CHINESE STEAMED BREAD, Eastern-European journal of enterprise technologies. 2022, 5/11(119), pp. 12-27. http://journals.uran.ua/eejet/article/view/265234 **SCOPUS**, Q3
14. O. Melnyk. The use of milk thistle seed flour in the composition of yeast dough for cheese pastr. / O. Melnyk, T. Marenkova, O. Koshel // Grain Products and Mixed Fodder's, 22(3), Fodder's, Vol.22, I.3 (87) / 2022, 40-45. https://doi.org/10.15673/gpmf.v22i3.2460
15. Середа О. Г. Новий вид функціональної сировини з підвищеним вмістом білку для бісквітних виробів / О.Г. Середа, О.Ю. Мельник // Технічні науки та технології, (2(28), 102–110. https://doi.org/10.25140/2411-5363-2022-2(28)-102-110
16. Середа, О., & Мельник, О. (2023). Органолептичний аналіз бісквіта круглого з додаванням білковомісної сировини. Ресторанний і готельний консалтинг. Інновації, 6(1), 125–139. https://doi.org/10.31866/2616-7468.6.1.2023.278476DOI: 10.24412/9215-0365-2021-71-1-44-47
17. Optimization of Cross-Linked Cassava Starch Coating Formulation by Response Surface Methodology and Its Preservation Effects on 'Shatangju' Mandarin / Chunli Deng, Oksana Melnyk, Guanli Li, Xiaochun Li, Yanghe Luo Pol. J. Food Nutr. Sci. 2023;73(4):332–344 DOI: https://doi.org/10.31883/pjfns/173526 **SCOPUS**, Q2

Memberships

References available upon request