



18th International Scientific and Practical Conference

**INTERSPECIFIC DIFFERENCES IN THE CHEMICAL COMPOSITION OF
PLANT LECITHINS AND THEIR FUNCTIONAL PROPERTIES**

St. Petersburg, October 4-5, 2023

Conference Program:

Section 1:

Characterization of the chemical composition and functional properties of industrial samples of lecithins and other products of vegetable oil refining.

1. **Butina, Elena Alexandrovna**, Dr. (Tech.Sci.), Kuban State Technical University, Krasnodar, Russia.

Topic: Fractional composition of polar lipids of lecithin.

2. **Miroshnichenko, Lidia Alexandrovna**. Ph.D., Deputy Director for Science, Russian Olive LLC, **Vasilyeva, Svetlana Ilyinichna**, Ph.D. (Pharm.Sci.), Assist. Prof., Voronezh State University, Voronezh, Russia.

Topic: Phospholipids of amaranth

3. **Timoshenko, Yulia Alexandrovna**, Ph.D. (Tech.Sci.), Protein Plus Co. Ltd., –

Topic: Review of patent «Methods of improving lecithin functionality and application thereof»

Section 2:

Technologies for the production of functional and specialized products and characterization of their medical and biological properties.

1. **Krasilnikov, Valery Nikolaevich**, Dr. (Tech.Sci.), Prof., Acad. of the Internat. Acad. of Refrigeration, Protein Plus Co. Ltd., St. Petersburg, Russia.

Topic: Phospholipids and food engineering.

2. **Viktorova, Elena Pavlovna**, Senior Researcher, Dr. (Tech.Sci.), Prof., Department of Food Technologies, Quality Control and Standardization at the

Krasnodar Research Institute for the Storage and Processing of Agricultural Products - a branch of the North Caucasian Scientific Center for Horticulture, Viticulture, Winemaking, Krasnodar, Russia.

Topic: Vegetable lecithins as valuable sources of a complex of bioactive substances for food enrichment.

3. Gaponova L.V., Polezhaeva T.A., Matveeva G.A.

Federal State Budgetary Scientific Institution "All-Russian Research Institute of Fats", ARRIF, St. Petersburg, Russia.

Topic: The use of lecithins as an emulsifier and biologically active additive in the products of therapeutic preventive and baby food on a plant and combined basis.

4. **Markina, Victoria Yurievna**, Ph.D. (Tech.Sci.), Protein Plus Co. Ltd., , **Popov, Vitaly Sergeevich**, N.I. Vavilov Institute of Plant Genetic Resources (VIR), St. Petersburg, Russia.

Topic: Biologically active nutraceuticals of deodorizer-distillate-oil products.

Section 3:

Perspective trends in technological developments for the production of functional fats and lipid nutraceuticals.

1. **Pokrovsky, Oleg Igorevich**, Ph.D. (Chem.Sci.), Senior Researcher, N.S. Kurnakov Institute of General and Inorganic Chemistry of the Russian Acad. of Sci., Moscow, Russia.

Topic: Supercritical fluid separation processes in the processing of oil products and related raw materials.

2. **Sarkisyan, Varuzhan Ambartsumovich**, Federal Research Center of Nutrition and Biotechnology, Moscow, Russia

Topic: Differential centrifugation of complex lipid mixtures in a solvent polarity gradient: theoretical and applied aspects.

3. **Altaiuly Sagymbek**, S.S. Seifullin Kazakh Agrotechnical University, Astana, Kazakhstan.

Topic: Technology for producing water-oil food emulsions from safflower seeds.

4. **Arabova Z.M., Nugmanov A.Kh.-Kh.** Astrakhan State Technical University, Astrakhan, Russia , GEOHI RAS, Moscow, Russia , Timiryazevskaya Academy, Moscow, Russia

Topic: Lecithin from egg yolk: extraction, physico-chemical properties and application

5.D. A. Baranenko, V. S. Ilina, N. Tyutkov, I. I. Borisova, L. A. Zabodalova
ITMO University, Saint-Petersburg, Russia

Topic: Food biologically active ingredients based on lipids and probiotic cultures

Section 4

Topical issues of analysis and processing of polar lipids and terpenes

1. **Vetvitskaya, Ksenia Alexeyevna** (MS Student), **Gerasimenko, Evgeny Olegovich** Dr. (Tech.Sci.), **Butina, Elena Alexandrovna**, Dr.(Tech.Sci.), Kuban State Technical University, Krasnodar, Russia.

Topic: Isolation of sterol and tocopherol concentrate from deodorizer distillates.

2. **Barabashov, Evgeny Borisovich**, MS (Phys.), Director General, **Linden, Valery Sergeyeovich**, BS (Chem., Phys., Mater.Mech.), MS (Chem.), Test Lab. Chemical Engineer, Lasenor Russia Co., Rostov-on-Don, Russia.

Topic: Contaminants (harmful impurities) in industrial lecithins and approaches to determining their TLV.

3. **L.Koenen, B. W. K. Diehl, Y. Monakhova** Spectral Service Cologne, Germany, Saratov State University, Russia, University of Applied Sciences Aachen, Germany

Topic: Modern NMR method for the investigation of oxidation process in processed edible oils and lecithins

4. **Slobodyanik, Margarita Vadimovna** (graduate student), **Gerasimenko, Evgeny Olegovich**, Dr. (Tech.Sci.), **Butina, Elena Alexandrovna**, Dr. (Tech.Sci.), Kuban State Technical University, Krasnodar, Russia.

Topic: An innovative method for the isolation of glycolipids from phosphatide concentrates

5. **Lisovaya, Ekaterina Valeryevna**, Senior Researcher, Department of Food Technologies, Quality Control and Standardization at the Krasnodar Research Institute for the Storage and Processing of Agricultural Products - a branch of the North Caucasian Scientific Center for Horticulture, Viticulture, Winemaking, Ph.D. (Tech. Sci.), Krasnodar, Russia.

Topic: Methods for assessing quality and identifying vegetable lecithins using the pulse method of nuclear magnetic resonance.

Section 6

Technical lecithins.

1. **Urinov, Sobir Nosilloevich**, I.M. Gubkin Russian State University of Oil and Gas (National Research University), Tashkent, Uzbekistan

Topic: Technical cotton phospholipids as effective emulsifiers for lubricating drilling fluids.

2. **Tsyganova, Marina Evgenyevna**, Ph.D. (Tech.Sci.), Assist. Prof., **Rakhmatullina, Alevtina Petrovna**, Dr. (Tech.Sci.), Prof., Synthetic Rubber Technology Dept., Kazan National Research Technological University, Institute of Polymers.

Topic: Phospholipids as natural modifiers of synthetic isoprene rubber.

3. **Berezhnaya, Alexandra Grigoryevna**, Dr. (Tech.Sci.), Head, Electrochemistry Dept., Southern Federal University, Rostov-on-Don, Russia.

Topic: Sunflower and rapeseed lecithins as steel corrosion inhibitors.

Section 4

Development of feeds production using lecithins and other products of vegetable oil refining.

1. **Lyutikov Anatoly Anatolievich**, Ph.D. (Biol.Sci.), L.S. Berg State Research Institute of Lake and River Fisheries, St. Petersburg, Russia.

Topic: Rationale for the use of flax lecithin in fish feeding.

2. **Krasochko Pyotr Albinovich**, Vitebsk Veterinary Academy, Vitebsk, Belarus.

Topic: Experience in the use of rapeseed phospholipids in cattle feeding.