

Curriculum Vitae

Aleksey Vinnov was born 25 of may, 1958 in town Kerch (Republic of Crimea).

In 1975 enrolled to the Astrakhan Technical Institute of Fishing Industry in which was qualified as an engineer-technologist in the specialty "fish products technology" in 1980.

At the period 1980-1988e worked as a researcher, senior lecturer in the Astrakhan Technical Institute of Fishing Industry. In 1988 defended PhD thesis in technical sciences under specialty "Technology of meat, dairy and fish products" in All –Union Scientific - Research Institute of Marine Fisheries and Oceanography (USSR, Moscow). In 1988 joined the Kerch Maritime Technological Institute (since 2006 Kerch State Marine Technology University).where worked as, associate professor, Technological Faculty dean, Vice-Rector, Rector, Head of the Department " Seafood Technology and Chemistry ".

From 2009-2014 have worked as Associate Professor of meat and fish products technology department at National University of Life and Environmental Sciences of Ukraine (Kyiv). From 2015 until now - senior researcher at the laboratory of manufacturing research, standardization and technical regulation of the Southern Research Institute of Fisheries and Oceanography, Kerch. Author more than 200 articles, patents, textbooks for students. Research interests - enzymatic processes application in the food and feed products processing from water origin raw, surimi technology.

Abstracts of some articles and links to original papers can be found on the links:

1. Maevskaaya, T.N Vinnov, A.S. Dolganova, N.V., Washing liquid effect on surimi gel rheological properties [2013]

<http://agris.fao.org/agris-search/search.do?recordID=RU2013000358>

2. Vinnov, A.S., Dolganova, N.V. Kinetic analysis of the enzymatic hydrolysis of fish muscle tissue protein [2013]

<http://agris.fao.org/agris-search/search.do?recordID=Ru2014000175>

3. Maevskaaya, T.N.; Vinnov, A.S., Dolganova, N.V Features of microstructure formation process of carp surimi gel depending on the modes of the technological treatment [2014]

<http://agris.fao.org/agris-search/search.do?recordID=RU2015000054>

4. Vinnov, O.; Shatalov, N. Protein quality of traditional fish meal and fish plant mixtures [2012]

<http://agris.fao.org/agris-search/search.do?recordID=UA2013200002>

5. Vinnov, O. An electrochemical method for neutralizing the hydrochloric acid protein hydrolysates [2012] <http://agris.fao.org/agris-search/search.do?recordID=UA2013200057>

6. Vinnov, A. Kinetic analysis of the proteolysis of model protein substrates on the basis of the muscle tissue of fish [2012]

<http://agris.fao.org/agris-search/search.do?recordID=UA2013200086>