

CV

Name Surname	Violeta Ivanova-Petropulos
Title	PhD in Chemical Sciences
Position	Full Professor at University “Goce Delčev”, Faculty of Agriculture, Štip, Krste Misirkov 10-A, 2000 Štip, Republic of North Macedonia Member of the Association of Macedonian Winemakers
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Short CV:

Born on 22.08.1978 in Skopje, R. Macedonia

Education:

2006-2009: **PhD in Chemistry**, (enochemistry and enology field), Faculty of Natural Sciences and Mathematics (FNSM), “Ss Cyril and Methodius University”, Skopje,
PhD Thesis: “Development of methods for identification and quantification of phenolic compounds in wine and grape applying spectrophotometry, liquid chromatography and mass spectrometry”

2002-2006: **Master of Chemical Science**, Faculty of Natural Sciences and Mathematics (FNSM), “Ss Cyril and Methodius University”, Skopje,

1997-2002: **Graduated Professor of Chemistry**, Faculty of Natural Sciences and Mathematics (FNSM), “Ss Cyril and Methodius” University, Skopje.

Working experience:

2020-current: **Full Professor** at University “Goce Delčev” – Štip, Faculty of Agriculture, teaching Sensorial and analytical evaluation of wine, Enology, Chemistry, Analytical Chemistry and Biochemistry.

2015-2020: **Associate Professor** at University “Goce Delčev” – Štip, Faculty of Agriculture, teaching Sensorial and analytical evaluation of wine, Enology, Chemistry, Analytical Chemistry and Biochemistry.

2010-2015: **Assistant Professor** at University “Goce Delčev” – Štip, Faculty of Agriculture, teaching Sensorial and analytical evaluation of wine, Enology, Chemistry, Analytical Chemistry and Biochemistry.

2005-2010: **Assistant** at the Institute of Agriculture-Skopje, Department for Enology, responsible for analytical evaluation of wine applying instrumental methods (liquid and gas chromatography, spectrophotometry), as well as wine analysis for quality control with standard OIV methods.

Other activities:

2008-2011: participant - FP7 project CHROMLAB-ANTIOXIDANT Reinforcement of the WBC Research Capacities for Food Quality Characterization, coordinated by Prof. Marina Stefova, Faculty of Natural Sciences and Mathematics.

Membership in professional representative institutions

Association of Macedonian Winemakers

Society of Chemists and Technologists of Macedonia

Study stays, trainings, lectures abroad within different research projects:

1.	01.02.2023-09.02.2023	Institute of Molecular Sciences, Bulgarian academy of sciences, Sofia, Bulgaria
2.	22.08.2022-31.08.2022	Division of Analytical Chemistry, Department of Chemistry, University of Natural Resources and Life Sciences (BOKU), Vienna, Austria
3.	01.06.2022-06.06.2022	Slovak University of Agriculture in Nitra, Faculty of Biotechnology and Food Sciences, Nitra Slovakia
4.	06.06.2022-16.06.2022	Institute for Analytical Chemistry and Food Chemistry, Graz University of Technology, Graz, Austria
5.	29.05.2019-09.06.2019	Institute for Analytical Chemistry and Food Chemistry, Graz University of Technology, Graz, Austria Division of Analytical Chemistry, Department of Chemistry, University of Natural Resources and Life Sciences (BOKU), Vienna, Austria
6.	16.06.2016-16.07.2016	Institute for Analytical Chemistry and Food Chemistry, Graz University of Technology, Graz, Austria
7.	19.10.2016-25.10.2016	Faculty of Natural Sciences and Mathematics, University of Nis, Nis, Serbia
8.	06.09.2015-13.09.2015	Faculty of Chemistry and Chemical Engineering, Babes-Bolyai University, Cluj-Napoca, Romania
9.	20.06.2015-18.07.2015	Institute of Bioanalysis, Medical School, University of Pecs, Pecs, Hungary
10.	27.10.2014-07.11.2014	Faculty of Mathematics and Natural Sciences, University of Prishtina, Kosovo
11.	01.06.2014-01.07.2014	Institute for Analytical Chemistry and Food Chemistry, Graz University of Technology, Graz, Austria
12.	20.01.2014-21.02.2014	University of Bologna, Department of Agricultural and Food Sciences (DISTAL), Cesena, Italy
13.	10.08.2013-17.08.2013	Institute of Analytical Chemistry, Faculty of Chemistry and Mineralogy, University of Leipzig, Germany
14.	01.06.2013-05.07.2013	Faculty of Natural Sciences, Constantine the Philosopher University in Nitra, Slovakia
15.	02.12.2012 - 14.12.2012	Institute of Analytical Chemistry, Faculty of Chemistry and Mineralogy, University of Leipzig, Germany
16.	08.06.2012 - 08.07.2012	Institute for Analytical Chemistry and Food Chemistry, Graz University of Technology, Graz, Austria
17.	02.01.2012 -19.02.2012	Institute of Bioanalysis, Medical School, University of Pecs, Pecs, Hungary Department of Analytical and Environmental Chemistry, Faculty of Sciences, University of Pécs, Hungary
18.	10.05.2009 - 30.7.2009	Institute of Bioanalysis, Medical School, University of Pecs, Pecs, Hungary Department of Analytical and Environmental Chemistry, Faculty of Sciences, University of Pécs, Hungary
19.	20.09.2008 - 16.12.2008	UMR 1083, Sciences Pour l'Oenologie, INRA, Montpellier, France
20.	01.02.2008 - 01.04.2008	Institute of Bioanalysis, Medical School, University of Pecs, Pecs, Hungary

		Department of Analytical and Environmental Chemistry, Faculty of Sciences, University of Pécs, Hungary
21.	08.05.2006 – 02.06.2006	Centro di ricerca per l'enologia, Asti, Italy Consorzio dell'ASTI Docg, Asti, Italy

- Referee at more than 200 papers submitted for publication in the following SCI international journals: [Food Chemistry](#), [Food Research International](#), [Food Analytical Methods](#), [Food and Bioprocess Technology](#), [Food Control](#), [Journal of Agricultural and Food Chemistry](#), [Journal of Food Science](#), [Journal of Food Quality](#), [Journal of Herbs Spices & Medicinal Plants](#), [Journal of the Serbian Chemical Society](#), [European Food Research and Technology](#), [Environmental engineering and management journal](#), [Agricolturae Conspectus Scientificus](#), [Macedonian Journal of Chemistry and Chemical Engineering](#), [Italian Journal of Food Science](#).

- Former Member of the Editorial Board of *Food Research International*,
- Member of the Editorial Board of *Journal of Food Research (Canadian Center of Science and Education)*,
- Member of the Reviewer Board of *Beverages*,
- Special Issue Editor of *Molecules*,
- Special Issue Editor of *Foods*.

Scientific papers published in the last 5 years in SCI - Science citation index, indicating the impact factor

1. Ailer Š., Jakabová S., Benešová L., Ivanova-Petropulos V. (2022). Wine Faults: State of Knowledge in Reductive Aromas, Oxidation and Atypical Aging, Prevention, and Correction Methods. *Molecules*, 27 (11). 3535 (**Impact factor = 4.927**).
2. Jakabová S., Fikselová M., Mendelová A., Ševčík M., Jakab I., Aláčová Z., Kolackovská J., Ivanova-Petropulos V. (2021). Chemical Composition of White Wines Produced from Different Grape Varieties and Wine Regions in Slovakia. *Applied Sciences*, 11 (22). 11059 (**Impact factor = 2.838**).
3. Liu P, Ivanova-Petropulos V., Duan C., Yan G. (2021). Effect of unsaturated fatty acids on intrametabolites and aroma compounds of *Saccharomyces cerevisiae* in wine fermentation. *Foods*, 10, 277 (**Impact factor = 4.092**).
4. Zhang B. Ivanova-Petropulos V., Duan C., Yan G. (2021). Distinctive chemical and aromatic composition of red wines produced by *Saccharomyces cerevisiae* co-fermentation with indigenous and commercial non-*Saccharomyces* strains. *Food Bioscience*, 41, 100925 (**Impact factor = 3.067**).
5. Covaci C. Senila M., Leopold, Loredana F., Olah N.-K., Cobzac C., **Ivanova-Petropulos V.**, Balabanova B., Cadar O., Becze A., Ponta M., Mot A.C., Frentiu T. (2020). *Characterization of Lycium barbarum L. berry cultivated in North Macedonia: A chemometric approach. Journal of Berry Research*. 10, (2), 223-241, ISSN 1878-5123 (**Impact factor = 2.379**).
6. Raičević D., Popović T., **Ivanova-Petropulos V.**, Petreska Stanoeva J., Maras V. (2020). *HPLC-DAD-ESI/MS monitoring of stilbenes content in Vranec red wines produced with traditional and modern fermentation methods. Macedonian Journal of Chemistry and Chemical Engineering*, 39 (1), 49-58. ISSN 1857-5552 (**Impact factor = 0.829**).
7. **Ivanova-Petropulos V.**, Petrusseva D., Mitrev S. (2020). *Rapid and Simple Method for Determination of Target Organic Acids in Wine Using HPLC-DAD Analysis. Food Analytical Methods*, 13, 1078-1087. ISSN 1936-9751 (**Impact factor = 2.667**).
8. Causon T., **Ivanova-Petropulos V.**, Petrusseva D., Hann S. (2019). *Fingerprinting of traditionally produced red wines using liquid chromatography combined with drift tube ion mobility-mass spectrometry. Analytica Chimica Acta*, 1052, 179-189 (**Impact factor = 5.256**).

9. Ricci A., Teslic N., **Ivanova-Petropulos V.**, Parpinello G. P., Versari A. (2019). *Fast Analysis of Total Polyphenol Content and Antioxidant Activity in Wines and Oenological Tannins Using a Flow Injection System with Tandem Diode Array and Electrochemical Detections*. *Food Analytical Methods*, 12 (2), 347-354 (**Impact factor = 2.413**).

All published and presented papers can be found at the following links:

<http://eprints.ugd.edu.mk/view/creators/Ivanova=3AVioleta=3A=3A.html>

<https://scholar.google.com/citations?user=hX7yInEAAAAJ&hl=en&oi=ao>

Participation in research projects:

Project title	Period	Financed by	Role in the project (PI or participant)
CEEPUS (Central European Exchange Program for University Studies-CIII-RO-0010-16-2122 Teaching and learning bioanalysis	2006-current	European Union	<i>Coordinator</i>
CEEPUS (Central European Exchange Program for University Studies-CIII-SK-1516-02-2122 BioScience, Food and Health	2021-current	European Union	<i>Coordinator</i>
<i>“Development of sensitive and precise bio-indicative chemometric model for characterization of critically affected areas with airborne toxins”</i>	2020-2021	Education and Science of the Republic of Macedonia, bilateral project with China	<i>Participant</i>
<i>“Dynamic monitoring of ethyl carbamate and its precursors synthesis during wine production and developing a control strategy”</i>	01.01.2018-31.12.2019	Ministry of Education and Science of the Republic of Macedonia, bilateral project with China	<i>Principal researcher</i>
“Chemical characterization of wine, alcoholic beverages and food by instrumental techniques”	2017-2019	Research Fund of UGD	<i>Principal researcher</i>
<i>“Characterization of multi-element profiles and multi-isotope ratios for determination of the geographical origin of various plant food and beverages”</i>	01.01.2018-31.12.2019	Ministry of Education and Science of the Republic of Macedonia, bilateral project with China	<i>Participant</i>
“Classification of wine by determination of bioactive phenolic compounds using high resolution mass spectrometry”	2016-2018	Ministry of Education and Science of the Republic of	<i>Principal researcher</i>

		Macedonia, bilateral project with Austria	
“Biogenic amines and aroma in Vranec wines from Macedonia and Montenegro and effect of malolactic fermentation on their formation”	2016-2018	Ministry of Education and Science of the Republic of Macedonia, bilateral project with Montenegro	<i>Principal researcher</i>
“Sensor networks for monitoring and controlling wine production”	2014-2016	Research Fund of UGD	<i>Participant</i>
“Polyphenolic and aroma profile of Vranec wines fermented with isolated yeasts from Tikveš wine area”	2013-2015	Research Fund of UGD	<i>Principal researcher</i>
“Metal binding and antioxidative properties of novel Coenzyme Q-10 derivatives”	2013-2015	Research Fund of UGD	<i>Participant</i>
From molecules to Functionalized Materials	2011-2016	SOE DAAD Project, Germany-Macedonia-Romania-Serbia-Kosovo	<i>Participant</i>
“Characterization and determination of the geographical origin of macedonian wine using chemical and stable isotope methods”	01.10.2010 to 30.09.2012	Ministry of Education and Science, R. Macedonia	<i>Participant</i>
FP7 Project “Reinforcement of the WBC research capacities for food quality characterization”	01.09.2008 to 27.12.2010	European Union	<i>Participant</i>
Quality and Regulatory Infrastructure Development for Food Safety & Quality in Macedonia –	2009-2011	Swedish embassy – Skopje	<i>Participant</i>