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| Europass Curriculum Vitae |
| Name: **Vesela Ivanova Chalova-Zhekova** |
| **Personal information** |
| E-mail | veselachalova@gmail.com  |
| Nationality | Bulgarian |
| Gender | Female |
| **Work experience** |  |
| Dates (from – to) | **1996 – 2001**  |
| Occupation | Assistant Professor |
| Main activities  | Teaching and research: Plant biochemistry and physiology |
| Name and address of employer | Agricultural University, 12 Mendeleev str., 4000 Plovdiv, Bulgaria |
| Dates (from – to) | **2006 - 2009** |
| Occupation  | Post-Doctoral Associate |
| Main activities  | Research on food quality and safety; food pathogens |
| Name and address of employer | University of Arkansas, Fayetteville, AR, 72704, USA, Department of Food Science and Center for Food Safety |
| Dates (from – to) | **2009 - 2011** |
| Occupation  | Assistant Professor |
| Main activities  | Teaching and research: Food quality, general biochemistry |
| Name and address of employer | University of Food Technologies, Department of Biochemistry and Molecular Biology, 26 Maritsa, Plovdiv 4002, Bulgaria |
| Dates (from – to) | **06/2010-06/2011** |
| Occupation  | Adjunct Assistant Professor |
| Main activities  | Research activities, paper publications |
| Name and address of employer | University of Arkansas, Department of Food Science, 2650 Young Ave, Fayetteville, AR 72704, USA |
| Dates (from – to) | **2011 – current**  |
| Occupation  | Associate Professor, Applied Biochemistry |
| Main activities  | **Teaching:** General Biochemistry (BSc), Applied Biochemistry (BSc), Food Chemistry and Biochemistry-**in English** (**Joint MSc Program**, Western Macedonia University of Applied Sciences, Kozani, Greece/University of Food Technologies –Plovdiv, Bulgaria)**Research:** Food quality, plant protein isolation and characterization, biologically active compounds and functionality, food processing by-products and agricultural waste valorization |
| Name and address of employer | University of Food Technologies, 26 Maritsa, Department of Biochemistry and Molecular Biology, Plovdiv 4002, Bulgaria |
| Dates (from – to) | **09/2016 – 12/2016** |
| Occupation or position held | Member of the Temporary National Expert Committee on Agricultural Sciences |
| Main activities  | Administration of proposal evaluation and selection |
| Name and address of employer | Bulgarian National Science Fund, 239B Al. Stambolijski, Sofia 1309 |
| Dates (from – to) | **08/2017 – 12/2017** |
| Occupation or position held | Member of the Temporary National Expert Committee on Biological Sciences |
| Main activities  | Administration of proposal evaluation and selection |
| Name and address of employer | Bulgarian National Science Fund, 239B Al. Stambolijski, Sofia 1309 |
| **Education and training** |
| Dates (from – to) | **2001 – 2005** |
| Degree awarded | Doctor of Philosophy, PhD |
| Major | Molecular and Environmental Plant Sciences (Interdisciplinary program) |
| Institution of education  | Texas A&M University, College Station, TX, USA |
| Dates (from – to) | **1989 - 1994**  |
| Degree awarded | Master of Science, MSc  |
| Major | Biotechnology |
| Institution of education  | University of Food Technologies, Department of Biotechnology, 26 Maritsa, Plovdiv 4002, Bulgaria |
| **Membership and activities in professional associations** |
| 2007-2008  | International Association for Food Protection |
| 2008-2009 | American Society for Microbiology |
| 2004, 2009, 2010 | Poultry Science Association |
| 05.2019-05.2020 | Society of Chemical Industry (SCI), number: 221003 |
| **Professional honors, awards and fellowships** |
| 1994 | Three-month **TEMPUS** Fellowship recipient |
| 2001 – 2002 | **Molecular and Environmental Plant Sciences Fellowship** for doctoral education, Texas A&M University, College Station, TX 77840, USA  |
| 2002-2005 | **Research Scholarship**, prof. Steven Ricke, Texas A&M University, College Station, TX 77840, USA |
| 2002 | **Academic Excellence Award**, Molecular and Environmental Plant Sciences Doctoral Program |
| 2004 | Molecular and Environmental Plant Sciences 2004 **Travel Award** |
| 2009 | **Nomination for „Hy-Line”** Poultry Science Association international research award |
| 2010 | **Nomination for „Hy-Line”** Poultry Science Association international research award |
| 2017 | “The Belt and Road” High-end Training Program - Chinese Modern Agriculture Sustainable Development and Food Safety, 9-22 October, Shanghai, China, **Scholarship** |
| 201908.2022-01.2023 | **TEMPUS (Hungary) scholarship holder**, Contract no.: BE AK2018/ 301126, 13.05-19.05, University of Szeged, Szeged, Hungary**Fulbright Research Scholarship**, Plants for Human Health Institute, N.C. State University at the N.C. Research Campus, Kannapolis, NC, USA |
| **Linguistic competence** |
| English | Speaking –C1 level; Writing –C1 level |
| Russian  | Speaking –B1 level; Writing –B1 level |
| **Projects**  |
| 2003-2004 | Development and Training for Conducting B Vitamin Microbiological Assays. Principal Investigator: Steven Ricke. Funding Agency: EPL Bio Analytical Services, Decatur, IL, USA |
| 2006-2008 | Genome screening for identifying health promoting bioactive peptides in human probiotic bifidobacteria using a transposome system. Principal Investigator: Dr. Steven Ricke, Co-PI – Young Min Kwon, U. Arkansas, Poultry Science. Funding Agency: Arkansas Biosciences Institute.  |
| 2010 | Purification, properties and applications of *Bacillus subtilis* endoxylanase in bread production. Principal Investigator: prof. Ivan Pishtiyski. Funding Agency: Fund “Science”-University of Food Technologies, Plovdiv |
| 2011 | Production and enzymatic modification of proteins from sunflower meal. Principal Investigator: assoc. prof. L. Koleva. Funding Agency: Fund “Science”-University of Food Technologies, Plovdiv |
| 2011-2014 | Advancing training and teaching of organic agriculture in South East Europe (Albania, Bosnia and Herzegovina, Kosovo, Bulgaria, Hungary), SNSF Scopes Project SNF IZ74Z0\_137328/1, Funding Agency: Swiss National Science Foundation, Berne |
| 2015 | **Individual project fund** “Biochemical alteration of food proteins and lipids during food processing and storage”, contract № Д04-97/21.03.2015, funded by Ministry of education and science, Bulgaria, **BG 09 – EEA grant** |
| 2016 | **Individual project fund** “ Bioactive ingredients as a determinant of food quality evaluation of novel foods, contract № Д04-83/18.04.2016, funded by Ministry of education and science, Bulgaria, **BG 09 – EEA grant** |
| 2015-2016 | Production and characterization of rapeseed meal protein isolates for food purposes. **Principal investigator: assoc. prof. Vesela Chalova**. Project No 8/15-H, Fund “Science”-University of Food Technologies, Plovdiv, Bulgaria |
| 09.2018-09.2022 | National Scientific Program "Healthy Foods for a Strong Bioeconomy and Quality of Life", Activity 2.4.3. Biologically active substances and / or waste extracts for use in the food, medicine and cosmetics industries. assoc. Principal investigator: assoc. prof. prof. Anton Slavov, funded by Ministry of Education and Science - РМС № 577 / 17.08.2018 |
| 2019-202308.2022-01.2023 | An integrated approach for efficient utilization of by-products of vegetable oil producing industry: Sunflower and rapeseed meals. **Principal investigator: assoc. prof. V. Chalova**, Contract № КП-06-Н37/21 from 06.12.2019 funded by Bulgarian National Science Fund**Individual project fund** “Valorization of plant processing waste coupled with health-supporting food formulation: Protein mediated encapsulation of biologically active substances.” Grant # 22-21-06, **Fulbright Bulgaria**, Plants for Human Health Institute, N.C. State University at the N.C. Research Campus, Kannapolis, NC, USA |
| **Publications** |
| ArticlesAbstractsBook chaptersH-index | Total of 72 publications in peer-reviewed journals with total impact factor above 45; 61 of them are indexed in Scopus, Scopus Author ID: 828238850020 published abstracts 3 book chapters17 |
| **Selected publications** |  |
| Georgiev R, Kalaydzhiev H, Slavov A, Ivanova P, Uzunova G, **Chalova VI** (2022). Residual waste after protein isolation from ethanol-treated rapeseed meal has physico-chemical properties for functional food systems formulation. Waste and Biomass Valorization 13**:** 1223–1232 (**Q2, IF: 3.575**) Georgiev R, Kalaydzhiev H, Ivanova P, Silva CLM, **Chalova VI** (2022) Multifunctionality of rapeseed meal protein isolates prepared by sequential isoelectric precipitation. Foods 11, 541 (**Q1, IF: 5.284**)Georgiev R, Ivanov IG, Ivanova P, Tumbarski Y, Kalaydzhiev H, Dincheva IN, Badjakov IK, **Chalova VI** (2021) Phytochemical profile and bioactivity of industrial rapeseed meal ethanol-wash solutes. Waste and Biomass Valorization, https://doi.org/10.1007/s12649-021-01373-6 (**Q2,**  **IF: 2.851**)Georgiev R, Gandova V, Ivanova P, Kalaydzhiev H, **Chalova VI** (2021) Dissolution and surface tension of ethanol-wash solute obtained from industrial rapeseed meal. Oxidation Communications 44(1): 188–197 (**Q3**) |
| Kalaydzhiev H, Georgiev R, Ivanova P, Stoyanova M, Silva CL, **Chalova VI** (2020) Enhanced solubility of rapeseed meal protein isolates prepared by sequential isoelectric precipitation. Foods 9(6), 703, <https://doi.org/10.3390/foods9060703> **(Q1, IF: 4.092)** |
| Kalaydzhiev H, Ivanova P, Stoyanova M, Pavlov A, Rustad T, Silva CLM, **Chalova VI** (2020) Valorization of rapeseed meal: Influence of ethanol antinutrients removal on protein extractability, amino acid composition and fractional profile. Waste and Biomass Valorization 11(6):2709–2719 **(Q2, IF: 2.851)** |
| Kalaydzhiev H, Gandova VD, Ivanova P, Brandão TRS, Dessev TT, Silva CLM, **Chalova VI** (2019) Stability of sunflower and rapeseed oil-in-water emulsions supplemented with ethanol-treated rapeseed meal protein isolate. Journal of Food Science and Technology 56(6): 3090–3098 (**Q2,** **IF**: **1.797)** |
| Kalaydzhiev H, Ivanova P, Silva CLM, **Chalova VI** (2019) Functional properties of protein isolate and acid soluble protein-rich ingredient co-produced from ethanol-treated industrial rapeseed meal. Polish Journal of Food and Nutrition Sciences 69(2): 129–136 (**Q2**, **IF**: **1.697)** |
| Ivanova P, Kalaydzhiev H, Dessev TT, Silva CL, Rustad T, **Chalova VI** (2018) Foaming properties of acid-soluble protein-rich ingredient obtained from industrial rapeseed meal. Journal of Food Science and Technology 55(9): 3792-3798 (**Q1,** **IF**: **1.797)** |
| Ivanova P, **Chalova VI**, Kalaydzhiev H, Perifanova-Nemska M, Rustad T, Koleva L (2017) Pepsin-assisted transglutaminase modification of functional properties of a protein isolate obtained from industrial sunflower meal. Food Technology and Biotechnology 55 (3): 420–428  (**Q2,** **IF**: **1.168**) |
| Ivanova P, Kalaydzhiev H, Rustad T, Silva CLM, **Chalova VI** (2017) Comparative biochemical profile of protein-rich products obtained from industrial rapeseed meal. Emirates Journal of Food and Agriculture 29(3): 170-178 **(Q3, IF: 0.609**) |
| Ivanova P, **Chalova V**, Uzunova G, Koleva L, Manolov I (2016) Biochemical characterization of industrially produced rapeseed meal as a protein source in food industry. Book Series: Agriculture and Agricultural Science Procedia 10: 55-62, Editors: Cimpeanu, SM; Fintineru, GG; Silviu, B. |
| **Chalova VI**, Kim J, Patterson PH, Ricke SC, Kim WK (2016) Reduction of nitrogen excretion and emission in poultry: A review for organic poultry. Journal of Environmental Science and Health, Part B: Pesticides, Food Contaminants, and Agricultural Wastes 51 (4): 230-235 **(Q2, IF: 1.202)** |
| **Chalova VI**, Kim J, Patterson PH, Ricke SC, Kim WK (2016) Reduction of nitrogen excretion and emission in poultry: A review for conventional poultry. World's Poultry Science Journal 72(3): 509-520 **(Q2, IF: 0.974)**Ivanova P, **Chalova V**, Koleva L (2014) Functional properties of proteins isolated from industrially produced sunflower meal. International Journal of Food Studies 3 (2): 203-212 |
| Ivanova P, **Chalova V**, Koleva L, Pishtiyski I (2013) Amino acid composition and solubility of proteins isolated from sunflower meal produced in Bulgaria. International Food Research Journal 20 (6): 2995-3000 **(Q2)** |