

# Anton Slavov

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## Personal Information

- Nationality: Bulgarian.
- Age: 42.
- Place and date of birth: Sliven, Bulgaria, May 17, 1973.

## Office Address:

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Plovdiv 4002  
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## Education

1991 ÷ 1996 – University of Plovdiv, Plovdiv, Bulgaria; Ms Degree in Organic Chemistry with thesis “Reductive formilation of N-containing heterocycles” (specialties – Chemists and Teacher in Chemistry and Chemical Technology);  
1997 ÷ 2005 – University of Food Technologies, Plovdiv, Bulgaria, PhD Degree in Organic Chemistry and Food Chemistry with thesis “Obtaining and characteristic of N-substituted amidated pectins”.

## Employment

1997 ÷ 2000 – University of Food Technologies, Plovdiv, Bulgaria; PhD Student– Department of Organic Chemistry;  
2001 ÷ 2011 – University of Food Technologies, Plovdiv, Bulgaria; Assistant Professor in Organic and Food chemistry – Department of Organic Chemistry;  
2011 ÷ present – University of Food Technologies, Plovdiv, Bulgaria; Associated Professor in Organic and Food chemistry – Department of Organic Chemistry.

## Courses taught

Organic chemistry (BSc); Chemistry of foodstuffs and processes (BSc and MSc), Mechanisms of chemical processes in food technology (BSc).

## Scientific interests

- Food polysaccharides;
- Maillard reaction;
- Waste utilization and valorization

## Professional memberships

- 2004 – present - Member of Union of Chemists in Bulgaria, Regional branch – Plovdiv, Bulgaria;
- 2006 – 2008 – Member of the Board of Union of Chemists in Bulgaria, Regional branch – Plovdiv, Bulgaria.

## Courses and specializations

- **August 2003 – December 2003** – 5-months specialization in Colorado State University, Fort Collins, Colorado, USA – Faculty Exchange Program, sponsored by the United State Department of Agriculture.
- **December 2006 – December 2007** – 12 months post-doc specialization, INRA, Nantes, France – Behavior of pectin methylesterases in pectic gels.
- **April 2010 – September 2010** – 6 months post-doc specialization, Kitasato institute for life sciences, Kitasato University, Tokyo, Japan – “Structural and immunological characterization

of pectic substances obtained from waste rose petals”, sponsored by Matsumae International Foundation, Tokyo, Japan.

### Languages

- **English** – upper-intermediate
- **Russian** – good
- **French** - good

### Selected list of publications:

1. Panchev I., Slavov A., Menkov N. (2007) Water sorption isotherms of N-substituted amidated pectins. *Sc. works of UFT*, v.LIV, iss.2, 371-374.
2. Kratchanova M., Gocheva M., Pavlova E., Yanakieva I., Nedelcheva D., Kussovski V., Slavov A. (2008) Characteristics of pectic polysaccharides from leek obtained through consecutive extraction with various reaction agents. *Bulgarian Chemical Communications*, 40(4), 561-568.
3. Slavov A., Bonnin E., Garnier C., Crépeau M.-J., Durand S., Thibault J.-F. (2008) Enzymatic modification of pectin in Ca-pectin gels. *Scientific Papers - University of Plovdiv*, 36(5), 75-82.
4. Slavov A., Crépeau M.-J., Durand S., Garnier C., Thibault J.-F., Bonnin E. (2009) Behavior of pectin methylesterases in pectic gels. In: H.A. Schols, R.G.F. Visser and A.G.J. Voragen (eds.) *Pectins and pectinases*. Wageningen Academic Publishers, Wageningen, the Netherlands, p.127-135.
5. Slavov A., Garnier C., Crépeau M.-J., Durand S., Thibault J.-F., Bonnin E. (2009) Gelation of high methoxy pectin in the presence of pectin methylesterases and calcium. *Carbohydrate Polymers*, 77(4), 876-884.
6. Slavov A., Karagyozov V., Kratchanova M. (2009) Influence of the thermal treatment of red beet on extractability and stability of betalains. *Sc.works of UFT-Plovdiv*, v.LVI, iss.1, 149-154, (in Bulgarian).
7. Slavov A., Karagyozov V., Kratchanova M. (2009) Influence of pH of the medium on stability of betalains from red beet. *Sc.works of UFT-Plovdiv*, v.LVI, iss.1, 155-161, (in Bulgarian).
8. Číž M., Čížová H., Denev P., Kratchanova M., Slavov A., Lojek A. (2010) Different methods for control and comparison of the antioxidant properties of vegetables. *Food Control*, 21 (4), 518-523.
9. Panchev I., Slavov A., Nikolova Kr., Kovacheva D. (2010) On the water-sorption properties of pectin. *Food Hydrocolloids*, 24, 763-769.
10. Panchev I., Dushkova M., Slavov A., Kovacheva D. (2011) Water sorption properties of inulin and flour from Jerusalem artichoke (*Helliantus tuberosis*). *Food science, technics and technologies*, I, 83-86, (in Bulgarian).
11. Panchev I., Delchev N., Kovacheva D., Slavov A. (2011) Physicochemical characteristics of inulins obtained from Jerusalem artichoke (*Helianthus tuberosus L.*). *European Food Research and Technology*, 233, 889–896; DOI 10.1007/s00217-011-1584-8.
12. Slavov A., Karagyozov V., Denev P., Kratchanova M., Kratchanov Ch. (2012) Antioxidant activity of red beet juices obtained after microwave and thermal pretreatments. *Czech Journal of Food Sciences*, 31(2), 139-147, 2013.
13. Slavov A., Trifonov A., Peychev L., Dimitrova S., Peycheva S., Gotcheva V., Angelov A. (2012) Biologically active compounds with anti-tumor activity in propolis extracts from different geographic regions, *Biotechnology & biotechnological equipment*, 27(4), 4010-4013, 2013.
14. Slavov A., Kyiohara H., Yamada H., Immunomodulating pectic polysaccharides from waste rose petals of *Rosa Damascena Mill.*, *International Journal of Biological Macromolecules*, 59, 192-200, 2013.
15. T. Prokopov, Z. Goranova, M. Baeva, A. Slavov, C. Galanakis, Effects of powder from white cabbage outer leaves on sponge cake quality, *International Agrophysics*, 2015, 29, doi: 10.1515/intag-2015-000.