

Publikationen Prof. Dr. Iryna Smetanska

ZEITSCHRIFTENBEITRÄGE (PEER-REVIEWED)

2022

Smetanska, I.; Mohammed, D. (2022): Optimization of Callus and Cell Suspension Cultures of *Lycium schweinfurthii* for Improved Production of Phenolics, Flavonoids, and Antioxidant Activity. *MDPI horticulturae* 8, 394 (5), S. 1-17. DOI: 10.3390/horticulturae8050394

Smetanska, I.; Sytar, O. (2022): Bioactive Compounds from Natural Sources. *MDPI-Molecules* 2022, 27,6. DOI: 10.3390/molecules27061929

2021

Mohammed, D.; Gabr, A.; Smetanska, I. (2021): Genetic Stability, Phenolic, Flavonoid, Ferulic Acid Contents, and Antioxidant Activity of Micropropagated *Lycium schweinfurthii* Plants. *Plants* 10, 2089 (10), S. 1-16. DOI: 10.3390/plants10102089

Smetanska, I.; Mohammed, D.; Tonkha, O. (2021): The influence of yeast extract and jasmonic acid on phenolic acids content of in vitro hairy root cultures of *Orthosiphon aristatus*. *Potravinárstvo Slovak Journal of Food Sciences* 15, S. 1-8. DOI: 10.5219/1508

Smetanska, I.; Alharthi, S.; Selim, K. (2021): Physicochemical, antioxidant capacity and color analysis of six honeys from different origin. *Journal of King Saud University - Science (Elsevier)* 33, 101447 (5), S. 1-9. DOI: 10.1016/j.jksus.2021.101447

2020

Selim, K.; Smetanska, I. (2020): Utilization of olive pomace as a source of bioactive compounds in quality improving of toast bread. *Egyptian Journal of Food Science* 48, 3 (1), S. 27-40. DOI: 10.21608/ejfs.2020.22871.1038

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Gabr, A.; Mabrock, H.; Smetanska, I.; Abdel-Rahim, E.; Mohamed, E. (2017): Determination of lignans, phenolic acids and antioxidant capacity in transformed hairy root culture of *Linum usitatissimum*. *Natural Product Research* 32 (15), S. 1867-1871. DOI: 10.1080/14786419.2017.1405405

Smetanska, I. (2017): Bunt, gesund, vielfältig ... Der aufwendige Trend zu Fresh-Cut-Salaten. *Journal Culinarie* 2017 (25), S. 58-64.

Gabr, A.; Ghareeb, H.; El Shabrawi, H.; Smetanska, I.; Bekheet, S. (2017): Enhancement of silymarin and phenolic compound accumulation in tissue culture of Milk thistle using elicitor feeding and hairy root cultures. *Journal of Genetic Engineering and Biotechnology* 14 (2), S. 327-333. DOI: 10.1016/j.jgeb.2016.10.003

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Smetanska, I.; Helfert, J.; Shevchenko, Y.; Mohdaly, A. (2016): Antioxidant activity of apple peels. *Mechanic and Technology* (1), S. 27-36.

Smetanska, I.; Kilian, M.; Groß, E.; Stankowski, S. (2016): Product design in the development of recipes of gluten-free and sugar-reduced bakery products. *Mechanic and Technology* (1), S. 23-27.

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Smetanska, I.; Blaut, M.; Mabrock, H. (2016): Lignan accumulation in callus and *Agrobacterium rhizogenes*-mediated hairy root cultures of flax (*Linum usitatissimum*). *Plant Cell, Tissue and Organ Culture (PCTOC)* 126, S. 255-267. DOI: 10.1007/s11240-016-0995-4

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Smetanska, I.; Shevchenko, Y.; Kilian, M.; Groß, E.; Voytsekhivskiy, V. (2015): Experimental design and development of recipes for obtaining of fructose-free jams. *Scientific Reports of National University of Natural Bio-resources, UDC 664.165* 2015 (8), S. 1-11.

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Mohdali, A.; Mahmoud, A.; Smetanska, I.; Roby, M.; Ramadan, M. (2015): Phenolic extract from propolis and bee pollen: composition, antioxidant and antibacterial activities. *Journal of Food Biochemistry* 39 (5), S. 538-547. DOI: 10.1111/jfbc.12160

Kastell, A.; Zrenner, R.; Schreiner, M.; Kroh, L.; Ulrichs, C.; Smetanska, I.; Mewis, I. (2015): Metabolic engineering of aliphatic glucosinolates in hairy root cultures of *Arabidopsis thaliana*. *Plant Molecular Biology Reporter* 33 (3), S. 598-608. DOI: 10.1007/s11105-014-0781-6

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Ade-Omowaye, B.; Smetanska, I.; Tucker, G. (2015): Nutritional potential of nine underexploited legumes in Southwest Nigeria. *International Food Research Journal* 22 (2), S. 798-806.

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Kastell, A.; Smetanska, I.; Cai, Z. (2014): Chitosan or yeast extract enhance the accumulation of eight phenolic acids in cell suspension cultures of *Malus × domestica* Borkh. *The Journal of Horticultural Science and Biotechnology* 89 (1), S. 93-99. DOI: 10.1080/14620316.2014.11513054

Sytar, O.; Kosyan, A.; Taran, N.; Smetanska, I. (2014): Anthocyanin's as marker for selection of buckwheat plants with high rutin content. *Gesunde Pflanzen* 66, S. 165-169. DOI: 10.1007/s10343-014-0331-z

Sytar, O.; Smetanska, I.; Borankulova, A.; Hemmerich, I.; Rauh, C. (2014): Effect of chlorocholine chlorid on phenolic acids accumulation and polyphenols formation of buckwheat plants. *Biological research* 47, 19. DOI:

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Hunaefi, D.; Riedel, H.; Gruda, N.; Akumo, D.; Smetanska, I. (2013): Improvement of Antioxidant Activities in Red Cabbage Sprouts by Lactic Acid Bacterial Fermentation. *Food Biotechnology* 27 (4), S. 279-302. DOI: 10.1080/08905436.2013.83670927

Cai, Z.; Kastell, A.; Speiser, C.; Smetanska, I. (2013): Enhanced Resveratrol Production in *Vitis vinifera* Cell Suspension Cultures by Heavy Metals without Loss of Cell Viability. *Applied Biochemistry and Biotechnology* 171 (2), S. 330-340. DOI: 10.1007/s12010-013-0354-4

Kastell, A.; Smetanska, I.; Schreiner, M.; Mewis, I. (2013): Hairy roots, callus, and mature plants of *Arabidopsis thaliana* exhibit distinct glucosinolate and gene expression profiles. *Plant Cell, Tissue and Organ Culture (PCTOC): Journal of Plant Biotechnology* 115, S. 45-54. DOI: 10.1007/s11240-013-0338-7

Hunaefi, D.; Akumo, D.; Gruda, N.; Smetanska, I. (2013): Effect of Lactic Acid Bacteria Fermentation on Rosmarinic Acid and Antioxidant Properties of *in vitro* Shoot Culture of *Orthosiphon aristatus* as a Model Study. *Food Biotechnology* 27 (2), S. 152-177. DOI: 10.1080/08905436.2013.781948

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Ravichandran, K.; Saw, N.; Mohdaly, A.; Kastell, A.; Riedel, H.; Cai, Z.; Knorr, D.; Smetanska, I. (2013): Impact of processing of red beet on betalain content and antioxidant activity. *Food Research International* 50 (2), S. 670-675. DOI: 10.1016/j.foodres.2011.07.002

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Kastell, A.; Ulrichs, C.; Cai, Z.; Mewis, I.; Smetanska, I. (2013): Effects of phytohormones and jasmonic acid on glucosinolate content in hairy root cultures of *Sinapis alba* and *Brassica rapa*. *Applied Biochemistry and Biotechnology* 169 (2), S. 624-635. DOI: 10.1007/s12010-012-0017-x

2012

Riedel, H.; Akumo, D.; Saw, N.; Kütük, O.; Neubauer, P.; Smetanska, I. (2012): Elicitation and precursor feeding influence phenolic acids composition in *Vitis vinifera* suspension culture. *African Journal of Biotechnology* 11 (12). DOI: 10.5897/AJB11.1185

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Ravichandran, K.; Ravichandran, P.; Saw, N.; Gabr, A.; Knorr, D.; Ahmed, A.; Smetanska, I. (2012): Effects of different encapsulation agents and drying process on stability of betalains extract. *Journal of Food Science and Technology* 51, S. 2216-2221. DOI: 10.1007/s13197-012-0728-6

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Coenzyme A and Insect Saliva. *Metabolites* 2 (1), S. 165-177. DOI: 10.3390/metabo2010165

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Helfert, J.; Sailer, F.; Smetanska, I. (2021): Weed Control in Parsley: a Comparative Photometric Analysis. XII. International Agriculture Symposium AGROSYM 2021. Bosnia and Herzegovina 2021.

2019

Łurinyi , D.; Smetanska, I.; Rushkovsky , S.; Pilinska , M. (2019): The impact of astaxanthin on global DNA methylation state in irradiated human peripheral blood lymphocytes . ConRad 2019 – 23rd ConRad Nuclear Medical Defense Conference, 13-16 Mai, Munich, Germany, S. 63.

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BEITRÄGE IN MONOGRAFIEN, SAMMELWERKEN, SCHRIFTENREIHEN (PEER-REVIEWED)

2021

Ade-Omowaye , B.; Smetanska, I.; Mamdouh, D. (2021): Potential Industrial Applications of Bambara Groundnut. Food and Potential Industrial Applications of Bambara Groundnut 2021. DOI: 10.1007/978-3-030-73920-1_12

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Akumo, D.; Riedel, H.; Smetanska, I. (2013): Social and Economic Issues – Genetically Modified Food. Food Industry, Innocenzo Muzzalupo, IntechOpen. DOI: 10.5772/54478

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Riedel, H.; Saw, N.; Akumo, D.; Kütük, O.; Smetanska, I. (2012): Wine as Food and Medicine. Scientific, Health and Social Aspects of the Food Industry, S. 399-421. DOI: 10.5772/33530

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2017

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Riedel, H.; Smetanska, I.; Mewis, I.; Ulrichs, C. (2008): Mining of bioactive phenolic metabolites from cell cultures. Tagung zu 40 Jahren Zusammenarbeit zwischen der Timiryazev-Akademie und der Humboldt-Universität zu Berlin: Forschung und Lehre zur nachhaltigen Ernährungssicherung und ressourcenschonenden Landwirtschaft. 21. bis 23. Mai 2008 in Moscow, Russia, S. 45.

Smetanska, I.; Schreiner, M.; Knorr, D. (2008): Obtaining of hydroponically grown Brassica plants rich on glucosinolates. International Symposium on Strategies Towards Sustainability of Protected Cultivation, 06. - 11. April 2008 in Antalya, Turkey, S. 34.

Smetanska, I. (2008): Comparison of different systems for glucosinolate recovering. XXXVII Annual ESNA Meeting. Dubna, Russia, S. 62.

Riedel, H.; Smetanska, I. (2008): Production of phenolics by plant cell cultures. XXXVII Annual ESNA Meeting. Dubna, Russia, 10. – 14. September 2007, S. 112.

Abdelrahman, R.; Smetanska, I. (2008): *Portulaca oleracea* leaves as a supplemented of wholegrain wheat breads. XXXVII Annual ESNA Meeting. Dubna, Russia, 10. – 14. September 2007, S. 93.

2007

Krumbein, A.; Schonhof, I.; Smetanska, I.; Scheuner, T.; Rühlmann, J.; Schreiner, M. (2007): Bioactive compounds in Brassica vegetables. 2nd International Symposium on Human Health Effects of Fruit and Vegetables. October 09-13, 2007, Houston, Texas, USA.

Smetanska, I. (2007): Applikation of chemical elicitors. Institute Evaluation Report, Leibniz Institute of Vegetable and Ornamental Crops, Grossbeeren.

Riedel, H.; Ulrichs, C.; Smetanska, I.; Mewis, I. (2007): Characterization and accumulation of bioactive phenolic acids in plant cell cultures. XXXVII Annual ESNA Meeting. Dubna, Russia, S. 67-68.

Smetanska, I.; Riedel, H. (2007): Production of phenolics from medicinal plants by cell cultures. XXXVII Annual ESNA Meeting. Dubna, Russia, S. 67-68.

Smetanska, I. (2007): Development on the methods in food biotechnology concerned the recovery of the valuable plant metabolites. XXXVII Annual ESNA Meeting. Dubna, Russia, S. 58.

2006

Smetanska, I. (2006): Receiving of glucosinolates from the cell cultures. International Symposium on Biotechnology in Agriculture. Kiev, Ukraine, S. 26.

Smetanska, I.; Sauder, S.; Schreiner, M.; Knorr, D. (2006): Hairy root cultures as alternative to plant tissues source of glucosinolates. XXXVI Annual ESNA Meeting. Iasi, Romania, S. 91.

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Krumbein, A.; Schonhof, I.; Smetanska, I.; Scheuner, E.; Rühlmann, J.; Schreiner, M. (2005): Crop management strategies for enhancing phytochemical content in Brassica vegetables. FAV Health 2005: International Symposium on Human Health Effects of Fruits and Vegetables. Quebec, Canada, 17. - 20. August 2005, S. 21.

2003

Smetanska, I.; Schreiner, M.; Knorr, D. (2003): Distribution of glucosinolates in turnip plants. Bulletin of National Agricultural University of Ukraine 3, S. 24-32.

Smetanska, I.; Schreiner, M.; Knorr, D. (2003): Impact of elicitors on secondary metabolites production in exudates of Brassicaceae. 3. Global Conference of GCHERA: Responding to Challenges to Quality and Safety of Food and Agricultural Products. Kiev, Ukraine, S. 57.

Smetanska, I.; Schreiner, M.; Schonhof, I.; Krumbein, A.; Peters, P.; Knorr, D. (2003): Nutrient influence on secondary metabolites production in exudates of Brassicaceae. XXXIII Annual ESNA Meeting. Viterbo, Italy, August 27-31, 2003, S. 62-63.

2002

Kavetskij, S.; Smetanska, I. (2002): Pollutant risk assessment and prevention in food raw materials. XXXV Annual ESNA Meeting. Warsaw, Poland, S. 24.

2001

Smetanska, I.; Rosputnij, O.; Olijnichenko, A. (2001): Fertilizer influence on pure photosynthetic activity and corn yield. Bulletin of National Agricultural University of Ukraine 1, S. 114-126.

Smetanska, I. (2001): Fertilizer influence on corn yield. XXXI Annual ESNA Meeting. Chania, Greece, 09.-13. September 2001, S. 87.

Kavetskij, S.; Smetanska, I. (2001): Lead fractions in soil and its absorption by sugar beet roots. XXXI Annual ESNA Meeting. Chania, Greece, 09.-13. September 2001, S. 184-185.

2000

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1999

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Smetanska, I. (1999): Physiological and agrochemical aspects of yield and quality of ensilage corn. Bulletin of Vinnitsa State Agricultural University 7, S. 124-133.

1998

Smetanska, I. (1998): Fertilizer influence on some physiological parameters of ensilage corn grown on the meadow calcareous soft-loamy chernozeme of the Northern part of Ukrainian Forest-Steppe. XXVIII Annual ESNA Meeting. Brno, Czech republic, S. 128.

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1995

Pantalienco, A.; Smetanska, I. (1995): Nitrates influence on photosynthetic activity and rates of biomass increment of higher water plants. Sustainable Development and Ecological Safety Conference. Dnipropetrovsk, Ukraine, S. 152.

Musienko, M.; Pantalienco, A.; Smetanska, I. (1995): Radioprotective ability of salicylic acid in higher water plants. Sustainable Development and Ecological Safety, Dnipropetrovsk, Ukraine, S. 189.

BÜCHER / MONOGRAFIEN

2010

Mohdaly, A.; Smetanska, I. (2010): Methods for the extraction of metabolites from plant tissues. Series Food Science and Technology, Eds.: Haugen and Meijer, Nova-Publisher, New York 2010, S. 123-165.

2004

Smetanska, I.; Huyskens-Keil, S. (2004): Postharvest physiology and technology of fresh fruits and vegetables. NAUU Kyiv, 146 p (in English), 150 p (in Ukrainian).

WISSENSCHAFTLICHE POSTER

2010

Ravichandran, K.; Saw, N.; Riedel, H.; Cai, Z.; Smetanska, I. (2010): Obtaining of anthocyanins from red cabbage using different solvents mixtures and treatments. Planta Medica 76, S. 262. DOI: 10.1055/s-0030-1264560

2009

Shevchenko, Y.; Smetanska, I.; Wendt, A. (2009): Sprout culture of Stevia rebaudiana Bertoni. Poster presentation. BIOTECHNIKA 2009. Hannover.

Shevchenko, Y.; Wendt, A.; Smetanska, I. (2009): Sprout cultures of different plants. Posterbeitrag zum 1st BioProScale Symposium, 24 to 27 November 2009 in Berlin, Germany.

MEDIENBEITRÄGE IN ZUSAMMENHANG MIT FORSCHUNGSPROJEKTEN

2010

Smetanska, I. (2010): Natürliche Zuckerersatzstoffe. Interview für die Sendung „Hauptsache gesund“, Fr. Langer, MDR.

Smetanska, I. (2010): Steviol-Glykoside - Vom Badezusatz zum Süßstoff? Interview with FR Ripke , Materials for the speech of Jan-Christoph Oetjen (FDP).

Smetanska, I. (2010): Rübchenanbau bleibt riskant. Märkische Allgemeine.

von Leszczynski, U.; Smetanska, I. (2010): Krebsforscher entdecken Rübchen. Der Prignitzer.

von Leszczynski, U.; Smetanska, I. (2010): Geheimnisvolle Knolle: Teltower Rübchen beschäftigen Grundlagenforscher der Krebsprävention. Sächsische Zeitung.

von Leszczynski, U.; Smetanska, I. (2010): Feinschmecker-News aus Berlin über Essen und Trinken: Teltower Rübchen können Krebs vorbeugen. Gourmetwelten: Das Genussportal.

Smetanska, I. (2010): GESUNDHEIT: Heilkraft aus der Wurzel. Forscherin: Verzehr von Teltower Rübchen beugt Krebserkrankung vor. Märkische Allgemeine.

von Leszczynski, U.; Smetanska, I. (2010): Neue Erkenntnisse über die tolle Knolle. Potsdamer: Neueste Nachrichten.

von Leszczynski, U.; Smetanska, I. (2010): Detektivarbeit am Teltower Rübchen. Berliner Morgenpost.

von Leszczynski, U.; Smetanska, I. (2010): Teltower Rübchen – Bitterstoffe gegen Krebs. Die Welt.

Kästner, C.; Smetanska, I. (2010): Iryna Smetanska: Das Beste aus den Pflanzen herausholen. biotechnologie.de.

Smetanska, I. (2010): biotechnologieTV.

Kästner, C.; Smetanska, I. (2010): Bioprozessierung für gesundes Lebensmittel. www.biotechnologie.de.

Kaiser, P.; Smetanska, I. (2010): Krebsvorbeugende Wirkung der Pflanzen. Deutschlandradio Kultur und Bayerischer Rundfunk, Interview.

Unbekannter, A.; Smetanska, I. (2010): TU Berlin: Und dann wird das Rübchen gemolken. proplanta - Das Informationszentrum für die Landwirtschaft.

Unbekannter, A.; Smetanska, I. (2010): Schützen Glucosinolate vor Krebs? Laborjournal.

Langenbach, S.; Smetanska, I. (2010): Teltower Rübchen sollen Krebs bekämpfen. Berliner Kurier.

Unbekannter, A.; Smetanska, I. (2010): Und dann wird das Rübchen gemolken. Pressebericht TU Berlin.

2009

Unbekannter, A.; Smetanska, I. (2009): Lebensmittel gesünder machen. sei analytisch, sei gründlich, sei berlin. sei-Berlin (interview; Ms. Puppe, Group „Die Wissenschaft“).

Unbekannter, A.; Shevchenko, Y.; Smetanska, I. (2009): Süße Sachen, die nicht dick machen. Pressestelle TU Berlin.

Unbekannter, A.; Smetanska, I. (2009): Pflanzliche Giftstoffe nutzen dem Menschen. Tagesspiegel.

Zerges, K.; Smetanska, I. (2009): TUB: Das weibliche Gesicht hinter 18,8 Prozent. Interview (Dr. Kristina R. Zerges, Presse- und Informationsreferat, TU Berlin).

Apitz, G.; Smetanska, I. (2009): Warum knallt ein Sektkorken? Warum perlt Sekt im Glas? Interview, Galileo, Pro 7 TV.

2007

Unbekannter, A.; Smetanska, I. (2007): Frauen mit Patenten. Antenne Brandenburg (UKW 99,7).

Unbekannter, A.; Smetanska, I. (2007): Auf der Spur gesunder Substanzen. Interview for TU Intern (4), S. 13.

VORTRÄGE

2021

Smetanska, I. (2021): Biologically active phenolic compound in fruits . Quality control of fruit commodities through innovative technologies of cultivation, harvesting, storage and processing 2021.

2019

Smetanska, I. (2019): Milchsäurefermentation: zwischen Tradition und Innovation. NOI am Versuchszentrum Laimburg, Italy .

2018

Smetanska, I. (2018): Innovative technologies for obtaining biologically active substances from plants and plant in vitro cultures. Innovations in Storage and Processing of Plant Raw Materials. International Conferences dedicated to the 50th Anniversary of Department of Technology of Storage, Processing and Standardization of plant Food n.a. B.V. Lesik, Kiev, Ukraine .

Smetanska, I. (2018): Fresh-cut products: estimation of quality and safety, International Union of Food Science and Technology (IUFoST)-Forum „Technology of Fresh cut products“, Anuga FoodTec, Kologne .

2016

Smetanska, I. (2016): Effect of chlorocholine chlorid on phenolic acids and polyphenols in buckwheat plants. ESNA Meeting, Bolzano, Italy.

Buckenhueskes, H.; Smetanska, I.; Kilian, M. (2016): Development of equipment for postharvest ripening of fruits. 1st East African Conference on Food Science and Technology, Kigali, Ruanda.

Buckenhueskes, H.; Smetanska, I. (2016): Improvement of post-harvest quality of plant commodities - physiological and chemical changes during storage and processing. 1st East African Conference on Food Science and Technology, Kigali, Ruanda.

Smetanska, I. (2016): Product design for development of gluten-free and sugar- reduced bakery products. International conference "Development of novel food products: Quality and safety." Taraz, Kasahstan.

2015

Smetanska, I. (2015): Constructing of white and ultra-violet light chamber for improving of color of post-harvested Jonathan Gold apples. International Conference "Storage and Processing of Food: Education, Science, Innovations", Ukraine.

Smetanska, I. (2015): Small-scale bier line constructing for the production of functional bier-mixes. International Conference "Storage and Processing of Food: Education, Science, Innovations", Ukraine.

2014

Smetanska, I. (2014): Influence of cocoa particle size on the content of total polyphenolics. NUTRICON, Skopje, Macedonia.

Smetanska, I. (2014): Antioxidant properties of the mixtures of green teas and stevia. ESNA Meeting, Bolzano, Italy.

2013

Smetanska, I. (2013): Kinderuni Hof. Kinderuni „Wie schmeckt und riecht unser Essen?“.

Smetanska, I. (2013): Innovations in Food Biotechnology. International Week, Hof University.

2012

Smetanska, I. (2012): Dynamics role of phenolic acids and total phenolic contents in nickel treated buckwheat (*Fagopyrum esculentum*) plant. „Advances in agrobiological research and their benefits to the future“ 41st Annual Meeting ESNA, Stará Lesná, High Tatras, Slovak Republic.

Smetanska, I. (2012): „Biomufacturing“ von pflanzlichen Zellkulturen und Wurzelhaarkulturen mit optimalen Konzentrationen und einem definierten Glucosinolatprofil. Statusseminar Ernährung, DIFE.

Smetanska, I. (2012): Physiological background for safety and shelflife of Fresh Cut vegetable produce. Forum Fruit, Vegetables, Fine Food & Convenience, Anuga FoodTech.

Smetanska, I. (2012): Sugar reduction in beverages through application of *Stevia rebaudiana* Bartoni. Network LEO, Food with energy in the Baltic Sea region, Berlin.

Smetanska, I. (2012): Sustainable production of Secondary Metabolites in Hairy Root Cultures. Network LEO, Food with energy in the Baltic Sea region, Berlin.

2011

Smetanska, I. (2011): Optimisation of in vitro cultivation condition for cell, hairy root and sprout cultures of *Brassica oleracea*. 40th Annual Meeting of ESNA, Craiova, Romania.

Smetanska, I. (2011): Physiologisch-Biochemische Veränderungen bei der Feinsäuren Gemüsen. (Einladung, Hr. Freitag, Geschäftsführer bei Bundesverband der obst-, gemüse und kartoffelverarbeitenden Industrie e. V., Bonn).

Smetanska, I. (2011): Method for selection of buckwheat plants with high rutin content. 3rd International Spring Meeting, Cereals & Europe, the European section of AACC International and the German Research Center for Food Chemistry (DFA), Weihenstephan, Germany.

Smetanska, I. (2011): Phenolic, anthocyanin contents and antioxidant activity of buckwheat seed germination under in vivo and in vitro conditions. Agrisafe Conference, Budapest.

2010

Smetanska, I. (2010): Invited Speaker. SimpBTH 2010, 3rd International Symposium of Biotechnology, Bucharest, Romania.

Smetanska, I. (2010): Classical Agriculture VS sprouts Culture. Stevia Growing Symposium (Invited speaker).

Smetanska, I. (2010): Collaboration in Food Technology between TU Berlin and Poland. (Invitation, Szczecin).

Smetanska, I. (2010): Entwicklung von Methoden für die Herstellung von wertgebenden Nahrungsstoffen. IGE-Meeting.

Smetanska, I. (2010): New properties of *Stevia rebaudiana* Bertoni cultivated in a bioreactor system. IBTS: 14th International Biotechnology Symposium and Exhibition, Biotechnology for the Sustainability of Human Society, 14th to 18th September 2010, Rimini, Italy.

Smetanska, I. (2010): Perspectives of sprout culture use as a source of health promoting substances (e.g. *Stevia rebaudiana* bertoni). Agricultural Faculty, University of Bonn (Invitation of Dr. Lange).

Smetanska, I. (2010): Consulting to Bernsdorfer Mühle, FIM Biotech GmbH, CellTrend GmbH. Treffpunkt

Ernährungswirtschaft - Wissens- und Technologietransfer, Haus der Wirtschaft, Berlin (Invitation of IGE).

Smetanska, I. (2010): Obtaining of anthocyanins from red cabbage using different solvents mixtures and treatments. 58th International Congress and Annual Meeting of the Society for Medicinal Plant and natural Product Research, 29. August - 02. September 2010, Free University, Berlin, Germany.

Smetanska, I. (2010): Stimulation of anthocyanin synthesis in grape suspension cultures by application of different enzymes. 58th International Congress and Annual Meeting of the Society for Medicinal Plant and natural Product Research, 29. August - 02. September 2010, Free University, Berlin, Germany.

Smetanska, I. (2010): Entwicklung von Methoden für die Herstellung von wertgebenden Nahrungsstoffen. Fakultätstag.

Smetanska, I. (2010): BMBF-meeting.

Smetanska, I. (2010): Gewinnung von wertgebenden Substanzen aus pflanzlichen Kulturen. TU Gesundheitstag (Invitation, IGE). Arbeitskreis gesundheitsförderung TU Berlin.

Smetanska, I. (2010): Sprout culture of Stevia Rebaudiana Bertoni. Stevia: science, no fiction, 4th Eustas Symposium, Leuven, 29-30 June 2010.

Smetanska, I. (2010): Collaboration in Food Technology between TU Berlin and Poland. (Invitation, TU).

Smetanska, I. (2010): Cell, hairy root and sprout cultures as sources for fine chemicals. Symrise, Holzminden, Germany (Invitation, Dr. Ley).

Smetanska, I. (2010): Physiologischer Hintergrund für die Sicherheit und Haltbarkeit von gekühlten und fresh cut Gemüseprodukten. Symposium „Frische Convenience / Fresh cut Produkte“, 20.-21. April in Potsdam.

Smetanska, I. (2010): Determination Stability of Lutein as a Functional Ingredient in UHT Reconstituted Milk. Symposium "Metabolomics and More - The Impact of Metabolomics on the Life Sciences", 10.-12.03.2010, TUM Weihenstephan, Germany.

Smetanska, I. (2010): Effect of high pressure and elicitors on production of phenolic acids and anthocyanins from grape cell cultures. Symposium "Metabolomics and More - The Impact of Metabolomics on the Life Sciences", 10.-12.03.2010, TUM Weihenstephan, Germany.

Smetanska, I. (2010): Hairy roots for production of secondary metabolites. Symposium "Metabolomics and More - The Impact of Metabolomics on the Life Sciences", 10.-12.03.2010, TUM Weihenstephan, Germany.

Smetanska, I. (2010): The effect of different solvent and fermentation on anthocyanin content in red cabbage. Symposium "Metabolomics and More - The Impact of Metabolomics on the Life Sciences", 10.-12.03.2010, TUM Weihenstephan, Germany.

Smetanska, I. (2010): Cultivation of hairy roots of Brassicas. Statusseminar BMBF, Bonn.

Smetanska, I. (2010): Vegetative seeds. Industry, invited discussion for collaboration, Regensburg.

Smetanska, I. (2010): Overview and perspectives of education in Food Technology. Scientists about woman in science. Perspektivencafé, TU Berlin.

2009

Smetanska, I. (2009): Bioenergy from microalge. Dialogforum „Bildung – Wissenschaft – Nachhaltigkeit: Praxisbeispiele aus Wissenschaft & Forschung“, UN-Dekade „Bildung für nachhaltige Entwicklung“, TU Berlin.

Shevchenko, Y.; Wendt, A.; Smetanska, I. (2009): Sprout cultures of different plants. BioProScale Symposium "Inhomogenities in large-scale bioreactors: Description – scaling – control", Berlin.

Smetanska, I. (2009): Production of plant metabolites from the plant cell and organ cultures. Institute colloquium, FU Berlin.

Smetanska, I. (2009): Cultivation of Stevia as sprout culture. BIOTECHNICA 2009: "Turning ideas into value", 06. - 08. Oktober 2009 in Hannover.

Smetanska, I. (2009): Bioactive secondary metabolites from the plant cell cultures. BIOTECHNICA 2009: "Turning ideas into value", 06. - 08. Oktober 2009 in Hannover.

Smetanska, I. (2009): Hairy roots for the production of secondary metabolites. BIOTECHNICA 2009: "Turning ideas into value", 06. - 08. Oktober 2009 in Hannover.

Smetanska, I. (2009): Antioxidant properties of various solvent extracts of some food processing by-products. CIGR International Symposium on Food Processing, Monitoring Technology in Bioprocesses and Food Quality Management, Aug 31st - Sept 2nd, Potsdam, Germany (selected presentation).

Smetanska, I. (2009): Membrane permeabilisation as method of for obtaining anthocyanins from raspberry plants. XXXIX Annual ESNA Meeting. 27 August-3 September, Brno, Czech Republic.

Smetanska, I. (2009): Perspectives of using cell, hairy root and sprout cultures in food technology. XXXIX Annual ESNA Meeting. 27 August-3 September, Brno, Czech Republic.

Smetanska, I. (2009): Obtaining of anthocyanins from the plant cell and hairy root cultures after high pressure treatment. CIGR International Symposium on Food Processing, Monitoring Technology in Bioprocesses and Food Quality Management, Aug 31st - Sept 2nd, Potsdam, Germany (selected presentation).

Smetanska, I. (2009): Determination and extraction of phenolic acids in rosemary with stress induction. XXXIX Annual ESNA Meeting. 27 August-3 September, Brno, Czech Republic.

Smetanska, I. (2009): Formation of women carrier in Ukraine and Germany. VI International Conference on Gender Equality in Higher Education, Stockholm, Sweden.

Smetanska, I. (2009): Plant in vitro cultures as a source of plant secondary metabolites. Symrise (Dr. Ley visit at the TU Berlin).

Smetanska, I. (2009): Overview and perspectives of education in Food Technology. Scientists about woman in science. Perspektivencafé, TU Berlin.

Smetanska, I. (2009): Extraction of bioactive substances from plant tissues. University of La Paz, Bolivia.

Smetanska, I. (2009): Possibilities to use the coca plants for pharma and food industry. University of Oruro, Bolivia.

Smetanska, I. (2009): Physiological and biochemical changes in tomato during growing, storage and processing. University of Applied Sciences, Weihenstephan.

Smetanska, I. (2009): Application of plant in vitro and in vivo cultures in agriculture and food industry. University of Applied Sciences, Weihenstephan.

Smetanska, I. (2009): Growth efficiency of organ culture of Stevia plants. XXI Conference Processing and Energy in Agriculture PTEP 2009. April 21-26, Divčibare, Serbia.

Smetanska, I. (2009): The effects of solvents on the phenolic contents and antioxidant activities of plant by-products. XXI Conference Processing and Energy in Agriculture PTEP 2009. April 21-24, Divčibare, Serbia.

Smetanska, I. (2009): Production of phenolic acids and anthocyanins in *Vitis vinifera* cell culture. Sustainable postharvest and food technologies INOPTEP 2009. April 21-24, Divčibare, Serbia.

Smetanska, I. (2009): Effect of pulsed electric field on phenolic acids exudation from grape (*Vitis vinifera*) suspension culture. Sustainable postharvest and food technologies INOPTEP 2009. April 21-24, Divčibare, Serbia.

Smetanska, I. (2009): Enhanced anthocyanin production of grape (*Vitis Vinifera*) assisted by elicitors and electric pulses. Sustainable postharvest and food technologies INOPTEP 2009. April 21-24, Divčibare, Serbia.

Smetanska, I. (2009): Sprout in vitro cultures as a source of plant secondary metabolites. Symrise (Dr. Ley visit at the TU Berlin).

Smetanska, I. (2009): Physiological background for safety and shelf life of fresh cut and chilled vegetable products. EFFoST Symposium, 9-10 March, Koeln, Germany (opening presentaion, invited speaker).

Smetanska, I. (2009): Modification of colors and aromas by high pressure treatment. WILD.

Smetanska, I. (2009): Sweeteners and colors from in vitro cultures. Cargill, TU Berlin.

Smetanska, I. (2009): Obtaining of steviosides from the sprout- und hairy root cultures of Stevia. BMBF meeting: competition Bio-Future and GO-Bio, Berlin-Brandenburg Academy of Science (invitation).

Smetanska, I. (2009): Application of plant cell cultures. HU Berlin, Charite, in frames of the course "Molecular Cell Biology".

2008

Smetanska, I. (2008): In vitro System for the Validation of Functional Food in vitro System for the Validation of Functional Food. . International Symposium "EU-Russia". Pushchino, Russia 2008.

Smetanska, I. (2008): Effect of elicitors and precursors on the synthesis of anthocyanins in grape (*Vitis vinifera*) callus cultures. New Research in Biotechnology: BIOTECHNOLOGY 2008, Bucharest, Romania.

Smetanska, I. (2008): The role of laser irradiation in seed germination. International Symposium on New Research in Biotechnology: BIOTECHNOLOGY 2008, Bucharest, Romania.

Smetanska, I. (2008): Scientific career development for women in natural and engineering sciences. International Conference "Women in science: past, present and future", Kiev, Ukrainen.

Smetanska, I. (2008): Innovative Technologies and Process Development. ISEKI_Food 2008 - Bridging Training and Research for Industry and the Wider Community. Porto, Portugal.

Smetanska, I. (2008): Laser irradiation influence on germination of seeds of 10 different plants. XXXVII Annual ESNA Meeting. Krakow.

Smetanska, I. (2008): Plant systems for recovering of valuable secondary metabolites. XXXVII Annual ESNA Meeting, Krakow.

Smetanska, I. (2008): Stevia rebaudiana Bertoni - from plant to callus culture and the role of stress factors in germination, propagation. XXXVII Annual ESNA Meeting, Krakow.

Smetanska, I. (2008): Extraction of bioactive phenolic compounds in plant cell cultures. XXXVII Annual ESNA Meeting. Krakow.

Smetanska, I. (2008): Methods in food biotechnology for recovery of bioactive plant metabolites. XXXVII Annual ESNA Meeting, Krakow (chairperson).

Smetanska, I. (2008): Obtaining of bioactive substances from plant cell cultures. Institute for Selection, Novy Sad, Serbia.

Smetanska, I. (2008): Pflanzenfarbstoffe. Lange Nacht der Wissenschaften, TU Berlin.

Smetanska, I. (2008): Süßstoffe aus Stevia. Lange Nacht der Wissenschaften, TU Berlin.

Smetanska, I. (2008): Methods in Food Biotechnology for production of biologically active substances. Institute for Selection, Belgrade University, Serbia.

Smetanska, I. (2008): Microclonal propagation of Stevia. TU Berlin (visit of Dr. Hettler, "in-vitro Tech").

Smetanska, I. (2008): Technologies for production of natural sweeteners. TU Berlin (visit of Prof. Ch. Ramassamy and Prof. I. Fliss, INAF -Institut des Nutraceutiques et Aliments Fonctionnels, Université Laval, Québec).

Smetanska, I. (2008): Obtaining of hydroponically grown Brassica plants reach on glucosinolates. International Symposium on Strategies Towards Sustainability of Protected Cultivation in Mild Winter Climate. Ege University, Turkey, Antalya.

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