



### Letter of successfully completed project

This project entered into effective as of **April 21<sup>st</sup> 2015** by and between **The Research Institute of Food Science and Technology** having its principal office at Km 12, Mashhad- Quchan Highway, Mashhad, Iran hereinafter referred to as "**RIFST**" and **Saratov State Agrarian University**, having its principal office at Russia, 410012, Saratov, Teatralnaia square, 1, hereafter referred to as "**SGAU**" for the execution of certain joint research program and handling the results thereof. **RIFST** and **SGAU** jointly successfully conducted the research project entitled "**Study on foam stability and viscoelastic properties of aerated confectionary products influenced by protein-polysaccharide interaction: gelatin-free marshmallow**".

Scientists of SGAU (N.M. Ptichkina, N.V. Nepovinnykh, Yu.A. Kodatskiy, O.N. Kliukina), performed scientific research work, presented the results of research on scientific conferences (including conferences «Food hydrocolloids», Canada, Ontario, Guelph University, Guelph, 2016), received the patent of Russian Federation title «Protein-carbohydrate confectionery base and the method of its production» in co-authorship with Iranian colleagues (S. Yeganehzad, R. Kadkhodae) and published the results of scientific research in the following editions:

1. Practical application of non-starch polysaccharides in the manufacture of confectionery products / In the collection: Technology and products of healthy nutrition materials IX International Scientific and Practical Conference, dedicated to the 20th anniversary of the specialty Food technology. - 2015. - P. 136-138 // Yu.A. Kodatskiy, O.N. Kliukina, N.V. Nepovinnykh, N.M. Ptichkina, S. Yeganehzad, R. Kadkhodae
2. Study of the Viscoelastic Properties and Water Activity in the Marshmallow, Based on Polysaccharides of Plant and Microbial Origin / Food Industry. – 2016. - № 4. – P. 26 – 34 // Yu.A. Kodatskiy, O.N. Kliukina, N.V. Nepovinnykh, N.M. Ptichkina, S. Yeganehzad, R. Kadkhodae
3. Study on foam stability and viscoelastic properties of aerated confectionary products influenced by protein-polysaccharide interaction: gelatin-free marshmallow / 13th International Hydrocolloids Conference on the theme of 'Natural Ingredients for a Healthier World', May 16th–20th 2016, Guelph University, Guelph, Ontario, Canada, P. 214 // Yu.A. Kodatskiy, O.N. Kliukina,





N.V. Nepovinnykh, N.M. Ptichkina, S.L. Shmakov, S. Yeganehzad, R. Kadkhodae and E.R. Morris

4. Study on foam stability and viscoelastic properties of gelatin-free marshmallow / Foods and Raw materials (**Russian journal included in Scopus and Web of Science**) // N.V. Nepovinnykh, Yu.A. Kodatskiy, O.N. Kliukina, N.M. Ptichkina, V.M. Poznyakovskiy, S. Yeganehzad – **In press**.

Researchers in RIFST published:

1. Received patent from Iranian intellectual properties center: «Protein-carbohydrate confectionery base and the method of its production» in co-authorship with Russian colleagues: N.M. Ptichkina, N.V. Nepovinnykh, Yu.A. Kodatskiy, O.N. Kliukina
2. Formulation of Gelatin free marshmallow: submitted to an international journal for publication.
3. Formulation of gelatin free and halal marshmallow based on hydrocolloids: submitted to International halal conference in Iran, December 2017

The Faculty of Veterinary Medicine, Food and Biotechnology of the Saratov State Agrarian University (**SGAU**)

By: **Rector** of the Saratov State Agrarian University (**SGAU**)

Name: **Kuznetsov N.I.**

Title: **Rector**

Signature:

Stamp:



Research Institute of Food Science and Technology (**RIFST**):

By: **President** of Research Institute of Food Science and Technology

Name: **Dr. Ghadir Rajabzadeh**

Title: **President**

Signature:

Stamp:



Research Institute of Food  
Science & Technology (RIFST)