

Rosa Khutsishvili
Educational and scientific works of the last ten years

1. (19)	Properties and application of coconut oil and cocoa butter. 2013. 2 T.	printed	International Scientific and Technical Conference "Problems of Applied Chemistry", 2013.	2	T.Machaladze M. Shengelia
2. (20)	The definition of the optimal mode in order to maintain quality in the process of obtaining juice from fruits	printed	Georgian Chemical Journal No. 1. 2016, pp. 123-126	4	E.Sadagashvili
3. (21)	Stevia as a raw material for flour confectionery	Georgian Chemical Journal N1. 2015 pp. 141-145	6	E . Sadagashvili T. Kovziridze (master's degree)	
4. (22)	Apple concentrate and flour confectionery	printed	International scientific conference «Problems of technological processes and equipment Vania food industry», Collection of	6	E. Sadagashvili T. Shakaya (master's degree)

			works - 2016 pp.157-162		
5. (23)	Carrot concentrate and flour confectionery products	printed	international Scientific Conference on Functionality Innovative food production technologies Kutaisi, April 2015 pp. 189-191	3	E. Sadaghashvili T. Shakaya (master's degree)
6. (24)	Rye-wheat bread with biologically active additives	printed	International conference devoted to the 70th anniversary of the formation of the department of industrial equipment of the food industry - Problems of improving the quality of food products - Collection of works - 2016. C. p.148-152	5	E. Sadaghashvili R. Tsagareli (master's degree)
7. (25)	Influence of alternative oak barrel materials on wine composition and organoleptic characteristics.	printed	Chemical Journal of Georgia. Chemical Society of Georgia. 2016; (16) No. 1. pp. 189-198	10	Z. Babichadze, M. Khomasuridze
8. (26)	nfluence of oak chips, cube, extract and tannin on the color intensity	printed	Georgia Engineering News. 2016; GEORGIAN ENGINEERING NEWS. No. 4, (vol. 80), p. 134-141	8	Z. M. Babichadze, M.B. Khomasuridze

	and color tone of red wine				
9. (27)	General canning technology	printed	Electronic version, Gtu, Central Library, 2016 CD 1058	237	E. Sadaghashvili
10. (28)	Use of tannins and oak materials	printed	Social economy, topical issues of the 21st century 2017; No. 1. pp. 72-81	10	Бабичадзе З.М., Хомасуридзе М.Б.
11. (29)	Influence of alternative oak barrel materials on the composition of wine and organoleptic characteristics	printed	85th Open International Scientific Conference of Students, May 17, 2017.		Хомасуридзе М.Б.
12. (30)	Obtaining and using berry concentrates in pasta production	printed	Chemical Journal of Georgia. Chemical Society of Georgia. 2017;		E. Sadaghashvili N. Natsvaladze (Master's degree)
13. (31)	Fundamentals and engineering of confectionery production	printed	Electronic version, Gtu, Central Library, 2019. CD 5261	235	_____
14. (32)	Basics of pasta production	printed	Electronic version, Stu, Central Library, 2019.	51	-----

			CD 5262		
15. (33)	Wheat bread of the Georgian variety, rich in natural raw materials	printed	87th Open International Scientific Conference of Students, Thesis, 2019	2	S. Bazarashvili (stud. GTU), Kh. Gogoladze (stud. GTU)
16. (34)	Rye-wheat bread with natural enrichment	printed	International scientific-methodological conference "Chemistry - achievements and prospects", dedicated to the 85th anniversary of the birth of Acad. Гиви Цинцадзе, Сборник научных трудов, Tbilisi, Gtu, 2020.pp 139-144	5	A. Matheshvili (student)
17. (35)	Exotic natural fruits in marmalade production	printed	Международная научно-техническая конференция «Охрана окружающей среды и устойчивое развитие», посвященная 80-летию профессора Виктора Эристави Труды Тбилиси 2020, стр. 166-170	5	Kobakhidze M. D (master's degree).

18. (36)	The use of pomegranate seeds in the production of wheat bread.	printed	ournal of the Association of Ceramics of Georgia. Ceramics pages 103-107 Volume 23. 1(45) 2021	5	M. Devidze (master's degree). E. Sadaghashvili
19. (37)	Fruits and vegetables in functional nutrition	Submitted forprinting (May- 2023)	Collection of works of gtu	10	E. Sadaghashvili
20. (38)	The effect of rose hips on the nutritional value of marmalade	Submitted forprinting (May- 2023)	nternational conference dedicated to the 90th anniversary of Acad. Givi Tsintsadze, collection of works. - 2023	6	E. Sadaghashvili