

PERSONAL INFORMATION

Inga Ciprovica



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Sex Female | Date of birth 03/08/1969 | Nationality Latvian

JOB APPLIED FOR
 POSITION
 PREFERRED JOB
 STUDIES APPLIED FOR

Professor and leader researcher at Latvia University of Life Sciences and Technologies Faculty of Food Technology (22 Rigas street, Jelgava, LV 3004, LATVIA)

WORK EXPERIENCE

Replace with dates (from - to)

2017 – up to now the head and professor of the Department of Food technology, Faculty of Food technology
 2006 – 2017 the Dean of the Faculty of Food Technology (FFT), professor of the Department of Food Technology at Latvia University of Agriculture
 1992 – 2006 assistant, lecturer, assistant professor, associate professor of the Department of Food Technology, FFT, LLU
 1990 – 1992 microbiologist of Riga Dairy
 2 Liela street, Jelgava, LV 3001, Latvia, www.llu.lv
 Leadership of the Faculty of Food Technology, (2006-2017), leadership of the Department (till now), conducting of the study courses in Dairy technology, Food additives and food labelling, providing research in dairy science/dairy microbiology, supervising of Master and Doctoral students thesis

EDUCATION AND TRAINING

Replace with dates (from - to)

1987 – 1992 Food studies at Latvia University of Agriculture
 1992 – engineer qualification in dairy technology,
 1994 – 1997 Doctoral studies
 1998 – Doctor degree in engineering sciences (Dr.sc.ing.) G-D Nr.000384
 Latvia University of Agriculture 2 Liela street, Jelgava, LV 3001, Latvia

Replace with EQF
 (or other) level if
 relevant

PERSONAL SKILLS

Dairy technology, Food additives and food labelling, Technological equipment and processes, Microbiology, etc.

Mother tongue(s)
 Other language(s)

Latvian

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
Russian	C2	C2	C2	C2	C2
Replace with name of language certificate. Enter level if known.					
English	C1	C1	C1	C1	C1
Replace with name of language certificate. Enter level if known.					

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user
 Common European Framework of Reference for Languages

Communication skills

Good communication skills gained through my experience as food engineer and dairy scientist, projects leader and leader researcher, expert of projects' work packages

Organisational / managerial skills

Leadership (currently responsible for a team of 20 department members), previous a team of 50 faculty members

Job-related skills	Job related skills in dairy microbiology, examination and identification of microorganisms, skills in dairy products technology, production in laboratory scale equipment
Computer skills	Good command of Microsoft Office™ tools
Driving licence	B and C
Publications	<p>Monographs</p> <p>I.Ciprova. <i>Latvian cheeses: traditions, technology and nutritional facts/Monography "Cheeses around of the world"</i> eds. R.Guine, P.Correia, A.C.Ferrao. NOVA Science publishers, 2019, New York.</p> <p><i>Biologically active compounds in food products/ E.Straumite, R.Galoburda, Z.Krūma, I.Ciproviča, J.Zagorska/ Scientific monography/ Latvia University of Agriculture Faculty of Food Technology. – Jelgava, 2012. – 280 p.</i></p> <p><i>Evaluation of immunoglobulin and lysozyme concentration in milk enriched with carotenoids/ J. Zagorska, U. Antone, V. Šterna, I. Ciproviča/ Selected problems of nutraceutical and functional food /Monography CXXIX Product development & quality assurance/ Wrocław University of Environmental and Life Sciences. Department of Animal Products Technology and Quality Management. - Wrocław, 2011. - 11.-20.p</i></p> <p>Publications (2012-2019)</p> <p>L.Aumeistere, I.Ciproviča, D.Zavadska, K.Bavrins, A.Borisova (2018) Zinc content in breast milk and its association with maternal diet /<i>Nutrients</i>. 2018, 10(10), 1438 - Vol. 10(10) 2018, 1438, 1.pdf datne - ISSN 2072-6643 (SCOPUS)</p> <p>K. Žolnere, I. Ciproviča, A. Kīrse, I. Cinkmanis (2018) A study of commercial β-galactosidase stability under simulated in vitro gastric conditions /<i>Agronomy Research</i>. - Vol.16(Special Issue 2) (2018), 1555-1562.lpp. - ISSN 1406-894X (SCOPUS)</p> <p>L.Aumeistere, I.Ciproviča, D.Zavadska, V.Volkovs (2018) Fish intake reflects on DHA level in breast milk among lactating women in Latvia /<i>International Breastfeeding Journal</i>. - Vol. 13(1), art. no. 33 - ISSN 1746-4358 (indexed in SCOPUS)</p> <p>S. Petrovska, D. Jonkus, J. Zagorska, I. Ciprova (2017) The influence of k-casein genotype on the coagulation properties of milk collected from the local Latvian cow breeds/ <i>Agronomy Research</i>. - Vol. 15 (Special Issue 2), p. 1411–1418 - ISSN 1406-894X (SCOPUS)</p> <p>K.Zolnere, J.Liepins, I.Ciprova (2017) The impact of calcium ions on commercially available β-galactosidase / <i>FoodBalt 2017: 11th Baltic conference on food science and technology "Food science and technology in a changing world": conference proceedings, Jelgava, April 27-28, 2017 / Latvia University of Agriculture. Faculty of Food Technology. - Jelgava: LLU, 2017. -P. 27-30 101 (Web of Science)</i></p> <p>L.Aumeistere, I.Ciprova, D.Zavadska, K.Celmalniece (2017) Lactose content of breast milk among lactating women in Latvia /<i>FoodBalt 2017: 11th Baltic conference on food science and technology "Food science and technology in a changing world": conference proceedings, Jelgava, April 27-28, 2017 / Latvia University of Agriculture. Faculty of Food Technology. - Jelgava: LLU, 2017. - P. 169-17 101 (Web of Science)</i></p> <p>L.Broka, I.Daugule, I.Ciproviča, D.Kviļūna, I.Rumba-Rozenfelde (2016) Comparison of breast milk composition among lactating women in Latvia. <i>Proceedings of the Latvian Academy of Sciences. Section B. Natural, Exact and Applied Sciences. - Vol.70(2) (2016), p. 47-50 (SCOPUS)</i></p> <p>A.Blūma, I.Ciproviča (2016) Non starter lactic acid bacteria in raw milk, thermally treated milk and swiss type cheese. <i>Research for rural development 2016: annual 22nd international scientific conference proceedings, Jelgava, Latvia, 18-20 May, 2016 / Latvia University of Agriculture. - Jelgava, 2016. - Vol. 1, p. 98-101 (Web of Science)</i></p> <p>V.Vītola, I.Ciproviča (2016) The effect of cocoa beans heavy and trace elements on safety and stability of confectionery products. <i>Rural Sustainability Research. - Warsaw: De Gruyter Open, 2016. - Vol. 35(330), p. 19-23</i></p> <p>A.Blūma, I.Ciproviča (2015) <i>Diversity of lactic acid bacteria in raw milk / Research for rural development 2015: annual 21st international scientific conference proceedings, Jelgava, Latvia, 13-15 May, 2015 / Latvia University of Agriculture. - Jelgava, 2015. - Vol.1, p.157-161 (Web of Science; SCOPUS)</i></p> <p>J.Feldmane, I.Ciprova, M.Šabovics (2015) <i>The potential of fructans producing acetic acid bacteria in fermented dairy products / Research for rural development 2015 : annual 21st international scientific conference proceedings, Jelgava, Latvia, 13-15 May, 2015 / Latvia University of Agriculture. - Jelgava, 2015. - Vol.1, p. 162-167 (Web of Science; SCOPUS)</i></p> <p>D.Kunkulberga, I.Gedrovica, V.Ozoliņa, I.Ciproviča, V.Šterna (2014) Acrylamide reduction options in rye bread. <i>FOODBALT 2014: 9th Baltic conference on food science and technology "Food for consumer well-being", Jelgava, May 8-9, 2014/Latvia University of Agriculture Faculty of Food Technology. – Jelgava, 2014. – p. 117-122 101 (Web of Science)</i></p> <p>J.Feldmane, I.Ciprova, P.Semjonovs, R.Linde (2014) The influence of fermentation temperature on the development of exopolysaccharides in yoghurt production. <i>FOODBALT 2014: 9th Baltic conference on food science and technology "Food for consumer well-being", Jelgava, May 8-9, 2014/Latvia University of Agriculture Faculty of Food Technology. – Jelgava, 2014. –p. 266-270. 101 (Web of Science)</i></p> <p>I.Beitāne, I.Ciproviča (2013) <i>Nutrition benefits of Bifidobacterium lactis in dairy products Proceedings of the Latvian Academy of Sciences. Section B, vol.67 (2013), No. 4/4 (685/686), pp.378-382 (SCOPUS)</i></p> <p>I.Beitane, I.Ciprova (2012) <i>The Study of Cholesterol Content in Synbiotic Fermented Dairy Products Journal of Life Sciences, USA, ISSN 1934-7391, Vol. 6, Number 10, 201, pp.1077-1081 (indexed in SCOPUS)</i></p>

Presentations and conferences

23 presentations in the international conferences (2012-2019)

Projects

1. *EARDF project 18-00-A01612-000012 "Novel solutions for milk products and its processing by-products production" (2018-2020, head of the project)*
2. *State Research programme "Sustainable use of local resources (earth, food and transport) – new products and technologies (NatRes)" Project No. 3 "Sustainable use of local agricultural resources for development of high nutritive value food products (Food)" (2014-2018)*
3. *Tempus project "Modernisation of higher education in the area of food quality and safety in Tajikistan" No. 544529-TEMPUS-1-2013-1-LV-TEMPUS-JPCR (2014-2016).*
4. *European Regional Development Found activity 2.1. priority „Research and innovations” project Nr. 2011/0040/2DP/2.1.1.3.1/11/PIA/VIAA/002 „The development of modern research basis (equipment/laboratories) for National Research Centre Application of Agricultural Resources and Food Framework” (head of project from LLU) (2012-2015)*
5. *Lifelong Learning Programme – Erasmus Programme: Erasmus Network 518415-LLP-1-2011-1-IT-Erasmus-ENW / ISEKI Food 4 – Towards the innovation of the food chain through innovation of education in Food Studies (2011-2014)*
6. *Project of Latvian Council of Science Nr. 09.1561 „Investigations of lipid composition and enzymes of milk, their role in quality and functionality of milk products” sub-project „The study of cheese functionality” (2010-2014)*

Honours and awards

New scientist's award of the Latvia Academy of Science (1999)
Prize-winner "Sējējs" of Ministries of Agriculture and Environment (2007)

Memberships

Corresponding member of Latvia Academy of Science
Full member of Latvian Academy of Agriculture and Forestry
Expert of Latvian Council of Science

ANNEXES

