

# Baku, Azerbaijan

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## CONTACT

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## ABOUT US

ATMU established in 2006 as ATI (Azerbaijan Tourism Institute) is a unique educational, training and research center in tourism sector of Azerbaijan. 22 December 2014, on the basis of the institute was established university by the decree of the Azerbaijan president. ATI started functioning in 2006 with 200 students having one faculty "Organization and Management of Tourism Business", 3 specializations and 2 departments, namely, "Tourism related subjects" and "General subjects". Now, at the university has 3 faculty, 11 specializations and 10 departments. ATMU is the sole state establishment that totally applies European Credit Transfer System and multi-scored grading system. Education in ATMU is realized in accordance with Bologna process on the part of three faculties. At present over 1500 students have been involved in education on BCs, MA, PhD. According to Cooperation Agreement with IMC Krems University of Applied Sciences/Austria ATMU offers double-degree diploma both for undergraduate and master students. ATMU is a distinguished school that strives for creating unique academic atmosphere both in theoretical and practical sphere. ATMU is a member of International Association of Eurasian Universities, Association of State Universities of Caspian Sea region, National, Scientific and Educational and Technological Consortium of High Schools of Services, Russia, Association of Universities of Black Sea Basin, Universities' Alliance for Democracy, Eurasian Silk Road Universities' Convention ESRUC. At the same time, our students are able to gain benefit from practices/internship organized in summertime. 3 projects referred to TEMPUS program, which embeds the programs for collaboration between European universities and partner universities, which embeds the programs for collaboration between European universities and partner universities. Food Engineering is taught at ATMU at all three levels (bachelor, master, doctoral). A number of projects are being implemented at a local level in an area of food production technology. Every year, conferences related to Food Security and Tourism is held at ATMU.

## AREAS OF ACTIVITY

### SERVICES

- Education
- Research
- Innovation management
- Consultancy

### TECHNOLOGIES

- Biotechnology
- Ecology and environment

### INDUSTRY

- Biotechnology
- Food & ingredients
- Tourism
- Transport & logistics

## **Research on the application methods of biological preservative production from the raw materials of wild plants with the purpose of ensuring long term storage of dairy products and analyses of physico-chemical properties**

The goal of the project is the study of producing biological conservants and their application, in order to ensure the long-term storage of dairy products. The new technology created as a result of the project will play a role in preserving dairy products for a long-term, as well as being environmentally friendly conservants to ensure food safety.

### OWN EXPERTISE AND KEYWORDS

airy products, biological presevatives, antioxidants.

### PROJECT IDEAS

As known, one of the most important nutrients for the human body is dairy products. So, it is not possible to think of the human body without consuming dairy products. However, the conditions of their detention are always in the focus of investigators, as dairy products are perishable. From time to time, different technologies are created while passing through traditional methods to new scientific methods. The research shows that the majority of countries around the world still use chemical additives (preservatives) for conserving dairy products, It is harmful to the human body. In this regard, there is a serious need for the creation of new technologies. The goal of the project is the study of producing biological conservants and their application technologies. The new technology created as a result of the project will play a role in preserving dairy products for long-term, as well as being environmentally friendly conservants to ensure food safety. As the project focuses on both new qualitative and quantitative research methods and analyses, it would provide good opportunities for taking into account the benefits new technology on dairy production.

### TYPE OF PARTNER SOUGHT

coordinator, partners