

	<b>CURRICULUM VITAE</b>
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Position	Research scientist, Department of Enology
Academic Degrees	<p>2015 Master degree, Vinifera EuroMaster in Enology and Viticulture, Montpellier SupAgro (France) and Hochschule Geisenheim University (Germany)</p> <p>2009 PhD (organic chemistry), Taras Shevchenko National University of Kyiv (Ukraine), Faculty of chemistry</p> <p>2006 Master degree, (organic chemistry), Taras Shevchenko National University of Kyiv (Ukraine), Faculty of chemistry</p> <p>2004 Bachelor degree (organic chemistry), Taras Shevchenko National University of Kyiv (Ukraine), Faculty of chemistry</p>
<b>Professional experience</b>	<p>2015 Research scientist, Hochschule Geisenheim University (Germany)</p> <p>2009-2013 Product Manager, Department of chemical raw materials, International Group of Companies "United Trading System", Kiev (Ukraine)</p>
<b>Teaching</b>	<p>Taras Shevchenko National University of Kiev (Ukraine):</p> <p>“Practical course of organic chemistry”, seminars</p> <p>“Methods of identification of organic compounds”, seminars</p> <p>Hochschule Geisenheim University (Germany)</p> <p>Some lectures on:</p> <p>“Musty/mouldy off-flavours in wine”</p> <p>“Ukrainian wine market”</p>

<p><b>Research: 5 selected recent publications</b></p>	<p>Tarasov A., Rauhut D. and Jung R. (2017). "Cork taint" responsible compounds. Determination of haloanisoles and halophenols in cork matrix: A review. <i>Talanta</i>, Vol. 175, P. 82-92. DOI: 10.1016/j.talanta.2017.07.029  <a href="http://www.sciencedirect.com/science/article/pii/S0039914017307415">http://www.sciencedirect.com/science/article/pii/S0039914017307415</a></p> <p>Tarasov A., Jung R. (2016). Migration of TCA and PCA through different wine closures from the contaminated atmosphere. DWV 62. Deutscher Weinbaukongress, Stuttgart.</p> <p>Tarasov A.V., Volovnenko T.A., Zubatyuk R.I., Shishkin O.V., Volovenko Yu.M. (2009). 14-(2,3-Dichlorophenyl)-9,10-dimethylbenzimidazo[1,2-a]benzo[ff]-1,8-naphthyridine-6-carbonitrile. <i>Acta Crystallographica Section E</i>. E65, P. o792. doi.org/10.1107/S1600536809008447  <a href="http://scripts.iucr.org/cgi-bin/citedin?s2589">http://scripts.iucr.org/cgi-bin/citedin?s2589</a></p> <p>Tarasov A.V., Volovnenko T.A., Noël Lugan, Volovenko Yu.M. (2009). 10-Methoxybenzo[g]imidazo[1,2-a][1,8]-naphthyridine-4-carbonitrile. <i>Acta Crystallographica Section E</i>. E65, P. o2524 – o2525. doi.org/10.1107/S1600536809037544  <a href="http://scripts.iucr.org/cgi-bin/citedin?fj2229">http://scripts.iucr.org/cgi-bin/citedin?fj2229</a></p> <p>Volovnenko T.A., Tarasov A.V., Zubatyuk R.I., Shishkin O.V., Turov A.V., Volovenko Yu.M. (2009). Interaction of 2-chloroquinoline-3-carbaldehydes with 2-hetarylacetonitriles. <i>Chem. Heterocycl. Comp.</i> 12, P. 1489 - 1502. doi.org/10.1007/s10593-010-0456-7  <a href="https://link.springer.com/article/10.1007%2Fs10593-010-0456-7">https://link.springer.com/article/10.1007%2Fs10593-010-0456-7</a></p>
<p><b>Memberships</b></p>	<p>As reviewer: Foodchem.</p> <p>As jury member of wine competitions: Berlin Wine Trophy; Mundus Vini; Best of Riesling.</p>