Author information



1. Surname, name:

Kekibayeva Anara.

2. Position, academic degree, title:

doctor PhD, associate professor of ATU.

3. Education:

- vocational-technical lyceum №1, Ust-Kamenogorsk, 1998-2001;

- Almaty technological university, bachelor's degree, 2001-2005;

- Almaty technological university, magistracy, 2005-2007;

- Almaty technological university, doctoral studies, 2012-2015.

4. Area and directions of research, including participation in scientific projects with a brief description of the research results:

Area and directions of research:

- technology of brewing and non-alcoholic production. Development of innovative technologies for functional beverages.

Participation in scientific projects:

- executor of the initiative research work "The use of brewer's grains in the production of feed for farm animals", 2014-2016(state registration number 0115RK00267).

Results:

a compound feed formula was developed using brewer's grains for farm animals.

- Executor of the project "Monitoring and optimization of environmental safety of food products based on innovative nanotechnologies" in accordance with the Ministry of education and science of the RK grant funding 2015-2017 (state registration number 0115RK01777).

Results:

new technologies have been developed to improve the environmental safety of food products in the modern world.

5. List of the most significant publications (monographs, patents, developed standards):

1. Kekibaeva A.K., Askarbekov E.B., Baigazieva G.I. Biotechnological bases for the use of sugar sorghum syrup in the technology of fermentation production / / Monograph, Almaty: INTER PRINT, 2017.- 174 p. ISBN 978-601-263-415-0;

2. Kekibaeva A.K., Baigazieva G.I., Uvakasova G.T., Barmakov A.S. Methods for the analysis of beer and soft drinks//Tutorial - Nur-Sultan: Non-profit joint stock company "Kasipkor Holding", 2019 - 120p. ISBN 978-601-333-774-6;

3. Kekibaeva A.K., Dikhanbaeva F.T., Baigazieva G.I.Rational use of secondary products of the food industry//Monograph, LAP Lambert academic Publishing RU 2016.- 228 p. ISBN 978-3-330-02099-3;

4. Kekibaeva A.K., Baigazieva G.I., Uvakasova G.T., Barmakov A.S. Technologiyalyk үderisterdin parametlerin zhane daiyn animnің sapasyn bақylau//Oқy құralы - Nur-Sultan: “Kәsipқor” Holdingi” commercial emes shareholder қogama, 2019 f.- 111b. ISBN978-601-333-797-5;

5. Kekibaeva A.K., Bayazitova M.M., Baigazieva G.I. Method for the production of malt from triticale grain//Useful model for the invention No. 104697 dated 10/15/2018, Ministry of Justice of the Republic of Kazakhstan;

6. A. Kerimbayeva, A. Iztayev, G. Baigaziyeva, A. Kekibaeva, Ludek Hrivna, M.Bayazitova.The impact of grain sorghum on the carbohydrate composition of wort for non-alcoholic beer//"Eastern-European Journal of Enterprise Technologies" (№5/11 (119) 2022).- P.78-58, Scopus, Q3;

7. A. Zhaksygulova, G. I. Baigaziev, A.K. Kekibaev. The study of the quality of dense wort for the production of beer for special purposes // Bulletin of the Almaty Technological University. 2022;(1):35-41. https://doi.org/10.48184/2304-568X-2022-1-35-41;

8. Chilmanbetov Sh., Kekibaeva A.K. Research on the quality of sea buckthorn juice for use in the production of drinks // Scientific journal “Reports of the National Academy of Sciences of the Republic of Kazakhstan”, (2), 88–98. https://doi.org/10.32014/2022.2518-1483.150;

9. Tuleshova Z.1, Baigaziev G.I. Change of carbohydrate composition of semi-finished juice from topinambur during production// Collection of articles of the II International scientific and practical conference "Food technologies of the future: innovations in the production and processing of agricultural products" as part of the international scientific and practical forum dedicated to the Day of Bread and Salt. - Saratov, March 24-25, 2021. - P. 129-132;

10. Bayazitova M., Baigaziyeva G., Askarbekov E., Zhamalova D. Analysis of the accumulation of amylolytic enzymes in triticale grain during malting process//Eastern-European Journal of Enterprise Technologies, 1(11 (109), P.42–50.Scopus, Q2, процентиль-50;

11. Kekibaeva A.K., Tautaev M., Baigazieva G.I., Askarbekov E.B. Analysis of the quality indicators of ethyl alcohol based on a new type of raw material / / Collection of articles of the II All-Russian research competition - Penza. -2020.- P. 54-59;

12. Kekibaeva A.K., Askarbekov E.B., Amkhadov E., Baigazieva G.I.Study of the chemical composition and methods for improving the quality of raw watermelon alcohol // Bulletin of KazNITU named after K.I. Satpaeva, No. 4, 2020.- P.397-403;

13. Askarbekov E.B., Baigazieva G.I., Kekibaeva A.K. Enzymatic activity of yeast studied for the fermentation of sugar sorghum syrup//Izdenister, netigeler - Research, results. No. 2 (78) 2018.- P.24-30.

6. Scientific internships:

- 2014, a scientific foreign internship at the University of food technology in Plovdiv (Bulgaria) under the state grant PhD doctoral program, with the receipt of the appropriate certificate.

7. Achievements in research, teaching activities (awards):

- Anniversary medal "A badge of honor", 2016;

- "Letter of thanks" from the Rector of ATU for his contribution to the development of youth, 2018;

- "Letter of thanks" from the Minister of education and science of the RK, 2018.

8. E-mail address, contact details (tel.: work (ext.), cell.):

E-mail: anara_06061983@mail.ru

Cell. tel.: 8-707-682-22-92.