

Information about the author



1. Surname, first name:

Zheldybayeva Ainur.

2. Position, academic degree, title:

candidate of chemical sciences, associate professor.

3. Education:

- Almaty technological university, faculty of food, specialty "Biotechnology" (ZhB 0024957 25.05.2001), qualification "process engineer";

- diploma of candidate of chemical sciences GK № 0005017 dated 23.09.2010, CCSSES MES RK, specialty 00.02.03 - "Organic chemistry".

Certificate of associate professor (associate professor) dated November 24, 2022 No. 99 of the CQAS HE MSHE RK, specialty 05.18.00 - "Technology of food products".

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

Area and directions of research:

- safety and quality of functional products, vegetable raw materials with sorption properties.

Participation in scientific projects:

- head of the initiative research 2020-2023, "Research of safety and sorption properties of dietary fibers from plant raw materials in the technology of functional food products" (State registration № 0120RKI0198).

The scientific work of Zeldybayeva A.A. is aimed at solving such problems as: increasing the nutritional value and improving the consumer advantages of food products (non-traditional types of meat and bread products) with the enrichment of raw materials of plant origin, dietary fibers from it, the development of technology and ensuring food safety, balanced physico-chemical composition containing biologically active substances, expanding the range of food products with complex introduction of dietary fiber from vegetable raw materials (jerusalem artichoke). The above-mentioned products of domestic production of food products containing plant components are of scientific and practical interest, therefore it is a timely and relevant scientific work.

Results:

- physico-chemical properties and a comprehensive study of non-traditional types of meat, as well as bread products to determine their ratio in the recipe have been studied;

- studies were conducted to determine the composition of plant components (jerusalem artichoke, jerusalem artichoke dietary fibers) by studying their effect on the physico-chemical, structural-mechanical and organoleptic characteristics of the finished product;

- the scientific and practical foundations of the technology of production of non-traditional types of meat and meat products, as well as bread products with the complex use of a vegetable component (jerusalem artichoke), providing an increase in nutritional value, quality and food safety, have been developed;

- a recipe for pate and bread, confectionery products has been developed and rational production and storage modes have been established with the integrated use of Jerusalem artichoke tubers;

- regulatory and technical documentation has been developed.

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

1. Zheldybayeva A.A., Kulazhanov K.S., Erzhanov K.B., Zhylykbaev O.T. Synthesis and structure of some diesters of D-tartaric acid. Food. technology and service. - Almaty, 2004. - No. 4/1. - P. 114-118;
2. Zheldibayeva A.A., Akimbaeva N.O., Erzhanov K.B., Kurmankulov N.B. Synthesis of xanthates and diethyldithiocarbamates from D-tartaric acid esters. Kazakhstan chemical journal. - Almaty. - 2009. № 3. - P. 139-144;
3. Zheldibayeva A.A., Erzhanov K.B., Akimbaeva N.O. Ways of obtaining some nitrogenous derivatives of tartaric acid and their structure. Proceedings of the National Academy of Sciences of the Republic of Kazakhstan. chem. Series - Almaty, 2009. - № 6. - P. 24-27;
4. Zheldybayeva A.A., Beibitkyzy M., Serikbaeva A. Assessment and safety assurance of the quality of non-traditional types of meat // Higher School of Kazakhstan. Almaty, No. 9, 2016, pp. 233-236. ISSN 1560-1749;
5. Zheldybayeva A.A., Army M. Commodity characteristics and study of the biochemical composition and safety of the quality of game meat // Bulletin of KazNITU named after K.I. Satpaev No. 3, 2018, June, p. 113-119;
6. Zheldybayeva A.A., Zhubaniyazova G.K., Bugubaeva G.O., Azimova S.T., Tnymbaeva B.T. Techno-chemical quality control of cottage cheese with a mass fraction of fat 5% // Bulletin of KazNITU named after K.I. Satpaev No. 1, 2020 January, p. 134-139;
7. Zheldybayeva A.A., Bugubaeva G.O., Batyrbaeva A.M., Aitmukhambetova K.G. Studying the safety of food dyes in drinks // Bulletin of KazNITU named after K.I. Satpaev. No. 1, January 2020, pp. 172-177;
8. Zheldybayeva A.A., Iztel'eva R.A., Bugubayeva G.O., Kenes G.N., Baltasheva A.O. Technical regulation and assessment of the quality and safety of wild poultry meat in the Almaty region // Mechanics and Technologies, 2020, No. 4, pp. 101-109. Matibaeva A., Jetpisbaeva B., Serikkyzy M., Batyrbaeva N., Zheldybayeva A.A., Kuzembaeva G. Development of Production Technology for Meat Products using β Carotene // OnLine Journal of Biological Sciences, 2020, 20 (4): 278-283. DOI: 10.3844/ojbsci.2020.278.283 ISSN: 1608-4217;
9. M.Yakiiyayeva, B. Muldabekova, R. Mukhtarkhanova, P. Maliktayeva, A. Zheldybayeva, G. Nasrullin, A. Toktarova. Devising the formulation and technology for baking buns from flour of composite mixtures and sugar beet // Eastern-European Journal of Enterprise Technologies, 5 (11 (113), 73–84. DOI: <https://doi.org/10.15587/1729-4061.2021.240348>;
10. M. Yakiiyayeva, B. Muldabekova, R. Mukhtarkhanova, P. Maliktaeva, A. Zheldybayeva, G. Nasrullin, A. Toktarova. Development of a recipe and technology for baking buns from composite flour and sugar beet // East European Journal of Entrepreneurial Technologies, 5 (11 (113), 73–84. DOI: <https://doi.org/10.15587/1729-4061.2021.240348>;
11. Mira Serikkyzy, Gulzira Jumabekova, Ainur Zheldybayeva, Ainur Matibayeva, Roza Omirbay & Desislav Balev. Developing a Risk Assessment Methodology for the Production of Semi-Smoked Sausages // Journal of Culinary Science & Technology ISSN: (Print) (Online) Journal homepage: <https://www.tandfonline.com/loi/wcsc20>;
12. Muldabekova, B.Z., Umirzakova, G.A., Assangaliyeva, Z.R., Zheldybayeva, A.A., Yakiiyayeva, M.A. Nutritional Evaluation of Buns Developed from Chickpea-Mung Bean Composite Flour and Sugar Beet Powder // Hindawi International Journal of Food Science

13. Zheldybayeva A.A. Methods of certification and analysis of food products [text/electronic resource]: textbook / A. A. Zheldybaeva. - Almaty: Evero, 2020. - 208 p. – ISBN 978-601-263-538-6 <http://library.atu.kz/files/125572>;

14. Toxicological and radiation safety of food products [text/electronic resource]: textbook / A. A. Zheldybayeva, S. T. Azimova, G. O. Bugubaeva, A. B. Tokhtamysova. - Almaty: Epigraph, 2021. - 144 p. – ISBN 978-601-263-516-4 <http://library.atu.kz/files/154271>;

15. Assessment of the quality and safety of food products [text/electronic resource]: textbook / A. A. Zheldybayeva, A. B. Tokhtamysova, S. T. Azimova, G. O. Bugubaeva. - Almaty: Epigraph, 2021. - 140 p. – ISBN 978-601-263-517-1 <http://library.atu.kz/files/154272>;

16. Zheldybayeva A.A. Technochemical control and quality management of food products [text/electronic resource]: textbook / A. A. Zheldybaeva, R. A. Iztelieva, G. O. Bugubaeva. - Almaty: Epigraph, 2021. - 200 p. – ISBN 978-601-352-408-5 <http://library.atu.kz/files/154310>;

17. Safety and quality of food products [Text/Electronic resource] : textbook / Sh. S. Amanova, S. T. Azimova, A. A. Zheldybayeva, R. A. Iztelieva. - Almaty: LantarBooks, 2022. - 135 p. – ISBN 978-601-361-187-7. <https://library.atu.kz/files/157356>.

6. Scientific internships:

- Gebze Institute of Technology (Gebze, Turkey), 2003,

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

- diploma of the 2nd degree in the intra-university competition "The best electronic course of ATU" and a prize of 25,000 t., 2022;

- diploma of the 3rd degree in the republican contest "Festival of electronic educational resources" held within the framework of the Erasmus+ project "Modernization of higher education in Central Asia through new technologies", 2021;

- breast medal and diploma of the 1st degree of the contest "I International book edition" "Best in Education – 2021" among scientific and educational institutions of the CIS and "Best teacher-2021" of the CIS for contribution to the development of science and education. Association "National movement "Bobek"", 2021;

- diploma of the 1st degree in the International competition of professional presentations on the topic "Creative industry", Nizhny Novgorod, Russia, 2021;

- breast medal "Best teacher" for a great contribution to the development of the country's higher education system and decent work in training highly qualified specialists, Association of Higher educational institutions of the Republic of Kazakhstan, 2022;

- prize medal and diploma of the 1st degree of the Republican competition "Best teacher of the year" for contribution to the development of the education sphere. National research center "Civilization of Knowledge" 2022;

- diploma of the 2nd degree for achievements in educational and scientific activity in the nomination "Best teacher of ATU in 2022", 2022;
- certificate of honor for higher pedagogical skills and contribution to the development of the trade union movement of the Public Association "Almaty trade union of education and science workers of Kazakhstan", 2017.

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