Information about the author





1. Surname, first name:

Belozertseva Olga.

2. Position, scientific degree, rank:

master's degree in "Standardization and certification", lecturer.

Education:

- Almaty technological university, faculty of food production, master's degree № 0034746 dated 18 June 2013, specialty 6M073200 – "Standardization and certification";

- Almaty technological university, faculty of food production, bachelor's degree № 0130434 dated 17 June 2009, specialty 050728 – "Technology of processing industries".

4. Area and areas of research, including participation in research projects with a brief description of the research findings:

Area and directions of research:

- food technology, food safety.

Participation in scientific projects:

- technologist on the topic AR09058293 "Development of technology for the production of dietary immunostimulating confectionery products based on the processing of local vegetable raw materials".

Results: a new type of dietary immunostimulating confectionery based on the processing of local vegetable raw materials has been developed.

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

1. Baibolova L.K., Belozertseva O.D., ProninaYu.G., Admaeva A.M., Tlevlesova D.A. Lipoic acid, biotin and coenzyme Q10 in diabetic and dietary products, as a basis for the addition of insulin, Mater. international scientific-practical conference "Innovative development of food, light industry and hospitality industry", - 2019. – p. 114-115;

2. Belozertseva O.D., Baibolova L.K., ProninaYu.G., Admaeva A.M., Tlevlesova D.A. The current state of production of jelly products of functional orientation (thesis), Mater. international scientific-practical conference "Innovative development of food, light industry and hospitality industry", - 2019. - p. 129-131;

3. ProninaYu.G., NabievaZh.S., Bazylkhanova E.Ch., Belozertseva O.D., Samadun A.I. Study of the vitamin composition of medicinal herbs in the development of immunostimulating confectionery, J. "Bulletin of the Almaty Technological University", Almaty, - 2021. -№3(133). – pp.25-33;

4. Belozertseva O., Baibolova L., ProninaYu.G., Cepeda A., Tlewessova D. Research and scientific substantiation of critical control points in the life cycle of immunostimulating products such as pastilles and marmalade, Eastern European Journal of Corporate Technologies. 5/11(113). - 2021. - p.20-28;

5. MedvedkovYe.B., YerenovaB.Ye., ProninaYu.G. Penov N.D., Belozertseva O.D., Kondratyuk N.V., Extraction and characteristics of pectins from melon peel: an experimental review, Journal of Chemistry and Technology, 2021. 29(4), p.656-665.

6. Scientific internships:

- 2022, scientific internship, OOD "Plum Engineering" Varna, Bulgaria on the topic of "Food production safety";

- 2022, scientific internship, University of preservative technology, Plovdiv, Bulgaria, laboratory of the department of "Canning and refrigeration technology" on the topic: "Attack of food proteins by proteolytic enzymes in vitro", in the laboratory of the Institute of preservation and food quality on the topic "Rheological properties of food" (certificate).

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