Information about the author



1. Surname, first name:

Muldabekova Bayan.

2. Position, academic degree, title:

candidate of technical sciences, docent (associate professor), professor of ATU.

3. Education:

- Bukhara technological institute of food and light industry, faculty of bread products technology, diploma KV № 833647 dated 01.09.1991, specialty – "Technology of bakery, pasta and confectionery production";

- diploma of candidate of technical sciences in specialty 05.18.01 – "Technology of processing, storage and processing of cereals, legumes, cereals, fruit and vegetable products and viticulture", FK № 0000740 dated November 15, 2005;

- diploma of docent (associate professor) DC № 0000892 in specialty "Technology of food products", June 27, 2007;

- diploma professor of ATU, № 73,29 March 2012;

- diploma of professor, № 86 in the specialty "Technology of food products", February 04, 2021.

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

Area and directions of research:

- technology of baking, macaroni and confectionery production.

Participation in scientific projects:

contractor for 3 state budget, contractual and initiative research works:

- "Development of technology for functional pasta for different groups of the population using raw materials of plant origin" 2013-2015. (state registration number 0113RK01138).

Results:

an innovative technology of functional pasta with a controlled composition based on components crushed and isolated from cereals, legumes, fruit and vegetable crops has been developed. Recipes and technological regimes have been worked out and recommended;

- senior researcher of the project AR05131949 "Introduction and commercialization of innovative electronic nanotechnology and technology with software for processing, processing and storage of agricultural products" of the Ministry of Education and Science of the Republic of Kazakhstan, 2018-2020 (state registration number 0118RK00078);

Results:

innovative techniques and technologies for processing and storing products of the agro-industrial complex have been developed and, according to the calendar plan, new techniques, methods and automated technical means of electron nanotechnology will be introduced into production next year. Scope of the project: seed farm, elevator and grain processing industry.

- scientific supervisor of the project of the MES of the RK № AR08955357 "Development of a highly efficient technology for obtaining bakery and flour confectionery products from flour composite mixtures without the use of sugar" (2021).

The results of scientific research can make a certain contribution to the creation of functional foods enriched with leguminous products. The practical value of the work lies in the selection of rational modes for the production of bakery and flour confectionery products from flour composite mixtures without the use of sugar.

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

The number of the Hirsch index (h-index) according to the Scopus database – 2, Web of Science – 2.

He has more than 160 scientific papers, including 3 monographs, 4 textbooks, 7 study guides, 8 patents of the Republic of Kazakhstan for an invention and utility model, 48 articles in journals recommended by the Committee for Quality Assurance in Science and Higher Education, 11 articles in journals, included in the Scopus and Web of Science databases, including 3 articles in peer-reviewed scientific journals that have a CiteScore percentile in the Scopus database of at least 65 (sixty).

1. Iztaev A.I., Iskakova G.K., Muldabekova B.Zh., Baimaganbetova G.B., Baiysbaeva M.P., Kartalova M.S. "Method for the production of bread and bakery products" Provisional patent for invention No. 15640, publ. May 16, 2005, IPC: A21D 8/02;

2. Muldabekova B.Zh., Kadirbaeva A.A. Zh. Use of corn flour in the production of flour confectionery products. "News of Science of Kazakhstan", 2009, No. 1.-S.100-104;

3. Muldabekova B.Zh., Izembaeva A.K. Use of non-traditional plant raw materials in the production of flour confectionery. J. "Science and education of Southern Kazakhstan", Shymkent, 2010, No. 6 (85). from 130-132;

4. Iztaev A.I., Muldabekova B.Zh., Izembaeva A.K., Irmatova Zh.K. Effect of millet grain on sugar cookies. J. "Science and new technologies". No. 8, 2010, p.-3-4, Republic of Kyrgyzstan (included in the List of peer-reviewed publications of the Higher Attestation Commission of the Kyrgyz Republic);

5. Iztaev A.I., Muldabekova B.Zh., Irmatova Zh.K., Izembaeva A.K. Study of the quality of sugar biscuits made from wheat flour for special purposes. Zh. "Izvestia of the Universities of Kyrgyzstan" (Republic of Kyrgyzstan). - No. 6. - 2011.- P.29-30 (Included in the List of peer-reviewed publications of the Higher Attestation Commission of the Kyrgyz Republic);

6. A. I. Iztaev, B. Zh. Muldabekova, B. K. Uzabaev, A. M. Omaralieva, A. K. Kuanyshov, A. Zh. Rustemova, M. M. Maemerov, and G. K. Iskakova, Utepbaev B.O., Iztaev B.A., Kulazhanov T.K., Izembaeva A.K. "Method of production of flour and confectionery products". **Innovative patent** for invention No. 25623; Application No. 2011/0466.1. dec. 04/29/2011, registered 03/27/2012, publ. April 16, 2012;

7. Iztaev A.I., Muldabekova B.Zh., Izembaeva A.K., Madibaeva G.S. "Method for the production of sugar cookies from flour for special purposes". **Innovative patent of the Republic of Kazakhstan,** No. 2010/0154.1 dated 12/05/2012 (included in the List of publications of Committee for Quality Assurance in Education and Science of the Ministry of Education and Science of the Republic of Kazakhstan);

8. Izembaeva A.K., Iztaev A.I., Muldabekova B. Zh., Zhienbaeva S.T. The use of composite mixtures in the production of biscuits. Bulgarian Journal of Agricultural Science. 2013. V. 19. No. 1. P. 28-31;

9. Iztaev A.I., Muldabekova B.Zh., Izembaeva A.K., Madibaeva G.S. “Method of production of sugar cookies”. **Innovative patent** for invention No. 26837; Application No. 2012/0154.1. dec. February 10, 2012, registered April 25, 2013, publ. May 15, 2013;

10. Iztaev A.I., Muldabekova B.Zh., Izembaeva A.K., Madibaeva G.S. "Method of production of sugar biscuits". **Innovative patent** for invention No. 26836; Application No. 2012/0152.1. dec. February 10, 2012, registered April 25, 2013, publ. May 15, 2013;

11. A. I. Iztaev, B. Zh. Muldabekova, S. T. Zhienbaeva, and M. P. Baiysbaeva, vol. “Ondiristerinin tekhnologisy” (Okulyk) Almaty: Dauir Publishing House, 2013.- 632 p.;

12. Iztaev A.I., Muldabekova B.Zh., Iskakova G.K. “Method of bread production”. **Patent** for invention No. 15773, publ. 05/15/2013 (included in the List of publications of the Committee for Quality Assurance in Education and Science of the Ministry of Education and Science of the Republic of Kazakhstan);

13. Muldabekova B.Zh., Alimkulov Zh.S., Zhienbaeva S.T., Sultanova M.Zh. Effectiveness of probiotic compound feed for farm livestock feeding. Journal of food and packaging, Science, Technique and Technologies, Year II, No. 2, 2013.-pp.136-137;

14. Karataeva K.K. Iskakova G.K. Muldabekova B.Zh., Akbanova K.A. Influence of protein-mineral coprecipitate on the properties of gluten and the physical properties of the dough. "Science and new technologies" (Republic of Kyrgyzstan). - 2014. - № 2. - P.52-53 (included in the List of peer-reviewed publications of the Higher Attestation Commission of the Kyrgyz Republic);

15. Muldabekova B. Zh., Alimkulov Z., Zhiyenbayeva S., Batyrbayeva N. Rational use of wastes from plant products processing. Bulgarian Journal of Agricultural Science. 2014. V. 20. № 3. P. 532-535;

16. Izembayeva A.K., Bayisbayeva M.P., Iztayev A.I., Muldabekova B. Zh., Dautkanova D.R. Non-traditional raw materials in production of sugar cookies. Advances in Environmental Biology. 2014. V. 8. № 16. P. 258-262;

17. Iskakova G.K., Muldabekova B.Zh. Macaroni production technology: raw materials and materials. (Textbook). Almaty: Polygraphy-service and Co, 2014.-166 p.;

18. Iskakova G.K., Muldabekova B. Zh., Kulazhanov T.K., Iztaev B.A., Zhilkhaidarov A. Researching of pasta quality with the usage of legumes flour and ozonated water. Biosciences Biotechnology Research Asia. 2015. V. 12. № 3. P. 2095-2102;

19. Iztaev A.I., Iskakova G.K., Muldabekova B.Zh., Baiysbaeva M.P. Nan ondirudin innovation technologies. **Monograph.** Almaty: LEM Publishing House LLP, 2015. – 220 p. Recommended by the Academic Council of the ATU, extract from the protocol No. 1 dated September 30, 2015 (the author's contribution is at least 3 printed sheets, included in the List of publications of the Committee for Quality Assurance in Education and Science of the Ministry of Education and Science of the Republic of Kazakhstan);

20. Muldabekova B.Zh. Technology of confectionery production: raw materials and materials (Textbook) Almaty: LLP "Publishing house LEM", 2015. - 124 p. It was proposed to be published by the decision of the Executive Committee of the Faculty of Food Production of ATU. Protocol No. 9, 27.05.2015;

21. Muldabekova B.Zh. Confectionery production technology and technochemical control. (Textbook) Almaty: "Rosa" publishing and printing service center, 2016. - 325 pages. Protocol No. 2 of 27.05.2016, approved by the State Committee of the Ministry of Education and Culture of the Republic of Kazakhstan;

22. Iskakova G.K., Muldabekova B.Zh., Umirzakova G.A. Textbook on the course "Technochemical control of bakery, pasta and confectionery production" Almaty: publishing and printing center "Roza", 2016 - 114 pages of Scientific and methodological council ATU (protocol No. 1 of 10/20/2016);

23. 23. Iskakova G.K., Muldabekova B.Zh., Bek R.B. "Laboratory textbook for the subject of technochemical control of bread, macaroni and pastry production" Almaty: publishing-printing center "Rosa", 2016. - 116 p. Scientific and methodological council ATU (protocol № 1 of October 20, 2016);

24. Iskakova G.K., Muldabekova B.Zh., Zhilkaydarov A. Investigation of the technological properties of new durum wheat varieties of Kazakhstan. Scientific Journal of the Modern Education and Research Institute, Nov. 2016. - Brussels, Belgium. - P.52-55;

25. Iskakova G.K., Muldabekova B. Zh., Umirzakova G.A. The effects of fine flour from vegetable material on the quality of pasta. The Eleventh International Conference onEurasianscientific development. "East West" Association for Advanced Studies and Higher Education GmbH, Vienna, Austria. 2016. P. 115-120;

26. Umirzakova G.A., Iskakova G.K., Muldabekova B. Zh., Bayisbayeva M.P., Chernykh V.Y. Improvement of macaroni products technology on the basis of flour from plant raw materials. Journal of Engineering and Applied Sciences. 2017. V. 12. № 5. - P. 1120-1125;

27. Iskakova G.K., Muldabekova B.Zh., Nabiyeva Zh.S. Improvement of production technology of pasta products based on promising domestic varieties of soft and hard wheat (**Monograph**) Monograph. - Almaty: Roza Publishing House, 2017.- 102 p.;

28. Iskakova G.K. Muldabekova B.Zh., Umirzakova G.A., Iztaev B.A. “Method of production of pasta”. **Application for a patent** for a utility model № 2017/0090.2 dated February 13, 2017;

29. Iskakova G.K., Muldabekova B. Zh., Chernykh V.Ya. Umirzakova G.A. Effect on quality of pasta adding of finely dispersed amaranth flour. Research Journal of Pharmaceutical, Biological and Chemical Sciences, India, Volume 8, Issue 2, 2017, (March-April). Page 27-136;

30. Iskakova G.K., Muldabekova B. Zh., Umirzakova G.A. Effect of finely dispersed flour from vegetable material on strength of pasta. "Innovation management and technology in the era of globalization": materials of the IV International scientific-practical conference, Dubai, UAE, Regional Academy of Management, January 10-12, 2017, p.17-23;

31. Iskakova G.K., Muldabekova B. Zh., Umirzakova G.A. Study of the effect of finely dispersed oat flour on the quality of pasta. "Innovation management and technology in the era of globalization": materials of the IV International scientific-practical conference, Dubai, UAE, Regional Academy of Management, January 10-12, 2017, p.23-27;

32. Muldabekova B.Zh., Tursunbayeva Sh.A., Iztayev A., Magomedov M., Yakiyayeva M.A. Study of the quality of low-class wheat and bread obtained by the accelerated test method. J. Periodico Tche Quimica. – ISSN 2179-0302. (2019); vol.16 (Number 33). R. 809-823. **Scopus percentile -70**;

33. Chakparov E.K., Chakparov E.E., Zharylkasynova Zh.A., Iskakova G.K., Muldabekova B.Zh., Kizatova M. “Method of producing biscuits”. **Utility Model Patent of the Republic of Kazakhstan,** No. 4511, Application number 2019/0351.2, Application date 04/18/2019, IPC A21D 8/00 (2006.01), bulletin number and date: № 48 dated 29.11.2019;

34. Zhakatayeva A., Iztayev A., Muldabekova B.Zh., Yakiyayeva M., Hrivna L. Scientific security assessment of safety risk of raw sugar products. J. Periodico Tche Quimica. – ISSN 2179-0302. (2020); vol.17 (Number 34). R. 352-368. **Scopus percentile - 72;**

35. Iztayev A., Muldabekova B.Zh., Baibatyrov T., Mukasheva T., Yakiyayeva M. Experimental studies of the Baisheshek barley. J. Periodico Tche Quimica. – ISSN 2179-0302. (2020); vol.18 (Number 35). R. 239-258. **Scopus percentile - 72;**

36. Tengelbayeva A.A., Toktamysova A.B., Muldabekova B.Zh., Iskakova G.K., Yakiyayeva M.A. Methods for increasing food value of flour confectionery goods. Bulletin of the Almaty Technological University. 2020. No. 2. S. 5-8;

37. Yakiyayeva, M., Muldabekova, B., Mukhtarkhanova, R., Maliktayeva P., Zheldybayeva A., Nasrullin, G., Toktarova, A. Devising The Formulation And Technology For Baking Buns From Flour Of Composite Mixtures And Sugar Beet. Eastern-European Journal of Enterprise Technologies, 2021, 5(11-113), pp. 73–84 **(percentile based on Scopus – 48);**

38. Muldabekova B.Z., Umirzakova G.A., Assangaliyeva Z.R., Maliktayeva P.M., Zheldybayeva A.A., Yakiyayeva M.A. Nutritional evaluation of buns developed from chickpea-mung bean composite flour and sugar beet powder. International Journal of Food Science. 2022. V. 2022. P. 6009998 **(percentile based on Scopus - 57, quartile based on Web of Science - Q3);**

39. Yakiyayeva M.A., Muldabekova B., Mukhtarkhanova R., Maliktayeva P., Zheldybayeva A., Nasrullin G., Toktarova A. 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), 2021, pp. 73-84 **(percentile for Cite Score in the Scopus database - 56);**

40. Yakiyaeva M.A., Muldabekova B.Zh., Tungyshbaeva U.O., Toktarova A.M., Khasenova A.K. A method for preparing long biscuits using flour of composite mixtures of leguminous crops and dried sugar beet. **Application № 2021/0534.1** Appl. dated 09/03/2021 (a notification of a positive result of a formal examination was received);

41. Muldabekova B.Zh., Toktarova A.M. Nutritional value of flour from leguminous crops. Modern scientific research and innovation. 2021. № 3 [Electronic resource]. URL: https://web.snauka.ru/issues/2021/03/94963 (date of access: 21.08.2021);

42. Toktarova A., Muldabekova B. Nutritional value of flour from leguminous crops. XXV International Multidisciplinary Conference "Recent Scientific Investigation". Proceedings of the Conference (October, 2021). Primedia E-launch LLC, Shawnee, **USA.** 2021. 26-30 p.;

43. Khasenova A.K., Muldabekova B.Zh. New technology for oatmeal cupcakes. LXXIX International scientific conference "Actual scientific research in the modern world". (November 26-27, 2021), 166-169 p. **Ukraine, RSCI;**

44. Khasenova A.K., Muldabekova B.Zh. Functional sugar cookies. International scientific and practical conference recent advances in scientific world held on December 18-19, 2021 in monterrey, **Mexico, RSCI.**

7. Scientific internships:

- Plovdiv university of food technologies (Bulgaria), 16.10.2012;

- diploma of the Center of the European Commission "EU and Kazakhstan: joint work on Higher Education" (Brussels, Belgium) 13.06.2016;

- internship under the Erasmus program at the University of Rotterdam, (Netherlands), 15.06.2016;

- internship under the RWTH program at the University of Aachen, (Germany) 17.06.2016;

- internship under the international program "Innovative methods of teaching and learning", Duration - 72 hours, Brussels (Belgium), Aachen (Germany), Rotterdam (Netherlands), June 12-19, 2016.

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

- Certificate of honor of the Trade union of education and science workers of the RK "Parasat", 2013;

- Grant of the MES of the RK "The best university teacher" 2015;

- Certificate of honor of the MES of the RK, 2016.

- Gold medal for the development of innovative technology biscuits "Sarbazdar" with pumpkin pectin", whole grain bread "Batyr" with pumpkin pectin. Russia, the exhibition "Golden Autumn - 2018".

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

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