

Information about the author



1. Surname, first name:

Daribayeva Gulnur.

2. Position, academic degree, title:

head of the Food safety testing laboratory, doctor PhD.

3. Education:

- Al-Farabi Kazakh National University. Faculty of Chemistry, Bachelor's degree ZHB 0197035 from 01.07.2001, specialty – «Chemistry», 2001;

- Al-Farabi Kazakh National University. Faculty of Chemistry, Master's degree in MTB 0006525 from 30.06.2003, specialty – «Chemistry», 2003;

- Almaty technological university. Faculty of food technologies, diploma of Doctor of Philosophy FD 0000111 from 30.04.2020, specialty – «Technology of processing industries» 2020.

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 processing industries.

Participation in scientific projects:

- «Development of technology for the preparation of healthy foods for the daily diet, enriched with natural antioxidants and biologically active substances»; Head of events Nabiyeva Zh.S. No. 3 for 2024-2026.

- Development of a gentle technology for the production of natural extracts based on the processing of local plant raw materials for the enrichment of confectionery products. Head of events Nabiyeva Zh.S. for 2024-2026.

- «Commercialization of innovative technologies from triticale varieties in the production of national pasta (kespe, noodles, lagman) with enhanced functional properties» Head of «Balkhalal» LLP for 2024-2026.

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

1. G.T. Daribayeva, S.M. Tazhibayeva, B. B. Tyussyupova, I.K. Khamitova, Zh. Toktarbay, K. B.Musabekov. Stabilization of melon cloudy juice with biopolymer agar. Eastern-European Journal of Enterprise Technologies, ISSN 1729-3774, DOI: 10.15587/1729-4061.2020.210503, №4/11(106), 2020, P. 31-38. Scopus, процентиль - 54;

2. Daribayeva G.T., Baiysbayeva M., Iskakova G., Isembayeva A., Batyrbayeva N., Dikhanbayeva F. Development of technology for macaroni products based on flour of grain crops and ion-zoned water. Eastern-European Journal of Enterprise Technologies, ISSN 1729-3774, DOI: 10.15587/1729-4061.2021.225001, №1/11(109), 2021, P. 51-60. Scopus, процентиль – 54.

3. Дарибаева Г.Т., Изтаев А.И., Аубакиров Е.А. Макарон өнімдерін дайындаудағы биологиялық құндылықтың маңыздылығы. ҚазТБУ ХАБАРШЫСЫ /ВЕСТНИК КазУТБ – № 3 (16) – 2022. 40-46 бет.

4. Г.Т. Дарибаева, Ж.Н. Сейткулова, Е.А. Аубакиров, К.Д. Мурзасаимова, Г.А.Тулешева, Р.А. Искакова, С.М. Наренова. Кинетика одной ферментативной реакции для случая неконкурентного ингибирования. International Satbayev Conference (2023), V. 4, 115-123 <https://doi.org/10.51301/ejsu.2022.i6.01> труды Межд. научно-практ. конф. «INTERNATIONAL SATBAYEV CONFERENCE 2023 (Сатпаевские Чтения – 2023). Наука и технологии: от идеи до внедрения 12 апреля 2023 г.

5. G. Daribayeva, M. Murzagaliyeva, N. Ashimkhan, A. Sapiyeva. Physico – chemical study of the adsorption properties of natural minerals for sorption treatment of wastewater from Pb+2, Ni+2, Zn+2 ions. Eastern-European Journal of Enterprise Technologies Vol. 1 No. 10 (127) (2024): Ecology 1/10 (127) 2024 P. 27-35 <https://doi.org/10.15587/1729-4061.2024.298913>

6. N.N. Tokbayeva, M.A. Dyusebaeva, G.T. Daribayeva, B.K. Kopzhassarov, G.E. Berganayeva. Phytochemical study of co2 -extract varieties of wheat "uralosibirskaya-2". News of the national academy of sciences of the republic of Kazakhstan series chemistry and technology ISSN 2224–5286 V. 1. № 458 (2024), P. 187–195 <https://doi.org/10.32014/2024.2518-1491.217>

7. M.G. Murzagaliyeva, N.S. Ashimkhan, A.O. Sapiyeva, A.K. Tanybayeva, G.T. Daribayeva. Research of chemical processes of wastewater treatment. VESTNIK KazUTB № 1 (22) – 2024, стр 166-175. <https://doi.org/10.58805/kazutb.v.1.22-204>

8. A.I.Samadun, B.R. Taussarova, Zh.S. Nabyeva, G.T.Daribayeva. Development of antimicrobial packaging materials for food products based on copper nanoparticles. VESTNIK KazUTB № 3 (24) – 2024, стр. 215-225. <https://doi.org/10.58805/kazutb.v.3.24-304>

9. A. Moldakarimov, A. Iztayev, S. Shintassova, G. Daribayeva, D. Abdraimova. Sprouted grain-based non-alcoholic beverages: a review. Scifood vol. 19, 2025, p. 164-175 <https://doi.org/10.5219/scifood.25>

10. Nabyeva Zh.S., Daribayeva G.T., Mukhtarkhanova R.B., Baibekova A.U., Toleukhanova N.S., Zhanayeva A.B. Technologies for the production of appetizers with functional properties (Review article) Новости науки Казахстана. № 1(164). 2025 стр.106-114. https://doi.org/10.53939/1560-5655_2025_1_106

6. Scientific internships:

- Federal State Autonomous Scientific Institution "Research Institute of the Bakery Industry", certificate 4-14 December 2017 (Moscow, Russia);
- Federal State Budgetary Educational Institution of Additional Professional Education "St. Petersburg Institute of Management and Food Technologies", certificate -06 June 2018 (Saint Petersburg, Russia);

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

- Certificate of Honor, ATU, 2025

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