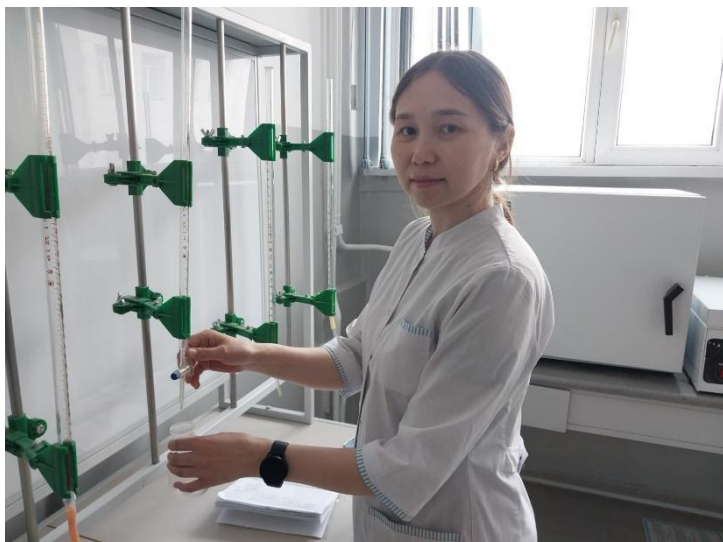


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5. List of the most significant publications (monographs, patents, developed standards):

1. Ibraimova S.E. «QFD methodology for improving the quality of bakery products». International scientific and practical conference "Innovative development of food, light industry and hospitality industry". Almaty, October 24-25, 2019, p.101-102;

2. Ibraimova S.E. «Improving the quality management system of the baking industry» MODERN SCIENTIFIC CHALLENGES AND TRENDS: a collection scientific works of the International scientific conference (20th November, 2019) - Warsaw: Poland, 2019. - p. 200-203;

3. Ibraimova S.E. Marketing research of consumer preferences when choosing bakery products, "Mechanics and Technologies" scientific journal, Taraz, No. 1 (67) January-March 2020 129-134 p.;
4. Ibraimova S. E. tasting assessment of the quality of bread with the addition of Juniper fruit powder, Vestnik of the State University named after Shakarima, Semey, No. 1 (89) 2020.p.115-118;
5. Ibraimova S.E. The current state and prospects of the bakery products market development, Abstracts of IX International Scientific and Practical Conference Liverpool, United Kingdom, 28-30 April 2020, p.549-551;
6. Ibraimova S.E. Influence of non-traditional vegetable raw materials on the quality of bread, "Current directions of scientific research: technology, quality and safety", Kemerovo 2020, p.58-60;
7. Ibraimova S.E. Development of recipe composition of bread with the inclusion of juniper using mathematical modeling and assessment of its quality, Eastern-European Journal of Enterprise Technologies 6(11), December 2020 DOI:10.15587/1729-4061.2020.219020, p.6-16;
8. Ibraimova S.E. Quality and safety ensuring in the development of flavored spices based on greated cereals using the haccp principles, Chemical engineering: reports on research projects technology audit and production RESERVES - № 6/3(56), 2020 41 ISSN 2664-9969 UDC 664.5 DOI: 10.15587/2706-5448.2020.220051, p.41-46;
9. Ibraimova S.E. Development of the recipe composition of bread with the inclusion of juniper using mathematical modeling and evaluation of its quality, Certificate of entry of information in the state register of rights to the object protected by copyright № 14662 dated January 26, 2021;
10. Ibraimova S.E. Scientific and experimental substantiation of the quality management of bakery products based on the traceability system, Certificate of entry of information in the state register of rights to the object protected by copyright № 19919 dated August 26, 2021;
11. Ibraimova S. E. assessment of food safety risks, compliance with the requirements of the State Register of rights to the object, approved by the author's Law № 21440 from 5 November 2021;
12. Ibraimova S. E. food safety risk assessment, LANTAR Trade LLP, 2021. ISBN 978-601-7669-86-7, p.1-200;
13. Ibraimova S.E. Biochemical composition of juniper (*juniperus communis* L) and medicinal properties, Food industry, ISSN 0235-2486, 6/2022, p.18-20.

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