

Author Information



1. Surname, name:

Syzdykova Layla.

2. Position, academic degree, title:

candidate of technical sciences, docent, associate professor of the department of "Food technology".

3. Education:

- diploma with honors No. 0001902 AFDTiLPP specialty "Canning Technology";
- diploma of the candidate of technical sciences № 0002968 dated May 21, 2009. specialty 05.18.01 - "Technology of processing, storage and processing of cereals, legumes, cereal products, fruits and vegetables and viticulture";
- associate professor diploma № 0002633 dated December 7, 2011 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 research results:

Area and directions of research:

- obtaining various canned food products by processing vegetable and meat raw materials. Development of technology for the production of dry breakfasts, fruit and vegetable juices, as well as blended juices and drinks.

Participation in scientific projects:

- performer of the initiative research project "Development of technology and expansion of the range of vegetable drinks of increased biological value, 2014-2016";

Results: recipes and technologies for vegetable drinks of increased biological value have been developed. The organoleptic and physico-chemical parameters of vegetable drinks based on potatoes, carrots, and tomato have been studied.

- Head of the initiative research work "Development of recipes and technology of acidified vegetable juices", 2017-2019.

Results: recipes and technologies for acidified vegetable juices and blends based on them have been developed. Vegetable low-acid juices from pumpkin, cucumbers, zucchini and blended juices based on them have been studied in terms of organoleptic and physico-chemical parameters.

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

1. Bizhanova K., Syzdykova L.S., Zaritskaya N.E. Технология овощных напитков с использованием молочной сыворотки "Gylym. Bilim. Zhastar" in the materials of the republican scientific-practical conference of young scientists, ATU, 21-22 april 2016, 61-63 pages;
2. Syzdykova L.S., Smagulova A.K. "Құрғақ таңертеңгілік астардың биологиялық құндылығын жоғарылату". "Тағам өнеркәсібінің инновациялық дамуы: идеядан өндіріске" ISPC materials, 27-28 october 2016, 55-57 pages;
3. Syzdykova L.S., Bulambaeva A.A., Akhmetova N.K. Влияния растительно-белковой композиции на качественные показатели комбинированных мясных продуктов. International Scientific and Practical Conference, 10.06.2017, Varna, Bulgaria;
4. N.K. Akhmetova., A.A. Bulambaeva, Syzdykova L.S. Получение белковых гидролизатов из отходов рыбоперерабатывающих производств. Materials of the International scientific and practical conference "Actual food production: Conditions and prospects of development" dedicated to the 75th anniversary of KazASHN correspondent member, Doctor of Technical Sciences, Professor E.T.Tuleuov November 24, 2017 Semey, pp. 206-208;
5. Syzdykova L.S., Bulambaeva A.A. Влияния растительно-белковой композиции на сохранность липидов в комбинированных мясных продуктов в процессе хранения Materials of ISPC for the 60th anniversary of ATU, October 6-8, 2017, Almaty, pp. 139-141;
6. Ya.M.Uzakov, A.A.Bulambaeva, N.K.Akhmetova, L.S.Syzdykova Влияния растительно-белковой композиции на органолептические и физико-химические показатели мясных продуктов. XIV ISPC «FOOD. ecology. quality» Novosibirsk November 8-10, 2017, p.218;
7. Zhuzhieva M., Syzdykova L.S., Zaritskaya N.E. Расширение ассортимента подкисленных овощных соков. РНПК «The science. Education. Young people», April 26-27, 2018, page 99-101;
8. F.T.Dikhanbayeva, Sh.A.Abzhanova, B.A.Rskeldiev, Syzdykova L.S., N.Saparali, A.Khazhimukan Геродиеталық тамақтануға арналған ет өнімдерінің ассортиментін кеңейту. Вестник КазННТУ No. 2 March 2018, Almaty, 272-276 pages;

9. Kalmurzaeva A., Syzdykova L.S., Zaritskaya N.E., Жеміс-көкөніс сусындарының ассортиментін кеңейту. «Innovative development of food, light industries and the hospitality industry» Proceedings of the international scientific and practical conference. October 25-26 2018, 84-85 pages;
10. Shlykova E., Kostina V., Zaritskaya N.E., Syzdykova L.S. Совершенствование технологии тыквенного сока и купажированных напитков на его основе. Materials of the international scientific and practical conference "Innovative development of food, light industry and hospitality industry" October 25-26, 2018, p. 169;
11. Dauletkhanova B., Uzakov Ya.M., Bulambaeva A.A., Syzdykova L.S. Изучение влияния растительно-белковой композиции на функционально-технологические свойства фарша колбасных изделий. Materials of the international scientific and practical conference "Innovative development of food, light industry and hospitality industry" October 25-26, 2018, pp. 194-195;
12. Syzdykova L.S., Bulambaeva A.A., Smagulova A.K., Mederaly S. Сиыр етінен жасалған шұжық өнімдерінің ассортиментін кеңейту. «Innovative development of food, light industries and the hospitality industry» Proceedings of the international scientific and experimental conference 25-26 october 2018, 119-120 pages;
13. Shlykova E., Zaritskaya N.E., Syzdykova L.S. Расширение ассортимента блюд на основе тыквы – меню «Хеллоуин». Materials of the Republican scientific and practical conference of young scientists "SCIENCE. education. young people» April 25-26, 2019, page 73;
14. Syzdykova L.S., Bulambaeva A.A., Esenkulova Zh.Zh. Ет жартылай фабрикастарының тағамдық және биологиялық құндылығын арттыру. Вестник АТУ No. 3, 2019, pp. 78-81;
15. Veibit A., Dauletbek T., Syzdykova L.S., Zaritskaya N.E. Қышқылданған көкөніс шырындарының ассортиментін кеңейтуде асқабақты көкөністерді қолдану. Materials of the MNPK "Innovative development of the food, light industry and hospitality industry", october 24-25, 2019;
16. Zaritskaya N.E., Syzdykova L.S., Matibaeva A.I. Продление сроков хранения напитков из растительного сырья. In the materials of MNPC "Innovative development of food, light industry and hospitality industry». ATU, October 24-25, 2019. - p.54-55;
17. N.E. Zaritskaya, L.S. Syzdykova, A. K. Smagulova. Исследования химического состава и свойств напитка из растительного сырья. In the materials of the conference "Food: production safety quality".- Ufa: Bashkir State Agrarian University, December 17-19, 2019;
18. Syzdykova L.S. Көкөніс негізінде дайындалған құрғақ ас технологиясын жетілдіру: monograph. Almaty: "CyberSmith" basses, 2019 - 160 pages;
19. Syzdykova L.S., Bizhanova K.D. Sengirbekova L.K. Рецептуры овощных закусочных консервов с различными крупами. International Scientific and Practical Conference "Fundamental and applied problems of the effectiveness of scientific research and ways to solve them", Volgograd, January 28, 2020, pp. 63-67;
20. Patent № 5105 of the Republic of Kazakhstan for a utility model. 07/03/2020 Способ производства овощных соков. Syzdykova L.S., Zaritskaya N.E., Kenenbai Sh.Y., Dauletbek T.D.;

21. Syzdykova L.S. Сәбіз шырыны қосылған шұжық өнімінің сапалық көрсеткіштерін зерттеу. « Innovative development of food, light industries and the hospitality industry» Proceedings of the international scientific-practical conference. October 22-23, 2020, page 68-70;
22. Syzdykova L.S., Sengirbekova L.K. Әр түрлі жарма қосылған көкөніс дәмтағам консервілерінің сапасын анықтау. Vestnik ATU №3(128) 2020, 35-38 pages;
23. Tursynbekova A., Syzdykova L.S. Зімбір қосылған жеміс –көкөніс сусындарының тағамдық және биологиялық құндылығы. Republican scientific-practical conference of young scientists “SCIENCE. EDUCATION. YOUTH” April 22-23, 2021, Almaty, Kazakhstan, 114-115 p.;
24. Sabit R., Smagul Zh., Syzdykova L.S., Zaritskaya N.E. Қышқылданған асқабақты көкөніс шырындарының органолептикалық көрсеткіштерін бағалау. Republican scientific-practical conference of young scientists “SCIENCE. EDUCATION. YOUTH” April 22-23, 2021, Almaty, Kazakhstan, 119-120 p.;
25. Syzdykova L.S., Erzhanuly B., Zaritskaya N.E., Abdieva K.M., Shambulova G.D. Купаждалған жеміс және көкөніс шырындарының органолептикалық көрсеткіштерін бағалау. "Innovative development of food, light industry and hospitality industry", dedicated to the 30th anniversary of independence of the Republic of Kazakhstan» Proceedings of the international scientific and practical conference October 21-22, 2021;
26. Syzdykova L.S., Kuzembaeva G.K., Bazylkhanova E. Ch. Сақтау кезінде құрғақ таңғы астардың сапа көрсеткіштерінің өзгеруін зерттеу. XIV «GLOBAL SCIENCE AND INNOVATION 2021: CENTRAL ASIA» No. 3(14). 22-27 OCTOBER 2021 Nursultan. SERIES "TECHNICAL SCIENCES", III VOLUME, 11-13 pages;
27. Talgarbek A., Syzdykova L.S., Abdieva K.M. Жеміс-көкөніс коктейлінің органолептикалық көрсеткіштерін және тағамдық құндылығын бағалау "SCIENCE. EDUCATION. YOUTH" Republican scientific and practical conference materials April 21-22, 2022, p. 36-37;
28. Syzdykova L.S., Zaritskaya N.E., Abdieva K.M., Kuzembayeva G.K., Bazylkhanova E.C. STUDY OF THE QUALITY INDICATORS OF BREAKFAST CEREALS DURING STORAGE. VIII International Science Conference "Science and practice, actual problems, innovations" November 09 12, 2021, Amsterdam, Netherlands, p. 475;
29. Zhorabai N., Syzdykova L.S., Abdieva K.M. Асқабақ негізінде жасалған жеміс-көкөніс сусынының минералды зат және витаминдік құрамын анықтау. "SCIENCE. EDUCATION. YOUTH" Republican scientific and practical conference materials April 21-22, 2022, p. 38-39;
30. Syzdykova L.S., Zaritskaya N.E., Abdieva K.M. Kozhakhiev M.O. Қышқылданған көкөніс шырындарының тағамдық және биологиялық құндылығын зерттеу Vestnik ATU. - Almaty, 2022. - № 2 (136). - P.86-90.

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

1. Awarded with a diploma of the 1st degree for the development of an innovative technology for cooked and smoked processed meat products "Baikonur". Moscow. International exhibition May 25, 2017;

2. Awarded with a gold medal for the development of an innovative technology of boiled-smoked combined functional meat products. Moscow VDNH October 4-7, 2017;
3. Awarded with the jubilee medal "Badge of Honor" for her contribution to the development of the Almaty technological university, 2017;
4. Awarded with a diploma of the 1st degree and a badge of the republican competition "The Best Candidate of Sciences-2019";
5. Winner of the competition "Honorary Citizen of the Republic of Kazakhstan" - awarded with a diploma of the 1st degree;
6. For special merits in the spiritual and social development of the country, she was awarded the order "Kazakhstan republicasynyn kurmetti azamaty" and issued a certificate, 2021.

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