

Information about the author



1. Surname, first name:

Uazhanova Raushangul.

2. Position, academic degree, title:

Almaty technological university, head of the department "Food safety and quality", doctor of technical sciences, associate professor, academician of the Russian academy of food safety, international expert of the European academy (London).

3. Education:

- 1984-1989, Semipalatinsk technological institute of meat and dairy industry, specialty – "Technology of meat and meat products";
- 2006, 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";
- 2008, by the decision of the CQAFES of the MES of the RK, dated June 23, 2008 (Protocol No. 8) was awarded the academic title of associate professor (associate professor) in the specialty Food technology, DC No. 0000683
- 2010, Doctor of Technical Sciences in the specialties – 05.18.01 - Technology of processing, storage and processing of cereals, legumes, cereals, fruit and vegetable products and viticulture, by decision of the CCFES of the MES of the RK, dated January 13, 2012 (protocol № 1);

- 2014, Academician of the Russian academy of food security, Russian academy of natural sciences, Russian Federation
- 2015, title of professor of the Russian Federation.

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:

- food technology, food safety.

Participation in scientific projects:

1. "Effective methods of safety and quality in food production", initiative topic № of State registration 0118RKI0591.

Results:

Published 25 articles, the issue of the textbook "Food safety risk assessment", 4 patents, 2 doctoral dissertations, 2 master's dissertations have been defended, a student's startup project worth 150,000 tenge has been developed for "Alibi" LLP.

2. "Development of technology for deep processing of plant raw materials (amaranth) for new products" (60 000 000 tenge), responsible executor.

Published 30 articles, issue of the monograph "Innovative technologies of deep processing of grain raw materials into new products", 6 patents, 2 doctoral dissertations, 4 master's dissertations, 4 diploma projects.

3. SRSTI MES RK "Assessment of the impact of the single Customs space on the agro-industrial complex of the Republic of Kazakhstan, including the food and processing industries of the Republic of Kazakhstan" (4 500 000 tenge), head section.

A report has been compiled. Problems and solutions are presented. The implementation of the project contributes to the development of trade turnover of the Republic of Kazakhstan with the countries of the Customs Union, innovative development at enterprises that have a basis for the development of innovations, innovations, innovations for participants in the process: scientific, scientific and educational organizations, industrial enterprises of the real sector of the agro-industrial sector, small enterprises.

4. "Development of standards of the Republic of Kazakhstan oriental flour sweets" (800 000 tenge), responsible executor.

The standard ST RK 2140-2011 "Oriental flour sweets. General technical conditions". The draft of this standard has been prepared in accordance with the State standardization work plan for 2011 approved by the First Vice-Minister of Industry and New Technologies of the Republic of Kazakhstan № 19 dated January 28, 2011. This standard applies to flour oriental sweets made according to recipes and technological instructions from flour with the addition of sugar, fat,

nuts, dried fruits, spices and other raw materials in compliance with the applicable sanitary rules, which are divided into products: baked from shortbread, puff pastry, biscuit or pastry dough with or without the addition of chemical baking powder; baked from yeast dough prepared in the sourdough way; baked from yeast dough prepared in the non-sourdough way.

This standard specifies the requirements for the organoleptic and physico-chemical parameters of flour oriental sweets. The content of toxic elements and radionuclides, mycotoxins and pesticides should not exceed the norms established by the regulatory legal acts of the Republic of Kazakhstan Sanitary Rules "Sanitary and epidemiological requirements for food products" № 611 of 06.08.2010.

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

1. Uazhanova R.U. Risk assessment of food safety. ISBN-13:978-620-0-45912-1, ISBN-10: 6200459126, EAN:9786200459121. LAP Lambert Academic Publishing, (2019-10-28). <https://www.lap-publishing.com/>;
2. Уажанова Р.У. и др. Оценка риска безопасности пищевых продуктов. Алматы: Издательство «Лантар Трейд», -2020.- 358с.;
3. Tattibayeva D.B., Uazhanova R.U., Kulazhanov T.K., Kulazhanov E.T./ Customs control .- Almaty, Издательство Эверо, 2020.- 111 p.;
4. Measurement, analysis and improvement of safety management system/ Сериккызы М.С., Ахметова С.О., Уажанова Р.У./- Алматы: ТОО «Жания-Полиграф», -2020. -172с.;
5. Уажанова Р.У., Росляков Ю.Ф., Шмалько Н., Жаркова И.М.. Амарант – продовольственная культура. Издательство-Юг, Краснодар, 2014.-300с.;
6. Способ получения обогащенного меда. Патент РФ № 2738893. Заявка №2020100770 от 09.01.2020. Дата публикации 18.12.2020 г. ФГБОУ ВО «Кубанский государственный технологический университет». Литвяк В.В. (BY), Шилов В.В. (BY), Росляков Ю.Ф. (RU), Батян А.Н. (BY), Кравченко В.А. (BY), Уажанова Р.У. (KZ);
7. Kazhymurat, A., Uazhanova, R., Tlevlesova, D., Zhexenbay, N., Tungyshbayeva, U., S, Mannino. Optimization of the HACCP safety control system for collagen hydrolysate production by implementing the FMEA model. Eastern-European Journal of Enterprise Technologies, 2(11 (110), 50–60. <https://doi.org/10.15587/1729-4061.2021.230318>;
8. Ibraimova R., Uazhanova, R., Maryna Mardar, Serikbayeva N. Tkachenko D. Zhygunov. 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 ISSN 1729-3774, 6/11 (108) 2020.6-16 P/S;
9. Ayana Serikbayeva, Bagimkul Tnymbaeva, Maryna Mardar, Nataliia Tkachenko, Saniya Ibraimova, Raushangul Uazhanova. Determining optimal process parameters for sprouting buckwheat as a base for a food seasoning of improved quality. Eastern-European Journal of Enterprise Technologies ISSN 1729-3774/4/11 (112) 2021/-16 P.;
10. Uazhanova R. Extraction and analyze of anthocyanic pigments from amaranth. Journal of Basic and Applied Research International, 2017/JOBARI/4973,21(1): стр. 54-61. <https://www.ikprress.org/index.php/JOBARI/article/view/4017>;

11. Kazhymurat, A., Uazhanova, R., Tlevlesova, D., Zhexenbay, N., Tungyshbayeva, U., S., Mannino. Optimization of the HACCP safety control system for collagen hydrolysate production by implementing the FMEA model. Eastern-European Journal of Enterprise Technologies, 2(11 (110), 50–60. <https://doi.org/10.15587/1729-4061.2021.230318>.

6. Scientific internships:

- Russia, Krasnodar, Kuban state technological university, 2012;
- Russia, Yekaterinburg, Ural state technological university, 2013;
- Turkey, Istanbul, Hasitep university, 2013;
- Japan, Tokyo, University of Tsukuba, 2014;
- France, Paris, Sorbonne university, 2014.

7. Achievements in research, pedagogical activity (awards):

- 2013, for professional activity in teaching and educating students and as a researcher of the organization of higher education, she was awarded the diploma "Gratitude of the minister of education and science";
- 2015, letter of thanks was awarded jointly with KazMU and KazNAU for active participation in the event "Public health priorities-food safety";
- 2019, on behalf of the rector of Karaganda state technical university, she was awarded a letter of thanks for the excellent preparation of students for the subject Olympiad;
- 2015, for a significant contribution to the development of the standardization system from the Ministry of Investment and development of the RK was awarded a certificate of honor;
- 2016, awarded "Certificate of honor of the minister of education and science" of the MES of the RK;
- 2021, on behalf of the organizing committee of the International student research competition Black Sea Science 2021, thanks for the work of the international Jury and active participation;
- 2014, she was awarded a gold medal for scientific development at the international exhibition, Moscow, Russia;
- 2013, winner of the grant "Best university teacher - 2013" of the MES of the RK;
- 2014, awarded the Order of Alexander the great for scientific victories and achievements, awarded the silver medal "A. Nobel prize", RF;
- 2013, in Moscow in the International exhibition "Dairy and meat industry" gold medal for the development of a new product, RF;

- 2015, "For innovative work in the field of higher education" awarded a gold medal, Moscow, RF, RAS;
- 2015, for her contribution to the development of technical sciences, she was awarded the Order "Labor and knowledge" of the European scientific and industrial consortium, Moscow, RF, RAS;
- 2015, diploma for the best issue of the monograph "Resource-saving technologies of amaranth products", Moscow, RF, RAS;
- 2016, for achievements and contribution to the development of the education sector on the path of spiritual and social development of independent Kazakhstan with the diploma of the MES of the RK;
- 2017, by order of the rector dated 19.09/2017 № 80-AHZ was awarded the jubilee medal "Kurmet belgisi" for contribution to the development of Almaty technological university;
- 2018, for active participation in the development of educational and training activities and a significant contribution to the corporate culture and reputation of ATU and on the eve of International Women's day on March 8, gratitude was announced on behalf of the rector of ATU (2018);
- 2022, for achievements in the field of science, the MES of the RK was awarded the badge "For merits in the development of science of the Republic of Kazakhstan" (confirmation № 00017 dated 22.12.2022).

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

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