

Information about the author



1. Surname, first name:

Alimardanova Mariyam.

2. Position, degree, title:

doctor of technical sciences, professor of the department of "Food technology", academician of the Academy of agricultural sciences of Kazakhstan, professor of the Polish Academy of hotel business and public catering (Poland).

3. Education:

- 1968, Almaty branch of the Dzhambul technological institute of light and food industry, 1968, diploma with honours U № 018391, speciality "Engineer-technologist";
- diploma of doctor of technical sciences № 0000233 from 25.12.2007, "Technology of meat, dairy and fish products and refrigeration production";
- diploma of professor № 0000169 from 29.03.2009, "Technology of Food Products".

4. Area and direction of research, including participation in research projects with a brief description of the research findings:

Area and focus of research:

- food biotechnology.

Participation in research projects:

1. In 2004-2006 – the executor of the MES project "Creation of technology for meat, dairy products and beverages of high nutritional and dietary value";
2. In 2005-2007 – the executive officer in the innovation project of KazNAU on the order of Almaty region Akimat "Creation of milk cluster on the basis of "RAIMBEK – AGRO" company with the total amount of financing 20 million tenge;

3. In 2005-2007 – responsible for the "Development of standards of the Republic of Kazakhstan on meat and dairy products" by order of the State Committee for Standardization, Certification and Metrology of the MIT RK, with the amount of funding 20 million tenge;
4. With participation of Alimardanova M.K. ST RK 1760-2008 "Milk of the cow harvested" under the order of the State Committee on standardization, certification and metrology of the MIT RK is developed;
5. In 2009 – head of the project "Development of technical regulations "Safety requirements for canned food, preserves", ordered by the Ministry of Agriculture of the RK. Approved in 15.11.2010, № 1201;
6. In 2010 – responsible for the project "Development of ST RK "Determination of micro quantities of pesticides";
7. In 2011 – project leader of the project "Provision of services for participation in certain stages of development of state standards. "ST RK "National Kazakh dairy products. Types. General technical specifications";
8. In 2011-2012 – responsible for the project "Development of wastewater treatment technology for meat and dairy processing enterprises from organic pollutants";
9. In 2012-2014 – the project "Development and implementation of innovative technologies for deep processing of milk of livestock" (customer MES RK) with the amount of funding 60 million tenge. As a result of scientific research work, 6 RK pre-standards were developed, approved and included in the Committee of Technical Regulation and Metrology of the Ministry of Trade and Integration of the RK register;
10. In 2013-2014 – headed the international project "Development of innovative technology of semi-hard cheese using new bacterial compositions and fillers" (customer MES RK) with the amount of funding 20 million tenge. As a result of scientific research work, the company developed Regulatory document "Technological Regulations for production of semi-hard cheese "Almaty";
11. 2017-2019 – head of initiative project "Research and development of technology of functional dairy products based on secondary raw milk using new compositions of probiotic bacterial cultures and herbal supplements" state registration № 0117RKI0009;
12. 2019-2021 – leader of initiative project "Research of milk productivity of cows of combined and dairy direction in conditions of south-east of Kazakhstan" state registration № 0118RKI0625;
13. 2018 – responsible executor of the project with "Zhalyn" LLP 4 million tenge "Development of technology to improve the quality of basic mass consumption products bakery and dairy products) with the addition of enterosorbent dietary fibres".

All of the research projects have been completed with high economic benefits and practical implementation in the food industry.

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

1. Kulazhanov T.K., Alimardanova M.K., Zhexenbay N., Plockova M. Amino Acids Profile of Kazakh National Soft Cheese Made of Goat's, Cow's Milk and Their Mixture. "Research Journal of Pharmaceutical, Biological and Chemical Sciences", 2014, 5(5), P.1806-1810;
2. Shunekeveva A.A., Alimardanova M.K., Mayorov A.A. Fruit-berry fillers in the production of Kazakh national fermented milk drinks.–News of the Academy of sciences of the Republic of Kazakhstan. Series Chemistry and technology. Volume 1, № 445 (2021), 139-146. ISSN 2224-5286. <https://doi.org/10.32014/2021.2518-1491.18> (**Web of Science, ESCI**);
3. Tlevlessova D., Alimardanova M.K., Kazhymurat A. Biochemical composition of vegetable raw materials and the impact of dosage on the properties of processed cheese.-Scientific Journal «SCIENCE RISE».-2021.-№2(73).-P.40-46. ISSN 2313-8416. DOI 10.21303/2313-8416.2021.001794, **Q3, 47.728 %, 14.1%**;
4. Alimardanova M.K., Majorov A. A., Shunekeveva A.A. Chemical Composition, Texture and Sensory Evaluation of Yogurts Supplemented with Amaranth Flour. – American Journal of Animal and Veterinary Sciences, 2021, 16 (2):P. 136–143. DOI: 10.3844/ajavsp.-2021.136-143, **Q3, 37 %**;
5. Alimardanova M.K., Tlevlessova D. Bakiyeva V. Akpanov Zh. Revealing the Features of the Formation of the Properties of processed Cheese with wild Onions.- Eastern-European Journal of Enterprise Technologies, 2021, 4/11 (112), P.73-81. ISSN 1729-3774. DOI 10.15587/1729-4061.2021.239120, **Q2, 56 %**;
6. Tursunbayeva Sh., Iztayev A., Alimardanova M.K., Mynbayeva A., Iztayev B., Yakiyayeva M. Development of a highly efficient ion–ozone cavitation technology for accelerated bread production.–/http://www.nature.com/scientificreports.-ScientificReports.2.-2021, 11:19129. <https://doi.org/10.1038/s41598-021-98341-w>, **Q1, 93 %**;
7. Iztayev A., Alimardanova M.K., Iztayev B., Yerzhanova M., Tungyshbayeva U., Izteliyeva R., Tursunbaeva Sh. Development of an innovative technology for accelerated cooking of no yeast bread using ion-ozonized water.-Eastern-European Journal of Enterprise Technologies Technology and equipment of food production: food technology.-2021, 5/11(113), P. 85-96. ISSN 1729-3774. DOI 10.15587/1729-4061.2021.242838, **Q2, 56 %**;
8. Alimardanova M, Khamzina Zh, Belopukhov S. Use of sorbents to improve water quality in the production of reconstituted dairy products.-Emirates Journal of Food and Agriculture. 2022. 34(1): 70-78. doi: 10.9755/ejfa.2022.v34.i1.2821. <http://www.ejfa.me/> **Q2, 58 %**;
9. Alimardanova M., Bakiyeva V. Effect of enterosorbing dietary fibers on the quality and safety of fermented milk products.-Eastern-European Journal of Enterprise Technologies, 2022, 4/11 (118), P.79-87. ISSN 1729-3774;DOI:<https://doi.org/10.15587/1729-4061.2022.263032>, **48 %**;
10. Alimardanova M., Shunekeyeva A. Comparative characteristics of goat milk products in farms of Akmola and North Kazakhstan regions.-Potravinarstvo Slovak Journal of Food Sciences, vol. 16, 2022, P. 750-764. <https://doi.org/10.5219/1792>.ISSN: 1337-0960 online, **40 %**.

CQASHE MSHE RK:

1. Alimardanova M.K., Nuraly A.M., Aknazarov S.H., Amzeeva U.M., Azatkyzy S., Bakieva V.M. Development of functional fermented dairy product technology using enterosorbent food fiber.-"Science News of Kazakhstan", scientific and technical journal.-Almaty, 2019.-№ 4 (142), C.154-160;
2. Alimardanova M.K., Khamzina J.B., Bakieva V.M. Microbiology and microbiological korsetkishter boyynsha sut onimderi ndirisinde pajdalalanytyn courts kauipsizdigin kamtamasyzetu.-Vestnik SemGU.-2020, №2 (90).-P.4-6;
3. Alimardanova M.K., Mayorov A.A., Loskutova G.A., Shunekeeva A.A. Study of fatty acid composition of ayran from goat milk.-Vestnik SemGU.-2020, № 2 (90).-P.7-10;
4. Zheksenbay N., Alimardanova M.K., Dikhanbaeva F.T., Mukhtarhanova R.B., Nagin AV, Pistorius G.G. Study of amino acid composition of cacciotta cheese.-Vestnik ATU.-2020, №3.-P. 31-35;
5. Alimardanova M.K., Khamzina Zh.B., Balpanova D.T. Kazakhstan zeolites as a perspective material in the water treatment of the dairy industry.-Bulletin of National academy of sciences of the Republic of Kazakhstan, Volume 1, № 389 (2021), 18-25;
6. Alimardanova M.K., Mayorov A.A., Shunekeeva A.A. Determination of structural and mechanical properties of goat milk sour milk drinks with fillers.- Scientific journal "Mechanics and technology". № 3 (69) 2020.- P. 100-105. ISSN 2308-9865;
7. Alimardanova M.K., Khamzina J.B. Water quality as one of the criteria for a comprehensive assessment of the safety of dairy products.- Bulletin of Almaty Technological University.-2020,4, P. 5-12.

Patents:

1. Alimardanova M.K., Baybolova L.K., Bakiyeva V.M., Bayysbayeva M.P., Mutushev A.J., Nuraly A.M., Bekseitova K.S. Method of yogurt production. Patent for a useful model № 4406, 08.11.2019;
2. Zhienbayeva S.T., Baybolova L.K., Alimardanova M.K., Bayysbayeva M.P., Rustemova A.J., Moldakulova Z.N., Golovchenko O., Mutushev A.J., Nuraly A.M., Azatkyzy S. Method of bread production. Patent for a useful model № 4407, 08.11.2019;
3. Alimardanova M.K., Shunkeyeva A.A. Method of production of national milk and cereal beverage. Patent for a useful model № 4965, 22.05.2020;
4. Alimardanova M.K., Shunkeyeva A.A. Method of production of sour milk drink analogue of ayran from goat milk. Patent for a useful model № 4956, 22.05.2020;
5. Zhaksybayeva E.J., Dikhanbayeva F.T., Alimardanova M.K., Mukhtarhanova R.B. Way of making curd mass from combined milk with additives for gerodietic food. Patent for useful model № 5341, 19.03.2021;

6. Alimardanova M.K., Elemesova A.A. Method of preparation of sour-milk product. Patent for useful model № 6400, 10.09.2021;
7. Alimardanova M.K., Stambekova A.K. Method of making pasty sour milk product with a phyton-filler. Patent for a useful model № 6451, 24.09.2021;
8. Alimardanova M.K., Khamzina Z.B. Method of obtaining sorbents for water purification. Patent for a useful model № 5986, 16.04.2021, bulletin № 15.

Monographs:

1. Alimardanova M.K. Kazakh national dairy products.-Almaty, 2006, 175 p.;
2. Iztayev A.I., Uazhanova R.U., Alimardanova M.K., Almabekov O.A. Perspective technologies of innovative products from amaranth.-Monograph, Almaty.-2010, 238 p.;
3. Alimardanova M.K., Tlevlesova D.A., Nazarov Sh. Innovative technologies in the production of processed cheese. Monograph.-Mauritius: "LAP LAMBERT Academic Publishing", 2019.-93 p.;
4. Alimardanova M.K., Admaeva A.M. Dairy products and assessment of risk factors in their production. - Monograph.-Almaty: Almanah,-2020.-77 p.;
5. Kulazhanov K.S., Alimardanova M.K., Kulazhanov T.K. Application of alternative milk processing methods in dairy product production from the milk of farm animals-Monograph.-Almaty:Almanakh,-2023.-285 p.

Textbooks, training manuals:

1. Alimardanova M.K., Khakimova R.Sh., Abdeli D.J. Equipment of meat industry enterprises. "Arman-PV" MES RK, Astana, 2008 -18.5 p.sh.;
2. Alimardanova M.K., Abdikalieva B.E. Khozhamuratova S.Sh. Microbiology of meat. - Foliant Publishing House, Astana, 2009, 208 p.;
3. Alimardanova M.K. Abdikaliyeva B.E. Syzdykova L.S. Microbiology of vegetables and fruits. - Arman-PV, Astana, 2009, 198 p.;
4. Alimardanova M.K. Biochemistry of meat and meat products. - Foliant, Astana, 2009, 184 p.;
5. Alimardanova M.K., Khakimova R.Sh. Technology of meat processing and meat products. - Foliant Publishing House, Astana, 2009, 368 p.;
6. Alimardanova M.K., Khakimova R.Sh. Equipment of meat production enterprises. - Foliant Publishing House, Astana, 2010, 520 p.;
7. Alimardanova M.K., Khakimova R.Sh. Enterprises of meat industry. -Foliant Publishing House, Astana, 2010, 335 p.;
8. Alimardanova M.K., Erkebayev M.Zh. Equipment of dairy enterprises. - Foliant Publishing House, Astana, 2010, 192 p.;

9. Alimardanova M.K., Technochemical control of meat products. - Foliant, Astana, 2010, 219 p.;
10. Kulazhanov T.K., Dikhanbayeva F.T., Alimardanova M.K. Functional Products. - Textbook.-Almaty: 2014.-115 p.;
11. Alimardanova M.K., Petchenko V.I., Dikhanbayeva F.T., Kenenbay Sh.Y. Food additives and functional ingredients. - Textbook. -Almaty: 2014-115 p.;
12. Alimardanova M.K., Abaeva L.S. Promising trends in the production of foam products. - Tutorial.-Almaty: 2014.-56 p.;
13. Alimardanova M.K., Masimova S.H. Kazakh traditions and national food culture - Study Guide - Almaty, Almanakh, 2016.-142 p.;
14. Alimardanova M.K., Zaritskaya N.E. Kuzembayeva G.K., Djetpisbayeva B.Sh. Technology of children's nutrition products. - Textbook.- Foliant, Almaty, 2016.-272 p.;
15. Alimardanova M.K., Bekturganova A.A. Designing dairy industry enterprises. - Textbook. Foliant,-Almaty, 2016.-316 p.;
16. Alimardanova M.K., Belogrivtseva L.V. Technology of special purpose products. - Textbook.-Almaty, Almanac,2016.-216 p.;
17. Alimardanova M.K., Zaritskaya N.E., Kenenbai Sh.Y. Cold processing and storage of raw materials and products of animal origin. - Study Guide.-Almaty, L-Pride, 2016.-105 p.;
18. Alimardanova M.K., Kuzembayeva G.K., Zaritskaya N.E., Dzhetpisbayeva B.Sh. Technology of children's nutrition products. - Okulyk.-Almanac,Almaty, 2016.-272 p.;
19. Alimardanova M.K., Petchenko V.I., Zhexenbay N. Theory of food technology - Textbook.-Almaty, Almanah, 2016.- 264 p.;
20. Alimardanova M.K., Khakimova R.Sh. Equipment of meat industry enterprises. - Textbook.-Astana, Foliant, 2017.- 568 p.;
21. Alimardanova M.K., Matibayeva A.I., Dzhetpisbayeva B.Sh. Commercialization and examination of edible oils, milk and dairy products.-Oku kuraly.-Astana: Foliant, 2019.-256 p.;
22. Dikhanbayeva F.T., Alimardanova M.K., Mukhtarhanova R.B. Design of production facilities in the dairy industry.-Oku kuraly.-Almaty: LLP "Lantar Trade", 2021.- 215 p.;
23. Zhakupova G.N., Alimardanova M.K., Akhmetzhanova A.T., Muldasheva A.H. Methods of studying the composition and composition of milk and dairy products. - Training manual.-Nur-Sultan: KazATU named after S. Seifullin, 2021.-108 p.;
24. Alimardanova M.K. Physicochemical and microbial processes in the production of dairy and meat products. - Textbook.-Almaty. Almanah.-2022.-372 p.

Standards (more than 20):

1. Dairy products. Protekvasha. General technical conditions. Introduced for the first time. ST RK 1100-2002;
2. Sour-milk products. Ryazhenka, varenets. General technical conditions. Introduced for the first time. ST RK 1101-2002;
3. Dairy products. Sary-Irimshik. General technical conditions. Introduced for the first time. ST RK 1102-2002;
4. Dairy products. Suzbe. General technical conditions. Introduced for the first time. ST RK 1103-2002;
5. Gent. Technical conditions. Introduced for the first time. ST RK 1104-2002;
6. Dairy products. Bal-Kaimak. General technical conditions. Introduced for the first time. ST RK 1105-2002;
7. Dairy products. Creamy mousse. General technical conditions. Introduced for the first time. ST RK 1106-2002;
8. Dairy products. Pudding. General technical conditions. Introduced for the first time. ST RK 1107-2002;
9. Dairy products. Souffle. General technical conditions. Introduced for the first time. ST RK 1108-2002;
10. Yoghurts. General technical conditions. Introduced for the first time. ST RK 1065-2002;
11. Ice cream. General technical conditions. Introduced for the first time. ST RK 1066-2002;
12. Butter curd products. General technical conditions. Introduced for the first time. ST RK 1067-2002;
13. "Cow's milk produced" ST RK 1760-2008;
14. ST RK "National Kazakh dairy products. Types. General technical conditions"
15. TR CU 033/2013 "Safety of milk and dairy products";
16. "Development of Technical Regulations "Safety requirements for canned products, preserves", by order of the Ministry of Agriculture of the RK. Approved in 15.11.2010, № 1201;
17. ST RK "Determination of microquantities of pesticides;
18. 6 pre-standards of the RK.

6. Research internships:

- Ukraine, Russia, Uzbekistan, Kyrgyzstan, Poland, Germany, Turkey, Montenegro, Macedonia, Serbia, China.

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

- State grant of the MES of the RK "Best teacher of higher education institutions of the RK" (2008, 2015);
- "State scholarship for outstanding scholars of the RK" (2009-2010);
- Certificate of Merit World Summit Award – CEO SIVECO, Romania. Author and developer of multimedia interactive content for the national e-learning programme for "Refrigeration and compressor machines and systems" (2012);
- diploma winner of the national contest "Shapagat – 2014" in the nomination "For contribution to innovative development of Kazakhstan";
- diploma of the MES of the RK for excellent work in supervising students' research work (2014, 2018);
- 1st place and "Best ATU teacher" diploma (2014, 2015, 2016, 2018, 2019);
- Badge of merit for the "Development of science of the RK (2014);
- in the General ranking of the Independent Accreditation and rating agency (IAAR) she ranked in the top 30 (2014) and top 50 among the best teachers of higher education institutions in Kazakhstan (2015, 2016);
- in 2016 in the national contest "Shapagat – 2016" she won the high title "Woman – inventor" in the nomination of the same name and was awarded a Diploma and a valuable statuette "Shapagat".
- The "Veteran of labor" Medal (2017);
- Medal "60 years of ATU" (2017);
- "Best educator" Medal, Association of Kazakhstan universities (2022).

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