Information about the author







1. last name, first name:

Akhmetsadykova Shynar.

2. Position, academic degree, title:

Senior-lecturer, doctor PhD.

3. Education:

- 2003-2007, bachelor's degree in "Biology", Al-Farabi Kazakh national university.

- 2007 -2008, master's degree in "Food biotechnology", agrovalorization in health care, Supagro Higher School of Agriculture, Montpellier, France.

- 2009-2011, bachelor's degree in "Veterinary medicine", Kazakh national agrarian university, Almaty.

- 2009-2012, doctorate in nutrition sciences, Supagro higher school of agriculture, Montpellier, France.

- 2012, defense of PhD thesis on "The impact of environmental pollution on the quality of camel milk in Kazakhstan", Supagro higher school of agriculture, Montpellier, France.

4. participation in research projects, including with a brief description of the research results:

Field and areas of research:

- food safety.

5. list of the most important publications (monographs, patents, developed standards):

1. Konuspayeva G., Faye B., Loiseau G., Diacono E., Akhmetsadykova S.2009. Pollution of camel milk by heavy metals in Kazakhstan. The open environmental pollution & toxicology journal, 1, p. 112-118;

2. Konuspayeva G., Jurjanz S., Loiseau G., Barci V., Akhmetsadykova S.,Meldebekova A., Faye B. 2011. Contamination of Camel Milk (Heavy Metals, Organic Pollutants and Radionuclides) in Kazakhstan. Journal of Environmental Protection, 2, p.90-96;

3. AkhmetsadykovaS., KonuspayevaG., LoiseauG., BaubekovaA., KanayatSh., Akhmetsadykov N., Faye B. 2013. Protection against leadcontamination by strains of lactic acid bacteria from fermented camel milk. Emirates Journal of Food and Agriculture, 25(2):446-453;

4. Akhmetsadykova S., KonuspayevaG., LoiseauG., BaubekovaA., Akhmetsadykov N., Faye B. Microflora identification of fresh and fermented camel milk from Kazakhstan. Emirates Journal of Food andAgriculture,4(26), pp. 327-332;

5. AkhmetsadykovaS., Konuspayeva G., Loiseau G., Baubekova A., Akhmetsadykov N., Faye B. Lactic acid bacteria biodiversity in raw and fermented camel milk. African Journal of Food Science and Technology, 4(6), pp.84-88;

6. Baubekova A., Akhmetsadykova S., Konuspayeva G., Faye B., Loiseau G., Akhmetsadykov N., 2015. Biodiversity study of the yeast in freshandfermentedcamelandmare'smilkbydenaturinggradientgelelectrophoresis. Journal of camel practice and research, 1(22), pp. 91-95;

7. Batanova Zh., Mahishev T., Akhmetsadykov N., Khussainov D., Akhmetsadykova Sh., 2015. Rabies camels in Kazakhstan and improvement of methods of diagnosis. Rabies camels in Kazakhstan and improvement of methods of diagnosis//Материалы 4-ой конференции ISO CARD «Верблюды шелкового пути: Исследования камелидов для устойчивого развития, ISO CARD 2015, 8-12 июня, 2015, Алматы, Казахстан. -С.251-252;

8. KondybayevA., A. Zhakupbekova, F. Amutova, A. Omarova, M. Nurseitova, Sh. Akhmetsadykova, N. Akhmetsadykov, G. Konuspayeva, B. Faye, 2018. Volatile organic compounds profiles in milk fermented by lactic bacteria. International journal of biology and chemistry journal of the Al-Farabi kazakh national university, Vol. 11, number 2, pp. 57-67;

9. Konuspayeva G., Baubekova A., Akhmetsadykova S., Akhmetsadykov N. and Faye B., 2019. Concentrations in D- and L-lactate in raw cow and camel milk. Journal of Camel Practice and Research, Vol 26, № 1, p.1-3;

10. Zhexenbay, N., Akhmetsadykova, S., Nabiyeva, Z., Kizatova, M., Iskakova, G. 2020.Using Pectin as Heavy Metals Detoxification Agent to Reduce Environmental Contamination and health risks. Procedia Environmental Science, Engineering and Management,7 (4), pp.551-562;

11. Nabiyeva Z., Zhexenbay N., Iskakova G., Kizatova M., Akhmetsadykova S., 2021. Development of dairy products technology with application low etherificated pectin products. Eastern-European Journal of Enterprise Technologies, Vol. 3, No. 11-111, P. 17-27;

12. Akhmetsadykova Sh., G. Konuspayeva, N. Akhmetsadykov, 2022. Camel breeding in Kazakhstan and future perspectives. https://doi.org/10.1093/af/vfac048, Animal Frontiers, Volume 12, Issue 4, August 2022, Pages 71–77 (Q1, percentile 95);

13. Begdildayeva N., A. Kudaibergenova, A. Nurgazina, N. Akhmetsadykov, Akhmetsadykova Sh., 2022. Fermented camel milk as a probiotics source for poultryfarming, Food sci. Technol 42, 2022. (Q2, percentile 48), https://doi.org/10.1590/fst.53122;

14. Traditional dairy fermented products in Central Asia. 15. G. Konuspayeva, A. Baubekova, Sh. Akhmetsadykova, B. Faye, 2022. International Dairy Journal, 2022, 105514, ISSN 0958-6946, (Q1, percentile 78), https://doi.org/10.1016/j.idairyj.2022.105514.

Scientific internships:

- 2009-2011, "PCR detection of lactic acid bacteria", CIRAD (International Center for research and development), Montpellier, France.

- 2010, "Principles of cultivation technology and the use of enzymes for the cultivation of microorganisms", Jiang Su University, Shanghai, China.

- 2012, "Fundamentals of Linked Immunosorbent Assay method in diagnosis of diseases", RSE "Scientific center for infectious drugs", Almaty, Kazakhstan.

- 2013, "Step technology commercialization practicum", European union sevnth framework program for research and development (FP7) in Kazakhstan, Almaty, Kazakhstan.

- 2013, ISO 17025 "General requirements for the competence of testing and calibration laboratories", "Kazakhstan training and consulting center" LLP, Almaty, Kazakhstan.

- 2013, "Cell culture, FAVN test, Elisa rabies test, oral vaccine titration, rabies diagnosis", reference laboratory for anses, rabies and wild life, Nancy, France.

- 2018, "Modern analyses of pollutants in food", SARAF (School for Advanced residence analysis in Food), Nantes, France.

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

- awarded "Certificate of honor" for contribution to the development of Agriculture of the Republic of Kazakhstan, NJSC "NANOC", 2022.

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