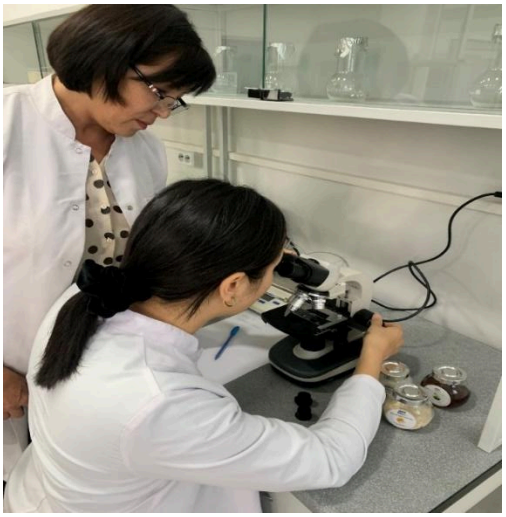
Information about the author





1. Surname, first name:

Azimova Sanavar.

2. Position, academic degree, title:

PhD doctor in the specialty "Food safety", associate professor of the department "Food safety and quality".

3. Education:

- Almaty branch of Zhambyl technological institute of light and food industry, specialty "Technology of bread, confectionery, pasta industry and food concentrates", faculty of food, process engineer, 1994, diploma ZHB-I № 0001875

- diploma of doctor of philosophy PhD FD № 0002720 dated december 14, 2018, by Order № 1989 of the Committee for control in the sphere of education and science of the MES of the Republic of Kazakhstan, specialty 6D073500 - "Food safety".

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:

- responsible executor of the scientific and technical Targeted funding program "Creation of healthy food products with a functional orientation based on agricultural raw materials" on the topic: "Technology of production of pectin products from secondary raw materials processing melons of Kazakhstan", 2018-2020;

- responsible executor of the BR10764970-OT-21 scientific and technical program "Development of high-tech technologies for deep processing of agricultural raw materials in

order to expand the range and output of finished products from a unit of raw materials, as well as reduce the share of waste in the production of products" according to the project "Development of technology and formulations of non-alcoholic phytonapitals based on honey and ginger", 01.01.2021-01.01.2023.

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

1. Kizatova, M., Azimova, S., Iskakova, G., Zheterova, S., Ibadullayeva, G., Catalytic Removal of Heavy Metals from Waste Water by Pumpkin Pectin-Containing, Nanomaterials-Based Enzyme Journal of Nanostructuresthis, 2022, 12(1), pp. 123–135;

2. Materials Sarkar, T., Salauddin, M., Kirtonia, K., Shariati, M.A., Lorenzo, J.M., A Review on the Commonly Used Methods for Analysis of Physical Properties of Food, Applied Sciences (Switzerland), 2022, 12(4), 2004;

3. Justification Of Pectin Concentrate Safe Storage Terms By Pectin Mass Ratio. Iskakova, G., Kizatova, M., Baiysbayeva, M., Izembayeva, A., Zharylkassynova, Z. Eastern-European Journal of Enterprise Technologiesthis link is disabled, 2021, 4(11-112), pp. 25–32;

4. Kizatova, M.Z., Azimova, S.T., Iskakova, G.K., Makhmudov, F.A., Bekturganova, A.A., The introduction of pectin-containing foods for the competitiveness of enterprises, Entrepreneurship and Sustainability Issues, 2020, 7(4), pp. 3191-3199;

5. Nadirova, S., Sinyavskiy, Y., Lessova, Z., Nabiyeva, Z., Azimova, S., The antioxidant properties of fermented milk products enriched with resveratrol and syrups of hawthorn, IOP Conference Series: Earth and Environmental Sciencethis link is disabled, 2019, 315(4), 042041;

6. Azimova, S.T., Kizatova, M.Z., Akhmetova, S.O., Donchenko, L.V., Admayeva, A.M. To wards food security through application of novel scientific findings, Journal of Security and Sustainability Issues, 2017, 6(4), pp. 719-728;

7. Uikassova, Z., Azimova, S., Tlevlessova, D., Galoburda, R., DETERMINING CRITICAL CONTROL POINTS FOR PROCESSING MELON FRUITS, Eastern-European Journal of Enterprise Technologiesthis link is disabled, 2022, 4(11-118), pp. 97-104;

8. Uikassova Z.S., Azimova S.T., KizatovaM.Zh., SnadinovaB.A.Determination of the optimal dose and exposure time for enzymatic extraction of pectin from melons. Вестник Алматинского технологического университета. - 2020. - №1. - С. 36-40;

9. Sanavar Azimova, Aibike Berik Research of Plant Types of Pectin for Use in Bread and Bakery Products Materials of the VI International Scientific-Practical Conference "Integration of the Scientific Community To the Global Challenges of Our Time" February 10-12, 2021 Yokohama (Japan), p. 235-238.

6. Scientific internships:

- 2017, scientific internship in Kuban state agrarian university, Research institute "Biotechnology and certification of food products";

- 2021, certificate of completion № P21-87, scientific and pedagogical internship for teachers "Modernization of professional activity of a teacher", Belgium modern education & research institute;

- 2021, certificate № 12 C/2021 on the passage of scientific and pedagogical internship in Russia, Research Institute "Biotechnology and food certification".

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

- letter of thanks from the rector of ATU for the high level of organization and training of students of the specialty "Standardization. Certification and Metrology" in subject competitions, 2015;

- certificate of honor-for active social activity in the work of the ATU trade union in connection with the celebration of "Labor day", many years of conscientious work and personal contribution to the development of social partnership from the Almaty union of trade unions, 2017;

- certificate of honor for impeccable and many years of work in the education system, significant results in scientific, pedagogical and social work and contribution to the training of qualified specialists, Astana, signature of M.T. Amantayev, Kazakhstan branch professional union of education and science workers, 2017;

- certificate of honor of the Kazakhstan branch professional union of Education and science workers for impeccable and long-term work in the education system, significant results in scientific pedagogical and social work and contribution to the training of qualified specialists, 2018;

- by order of the rector of AHZ № 80, he was awarded the Jubilee Medal "Badge of honor" for his contribution to the development of ATU, 2018;

- medal for the 60th anniversary of ATU;

- gold medal and diploma of the Ministry of agriculture of the Russian Federation, VDNKh, Moscow, for the development of an innovative technology of Whole Grain Bread "Batyr" enriched with pumpkin pectin, 2018;

- gold medal and diploma from the Ministry of agriculture of the Russian Federation, Moscow, VDNKh, for the development of an innovative technodogy of pectin melon extract and pectin pumpkin extract, 2018.

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