

PROFESSOR
Department of Technology and Food Safety

Teacher's personal data		
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	<i>Date of Birth</i>	<i>15.04.1970 year</i>
	<i>Gender (male / female)</i>	<i>female</i>
	<i>Nationality</i>	<i>Kazakh</i>
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Education		
Higher education institution		
a) name	Semipalatinsk Technological Institute of Meat and Dairy Industry	
b) country, city	RK, Semey	
c) year of receipt and completion	1988-1993	
d) qualifications obtained at the end of the educational institution	Process engineer	
Academic degree and title (today)		
Academic degree	Doctor of Technical Sciences	
Dissertation topic	Scientific and practical aspects of the integrated processing of meat and slaughter products of deer	
Branch of science	meat processing	
Specialty Code	05-18-04	
Name of specialty	Technology of meat, dairy and fish products and refrigeration	
Year of Protection	2014	
Thesis language	Russian	
Academic rank	associate professor	
Place of work (today)		
Full name of organization	Kazakh National Agrarian Research University	
Position held	professor	
Information on the number of publications over the last 3 years		
Type of publication	Number	
Featured Magazine Publications KKSON MON RK	3	
Rating Magazine Publications	6	
Teaching Aids		
Electronic teaching aids		
Monographs	1	
Abstracts and presentations at conferences,	10	

symposia, workshops (international, national)			
Major scientific publications (over the last 3 years)			
Title of publication	The authors	The year of publishing	Title of the publication, volume, number, page
Протепсин ферменті гидролизіні рН-ға және екінші сұрыпты сиыр етіні ылғал байланыстыру қабілетіне әсері	Uzakov Y.M., Esengaziyeva A.N., Kaimbayeva L.A., Chernukha I.M., Aldarbekova M.A., Kozhakhieva M.O.	2022	Bulletin of the ATU. 2022. - №2. - Б. 97-101.
Study of working parameters of protepsin enzyme and its influence on microstructure of second-grade beef	Esengaziyeva A.N., Uzakov Y.M., Kaimbayeva L.A., Chernukha I.M., Kuzembayeva G.K.	2022	Bulletin of the ATU. 2022. №4. - С. 76-81.
Development of a mathematical model for predicting the quality of semi-smoked sausages from second-grade beef	Uzakov Y.M., Esengaziyeva A.N., Kaimbayeva L.A., Tlevlesova D.A., Қалдарбекова М.Ә.	2023	Bulletin of the ATU. 2023. №3. - С. 109-117.
Physicochemical Parameters of Yak Meat during Massaging and Salt Pickling	Uzakov, Y.M., Dikhanbayeva, F.T., Koshoeva, T.R., Smailova, Z.Zh.	2021	Journal of AOAC International, 2021, 105(3), pp. 822-826
The use of buckwheat flour in the technology of semi-smoked sausage	A.Yessengaziyeva, Ya. Uzakov, I. Chernukha, L. Kalashinova, D. Zhantleuov	2023	Potravinarstvo Slovak Journal of Food Sciences, vol. 17, 2023, pp. 311-323, https://doi.org/10.5219/1861 ISSN: 1337-0960 online
The Use of the Protepsin Enzyme in the Production of Semi-Smoked Sausages	Yessengaziyeva, A.N., Uzakov, Y.M., Kuzembayeva, G.K., Tlevlessova, D.A.	2023	Journal of Culinary Science and Technology, 2023
Patent / Innovative Patent:			
Assigned Number	Name	Author / Patent Holder	Date of issue and validity
NSRK 1377:2023	National Standard of the Republic of Kyrgyzstan. NSRK 1377:2023. Meat. Cutting of yak meat into cuts.	Узаков Я.М., Кошоева Т.Р., Алымкулов Б.Т.	2023
Patent №2257	Patent № 2257 Republic of Kyrgyzstan. Method of production of whole lump products.	Узаков Я.М., Кошоева Т.Р.	23.08.2021
Patent №2258	Patent № 2258 Republic of Kyrgyzstan. Method of production of restructured meat product.	Узаков Я.М., Кошоева Т.Р.	26.08.2021
Patent №6182	Patent № 6182 Republic of Kazakhstan. Vegetable composition for injecting whole lump meat	Узаков Я.М., Есенгазиева А.Н., Кошоева Т.Р., Абдыкалыкова	05.11.2021

	products.	C.C.	
Patent №6182	Patent № 6182 Republic of Kazakhstan. Method of production of semi-smoked sausage with addition of buckwheat flour	Узаков Я.М., Чернуха И.М., Есенгазиева А.Н., Кененбай Ш.Ы. и др., всего 7 чел.	02.07.2021
Knowledge of foreign languages			
Tongue		Proficiency (low, medium, high)	
English		average	