

ASSOCIATE PROFESSOR
Department of Technology and Food Safety

Personal information of the teacher			
	<i>Full Name (by identity card)</i>		<i>Mamayeva A. Laura</i>
	<i>Date of Birth</i>		<i>12.09.1974.</i>
	<i>Sex (male / female)</i>		<i>female</i>
	<i>Nationality</i>		<i>Kazakh</i>
	<i>Citizenship</i>		<i>The Republic of Kazakhstan</i>
	<i>Mobile phone, E-mail</i>		<i>87017547200, Laura.mamayeva@kaznaru.edu.kz</i>
Education			
Higher educational institution			
a) the name		ATU	
b) country, city		RK, c. Almaty	
c) year of receipt and termination		1991-1996.	
d) the qualification received on the termination of educational institution		Process engineer of food productions	
Academic degree and rank (today)			
Academic degree		Candidate of Biology	
Dissertation topic		Pro-biotic microorganisms of the Southern Kazakhstan area for production of a dairy and grain product	
Branch of science		Microbiology	
The code of scientific specialty		03.00.07 microbiology	
Name of specialty		Microbiology	
Year of protection		2010.	
Dissertation language		Russian	
Academic status		associate professor	
Place of work (today)			
Full name of the organization		Kazakh National Agrarian Research University	
Position held		master of engineering, associate professor, «Food technology and safety» departments	
Scientific activity			
The head and/or the executor of research in RK (during the last 5 years)			
Name research		Years of realization	Organization performer
Scientific and pedagogical activity			
Training of highly qualified personnel			
Degree	Quantity	Year of	Code of specialty

		protection	
doctor of science			
candidate of science			
doctor PhD	4	2018, 2020, 2023, 2024	6D073200-Standardization and Certification (by industry), 8D07501- Standardization and Certification (by industry)
master	24	2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022, 2023, 2024	6M072800 - The technology of processing industries, 6M073500 - Food safety 7M07208 - The technology of processing industries, 7M073500 - Food safety
Information on the number of publications for the last 3 years			
Type of publications		Quantity	
Publications in the recommended journals of the MES RK		15	
Publications in rating journals		11	
Teaching aids		2	
Electronic teaching aids		2	
Monographs		1	
Abstracts and reports at conferences, symposiums (foreign, republican)		20	
The main scientific publications (for the last 3 years)			
Name of the publication	Author(s)	Year of the edition	Name of the edition, volume, number, page
The amino acid composition of unconventional poly-cereal flour for pasta Composição de aminoácidos de farinha poli-cereal não convencional para massa.	Ospanov A., Muslimov N., Timurbekova A., Mamayeva L., Jumabekova G.	2020	Periodico Tche Quimica, 2020, 17(34), pp. 1012–1025
Intensification of fermentation process using natural sweeteners	Mamayeva L., Yerbulekova M., Askarbekov E., Ashimova P., Muratbekova K.	2020	Journal of Hygienic Engineering and Design, 2020, 30, pp. 137–141
The effect of various dosages of poly-cereal raw materials on the drying speed and quality of cooked pasta during storage	Ospanov, A.A., Muslimov, N.Z.H., Timurbekova, A.K., Mamayeva, L.A., Jumabekova, G.B.	2020	Current Research in Nutrition and Food Sciencethis link is disabled, 2020, 8(2), pp. 462–470
Influence of the kappa casein genotype on the technological properties of cow milk of Simmental and Alatau breeds	Khastayeva, A.Z., Mamayeva, L.A., Abylgazinova, A.T., ...Karimov, N.Z., Muratbekova, K.M.	2021	Functional and Integrative Genomicsthis link is disabled, 2021, 21(2), pp. 231–238
Qualitative indicators of milk of Simmental and Holstein cows in different seasons of lactation	Khastayeva, A.Z., Zhamurova, V.S., Mamayeva, L.A., ...Karimov, N.Z., Muratbekova, K.M.	2021	Veterinary Worldthis link is disabled, 2021, 14(4), pp. 956–963
Results of a comprehensive	Amanbek,	2021	International Journal of

assessment of the quality of services to the population with the use of statistical methods	N., Mamayeva, L.A., Rakhimzhanova, G.M.		System Assurance Engineering and Managementthis link is disabled, 2021, 12(6), pp. 1322–1333
Fatty Acid Profile of Functional Emulsion-Based Food Products Containing Conventional and Unconventional Ingredients	Mukhametov, A., Mamayeva, L., Yerbulekova, M., Aitkhozhayeva, G.	2022	Italian Journal of Food Sciencethis link is disabled, 2022, 34(2), pp. 89–97
Study of vegetable oils and their blends using infrared reflectance spectroscopy and refractometry	Mukhametov, A., Mamayeva, L., Kazhymurat, A., Akhlan, T., Yerbulekova, M.	2023	Food Chemistry: X, 2023, 17, 100386
Optimization of production of blanched apple chips using sublimation drying	Mereke Kenzhekhanova Almas Mukhametov, L aura Mamayeva	2024	<u>Journal of Food Process Engineering</u> 47(5),e14650
Multimodal intelligent approach to low-temperature atmospheric plasma processing of apple slices before drying	Mereke Kenzhekhanova Almas Mukhametov, L aura Mamayeva	2024	Food Science and Technology International

Patent / Innovative patent:

Assigned number	Name	Author / Patent holder	Date of issue and validity period
№ 70017	Method of obtaining marmalade	M.Auezov South Kazakhstan State University	08.07.2010
№ 66287	Composition of gelled milk-grain product	M.Auezov South Kazakhstan State University	20.12.2009
№ 3386	Method of preparation of products from rye-wheat flour	Mamayeva L.A. Akishev N.K., Duisen Zh.	2018
№ 3285	Combined dairy and grain product	Mamayeva L.A.	2018
№ 3274	Method of obtaining marmalade based on vegetable raw materials	Mamayeva L.A.	2018
№ 4067	Method of production of bread products	Zhumaliev G.E. Akishev N.K. Musaeva S.D.	12.03.2019
№ 4245	Method of making waffles	Zhumaliev G.E. Akishev N.K. Yerbulekova M.T.	7.03.2019
№ 4246	Method of preparation of functional bakery products	Zhumaliev G.E. Akishev N.K. Askarbekov E.B.	7.03.2019

Knowledge of foreign languages

Language	Level of proficiency (low, average, high)
English	elementary

