

Project № 1 MES of the RK

Theme of program: «Разработка технологии производства экструдированных полизлаковых продуктов питания высокой степени готовности с плодово-ягодной и мясо-молочной начинкой».

Project Manager – Professor Ospanov A.A.

The amount of funding for 2017y – 4 575 000 tenge.

Involved in research projects: Mamayeva L.A., Timurbekova A.K., Zhalelov D.B.

The results obtained: the selected hardware scheme for the production of a wide range of high-availability products with filling; A recipe for a wide range of high availability poly cereals products with functional ingredients; experimental studies have been carried out to determine the quality indicators and the safety assessment of finished poly cereals products depending on their assortment in order to develop restrictive quality indicators; developed proposals and recommendations for the introduction of the production of export-oriented and import-substituting products of a high degree of availability of a wide range, namely the development of regulatory and technical documentation (enterprise standards and technical regulations) governing the production technology of new poly cereals food products; transfer and dissemination of knowledge in the field of food and agricultural products processing (development of training manuals for the production of whole ground poly cereals flour and finished products of high degree of readiness). According to the results of the research: received a patent of the Republic of Kazakhstan No. 1762 for a utility model «Полизлаковый коэкструдированный продукт питания с плодово-ягодной начинкой»; patent RK No. 2175 received for a utility model «Полизлаковый коэкструдированный продукт питания с мясо-молочной начинкой (варианты)»; recommendations on the introduction into production of export-oriented and import-substituting products of high degree of readiness with meat and dairy and fruit filling; 4 enterprise standards have been developed for co-extruded polyslacovy products of high degree of readiness with fruit, berries and meat and dairy stuffing and one process procedure for the production of co-extruded polyslac products; an analytical review of the current state of the co-extruded food market has been published; monograph published «Инновационные технологии переработки зерновых» volume of 436.; 2 articles were published in international scientific journals included in the Scopus database; 2 theses of reports were published at the 3rd International NEEFood Food Congress in Romania and 2 theses of the report at the International Scientific and Practical Conference in Kazakhstan; 2 articles were published in the near abroad (Russia, Voronezh); 7 articles were published in Kazakhstan editions recommended by KKSON MES or the RK. The results of research were introduced into the educational process, 3 textbooks were published in the state language for undergraduates enrolled in the specialties “Technology of processing industries” and “Technological machines and equipment”.