


**ASSOCIATE PROFESSOR**  
**Department of Technology and Food Safety**

Personal information of the teacher		
	<i>Surname, Name, Patronymic (on identity card)</i>	<b>Suleimenova Zhulduz Maukenovna</b>
	<i>Date of Birth</i>	<b>03/27/1976</b>
	<i>Sex (male / female)</i>	<b>female</b>
	<i>Nationality</i>	<b>Kazakh</b>
	<i>Citizenship</i>	<b>The Republic of Kazakhstan</b>
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Education		
Higher educational institution		
a) the name	Almaty Technological Institute	
b) country, city	RK, Almaty	
c) the year of entering and leaving the university	1993-1998	
d) qualification obtained at the end of a higher education institution	Process Engineer	
Academic degree and rank (for today)		
Academic degree	Candidate of Biological Sciences	
Dissertation topic	Development of technology of specialized products based on hybrid sorrel Rumex K-1	
Branch of science	Biology	
The code of scientific specialty	14.00.07	
Name of specialty	hygiene	
Year of protection	2003	
Dissertation of thesis	Russian	
Academic rank	-	
Place of work (for today)		
Full name of organization	Kazakh National Agricultural University	
Position held	Head of the Innovative Scientific and Educational Center for Food Technology and Quality	
Scientific activity		
The head and / or executor of R & D in the RK (during the last 3 years)		
Title of research	Years of implementation	Organization
Production of medical and preventive products from mare's milk	2024-2026	JSC "Science Fund"

Development of technology for complex and deep processing of agricultural raw materials for food production, ensuring high quality and safety of manufactured products (Senior Researcher)		2024-2026	Competition for program-targeted financing for scientific, scientific and technical programs for 2024-2026 (Ministry of Agriculture of the Republic of Kazakhstan)
Organization of industrial processing of apricot fruits using an innovative drying method		2023-2025	JSC "Science Fund"
Implementation of resource-saving technologies for processing camel meat for the production of meat and meat-packing canned food (head)		2017-2018	JSC "Science Fund"
Biotechnological basis for obtaining probiotic products of functional purpose on the basis of camel milk (Senior Researcher)		2012 - 2014	Grant of the Ministry of Education and Science of the Republic of Kazakhstan
Scientific and pedagogical activity			
Training of highly qualified personnel			
Degree Amount	Number	Year of protection	Specialty code
Doctor of Science			
Candidate of Science	1	2009	14.00.07 - hygiene
Doctor PhD			
Master	15	2014-2017	6M073500 - Food safety
Information on the number of publications for the last 3 years			
Type of publications		Number	
Publications in the recommended journals of the MES RK		8	
Publications in rating journals		8	
Teaching aids			
Electronic teaching aids		1	
Monographs			
Theses and reports at conferences, symposia (foreign, republican)		15	
The main scientific publications (for the last 3 years)			
Publication title	Author (s)	Year of publication	Title, volume, number, page
Quality Assessment of Reconstructed Cow, Camel and Mare Milk Powders by Near-Infrared Spectroscopy and Chemometrics	Mariem Majadi, Annamária Barkó, Adrienn Varga-Tóth, Zhulduz Suleimenova, Dossim ova Zhanna Batirkhanovna , Senke bayeva Dilora, Matyas Lukacs, Timea Kaszab, Zsuzsanna	2024	Molecules. 2024 Aug 23;29(17):3989, doi:10.3390/molecules29173989.DOI: 10.3390/molecules29173989

	Mednyánszky, Zoltan Kovacs		
Effects of Organic Fertilizers on the Quality, Yield, and Fatty Acids of Maize and Soybean in Southeast Kazakhstan	Toishimanov, M., Suleimenova, Z., Myrzabayeva, N., Yessenbayeva, G., Serikbayeva, A.	2024	Sustainability (Switzerland), 2024, 16(1), 162. <a href="https://doi.org/10.3390/su16010162">https://doi.org/10.3390/su16010162</a> Percentile: 83 <a href="https://doi.org/10.3390/su16010162">https://doi.org/10.3390/su16010162</a>
Comparative characterization of strains of lactic acid bacteria isolated from Kazakhstan mare's milk and koumiss to create probiotic preparation	Sagymbek, F., Abdigaliyeva, T., Serikbaeva, A., Kozhakhmetova, Z., Suleimenova, Z.	2023	Potravinarstvo Slovak Journal of Food Sciences, 2023, 17, 777–787. <a href="https://doi.org/10.5219/1906">https://doi.org/10.5219/1906</a> • Percentile: 45 <a href="https://doi.org/10.5219/1906">https://doi.org/10.5219/1906</a>
Palynological, physicochemical, and organoleptic analysis of honey from different climate zones of Kazakhstan	Moldakhmetova, G., Kurmanov, R., Toishimanov, M., Suleimenova, Z.	2023	Caspian Journal of Environmental Sciences, 2023, 21(3), 543–553. <a href="https://cjes.guilan.ac.ir/article_6931.html">https://cjes.guilan.ac.ir/article_6931.html</a> • Percentile: 59 <a href="https://cjes.guilan.ac.ir/article_6931.html">https://cjes.guilan.ac.ir/article_6931.html</a>
Comparative Analysis and Determination of the Fatty Acid Composition of Kazakhstan's Commercial Vegetable Oils by GC-FID.	Toishimanov, M., Nurgaliyeva, M., Serikbayeva, A., Shokan, A., Myrzabayeva, N.	2023	Applied Sciences (Switzerland), 2023, 13(13), 7910. <a href="https://doi.org/10.3390/app13137910">https://doi.org/10.3390/app13137910</a> • Percentile: 47 <a href="https://doi.org/10.3390/app13137910">https://doi.org/10.3390/app13137910</a>
Use of a specialized sour-milk product based on soybean beans in cardiac practice	Sinyavsky Yu.A., Kraysman VA Suleimenova, Z.,	2013	// Questions of nutrition,- N 5.-P.51-57.
Development And Introduction Of The Integrated Management System At The Enterprise For Processing Of Camel Milk	Adkham A. Akhmedov, Asiya D. Serikbayeva and Zhulduz M. Suleimenova	2015	International Journal of Applied Engineering Research ISSN 0973-4562 Volume 10, Number 21 (2015) pp 42644-42648 © Research India Publications. <a href="http://www.ripublication.com">http://www.ripublication.com</a>
Utilization of poultry skin as one of the components for emulsion-based products	Tumenova, G., Zhakupova, G., Suleimenova, Z., Nurimkhan,	2016	Journal of Engineering and Applied Sciences

	G., Toxanbayeva, B.		
Patent / Innovation patent:			
Assigned number	Name	Author / Patentee	Date of issue and expiry date
Patent KZ 34178,	Method of obtaining canned camel meat	"Kun-Nury" LLP	17.02.2020.
Patent KZ 34193	Method of obtaining yogurt with stevia, dried fruits and nuts	"Baiserke-Agro" LLP	25.02.2020.
Eurasian Patent 037159	Method of obtaining yogurt	"Baiserke-Agro" LLP	25.02.2021
Innovative patent number: 30882	Method of obtaining a fermented milk product Shubat	Serikbaeva AD, Tulemisova Zh.K., Kasanova GT, Kozhakhmetova ZA, Sarimbekova SN, Suleimenova Zh.M., Akhmedov AA	Posted on 1/15/2016
Innovative patent number: 30735	The method of obtaining a non-alcoholic beverage with the addition of sugar sorghum	Suleimenova Zh.M., Sarsenbaev BA, Kamunur M., Sinyavsky Yu. A., Bayseitova GA, Kirshibaev EA	Published: 12/25/2015
Innovative patent number: 30724	Method of preparation of vitaminized bread "Bal-nan" with the addition of sorghum syrup	Nokerbekova NK, Sarsenbaev BA, Sinyavsky Yu. A., Suleimenova Zh.M., Bayseitova GA, Kirshibaev EA	Published: 12/25/2015
Knowledge of foreign languages			
Language		Level of language proficiency (low, medium, high)	
Anglican		medium - intermediate	