**PROFESSOR**
**Department of Technology and Food Safety**
**«ZOOENGINEERING AND BIOTECHNOLOGY»**

| **Personal information of the teacher** | | |
|---|---|---|
|  | ***Surname, Name, Patronymic (on identity card)*** | ***Serikbayeva Assiya Demeukhanovna*** |
| | ***Date of Birth*** | ***05/05/1959*** |
| | ***Sex (male / female)*** | ***female*** |
| | ***Nationality*** | ***Kazakh*** |
| | ***Citizenship*** | ***RK*** |
| | ***Mobile phone, E-mail*** | ***Worked tel. : +7 (727) 3098506<br>Mob.phone: +7 (777) 2565375<br>E-mail: serikbayeva@yandex.ru; assiya.serikbayeva@kaznau.kz*** |

| **Education** | |
|---|---|
| Higher educational institution | |
| a) the name | 1976-1982 Kazakh State University named after S.Kirov, chemical faculty. |
| b) country, city | RK, Almaty |
| c) the year of entering and leaving the university | 1976-1982 |
| d) qualification obtained at the end of a higher education institution | chemist |
| **Academic degree and rank (for today)** | |
| Academic degree | Doctor of Biological Sciences |
| Dissertation topic | Biotechnological bases of designing functional food products based on camel milk |
| Branch of science | Biology |
| The code of scientific specialty | 03.00.23 |
| Name of specialty | biotechnology |
| Year of protection | 2011 |
| Dissertation of thesis | Russian |
| Academic rank | Professor |
| **Place of work (for today)** | |
| Full name of organization | Kazakh National Agricultural University |
| Position held | Professor of department |
| **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** |
|---|---|---|
| "Improvement of technology and development of normative documents of | 2008 – 2011 | (ARP-88O-16 / 0729R, GTOS), which was selected as a grantee by |

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| national products from camel milk according to the requirements of FAO and FIL / IDF | | the International Council for Science and Commercialization on the basis of the Protocol for the competitive selection of applications under the Grant Program of the Senior Research Staff (GTOS) / Junior Research Staff (04) November 2016 for the amount of. 240000.0 thousand tenge |
| "Organization of production of lactoferrin from dry mare powder and camel milk by innovative technology" | 2016-2018 | 055 "Scientific and / or scientific and technical activities" 101 "Grant financing of scientific research": by priority: Deep processing of raw materials and products. On a sub-priority: Technologies of processing of production. |
| "Biotechnological basis for obtaining new probiotic products of functional purpose based on camel milk" | 2012 – 2014 | Competition for grant financing of commercialization projects of scientific and (or) scientific and technical activities in the JSC "Science Foundation" of the Science Committee Implementation of the project 145-16-GK.№2 from 02.12.16 to the amount of 158,000.0 thousand tenge, |
| "Introduction of resource-saving technologies for processing camel meat for the production of meat and canned meat" | 2016-2017 | Competition for grant financing of commercialization projects of scientific and (or) scientific and technical activities in JSC "Science Foundation" of the Science Committee Project implementation 0337-17-GK. №11 from 03.12.17 - the Civil Code for the amount of 341 142 thousand tenge, |
| "Modernization of the production processes of functional products based on cow's milk" | 2017-2019 | (ARP-88O-16 / 0729R, GTOS), which was selected as a grantee by the International Council for Science and Commercialization on the basis of the Protocol for the competitive selection of applications under the Grant Program of the Senior Research Staff (GTOS) / Junior Research Staff (04) November 2016 for the amount of. 240000.0 thousand tenge |

| **Scientific and pedagogical activity** | | | |
|---|---|---|---|
| **Training of highly qualified personnel** | | | |
| Degree Amount | Number | Year of protection | Specialty code |
| Doctor of Science | | | |

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|---|---|---|---|
| Candidate of Science | 1 | 2009,2010 | 03.00.23 - Biotechnology |
| Doctor PhD | 2 | 2012 | 6D073200 - Standardization and certification |
| 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 | 36 |
| Publications in rating journals | 12 |
| Teaching aids | 4 |
| Electronic teaching aids | 3 |
| Monographs | 3 |
| Theses and reports at conferences, symposia (foreign, republican) | 52 |

**The main scientific publications (for the last 3 years)**

| Publication title | Author (s) | Year of publication | Title, volume, number, page |
|---|---|---|---|
| Enzymes ability to serve as markers of pasteurized camel milk //International Conference on New Horizons in Biotechnology | Loiseau G., Faye B., Montet D., **Serikbayeva A.** | 2001 | Trivandrum, India – 2001. – April, 18-21. – P.127-130. |
| Lactoferrin of camel milk in Kazakhstan | Konuspayeva G.,Loiseau G., Narmuratova M., Faye B., **Serikbayeva A.** | 2004 | // Proc. of . Intern. Workshop, « Desertification combat and food safety : the added value of camel producers".- NATO Sciences Series, Ashkabad, 2004.-P.158-167. |
| Probiotic properties of a sour-milk product shubat from the camel milk | **Serikbayeva A.**, Konuspayeva G.,Loiseau G., Narmuratova M., Faye B. | 2004 | //Proc. of . Intern. Workshop, « Desertification combat and food safety : the added value of camel producers".- NATO Sciences Series, Ashkabad , 2004.-P.187-191. |
| The fatty acids composition of Dromedaty and Baktrian camel milk in Kazakhstan | Konuspayeva G., Loiseau G., Narmuratova M., Faye B., Barouh N., Montet D., **Serikbayeva A**. | 2006 | // J. of Camel Practice Res.2006.-P.135-145. |
| Effect of crude olive cake supplementation on camel milk production and fatty acid composition | Faye B., Konuspayeva G., Narmuratova M., **Serikbayeva A.,** Abdelgadir M. Musaad, Hechmi | 2013 | // **Dairy Science & Technology (2013) 93:225-236** Official journal of the Institut National de la Recherche |

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| | Mehri. | | Agronomique (INRA)Formerly 'Le Lait'. https://www.yumpu.com/en/document/view/49721163/effect-of-crude-olive-cake-upplementation-on-camel-milk-production |
| Chemical composition of *Infraspinatus, Triceps brachii, Longissimus thoraces, Biceps femoris, Semitendinosus,* and *Semimembranosus* of Bactrian (*Camelus bactrianus*) camel muscles | Raiymbek G., Faye B., **Serikbayeva A.,** Konuspayeva G., Isam T. Kadim | 2013 | // Emirates Journal of **FOOD AND AGRICULTURE**. 2013. 25 (4): 261-266. https://www.researchgate.net/publication/272988249_Chemical_composition_of_Infraspinatus_Triceps_brachii_Longissimus_thoraces_Biceps_femoris_Semitendinosus_and_Semimembranosus_of_Bactrian_Camelus_Bactrianus_camel_muscles |
| Discriminant amino-acid components of Bactrian (Camelus bactrianus) and Dromedary (Camelus dromedarius) meat | Raiymbek G., Isam T. Kadim., Konuspayeva G., O. Mahgoub **Serikbayeva A.,** Faye B. | 2015 | // **Journal of Food Composition and Analysis** 41 (2015). P. 194–200.https://www.researchgate.net/publication/41710478_Discriminant_milk_components_of_Bactrian_camel_Camelus_bactrianus_dromedary_Camelus_dromedarius_and_hybrids |
| Analysis of Efficiency of Production Process and Ready Products | Mukhamedzhanov K., **Serikbayeva A.** | 2015 | // **Biosciences biotechnology research asia, august 2015.**http://www.biotech-asia.org/dnload/Kairat-Mukhamedzhanov-Khamitovich-and-Asya-Demeukhanovna-Serikbaeva/BBRAV12I02P1673-1681.pdf |
| 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 9, Number 21 (2015) pp 42644-42648 © Research India Publications. http://www.ripublication. |

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| Physicochemical properties of tamarind and pineapple fruit pulps and powders | A.M. Taufiq, Y.A. Yusof, N.L. Chin, S.H. Othman, **A. Serikbayeva,** M.G. Aziz | 2015 | // **International Food Research Journal** 22(2): 707-712 (2015). http://www.ifrj.upm.edu.my/22%20(02)%202015/(36).pdf |
| Lactic acid bacteria isolated from traditional central-asian fermented milks; potential probiotic properties. | Atte von Wright, Zh.Tulemisova, G.Kasenova, Z.Kozhakhmetova**, A.Serikbayeva,** J.Korhonen, R.Myktybayeva, A.Omarova, A.Tuganbay | 2017 | // LWT-Food sciences and Technology-Elsevier. 2017. IF=1,323 |
| Electrophoretic Identification of Casein in Various Types of Milk | Makhpal Yelubaeva, Batyrkhan Buralkhiev, Assiya a, Serikbayeva, Mirash a Narmuratova and Shynar Kenenbay | 2017 | // OnLine Journal of Biological Sciences 2017 |

| Patent / Innovation patent: | | | |
|---|---|---|---|
| Assigned number | Name | Author / Patentee | Date of issue and expiry date |
| Innovative patent number: 30882 | Method of obtaining a fermented milk product Shubat | Serikbaeva AD, Tulemisova Zh.K., Kasenova GT, Kozhakhmetova ZA, Sarimbekova SN, Suleimenova Zh.M., Akhmedov AA | published: 15.01.2016 |
| Author's certificate No. 81422 | "Strain of lactic acid bacteria Streptococcus lactis 35/15 Used for preparation of dairy products | Tulemisova Zh.K., Serikbaeva AD, Kozhakhmetova ZA, Khusainov DM, Ernazarova ST, Tuganbay A., Tolysbaev BT | date publ. 30.04.2013. |
| Author's certificate No. 81430 | "Strain of Lactic Acid Bacteria Streptococcus thermophilus 56/36 Used for the preparation of sour milk products | Tulemisova Zh.K., Serikbaeva AD, Kozhakhmetova ZA, Tolysbaev BT, Kasenova GT, Ernazarova ST, Omarova A., Shytyrbaeva Z.A. | date publ. 30.04.2013. |
| Innovative patent for invention № 30510 | Method for obtaining the functional fermented milk product "Bioshubat" | Serikbaeva AD, Tulemisova Zh.K., Sarimbekova SN, Suleimenova Zh.M. | date publ. 10/21/15 |

| Knowledge of foreign languages | |
|---|---|
| Language | **Level of language proficiency (low, medium, high)** |
| English | pre - intermediate |