**Information about Author**

1. First name, last name

Nurmukhanbetova Dinara

2. Position, Scientific degree, Academic Title

Ph.D., Candidate of Technical Sciences,

3. Education

1998-2003 y.y. Almaty Technological University (АTU), Goods engineer on specialty Commodity research and examination of the quality of food products

2003-2004г. АTU. Masters in the specialty "Technology of catering and special purpose ";

2007 y. АTU. Defended his thesis on specialty 05.18.01 – processing technology, storage and processing of cereal, bean cultures, groats products, fruits and vegetables and wine

4. Area and directions of the researches, including participation in scientific projects with the short description of the results of research:

Development of cryo dessert products of melons; Ensuring the safety and quality of dry mare's milk and koumiss

5. The list of the main scientific publications, no more than 20 (patents, developed standards):

1.Yerkebayev M.ZH, Ibragimova L.М., Nurmukhanbetova D.Е. Questions of development by frozen dessert salads //Vestnik National Academy of Sciences of the Republic of Kazakhstan. – Almaty, 2006, № 3. – p. 63-64.

2.Yerkebayev М.Zh., Ibragimova L.М, Nurmukhanbetova D.Е. Studies of structural and mechanical , chemical and physical parameters of melon// Food and food safety: Mat. Int. scient.-prac. conf. (Almaty АТU, 5-6 october 2006 year). – Almaty: АТU, 2006. – p.162-164.

3. Yerkebayev М.ZH., Ibragimova L.М., Nurmukhanbetova D.Е. Quality problems of dessert salads freeze-dried // Reports of the National Academy of Sciences of the Republic of Kazakhstan. – Аlmaty, 2006, № 3. – p.56-57.

4.Yerkebayev М.Zh., Ibragimova L.М., Nurmukhanbetova D.Effect of freezing rate on plant tissue// Food technology and service. – Аlmaty, 2007, № 3. – p.40-42.

5.Nurmukhanbetova D.Е. Study changes in water-holding capacity of dessert salads , depending on the freezing temperature // Technique and technology of food production: Mat. VI Int. scien.-techn. conf. (Mogilev, MGUP, 22 – 23 may 2007 y.). – Mogilev: MGUP, 2007. – p.139.

6.Nurmukhanbetova D.Е. Investigation of the effect of freezing on the quality of dessert products // Technology and health food products : Маt. V Int. scien.-pract. conf. (Moscow, MGUPP, 4-5 June 2007 y.). – М., 2007. – p.254.

7.Nurmukhanbetova D.Е., Ph.D., assistant professor Ibragimova L.М. Monitoring the composition and quality dessert product // International scientific and practical conference, 27-28 november 2008y, Аlmaty АТU - p. 16-17

8.Nurmukhanbetova D.Е. - Effect of freezing on the microbiological production of melon dessert- International scientific - practical conference " Innovative technology of healthy food, their quality and safety " 20-21 october 2011y. , Almaty АТU p. 193 – 194

9. Nurmukhanbetova D.Е., Bayazitova М.М., Asembayeva E.К., Toktamysova А.B. - Study of the fatty acid composition of lipids mare and cow milk, Proceedings of the National Academy of Sciences of the Republic of Kazakhstan. 2013y.- №3. p.52-54

10. Admayeva А.М., Madvedkov Е.B., Toktamysova А.B., Nurmukhanbetova D.Е., Kizatova М.Е. Juice production based on melons, Science, Technology and Education, Мoscow, 2014. № 5, p.48 – 53

11. Admayeva А.М., Medvedkov Е.B., Baibolova L.K., Toktamysova А.B., Nurmukhanbetova D.Е., Kizatova М.Е Development of technology for the production of beverages on the basis of a melon, Universum: Technical science :elect. scient. journ. 2014. № 12 (13) . 14. Technology of food products

12. Y. Uzakov, F.Dihanbayeva, D. Nurmuhanbetova, M. Kozhakhiyeva. Development of technology of meat products with utilization of protein supplements. THE BULLETIN of the national academy of sciences of the republic of KAZAKHSTAN, Аlmaty, 2014. №6, p.72 – 78

13. Y. Uzakov, A. Taeva, D. Nurmukhanbetova, А. Matibayeva, M. Kozhakhiyeva. Improving technology of specific purpose meat products, Reports of National Academy of Sciences of the Republic of Kazakhstan. Аlmaty, 2014. №6, p.110 – 114

14. Y. Uzakov, A. Matibayeva, Dzhetpisbayeva, D. Nurmuhanbetova, M. Kozhakhiyeva. The use of a smoke flavoring "Liquid smoke" in the production of smoked sausages. XII international scientific сonference "Food. Ecology. Quality". 19-21 March 2015, Moscow

15. Y. Uzakov, D. Nurmuhanbetova, B. Sadvakasova, O.N. Kuznetsova. Development of technology of cooked sausages using food compositions. XII international scientific сonference "Food. Ecology. Quality". 19-21 March 2015, Moscow

**Рatents:**

16. Yerkebayev М.ZH., Ibragimovа L.М., Admayeva А.М., Erenova F.Е. A method for preparing a dessert of fruit and berries. Patent №56637 RK 20.11.2008y.

17. Yerkebayev М.Zh., Ibragimova L.М., Аdmayevа А.М., Erenova F.Е. A method for preparing a dessert of fruit and berries. Patent №56641 RK 20.11.2008y.

18. Аsembayevа Э.К., Тoktamysova А.B., Seitov Z.S, Salhanova S.N., Bazilbayev S.М A method of producing the medicinal product of koumiss . Copyright certificate №75765 РК от 06.01.2012г.

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6. Scientific training

ХХХХХХХХХХХХХХ

Achievements in the research and pedagogical activities (Honours and awards)

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