

List of publications in international peer-reviewed journals

Makangali Kadyrzhan Konysbayuly

Scopus Author ID: 57203767726

Web of Science ResearcherID: AAR-1107-2020

ORCID: 0000-0003-4128-6482

No	Title of the publication	Type of publication (article, review, etc.)	Journal title, year of publication (according to databases), DOI	Journal impact factor, quartile, and subject area for the year of publication (based on Journal Citation Reports data)	Index in the database: Web of Science Core Collection	The journal's CiteScore, percentile, and subject area for the year of publication, based on Scopus data	Full names of the authors (full name of the applicant to be underlined)	Role of the applicant (co-author, first author, or corresponding author).
1	2	3	4	5	6	7	8	9
1	The potential of goat meat as a nutrition source for schoolchildren	article	Potravinarstvo Slovak Journal of Food Sciences. – Volume 16, p. 398–410, 2022. ISSN: 1338-0230; E-ISSN:1337-0960 DOI: https://doi.org/10.5219/1763 Further name: SciFood E-ISSN: 2989-4034			CiteScore 2023 – 2.5 Percentile: 44 Food Science	Tokysheva, G., <u>Makangali K.</u> , Uzakov, Y., Kakimov, M., Vostrikova, N., Baiysbayeva, M., Mashanova, N.	Corresponding author

Researcher:

Scientific Secretary:



1	2	3	4	5	6	7	8	9
2	Enhancing sausage functionality products for school-age children: a study on goat and camel meat with natural purslane powder as an antioxidant additive	article	Eastern-European Journal of Enterprise Technologies. – Volume 6(11 (126)), p. 6–15, 2023. ISSN: 1729-3774 E-ISSN:1729-4061 DOI: https://doi.org/10.15587/1729-4061.2023.290091			CiteScore 2024 – 2.4 Percentile: 40 Food Science	<u>K. Makangali</u> , G. Tokysheva, A. Muldasheva, V. Gorbulya, M. Begaly, S. Shukesheva, Zh. Nabiyeva	First author
3	The study of physicochemical and technological properties of boiled sausage recommended for the older adults	article	Potravinarstvo Slovak Journal of Food Sciences. – Volume 17, p. 16–29, 2023. ISSN: 1338-0230 E-ISSN:1337-0960 DOI: https://doi.org/10.5219/1763 Further name: SciFood E-ISSN: 2989-4034			CiteScore 2023 – 2.5 Percentile: 45 Food Science	Tokysheva, G., Tultabayeva, T., Mukhtarkhanova, R., Zhakupova, G., Gorbulya, V., Kakimov, M., <u>Makangali K.</u>	Corresponding author
4	Enhancing Nutrition and Palatability: The Development of Cooked Sausages with Protein Hydrolysate from Secondary Raw Materials for the Elderly	article	Applied Sciences. – Volume 13, p. 10462, 2023. E-ISSN:2076-3417 DOI: https://doi.org/10.3390/app131810462 .	Impact Factor 2024 – 2.5 Quartile-Q2	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 79 General Engineering	Tultabayeva, T. Tokysheva, G. Zhakupova, G. Konysbaeva, D. Mukhtarkhanova, R. Matibayeva, A. Mukhametov, A. Zamaratskaia, G. <u>Makangali K.</u>	Corresponding author

Researcher:

Scientific Secretary:



1	2	3	4	5	6	7	8	9
5	Enhancing the Antioxidant Capacity and Oxidative Stability of Cooked Sausages Through Portulaca oleracea (Purslane) Supplementation: A Natural Alternative to Synthetic Additives	article	Applied Sciences. – Volume 14, p. 9986, 2024. E-ISSN:2076-3417 DOI:https://doi.org/10.3390/app14219986	Impact Factor 2024 – 2.5 Quartile-Q2	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 79 General Engineering	<u>Makangali K.</u> , Tultabayeva, T. Zamaratskaia, G. Ospankulova, G. Tokysheva, G. Abzhanova, S. Zhakupova, G. Ergalikyzy, A.	First author
6	Nutritional, phytochemical, and bioactive prospects of black chokeberry (Aronia melanocarpa) and saskatoon berry (Amelanchier ovalis) grown in the Republic of Kazakhstan	article	Applied Food Research. – Volume 4(2), p. 100564, 2024. E-ISSN: 2772-5022 DOI:https://doi.org/10.1016/j.afres.2024.100564.	Impact Factor 2024 – 6.2 Quartile-Q1	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 7.1 Percentile: 80 Food Science	Sagandyk, A. T., Liberal, A., da Silveira, T. F. F., Alves, M. J., Ferreira, I. C. F. R., Zhakupova, G. N., <u>Makangali K.</u> , Tultabayeva, T. Ch., Barros, L.	co-author
7	Implementation of biological active compound BIO-AP-IRGA: chemical features of enriched yogurt and cottage cheese	article	Eastern-European Journal of Enterprise Technologies. – Volume 6(11 (132)), p. 42–49, 2024. ISSN: 1729-3774 E-ISSN:1729-4061 DOI:https://doi.org/10.1016/j.afres.2024.100564.			CiteScore 2024 – 2.4 Percentile: 43 Food Science	Sagandyk, A., <u>Makangali K.</u> , Zhakupova, G., Tultabayeva, T., Tokysheva, G.	Corresponding author
8	Evaluation of antioxidant properties and nutritional composition of purslane	article	Brazilian Journal of Biology. – Volume 85, 2025. ISSN: 1519-6984			CiteScore 2024 – 3.2 Percentile: 63	<u>Makangali K.</u> , Tultabayeva, T., Tokysheva, G., Shoman, A.,	First author

Researcher:

Scientific Secretary:



1	2	3	4	5	6	7	8	9
	(Portulaca oleracea) from arid regions		E-ISSN:1678-4375 DOI: https://doi.org/10.1590/1519-6984.296686			General Agricultural and Biological Sciences	Kiyan, V., Abzhanova, S., Aiken, D., Amirkhanova, D., & Zamaratskaia, G.	
9	Site-Specific Gut Microbiome Changes After Roux-en-Y Gastric Bypass in Rats: Effects of a Multicomponent Bovine Colostrum-Based Complex	article	International Journal of Molecular Sciences. – Volume 26, p. 7186, 2025. Percentile: 90 ISSN: 1661-6596 E-ISSN:1422-0067 DOI: https://doi.org/10.3390/ijms26157186	Impact Factor 2024 – 4.9 Quartile-Q1	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 9.0 Percentile: 90 Organic Chemistry	Khassenbekova, Z., <u>Makangali K.</u> , Sagandyk, A., Mukhanbetzhanov, N., Tarikhov, F., Fazylov, T., Vinogradova, E., Kozhakhmetov, S., Kushugulova, A.	co-author
10	Sodium-Reduced Canned Dog Pâtés Enriched with Collagen Hydrolysate and Salicornia Perennans: A Sustainable Strategy to Enhance Technological Quality and Oxidative Stability	article	Applied Sciences. – Volume 15, p. 11575, 2025. E-ISSN:2076-3417 DOI: https://doi.org/10.3390/ap152111575	Impact Factor 2024 – 2.5 Quartile-Q2	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 79 General Engineering	Shoman, A., Tokysheva, G. <u>Makangali K.</u>	Corresponding author
11	Effects of Salicornia Extract on the Quality, Shelf-Life, and Functional Properties of Beef Patties During Refrigerated Storage	article	Applied Sciences. – Volume 15, p. 11751, 2025. E-ISSN:2076-3417 DOI: https://doi.org/10.3390/ap152111751	Impact Factor 2024 – 2.5 Quartile-Q2	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 79 General Engineering	Tokysheva, G. Konysbayeva, D. Myrzabayeva, M. Ospankulova, G. Dairova, K., <u>Makangali K.</u>	Corresponding author

Researcher:

Scientific Secretary:



1	2	3	4	5	6	7	8	9
12	Natural Antioxidant Boosters for Honey: Effects of Portulaca Oleracea and Salicornia Perennans Powders and Extracts	article	Applied Sciences. – Volume 15, p. 11440, 2025. Percentile: 79 E-ISSN:2076-3417 DOI: https://doi.org/10.3390/ap152111440	Impact Factor 2024 – 2.5 Quartile-Q2	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 79 General Engineering	<u>Makangali K.</u> , Tultabayeva, T. Tokysheva, G. Muldasheva, A. Shoman, A. Sagandyk, A. Zhakupova, G. Dairova, K. Battalova, N.	First author
13	Portulaca Oleracea as a Functional Ingredient in Organic Cooked Frankfurters: A Sustainable Approach to Shelf-Life Extension and Oxidative Stability Without Synthetic Nitrites.	article	Processes. – Volume 13, p. 3167, 2025. E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103167	Impact Factor 2024 – 2.5 Quartile-Q1	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 56 Chemical Engineering (miscellaneous)	<u>Makangali K.</u> , Ospankulova, G. Tokysheva, G. Muldasheva, A. Dairova, K.	First author
14	Collagen Hydrolysate–Cranberry Mixture as a Functional Additive in Sausages	article	Processes. – Volume 13, p. 3233, 2025. E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103233	Impact Factor 2024 – 2.5 Quartile-Q1	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 56 Chemical Engineering (miscellaneous)	Uzakov, Y. Aitbayeva, A. Kaldarbekova, M., Kozhakhiev, M. Tortay, A., <u>Makangali K.</u>	Corresponding author
15	Red Beet and Tarragon Microgreens: Phytochemical Composition, Antioxidant Activity, and Sensory Properties of Cold-Pressed Juices	article	Processes. – Volume 13, p. 3284, 2025. E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103284	Impact Factor 2024 – 2.5 Quartile-Q1	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 56 Chemical Engineering (miscellaneous)	Shoman, A. Tokysheva, G. Tultabayeva, T. Konysbayeva, D. Dairova, K., <u>Makangali K.</u> , Muldasheva, A.	Corresponding author

Researcher:

Scientific Secretary:




 K.K. Makangali
 G.M. Derpsaldina

1	2	3	4	5	6	7	8	9
16	Natural Antioxidant Enrichment of Goat Meat Pates with Portulaca Oleracea and Honey Improves Oxidative Stability and Color Properties	article	Processes. – Volume 13, p. 3213, 2025. E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103213	Impact Factor 2024 – 2.5 Quartile-Q1	Emerging Sources Citation Index (ESCI)	CiteScore 2024 – 5.5 Percentile: 56 Chemical Engineering (miscellaneous)	Tultabayeva, T. Tokysheva, G. Muldasheva, A. Shoman, A. Kassenov, A. Tumenov, S. Dairova, K. Battalova, N. Makangali K.	Corresponding author

Researcher:

Scientific Secretary:



K.K. Makangali

G.M. Deripsaldina 10.02.2026