

LIST

OF SCIENTIFIC AND SCIENTIFIC-METHODOLOGICAL WORKS OF THE DIRECTOR OF THE ENGINEERING CENTER FOR ORGANIC AGROTECHNOLOGIES OF S. SEIFULLIN KAZAKH AGRO TECHNICAL RESEARCH UNIVERSITY, DOCTOR OF PHILOSOPHY (PHD),
MAKANGALI KADYRZHAN KONYSBAYULY

№	Title	Type	Publication / Journal (Name, Issue, Year,Pages)	(Name, Issue, Year, Pages) Pages	co-authors
1	2	3	4	5	6
Publications in journals recommended by the Committee for Quality Assurance in Science and Higher Education of the Ministry of Science and Higher Education of the Republic of Kazakhstan.					
1	Study of the physicochemical properties of goat meat to substantiate its use in the production of baby food products	Printed	Vestnik Almaty Technological University, Almaty, 2022, No. 3, pp. 33–40. https://doi.org/10.48184/2304-568X-2022-3-33-40	0,33	Tokysheva G.M., Uzakov Ya.M., Kakimov M.M., Abdilmanov A.A., Vostrikova N.L.
2	Development of technology for obtaining protein hydrolysate from Category II by-products	Printed	Vestnik Almaty Technological University. Almaty, 2022, No. 3, pp. 144–150. https://doi.org/10.48184/2304-568X-2022-3-144-150	0,33	Tokysheva G.M., Kakimov M.M., Tultabayeva T.Ch., Mashanova N.S.
3	Research on the development of technology for gerodietetic meat products enriched with biologically active ingredients from secondary meat raw materials	Printed	Vestnik Almaty Technological University. Almaty, 2022, No. 3, pp. 137–144. https://doi.org/10.48184/2304-568X-2022-3-137-144	0,33	Tokysheva G.M., Kakimov M.M., Mashanova N.S.
4	Study and analysis of the physicochemical composition of irga (serviceberry) and chokeberry	Printed	Vestnik Almaty Technological University. Almaty, 2023, No. 2, pp. 167–176. https://doi.org/10.48184/2304-568X-2023-2-167-176	0,33	Zhakupova G.N., Sagandyk A.T., Tokysheva G.M.

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1	2	3	4	5	6
5	Effect of enzymatic hydrolysis on animal-derived collagen-containing raw materials	Printed	Vestnik Almaty Technological University. Almaty, 2023, No. 3, pp. 118–124. https://doi.org/10.48184/2304-568X-2023-3-118-124	0,33	Tokysheva G.M., Zamaratskaia G., Khasenov B.B., Aktayeva S.A., Kostanova A.T., Aiken D.K.
6	Study of the effect of the dietary supplement BIO-AP-IRGA on the composition and properties of yogurts	Printed	Vestnik Almaty Technological University. Almaty, 2024, No. 2, pp. 96–103. https://doi.org/10.48184/2304-568X-2024-2-96-103	0,33	Tultabayeva T.Ch., Zhakupova G.N., Sagandyk A.T., Akhmetzhanova A.T., Beksultan A.A.
7	Comparative analysis of the structural-mechanical and functional-technological properties of organic and non-organic beef for sausage production	Printed	Mechanics and Technology. Scientific journal. – Taraz, 2024. – No.3(85).–P.76-83. https://doi.org/10.55956/QDLA7684	0,33	Ospankulova G., Tokysheva G.
8	Enhancing quality and shelf life of organic sausages with purslane powder	Printed	VESTNIK KazUTB. -Astana,2024. -№ 3(24). - P.382-389. https://doi.org/10.58805/kazutb.v.3.24-510	0,33	Ospankulova G., Tokysheva G.
9	Study of the physicochemical composition of colostrum from Simmental cows as raw material for food production	Printed	Mekhanika zhane Tekhnologiyalar (Scientific Journal). Taraz, 2024, No. 2(84), pp. 54–63. https://doi.org/10.55956/QPRI2056	0,33	Tultabayeva T.Ch., Zhakupova G.N., Sagandyk A.T., Muldasheva A.Kh., Akhmetzhanova A.T.
10	Optimization of protein hydrolysis conditions to enhance the nutritional and functional value of sausages	Printed	Mechanics and Technology. Scientific journal. – Taraz, 2024. – №2(84). – P.99-104. https://doi.org/10.55956/MXFY1640		Uzakov Ya., Kozhakhievya M., Kaldarbekova M.,
11	Improvement of dairy product technology through the use of biologically active components	Printed	Mekhanika zhane Tekhnologiyalar (Scientific Journal). Taraz, 2024, No. 4(86), pp. 41–48. https://doi.org/10.55956/UEQX1364	0,3	Tultabayeva T.Ch., Zhakupova G.N., Sagandyk A.T., Muldasheva A.Kh., Akhmetzhanova A.T.

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12	Potential of chicken processing by-products in collagen proteinhydrolysate production based on distal limbs and stomachs	Printed	Vestnik KazUTB. Astana, 2024, No. 4(25), pp. 229–236. https://vestnik.kaztbu.edu.kz/index.php/kazutb/article/view/675	0,3	Tultabayeva T., Tokysheva G., Shoman A., Aiken D.
13	Investigation of the Antibacterial Activity of Meat Products with Portulaca oleracea L. Extract as a Natural Preservative	Printed	Gylym žāne bilim. – Oral, 2025. -№ 3-5 (80). -P. 80–87. https://doi.org/10.52578/2305-9397-2025-3-5-80-87	0,3	Tultabaeva T.Ch., Tokysheva G.M., Dairova K.Sh., Aiken D.K., Battalova N.K.
14	Development of a natural salt substitute based on Salicornia perennans	Printed	Science and Education (Ғылым және білім – Наука и образование – Science and Education). Oral, 2025, No. 2–3 (79), pp. 279–289. https://doi.org/10.52578/2305-9397-2025-2-3-279-287	0,3	Konysbayeva D.T., Myrzabayeva M.T., Tokysheva G.M., Ospankulova G.Kh. Dairova K.Sh., Zholmurzayeva R.N.
15	Implementation of the HACCP system in small-scale dairy enterprises: analysis and practical implementation	Printed	Gylym žāne bilim. -Oral, 2025. -№ 3 (2 (79)). - Б. 66-79. https://doi.org/10.52578/2305-9397-2025-2-3-66-79	0,3	Abylgazinova A., Shoman A.E., Tultabayeva T.Ch., Zhakupova G.N., Muldasheva A.Kh., Sagandyk A.T.
16	Use of goat milk as a basis for the production of fermented dairy products	Printed	Mekhanika zhane Tekhnologiyalar (Scientific Journal). Taraz, 2025, No. 4(90), pp. 65–76. https://doi.org/10.55956/KFMS7576	0,75	Tultabayeva T.Ch., Zhakupova G.N., Makangali K.K., Shoman A.E. Muldasheva A.Kh., Sagandyk A.T., Akhmetzhanova A.T., Dairova K.Sh.

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Scientific articles in international peer-reviewed journals (included in the 1st, 2nd, or 3rd quartile according to Clarivate Analytics citation reports) or in the scientific field corresponding to the candidate's specialty with at least 35 citation points in the Scopus database					
1	2	3	4	5	6
1	The potential of goat meat as a nutrition source for schoolchildren	Printed	Potravinarstvo Slovak Journal of Food Sciences. – Volume 16, p. 398–410, 2022. Percentile: 44 ISSN: 1338-0230; E-ISSN:1337-0960 DOI: https://doi.org/10.5219/1763	0,81	Tokysheva, G., Uzakov, Y., Kakimov, M., Vostrikova, N., Baiysbayeva, M., Mashanova, N.
2	Enhancing sausage functionality products for school-age children: a study on goat and camel meat with natural purslane powder as an antioxidant additive	Printed	Eastern-European Journal of Enterprise Technologies. – Volume 6(11 (126)), p. 6–15, 2023. Percentile: 40 ISSN: 1729-3774; E-ISSN:1729-4061 DOI: https://doi.org/10.15587/1729-4061.2023.290091	0,62	Tokysheva G., Muldasheva A., Gorbulya V., Begaly M., Shukesheva S., Nabiyeva Zh.
3	The study of physicochemical and technological properties of boiled sausage recommended for the older adults	Printed	Potravinarstvo Slovak Journal of Food Sciences. – Volume 17, p. 16–29, 2023. Percentile: 45 ISSN: 1338-0230; E-ISSN:1337-0960 DOI: https://doi.org/10.5219/1763	0,87	Tokysheva, G., Tultabayeva, T., Mukhtarkhanova, R., Zhakupova, G., Gorbulya, V., Kakimov, M.
4	Enhancing Nutrition and Palatability: The Development of Cooked Sausages with Protein Hydrolysate from Secondary Raw Materials for the Elderly	Printed	Applied Sciences. – Volume 13, p. 10462, 2023. Percentile: 79 E-ISSN:2076-3417 DOI: https://doi.org/10.3390/app131810462 .	0,81	Tultabayeva, T. Tokysheva, G. Zhakupova, G. Konysbaeva, D. Mukhtarkhanova, R. Matibayeva, A. Mukhametov, A. Zamaratskaia, G.

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5	Enhancing the Antioxidant Capacity and Oxidative Stability of Cooked Sausages Through <i>Portulaca oleracea</i> (Purslane) Supplementation: A Natural Alternative to Synthetic Additives.	Printed	Applied Sciences. – Volume 14, p. 9986, 2024. Percentile: 79 E-ISSN: 2076-3417 DOI: https://doi.org/10.3390/app14219986	0,87	Tultabayeva, T. Zamaratskaia, G. Ospankulova, G. Tokysheva, G. Abzhanova, S. Zhakupova, G. Ergalikyzy, A.
6	Nutritional, phytochemical, and bioactive prospects of black chokeberry (<i>Aronia melanocarpa</i>) and saskatoon berry (<i>Amelanchier ovalis</i>) grown in the Republic of Kazakhstan	Printed	Applied Food Research. – Volume 4(2), p. 100564, 2024. Percentile: 80 E-ISSN: 2772-5022 DOI: https://doi.org/10.1016/j.afres.2024.100564 .	0,62	Sagandyk, A. T., Liberal, Â., da Silveira, T. F. F., Alves, M. J., Ferreira, I. C. F. R., Zhakupova, G. N., Tultabayeva, T. Ch., & Barros, L.
7	Implementation of biological active compound BIO-AP-IRGA: chemical features of enriched yogurt and cottage cheese	Printed	Eastern-European Journal of Enterprise Technologies. – Volume 6(11 (132)), p. 42–49, 2024. Percentile: 43 ISSN: 1729-3774; E-ISSN: 1729-4061 DOI: https://doi.org/10.1016/j.afres.2024.100564 .	0,5	Sagandyk, A., Zhakupova, G., Tultabayeva, T., Tokysheva, G.
8	Evaluation of antioxidant properties and nutritional composition of purslane (<i>Portulaca oleracea</i>) from arid regions	Printed	Brazilian Journal of Biology. – Volume 85, 2025. Percentile: 63 ISSN: 1519-6984; E-ISSN: 1678-4375 DOI: https://doi.org/10.1590/1519-6984.296686	0,43	Tultabayeva, T., Tokysheva, G., Shoman, A., 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	Printed	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	1,18	Khassenbekova, Z., Sagandyk, A., Mukhanbetzhanov, N., Tarikhov, F., Fazylov, T., Vinogradova, E., Kozhakhmetov, S., & Kushugulova, A.

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10	Sodium-Reduced Canned Dog Pâtés Enriched with Collagen Hydrolysate and Salicornia Perennans: A Sustainable Strategy to Enhance Technological Quality and Oxidative Stability	Printed	Applied Sciences. – Volume 15, p. 11575, 2025. Percentile: 79 E-ISSN:2076-3417 DOI: https://doi.org/10.3390/app152111575 .	1,06	Shoman, A., Tokysheva, G.
11	Effects of Salicornia Extract on the Quality, Shelf-Life, and Functional Properties of Beef Patties During Refrigerated Storage	Printed	Applied Sciences. – Volume 15, p. 11751, 2025. Percentile: 79 E-ISSN:2076-3417 DOI: https://doi.org/10.3390/app152111751	0,93	Tokysheva, G. Konysbayeva, D. Myrzabayeva, M. Ospankulova, G. Dairova, K.
12	Natural Antioxidant Boosters for Honey: Effects of Portulaca Oleracea and Salicornia Perennans Powders and Extracts	Printed	Applied Sciences. – Volume 15, p. 11440, 2025. Percentile: 79 E-ISSN:2076-3417 DOI: https://doi.org/10.3390/app152111440	1,06	Tultabayeva, T. Tokysheva, G. Muldasheva, A. Shoman, A. Sagandyk, A. Zhakupova, G. Dairova, K. Battalova, N.
13	Portulaca Oleracea as a Functional Ingredient in Organic Cooked Frankfurters: A Sustainable Approach to Shelf-Life Extension and Oxidative Stability Without Synthetic Nitrites.	Printed	Processes. – Volume 13, p. 3167, 2025. Percentile: 56 E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103167 .	1,00	Ospankulova, G. Tokysheva, G. Muldasheva, A. Dairova, K.
14	Collagen Hydrolysate–Cranberry Mixture as a Functional Additive in Sausages	Printed	Processes. – Volume 13, p. 3233, 2025. Percentile: 56 E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103233 .	1,00	Uzakov, Y. Aitbayeva, A. Kaldarbekova, M. Kozhakhliyeva, M. Tortay, A.

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1	2	3	4	5	6
15	Red Beet and Tarragon Microgreens: Phytochemical Composition, Antioxidant Activity, and Sensory Properties of Cold-Pressed Juices.	Printed	Processes. – Volume 13, p. 3284, 2025. Percentile: 56 E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103284 .	1,00	Shoman, A. Tokysheva, G. Tultabayeva, T. Konysbayeva, D. Dairova, K. Muldasheva, A.
16	Natural Antioxidant Enrichment of Goat Meat Pates with Portulaca Oleracea and Honey Improves Oxidative Stability and Color Properties	Printed	Processes. – Volume 13, p. 3213, 2025. Percentile: 56 E-ISSN:2227-9717 DOI: https://doi.org/10.3390/pr13103213 .	0,93	Tultabayeva, T. Tokysheva, G. Muldasheva, A. Shoman, A. Kassenov, A. Tumenov, S. Dairova, K. Battalova, N.
Patents obtained for inventions and utility models					
1	Method for producing gerodietetic boiled sausage	Patent of the Republic of Kazakhstan	Utility Model Patent of the Republic of Kazakhstan No. 8767 (21) 2023/0668.2 (22) 15.06.2023 (45) 05.01.2024	-	Uzakov Ya.M., Mashanova N.S., Tultabayeva T.Ch., Tokysheva G.M., Muldasheva A.Kh., Begaly M.N., Aiken D.K.
2	Method for obtaining protein hydrolysate from hair-containing by-products	Patent of the Republic of Kazakhstan	Utility Model Patent of the Republic of Kazakhstan No. 10717 (21) 2025/0450.2 (22) 20.03.2025 (45) 13.06.2025	-	Uzakov Ya.M., Kozhakhieva M.O., Kaldarbekova M.A. Aitbayeva A.M.
3	Method for producing a sausage product	Patent of the Republic of Kazakhstan	Utility Model Patent of the Republic of Kazakhstan No. 10847 (21) 2025/0513.2 (22) 02.04.2025 (45) 11.07.2025	-	Tokysheva G.M., Ospankulova G.Kh., Tultabayeva T.Ch., Kozhamsugirov K.M., Aiken D.K., Dairova K.Sh.

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4	Method for producing a biologically active supplement	Patent of the Republic of Kazakhstan	Utility Model Patent of the Republic of Kazakhstan No. 10660 (21) 2024/1063.2 (22) 03.09.2024 (45) 05.09.2025	-	Zhakupova G.N., Tultabayeva T.Ch., Sagandyk A.T.
5	Method for producing boiled sausage products	Patent of the Republic of Kazakhstan	Utility Model Patent of the Republic of Kazakhstan No. 10661 (21) 2024/1239.2 (22) 04.10.2024 (45) 10.10.2025	-	Zhakupova G.N., Tultabayeva T.Ch., Sagandyk A.T., Tokysheva G.M., Aiken D.K.
6	Method for producing meat paste	Patent of the Republic of Kazakhstan	Utility Model Patent of the Republic of Kazakhstan No. 10414 (21) 2024/1548.2 (22) 27.11.2024 (45) 28.11.2025	-	Tultabayeva T.Ch., Zhakupova G.N., Sagandyk A.T. Tokysheva G.M., Muldasheva A.Kh., Aiken D.K., Shoman A.
Monographs					
1	Approaches to the development of gerodietetic meat products using secondary meat raw materials	Printed	Monograph. Astana: "Astana-Smart Company" LLP, 2023. – 108 p.	6,75	

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