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Eğitim Durumu

2004 Doktora, Moskova Devlet Gıda Sanayi Üniversitesi, Rusya
1989-1992 Yüksek Lisans, Moskova Devlet Gıda Sanayi Üniversitesi, Rusya
1981-1986 Lisans, Kırgız Teknik Üniversitesi, Gıda sanayi cihaz ve makinaları uzman-mühendisi.

Uzmanlık alanları

Gıda sanayi cihazları ve teknolojileri, gıda sistemlerinin fiziksel-himyası, reoloji, floresans, kızılötesi ve ultrasonik, spektroskopik analiz metodları.

İş tecrübesi

*01/09/2011-____:*Rektör Vekili, Kırgızistan-Türkiye Manas Üniversitesi, Kırgızistan.
04/01/2008-31/08/2011: Dekan, Mühendislik Fakültesi, Kırgızistan-Türkiye Manas Üniversitesi, Kırgızistan.
01/09/2004-31/08/2005: Rektör Yardımcısı, Mühendislik Fakültesi Dekanı, Gıda mühendislik bölüm başkanı, Kırgızistan-Türkiye Manas Üniversitesi, Kırgızistan.
01/09/2003-31/08/2004: Professör, Kırgız Ekonomi Üniversitesi, Kırgızistan
03/03/2000-27/07/2003: Teknoloji Fakültesi Dekanı, Kırgız Devlet Teknoloji Üniversitesi, Kırgızistan
02/09/1994-02/03/2000: Doçent, Gıda sanayi cihaz ve makinaları bölümü, Teknoloji Fakültesi, Kırgız Devlet Teknoloji Üniversitesi, Kırgızistan
20/10/1992-01/09/1994: Öğretim görevlisi, Gıda sanayi cihaz ve makinaları bölümü, Teknoloji Fakültesi, Kırgız Devlet Teknoloji Üniversitesi, Kırgızistan
26/12/1986-01/10/1988: Öğretim üyesi, Gıda sanayi cihaz ve makinaları bölümü, Teknoloji Fakültesi, Kırgız Devlet Teknoloji Üniversitesi, Kırgızistan
10/08/1986-25/12/1986: Uzman, Gıda sanayi cihaz ve makinaları bölümü, Teknoloji Fakültesi, Kırgız Devlet Teknoloji Üniversitesi, Kırgızistan

Yurtdışı iş tecrübesi:

01/09/2005-04/01/2008: Ziyaretçi Profesör, Ulusal Ziraat Mühendisliği Okulu (ENİTA Clermont Ferrand), Fransa
01/09/2001-20/10/2002: Ziyaretçi Profesör, Karlsruhe Üniversitesi, Almanya
14/09/2000-21/07/2001: Ziyaretçi Profesör, Ulusal Ziraat Mühendisliği Okulu (ENİTA Clermont Ferrand), Fransa
02/09/1998-04/09/1999: Ziyaretçi Profesör, Massachusetts Üniversitesi, ABD
04/09/1996-28/04/1997: Mühendis, EBERLİ SMKV AG şirketi, İsviçre

Ödüller :

- Marie Curie Uluslararası Yeniden Entegrasyon Hibeleri, Brüksel, Belçika, 2005
- EGİDE hibeleri, Paris, Fransa, 2005
- Alexander von Humboldt hibeleri, Bonn, Almanya, 2001
- NATO hibeleri, Paris, Fransa, 2000
- İslam Kalkınma Bankası hibeleri, Djidda, Suudi Arabistan, 1998
- Branco Weiss Fonu ve İsviçre Teknoloji Akademisinin hibeleri, Zürih, İsviçre, 1996
- Frunze Politeknik Enstitüsünün en iyi metodisti, 1987

Bilimsel Projeleri:

1998-1999 – Ultrases yöntemi ile gıda ürünlerinin reolojik özelliklerinin araştırılması. (finansman kaynağı – İslam Kalkınma Bankası)

2000-2001 - Süt ürünlerinin özellik ve kalitesinin araştırılmasında floresans yönteminin kullanımı. (finansman kaynağı – NATO)

2001-2002 – Gıda emülsiyonların fiziksel ve kimyasal özelliklerinin, mineral, şeker ve vitaminler tarafından etkilenmesi. (finansman kaynağı – Alexander von Humboldt, Almanya)

2003-2004 – Mineral içeren gıda emülsiyonların fiziksel ve kimyasal özelliklerinin tahmini amacıyla kolloid tanecikleri inceleyerek teorik modeli geliştirme. (finansman kaynağı Alexander von Humboldt, Almanya)

2005-2009 – Gıda ürünlerinin araştırılmasında kaliteyi etkilemeyen ve bozmayan yöntemleri geliştirmek. (finansman kaynağı – Avrupa Komisyonu, Avrupa Birliği)

2016. Elektronik burnun et ve bal kalite kontrolüne uygulanması (Deutsche Forschungsgemeinschaft, Almanya)

2017 - 2019. Kırgızistan ceviz-meyve ormanlarının ihmal edilen bitki türlerinin beslenme potansiyelinin analizi ve sürdürülebilir kullanımı. (Alman Eğitim ve Araştırma Bakanlığı)

Yayınları:

Kitapları

1. Yudin S. V., Golonin I.E., Kulmırzayev A.A., Şekerleme kütlelerin üretmekte yeni teknoloji cihazları - M.: "Rumb", 1990. İkinci baskı. s. 52.
2. Kulmırzayev A. A. Sıvı maddeleri karıştırmak için makinalar. Makine. Ansiklopedi. IV cilt-17. Gıda işleme ve dönüştürme sanayisinde makine ve donatımlar - Moskova: Mashinostroenie, 2003. - s.
3. Alpas, H., Smith, M., & Kulmyrzaev, A. A., eds (2012). Strategies for Achieving Food Security in Central Asia. Dordrecht, Netherlands: Springer, 162 pp.
4. S.V. Yudyn, N.E. Glonin and A.A. Kulmyrzaev (1990): New Technological Equipment for the Production of Candy Masses. Moscow Central Research Institute “Rumb”, Moscow, Russia. 52 pp.
5. S.A. Machyhyn, A.A. Kulmyrzaev et. al (2003). Machines and Equipment for the Food Processing Industry. Technical Encyclopedia “Machine Building” in 40 volumes, volume 14, Moscow, Russia, 736 pp.

Makaleler:

1. Mazhitova A. T., Kulmyrzaev A. A. (2019). Amino acid profile of mare's milk. Dairy Industry (*Молочная промышленность*), (Russia), 1, 59-60.
2. Ozbekova Zh., Kulmyrzaev A. (2017). Fluorescence spectroscopy as a nondestructive method to predict rheological characteristics of Tilsit cheese. *Journal of Food Engineering,* 210, 42-49.
3. Mazhitova A. T., Kulmyrzaev A. A. (2017). Determination of Amino Acid Composition of Cow's Milk by Liquid Chromatography Using Precolumn Derivatization. *MANAS Journal of Engineering*, 5 (Issue 3), 25-34.
4. Iskakova J., Smanalieva J., Kulmyrzaev A., Fisher P., Methner F.-J. (2017). Comparison of rheological and colorimetric measurements to determine a-amylase activity for malt used for the beverage Bozo. *International Journal of Food Properties*, 9, 2060-2070.
5. Mazhitova, A. T., & Kulmyrzaev, A. A. (2016). Determination of amino acid profile of mare milk produced in the highlands of the Kyrgyz Republic during the milking season. *Journal of Dairy Science*, 99(4), 2480-2487.
6. Mazhitova A. T., Kulmyrzaev A. A., Ozbekova Zh., Bodoshev A. (2015). Amino acid and fatty acid profile of the mare's milk produced on suusamyr pastures of the kyrgyz republic during lactation period. *Procedia - Social and Behavioral Sciences,* 195, 2683-2688.
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8. Mazhitova, A. T., & Kulmyrzaev, A. A. (2015) Physiologically functional components of mare's milk. *MANAS Journal of Engineering*, 3(2), 1-8.
9. A. A. Kulmyrzaev (2012). Urgent measures to improve food quality and safety in the Kyrgyz Republic. In: H. Alpas, M. Smith, & A. Kulmyrzaev, Strategies for Achieving Food Security in Central Asia (pp. 3-12). Dordrecht, Netherlands: Springer, 162 pp.
10. A. Kulmyrzaev, D. Bertrand, J. Lepetit, A. Listrat, A. Laguet, E. Dufour (2012). Potential of fluorescence imaging combined with multivariate statistics for the study of beef meat. *Food Chemistry*, 131, 1030–1036.
11. A. Kulmyrzaev, E. Dufour (2010). Relations Between Spectral and Physicochemical Properties of Cheese, Milk and Whey Examined Using Multidimensional Analysis. *Food and Bioprocess Technology*, 3, 247-256.
12. A. Kulmyrzaev, D. Bertrand, E. Dufour (2008). Characterization of different blue-cheeses using custom-design multispectral imager. *Dairy Science and Technology*, 88, 537–548.
13. A. Kulmyrzaev, D. Bertrand, E. Dufour (2008). Methods of food analysis based upon multispectral image analysis and chemometrics. In: Analytical Methods of Measurement and Instruments in the Food Industry. Expertise, Quality, Authenticity and Safety of Foods, Moscow, pp. 168-172.
14. A.A. Kulmyrzaev, S.A. Machyhyn (2007). Utilization of fluorescence spectroscopy for the assessment of the quality of thermal treated milk. *Storage and Processing of Farm Products*, 12, 69-72.
15. A. Kulmyrzaev, R. Karoui, J. De Baerdemaeker, E. Dufour (2007). Infrared and fluorescence spectroscopic techniques for the determination of nutritional constituents in foods. *International Journa of Food Properties*, 10, 299-320.
16. A.A. Kulmyrzaev, E. Dufour and D. Levieux (2005). Characterization of low-temperature thermal treatments of milk by front-face fluorescence spectroscopy. Relations with the denaturation of milk proteins as determined by enzymatic and immunochemical methods. *Journal of Agricultural and Food Chemistry*. 53, 502-507.
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19. A.A. Kulmyrzaev and H. Schubert (2004). Influence of KCl on the physicochemical properties of whey protein stabilized emulsions. *Food Hydrocolloids*, 18, p. 13-19.
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21. A.A. Kulmyrzaev and E. Dufour (2002). Determination of lactulose and furosine in milk using front-face fluorescent spectroscopy. *Le Lait*, 85, p. 725-735.
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Yaptığı sunumları:

1. Ozbekova Zh, Kulmyrzaev A. (2017). Investigation of Meat and Meat Products by Fluorescence Spectroscopy. International congress on chemistry and materials science. ANCON 2017. Ankara, Turkey.
2. Smanalieva J., Ozbekova Zh., Heunemann P., Kulmyrzaev A., Ilicali C. (2017). Comparative Study of Fatty Acid Profile and Thermal Parameters of Yak (Bos grunniens) and Cow (Bos Taurus) Fats. International congress on chemistry and materials science. ANCON 2017. Ankara, Turkey.
3. Ozbekova Zh., Kulmyrzaev A. (2017). "Fluorescence Spectroscopy for Classification of Cow, Yak, Goat, Sheep and Pig Meat". The Eurasian Agriculture and Naturel Sciences Congress, Bishkek, Kyrgyzstan.
4. Mazhitova A., Kulmyrzaev A., Ozbekova Zh. (2017). Fatty acid profile of mare's milk produced in the mountain and highland of Kyrgyzstan during milking season. International congress on chemistry and materials science. ANCON 2017. Ankara, Turkey.
5. Ozbekova, Zh., Kulmyrzaev, A. (2015). Study of capacity of fluorescence spectroscopy to measure rheological properties of semi-hard cheeses. Conference on the management of rheological properties of food products. Moscow State University of Food Products, Moscow, Russia.
6. Ozbekova, Zh., Kulmyrzaev, A. (2015). Investigation of rheology of semi-hard cheeses using fluorescence spectroscopy and chemometrics. 7th International Symposium on Food Rheology and Structure. Institute of Food, Nutrition and Health, Zurich, Switzerland.
7. Kulmırzaev A.A., D. Bertrand, E. Dufour (2008). Kemometrikler ve multispektral dijital görüntülerin analizine dayalı gıda ürünlerinin kalitesi, çalışma yöntemleri. "Gıda sektöründe ölçüm ve enstrümantasyon analitik yöntemleri. Kalite, özgünlük ve gıda güvenliği Uluslararası Konferansı" Bildirileri. ", Moskova, 2008, ss 168-172
8. Kıdıraliyev N. A.: Kulmırzayev A.A. (2008). İnsanın kardiyovasküler sistem üzerinde çoklu doymamış yağ asitlerinin etkisi, Gıda işleme ve hafif sanayi yenilik teknolojileri" uluslararası bilimsel-pratik konferans bildirileri. Almatı, Kazakistan, ss. 106-110
9. Kulmyrzaev, D. Bertrand, E. Dufour (2008). Characterisation of different blue-cheeses using custom-design multispectral imager. Cheese Ripenning – Internatioanl Dairy Federation, Bern, Switzerland, 24-26 February, 2008.
10. E. Dufour, R. Karoui, T. Boubellouta, A. Kulmyrzaev (2007). Fluorescence coupled with chemometrics for investigating and monitoring meat quality. Muscle Spectroscopy, Matforsk, Island, 27-29 September, 2007
11. Kulmyrzaev, D. Bertrand, E. Dufour (2007). Study of the bovine muscle using multispectral imagery. 3ème Atelier de fluorescence appliquée aux aliments, ENITA Clermont, France, 10 octobre 2007
12. Ph. Courcoux, D. Bertrand, A. Kulmyrzaev, E. Dufour (2007). Analysis of a set of multivariate images. Application to the characterisation of beef meat. Conferentia Chemometrica 2007, Budapest, September 2-5, 2007
13. D. Bertrand, A. Kulmyrzaev, Ph. Courcoux, E. Dufour (2007). Characterisation of beef meat by multivariate imaging. Muscle Spectroscopy, Matforsk, Island, 27-29 September, 2007
14. A.A. Kulmyrzaev and E. Dufour (2004). Application of front-face fluorescent spectroscopy in the analysis of milk quality. 2nd International Conference Humboldt-Kolleg, Almaty, Kazakhstan, pp. 109-113.

15. A.A. Kulmyrzaev and E. Dufour (2002). Determination of furosine in milk using front-face fluorescent spectroscopy. Congrilait, Paris, France.
16. E. Dufour, A.A. Kulmyrzaev and D. Levieux (2002). Basis for the development of rapid and cheap test for the authentication of dairy products manufactured from raw milk. Congrilait, Paris, France.
17. G. Mazerolles, D. Bertrand, A.A. Kulmyrzaev, Y. Noel, E.M. Qannari and E. Dufour (2002). L'analyse en composantes communes et poids spécifiques : un outil performant pour une caractérisation globale des aliments. Congrilait, Paris, France.
18. A.A. Kulmyrzaev and S.A Machyhyn. (2002). Stability of physicochemical properties of food emulsions fortified with minerals. Symposium "Theoretical and Practical Aspects of Application of Physicochemical Techniques to Develop Food Process Engineering", October 2002, Moscow State University of Applied Biotechnology, Moscow, Russia.
19. A.A. Kulmyrzaev and D.J. McClements (1999). High frequency dynamic rheology measurements of honey. In: IFT Annual Meeting: Book of Abstracts. IFT, Chicago, p. 43.
20. A.A. Kulmyrzaev and B.M. Duishekeiev (1997). Development of peanut skin removing process. Young Academics and Specialists Conference at Moscow State University of Food Production at Moscow, Russia, October 1997, p. 21.
21. A.A. Kulmyrzaev and S.A. Machyhyn (1996). Investigation of the aeration process of a candy mass. Proceedings of the 9th Young Academics and Specialists Conference devoted to the 65th Anniversary of Moscow State University of Food Production at Moscow, Russia, October 1996, p. 31-33.
22. S.V. Yudyn and A.A. Kulmyrzaev (1989). The rheological behavior of nut containing candy masses under intensive mechanical effects. Proceedings of the Conference "Electrophysical Methods of Food Processing" at Moscow Technological Institute of the Meat and Dairy Industry, Moscow, Russia, December 1989, p. 74.
23. A.A. Kulmyrzaev and S.V. Yudyn (1991). Investigation of structure formation in aerated candy masses. Proceedings of the 8th Young Academics and Specialists Conference devoted to the 60th Anniversary of Moscow Technological Institute of the Food Industry at Moscow, Russia, June 1991, p. 114-115.
24. S.A. Machyhyn, S.V. Yudyn and A.A. Kulmyrzaev (1990). Affect of pressure on the rheological properties of aerated candy masses. Proceedings of the Conference "Theoretical and Practical Aspects of Utilization of the Engineering Physicochemical Mechanics Methods in the Developing and Intensification of the Food Processes" in Moscow, Russia, November 1990, p. 41.

Patentler

1. S.V. Yudin, S.A. Machikhin, A.A. Kulmırzaev, M.E. Tkeşelaşvili (1991). Sufle olarak çırpılmış şekerleme ürünlerin üretim yöntemi. Rusya, No1692501, 22.07.1991.
2. S.V. Yudin, S.A. Machikhin, A.A. Kulmırzaev, A.A. Karpunin (1991). Malzeme özellikleriin araştırmak için cihaz. Rusya, No 1747998, 15.03.1992.
3. S.V. Yudin, S.A. Machikhin, A.A. Kulmırzaev, A.A. Karpunin (1992). Şekerlenmiş tatlılar yapmak için donatım. Rusya, No 1755771, 24.04.1992
4. S.V. Yudin, S.A. Machikhin, A.A. Kulmırzaev, M.E. Tkeşelaşvili, A.A. Karpunin, V.E. Golovin (1992). Tatlı krema çeşitlerinin üretim yöntemi, Rusya, No 1734645, 22.01.1992.
5. S.V. Yudin, S.A. Machikhin, A.A. Kulmırzaev, M.E. Tkeşelaşvili, A.A. Karpunin (1993). Reolojik harateristik gazlı gıda kütlelerin belirlenmesi için bir cihaz. Rusya, No 1797011, 23.02.1993
6. S.V. Yudin, S.A. Machikhin, A.A. Kulmırzaev, A.A. Karpunin, M.B. Dadaşev (1993). Şekerleme kütlesin çalkalama için bir cihaz. Rusya, No 1822720, 23.06.1993.
7. S.V. Yudin, S.A. Machikhin, A.A. Kulmırzaev, A.A. Karpunin, M.B. Dadaşev (1993). Visko-plastik malzemelerin reolojik özelliklerin araştırmak için bir cihaz. Rusya, No 1826018, 07.07.1993.

8 A.R. Sapronov, S.T. Çerıkov, A.A. Slavyansky, A.A. Kulmırzaev,T. Bekmurzaeva (1991). Saturator for the saturation of sugar solutions. Patent of Russia, No 1671695 dated 22.04.1991