



Ажар Макамбай Кызы
Инженердик факультети
Тамак-аш инженериясы бөлүмү
asar.makambay@manas.edu.kg

SCI, SCI-E, SSCI жана ANCI индекстүү журналдарда басылган макалалары

1. [A.МАКАМБАЙ KIZI](#), [A.MACİTOVA](#), A.K.Altintas, H.Kuleasan. (2024). Application of selected lactic acid bacteria isolates for bread production without baker's yeast. *Food Science and Biotechnology*, 33(4), 3279-3290. DOI: 10.1007/s10068-024-01571-7. <https://www.webofscience.com/wos/woscc/full-record/WOS:001208952100001>.

Башка журналдарда басылган макалалары

1. [A.МАКАМБАЙ KIZI](#), [A.MACİTOVA](#). (2023). Biotechnological valorization of sugar beet wastes into value-added products. *MANAS Journal of Engineering*, 11(1), 136-144. <https://dergipark.org.tr/en/pub/mjen/issue/78236/1280304>.
2. [A.MACİTOVA](#), [A.МАКАМБАЙ KIZI](#). (2022). САЛТТЫК КЫМЫЗДАН МИКРООРГАНИЗМДЕРДИ БӨЛҮП АЛУУ ЖАНА ИДЕНТИФИКАЦИЯЛОО. *Наука, новые технологии и инновации Кыргызстана*, 4(-), 21-24. <http://science-journal.kg/en/journal/1/archive/15300>.

Докладдары

1. [A.MACİTOVA](#), [A.МАКАМБАЙ KIZI](#), H.KULEAŞAN, A.K.Altıntaş. Dough-leavening capacity of individually inoculated dry rye sourdough isolates. *Third International Congress on Biological and Health Sciences*, 2023. <https://www.biohealthcongress.com/>.
2. [A.MACİTOVA](#), [A.МАКАМБАЙ KIZI](#), A.K.Altıntaş, H.Kuleasan. Assessment of lactic acid bacteria isolated from koumiss for dough leavening. *4th International Conference on Applied Engineering and Natural Sciences*, 2022. <https://www.icaens.com/>.

Китептери

1. [A.MACİTOVA](#), [A.МАКАМБАЙ KIZI](#), Бермет, Акылай. *Futuristic Trends in Agriculture Engineering & Food Sciences*. IIP Books. PROTEIN MALNUTRITION, PREVENTIVE MEASURES, ALTERNATIVE PROTEIN SOURCES FROM DIETARY BY-PRODUCTS, AND INSECTDERIVED PROTEIN. <https://iipbooks.com/books/2216/Futuristic-Trends-in-Agriculture-Engineering-Food-Science-s-Volume-3-Book-7>.