

Surname: Asgarova

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Faculty: Agrotechnology

Department: Engineering and Food Examination

EDUCATION, ACADEMIC DEGREE and ACADEMIC TITLE

In 1997-1999 research work was carried out on the master's thesis on the topic "Veterinary-sanitary examination of cutting products in cattle piroplasmidosis". In accordance with the dissertation research, the anatomical, morphological and microscopic structure of cattle meat and by-products was analyzed, factors affecting pre-slaughter animals were studied, and the results were recommended for use in contracts for voluntary certification of meat.

LABOR ACTIVITY

In 2012-2016, she conducted research in the area of "Improving the production technology of beef meat delicacies using biocatalytic enzyme preparations." A qualitative study of the various parts of the pulp of the beans has led to a high iron content in meat and its products, as well as to the fact that it provides a functional guide to the finished meat. The influence of biocatalytic enzyme preparations and processing methods on trace elements, structural, mechanical and physico-chemical properties of meat has been established. The functional and technological properties of meat and its efficient production and technological line for the production of delicacies are substantiated. The practical significance of the research results was reviewed and approved by the Scientific and Technical Council of the Azerbaijan State Agrarian University (Protocol No. 2 dated December 11, 2012).

The technology and equipment for the separation of meat have been improved to improve the quality of raw materials for the preparation of chamomile delicacies. The innovation of technology and equipment developed to ensure the quality of meat was confirmed by the Committee for Standardization, Metrology and Patents of the Republic of Azerbaijan (I 2016 0080).

SCOPE OF RESEARCH

Since 2017, the doctor of science on the theme "Improving the production technology of functional meat and meat products in Azerbaijan" has been conducting research work on dissertation work. In the process of processing meat of various animal species in accordance with the subject, research is being conducted to obtain functional meat products using vitamins, inulin, probiotics and other preparations based on natural biologically active substances. This modern technology allows to increase the yield of the finished product, improve its condensation and reduce the cost of leakage.

Spoke at conferences and symposia with theses and articles, out of 62 scientific works, 4 of them were published in leading journals of the Russian Federation. The author of 3 course materials and 30 thematic programs. Received certificates for internships abroad, which is part of various international programs.

PARTICIPATION IN INTERNATIONAL SEMINARS, SYMPOSIUMS AND CONFERENCES

Taught lectures at Igdir University as part of the "2015 Mevlana exchange Program" - Turkey, Igdir, 2015.

Participant of the project "Development of the concept of financial proposals", Ganja, 2015.

Participant of the training "Wine Tourism Module-4" in the project TEMPUS SuToMa Agrotourism, Georgia, Tbilisi, 2015.

Participant in a refresher course on the program "Safety and quality of food" Moscow State University. K.A. Timiryazeva, Russia, Moscow, 2017.

Participant in the seminar "Modern Livestock Technologies and Disease Prevention in the SCO Countries", People's Republic of China, Shihezi, 2017.

Currently, Associate Professor of the Department of Food Engineering and Expertise of Agro technology Faculty of Azerbaijan State Agrarian University.