



Hazem Golshany

Nationality: Egyptian **Date of birth:** 25/06/1991 **Place of birth:** Giza, Egypt

Gender: Male **Phone:** (+86) 18651516289 **Email:** hazemgolshany@cu.edu.eg

Facebook: <https://www.facebook.com/DrHazemSayed>

Home: Xuexinyuan, 250 meters southwest of Xianheyuan Phase 5, Qingyuan Road
South Ramp, 214026 Jiangsu (China)

ABOUT MYSELF

I am currently pursuing a PhD in Food Science and Technology at Jiangnan University, focusing on research aimed at enhancing the quality and safety of food products. With over ten years of experience as a Teaching Assistant at Cairo University, I have taught a diverse range of subjects related to food science and technology.

I am passionate about integrating academic knowledge with practical applications and continuously strive to develop my skills through research and student engagement. I believe in the importance of lifelong learning and aim to contribute to the advancement of the food science field through innovative research and future projects.

WORK EXPERIENCE

Cairo University – Giza, Egypt

Address: Cairo University street, 12613 Giza (Egypt) | **Website:** <http://agr.cu.edu.eg> | **Business/sector:** Education

Assistant lecturer

[24/04/2019 – Current]

I work as assistant lecturer in the Department of Food Science at the Faculty of Agriculture, Cairo University. I teach practical part of courses for undergraduate students in all Food Science branches, especially food chemistry, food safety, enzymes technology, edible oil and aromatic oil technology, and the basic course for first year students.

Cairo University – Giza, Egypt

Address: Cairo university street, 12613 Giza (Egypt) | **Website:** www.agr.cu.edu.eg | **Business/sector:** Education

University teaching assistant

[19/04/2014 – 23/04/2019]

I work as a teaching assistant in the Department of Food Science at the Faculty of Agriculture, Cairo University. I teach practical part of courses for undergraduate students in all Food Science branches, especially food chemistry, food safety, enzymes technology, edible oil and aromatic oil technology, and the basic course for first year students.

El-rehab for shipping – Cairo, Egypt

City: Cairo | **Country:** Egypt

Commercial sales representative

[2010 – 2014]

EDUCATION AND TRAINING

Ph.D. in Food Science and Technology

School of Food Science and Technology, Jiangnan University [2020 – Current]

City: Jiangsu | **Country:** China

Master of Agricultural Science (Food Science)

Faculty of Agriculture - Cairo University [2015 – 2019]

City: Giza | **Country:** Egypt

Legal and financial aspects in university environment

Faculty and Leadership Development Center - Cairo University [08/2017 – 08/2017]

City: Giza | Country: Egypt | Website: <http://fldc.cu.edu.eg/>

International publishing of scientific research

Faculty and Leadership Development Center - Cairo University [07/2016 – 07/2016]

City: Giza | Country: Egypt | Website: <http://fldc.cu.edu.eg/>

Exams and students evaluation systems

Faculty and Leadership Development Center - Cairo University [02/2016 – 02/2016]

Website: <http://fldc.cu.edu.eg/>

The credit hour systems

Faculty and Leadership Development Center - Cairo University [09/2015 – 09/2015]

City: Giza | Country: Egypt | Website: <http://fldc.cu.edu.eg/>

Effective teaching skills

Faculty and Leadership Development Center - Cairo University [06/2015 – 06/2015]

Website: <http://fldc.cu.edu.eg/>

Awareness of Quality, HACCP & GMP

Faculty of Agriculture – Excellent students club [05/2015 – 05/2015]

City: Giza | Country: Egypt

Quality standards in teaching

Faculty and Leadership Development Center - Cairo University [01/2015 – 01/2015]

City: Giza | Country: Egypt | Website: <http://fldc.cu.edu.eg/>

Bachelor of Agricultural Science (Food Science)

Faculty of Agriculture - Cairo University [2009 – 2013]

City: Giza | Country: Egypt

HACCP, ISO 9001, ISO 22000

Cairo University - Faculty of Agriculture – Students union [04/2013 – 04/2013]

City: Giza | Country: Egypt

Human resources development

Cairo University - Faculty of Agriculture – Fekra model [04/2013 – 04/2013]

City: Giza | Country: Egypt

Change & Planning - Goal Setting

Leader International Academy [07/2012 – 07/2012]

City: Cairo | Country: Egypt

Hypnosis – The power of persuasion

Leader International Academy [07/2012 – 07/2012]

City: Cairo | Country: Egypt

Quality control course

Faculty of Agriculture - Cairo University [06/2012 – 06/2012]

City: Giza | Country: Egypt

Creative training strategies course

Creativity International Academy for Consulting and Development [11/2011 – 11/2011]

City: Giza | Country: Egypt

LANGUAGE SKILLS

Mother tongue(s): Arabic

Other language(s):

English

LISTENING C1 READING C1 WRITING C1

SPOKEN PRODUCTION C1 SPOKEN INTERACTION C1

Chinese

LISTENING A2 READING A2 WRITING A2

SPOKEN PRODUCTION A2 SPOKEN INTERACTION A2

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user

PUBLICATIONS

[2024]

Comparative extraction and antioxidant potential of bioactive compounds from Fucus vesiculosus: Kinetic modeling and UPLC-Q-TOF-MS phenolic profiling

Golshany, H., Yu, Q., & Fan, L. (2024). Food Bioscience, 57, 103575.

[2024]

Structural and functional characterization of mung bean protein-peach gum conjugate through the Maillard reaction as a novel encapsulation agent

Siddiquy, M., Ghamry, M., Golshany, H., et al., (2024). Progress in Organic Coatings, 188, 108201.

[2024]

Exploring Fucus vesiculosus Phlorotannins: Insights into Chemistry, Extraction, Purification, Identification and Bioactivity

Golshany, H., et al., (2024). Food Bioscience, 104769.

[2024]

Optimizing phlorotannins extraction from Fucus vesiculosus using Box-Behnken design: Unveiling techniques for enhanced antioxidant activity and metabolic enzyme inhibition

Golshany, H., Kamal, A., Yu, Q., & Fan, L. (2024). Algal Research, 103723.

[2024]

Effect of Cooking Treatments on Drying Kinetics, Polyphenols Content and Antioxidant Activity of Orange-Fleshed Sweet Potato

International Journal of Environment Agriculture and Biotechnology. 9(5), 318-325.

[2019]

Efficiency of ultrasound assisted extract of Delonix regia petals as natural antioxidant on the oxidative stability of sunflower oil

Morsi, M. K. S., Morsy, N. F. S., & Golshany, H. S. (2019). Grasas Y Aceites, 70(4), e332-e332.

[2025]

The gut microbiome across the lifespan: How diet modulates our microbial ecosystem from infancy to the elderly

Authors: Hazem Golshany, Shahinaz Ahmed Helmy, Nashwa Fathy Sayed Morsy, Aya Kamal, Qun Yu and Liuping Fan
Journal Name: International Journal of Food Sciences and Nutrition | **Volume, Issue and Pages:** 76(2), 95-121 |
Publisher: Taylor & Francis

Golshany, H. et al. (2025). The gut microbiome across the lifespan: How diet modulates our microbial ecosystem from infancy to the elderly. International Journal of Food Sciences and Nutrition, 76(2), 95-121.

[2025]

Nano-Delivery Systems for Carotenoids: Enhancing Bioavailability and Therapeutic Potential in Neurodegenerative Diseases

Authors: Hazem Golshany, Yang Ni, Qun Yu, and Liuping Fan | **Journal Name:** Food Reviews International | **Volume, Issue and Pages:** 1-26 | **Publisher:** Taylor & Francis

Golshany, H., Ni, Y., Yu, Q., & Fan, L. (2025). Nano-Delivery Systems for Carotenoids: Enhancing Bioavailability and Therapeutic Potential in Neurodegenerative Diseases. Food Reviews International, 1-26.

[2025]

Whey Protein Hydrogels and Emulsion Gels with Anthocyanins and/or Goji Oil: Formation, Characterization and In Vitro Digestion Behavior

Authors: Abdullah S. Seddiek, Kaiwen Chen, Fanlin Zhou, Muhindo Mwizerwa Esther, Abdelaziz Elbarbary, Hazem Golshany, Angelo Uriho, Li Liang | **Journal Name:** Antioxidants | **Volume, Issue and Pages:** 14(1), 60 | **Publisher:** MDPI

Seddiek, A. S., Chen, K., Zhou, F., Esther, M. M., Elbarbary, A., Golshany, H. (2025). Whey Protein Hydrogels and Emulsion Gels with Anthocyanins and/or Goji Oil: Formation, Characterization and In Vitro Digestion Behavior. Antioxidants, 14(1), 60.

[2025]

Maillard-derived mung bean protein-peach gum conjugates: A novel emulsifier to improve stability, antioxidants, and physicochemical properties of chia seed oil nanoemulsion

Authors: Mahbuba Siddiquy, Qais Ali Al-Maqtari, Mohamed Ghamry, Hazem Golshany, Norzila Othman, Amer Ali Mahdi, Yiasmin Mst Nushrat, Muhammad Waheed Iqbal, Lianfu Zhang | **Journal Name:** Food Research International | **Volume, Issue and Pages:** 201, 115564 | **Publisher:** Elsevier

Siddiquy, M. et al. Maillard-derived mung bean protein-peach gum conjugates: A novel emulsifier to improve stability, antioxidants, and physicochemical properties of chia seed oil nanoemulsion. Food Research International, 201, 115564.

[2025]

Preparation of edible films from pectin/carboxymethyl chitosan incorporating polyphenol-rich roselle leaf extracts for food packaging applications

Authors: Khin Su Su Hlaing, Mouhamed Fall, Nerissa Arviana Tristante, Nanfack V.D. Carole, Victor Christian Kaharso, Hazem Golshany, Mahbuba Siddiquy, Dawei Yu, Xu Yanshun, Jiang Qixing, Wenshui Xia | **Journal Name:** International Journal of Biological Macromolecules | **Volume, Issue and Pages:** 310, 3, 143351 | **Publisher:** Elsevier

Hlaing, K.S.S., et al., (2025). Preparation of edible films from pectin/carboxymethyl chitosan incorporating polyphenol-rich roselle leaf extracts for food packaging applications. International Journal of Biological Macromolecules, 143351.

[2025]

IoT-enabled smart kitchen technologies and their impact on food storage, preparation, and culinary experiences: A systematic review

Authors: Hazem Golshany, Yang Ni, Qun Yu, Liuping Fan | **Journal Name:** Food Research International | **Volume, Issue and Pages:** 213, 116557 | **Publisher:** Elsevier

Golshany, H., Ni, Y., Yu, Q., & Fan, L. (2025). IoT-enabled smart kitchen technologies and their impact on food storage, preparation, and culinary experiences: A systematic review. Food Research International, 116557.

[2025]

Ultrasound-enhanced extraction unlocks superior functional properties and bioactive profiles in Fucus vesiculosus proteins: A comprehensive characterization study

Authors: Hazem Golshany, Mahbuba Siddiquy, Mahran Abdulla, Qun Yu, Liuping Fan | **Journal Name:** International Journal of Biological Macromolecules | **Volume, Issue and Pages:** 311, 2, 143913 | **Publisher:** Elsevier

Golshany, H. et al. (2025). Ultrasound-enhanced extraction unlocks superior functional properties and bioactive profiles in Fucus vesiculosus proteins: A comprehensive characterization study. International Journal of Biological Macromolecules, 143913.

[2025]

Understanding the flavor dynamics of high-fat dairy products: Insights into mechanisms, aroma profiles, and sensory evaluation

Authors: Abdelaziz Elbarbary, Jun Jin, Kangning Li, Hazem Golshany, Abdullah S. Seddiek, Ibrahim A. Bakry, Xingguo Wang | **Journal Name:** Food Research International | **Volume, Issue and Pages:** 212, 116504 | **Publisher:** Elsevier

Elbarbary, A., et al., (2025). Understanding the flavor dynamics of high-fat dairy products: Insights into mechanisms, aroma profiles, and sensory evaluation. Food Research International, 116504.

COMMUNICATION AND INTERPERSONAL SKILLS

Communication and interpersonal skills

- Excellent written and verbal communication skills
- Confident, articulate, and professional speaking abilities (and experience)
- Empathic listener and persuasive speaker
- Writing creative or factual
- Speaking in public, to groups, or via electronic media
- Excellent presentation and negotiation skills