

Curriculum vitae

■ Personal Data

Name: Ibrahim Abd El Salam Abd El Gawad
Nationality: Egyptian
Permanent address: Faculty of Agriculture, Cairo University, El Gamaa St., 12613
Giza, Egypt.
Email: Ibrahim_gawad@hotmail.com
Email 2: Ibrahim.abdelgawad@agr.cu.edu.eg
Website: <http://scholar.cu.edu.eg/?q=ibrahim-abdelgawad/>,
<https://scholar.google.com.eg/citations?user=E-wWcNIAAAAJ&hl=en>
Phone/Fax: 202 37743824

■ Education:

1975–1979 Ph.D. (Dr. rer. nat.) : Application of "subjective olfactometry " for determination of partition coefficient of vapor pressure of flavor components and their relation with temperature.
Humboldt University, Food Science Dept., Berlin (Germany)
1966–1970 M.Sc. "A Study of the effect of some treatments on Domiati Cheese."
Faculty of Agriculture, Cairo University, Giza (Egypt)
1962–1966 B.Sc. in Dairy Science & Technology
Faculty of Agriculture, Cairo University, Giza (Egypt)

■ Current Position:

- Director of Food Safety & Quality Control Lab. Faculty of Agriculture, Cairo University. www.fsqclab.com

■ Academic Positions:

2005- present : Professor Emeritus, Dairy science Dept., Faculty of Agriculture, Cairo University.
2004- 2005 Head of Dairy science Dept., Faculty of Agriculture, Cairo University.
1990 Professor of Dairy Technology & Nutrition, Dairy science Dept.
1984-1990 Associate Professor, Dairy science Dept.
1979-1984 Assistant Professor, Dairy science Dept.
1974-1979 Educational mission member in the Biochemistry Institute, Humboldt University, Berlin, Germany, to obtain Ph.D. degree.
1972-1974 Assistant Lecturer, Dairy science Dept.
1966-1972 Demonstrator, Dairy science Dept.

■ **Other Positions:**

- Director of Training Center for Dairy Technology, Faculty of Agriculture, Cairo University.
- Coordinator of Food Safety & Quality Assurance Program, Professional Master Degree.

■ **Current Job Description :**

- 30 % Teaching, 60% Research, 10% Service.

■ **Visiting Professor:**

- Kyushu University, Japan: 26/10/2007: 7/11/2007
- Faculty of Agriculture, Damascus University: 13-16/12/2004

■ **Honors and awards:**

- Best Ph.D. Thesis of Cairo University, 2008 under my direct supervision.
- International Publication award of Cairo University (2001:2009).
- Who's Who in the world 2008 silver anniversary 25th - 2012 silver anniversary 29th.
- Food safety & Quality control lab (FSQC) has been accredited by EGAC in compliance with requirements of ISO/IEC 17025/2005 issue No.(1) July 9,2015 valid to July 8.2019

■ **Working Experience and Academic activities :**

1-Supervising number of M.Sc. and Ph.D. student in Dairy Science and Technology.

2-Teaching responsibility: include teaching

a- Under Graduate Courses: Cheese Technology, Fluid milk Processing, Dairy Plant Management, Packaging and Wrapping of Dairy Products, Evaluation of Milk and Dairy products, Quality Control of Milk and Milk products, Human nutrition and Contaminants of milk and milk products

b- Post Graduate Courses: Cheese &By-products, Fat-milk product, advanced dairy Technology, Advanced Milk Production and Advanced Dairy Plant Management.

3- Technical consultant in the field of Dairy projects.

■ **Membership of Cultural , Educational and Professional Societies:**

- Member of the "Egyptian Society of Dairy Science".
- Member of the "Egyptian Society of Food Science".
- Member of the "Egyptian Society of Consumer Protect".
- Member of the "Egyptian Society of Packaging and wrapping".

■ Peer Reviewer

- Journal of nutrition and food sciences.
- Journal of food processing & technology.
- Advances in dairy research.
- African journal of food science and technology.
- African journal of agricultural research.
- Egyptian journal of dairy science.
- Egyptian journal of food science.

■ Qualification and Training

9-10 th March 2014	Arabian Group for Integrated Technologies (Agitech)	Giza, Egypt
Training course on Agilent SPE – QuEChERS- method for pesticide residue on food		
21 st Jan. 2014	FSQC Lab. Cairo University	Giza, Egypt
Problem solving methodology training course		
20 th Jan. 2014	FSQC Lab. Cairo University	Giza, Egypt
Method validation training course according to the international standard ISO/IEC 17025:2005		
16 th Jan. 2014	FSQC Lab. Cairo University	Giza, Egypt
Laboratory Proficiency testing according to the international standard ISO/IEC 17025:2005		
14 th Jan. 2014	FSQC Lab. Cairo University	Giza, Egypt
Quality Control Chart according to the international standard ISO/IEC 17025		
4 th Jan. 2014	FSQC Lab. Cairo University	Giza, Egypt
Estimation of uncertainty budget according to the international standard ISO/IEC 17025		
9-10 th Dec. 2013	FSQC Lab. Cairo University	Giza, Egypt
Internal Auditing according to the international standard ISO/IEC 17025:2005		
25 -26 th Aug. 2013	Arabian Group for Integrated Technologies (Agitech)	Giza, Egypt
Training course on Agilent Technologies GC/MSD, Model No. 7890B/GC/5977A MSD		
13 th March 2013	FSQC Lab. Cairo University	Giza, Egypt
Laboratory Safety & Handling with chemical Seminar		
4-6 th Feb. 2013	FSQC Lab. Cairo University	Giza, Egypt
Awareness of the international standard ISO/IEC 17025:2005 requirements & Accreditation process.		
14 th -16 th Dec. 2010	FSQC Lab. Cairo University	Giza, Egypt
High Performance Liquid Chromatography (HPLC) Operation , Software and Application		
January 2010	FSQC Lab. Cairo University	Giza, Egypt
Terminologies, Quality control chart, method validation & proficiency testing according to the international standard ISO/IEC 17025:2005		
January 2010	FSQC Lab. Cairo University	Giza, Egypt
Awareness of the international standard ISO/IEC 17025:2005 requirements & Accreditation process.		
January 2010	FSQC Lab. Cairo University	Giza, Egypt
Internal audits according to the international standard ISO/IEC 17025:2005.		
January 2010	FSQC Lab. Cairo University	Giza, Egypt

Estimation of uncertainty budget according to the international standard ISO/IES 17025:2005.

■ **Activities in developing the quality assurance & accreditation system:**

- **Director of Food Safety & Quality Control Lab.**, which is accredited to ISO/IEC 17025: 2005
- **Scope of Accreditation:**
 - **Estimate some pesticides residues in Foods.**
 - **Chemical Tests for Honey** (Glucose, Fructose, Sucrose, HMF, Diastase)

■ **Areas of recent research interest and accomplishment:**

- Nutritional and health aspects of milk and milk components.
- Functional dairy foods.
- Safety of dairy products.

■ **Conferences**

● **International:**

- 20th international dairy congress Paris, France 1978.
- 26th (congriliat, Paris, France 2002).
- 13th world conference of food science and technology 17 – 21 September, Nantes, France 2006.
- 10th European nutrition conference 10 – 13 July Paris, France 2007.
- 2011 EFFoST Annual Conference (Process-Structure-Functions-Relationships) 09-11November 2011Berlin, Germany
- 6th international Conference on the food factory for the future, program of the scientific conferences, July 4, 5 and 6, 2012 Laval, France.
- IDF World Dairy Summit 2013(Rediscovering Milk), 28 October to1 November 2013, YOKOHAMA.JAPAN

● **National**

- 3rd- starter and their use in dairy pressing conference 15 – 17 November Alexandria, Egypt 1999.
- 3rd annual conference of national nutrition institute "Food - A new vision" 29 – 30 November Cairo, Egypt 2004.
- 5th international conference for food industries and & quality control Alexandria, Egypt 2003. The oral presentation "Antibacterial activity of probiotic yoghurt and soy-yoghurt against Escherichia coli and Staphylococcus aureus"

- The international conference of genetic engineering & its applications 8- 11 April Sharm el sheikh south Sinai Egypt 2004.
- 10th international water technology conference 23- 25 March Alexandria, Egypt 2006.
- 11th international water technology conference 15 -18 March Sharm el sheikh south Sinai Egypt 2007.

- **Scientific & Organizing committee**

- Member in scientific committee for strategy of safe agricultural production in Arabic nation.27 – 29 October Cairo 1999.
- Member in scientific committee for the 4th conference on recent technologies in agriculture 3 -5 November Cairo, Egypt 2009.

- **Projects**

- **Founder:**

a- The Training center for Dairy Technology at faculty of agriculture – Cairo University.

b- The Food Safety & Quality control lab.

- **Principle investigator**

a- Establishment of the Training center for Dairy Technology project at faculty of agriculture – Cairo University. With fund of Ministry of Agriculture (French Egyptian Agriculture liaison office)

b- Establishment of The Food Safety & Quality control lab project with fund of Industrial Modernization Center (IMC) as cooperative agreement with the training center project for dairy technology contract No.NQIS_394/395,

c- The development of food safety and quality control lab project and qualifying it for accreditation (2012-2014).

- **Senior investigator for many of research projects:**

a-“Improving the quality of Egyptian white soft cheese (Fresh and Ripened) Co-operation between California University and Ministry of Agriculture.

b- “Study on the production of a new fermented milk in Egypt. Co-operation between California University and Cairo University.”

c- "Utilization of the By-products produced from the Dairy factories" Co- operation between Egyptian Academy of Scientific Research & Technology and Cairo University."

d- "Survey on the residual pesticides in milk and Milk Products in Egypt". Co-operation between Maryland University and Cairo University.

e- Production of natural functional dairy food through manipulation of ruminant's nutrition.

f- Microsatellite: A tool for genetic improvement of Egyptian Buffaloes.

■ Publication

● Selected Papers Published in Refereed Journals :

1-I.A.Abd El Gawad, E. M El Sayed, A.M Abd El Salam, M.B Mahfouz and H.Y Naim (2004) Generation of recombination bovine lactoferricin in non- polar epithelial cells by DNA- technique. *Int.Conf.Eng. & Appl. (April, 8-11.2004):27-34.*

2- I.A.Abd El Gawad, E. M .El Sayed., S.A Hafez, H.M El- Zeini and F.A Saleh (2004) Inhibitory effect of yoghurt and soya yoghurt containing bifidobacteria on the proliferation of Ehrlich ascites tumour cells in vitro and in vivo in a mouse tumour model. *British Journal of Nutrition, Vol .92, 81-86.*

3-I.A.Abd El Gawad, E. M .El Sayed., S.A Hafez, H.M El- Zeini and F.A Saleh (2005) The hypocholesterolaemic effect of milk yoghurt and Soy-yoghurt containing bifidobacteria in rats fed on cholesterol – enriched diet. *International Dairy Journal, 15, 37-44*

4-Sato M, Uzu K, Yoshida T, Hamad EM, Kawakami H, Matsuyama H, **I.A.Abd El Gawad**, Imaizumi K. (2008) Effects of milk fermented by *Lactobacillus gasseri* SBT2055 on adipocyte size in rats. *British Journal of Nutrition 99.1013-1017.*

5- Essam M.Hammad Sato M, Uzu K, Yoshida T, , Higashi S ,Kawakami H, Kadooka Y, Matsuyama H, **Abd El-Gawad I.A** and Imaizumi K. (2009) milk fermented by *Lactobacillus gasseri* SBT2055 influences adipocyte size via inhibition of dietary fat absorption in Zucker rats. *British Journal of Nutrition, Page 716-724.*

6- Identification and Characterization of Dominant Lactic Acid Bacteria Isolated from Traditional Rayeb Milk in Egypt Abd El Gawad, I.A.; Abd El Fatah, A.M. and Al Rubayyi, K.A (2010), *Journal of American Science 6(10)*

7-Bioavailability of Ca, P and Zn and bone mineralization in rats fed yoghurt and soy-yoghurt containing bifidobacteria. Ibrahim A. Abd El-Gawad , Abou Elsamh M. Mehriz, Farag A. Saleh, Esmat A. Rayan(2014) *European Journal of Nutrition & Food Safety 4(2): 110-126.*

8. Abd El-Gawad IA, El-Sayed EM, El- Zeini HM, Hafez SA , Saleh FA(2014) **Antibacterial Activity of Probiotic Yoghurt and Soy-Yoghurt against *Escherichia coli* and *Staphylococcus aureus***. J Nutr Food Sci 2014, 4:5

9. I A. Abd El-Gawad , Abou Elsamh M. Mehriz, Farag A. Saleh, Esmat A. Rayan(2014) **Bioavailability of Ca, P and Zn and bone mineralization in rats fed yoghurt and soy-yoghurt containing bifidobacteria**. European Journal of Nutrition & Food Safety 4(2): 110-126

10- Abd El-Gawad IA, Hamed EM1, Zidan MA and Shain AA (2015) **Fatty Acid Composition and Quality Characteristic of Some Vegetable Oils Used in Making Commercial Imitation Cheese in Egypt**. Journal of Nutrition and Food Sciences Volume 5 • Issue 4 • 1000380

• **List of Publication:**

1. A.H.Fahmi, M.Metwally, A.E.Abou Dawood and **I.A.Abd El Gawad**. The effect of the amount of rennet and renneting temperature on Domiati cheese *Egyptian J. Dairy Sci.*, 1. (1). 63 (1973).
2. A.H.Fahmi, M.Metwally, A.E.Abou Dawood and **I.A.Abd El Gawad**. The effect of acidity of salted milk on coagulation time of Domiati cheese "*Egyptian J. Dairy Sci.*, 2, 148 (1973).
3. A.H.Fahmi, M.Metwally, A.E.Abou Dawood and **I.A.Abd El Gawad**. The effect of heat treatment history of milk on Domiati cheese.*Annals of Agric. Sci., Moshtohor*, 10, 119 (1978).
4. J.Herrmann and **I. Abd El Salam**, Neue Methoden der Be-und Auswertung sensorischer Eigenschaften von Lebensmitteln und der Berchnung ihrer Veränderungen 12- Mitt. Die quantitative Analyse von Diacetyl und vanillin und die Bestimmung ihrer verteilungskoeffizienten mit hilfe der, subjektiven Olfaktometrie, in Wasser-Ol Gemengen. *Die Nahrung* 24, 3, 273 (1980).
5. J.Herrmann,W.Kiener and **I. Abd El Salam**,Neue Methoden der Be-und Auswertung sensorischer Eigenschaften von Lebensmitteln und der Berchnung ihrer Veränderungen 13- Mitt. Die Ermittlung der Geruchsintensital reiner Aromastoffe sowie deren Losungen als Methode Zur Bestimmung ihrer Dampfdrucke. *Die Nahrung* 24, 4/5, **389–397** (1980).
6. J.Herrmann and **I. Abd El Salam**,Neue Methoden der Be-und Auswertung sensorischer Eigenschaften von Lebensmitteln und der Berchnung ihrer Veränderungen 14- Mitt. Zur Theorie und Bestimmung der Temperaturabhangiakeit des Dampfdruckes und der geruchsintensitat von Arommastoffen mit hilfe der, Subjektiven Olfaktometrie, *Die Nahrung* 25, 1, 11 (1981).
7. J.Herrmann and **I. Abd El Salam**,Die sensorische Bestimmung der Verteilungskoeffizienten und Dampfdrucke von Aromastoffen mit starken positiven bzw. negativen Abweichungen vom Raoultschen Gesetz in Wasser-Ol-Gemengen, *Lebensmittel-Wissenschaft und-Technologie* 01/1980; 13(3):123-127.

8. M.Metwally M.M.Naguib,A.A.Aly, S.El-Nockrashy. **I.A.Abd El Gawad**, and E.El-Sayed
The selection of a proper starter for Ras cheese. I- the use of single culture.
J. Dairy Sci., 12, 179 (1984).
9. M.Metwally M.M.Naguib,A.A.Aly, S.El-Nockrashy. **I.A.Abd El Gawad**, and E.El-Sayed
The selection of a proper starter for Ras cheese. II- the use of mixed culture. *J. Dairy Sci.*, 12, 187 (1984).
10. M.Metwally, **I.A.Abd El Gawad**, M.A.Khorshid and M. El-Sayed. Production of concentrated cheese whey free from sandiness. *Annals of Agric. Sci., Moshtohor*, 22, 1 (1985).
11. M.Metwally, **I.A.Abd El Gawad**, M.A.Khorshid and M. El-Sayed. The use of concentrated whey in making cheese spread *Annals of Agric. Sci., Moshtohor*, 21, 749 (1984).
12. **I.A.Abd El Gawad**, E.S.Girgis, A.M.Mehrez,S.M.K.Anis and S.N.Amer Studies of the production of cultured butter milk in Egypt.” II- type and ratio of starter culture.
Annals of Agric. Sci., Moshtohor, 21, 739 (1984).
13. A.E.Abou Dawood, E.I.Ghita, **I.A.Abd El Gawad**, H.A.El- Gazzar and S.A.Ibrahim
Utilization of unsalted whey protein in some dairy products III- In yoghurt manufacture.
Annals of Agric. Sci., Moshtohor, 21, 719 (1984).
14. **I.A.Abd El Gawad**, A.A.Ali, F.A.Ragab and A.M.Mehrez, Effect cold-storage on some physico-chemical and microbiological properties of cow's and buffalo's milk. *Bull. Fac. of Agric., Univ. of Cairo*, 35, 1, 347 (1984).
15. **I.A.Abd El Gawad**, and S, Mohsen, Enzymatic activities in colostrum and, *Bull. Fac. of Agric., Univ. of Cairo*, 35, 2, 1031 (1984).
16. N.S.Ahmed, A.E.Abou Dawood,E.I.Ghita, **I.A.Abd El Gawad**, and F.A.Abas Carbonyl compounds of fresh buffalo's and cow's milk. *J. Dairy Sci.*, 12, 173 (1984).
17. A.M.Mehrez, A.A.Ali, **I.A.Abd El Gawad**, and F.A.Ragab. Studies on the heat stability and rennet coagulation of goat's and ewe's milk. *Bull. Fac. of Agric., Univ. of Cairo*, 35, 1, 337 (1984).
18. M.Metwally, S.El-Nockrashy, A.A.Aly **I.A.Abd El Gawad**, and M.hwedi .The free amino acids released by different culture microorganisms in Ras cheese.*Bull. Fac. of Agric., Univ. of Cairo*, 35, 2, (1984).
19. **I.A.Abd El Gawad**, Mahfouz,M A.A.Aly, and M.M.Hewedi. The electrophoretic pattern of goat's milk proteins during various periods of lactation.*Annals of Agric. Sci., Moshtohor*, 24, 3, 1469 (1986).
20. M.M El-Abd , **I.A.Abd El Gawad**, F.H Ragab , M.A El-Aasar. Study on Vitamin B1 on milk and some milk products .*Annals of Agric. Sci., Moshtohor*, 24, 3, 1477 (1986).

21. M.M El-Abd, F.H Ragab, **I.A.Abd El Gawad**, M.A El-Aasar. Study on Vitamin A on milk and some milk products. *Annals of Agric. Sci., Moshtohor*, 24, 4, 2129 (1986).
22. M.A.Khorshid, M.M.Metwally, **I.A.Abd El Gawad**, and M.M.EL-Sayed. Ultrafiltration process of cheese whey. *Egyptian J. food Sci.*, 15, 1, 75 (1987).
23. **I.A.Abd El Gawad**, M.M El-Abd, F.H Ragab, M.A El-Aasar. Study on Vitamin B2 on milk and some milk products. *Egyptian J. food Sci.*, 16, 1-2, 175 (1988)
24. M.M.Metwally, **I.A.Abd El Gawad**, A.M.Mehrez, and S.M.Eldieb. The hypocholesterolaemic effect of butter milk. I. The effect of butter oil, butter milk, casein and cream on rat's serum and hepatic lipids. *Egyptian J. Dairy Sci.*, 16, 175 (1988).
25. **I.A.Abd El Gawad**, M.M.Metwally, A.M.Mehrez, and S.M.Eldieb. The hypocholesterolaemic effect of butter milk. II. The effect of butter milk and cholesterol in the diet milk on rat's serum and hepatic lipids. *Egyptian J. Dairy Sci.*, 16, 185 (1988)
26. M.M.Metwally, **I.A.Abd El Gawad**, A.M.Mehrez, and S.M.Eldieb. The hypocholesterolaemic effect of butter milk. IV. The hypocholesterolaemic effect of yoghurt and acidophilus butter milk. *Egyptian J. Appl. Sci.*, 5, 7, 76 (1990).
27. M.M.Metwally, **I.A.Abd El Gawad**, and A.B Salem. Production of long life yoghurt *Minia J. Agric. Res. & Dev.*, 12, 3, 1825 (1990).
28. M.M.Metwally, **I.A.Abd El Gawad**, S.El-Nockrashy, and K.E.Ahmed. Spray drying of lactic acid culture I. The effect of spray drying conditions on survival of microorganisms. *Egyptian J. Dairy Sci.*, 17, 35 (1989).
29. **I.A.Abd El Gawad** M.M.Metwally, I.A...Abd EL Gawad, S.El-Nockrashy, and K.E.Ahmed Spray drying of lactic acid cultures. II. The effect of culture conditions and storage on microorganisms survival. *Egyptian J. Dairy Sci.*, 17, 273 (1989).
30. Farag, R.S, **I.A.Abd El Gawad**, F.A, Ahmed and E.A, Mahmoud. Effect of milk processing on the unsaponifiables and phospholipids of milk fractions, *Grasas y Aceites*, 38, 39-44 (1987).
31. **I.A.Abd El Gawad**, Farag,R.S, and E.A, Mahmoud. Effect of milk kind and processing on fatty acid composition of milk fat *Annals of Agric. Sci., Moshtohor*, 28, 1, 449 (1990)
32. **I.A.Abd El Gawad**, M.Metwally, A.E,Mousa & E.M Sayed. The selection of a proper starter for Ras cheese-making made from cow milk. *Zagazig J. Agric. Res.*, 17, 3, 87 (1990).
33. M.M.Metwally, **I.A.Abd El Gawad**, A.E,Mousa and E.M,El Sayed. The selection of a proper starter for Ras Cheese-making mode from buffalo milk. *Africa J. of Agric. Sci.*, 17, 1+2, 1-11 (1990).

34. **I.A.Abd El Gawad**, M.Metwally, A.E,Mousa and E.M,El Sayed.Effect of using different microbial ratio within the mixed cultures on Ras cheese-making from cow's and buffaloe's milk.*Africa J. of Agric. Sci.*, 17, 1+2, 12-24 (1990).
35. M.Metwally, **I.A.Abd El Gawad** A.E.Abou Dawood and A.M. Abd al Fattah
The use of deoxyribonucleic acid content for determining bacterial count in milk.
Egyptian J. Appl. Sci., 5:55 (1990).
36. **I.A.Abd El Gawad** .The influence of kind of milk, dialysis, cold storage and heat treatment on the ethanol stability of milk. *Minia J. Agric. Res. & Dev.*, 12, 9, 1807 (1990).
37. M.M.Metwally, **I.A.Abd El Gawad** A.E.Abou Dawood and A.M. Abd al Fattah ,
A simple method for the determination of milk heat treatment history.
Egyptian J. Appl. Sci., 5, 6, 388 (1990)
38. A.E Mousa., S.M.K Anis., **I.A.Abd El Gawad**, and A.M,assanein, Comparative studies between Feta and Domiati Cheese." *Egyptian J. Appl. Sci.*, 5, 5, 66 (1990).
39. M.M.Metwally, **I.A.Abd El Gawad**, M.M.Hewedy, and S.M.Eldieb "The hypocholesterolaemic effect of butter milk." III- The effect of orotic acid, buffaloes and cows butter milk on rats serum cholesterol and lipids. *Fayoum Journal of Agricultural Research and Development Vol. (5) No. (1) (1991).*
40. **I.A.Abd El Gawad**, Elham M. El-Sayed, M.B.Mahfouz, and A.M.Abd El-Salam
Changes of Lactoferrin concentration in colostrum and milk from different species.
Egyptian J. Dairy Sci., 24, 297 (1996).
41. M.B.Mahfouz, Elham M. El-Sayed, **I.A.Abd El Gawad**, H.El-Etriby, and A.M.Abd El-Salam,Structural studies on colostrum and milk lactoferrins from different species.
Egyptian J. Dairy Sci., 25, 41-53 (1997).
42. **I.A.Abd El Gawad**, A.A.Hefny, Elham M. El-Sayed,and F.A.Saleh. Reduction of flatulence-causing soy-milk oligosaccharides by different starter cultures. *Proc. 7th Egyptian Conf. Dairy Sci. & Techn.* 125-144 (1998).
43. Elham M. El-Sayed, A.A.Hefny, F.A.Saleh, and **I.A.Abd El Gawad**. Bifidobactetia as a starter for the manufacture of soy-yoghurt products. *Proc. 7th Egyptian Conf. Dairy Sci. & Techn.* 269-294 (1998).
44. **I.A.Abd El Gawad**, H.A Murad. E.M El-Sayed, and S.H Salah, Optimum conditions for the production of xanthan gum from hydrolyzed UF- milk permeate by locally isolated *Xanthomonas campestris*, *Egyptian J. Dairy Sci.*, 29, 37-51 (2001).
45. E. M El Sayed, **I.A.Abd El Gawad**, H.AMurad and S.H Salah (2002) Utilization of laboratory- produced xanthan gum in the manufacture of yogurt and soy-yoghurt.
European Food Research and Technology Vol.215.No.4; 298-304
46. **I.A.Abd El Gawad**, El Sayed,E. M ,Abd El Salam A.M, Mahfouz M.B and Naim H.Y(2003) Cloning and expression of c-DNA encoding bovine Lactoferrin in non- polar epithelial cells. *Milchwissenschaft, Vol.58, (7/8), 359-363.*

47. A.M Abd El Salam, R.Jacob , **I.A.Abd El Gawad**, E. M El Sayed, , M.B Mahfouz and H.Y Naim (2003).N-Glycosylation , intracellular transport and sorting of recombinant bovine Lactoferrin in polar and non- polar epithelial cells. *Milchwissenschaft*, Vol.58 (9/10), 470-473.
48. E. M El Sayed, , M.B Mahfouz, A.M Abd El Salam, **I.A.Abd El Gawad** and H.Y Naim (2003) Antimicrobial activity of recombinant bovine Lactoferrin and lactoferricin Band glycosylated human lysozyme. *Milchwissenschaft*, Vol.58 (5/6), 266-270.
49. **I.A.Abd El Gawad**, El Sayed,E. M ,Abd El Salam A.M, Mahfouz M.B and Naim H.Y(2003) Biosynthesis and sorting of N- Glycosylated human Lysozyme in polar and non-polar epithelial cells” *Egyptian J Dairy Science*, (2003); 31.
50. **I.A.Abd El Gawad**, E. M El Sayed, A.M Abd El Salam, M.B Mahfouz and H.Y Naim (2004).Generation of recombination bovine lactoferricin in non- polar epithelial cells by DNA- technique. *Int.Conf.Eng. & Appl. (April, 8-11.2004):27-34*.
51. **I.A.Abd El Gawad**, E. M .El Sayed., S.A Hafez, H.M El- Zeini and F.A Saleh (2004) Inhibitory effect of yoghurt and soya yoghurt containing bifidobacteria on the proliferation of Ehrlich ascites tumour cells in vitro and in vivo in a mouse tumour model. *British Journal of Nutrition*, Vol .92, 81-86.
52. **I.A.Abd El Gawad**, E. M .El Sayed., S.A Hafez, H.M El- Zeini and F.A Saleh (2005) The hypocholesterolaemic effect of milk yoghurt and Soy-yoghurt containing bifidobacteria in rats fed on cholesterol – enriched diet. *International Dairy Journal*, 15, 37-44
53. Sato M, Uzu K, Yoshida T, Hamad EM, Kawakami H, Matsuyama H, **I.A.Abd El Gawad**, Imaizumi K. (2008)Effects of milk fermented by *Lactobacillus gasseri* SBT2055 on adipocyte size in rats. *British Journal of Nutrition* 99.1013-1017.
54. Essam M.Hammad Sato M, Uzu K, Yoshida T, , Higashi S ,Kawakami H, Kadooka Y, Matsuyama H, **Abd El-Gawad I.A** and Imaizumi K. (2009) milk fermented by *Lactobacillus gasseri* SBT2055 influences adipocyte size via inhibition of dietary fat absorption in Zucker rats. *British Journal of Nutrition*, Page 716-724.
55. **I.A. Abd El Gawad**, AM Abd El Fatah and KA. Al Rubayyi, (2010), Identification and Characterization of Dominant Lactic Acid Bacteria Isolated from Traditional Rayeb Milk in Egypt .*Journal of American Science* 6(10)
56. **I.A. Abd El-Gawad**, EM. El-Sayed, HM. El- Zeini, SA Hafez, Saleh FA(2014) Antibacterial Activity of Probiotic Yoghurt and Soy-Yoghurt against *Escherichia coli* and *Staphylococcus aureus*. *J Nutr Food Sci*, 4:5

57. **I.A. Abd El-Gawad** , Abou Elsamh M. Mehriz, Farag A. Saleh, Esmat A. Rayan(2014) Bioavailability of Ca, P and Zn and bone mineralization in rats fed yoghurt and soy-yoghurt containing bifidobacteria. European Journal of Nutrition & Food Safety 4(2): 110-126
58. **I.A. Abd El- Gawad** , EM Hamed, MA Zidan and AA Shain (2015) Fatty Acid Composition and Quality Characteristic of Some Vegetable OilsUsed in Making Commercial Imitation Cheese in Egypt Journal of Nutrition and Food Sciences Volume 5 .Issue 4.