

**Dr. SOBHY M. MOHSEN**

*Professor , food science and Technology Dept.,  
Faculty of Agriculture, Cairo University  
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*Dear sir,*

*I have the pleasure in giving you hereunder my curriculum Vitae as follows.*

*Name Sobhy Mohamed Mohsen  
Date of birth 25/ 12 / 1946  
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**1 - Degrees obtained**

- 1- B. Sc., [ hons ] Faculty of Agric., Cairo University [ major in food Science , june , 1967*
- 2- M. Sc.[ food science ] Fac. Of Agric. Cairo Univ. june Thesis title , Physicochemical properties affecting the eating quality of rice grains*
- 3 – Ph.D. [ food science ] Fac., of Agric., Cairo Univ., june 1975 Thesis title , Physical and chemical studies on production , Purification and evaluation of Glucoamylase.*

**2 - Working career**

- 1 – Instructor, food sci. and tech. Dept., Fac. of Agric., Cairo Univ., from oct., 1967 – june 1971.*
- 2 – Teaching assistant , food sci. and tech. Dept., Fac. of Agric., Cairo Univ., from june 1971 – july 1975*
- 3 – Assistant Professor , food sci. and tech. Dept., Fac. of Agric., Cairo Univ., from august 1975 – july 1980*
- 4 – Associate prfessor ,food sci. and tech. Dept., Fac. of Agric., Cairo Univ., from 1980 – Dec., 1985*
- 5 – Professor , food Sci. and Tech. Dept., Fac. of Agric., Cairo Univ., from Dec., 1985 till now.*
- 6- Visiting research Prof., in the field of Biotechnology and food processing at Univ., of Maryland , Chemical Engineering Dept., USA from june to august 1985*
- 7- Working at Nigeria, Univ. of Maiduguri ,Fac. of Agric , Food Sci. and Tech. Dept., from 1980 till 1981 [ sharing The establishment of the Dept., and teaching courses to Under graduate students*
- 8 – Working at Korean International Construction Company (ICC) , Taif, water sewerage and storm water project , Saudi Arabia from1989till1993*
- 9- Sharing in the advanced international training program on global nutrition 2000 organized by the Dept. of Medical Sci., at Uppsala Univ., Sweden in collaboration with SIDA , the swedan international Dept. Authority from 28 Feb. to April 2000*
- 10- Sharing in the workshop on global nutrition 2000, organized by the Dept. of food, nutrition and dietitics at Egerton Univ. Kenya in collaboration with the Dept. of Medical Sci. at Uppsala Univ. and SIDA [ The Swedan inter. Dept. Auth.] From 21 – 31 Oct. 2000*
- 11- Head , food science Dept. Fac. Of Agric. Cairo Univ. 2002-2007*

12- *Coordinator , Food processing Technology program, Fac. Agric. Cairo University Since 2006*

### **3-Scientific Projects share and committees**

- 1- *Tomato processing project [ California project ] Scientific Research Academy 1982–1984*
- 2 – *Sugar beet project , Scientific Research Academy 1983 - 1985*
- 3- *Improvement of Egyptian bread , Scientific Research Academy 1984 – 1987*
- 4 – *Consultant for some of food processing plants at Egypt.*
- 5 – *Evaluation of some processing plants for privatization.*
- 6 – *Establishment and director of bread and bakery products unit at Faculty of Agric. Cairo Univ. from 1996- 2001*
- 7 – *Working as a director of the Agriculture production Technology Center , Fac. Of Agric. Cairo Univ. from 1998- 2000*
- 8- *Member of credit hour system implementation committee in Fac. of Agric. Cairo Univ. from 1997 – 2001.*
- 9- *Member of technical education development committee (2002) at ministry of education , Egypt .*
- 10- *Member of national food safety committee at ministry of health from 2002-2006*
- 11- *Member of national Food Processing Engineering specification and standardization committee at the Egyptian standardization and specification organization*
- 12- *Establishment of food processing technology program( in English) at faculty of Agric. Cairo Univ.and act as coordinator starting from academic year 2006- 2007*
- 13- *Member of internal auditing committee for quality assurance and accreditation projects, National committee for quality assu. and accreditation, supreme council of Egyptian univ.in Egypt.*
- 14- *Member of permanent scientific committee for promotion of professors in Egyptian univ. from 2004 till 2008*
- 15- *Member and coordinator of food sci. group in the project for improvements of wheat productivity under stress conditions.*
- 16- *Establishment of academic references standards for food science discipline, univ. supreme council, agric. Studies sector committee*
- 17- *Advisor , Cairo Univ. president for student,s hostels food and nutrition control*
- 18- *Peer reviewer , Quality assurance and accreditation project, Minstry of higher education, Egypt*
- 19-*Member of the evaluation committee of Agric. Cooperative institute , Ministry of higher education ( 2013)*
- 20- *Member of the committee for establishment of food safety and hygienic rules for univ. Student hostels in Egypt , Supreme council ,of Egyptian univ. (2012/2013)*
- 21-*Principal investigator, project,( new approach of food processing education system ), competitive excellence project of higher education institutions, Egypt*

### **4-Scientific Career and Published papers**

- 1 – *Teaching courses in food science and Nutrition to under graduate and graduate students, food science and technology Dept. Fac. Of Agric. Cairo univ.*
- 2 – *Sharing scientific research and advising graduate students for M.sc. and Ph.D.thesis in food sci. and nutrition.*
- 3- *Publishing more than 80 papers in the field of Food Science especially Cereal chemistry and Technology, Food Enzymes and biotechnology , Natural Sweetners and utilization of Food Processing Wastes.*

### List of published scientific papers

- 1 – *Physiochemical properties affecting the eating quality of rice grains. Part 11. Gelatinization temperature, swelling power and solubility of rice starch . Sudan J.of food sci. and tech. Vol. 6, pp. 54-56,1974*
- 2 – *Physiochemical properties affecting the eating quality of rice grains. Part 111. Water absorption of rice grains after cooking and its relation to the chain length of rice starch fractions Sudan J.of food sci. and tech. Vol. 6,pp. 58- 60, 1974*
- 3 - *Enzymatic production of glucose from corn grains. Bull. Of the Fac. Of Agric. Cairo Univ. Vol. Xxx,No.1-2 , 1979*
- 4- *Glucoamylase . part 1. Production of Glucoamylase by Aspergillus Sp. Egyptn. J. of Microb. Vol. 12, No.1, pp. 79- 88, 1977*
- 5- *Glucoamylase , Part 11; Purification of glucoamylase ; Egyptn J., . of Microbiology, Vol. 12 No. 1, 2 , pp. 89- 99 [ 1977 ]*
- 6- *Glucoamylase , Part 111; Fractionation and kinetics of glucoamylase. Egyptian J. of Microbiology , vol. 12, no. 1,2 pp. 104 – 114 [ 1977]*
- 7- *Production of glucose by direct enzyme hydrolysis of cereals and tubers, Egyptian J. of food science , vol. 6 , No., 1,2 [ 1978] .*
- 8- *Effect of added sugars during liquefaction and saccharification on the percent hydrolysis and the chemical composition of enzyme hydrolysate Egyptian J. of food science , vol., 6, No. 1,2 [ 1978]*
- 9- *Changes in the vitamin content , physical characteristics and microbial count during cold storage and freezing of irradiated camel meat . Egyptian J . of food science , Vol. 6., 1,2, [1978]*
- 10-*Effect of irradiation on the chemical constituents of camel meat during cold storage and freezing . Egyptian J., of food science , vol., 6, 1,2, [1978]*
- 11- *Effect of non ionic emulsifiers on orange oil emulsions . Research Bulletin No. 1065 , july , 1979 of the fac., of Agric., Ain Shams Univ .,*
- 12- *Effect of Gum Arabic , Gum Tragacanth , Tween 80 and orange oil concentration on orange oil water emulsion stability ., Research Bulletin No., 1066 , july , 1979 of the Fac., of Agric., Ain Shams Univ.*
- 13- *Effect of emulsifying and weighing agents on orange oil water emulsion stability . Research Bulletin No., 1067 ,july 1979 of the Fac., of Agric., Ain Shams Univ.,*
- 14 – *Effect of clouding agents on cloud stability and orange beverage quality ..Research Bulletin No., 1068 , 1979 of the Fac., of Agric., Ain Shams Univ.*
- 15 – *Effect of baking and staling on enzymatic hydrolysis and biological quality . of bread , Bulletin of the Fac., of Agric., Cairo Univ.,Vol., xxx 1979*
- 16 – *Effect of gamma irradiation on the chemical composition of baked broad beans [ Vicia faba ] and lentil [ Lens culinaris] Bulletin of the Fac., of Agric., Cairo Univ., Vol., xxx 1982*
- 17- *Effect of Gamma irradiation on protein fractions , fatty acids and vitamins contents of baked beans [Vicia faba ] Bulletin of the Fac., of Agric., Cairo Univ., Vol., xxx 1982*
- 18 . *Effect of different proteases on protein fractions and connective tissue of aged camel and buffalo meats ., Moshtohor , Annals of Agriculture Science . Zagazig.Univ., A.R.E. Vol., 18 , 1982*
- 19 – *Effect of applying proteases on the tenderness of aged camel and buffalo . meat Moshtohor , Annals of Agric. Sci., Zagazig Univ., A.R.E., Vol., 18 , 1982*
- 20 – *Rehydration of dry peas and effect of glucoamylase addition during soaking and canning on their carbohydrate constituents., Egyptian J. of food sci. Vol. 10., No., 1,2 , 1982*
- 21 – *Physical . properties , microbial count and sensory evaluation of canned dry peas .Egyptian J. of food sci., Vol. 10, No. 1,2, 1982*

- 22- *Effect of processing conditions and heat treatment on chemical composition of canned dry peas ., Egyptian J. of food sci., Vol. 10., 1,2, 1982*
- 23- *Preparation of wheat flour low in gliadine . Egyptian J. of food sci., Vol., 13 , No ,1 ,pp., 35- 47 , 1985*
- 24- *Preparation of special types of gliadin free bread . Egyptian J. of food sci. Vol., 13 No., 1, pp., 23- 34 , 1985*
- 25 – *Enzymic activities in colostrum and normal Goat,s milk . Bulletin of the fac. of Agric., Cairo Univ., Vol. 35, No. 2 , 1984*
- 26 – *Effect of method of extraction and pasteurization on orange juice properties and volatile components . Egyptian J . of food sci. Vol. 14 ,No. 2, pp. 301- 312, 1986*
- 27 – *Effect of method of extraction and pasteurization on grape fruit juice properties and its volatile components . Egyptian J. of food sci. Vol. No., 2, pp. 397 – 407 1986*
- 28 – *Effect of concentration methods on orange juice properties and its volatil components. Egyptian J. of food sci., Vol. 14, No. 1. pp., 191-204, 1986*
- 29 – *Stability of perfumes in soap. Egyptian J. of food sci. Vol. 14,No., 2, pp., 189 – 300 1986*
- 30 – *Factors affecting the production of lipase by Rhyzopus delmar NRRL., . Egyptian J. of food sci. Vol. 14, No. 1, pp. 1986*
- 31 –*Purification of Rhyzopus delmar lipase . Egyptian J. of food sci. Vol. 14, No., 1 ,pp., 147 – 156 , 1986*
- 32 -*Kinetic behavior and amino acids composition of lipase produced by Rhyzopus delmar NRRL 1472., Egyptian J. of food sci. Vol. 14, No. 2 , pp., 267 – 274 , 1986.*
- 33 –*Specificity of lipase produced by Rhyzopus delmar and its utilization in bread-making . Egyptian J. of food sci. Vol. 14, No., 1. 175 – 182 , 1986*
- 34- *Effect of malting process and malt storage on malt properties .,Bulletin of the fac. of Agric., Cairo Univ., Vol. 56, No. 2, 1985*
- 35 – *Effect of certain Fungi on lipids of wheat kernles , sesame and soybean seeds Grasasya ceites [ spain ] Vol, 36, Fascs. Sy 6, 362 - 367, 1985*
- 36- *Effect of fungal infection on the chemical composition of wheat, soybean and sesame seeds., Grasasya ceites [spain ] Vol. 36, Fascs., Sy 6 , 357- 361 ,1985*
- 37- *Studies on protein , amino acids and carbohydrate contents of wheat kernles ,soybean and sesame seeds infected by fungi., Bulletin of the fac. of Agric., Cairo Univ., Vol. 36 , No. 1, pp., 141- 157 ,1985*
- 38 – *Effect of carbon and nitrogen sources on production of Amyloglucosidase by Asp., Niger . Egyptian J. of food sci. Vol. 12, No., 1-2, pp. 163-166 1984*
- 39 – *Physical and chemical characteristics of peach and plum seed kernel oil Bulletin of the fac. of Agric., Cairo Univ. vol. 36 , No 2, 1985*
- 40-*New sources of naturally ocuring antioxidants . Bulletin of the fac., of Agric., Cairo Univ., Vol. 36, No., 2, 1985*
- 41-*Effect of extrusion – cooking on physical characteristics of some starchy and proteinaceous materials . Egyptian J. of food sci [ special issue ] pp., 97- 100 , 1987*
- 42 – *Bioconversion of some agriculture wastes by Aspergillus foetidus .,Egyptian J. of food sci.,Vol. 15,No.1, pp.121 – 131 , 1987*
- 43 – *Enzymic system for production of fructose from sucrose and glucose . Moshtohor, Annals of Agric. sci., Zagazig Univ., Egypt, Vol. 26, No.,2, pp., 1239 – 245 , 1988*
- 44 – *Chemical composition , amino acids, and fatty acids of Shark fish . [ carcharhinus limbatus ] flesh ., Bull. Nutr. Inst., Cairo , Egypt ,Vol. 7, No., 1, pp., 64 – 76 , 1987*
- 45 – *Enzymic production ,evaluation and utilization of shark fish protein hydrolyzate . Bull. Nutr. Inst., Cairo , Egypt ,Vol. 7, pp., 43 –62, 1987*
- 46- *The quality characteristics of orange juice as affected by method of extraction and ,stage of maturity ., Moshtohr, Annals of Agric. sci., Vol., 27, No., 1 , pp., 465 – 477 , Zagazig Univ., Egypt*

- 47- *The quality characteristics of grape fruit juice as affected by method of extraction and maturity stage . Moshtohr, Annals of Agric. sci., Vol., 27 ,No., 1, pp., 452- 463 , 1989 Zagazig ,Univ., Egypt*
- 48- *Effect of soybean flour , lipase and cotton seed oil on lipids and rheological properties of wheat flour dough . Agric. Rev., 67, 4, pp., 581 – 591, 1989 Agric. Res. Center ,Giza , Egypt.*
- 49 – *Balady bread characteristics as affected by addition of soybean flour , lipase and cotton seed oil . Agric. Res. Rev., 68 , 8, 1877 – 1890, 1990 ,Agriv., Res., center Giza Egypt.,*
- 50 – *Effect of suger and yeast types on quality of wheat flour dough and balady bread ., Bull. Nutr. Inst., vol., 3 , Cairo ,Egypt*
- 51 – *Bitterness and other chemical characteristics of grape fruit juice as affected by pasteurization , freeze drying , vacuum concentration and treatment with naringinase . Egyp., J. Appl. Sci., 10, [6 .], 151 – 159 ,1995 Zagazig , Univ.*
- 52- *Removal of grape fruit juice bitterness . Egypt J. Appl. sci., 10,[6] 160- 167 1995, Zagazig Univ.*
- 53 – *Effect of storage under different gasses on faba bean quality ., Egypt J. Appl. sci., 8, [9] 74 – 81 , 1993 ,Zagazig Univ.*
- 54 – *Chemical composition and oil characteristics of soybean as affected by storage under inert gasses. Presented at 34 sci. week conf., held at Damascus, Syria, from 5 – 11 , Nov., 1994.*
- 55 – *Balady bread characteristics as affected by addition of corn , barley or soy- flour . Presented at the international conf. and exhib. for food indust. quality control food quality, Alex., Egypt. 1997*
- 56 – *Quality characteristics of wheat – corn flour dough as affected by soy-flour and oil . Bull., Nutr. Inst., Cairo, Egypt [ in press ]*
- 57 - *Enzymic production of natural coloring and clouding agent , stability and characteristics . Bull. Fac. Agric. Vol. 111 , ( special edition) P., 531-538 .1999 ,Cairo Univ. Egypt*
- 58– *Concentration , identification and evaluation of natural orange peel extract containing coloring and clouding agent . Bull. Fact. of Agric.,Vol. 111, (special edition) P.523- 530, 1999 Cairo Univ. Egypt*
- 59– *Effect of some by products rich in dietry fiber on chemical and rheological characteristics of spaghetti. Presented at the role of biochemistry i environment and agriculture conf., Fac. of Agric., Cairo Univ., from 6 –8 Feb., 2001.*
- 60 – *Evaluation of local potable water throughout treatment and distribution . Presented at the role of bichemistry in environment and agric., conf., Fac., of Agric. Cairo Univ., from 6 –8 Feb., 2001*
- 61 – *Effect of some by – products rich in dietry fiber on cooking quality , nutritional value and organoleptic characteristics of cooked spaghetti., Bull. of the fac. of Agric., 52 , 479 - 496, 2001, Cairo Univ. Egypt.*
- 62-*corn flour ratio determination in wheat flour dough blends for balady bread making. Bull. fac. of agric.,(special edition) vol.,3,p.664 -670 ,2002, cairo univ.Egypt*
- 63 - *Addition of low fat soy flour to wheat -corn flour blends for the production of balady bread. Bull. fac. of Agric.,(special edition)vol.,3,p, 628-634 ,2002, cairo univ.Egypt*
- 64-*Evaluation of soy bean products as affeceted by extrusion -expelling. Bull. fac. of Agric.,(special edition)vol.,3,p.,635-642 2002, cairo univ.,Egypt*
- 65-*Utilization of some agricultural wastes in the production of Oyster mushroom., Bull., fac. of Agric.,(special edition)vol.,3p.,643-650,2002 ,cairo univ. Egypt*
- 66-*Preservation and processing of Oyster mushroom Bull. fac. of Agric., (special edition)vol.,3,p.,651-663,2002 Cairo univ., Egypt*
- 67-*Extraction ,purification and determination of stevioside sweetner Bull. fac. of*

- Agric.,(special edition)vol.,3,p.,671-679,2002,Cairo Univ., Egypt*
- 68-*Stevioside sweetner ,physical, and chemical characteristics and application in food products. Bull. fac. of Agric.,(special edition) vol.,3,p.,680-687,2002, Cairo univ., Egypt.*
- 69-*Biological evaluation of stevia leaves ,purified syrup and jam containing stevioside sweetner. Proc., the first international conf. Food for better health, pp.128-135, NRC,18-20, October, 2003, Cairo Egypt.*
- 70- *Trihalomethanes, minerals and container overall migrated components of Egyptian bottled and tap water. J. of agric.arab univ. union (in press)2004*
- 71-*Evaluation of the quality characteristics and costs of macaroni as affected by semolina and wheat flour blends. Bull., Fac.,Agric.,Cairo Univ.,57, 2006 ,653-664*
- 72- *Physical and ehgineering characteristics and oil extraction for some olive fruits varieties . Misr J. agric.eng. 22, (2), 498-512 , 2005*
- 73- *Optimization of polygalacturonase production by Aspergillus niger u-86 utilizing some food industrial wastes . Egypt. J. Biotechnol. Vol. 27, 254-260, October 2007*
- 74-*Biopreservation of pickled food commodities by using some Lactobacillus and propionibacterium Sp. And their metabolites. ( under publication in the international J. of food science and technology )*
- 75- *Evaluation of some dried Guava products , Research Bulletin,Ain shams Univ. Fac .of Agric. 2008*
- 76- *Antioxidant and antifungal activity of corn tassels extracts fractions . Arab Univ.J. Agric. Sci..Ain Shams Univ. Cairo, 16 (2), 399-406, 2008*
- 77-*Effect of substitution of soy protein isolates on aroma volatiles , chemical composition and sensory quality of wheat cookies , . Intern. J. of food science and technology , 2009, 44, 1705 -1712*
- 78 -*Total phenolic contents and antioxidant activity of corn tassel extracts . Food chemistry J. vol.112, issue 3,1, feb.2009, pages 595- 598*
- 79- *The microbiological characteristics of processed beef burger treated with lactic acid bacteria. , Egyptian J. Biotechnology ,vol. 33, 252- 266, 2009*
- 80-*The microbiological characteristics of processed beef burger treated with lactic acid bacteria , Egyptian j. Biotechnology ,Vol.33,October 2009*
- 81-*Carotenoids;Extraction,fractionation,& identificationfrom some food processing waste and utilization as natural colorant in spaghetti. J.Saudi Soc. For food and Nutrition, vol.5,No.2,2010*
- 82- *Quality characteristics improvement of low –phenylalanine toast bread. International J. of food science and technology , 2010, 45,2042-2051.*
- 83-*Phytochemical compounds in some bread and durum wheat grain varieties and their milled fractions. J of cereal science ( in process)*
- 84- *Extraction and purification of chitinases from some cereals and legumes , Egypt.J. Biotechnol. Vol. 38, june 2011*
- 85-*Quality characteristics of Mango pulp as affected by Ohmic heating process . J. of food industries and nutrition sciences , 27, 2012*
- 86- *Physical and chemical analysis of wastes generated during processing of Mango and Orange juices . J. of food industries and nutrition , 9, 2012*

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