

# Hanaa Mahmoud Mohamed Soultan

Professor of food hygiene  
A H R I

## Contact Information:

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## Personal Information:

Nationality: Egyptian  
Gender: Female  
Graduation: PHD in Microbiological food hygiene, (Cairo University – Egypt)  
Birth date: 13<sup>th</sup> of August, 1963  
Marital Status: Married  
Religion: Moslim

## Highlights:

- **Council member of the Egyptian – Bio- safety association (EGBAS) representing Egypt.**
- Participate in the establishment of criteria and selection of specific units as well as governorates and districts where the planned decontamination program will be implemented in Egypt.
- Coordinate, Prepare and Ensure The implementation of training programs on bio-security, cleaning and disinfection to commercial factories in Egypt
- More than 28 years total experience inspection of Food of animal Origin at food hygiene department in A H R I
- Super vision of "ph.D"
- Assist in five master degrees
- Teaching the course of systematic medical bacteriology and diagnosis of food born pathogens for students from the faculty of vet. Medicine science, Banisuef unit.
- Contributed many training course as a trainer in the field of chemistry and bacteriology, present at (AHRI (Animal Health Research Institute)) Giza, Egypt.
- Contributed to the annual teaching course of new veterinarian and students from the faculty of vet. Med. 2002 present, Cairo University.
- Detection of microbial toxins and mycotoxin.
- Detection of ISO 17025 in our lab.
- Perform antimicrobial sensitivity testing.
- Detection of hormonal and pesticide.
- Training of microbiology and ISO17025 and ISO 22000

- Training of post-graduate student Arabian and African doctor's student on animal biochemistry.
- Training student of vet. Medicine for field of biochemistry.
- Training student of vet. Medicine for field of microbiology.
- Participate in the establishment of criteria and selection of special units as well governorate and districts where the planned de contamination program will be implemented in Egypt.
- Coordinate, prepare and ensure the implementation of training programs on bio-security, to commercial factories in Egypt.
- Contributed to the training in the field of bio-safety in AHRI and regional laboratories member.

#### Education:

- **PH.D.: Faculty of Veterinary Medicine** 2001 Cairo University - Egypt
- **M.V.SC.: Faculty of Veterinary Medicine** 1996 Cairo University - Egypt
- **B.V.SC.: Faculty of Veterinary Medicine** 1985 Cairo University – Egypt

#### Membership of professional association:

- Member of the Board of directors of Egyptian Bio-safety association (**EGBSA**)
- Member of Scientific committee for the second annual african Bio-safety association in Egypt
- Member of Egyptian society and applied science – Cairo-Egypt
- Member of agriculture Research Center Association

#### Training Courses :

- Application of nanotechnology science in medicine field 2013 (5 days) AHRI
- Training course on **TOT** (training of trainers) 2013 (5 days) AHRI
- Training course on **SOPS** and Bio risk management 2013 (5 days) intercontinental hotel Giza (2003) 2 days.
- Participated at the 21<sup>st</sup> scientific conference of the Egyptian society of toxicology 2006 (2days) Ain Shams University.
- Accreditation of laboratories and application of **ISO 17025** system 2009 (5days) AHRI
- Training Course of Quality management (2010) AHRI
- Training course of **ISO 22000** food safety lead auditor course (IRCA)
- TOEFL American University in Cairo (2010).
- ICDL National Management Institute (2010).
- Training course in computer skills, windows 98 and power point 1998.
- Course of scientific writing 2000 Cairo University.
- Assessment of MN certainty and level of confidence in measurements NLAB (National laboratories Accreditation Bureau).
- Application of EIISATECHNIQUE in Disease Diagnosis 2004 (5 days) Cairo University

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**Languages:**

- \* Arabic Mother Tongue
- \* English Very Good

**References:**

- \* **Dr. GhadaSaad El-DeenAbd El Rahman Salem** assistant prof., food hygiene department AHRI. **Phone: (01111094615)**, email: ghada\_maaa@yahoo.com
- \* **Dr. EL Sayed Salah El SayedShabana** Professor micro biological food hygiene department AHRI**Phone: (01120924744)**, email: dr\_shabana\_e@hotmail.com

*Notes: All references can be provided upon request.*

## Publication and Patent

- Deduction of bacteria isolated from slime layer of frozen meat associated with poor sanitary managements.  
Egypt. J. of Appl. Sci., Vol. (26), No.(11) (2011).
- Deduction of residues of some heavy metals in fish fillets in Egyptian markets.  
Bs. Vet. Med. J. vol. (20), No. (2) 35-39 July (2010).
- Evaluation of nisin and sodium chloride effect as antibacterial on food poisoning bacteria in table eggs.  
J. Egypt. Vet. Med. Assoc. Vol. (70), No. (4) 623-644 (2010).
- Comparative study on the contamination of baladi and farm eggs with heavy metals in kalubia governorate.  
Egyptian J. of Appl. Sci., 25 (5) May (2010).
- Prevalence of enteric bacteria in ice cream in Giza governorate.  
Asyut Vet. Med. J. Vol. 55, 121, April (2009).
- Residues of some heavy metals and hormones in fresh water prawn (*Macrobrachium Rosenbergeri*) and marine shrimp (*penaeussemisulcatus*) with reference to the nutritive value.  
World. J. of zoology Vol. (4), No (3) 205-215, (2009).
- Evaluation of some hormonal and heavy metals residues in Egyptian and imported catfish tissues.  
Egypt. J. Aquat. Boil. & fish Vol. 13, No. (4) 129-140 (2009).
- Bacteriological evaluation of both physiological and pathological (Icteric) yellow sheep carcasses.  
J. Egypt Vet. Med. Assoc. 66, No., 1 :105-122, (2006).
- Aflatoxin residues in some dairy products with special reference to aflatoxin M1.  
J. Egypt. Soc. Toxicol, special issue. to vol. 34, (2006) proceedings of the 21<sup>st</sup> scientific conference.
- Determination of some hormonal, antibiotic and heavy metals residues in poultry meat of different species.  
Egypt. J. Appl. Sci., 21 (11B): 400-415 (2006).
- Effects of anticoccidials (halfuginone, lasoligid and maduramicin) on some seum biochemical and meat quality in female broilers.  
Egypt. J. comp. and clinic. Path., 18 (1): 107-131 (2005).
- Assessment salinomycin residues in both fresh and cooked tissues in broilers.  
Alex. J. Vet. Sci., 11 (1): 121-131 (2004).
- Some Bacteriological quality of buffalo minced meat in Giza governorate.  
J. Egypt Vet. Med. Assoc. 64, 3: 353-360, (2004).
- Microbiological evaluation of some new poultry meat products.  
Banha Vet. Med. J. Vol. 14, (2): (2003).

## **Job description**

I was nominated by Supreme Committee of our Animal Health Research Institute to be the senior researcher at food hygiene department. This department is the officially accredited major governmental site (ISO 17025) that approves exported, imported and locally produced food batches of animal origin. Therefore, we currently try our best to keep with the most advanced internationally leveled scientific information and techniques for detection and identification of any possible microbial contamination. Beside that former duty my assignment in the lab includes:

1. Conduction of all technical methods in the food analysis lab. (Sample preparation; determination of different bacterial counts and isolation, identification and confirmation of pathogens (AHRI).The approval depend on Food Safety Standards.
- 2- Calibration check and routine maintenance of instruments
- 3- Carry higher responsibility for the execution of the management system and good laboratory practice
- 4- Acquainted with the routine analytical techniques that may be conducted by one or more responsible analyst
- 5- Work in accordance with the specifications of management system
- 6- Internal audit for other labs seeking for accreditation
- 7- Member in the committee participate in examination of food of animal origin carried by Laboratories of Ministry of health, Export and Import customs and other governmental laboratories
- 8- Working as a governmental inspector for some private food industry factories
- 9- Organizing training courses related to our topics for junior researchers in similar field
- 10- Application of biosafety protocol and thesis supervision