



Ministry of agriculture and Land Reclamation ,Agriculture
Research Center, Food Technology Research Institute (FTRI)

Curriculum Vitae

Name: *Dr. lobna Abd El-Fattah Hareedy*
Department: Horticultural crop processing Research Dep.
Job title and address: Professor dr. ,Researcher, Food Technology Res.
Inst.(FTRI).
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Mobile : 0123483123 , 0100182982
Date of birth : 09/01/1961
Country citizenship: Egypt
Matirial status : Married

Scientific fields of interest :

- 1- Food Science & Technology
- 2- Food Chemistry & Biochemistry
- 3- Nutrition
- 4- Food Safety

Education and qualification :

- Ph.D Thesis " Technological , Biological and Microbiological studies on some fruit and vegetable cultivars " Agricultural Science ,Food Technology(2000),Faculty of Agriculture. Food Industries Dept Cairo univ. , Egypt .
- M.Sc Thesis " Studies on dehydration of some agricultural products " ,Agricultural Science ,Food Technology ,Faculty of Agric. ,Food Industries Dept.,(1993)

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- Zagazig univ . Egypt .
- B.Sc Agricultural Science ,Food Science (1984)),Faculty of Agric .,Food Sci Dep., Zagazig univ. Egypt

Occupational experience

	from	to
Professor Dr .Researcher	30/6/2010	Till now
Senior researcher	30/6/2005	29/6/2010
Researcher	30/6/2000	2005
Assistant researcher	1993	2000
Chemist specialist in central lab . (ARC)	1989	1993
Quality control in central lab. sima company	1984	1989

Activities (Research Areas):

Since obtained my ph.D degree in the field of food science and technology, I have Interesting in conducting research relating to the following subjects:

1. Select the fruit and vegetable varieties most suitable for processing.
2. Determine the proper degree of maturation to avoid harvesting immature fruit.
3. Ascertain optimal methods of processing, preserving and packaging of fruits and vegetables. Comparative studies on freezing, canning and drying methods are continuously under way.
4. Refine the methods of extracting concentrating, mixing and storing of juice and dehydrated products.
5. Improve sanitation standards in food processing plants.
6. Achieve maximum use of fruit and vegetable waste to reduce pollution, and to produce food substances and intermediate materials, such as pulp and skin for use food processing.
7. Ensure that horticultural products are safe and free from microorganisms, toxins and heavy metals.
8. Select the simple methods for extracting antioxidants from fruits & vegetable cultivars.
- 9-The Recent Application From Internet And Information Technology. 17-18/6/2003.
- 10-Minimally processed products.
"Video Conference" 18/10/2003
- 11-Functional ingredients and application.
"Video Conference" 3/12/2003
- 12-The Internationalized Through The Cooperation.
"Video Conference" 21/2/2005

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13- Participation in English cycle conversation in International Language and Computer Center (ILC).

14- Participation in many courses on utilization of computer programmes and Internet in the field of Food Science and Technology

Major Achievement:

- Lecturer and practical researcher in “the recent method of freezing” Fayoum Univ.
- Lecturer and practical researcher in “shelf life of food products”
- Lecturer and practical researcher in the utilization of waste as sources of dietary fiber and its bioavailability of minerals as well as lipoproteins of rats.
- Lecturer and practical researcher in Adulteration tests of some fruits & vegetables products.
- Lecturer and practical researcher in food additives.
- Training work for application of internet in science research.
- Training work for additives Regulation.
- Training work for Nutrition in health and disease.
- Training work for the detection of the contamination by coli form bacteria.
- Training work for “Recent technologies of food science”.
- Training work for operating and maintenance of the laboratories instrument used in elution and extraction.
- Training work for “limited point of “Aflatoxin”
- Video conference in recent manufacture center (ARC) of minimally processed products, functional ingredients and application, the internationalization through the cooperation.
- Training work for quality control system and also sensory evaluation from fruits and vegetables.
- Training work for some companies of standard methods from quality of juices, Faculty of Agric. Cairo Univ.
- Training work for statistical package for special science SPSS.
- U.S patent No. 23224 for dehydrated of Egyptian onion by solar energy; 16/8/2004, U.S. patent. No.23588 for high lycopene tomato powder, and bioavailability of iron 17/9/2006 and U.S. patent No. (1888299) for medical effects of Jew’s mallow stems. (1/2/2006) under published.

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- National project for production, development and consumption of the functional foods (2005 till 2008).
- Investigator in the research project production of tomato powder using a sample technique “funded from the regional councils for agricultural research and extension supported from the French side”.
- Europe National Training Biocircle 1/7/2009 .
- Accreditation body from laboratories in Egypt 29/7/2009 .
- Training for project reviewer in ARC 10/9/2009 – 20/9/2009 .
- Gap analysis for accreditation body for food chemistry lab (23/12/2009) .
- Training for TOEFL certificate from Ein Shams University (Department of Foreign Languages) from period of 1/7/2009- 1/9/2009 and obtained certificate 6/9/2009 .

Training for International Computer Driving License (ICDL) Syllabus Version certificate in Egyptian Polish center from 28/7/2009 to 28/9/2009 and obtained certificate . Serial

No. : EGY000092143

- Seminar from my Innovation in Food Technology.
- Generated Requirements for the competence of testing and calibration laboratories, over view on ISO/IEC 17025 : 2005 ,12/6/2009 to 12/7/2009 (Funding from IMC) .
- The Role of Proficiency Testing in Accreditation 14 October 2009 .
- ISO/IEC 17025 – Assessor Training course 23-25 November 2009 United Kingdom Accreditation Service Training Section . (UKAS)
- Assessments of Laboratory competence according to ISO/IEC 17025 : 2005 . 14-18 Feb 2010 (Director , Mahmoud A . Eltaib EGAC accreditation) and Manager , M. Adel Rizk EGAC Quality and Develop.

- U.V.VIS spectrophotometer- Electron Beam No.6705, from Medica Scientific company by Technical Engineers,
- 2-5/10/2012
- Awareness of the international standard ISO/IEC 17025 Requirements and Accreditation process, 13/11/2012.
- interperation of P.T. (Profeciency Testing) results (FAPAS/Reports), held during October 2012 at Target Laboratory systems premises (certificate, Target group).
- Improving Household Food and Nutrition security in Egypt by Targeting women and the youth, 10/1/2013.

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- Training course of **Research Proposal Reviewer Training Workshop**.

- ❖ (ARC, Egypt 23 March-10April 2010 and obtain Certificate for my accepted Reviewer) Establishing labs for food analysis
- ❖ -Food analysis of different food stuffs.
- ❖ -Nutrition and biological sciences.
- ❖ -Fruits and vegetables technology and production of new untraditional products.
- ❖ -In performance of different researches concerning functional foods and utilization of food processing wastes in production of strategic by-products such as pectin, natural antioxidants and colorants.

During year2010-2011, I am a member in different project:

1-Anovel Technology for dehydrated onion slices.

2-Micro-progagation and cultivation of wild caper(cappers spp) and production of New drug compounds (principal investigator(PI) prof.dr.said soliman,genetics and biotechnology of plant,fac.of agric,zagazig univ.

3-Food cooling ,freezing ,qualities(Guide for ARDF proposal submission)

4-New suitable varieties of herbal extracts as a free radical scavengers in Fruit juices.

5-Member at the National Project for Production, Development and Consumption of Functional Foods. (ASR).

6-Cooperation between Canada and Egypt protocol **for fields:**

- 1-Application of some natural antioxidants for increasing immunity system In human
- 2-Production and evaluation of nutraceutical vegetable juice blends
- 3-Production of natural pigments from fruits and vegetables ,crops and their
- Processing wastes and effect of their on human health.
- 4-Production of untraditional products from some vegetables and fruit

7- Cooperation Agreement, Agro pecuaria (EMPRAPA) of the Fed Rep Brazil and Agric.Res.Center of Egypt by Project:Up-grading the solar dryer using renewable energy.

8-New Trends in Agro Food Technologies Enhancing Export Prospective:

Novel food technology ,food safety,november,2010

9-Global compact network by electronic e-mail(world bank institution,GIZ,2010-2011)

10-Reginonal Capacity Building initiative(RCBI)ENPICBC(2007-2013)Programme

Call for strategic projects together for the Mediterranean(14june2011)

11- **Project Title**

***Spirulina* cultivation on potato processing industry wastewater for food , feed and ARDF(fertilizer production) Till Now**

Membership in Egyptian Agencies:

- Egyptian society of food science and technology.

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- Egyptian Association for nutrition.
- Chemical society of Agric. Science
- Agric. Chemist. And Environment protection society, Ain Shams Univ., Cairo, Egypt.
- Clinical Nutrition, 2013

Conference and meeting attendance:

Participation in many national and international conferences in the field of food Sci. and Tech. The environment and health safety, Home Economic, The environment and health safety, Home Economic, Biological sciences, Microbiology and Biotechnology and Nutrition as follows:-

- The second international conference and exhibition for modern technology for higher productivity of food and environmental safety "food quality", Alexandria, Egypt, (1999).
- 5th Arab conference of home economics, Minufiya, university (2001).
- International conference and exhibition for agricultural and environmental science, Minia, Univ. March (2002).
- 7th Arab conference of food science and technology, (2003).
- International conference and exhibition for biological science, scientific academy, Egypt (2004).
- Agro-food processing to promote sustainable, development-held at the National Research Centre, Cairo 3-7 December (2005).
- Nutrition in health and disease, National Research Centre, Food Technology and Nutrition Division, April (2006).
- 1st International conference and Exhibition on food and tourism. "An Approach to the world of tomorrow" 1-3 March, 2006, Cairo, Egypt. "Presentation for my search: Effect of herbal extracts as a free radical scavengers in fruit juices"
- 10th Arab conference of Home Economics, Minufiya Univ. 7-8 August, 2006.
- 10th Egyptian conference for Dairy Science and Technology Held at the International Agriculture centre, Cairo, 19-21 November 2007.
- Ip Management and Technology Transfer (27-28/1/2008).
- "Presentation for my search- Nutraceutical milk permeate mixed drink".
The International conference in Kwait City (Doc. No. 1649/2007) from 29 February to 18 March 2008.
- Nanotechnology in foods and Dairy products 23-4-2008.
- International meeting in Kuwait from project in food Technology 29/2 to 18/3/2008 .
- Meeting Conference (Food safety products) 23/12/2008 .
- Nutraceutical and functional food in Ain Shams Medicine University (12/10/2009).
- Lecture from commercial food contained natural antioxidant and related to health (Crobio , Fenland) 12/10/2009 .
- Euro. Med (Plant natural products : from Biodiversity to bio industry " The 1st conference , Cairo, Egypt ") National research institute 8-10/12/2009 .

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- Agric. Chemist. And Environment protection society, Ain Shams Univ., Cairo, Egypt.
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- 5th Arab conference of home economics, Minufiya, university (2001).
- International conference and exhibition for agricultural and environmental science, Minia, Univ. March (2002).
- 7th Arab conference of food science and technology, (2003).
- International conference and exhibition for biological science, scientific academy, Egypt (2004).
- Agro-food processing to promote sustainable, development-held at the National Research Centre, Cairo 3-7 December (2005).
- Nutrition in health and disease, National Research Centre, Food Technology and Nutrition Division, April (2006).
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Novel food technology ,food safety,november,2010

- -Global compact network by electronic e-mail(world bank institution,GIZ,2010-2019)
- -Regional Capacity Building initiative(RCBI)ENPICBC(2007-2013)Programme Call for strategic projects together for the Mediterranean(14june2011)
- . Participation in many national and international conferences in the field of Food Science and Tech., The Environment and Health Safety, Home Economic, Biological Sciences, Microbiology and Biotechnology and Nutrition.
- Grape and its role in the agricultural development in Egypt. 23-24 September 2012 (workshop).
- Certificate has attended the symposium of food safety, at national Res. center, food industrial and nutrition division 24/4/2013
- Certificate of attendance the training course in food safety May, 28-30/2013 (USAID,GILTC)
- German Egyptian scientific project2013/9/8 (GESP)
- **The third conference in the clinical nutrition ,Healthy and safety food for carcinogenic free community.23-24 September 2013.**

4-Supervision of Scientific Thesis:

- M.Sc. Thesis- Ayat (2002): Studied on the evaluation processing Sinai dates.
- M.Sc. Thesis- Marwa (2005): The protective effect of marjoram and licorice extracts as hypocholesterolemic agents.
- Ph.D thesis Mohsen (2006): Effect of heat treatments of some foods on production of some toxic compounds.
- Ph.D thesis- Wael (2007): Chemical and biological studies on some recent grains varieties introduced in Egypt.

Published Research Work:

List of publications:-

- Production of Untraditional Juices From Natural Sources,J, .Biol.Chem.Environ.Sci.,2012,vol.7(1):491-506,www.acepsag.org
- The protective effect of *origanum majorana* essential oil as antimicrobial and antioxidant, Egyptian Journal of Biotechnology, 31, February, 2009.
- Production of low calorie dehydrated vegetable mixtures. Arab Univ. J. Agric. Sci., 17 (1), 2009.
- Soybean-Quinoa drinks from newly introduced Quinoa varieties in Egypt . Egyptian J.of Nutrition vol.xxx1111No.1 125-160(2009) .

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- Production of tomato powder and dried slices for use in food stuffs. Lobna A. M. Hareedy and Radwan, H. M. Egyptian J. of Agric. Res. ARC., vol. (80) No. 4 (2003).
- Studies the role of dietary fibers on the bioavailability of some elements in experimental animals, Lobna A. M. Hareedy and El- Bastawesy, A. M. Egyptian J. of Nutrition, vol. (18) No. 4 (2003).
- Soybean milk rice drink, Lobna A. M. Hareedy and Radwan, H. M. The seven Arab conference of food science and technology, 17-19, Dec. (2002).
- New aspects for garlic production and processing, 1- studies on the effect of processing and storage for some new lines of garlic. Minia J.of Agric Res. And Develop. Vol. (22) No. 2 (2002).

Signature

Prof. Dr.Lobna A.M. Hareedy

C.V. Dr. Lobna Hareedy