

Prof. Dr. Amal Hassanein Mahmoud

Personal data

Name: Amal Hassanein Mahmoud

Sex: Female

Martial status: Single

Nationality : Egyptian

Position: Deputy Director Food Technology Research Institute

Address work: 9 Cairo University St., Giza, Egypt

Tel: work (+202-35718324)

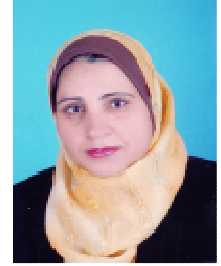
Fax: (+202-35684669)

Tel: Home (+202-24314007)

Mobile: 0123566846

Email: amalhassanein@yahoo.com

Date of Birth: 2/2/1959.



Formal Academic qualifications

- Postgraduate Diploma Allocated "Dietetics Hospitals" - Helwan Univ. Faculty of Home Economics (1995) : Very Good Degree
- Ph. D. Biochemistry Dep, 1992. Faculty of Agriculture, Cairo Univ. Egypt ."Effect of processing on the nutritional value of some cereal and legume seeds".
- M. Sc. Biochemistry Dep, 1986, Faculty of Agriculture, Cairo Univ. Egypt. "Biochemical studies on sorghum"
- B. Sc.: Biochemistry Dep, 1981, Faculty of Agriculture, Ain Schams Univ, Egypt. Very Good Degree

Positions Held

- ✓ Deputy Director Food Technology Research Institute from 25-11-2011 until now.
- ✓ Head of Special Food and Nutrition Department from 23/10/2008 – to 23/10/2011.
- ✓ Chief Researcher from 31/8/2002 to 23/10/2011.
- ✓ Senior Researcher 1/7/1997 from to 31/8/2002 .
- ✓ Researcher from 18/6/1992 to 1/7/1997.
- ✓ Assistant Researcher from 1/4/1987 to 18/6/1992.
- ✓ Research Assistant from 12/6/1986 to 1/4/1987.

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

Projects;

- Co Principle Investigator in the project "Vitamin A Fortification of Subsidized Oil in Egypt. A Feasibility and stability Studies" In Collaboration with Global Alliance for Improved Nutrition (GAIN) and Food Technology Research Institute (2009).
- Participate in the project upgrade food safety system in Egypt, which start from 2003 to 2007 in cooperation with Spanish Agency for International Cooperation A.E.C.I and the Spanish Technological Centre AINIA,
- Participate in the project Development of a Food Consumption Monitoring System for Egypt which began in 1994 and continuing until 2008.
- Participate in the project Childhood and Motherhood Development and Culture from 2002 until now
- Participate in the project Enhancement Project in Egyptian Rural Areas (CMDCEP) from 2008-2009

National & International training programs.

- Attended the International training course on Agriculture Nutrition Linkage held at Addis Ababa, Ethiopia, 12-23 October 2015, Center for Development Innovation, Wageningen UR and Hawassa University.
- Participate in workshop food drying industry requirements of international market, innovative processes and added value products 2-4 /6/2015 with the cooperation of La Rochelle University, France and France, South Britain university, France and Food Technology Research Institute.
- Attended the training course on Implementation for ISO22000 from TUV Rheinland Egypt Ltd on 30—31 January 2015.
- Attended the International training course on food additives, enzymes and flavoring session 3. Athens, Greece, from 19th to 23th January 2015, held in Athens, Greece, 27 hours.
- Trained by Experts of quality marketing on general requirements for the competence of testing and calibration laboratories ISO/IEC 17025:2005, 24-27 October. 2013.

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

- Attended the International training course on food additives and control of their proper use and control of their proper use and marketing Lisbon, Portugal BTSF 02-05 October 2012 .
- Acted as National Expert for Training on "Food Hygiene Inspection in Africa: Sustained Mission in Egypt" at 10 meat process establishments and slaughterhouses From March 2010 to July 2010 Africa BTSF.
- Workshops on the EU legislation for the control and monitoring of residues and contaminations in non – animal origin products , held in Cairo , Egypt , on 17 and 18 April 2007 . European Commission , Health & Consumer protection Directorate – General , AINIA Institute
- Trained by Agriculture & Agri-Food Canada & Guelph Food Technology Centres in co-operation (EFSIC –FTRI) on Good Practices and HACCP Prerequisites held on FEB. 19th.-20th 2007.
- Trained by Agriculture & Agri-Food Canada & Guelph Food Technology Center's in co-operation (EFSIC –FTRI) on HACCP-based System :requirements & implementation held on FEB.21st.-22nd 2007.
- Trained at the Food Technology Institute AINIA at Valencia, Spain on the Technology Foresight on 5-9 June 2006 (30 Hours).
- International Training Workshop On Agro-Food Processing To Promote Sustainable Development .National Research Center ,Egypt .Commission On Science and Technology for Sustainable Development in South (Comsats), Pakistan . On December 3-7 ,2005
- Attend a Course in “The Use of Risk Assessment in Food Safety Decision- Making” – Four Season Hotel, Cairo, Egypt by FSIS Team Work(Food Safety and Inspection Service), April 7-8,2004.
- Trained at the Food Technology Institute AINIA at Valencia, Spain on the “Food safety systems: Diagnosis”. 12th to 15th of May of 2003 (30 hours.)
- Attend a course in “Food Safety Systems” Good Hygienic Practices in Food Handling”, Good Hygienic Practices in Food Processing”, Application and Control of the HACCP System” 12th – 14th January 2004 by AINIA team staff .

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

- Attained workshop on quality control of processed foods from May 14 to May 31, 2001 organized by Korea Food Research Institute and Korea International Cooperation Agency of the Republic of Korea
- Attended Training Course On Improving Household Food Security and Nutrition in the Near East, Cairo, Egypt, 11-14-November 2001.
- Attended in Training Course of Enzyme Purification and Characterization 24-28/3/1996 in Institute Graduate Studies and Research, Alex. Univ.
- Trained at INTSOY, University of Illinois College of Agriculture, USA on Soybean Processing of Food Uses. June 6 to July 7, 1994.
- Attended Training Course In Planning, Organization and Methodology on Nutrition Surveys. In High Institute Of Public Health, University of Alexandria for Two Weeks (1993)

International & National Scientific Conference

- ✓ Speaker on Second International Conference on Food Safety and Technology 3-7 September 2015, Sharm El-Sheik –South Sinai Governorate
- ✓ Speaker on the Second International Conference and Exhibition of Grain Industry and its Products, Future of the Grain Industry in Middle East 13-15 May 2013, Alzar city for conference, Nasr City.
- ✓ Speaker on the Ninth Conference and Exhibition on Food Industries between Production Quality and Competitive April 7-9, 2009 Organized by International Center for Research and Consultation COMIBASSAL and Food Technology Research Institute.
- ✓ Attended and Organizer the Workshop on the European legislation for the control and monitoring of residues and contaminants in non-animal origin products. On Hotel Conrad Cairo, 18-21/April, 2007
- ✓ Prepared a document study on the good practices during production, handling plant, animal and fish product for the development of

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

competitive agricultural products and improve farmers' incomes in Egypt. a meeting of experts on quality agricultural practices in Algeria during the 23-25 / 10 / 2007 - The Arab Organization for Agricultural Development.

- ✓ Attended the first International conference & exhibition on food & tourism an approach to the world of tomorrow 1-3 march 2006.
- ✓ Attended the Pan-Arab Conference of the Egyptian Society of Pediatric Gastroenterology, Hepatology & Nutrition (EGSPGHAN) . Cairo 29-30 March, 2006.
- ✓ Speaker on the Second Arab Conference on Nutrition Manama-Bahrain from 7-9 December 2004.
- ✓ Speaker on the 6th International Conference for Food Industries Quality Control .10-12 October ,2004 Al Mhrosa Hotel – Alexandria –Egypt
- ✓ Speaker on the First Arab Conference on Nutrition Manama-Bahrain from 25 -27 September 2001
- ✓ Speaker on the Culinary Arts and Sciences Global and National Perspectives Cairo Univ.17-20 April 2001.
- ✓ Speaker on the Symposium on Food Pollution and Its Effects on Child Health. Held By The Child and Environment Society In Collaboration With High Institute Of Public Health Alexandria Univ. and Egyptian Society For Pediatric Gastroenterology And Nutrition In November 1 -2001.
- ✓ Speaker on the Regional Workshop on Nutrition and Micronutrient Deficiencies In The Near East & North Africa 8-9 November 2000.
- ✓ Speaker on the Second Int. Conference and Exhibition for Modern Technology for Higher Productivity of Food and Environment. Safety (Food Quality) 1-3rd June, 1999 Alex. Egypt .
- ✓ Speaker on the Int. Conference on a Safe for Better Nutrition Alex. Egypt. April 21-23,1998 .

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

- ✓ Attended the IFT Conference. On Food Technology, June 1994, Atlanta, USA.

Activity

- Review and develop the research plan of different departments in food Technology Research Institute .
- Discussion Research papers submitted by researchers before the publication to ensure that its comply with the research plan
- Follow-up research from researchers.
- Attend regular meeting with the researchers to discuss the obstacles to work and suggestions to solve these problems
- Participation in the Promotion Committee Institute
- Attend the Council of the Institute to follow up research activities for each department
- Participate of the Preparatory Committee and meal group related to National School Feeding Program (NSFP), ministry of International Cooperation
- Participate in the project upgrade food safety system in Egypt, which start from 2003 to 2007 in cooperation with Spanish Agency for International Cooperation A.E.C.I and the Spanish Technological Centre ainia, Institute ainia

- Review Arabic translation of training courses for trainers who have been coached in Spain for Good Agricultural Practices and Good Manufacturing practices and Good practices of consumption and Hazard Analysis Critical Control Point HACCP
- Lecturer in Egyptian Food Safety Information Center
- Review and edit information in Arabic on the web site of the Egyptian Food Safety Information Center (www.efsic.com)

- Training of trainees in the main` Food Safety during Processing` (5-9/2/06 ,19-23/3/06 & 2-4/4/2006)

- A assessment of factories that operate service projects for schools feeding to the safety of food products during the preparation and manufacturing, and distribution in six governorates in 2004 and overseeing the evaluation in 11 governorates in 2007

- Overseeing training program to implement Food Safety Aspects in School meal factories (04/08-22/08/2007&15/01-31/01/2008)

**Participation in the preparation of a guide
for the safety of food in Egypt in 2006**

- ✓ Nutritional education for renal failure patients Hospital Ahmed Maher and Zahraa Hospital and El Kasr Eliney Hospital in 1997
- ✓ Food history program of breast cancer patients and colon tumors Institute of the University of Cairo and Tumor Section of the Tumor Hospital Tanta in 1997.
- ✓ Implementation of the training programme for Homemakers on nutrition education and therapeutic feeding in 2002.
- ✓ Participate in the project motherhood and childhood to raise awareness of rural women in various Egyptian governorates on the importance of a healthy diet balanced through lectures - the training of 100 lady - 2008
- ✓ Training Institute researchers on Physical and chemical analyses of foods
- ✓ Analysis of different sample of food for many restaurants Mcakandloza with an internal auditing (internal audit).

**Supervising M.Sc and Ph. D. candidates in the field of
Specialization**

- Effect of mercury exposure on the growth and development of children in the preschool age and young experimental animals (2015).
- Acrylamide content in foods preferred by university studies and reducing its level in fried foods and harmful effects on rats (2014).
- Risk Assessment for drying methods of Chamomile and Marigold (2013).
- Chemical and technological studies on some foods, utilization of Rosemary in preparing some foods for diabetic patients(2012).
- Chemical studies on Papaya (Carica Papaya .L) 2011.
- Influence of feeding probiotic yoghurt on immunity and health conditions in rats (2010).
- Technological and biochemical studies on the natural sweetener stevioside (2010).

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

- Biochemical studies on elderly people dietary (2009).
- Biochemical studies on Mughat (2008)
- The Role of some Different Dietary Formula in Dietary Formula in Management of Infant and Children with Acute Diarrhea (2006).
- Effect of Feeding on Unripe Banana Powder on Gastric Ulceration in Rats and Human (2006).
- Studies on Fortified some Special Foods with Minerals (2006).
- Chemical and Microbiological studies of Fast Foods (2003).
- Evaluation of some Food Color Effect of Natural and Synthetic Color on Lipid profile in Cholesterlemia Rats) (2003).
- Studies on some low calorie food (2002)

Languages

- * Arabic - Native Speaker, Strong Oral and Written
- * English - good oral and written communication skill

Certificates of appreciation

*Certificate of Merit from the Society for Food Industries and Unilever bright Company to encourage scientific research in 2014.

*Certificate of Merit from the Third International Conf. and Exhibition for Food and Quality Control .Food Quality 2001 Int. Center for Res. And Consultation COMIBASSAL and FTRI 17-19 June,2001.Alex.Egypt

*Certificate of Merit from the Fifth International Conference of the role of quality control for food industries from 17-19 November Ramada Hotel Rensas – Alexandria

*Certificate of Merit from the 6th International Conference for Food Industries Quality Control .10-12 October ,2004 Al Mhrosa Hotel – Alexandria –Egypt.

* Certificate of thanks and appreciation from the Food Technology Research Institute to participate in events threw lecture symposium scientific facts about soybeans on 21/4/2004

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

*Certificate of Merit from Food Technology Research Institute and selection of the distinguished Institute in 2005

Scientific Organization Membership

- Egyptian Society of Food Science and Technology.
- Scientific Association of Food Technology.
- Egyptian Nutrition Society.
- Member of the safety committee and safety in food processing of the Egyptian Organization for Standardization and Quality.
- Member of the Preparatory Committee and the Committee on meal national school feeding program ,Cabinet of Ministers Decree No. 1293 of 2013 on National decision-school feeding.

Publications:

- Effect of feeding by rosemary herbs on some biological effects of diabetic rats (2015) Naglaa K. Beltagy ; Amal H. Mahmoud ; Abdelhamed ,M.A and Metalil ,S.A. J.Agric .Res.Kafr EL-Sheikh Univ .41(2) 704-721.
- The relationship between the mercury level in urine and hyperactivity of children in preschool age (2015) .Lail M., EL-Khodary .; Sohier F.Nour ., Gamal E.R.rahim. ; Amal H.Mahmoud and Maha I.Ali.Alex.Science Exchange J. 36(2) 277-291.
- Nutritional and sensory evaluation of a complementary food formulated from rice, faba beans, sweet potato flour, and peanut oil(2014). Mahmoud, Amal H.; Anany, Ayman Mohammed . *Food and Nutrition Bulletin's* .,35(4) 403-411.
- Microbiological Hazards Assessment Comparison among Three Different Dehydration Methods of Chamomile and Calendula(2013) . El-sayed, O., A.; Sallam, Y., I.; Ehab, A., M.; and Amal, H. M. *Egyptian J. of Agric. Research* 82 : 137.
- Vitamin A fortified vegetable oil: are peroxides a limiting factor to successful 1 fortification programs(2012). Arnaud Laillou, Amal H.Mahmoud, Mohamed Mansour, Fabian Rohner, Jacques Berger, Nabih A. Ibrahim, and Regina Moench-Pfanner.*Food Nutr.Bull* 33(3)186-93

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

- Chemical studies on Papaya (*Carica Papaya* .L) . Abdel Samad, A; Nadia M. Abdel Moein ; ***Amal H.Mahmoud and Shaimaa M. Hassan. Journal J.Biol. Chem. Environ. Sci., 2011 Vol. 6(2):1-13 .***
- Enhancing the aqueous extraction of stevia glycosides from *stevia rebaudiana* leaves under the action of electric discharge pretreatment (2009). ***Negm, M.S, Amal H. Mahmoud1, F.H. Badr and A.A.I. EL-Badawi . Zagazig J. Agric. Res., Vol. 36 No. (5).101-110***
- Effect of Feeding Probiotics on Rats Immunity and Health Conditions During Pregnancy ***Ali, Abdul-Rahman, A.; A. M. E. Metwally; Amal, H. Mahmoud** ; and Hadil, F. Attia. The Ninth Conference and Exhibition on Food Industries between Production Quality and Competitive April 7-9 ,2009 Organized by International Center for Research and Consultation COMIBASSAL and Food Technology Research Institute***
- Availability of calcium from fortified balady bread .(2005). ***Ashraf A.Abedel-Megeid,Nadia M .Abd El-Motaleb and Amal H.Mahmoud .Egyptian J.oF Nutrition .XX :45.***
- Food consumption nutrient intake and anthropometrical status among Egyptian women (2004) . ***Amal H.Mahmoud ; Hala M.Z.Mahmoud and N.I.Ibrahim .6th International Conference for Food Industries Quality Control .10-12 October ,2004 Al Mhrosa Hotel –Alexandria –Egypt.***
- Nutrition status and body mass index for Egyptain women (2004) ***Amal H.Mahmoud ,Ibrahim A.youssef and Nabib A.Ibrahim . Arab J. of Food and Nutrition 5:98.***
- Low caloric Apricot jam based on stevioside sweetener ,keeping quality test (2004) . ***Nigm, M.S. ; Amal, H. Mahmoud and Badr, F.H. Egyptian J . of Agric . Research 82 : 137.***
- Nutrition and Microbiological evaluation of some traditional foods (2004) ***Zagazig J. Agric .Res 30:1953.***
- Biological reflections associated with the administration of stivioside sweetened diets to diabetic Albino rats(2003). ***Nigm, M.S. ; Amal, H. Mahmoud and Badr, F.H. 5th . Int. Conference for Food Industries Quality Control.***

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

- Efficacy of protein source separately or mixed with caffeine on bioavailability of calcium and phosphorous (2002) . *Amal H. Mahmoud , Ensaf, M. Khalil and Ghada M. Youssaf . Egypt. Nutrition 80:243.*
- The role of dietary formulas based on cereals and legumes in management of acute diarrhea among infants and children (2002). *Mohmed s. mohamed , Mahmoud T. EL-Mougoub , Amal H. Mamoud and Sad A . Mahgoub . J .Home Economics Menoufia Univ. 45 :1 .*
- Nutritional value of chicken fried in reused soybean oil (2001). *Amal H. Mahmoud .The Third International Conf. and Exhibition for Food and Quality Control .Food Quality 2001 Int. Center for Res. And Consultation COMIBASSAL and FTRI 17-19 June, 2001. Alex. Egypt .*
- Calcium intake level and sources in Egypt (2001). *Amal H. Mahmoud , Ibrahim A. Youssef , Ensaf m. Khalil , and Nabib A. Ibrahim .The First Arab Conference on nutrition 25-27 September 2001 Manama-Bahrain.*
- Iron availability in daily intake foods of women (2000). *Amal H. Mahmoud , Ibrahim A. Youssef , Ensaf M. Khalil , and Nabib A. Ibrahim .Regional workshop on Nutrition and Micronutrient deficiencies in the Near East and North Africa 8-9 Nov. 2000. Cairo Egypt.*
- Iron deficiency causes and prevention .Amal H. Mahmoud .Food Tech. Res. Inst .Agric. Res. Center Giza Egypt.
- Predication of B-carotene and iron availability affected by frying tofu using different fats (2000). *Amal H. Mahmoud , Ensaf M . Khalil and Ghada M. Youssaf. Symposium on food additives Int. center for Res. And consultation COMIBASSAL and FTRI and Society of Food Industries. 10-11 May .2000. Alex. Egypt.*
- Nutrient element contents of certain local bread varieties (2000). *Sorur M.A; Amal H. Mahmoud and Ensaf M. Khalil .1st Mansoura Conf. of Food science and Dairy technology .17-19 Oct. 2000.*
- Influence of soy proteins on lowering lipid fractions of hypercholesteric rats *Ahmed , F.A; S.M. Mansour, Amal H. Mahmoud and Ensaf, M. Khalil (1999) .The Second Int. Res. and Exhibition for Modern Tech. for Higher Productivity of food and environment .safety (Food Quality 99). 1-3rd June ,1999 Alex. Egypt.*

Curriculum vitae. Prof. Dr. Amal Hassanein Mahmoud

-Beta- carotene in some vegetables influenced by different processing methods (1999). *Somia H. Abdel Latif, Amal H. Mahmoud and Basyony, A.E. 6th Arabic Conference on food Science and Technology. March 16-18th. 1999. Cairo Egypt.*

- Sensory attributed of pan bread as affected with substitution of soy – protein fractions. (1999). *Amal H. Mahmoud and Ensaf M. Khalil .The Second Int. Res. and Exhibition for Modern Technology for Higher Productivity of Food and Environment. Safety (Food Quality) 1-3rd June, 1999 Alex. Egypt.*

- Studies on some food colors. (1998). *Bayaumy, A.m.; Mahmoud H. Mahmoud. Amal H. Mahmoud. and Soliman, S.A. Bulltin of High Inst. of Public Health 28 (sup):81*

- Development of food consumption monitoring system in Egypt (1998). *Khorsheed A, Ibrahim. N., Galal, O., Horrision, Gand et al .Adv .Agric .Res. Egypt 1:1.*

- Effect of tea, ascorbic acid and lemon juice on iron availability in cooked and nabet faba bean (1998). *Amal H. Mahmoud. Bulltin of High Inst. Inst. of Public Health 28 (sup): 71.*

- Cookability characteristics of faba bean and their relationship to prepared dishes .*Samia A. Mahmoud ; A.E. Basyony ; Amal H. Mahmoud and S.A. Hafez (1998) .Nile Valley and Red Sa regional Program (NVRSRP) .Newsletter 1:17.*

- Effect of extrusion and expelling processing on the antinutritional factors of soybean (1996). *Amal H. Mahmoud. J. Nutrition vol. XI: 104.*

- Effect of processing on the nutritive value on Mung bean (1995). *Soheir A. Saad, Amal H. Mahmoud and Ahmed M. Khoreshed. Egyptian J .of Nutrition .vol X: 237*

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