



## Curriculum Vita

- 1- Name: Mounir Mohamed Eid  
2- Date of birth : 09 / 05 / 1970  
4-Address: 4 Nasser St., Nasr Eldin , Elharm, Giza, Egypt.  
5-Tel: 00202-35709763 - Mobile:+2 01001972192  
6- E-mail: mounireid@hotmail.com

- 7-Nationality : Egyptian  
8- Civil status : Married  
10-Education : Ph.D. degree in Food Science and Technology

### Degree & Date

Ph.D. (2005)

M.SC. (1999)

B.SC. (1993)

### Institution obtained from

Fac. of Agric., Cairo Univ.

Fac. of Agric., Cairo Univ.

Fac. of Agric., Cairo Univ.

### Language skills :

Language	Reading	Speaking	Writing
Arabic	Excellent	Excellent	Excellent
English	VG	VG	VG

### **Professional courses in English Language .**

- Pre TOEFL.
- Local TOEFL
- English Language Courses.

### **Computer skills :**

Excellent Knowledge and high skill in different programs of Microsoft Office & the Internet, Photoshop, Excel, Acrobat Reader, Power Point, SPSS, E-mail, etc.....)

- ICDL from Ministry of Communication and Information, 2009

### **Present position:**

- ◆ Associated professor at Oils and Fats Research Dept. Food Technology Research Institute since 2010. Agricultural Research Center.
- ◆ Agriculturist, Researcher Ass., Ass. Researcher, Researcher in Oils & Fats Res. Dept., Food Tech. Res. Inst. (FTRI).



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### **Key qualifications and Experiences:**

- ◆ Quality control engineering in quality assurance section for confectionery products in El-Rashidi Elmizan factory Halawa and Tehina and other confectionery products. My responsibility was receiving raw materials, analysis the raw materials and finished products according to standard or internal criteria .
- ◆ Consultant in Mano Company for producing olive oil and table olives , which, meets the requirements of international standards for exporting to EU countries .
- ◆ Consultant in El-Barka factory for producing medicinal, herbs, spices and aromatic plants.

My responsibilities were establishing the quality control lab furnished with needed instruments and fulfill the requirements of ISO Standards 9001, 14001, 18001 and 22000. Also, responsible for implementation of the systems and investigations of non conforming work with the teams and all things related to quality and food safety issues for food products.

- ◆ Technical Assessor with the Egyptian Accreditation Body according to ISO/IEC 17025 "General Requirements for the Competence of Testing and Calibration Laboratories".
- ◆ Food analysis and sanitation
- ◆ Experience in Oils and Fats physicochemical analyses.
  - Experience in Olive Oil physicochemical analyses.
  - Experience in Oils & Fats Derivatives physicochemical analyses.
  - Chromatography analysis for volatile oils and fixed Oils using gas chromatography instrument.
  - Experience in Essential Oils physicochemical analyses , distillation and extraction.

- Experience in Medicinal & Herbal Plants physicochemical analyses.
- Quality control of Oils & Fats and their Derivatives processing.
- Quality control of Herbal and Medicinal plants Processing.

### **National Conferences and Scientific Courses :**

#### **-Attendance and participate in many National and International**

- Training Courses in different Food Technologies (Oils & Fats, Meat & Fish, Dairy Products, Baking, Packaging ...etc, at FTRI.
- Training Courses of HACAP in different Food Technologies (Oils & Fats, Meat & Fish, Dairy Products, Baking, Packaging ...etc, at FTRI.
- Training Courses in Food Processing, Microbiology , Functional Foods, Meat & Fish, Dairy Products, Packaging, Fruits & Vegetables Technology ...etc, which held with the cooperation between AINIA and Food Industries Technology Center.
- Participate in the conference on the role of standards in promoting industry and trade. Cairo, Egypt, 23-25, 2004.
- The Role of Universities in Food Industries Modernization, Cairo Univ., Nov. 23-24 2004.
- ◆ Participate in the ISO/EOS workshop on ISO/IEC 17025 " General Requirements for the Competence of Testing and Calibration Laboratories" 6 Dec. 2005.
- ◆ Participate in Training course on" Sensory Evaluation of olive oil ", IOOC, 18-20 April, 2006.
- ◆ Organoleptic assessment of virgin olive oil training course (Selection) IOC& FTRI, December, 2007.
- ◆ Organoleptic assessment of virgin olive oil training course (Selection) IOC& FTRI, 21-24 April, 2008.
- ◆ Participate in Training Course for Reform of the Technical ad Vocational Education and Training System TVET in Egypt under the farm of cooperation with European Union Project, 2008.
- ◆ Scientific writing course sponsored by Field crops institute, **2010.**

- ◆ Participate in statistical training course with central lab for design and statistical analysis research , ARC in June, 2011.

### International Conferences and Scientific Courses :

- ◆ Training Courses in Improvement of Standards for Agriculture products in Arabian Countries held in **Oman, Jordan** by Arabian Organization for Agriculture Development from 29/10 to 3/11 2001.
- ◆ International course on the improvement of olive oil quality in the frame of Spanish cooperation project for modernization of olive industry based on the demonstration farm in Al Fayoum , **Egypt . 2004.**
- ◆ The international course on the improvement of olive oil quality, Cairo, **Egypt** from 20-27 February 2005 in the frame of cooperation of international olive oil council (IOOC) .

Participate in many international courses related to accreditation activities:

- ◆ Proficiency Testing Assessor Training Course, held on Egyptian Accreditation Council, in the frame work of cooperation with United Kingdom Accreditation Service October, **2009.**
- ◆ Proficiency Testing Assessor Training Course, held on Egyptian Accreditation Council, in the frame work of cooperation with United Kingdom Accreditation Service October, **2009.**
- ◆ Method Validation and Uncertainty Measurement Course held on Egyptian Accreditation Council, in the frame work of cooperation with United Kingdom Accreditation Service October, **2010.**
- ◆ International course on the improvement of olive oil and table olive quality in the frame of UNDO cooperation with ministry of industry, Food Tech. Center, Egypt, **2008.**
- ◆ International course on olive oil Standard , Madrid at International Olive Council , IOC , December **2009, Spain.**
- ◆ Study visit mission on accreditation work joint with Swedish accreditation body (SWEDAC) held in **Sweden, 2010**
- ◆ Participate in international project with Italian partner , Parma University on ' Food Traceability ' held in **Italy, 2010.**

- ◆ International training course on Communication Skills in English and Promotion of Food Processing Enterprises for Women., **India for 3 months, 2011.**

### **Projects and other activities :**

- Participate in the “**Maximization of Oils Production of Olives and The Utilization of its Wastes and By-Products**” Project. 2000
- Participate as a member in the project ' **Food Traceability**' with the Italian partner and ARC.2011
  
- Participate in BTSF (**Better Training for Safer Food**) project in the field of Meat and Poultry.
  
- Participate in Maternal and Child project in Rural Areas.
- Participate as a member of the Organizer Committee in different conferences and training courses.

### **Publications:**

**Many scientific publications in food science and technology fields**

- **Preparation and evaluation of superglacerinated shortening:**  
**Publisher: LAP LAMBERT Academic Publishing (May 27, 2011), GmbH & Co, , Germany , ISBN-13: 978-3844395013.**
  
- **Evening primrose seeds (*Oenothera biennis* L.) as a rich source of natural antioxidants and anti-inflammatory oil**
  
- **Conjugated linoleic acids: Preparation and Biological Evaluation**
  
- **Reduction of Acrylamide Formation in Fried Potato Chips.**
  
- **Impact of Pre-Frying Treatments on The Oil Uptake of Fried Potatoes.**
  
- **Preparation and Evaluation of Different Types of Vegetarian Butters.**

- **A study on oil and other chemical composition of seeds for SOME COMMERCIAL and brown colored egyptian cottons**
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- **Biochemical evaluation of some oils rich in  $\omega$ -3 or  $\gamma$ -linolenic acids and their anticancer activity**
- **Characterization of some new olive oil genotypes growing El-Khatatba zone – Egypt.**
- **Effect of harvest time of Maraqi cultivar on olive oil quality and sterols composition.**
- **Evaluation of *Balanites aegyptiaca* (L.) Del Fruits as Untraditional Source of Oil**
- **Effect of Some Phytochemicals on Reduction of Acrylamide in Fried Potato Chips and Their Biological Effects on Blood Lipid Profile**
- **Traceability of olive oil authentication using DNA molecular evaluation, thermal analysis (DSC) and ECN42**
- **Antioxidant activity of phenolic compound recovered from olive oil mill wastewater**
- **Sterols composition of some olive oils varieties cultivated under Egyptian conditions**
- **Effect of cardamom, cinnamon and ginger on lipid profile and antioxidant enzymes in oxidized oil consumers**
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**NB: All credentials' are present under request.**

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