

## CURRICULUM VITAE

### Personal Information

**Name:** Manal Abdel Rahman Ali Sorour

**Job Title and Address:** Assistant Professor, Food Engineering Department, Food Technology Research Institute, (FTRI), Agri. Res. Center (ARC), 9, Cairo, Univ., st., Giza, Egypt

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**Job Telephone :** (202)35735090

**Fax:** 35684669

**Date of Birth:** 13 September 1970

**Country of Citizenship:** Egypt

**Matial Status:** married

**Language ability:** English very good

**Computer:** ICDL

### Objectives

From December 1993 until now in Rheology lab. using Brookfield viscometer, measuring rheology of juices and its concentrates, jams honey , tomato pastes, .....etc.

- Rheological calculations according to unit operation in companies

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Sinor researcher, Food Engineering and packaging Department, Food Technology Research Institute, (FTRI), Agri. Res. Center (ARC)

### **Educational Qualification**

- July 1993 B.Sc. in Chemical Engineering, Faculty of Engineering, Cairo University.
- July 2001 M.Sc. in Chemical Engineering (Food Engineering), Faculty of Engineering, Cairo University.  
" A Comparative Study of Energy Conservation Methods In Juice Concentration By Evaporation"
- May 2005 Ph.D. Chemical Engineering (Food Engineering), Faculty of Engineering, Cairo University.  
"Study of the Non-Newtonian Properties of Fruit Concentrates"

### **Fields of Interest**

#### **Food Engineering such as:**

Rheological properties of food

Effect of properties of food on the design of unit operation in industries

Drying of fruits and vegetables

Studying chemical, mechanical, and thermal treatment, the effect of additives, storage,

handling of food

### **Packaging**

Preparing edible coating and films- rheological properties of different edible blends to obtain optimum concentration of blends that give good quality of coating.

### **Professional Responsibilities**

- Director of rheology lab., Food Engineering and packaging Department
- Member of American Association of International Researchers (AAIR) under Engineering Forum.
- Reviewer in Bio info publication journals, Journal of Engineering and technology

### **Working Experience**

From December 1993 until now in Rheology lab. using Brookfield viscometer, measuring rheology of juices and its concentrates, jams honey , tomato pastes, .....etc.

- Rheological calculations according to unit operation in companies
- Mass and heat transfer in food process and drying of fruit and vegetables
- Preparation of lectures in Food Engineering and Packaging
- Sharing in Mothering and Childhood project.

### **Supervision**

M.Sc. Chemical Studies of some honeybee products and their utilization in food processing.

Ph.D. Optimum operating conditions for juice concentrate processes

Ph.D. Optimum drying conditions of some citrus fruit in north Africa.

Ph.D. Application of nano technology in jute packages

## Publications

1- **M.A. Sorour, S.R. Mostafa, M.F. Abadir, L.A. Habash**, (2004) "Time - Dependant Flow behavior of Fig Jam puree" TESCE, The Transactions of the Egyptian Society of Chemical Engineers, Vol. 30, No. 1, PP. 127-140.

2- **M.A. Sorour, S.R. Mostafa, M.F. Abadir, L.A. Habash**, (2006), 'Effect of temperature and concentration on the Rheological properties of fig jam puree' the third International Conference on Chemical & Environmental Engineering, Military Technical College, Kobry Elkobbah, Cairo, Egypt.

3- **M.A. Sorour**, (2006), "Prediction of Power number in Mixing of Apricot jam puree" J. of Engineering And Applied Science, Vol. 53, No.1, PP.133-144

4- **S.R. Mostafa and M.A. Sorour** , (2006), " Effect of Impeller Geometry on Mixing of carrot concentrate", TESCE, The Transactions of the Egyptian Society of Chemical Engineers, Vol. 32, No.3, PP. 1-13.

5- **Samir M.H. Rabie and M.A. Sorour**, (2007), "Study of the Rheological Properties of Tahina (Sesame Paste) Samples from Egyptian Market", TESCE, The

Transactions of the Egyptian Society of Chemical Engineers, Vol. 33, No.1, PP. 1-14.

6- **M.A. Sorour and M.T. Assous, (2008)**, " Effect of Mixing During Extraction on the Quality of Date Juice" J. of Engineering And Applied Science, Vol. 55, No.1, PP.93-108.

7-**M.A. Sorour, E. S. Abdou and S. Bosamari, (2009)** "Rheological properties of Apricot jam through piping" J. TESCE, The Transactions of the Egyptian Society of Chemical Engineers, Vol. , No. PP

8- **M.A. Sorour, E. S. Abdou and H. A. Hussien, (2009)** " Rheological Properties of starch (Gelatinized in Microwave)/ Chitosan blends", J. for Environmental Sciences, Vol. 7, No. 1, . 1-17.

9- **M.A. Abd Al-fattah, M.A. Sorour and E.O. Nour El-din, (2010)** " Drying of honeybee brood", J. for Environmental Sciences, Vol. 8, No.1, PP.25-40.

10- **R.H. Morsy Azzam, M. A. Sorour and A. S. Elmahrouky, (2011)**, " Improvement of Jute Packages to Resist Insects during Storage of Bean Seeds" J. Textile Science and Engineering, Vol. 1, pp.1-5

11- **N.M. El-Biale and M. A. Sorour, (2011)**, "Effect of adulteration on honey properties" International Journal of Applied Science and Technology, Vol. 1, No. 6, pp 122-133.

12- **Entsar, S. Abdou; Osheba, A.S. and M.A. Sorour, (2012)**, " Effect of Chitosan and Chitosan nanoparticles as active coating on Microbiological characteristics of fish fingers", International J. of Applied Science and Technology, Vol. 2, No. 7,

369 14-A.S. Osheba, M.A. Sorour, Entsar, S. Abdou, (2013), "Effect of Chitosan Nanoparticles as Active Coating on Chemical Quality and oil uptake of fish fingers, Journal of Agriculture and Environmental Sciences 2(1); pp. 01-20.

15- M.A. Abd Al-fattah, M.A. Sorour and E.O. Nour El-din, (2013) "Rheological properties of cake dough as affected by the addition of dried honeybee brood", TESCE, The Transactions of the Egyptian Society of Chemical Engineers, Vol. 38, No.1., pp 1-14.

16- Abdou, E. S. and Sorour, M. A., (2014) "Preparation and characterization of starch/carrageenan edible films", International Food Research Journal 21(1), pp. 191-195.

#### **Published book**

1- Energy conservation methods in juice concentration by evaporation

2- Non-Newtonian Properties of Fruit Concentrates

Lampert Academic Publishing, 2011