CURRICULUM VITAE

1. Personal data:

- Family name: Sitohy
- First name: Mahmoud
- Nationality: Egyptian
- Civil status: Married with 3 children

2. Education:

Institution	Degree
Ain-Shams University, Faculty of Agriculture (1967-1971)	B.Sc. (Biochemistry)
Zagazig University, Faculty of Agriculture (1972-1976)	M.Sc. (Biochemistry)
Zagazig University, Faculty of Agriculture (1977-1983)	Ph.D. (Biochemistry)

3. Language skills:

Language	Reading	Speaking	Writing
English	Excellent	Excellent	Excellent
French	Excellent	Excellent	Excellent)
German	Excellent	Very Good	Very Good
Arabic	Excellent	Excellent	Excellent

4. Membership of professional bodies:

- American Chemical Society
- Sigma Xi.
- Society for Green Vegetation Research
- Egyptian Biochemical Society

- French Academic Society
- Egyptian Medical Biochemical Society
- Egyptian Agricultural Biochemistry Society

5. Skills and competences:

- Knowledge and practice of the basic computer programs and programming (DOS, DBASE, BASIC, EXCEL-1, EXCEL-2, WINDOWS, WINWORD, Sigma plot, Corel Draw and power point presentation, Molecular Modeling).
- Chemical Molecular modeling skills in the field of Organic Chemistry and Biochemistry (transformed four teaching course materials into the form of molecular modeling.
- Analytical skills of the ideas, proposal and projects.
- Synthetic and constructive skills of proposal and projects.
- Argument skills in evaluating subjects, ideas and new mental or cultural trends.
- Communication skills with different culture-based parties and at an appropriate pace of response.
- Time management skills for implementing specific tasks.
- Internet search skills.
- Good presentation skills using electronic tools (power point) and through simulation & simplification as well as convincing competences.
- Strategic planning skills.

6. Present position:

- Executive director of Project Management Unit, Zagazig University, Egypt.
- Professor, Biochemistry Department, Faculty of Agriculture, Zagazig University, Egypt.

7. Key qualifications:

- Consultancy experience,
- Management of 3 international research projects.
- Management of 4 National Education projects.
- National and international expert,
- Experienced trainer in the National training Higher Education programs,
- HE Project evaluator,
- Attended a postgraduate course on Molecular Modelling in Chemistry at Copenhagen University, Denmark, 2006.
- Peer reviewer for many scientific journals,
- Expert for the European Commission (EC, Tempus projects).
- National and international expert of Bologna process and ECTS system (leading member of the Egyptian Bologna promoters group and member of the European Bologna promoters.
- Research project evaluator at national and international levels (FP7).

- ISO9001 lead Auditor (QMS) certified by IRCA; Certificate of successful completion of Quality Management Systems Lead Auditor, training course organised by SGS United Kingdom in Cairo, 23-27 November 2008.
- Expert and Trainer of strategic planning for FLPC at Zagazig University.
- Coordinator of the BUILDING BRIDGES initiative between California University Davis, USA and the Egyptian universities, since July 2008 on which ended in a memorandum of understading between California University and 4 Egyptian universities (Zagazig, Cairo, Alexandria and Beni Sweif).
- Coordinator for the French Egyptian Year for Science and Technology 2010.

8. Professional experience

Date	Location	Organisation	Position	Description
1971-1976	Zagazig	Zagazig Univ.	Demonstrator	Presenting and guiding practical work
1977-1983	Zagazig	Zagazig Univ.	Assistant lecturer	Presenting and guiding practical work
1981-1982	UK	NIRD, Reading University	Visiting scientific researcher	Designing and implementing research work
1983-1987	Zagazig	Zagazig Univ.	Lecturer	Lecturing and research implementation.
1984-1985	USA	California University USA	Visiting Assist. Prof.	Designing and implementing research work
1987-1992	Zagazig	Zagazig Univ.	Assist. Prof.	Lecturing, Research and supervision
1992-1994.	France	INRA-Nantes, France.	Visiting Researcher at INRA-Nantes, France.	Designing and implementing, reporting and publishing research work
1992-Now	Zagazig	Zagazig Univ.	Full professor	Lecturing, Research implementation and supervision
1999-2001	France	INRA-Nantes, France	Visiting Researcher at INRA	Designing and implementing, reporting and publishing research work
2002-2007	FRANCE	INRA & Nantes Univ.	Visiting Researcher	Conducting research on Polio and coxsackie virus
2001-2008	Zagazig	Zagazig Univ.	Head of Biochemistry department	Management, Lecturing, Research implementation and supervision
2007	Italy	ETF	Independent expert	Assessment of Tempus III projects
2008	Belgium -	EC	Independent expert	Assessment of Tempus IV projects

2008	France	INRA and Nantes University	Visiting Researcher	Conducting research on Influenza virus
2009	France	INRA and Nantes University	Visiting Researcher	Conducting research on Influenza virus and lactic acid Bacteria
2009	USA	California University Davis	Cooperation coordinator	Holding cooperation agreement
2010-2010	Eg-FR		Cooperation coordinator	French Egyptian year for science and technology
12-2010-now	Zagazig	Zagazig Unversity	Executive Director	University Project Management Unit (UPMU)
06.2013	Zagazig	Zagazig Unversity	Director	TICO office (Technology Transfer and Innovation Office)

9. Accumulated Specific experience:

Activity	Country	Date
Visiting scientific researcher	UK	1981-1982
Visiting Assistant professor at California University	USA	1984-1985
Visiting Researcher at INRA-Nantes, France.	France	1992-1994,
Visiting Researcher at INRA	France	1999-2001,
Visiting Researcher at INRA	France	07-09 - 2002
Visiting Researcher at INRA	France	07-09 - 2003
Visiting Researcher at INRA	France	07-09 -2004
Visiting Researcher at INRA	France	07-09 -2005
Visiting Researcher at INRA	France	07-09 -2006
Visiting Researcher at INRA	France	07-09 -2007
Visiting Researcher at INRA	France	07-09 -2008
Visiting Researcher at INRA	France	07-09 -2009
Visiting Researcher at INRA	France	08-09 -2010
Coordinator for TEMPUS-SCM project : Echanges Expériences Bologne Fac. Sciences du Vivant EG.	Egypt	2005-2007
Expert and evaluator for Tempus III and Tempus IV proposals.	Italy	2-2007
Peer reviewer for Quality Assurance Project in High Education	Egypt	2005-2008
Expert and evaluator for CIQAP project (National project in Egypt preparing universities for accreditation).	Egypt	12-2007-now.
Evaluator for research product for the National Universities staff members applying for promotion to full professor.	Egypt	1997-now
External examiner for M.Sc. and PhD students	Egypt	1985-now
Project manager for Quality assurance project and unit in Zagazig University.	Egypt	2004-now
Project manager of Computer Molecular Modeling in	Egypt	2005-2007

Teaching Chemistry funded by HEEPF, MOHE.		
Project manager of strategic plan project on the application of credit hour system in Egypt	Egypt	2006-2009
Leading member in Bologna process promoters in Egypt	Egypt	11/2007-6/2009
Accredited trainer in the FLDP project in Zagazig University for training university staff members..	Egypt	2005-now
ISO9001 Lead Auditor (QMS) accredited by IRICA	Egypt	11-2008-to 11-2011
Manager of Imhotep project with INRA-France (Estrification of milk proteins for antiviral activities).	Egypt-France	2005-2007
Manager of a Nato project SFP (Science for Peace) on producing active substances from lactic acid bacteria.	Eg.,Fr., Bul., Azr., Rus., Arm.	2007-2010
Expert for Cordis(research project Frame work program Fp) for EU countries.	EU countries	2006-now
Sustainable research activities with INRA-France and Nantes university, Faculty of Pharmacy, France	France	1992-now
Director of the central laboratory for chemical and microbiological analysis at the faculty of Agriculture, Zagazig University.	Egypt	2001-2006
Establishing a modern Biochemical laboratory, in the faculty of Agriculturew, Zagazig University, funded by BLAFE (The Egyptian French liaison)	Egypt	2006-2007
Supervisor of research and student labs in the Faculty of Agriculture and head of laboratories' committee.	Egypt	2001-2007
Participating in the cooperative activities between Zagazig Univ. and the investors of 10^{th} Ramadan city.	Egypt	2001-now
Providing consultations for the food product corporations in the surrounding region.	Egypt	2001-now
Designed and supervised a research project (fabrication of degradable plastics) in Mubarak city for research.	Egypt	(2002-2003)
Tempus expert participating in Tempus IV assessment	Belgium-EC	May-August -08
Visiting Researcher, INRA and Nantes university	France	July-Spet.-2008
Trainer of establishing HACCP system.	Egypt	2006-2008
E-learning participant (participated in transforming the course I am teaching into El-learning form (Organic Chemistry) and presented it in AUC conference 2009.	Egypt	2008
Coordinator of the BUILDING BRIDGES initiative between California University Davis, USA and the Egyptian universities.	Egypt and USA	July 2008 on.
Trainer of strategic planning at FLDC Zagazig University	Egypt	FEB 2009 2009 on
Member of the committee designing the strategic plans of Zagazig University	Egypt	May 2009 on
Coordinator for the French Egyptian Year for Science and Technology 2010 (appointed by EG and FR Ministries of Higher Education.	Egypt-France	JAN-DEC-2010

Manager of STDF project on "inhibiting plant virus by modified proteins".	Egypt	2010-2012

10. Prizes

- **The first prize for the best scientific published article in food application provided by the Scientific Society for Food Industries and Unilever-Orient Company.**
- **International publication prizes offered by Zagazig University (2007-2012).**
- **Obtained Zagazig University appreciating prize in basic sciences (Biochemistry) in 2011.**
- **Nominated for the State prize in Agicultural Sciences (Biochemistry) for the year 2012.**

11. Contact

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12. Most Recent Publications

1. Counteracting Recontamination of Pasteurized Milk by Methylated Soybean Protein. Samir A. Mahgoub & Mahmoud Z. Sitohy & Ali O. Osman, Food Bioprocess Technol (2013) 6:101–109.
2. Preservative action of 11S (glycinin) and 7S (β-conglycinin) soy globulin on bovine raw milk stored either at 4 or 25 °C. Ali O Osman, Samir A Mahgoub and Mahmoud Z Sitohy. Journal of Dairy Research (2013) 80 174–183.
3. Extent and Mode of Action of Cationic Legume Proteins against Listeria monocytogenes and Salmonella Enteritidis. Mahmoud Sitohy, Samir Mahgoub, Ali Osman, Ragab El-Masry, Aly Al-Gaby. Probiotics & Antimicro. Prot. (2013) 5:195–205.
4. Comparative prevalence of pathogenic and spoilage microbes in chicken sausages from Egypt and Greece. Samir Mahgoub and Mahmoud Sitohy. Health (2013) 5: 274-284.
5. Extending the technological validity of Raw buffalo milk at room temperature by esterified legume proteins. A. Osman, S. Mahgoub, R. El-masry, A. Al-gaby and M. Sitohy. Journal of Food Processing and Preservation ISSN 1745-4549.
6. Preliminary assessment of potential toxicity of methylated soybean protein and methylated lactoglobulin in male Wistar rats. Mahmoud Z. Sitohy & Ali O. Osman, A. Ghareib, J-M. CHobert, T. Haertle. Food and Chemical Toxicology (available online 5 July 2013).
7. In vitro and in situ antimicrobial action and mechanism of glycinin and its basic subunit. Mahmoud Z Sitohy, Ali O Osman, Samir A Mahgoub. *International Journal of Food Microbiology(2012) 154: 19-29*
8. Controlling psychrotrophic bacteria in raw buffalo milk preserved at 4 °C with esterified legume proteins. Sitohy, M., Mahgoup, S., & Osman, A. *LWT - Food Science and Technology.* (2011). 44, 1697-1702.
9. Enhancing milk preservation with esterified legume proteins. Sitohy, M. & Osman, A. *Probiotics and Antimicrobial Proteins,* (2011). 3, 48-56.
10. Counteracting recontamination of pasteurized milk by methylated soybean protein. Mahgoup, S., Sitohy, M., & Osman, A. (2011). *Food Bioprocess Technol.* DOI 10.1007/s11947-011-0653-0.
11. Inhibition of growth of pathogenic bacteria in raw milk by legume protein esters. Mahgoup, S., Sitohy, M., & Osman, A. (2011). *Journal of Food Protection.* 74 (9), 1475-1481.
12. In vitro and in situ antimicrobial action and mechanism of glycinin and its basic subunit. *International Journal of Food Microbiology.* Sitohy, M., Mahgoup, S., & Osman, A. (2011). DOI: 10.1016/j.ijfoodmicro.2011.12.004
13. Characterization of two safe *Enterococcus* strains producing enterocins isolated from Egyptian dairy products. El-Ghaish, S., Hadji-Sfaxi, Ahmadova, A., Choiset, Y., Rabesona, H., Sitohy, M., Haertle, T., and Chobert, J-M. *Beneficial Microbes.* (2011). 2 (1): 15-27.
14. Proteolysis by Lactobacillus fermentum IFO3956 isolated from Egyptian milk products decreases immune-reactivity of α_{s1}-casein. El-Ghaish, S., Rabesona, H., Choiset, Y., Sitohy, M., Haertle, T., and Chobert, J-M. (2011). *Journal of Dairy Research.* 78: 203-210.
15. Potential use of lactic acid bacteria for reduction of allergenicity and for longer conversation of fermented foods. El-Ghaish, S., Ahmadova, A., Hadji-Sfaxi, El-Mecherfi, K., Bazukyan, I., Sitohy, M., Popov, Y., Kuliev, A., Mozzi, F., Chobert, J-M. , Haertle, T. (2011). *Trends in Food science & Technology.* 22: 509-516.
16. Protective effect of whey proteins against nonalcoholoic fatty liver in rats. E.M.Hamed, S. Taha, A. ABou Dawood, M.Z. Sitohy and Mahmoud Abdel-Hamid. Lipids in Health and Disease 2011, 10: 57-64.

17. Deacidification of High-acid Olive Oil, Ahmed Samy M. Abd El-Salam, Mahmoud A. Doheim, Mahmoud Z. Sitohy and Mohamed Fawzy Ramadan, Food processing and Technology. 2011, S5 http://dx.doi.org/10.4172/2157-7110.S5-001
18. Extending the technological validity of raw milk at room temperature by esterified legume proteins. A.Osman, S. Mahgoub, R. El-Masry, A. Al-gaby and M. Sitohy. Journal of Food Processing and Preservation, 2011, Accepted
19. Antimicrobial activity of native and esterified legume proteins against Gram-negative and Gram-positive bacteria. Mahmoud Sitohy and Ali Osman. Food Chemistry, 2010, 120, 66-73.
20. Influenza virus A subtype N1H1 is inhibited by methylated b-lactoglobulin. Mahmoud Sitohy, M Scanu, B Besse, C Mollat, S. Billaudel, T. Haertle and J-M Chobert J. Dairy Research 2010, 77, 1-8.
21. Antiviral Action of Methylated b-Lactoglobulin on the Human Influenza Virus A Subtype H3N2. Mahmoud Sitohy, B. Besse , S. Billaudel , T. Haertle and J-M ChobertProbiotics & Antimicro. Prot. (2010) 2:104–111
22. Inhibition of Tomato Yellow Leaf Curl Virus (TYLCV) using whey proteins.Ashraf M Abdelbacki, Soad H Taha, Mahmoud Z Sitohy, Abdelgawad I Abou Dawood, Mahmoud M Abd-El Hamid, Adel A Rezk. Virology Journal 2010, 7:26
23. Production, purification and characterization of extracellular protease from candida guilliermondii using okara as a substrate. Mona M. Rashad, Mahmoud Z. Sitohy, Samy F. Sharobeem, Abeer E. Mahmoud1, Mohamed U. Nooman and Amr S. Al-Kashef. Advances in Food Sciences. (2010). 32: 100-109.
24. Characterization of a new isolate of *Lactobacillus* fermentum IFO 3956 from Egyptian Ras cheese with proteolytic activity. S. El-Ghaish, M.Dalgalarrondo, Y. Choiset, M. Sitohy , I. Ivanova , T. Haertle, J-M. Chobert Eur Food Res Technol (2010) 230:635–643.
25. Screening of strains of lactococci isolated from Egyptian dairy products for their proteolytic activity S. El-Ghaish, M.Dalgalarrondo, Y. Choiset, M. Sitohy , I. Ivanova , T. Haertle, J-M. Chobert. Food Chemistry. 120 (2010) 758–764.
26. Effectiveness of esterified whey proteins fractions against lethal avian influenza A (H5N1). Soad H Taha, Mona Mehrez, Mahmoud Z Sitohy, Abdelgawad I Abou Dawood, Mahmoud M Abd-El Hamid and Walid Kilany. Virology Journal. 2010, 7, 330-335.
27. Use of lactic acid bacteria for production of antimicrobial and hypoallergenic products. Chobert, J.-M., Rabesona, H., Choiset, Y., Popov, Y., Tkhruni, F., Kuliyev, A., Ahmadova, A., Ivanova, I., Iliev, I., El-Ghaish, S., Sitohy, M., Mazo, V., Sheveleva, S., Karlikanova, N., Lanina, V., Pescuma, M., Hébert, E.M., Mozzi, F., Font de Valdez, G., & Haertlé, T. Proceeding of the VI Moscow International Congress, Part 2 Biotechnology: State of the art and prospects of development, March 21-25, 2010, Moscow, Russia, Communication orale.

28. Bioconversion of soy processing waste for production of surfactants. Mahmoud Z. Sitohy, Mona M. Rashad, Samy F. Sharobeem, Abeer E. Mahmoud, Mohamed U. Nooman and Amr S. Al Kashef. African Journal of Microbiology Research 4(24), 2811-2821
29. Use of strains of lactic acid bacteria selected from Azebaijani and Egyptian traditional dairy products for reduction of immuno-reactivity of the protein components of milk matrices. El-Ghaish, S., Ahmadova, A., Rabesona, H., Choiset, Y., Sitohy, M., Kuliev, A., Ivanova, I., Haertlé, T., & Chobert, J.-M Food Matrices (Construction, destructuring, sensory and nutritional properties, December 1-3, 2010, Le Croisic, France, Poster.
30. Proteolytic activities of the selected LAB strains from Balkans, Caucasus, Iraq and Egypt. Ivanova, I.; Kirillov, N.; Iliev, I.; Danova, S.T.; Dimov, S.G.; Krasteva, J.P.; Georgieva, R.; Alkhaledy, S.; Husseinova, N.; Popov, Y.; Tkhruni, F.; Karapetyan, Y.; El Gaish, S.; Sitohy, M.; Akhmad, N.; Kuliev, I.A.; Gulahmedov, S.; Dalgalarrondo, M.; Chobert, J.-M.; Haertlé, T. 9th LAB Symposium on Lactic Acid Bacteria, August 31-September 4,2008, Egmond aan Zee, The Netherlands. Poster.
31. Study of antimicrobial and hypoallergenic products of lactic acid bacteria. Ivanova, I.V.; Danova, S.; Lliev, I.; Popov, Y.; Tkhruni, F.; Kuliev, A.A.; Sitohy, M.; Shevelova, S.I.; Lanina, V.V.; Karlikanova, N.; Mazo, V.K.; Chobert, J.M.; Haertlé, T., 2009. International Symposium on Antimicrobial Peptides. Saint Malo (FRA): 2009/06/17-19.
32. Activité antivirale des protéines de lactosérum estérifiées. Jean-Marc Chobert, M. Sitohy, S. Villaudel, M. Dalgalarrondo et T. Haertle (2008). Semaine en science et technologie laitières de la FIL / Forum technologique Novalait 12 - 16 mai 2008, Québec, Canada.
33. Solvent and enzyme-aided aqueous extraction of goldenberry (*Physalis peruviana* L .) pomace oil: impact of processing on composition and quality of oil and meal. Mohamed Ramadan, Mahmoud Sitohy and Joerg-Thomas Moersel, European Food Research and Technology, (2008), 226, 1445-1458.
34. The effect of bovine whey proteins on the ability of Poliovirus and Coxsackie virus to infect Vero cells cultures. M. Sitohy, J.-M. Chobert, M. Dalgalarrondo, M. Nowoczin, B. Besse, S. Billaudel, T. Haertlé. Int. Dairy J. (2008),18, 658-668.
35. Antiviral Activity of Esterified □-Lactalbumin and □-Lactoglobulin against *Herpes simplex* Virus Type 1. Comparison with the Effect of Acyclovir and L-Polylysines. Sitohy, M. Billaudel, S., Haertlé, T., Chobert, J-M. J. Agric. Food Chem. (2007), 55.10214-10220.
36. Isolation and characterization of a lectin with antifungal activity from Egyptian *Pisum sativum* seeds. Sitohy, M., Doheim, M., Badre, H. Food Chemistry, (2007). 104, 971-979.
37. Anticytomegaloviral Activity of Esterified Milk Proteins and L-Polylysines. J-M. Chobert, M. Sitohy, S. Billaudel, M. Dalgalarrondo, T. Haertlé. Journal of Molecular Microbiology and Biotechnology. (2007), 13, 255-258.

38. Inhibition of Bacteriophage M13 Replication with Esterified Milk Proteins. M. Sitohy, J.-M. Chobert, U. Karwowska, A. Gozdzicka-Jozefiak, Thomas Haertlé. J. Agric. Food Chem. (2006) 54, 3800-3806.

39. Esterified Whey Proteins Can Protect *Lactococcus lactis* against Bacteriophage Infection. Comparison with the Effect of Native Basic Proteins and L-Polylysines. M. Sitohy, J.-M. Chobert, T. Haertlé. J. Agric. Food Chem. (2005) 53, 3727-3734.

40. Isolation and partial characterization of chickpea, lupin and lentil seed proteins. S. Alsohamy, M.Z, Sitohy and R. A. El-Masry. World Journal of Agric. Sci.(2007). 3(1), 123-129.

41. Study of conformational changes of ewe's holo(native) and apo □-lactalbumin by spectroscopy and trypsinolysis. J.-M. Chobert, M. Sitohy, K. El-Zahar, M. Dalgalarrondo, Y. Choiset, T Haertlé. J. Food Biochem. (2006), 30, 390-404.

42. Angiotensin I-converting-enzyme (ACE)-inhibitory activity of tryptic peptides of ovine □-lactoglobulin and of milk yoghurts obtained by using different starters. J.-M. Chobert, K. El-Zahar, M. Sitohy, M. Dalgalarrondo, F Métro, T. Choiset, T. Haertlé. Dairy Science Technology (Lait) (2005) 85, 141-152.

43. Peptic hydrolysis of ovine □-lactoglobulin and □-lactalbumin. Exceptional susceptibility of native ovine □-lactoglobulin to pepsinolysis. K. El-Zahar, M. Sitohy, Y. Choiset, F. Métro, T. Haertlé, J.-M. Chobert. International Dairy Journal (2005) 15, 17-27.

44. Purification and physico-chemical characterization of ovine □-lactoglobulin and □-lactalbumin. K. El-Zahar, M. Sitohy, M. Dalgalarrondo, Y. Choiset, F. Métro, T. Haertlé, J.-M. Chobert. Molecular Nutrition and Food Research (Die Nahrung) (2004) 48 (3), 177-183.

45. Inhibitory activity in whey proteins hydrolysates from sheep milk. El-Zahar, K.; Chobert, J-M, Haertlé,T and Sitohy, M. 9th Egyptian International Dairy conference. Cairo, Egypt. (9-11/10/2004) ACE

46. Antimicrobial activity of ovine whey protein peptic hydrolysates. K. El-Zahar, M. Sitohy, M. Dalgalarrondo, Y. Choiset, F. Métro, T. Haertlé, J.-M. Chobert. Milchwissenschaft (2004) 59, 653-656.

47. Proteolysis of ewe's caseins and whey proteins during fermentation of yoghurt and storage. Effect of the starters used. El-Zahar, K., Chobert, J.-M., Dalgalarrondo, M., Sitohy, M., Haertlé, T. J. Food Biochem. (2004), 28 (4), 319-335.

48. Proteolytic degradation of ewe milk proteins during the fermentation of yoghurt and its storage. K. El-Zahar, J.-M. Chobert, M. Sitohy, M. Dalgalarrondo, T. Haertlé. Molecular Nutrition and Food Research (Die Nahrung) (2003) 74, 199-206.

49. When positively charged milk proteins can bind to DNA. Sitohy, M. Z., Chobert, J.-M., Gaudin, J.-C., Haertlé, T. J. Food Biochem (2002) 26, 511-532.

50. Simplified short-time method for the esterification of milk proteins. Sitohy, M. Z., Chobert, J.-M., Haertlé, T. Milchwissenschaft (2001) 56, 127-131.

51. Improvement of solubility and of emulsifying properties of milk proteins at acid pHs by esterification. Sitohy, M. Z., Chobert, J.-M., Haertlé, T. Molecular Nutrition and Food Research (Die Nahrung) (2001) 45, 87-93.

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54. Susceptibility to trypsinolysis of esterified milk proteins. Sitohy, M. Z., Chobert, J.-M., Haertlé, T. Int. J. Biol. Macromol (2001) 28, 263-271.

55. Interactions between basified whey proteins (esterified □-lactalbumin and□ ß-lactoglobulin) and DNA studied by differential spectroscopy. Sitohy, M. Z., Chobert, J.-M., Schmidt, M. Gozdzicka-Jozefiak,A. Haertlé, T. J. (2001). J. Protein Chem. (now = protein Journal) 20 (8), 633-640.

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62. Degradability of different phosphorylated starches and the thermoplastic films prepared from corn starch phosphomonoesters. Mahmoud Z. Sitohy, and Mohamed F. Ramadan. (2001) Starch (Stärke) 53,317-322.

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