

Curriculum vita (c.v.)

Mahmoud Ali Ahmed Mohamed



Personal Data

Name Mahmoud Ali Ahmed Mohamed
Family Name Mohamed
Sex Male
Date of Birth 11 / 4 / 1961
Place of Birth Sohag / Egypt
Marital sautés Marred
Address 40 Ali Abd Elaziz St. (Elraihany tower), Elsad
ElAly St. Elawkaaf building, Elmaady, Cairo.
Tel. Res. + 02 23807766
Mob. + 010 05092275 or + 011 13536463
Tel. Office + 02 37745648, 37745649 / 161
Email Maamohamed61@yahoo.com

Present Title Head Researcher
Employing Agency Horticulture Research Institute, Ministry of
Agriculture, Egypt.
Address 9 Cairo University St. Orman, Giza, Egypt.

27/10/2013, Cairo, Egypt.

Educational Record:

Ph. D. Horticulture Science (Pomology), "**Physiological Studies of Pre and Post Harvest Treatments on Quality of Some Grape Cultivars during Storage**" Faculty of Agriculture, Cairo University, Des.1998.

M. Sc. Horticulture Science (Pomology), "**Post Harvest Studies on Some Grape Cultivars**". Faculty of Agriculture, Cairo University, Oct., 1994.

B. Sc. Horticulture Science (Pomology), Faculty of Agriculture, Assut University, Grade: (Very Good), June 1982.

Employment Record:

Position	Year	Institution
Agronomy	1985	Private sector
Agronomy	1987	MOA, Sohag Sector.
Research Assistant	1991	HRI, MOA, Egypt.
Assistant Researcher	1994	HRI, MOA, Egypt.
Researcher	1999	HRI, MOA, Egypt.
Senior Researcher	2004	HRI, MOA, Egypt.
Head Researcher	2009	HRI, MOA, Egypt.
The head of Fruit Handling Department	2013	HRI, MOA, Egypt.

Working EXPERIENCE

Member of the handling and post harvest fruit extension group in Horticulture Research Institute. (1991- till now)

27/10/2013, Cairo, Egypt.

Member of the handling and post harvest fruit extension group in Horticulture Research Institute in coordinate with Agriculture Training Sector; Ministry of Agriculture, (1991- till now)

Member of the handling and post harvest fruit extension group in Horticulture Research Institute in coordinate with Agriculture extension sector, Ministry of Agriculture., (1991- till now)

Member of the handling and post harvest fruit extension group at horticulture research institute in coordinate with marketing information project; Ministry of Agriculture., (1999- 2005)

Member of the handling and post harvest fruit extension group at fruit handling Department, HRI, in coordinate with marketing extension program, The Extension General Administration, Ministry of Agriculture. (2000 - till now)

Member of the handling and post harvest fruit researcher group at Middle East Regional Agriculture Program, MOA, in coordinate with Danish government. (1999-2000).

Head and a member of the handling and post harvest fruit extension group in the National Egyptian German Citrus Productivity Developing Project, Ministry of Agriculture in coordinate with GTZ; Ministry of International Cooperation; Germany. (1999-2001)

Member of the handling and post harvest fruit extension group in the ATUT Project, Ministry of Agriculture in coordinate with USAID; United State of America.(1999-2000).

Post Harvest and Fruit Physiology Consultant of El Wady, Egyptian company for Citrus Exporting (2001-2002).

Post Harvest and Fruit Physiology lecture at Integrated Pest Management Project (IBM) , Ministry of Agriculture in coordinate with GTZ; Ministry of International Cooperation; Germany, (2000-2004) .

Post Harvest and Fruit Physiology Consultant of Agriculture Modernization Project (Ser El-Ard, land secret), Ministry of Agriculture in coordinate with Europe community (2002 till now)

Post Harvest and Fruit Physiology lecture at the Exportation and importation International Authority in coordinate with the Arab Academy for sea Transportation. (2004).

Post Harvest and Fruit Physiology lecture at Middle East Regional Agriculture Program, MOA, in coordinate with Danish government. (2006-2011)

Member of the work group (5 experiences) of the *Activation of Integrated Production Systems between Italy and Egypt project. financed by the international cooperation ministry, Italian government. and caring out by Mediterranean Agronomic Institute of Bari in coordinate with HRI, ARC, MOA* (2009- 2011), that is aimed to the improvement of Egyptian fresh produce production and of the trade relations between the two countries, in the light of increasing the export taking account of the criteria of seasonality and complementarity.

<http://eg-it-gateway.com/>.

TRAINING

Training attended / Technical skills acquired	Place	Dates (from - to)
International Training courses:		
1 - A Short training course in the field of Innovative Packaging for Fresh and Lightly	Zaragoza - Spain	October 21 st to 25 th 2013

27/10/2013, Cairo, Egypt.

Processed Fruits and Vegetables held in Zaragoza (Spain) during 21-25 October 2013 organized by the Mediterranean Agronomic Institute in Zaragoza, (Spain).		
2 - A Short visiting to Italy in order to recognize on the new technology of fruit postharvest practice for 5 days associated with some Egyptian fruit growers. This visit was organized by Mediterranean Agronomic Institute of Bari as a part of <i>Activation of integrated production systems between Italy and Egypt – SPIIE</i> Project activities in cooperation with the Egyptian ministry of Agriculture, HRI.	Italy (Bari & Roma)	November 7 th to 11 th 2010
3 - A Short workshop to discuss the Middle East Regional Agriculture Program National Reports on "Open Space Mangment" organized by Middle East Regional Agriculture Program, Israel MOA, MASHAF Research Station in coordinate with the Egyptian ministry of Agriculture, and the Danish government.	Tell Aviv, Israel.	April 11 th to 15 th 2010
4 - A Short workshop to discuss the Middle East Regional Agriculture Program National Reports on "survey on post harvest losses of Tomato and Table Grapes fruits " organized by Middle East Regional Agriculture Program, MOA, in coordinate with Danish government.	Larnaca, Cyprus.	August 2-5th 2004
5- A Short training course in the field of fruit and vegetables processing organized under the joint auspices and sponsorship of the United Nation and the government of Turkey.	Istanbul, Turkey	September 14th to October 29th 1995
National Training courses:		

<p>1- Attendance of a one day workshop on "Ceativity and Innovation Techniques" organized by "DAAD Kairo Akademi" on 5 December 2012 in cooperative with the Agriculture Research Centre, Egypt.</p>	<p>Agriculture Research Centre, Cairo, Egypt.</p>	<p>5th December 2012</p>
<p>2- Attendance of a one day workshop on "Ethics in Science" organized by "DAAD Kairo Akademi" on 11 November 2012 in cooperative with the Agriculture Research Centre, Egypt.</p>	<p>Agriculture Research Centre, Cairo, Egypt.</p>	<p>11th November</p>
<p>3- Attendance of training course on "HACCP – based systems: Requirements & Implementation" organized by Agriculture and Agri-Food Canada and Guelph Food Technology Center in cooperative with the Egyptian Food Safety Information Center, Food Technology Research Institute, Agriculture Research Center, Egypt.</p>	<p>Agriculture Research Center, Cairo, Egypt.</p>	<p>February 21st – 22nd 2007</p>
<p>4- Attendance of training course on "Good Practice and HACCP Prerequisites" organized by Agriculture and Agri-Food Canada and Guelph Food Technology Center in cooperative with the Egyptian Food Safety Information Center, Food Technology Research Institute, Agriculture Research Center, Egypt.</p>	<p>Agriculture Research Center, Cairo, Egypt.</p>	<p>February 19th – 20th 2007</p>
<p>5- Attendance of a training course on "Good Agriculture Practice (GAP)" organized by Egyptian Food Safety Information Center, Food Technology Research Institute, Agriculture Research Center, Egypt.</p>	<p>Agriculture Research Center, Cairo, Egypt.</p>	<p>March 5th – 9th 2006</p>
<p>6- Attendance of the first Egyptian Syrian conference on "Agriculture and Foods in Arab Countries: Inhibitors and the Future</p>	<p>Minia University,</p>	<p>December</p>

Aspects".	Minia, Egypt.	8th- 11th 2003
7- Attendance of the second conference on "Modern Technology of Agriculture".	Cairo University, Cairo, Egypt.	October 28th- 30th 2002
8- Many training program on the subject of English and computer science held by AUC, ILI, ARC, ENAL, and Association of Arab Universities.	A. R. C., Cairo University, AUC, ILI, ENAL,	1991-2009
9- Many work shops on Post Harvest and Fruit Physiology , Food Safety, Fruit Handling Physiology, Transportation and Packaging organized by NARP, ATUT project, Ministry of Agriculture in coordinate with USAID; United State of America	Agriculture Research Centre, Cairo, Egypt.	1991-2009
10- Special training course on "Economical and Technological Aspects for Vegetables and Fruit coating for local market and export" organized by The Egyptian Organization for Packing and Coating Development.	Cairo, Egypt.	7-11 April 1996.

FIELDS OF INTEREST

The use of environmental safety chemicals on fruits.

The use of ultrasonic nondestructive methods for measuring maturity of fruits.

The effect of ozone and storage temperature on post-harvest diseases.

The use of physical treatments (modified atmosphere, hot water immersion, vapor heat.....etc) to control insects on the fruits.

PUBLICATIONS AND PATENTS

Mohamed, M. A. A.,(2002). Studies on long term storage of red globe table

27/10/2013, Cairo, Egypt.

grapes. Proceedings of the 2nd congress on Recent Technologies in Agriculture, Faculty of Agriculture ,Cairo University, 2002, 28-30 October, (2), N.38, PP: 390-397.

Mohamed, M.A.A.; A.A.Abdel-Hafeez and S.M.A. Mehaisen, (2002). Response of Valencia orange and Marsh seedless grapefruit to postharvest hot water dips and storage temperature. *Annals of Agric. Science, Moshtohor*, 40(4): 2247-2264.

Mohamed, M.A.A.; A.A.Abdel-Hafeez and S.M.A. Mehaisen, (2003).Effect of postharvest treatments with some safe compounds on fruit properties of Valencia orange and Marsh Seedless grapefruit fruit during storage. *Annals of Agric. Science, Moshtohor*, 41(3): 1253-1267.

Mohamed, M.A.A.; A.A.Abdel-Hafeez and S.M.A. Mehaisen, (2003). Effect of waxing; wrapping and storage temperature on storage life and fruit quality of Valencia orange and Marsh seedless grapefruit. *Annals of Agric. Science, Moshtohor*, 41(3): 1269-1287.

Mohamed, M., A., A. and F. E. Ibrahim, (2003).Effect Delaying pre cooling treatment on fruit quality and storability of Thompson seedless and Flame seedless grapes. *J Agric. Sc. Mansoura University*, 28 (12):8323 - 8340.

Mohamed, M., A., A.; Hassan,.G.,F.,A.,(2003). Physiological studies on maturity indices and storability of Early Superior table grapes. *J.Agric.Sci.Mansoura Univ.*,28 (12) :8341-6363.

Mohamed, M., A., A. , M.H. , Safaan and S.M. , Fodaa, (2003). The effect of cold treatments on mid fly immature stages and curing treatments on the quality of Valencia orange. The first Egyptian Syrian conference, Food and Agriculture in Arab Countries: The Inhibitors and Prospective Expectations. El-Menia University 8-11 Dec.,

Mohamed, M.A.A.; A.A. Abdel-Hafeez and R.E.I. El-Bassiouny, (2005). Physiological studies on Egyptian lime fruits, I- Effect of Waxing and GA3 postharvest treatments on keeping quality and storage life of Lime fruits. *Annals of Agric. Science, Moshtohor*, 43(3): 1185-1201.

Mohamed, M.A.A.; A.A. Abdel-Hafeez and R.E.I. El-Bassiouny, (2005).

Physiological studies on Egyptian lime fruits, II- Effect of micro ventilation rate on Lime fruit quality and storability. *Annals of Agric. Science, Moshtohor*, 43(3): 1203-1220.

Mohamed, M.A.A. and F.E. Ibrahim, (2005). Effect of Some Viticulture Practices on Fruit Quality at Harvest and Storability of Thompson Seedless Grape. *Annals of Agric. Science, Moshtohor*, 43(4): 1873-1902.

Mohamed, M., A., A. and G., F., A., Hassan. (2006). Effect of packing material type and its ventilation rate on quality of le Conte pear during storage and after artificial ripening. *Minufia J. Agric. Res.*, 31(5): 1199-1222.

Mohamed, M.A.A; M.R. Barakat, M. A.. Eissa and Z.A. Zaky, (2006). Studies on Maturation and Storability of Crimson Seedless Table Grapes. *Egypt. J. Agric. Res.*, 84(5): 1513-1535.

Mohamed, M.A.A; M.R. Barakat, M. A.. Eissa and Z.A. Zaky, (2007). Studies on Maturation and Storability of Superior Table Grapes. *Egypt. J. Agric. Res.*, 85(4): 1441-1462.

Aisha. S. A. Gaser; **Mohamed, M.A.A;** and A.A. Abd Elghany, (2007). Influence of Seaweed Extract (Acadian), EDTA- Calcium, Ascorbic Acid and Gibberellic Acid Preharvest Application on Crimson Seedless Table Grape: I- Maturation and Fruit Quality. *Egypt. J. Agric. Res.*, 85(6): 2235- 2255.

Mohamed, M.A.A; Aisha. S. A. Gaser; and A.A. Abd Elghany, (2007). Influence of Seaweed Extract (Acadian), EDTA- Calcium, Ascorbic Acid and Gibberellic Acid Preharvest Application on Crimson Seedless Table Grape II- Storability. *Egypt. J. Agric. Res.*, 85(6): 2235-2255.

Mohamed, M. A. A. and Bassal, M. A., (2008). Physiological studies on the effect of four rootstocks on "Hernandina" clementine fruits, I- Fruit Development and Maturation. *Egypt. J. Agric. Res.*, 86(4), 1489-1505.

Mohamed, M. A. A. and Bassal, M. A., (2008). Physiological studies on the effect of four rootstocks on "Hernandina" clementine fruits, II- Fruit Storability. *Egypt. J. Agric. Res.*, 86(4), 1507-1525.

Bassal, M. A. and **M. A. A. Mohamed**, (2008). Physiological studies on "Marisol" clementine fruits I- Effect of Rootstock Types on Fruit Growth

Development and Maturation. Egypt. J. Agric. Res., 86:(4), 1527-1542.

Bassal, M. A. and **M. A. A. Mohamed**, (2008). Physiological studies on "Marisol" clementine fruits II- Effect of Rootstock Types on Fruit Storability. Egypt. J. Agric. Res., 86:(4), 1543-1561.

El-Aidy, A. A., **M. A. A. Mohamed**, U. K. El-Abbasy and A. F. A. Gamel, (2008) Effect of curing periods and cold quarantine e treatment on the fruits quality of Star Ruby and Red Blush grapefruit cultivar. Egypt. J. Agric. Res., 86:(5), 1957-1976.

El-Zayat, H., and **M. A. A. Mohamed**, (2008). Influence of Preharvest Application with Ethrel and Biological oil on Fruit Quality and Maturation of Crimson Seedless Table Grape. Minufia J. Agric. Res., 33(6): 1483-1495.

El-Abbasy, U. K.; A., A. El-Aidy; **M. A. A. Mohamed**; and A. F. A. Gemal, (2009). Effect of curing periods and cold quarantine treatment on the fruit quality of Red Blush grapefruit cultivar. The 1st Nile Delta Conference On Export Crops, Fac. Of Agric., Minufiya Univ.,30-31 March, 27-41.

Hamada H.M. Soltan, M.E.A. Abo Rehab and **M.A.A. Mohamed**, (2009). Safe postharvest treatments to control botryodiplodia theobromae and botrytis cinerea causing banana finger rots and to maintain fruit quality. J. Biol. Chem. Environ. Sci., 2009, Vol. 4(1): 223-243.

Barakat, M.R.; **Mohamed, M.A.A**; M.A. Essa; and Zeinab, A. Zaki, (2012).Effect of using some biological postharvest treatments on storability of Washington navel orange oranges compared with imazalil postharvest treatment. Journal of Horticultural Science & Ornamental Plants, 4 (1): 50-57. ISSN 2079-2158 © IDOSI Publications.

Mohamed*, **M. A. A.**; H. G. El-Mehrat** and Assem S. E. Salem*, (2013). Effect of Postharvest Treatments with Salicylic Acid and Chito-care on Navel Orange Fruits Quality and Storability Compared with the Commercial Postharvest Fungicide Treatment. J. of plant production, Mansoura University, 3 (12): 3069-3082.

El-Abbasy, U. K.; E. M. Mohamed; A. A. El-Aidy ; **M. A. A. Mohamed** and A. F. Abd El-khalek. (2013). 1-Methylcyclopropene (1-MCP) and quality of Eureka

lemon fruits during cold storage. The Seventh Arabian Conference For Horticulture "Future Prospects For Horticulture Development And Improvement" Suez Canal Univ., 24-26 March.

El-Abbasy, U. K.; E. M. Mohamed; A. A. El-Aidy ; **M. A. A. Mohamed** and A. F. Abd El-khalek (2013). Intermittent warming for keeping quality and extending cold storage period of Eureka lemon fruits. The Seventh Arabian Conference For Horticulture "Future Prospects For Horticulture Development And Improvement" Suez Canal Univ., 24-26 March.

Elmehrat, H.G.; Atef A. Ragab; H.H. Abotaleb, and **M. A. A. Mohamed**. (2013). Effect of Organic Fertilizer Type and Levels on Yield and Quality of Potato Tubers (Nicola Var.) at Harvest and during Storage. Minufia J. Agric. Res., 38(?): (under prent).

ADDITIONAL INFORMATION

Good ability to read and write in Arabic (mother tongue).

Good ability to read and write in English.

Good ability to use computer (windows – MS Office – Internet – Database).

Well experienced in planning and organizing technical meetings, seminars and workshops.