

C.V.



Personal information:

- **Name:** *Amany Mohamed Mohamed Basuny.*
- **Date of birth:** *14/07/1971.*
- **Nationality:** *Egyptian.*
- **Place of birth:** *Cairo.*
- **Present address:** *Hadayek EL-Kobba - Cairo-Egypt.*
- **Marital status:** *Married.*
- **Education:** *Ph. D degree in Biochemistry.*
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Scientific background:

- **B. Sc. Food Science and Technology** Ainshams University (1992)
Accumulated Score "Excellent".
- **M. Sc. Biotechnology, Cairo University (2000). Entitled:**
" Chemical studies on olive oil"
- **Ph. D. Biotechnology, Cairo University (2005). Entitled:** *" Use of natural antioxidant for increase stability of sunflower oil.*

Present employer:

- Prof. Dr. (Food Technology Research Institute.(F.T.R.I.) (Oil & fats Department), Agricultural Research Center, Giza,

Language skills:

<i>Language</i>	<i>Reading</i>	<i>Speaking</i>	<i>Writing</i>
<i>Arabic</i>	<i>Excellent</i>	<i>Excellent</i>	<i>Excellent</i>
<i>English</i>	<i>VG</i>	<i>VG</i>	<i>VG</i>

Certificate toeffel.

Computer skills:

Excellent Knowledge and high skill in different programs of (Introduction, Dos, Windows, Microsoft Office & the Internet, Words, Photoshop, Excel, Power Point, SPSS, E-mail, etc.....).

Certificate ICDL.

Key qualifications and Experiences :

- *Researcher Ass.; Ass. Researcher, Researcher, ass. Prof. and prof. Dr.in Oils & Fats Res. Dept., Food Tech. Res. Inst. (FTRI).*
- *Consultant in Mano Company for produced olive oil and table olives*
- *Consultant in El-barka factory for produce medicinal and aromatic plants*
- *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 volatiles (Volatile oils and fixed fatty acids) using gas chromatography instrument.*
- *Experience in Medicinal & Herbal Plants physicochemical analyses.*
- *Quality control of Oils & Fats and their Derivatives processing.*
- *International course on the improvement of olive oil Quality, from 20 /27 / 2005, IOOC, Egypt.*

- *International course on olive oil quality improvement, from 22 – 27 / 4 /2007, IOOC, Tunisia.*
- *First course on Organoleptic evaluation of olive oil. From 17 to 20 / 4/2006. IOOC,Egypt.*
- *Intermediate course on Organoleptic evaluation of olive oil. From 15 /12 / 2007. IOOC, Egypt.*
- *Organoleptic assessment of virgin olive oil training course (selection). From 21 to 24/ 4 /2008. IOOC, Egypt.*
- *Training courses on HACCP System (Egyptian Food Safety Information Center (EFSIC) (Food Technology Research Institute. (F.T.R.I.) Giza, Egypt & EMBJADA DE ESPANA EN EL CAIRO .*
- *Training courses In "Good Practices and HACCP Prerequisites & HACCP-based Systems, Requirement and Implementation. Agriculture and Agri-Food Canada and Guelph Food Tech. Center in co-operation with EFSIC (Food Tech. Res. Institute, ARC, Giza, Egypt. February,19-22, 2007.*

Conferences:

- *Attendance and participate in many National and International Conferences.*

Training Courses:

- *Participate in the Food Technology Research Institute Training Courses in Oils and Fats Res. Field.*
- *-Training agricultural Engineers and students on the physico-chemical analyses of Oils and Fats Field.*
- *-Training agricultural Engineers and students on the physico-chemical analyses of Oils and Fats derivatives Field.*
- *Training agricultural Engineers and students on the physico-chemical analyses of Olive Oils Field.*

Patents:

- Registration of some scientific research such as patents of invention.

Supervision of the theses:

- Supervised a numbers of theses.

International reviewer:

- *International reviewer of some local and international journals.*

Editorial Board:

- Editorial board of some international journal

List of Publication:-

Published several scientific researches in the local and international journals.

- *R.S. Farag, G. El-Broty, Nawal, Abd- EL-Aziz and Amany, M. Basuny. (1997): Stabilization of olive oil by microwave heating. International Journal of food Science and Nutrition. 48, 365-371.*
- *R.S. Farag, G. El-Broty, Nawal, Abd- EL-Aziz and Amany, M. Basuny. (1997): Influence of microwaves on olive oil stability. Grasas Y Aceites. 48, 397- 404.*
- *R.S. Farag, G. El-Baroty, and Amany, M. Basuny. (2003): The influence of phenolic extracts obtained from the olive plant (cvs. Picual and kronakii), on the stability of sunflower oil. International Journal of Food Science and Technology. 38, 81-87.*
- *R.S. Farag, G. El-Broty, and Amany, M. Basuny.(2003): Safety evaluation of olive phenolic compound as natural antioxidants. International Journal of Food Science and Nutrition. 54, 90-98.*

- *Badawy, H.A.A. and Amany, M.M. Basuny (2001): Evaluation of phenolic components and tocopherols in virgin olive oil during ripening of olive and storage of oil. 3th International Conference for Food Industries Quality Control.*
- *Amany, M.M. Basuny (2002): Chemical and biological studies on pumpkin and sponge gourd seeds. 4th International Conference for Food Industries Quality Control.*
- *Samah , S.M. Allam and Amany ,M.M. Basuny(2002) : Chlorogenic acid, efficiency and safety aspects as antioxidants. LA Rivista Italiana Delle Sostanze Grasse – Vol. Lxxix – Luglio / Agosto, 257-265.*
- *Farag, R. S. and Amany, M. M. Basuny (2002) : A new method for improving the quality of peroxidized oils. Advances in Food Science, 24 (2) 50-54.*
- *Amany, M.M. Basuny and Dalia, M. M. Mostafa (2003): Physical properties, chemical composition and biological evaluation of papaya seed oil as an unexploited source of vegetable oils . 5th International Conference for Food Industries and Quality Control.*
- *Dalia, M. M. Mostafa and Amany, M. M. Basuny (2003): Determination of some elements in some local and exported olive oil samples. Minia J. of Agric. Res & Develop. 23(3) 521- 528.*
- *Amany, M. M. Basuny (2004): Influence of grape seed phenolic compounds on thermal stability of frying oils. Egypt. J. Food sci. 32(1-2) 65-78.*
- *Amany, M. M. Basuny and Dalia, M. M. Mostafa (2003): Analysis and antioxidant activity of phenolic compounds in green and black*

teas. First Egyptian – Syrian Conference for Food and Agricultural Development.

- *Awatif, I.Ismael; Amany, M.M. Basuny and Dalia, M.M. Mostafa (2004):Effect of some processing on the quality of sesame oil and utilization of sesame hulls as natural antioxidant. Minia of Agric. Res. & Develop. 24 (3) 457-468.*
- *Amany, M. M. Basuny and Dalia, M. M. Mostafa (2004): Influnce of minor components and pigments on the viegin olive oil quality . Minufia J.Agric. Res. 29 (6) 1317-1327.*
- *Amany, M.M. Basuny ; Dalia, M.M. Mostafa and A. M. Gaafar (2004): Processing of hypocholesterolemic cocoa butter substitute., Minufia J. Agric. Res. 29(4) 863-873.*
- *Amany, M. M. Basuny; Huda, A.T. Elawa and Dalia, M. M. Mostafa (2004): Biological evaluation of some hydrogenated oils. Zagazig J. Agric.Res. 31(1) 237-245.*
- *Mona, M. M. Doweidar and Amany, M. M. Basuny (2004): Production of biscuit by using untraditional oils. Egyptian J. of Nutrition XIX (1) 113-130.*
- *Dalia, M. M. Mostafa and Amany, M. M. Basuny (2005): Effect of blending some oils on physical and chemical properties and trans fatty acids formation during heating process. Minia J. of Agric. Res. & Develop. 24 (3) 801-806.*
- *Khallaf, M. M.; Radwan, U.M.; Amany, M. M. Basuny and Sabah, M. EL-sayad. (2004): Utilization of agriculture processing wastes in production of untraditional oils. The Role of Universities In Modernization Of Food Processing In Egypt Food Sci. Dept. Fac. Agric. Cairo. Egypt.*

- Arafat, S. M., Dalia, M. M. Mostafa., and Amany, M. M. Basuny(2007): *Evaluation of onion oil (seed and pulp) as antioxidant and microbial growth Material. Minufiya J. Agric. Res. 32 (3) 2007.*
- Hashem, H. A., Amany, M. M. Basuny and Arafat, S. M. (2007): *Chemical and physical characteristics of milk fat and palm stearin blends.*
- Farag, R. S; Ebtsam, A. Mahmoud and Amany, M. M. Basuny .(2007): *Use of crude olive leave juice as a natural antioxodant for the stability of heated sunflower oil. International Journal of Food Science and Technology, 42, 107- 115.*
- Farag, R. S.; Ebtsam, A.Mahmoud ; Amany M. M. Basuny ; and Rehab , F. M.Ali (2006) : *Influence of crude olive leaves juice on rat liver and kidney functions. International Journal of Food Science and Technology. 41, 790- 798.*
- Arafat, S. M., Amany, M. M. Basuny; and Ali, M.E. (2008): *Bioactive components changes during processing method of table olives. J. Biol. Chem. Environ 1(2),171- 186.*
- Arafat, S. M., Amany, M. M. Basuny; and Dalia, M. M. Mostafa. (2008): *Production of tahina substitute from Flaxseed (Linum Usitatissimum). J. Biol. Chem. Environ 1(3), 681 – 696.*
- Amany, M. M. Basuny. (2007): *Ostrich oil: Anew source of animal fats. J Biol. Chem. Environ. Sci, 2(2), 217 - 235.*
- Amany, M. M. Basuny; Dalia, M. M. Mostafa and Azouz, A. (2006): *Supplementation of polyunsaturated oils with lycopene as natural antioxidant and antipolmerization during heating process. Minia J. of Agric. Res. & Develop. 26 (3), 449 – 469.*

- Sahar, M. Kamel; and Amany, M. M. Basuny. (2007): *The healthy effects of dietary sheep, camel and beef meats and fats. J Biol. Chem. Environ. Sci, 2 (3), 79 – 91.*
- Amany, M. M. Basuny; Dalia, M. M. Mostafa and Huda, A. T. Elawa. (2006): *Improving the frying quality of vegetable oils (sunflower and cotton seed) by blending with canola oil. Agric. Mansoura Univ. 31(8), 5507 - 5516.*
- Amany, M. M. Basuny; Gaafar, A. M. and Dalia, M. M. Mostafa. (2007): *Effect of feeding polyunsaturated fatty acids from different sources and their blends on the fatty acids composition of serum and organs of rats. J Biol. Chem. Environ. Sci, 2 (2), 197 - 201.*
- Amany, M. M. Basuny; Arafat, S. M. & Dalia, M. M. Mostafa. (2008): *Virgin olive oil quality: Relationship between bioactive components and organoleptic evaluation. Alex. J. Agric. Res. (3), 21 – 29.*
- Rawan, S. Farag; Amany, M. M. Basuny, Shaker, M. Arafat, and Sahar, A. Arafa. (2008): *Safety limits of heated –treated sunflower oil with ferrous sulphate. Advances in Food science (2),1- 6.*
- Rawan, S. Farag; Amany, M. M. Basuny, Shaker, M. Arafat, and Sahar, A. Arafa. (2009): *Use some of agriculture waste hull ashes for the regeneration of fried sunflower oil quality. International Journal of Food Science and Technology.(44), 1850 - 1856.*
- Radwan, S. Farag; Mostafa, M. Farag; Amany, M. M. Basuny & Rehab F. Mohammed. (2008): *Safety evaluation of individual non fried and fried sunflower oil, paraffin oil, jojoba oil and their binary mixture on rat health. International Journal of Food Science and Nutrition. (43), 1742 – 1753.*

- Amany, M. M. Basuny; Shaker, M. Arafat, and Essam, M. Mohamed. (2008): *Bitterness, natural antioxidants and quality indices of virgin olive oil from different growing areas. J Biol. Chem. Environ. Sci, 3 (2), 423 -436.*
- Amany, M. M. Basuny; Shaker, M. Arafat, and Essam, M. Mohamed. (2008): *Use of safflower oil mixed with palm olein in deep- fat frying process. J Biol. Chem. Environ. Sci, 3 (2), 395 – 409.*
- Radwan, S. Farag & Amany, M. M. Basuny. (2009): *Improvement in the quality of used sunflower oil by organic and inorganic adsorbents. International Journal of Food Science and Technology. (44),1802 – 1808.*
- Amany, M. M. Basuny; Ahmad, M. Gafaar and Shaker, M. Arafat. (2009): *lycopene is a natural antioxidant and can alleviate hypercholesterolemia. African Journal of Biotechnology. (3), 354 – 360.*
- Shaker, M. Arafat; Ahmad, M. Gafaar; Amany, M. M. Basuny and Shreen, L. Nassef. (2009): *Chufa Tubers (Cyperus esculentus L.): AS a new source of food. World Applied Science Journal. (2), 151 – 156.*
- M. M. Amany Basuny, M. M. Dalia Mostafa and M. Arafat Shaker.(2009): *Relationship Between Chemical Composition and Sensory Evaluation of Potato Chips Made from Six Potato Varieties with Emphasis on the Quality of Fried Sunflower Oil. World Journal Dairy & Food Sciences. 4(2): 193 -200.*
- Hashem, A. H., Amany, M. M. Basuny, Abulfadel, M. M. ., and Ehbaset, S. W.(2009): *Effect of blending process on physico-*

chemical properties of local and imported cow butter fats with palm oil and palm atearin blends. J. Bio. Chem. Envvrrio. Sci. 4(3): 289-309.

- *Radwan, S. Farag., Mohamed, S. Abdel-Latif, Amany, M. M. Basuny, and Bothaina, S. Abdel-El Hakeem.(2010): Effects of non-fried and fried oils with varying fatty acid composition om rat organs. J. Advances in Food Sciences, 32(3): 128-136..*
- *Amany, M. M. Basuny; Sharaf, A. M.; Abd-Elgany, M. E. & Arafat, S. M. (2009): Effect of roasting and bleaching processes on white and dark brown sesame seed oils. J. Biol. Chem. Environ Sci. 4 (1): 215-232*
- *Amany, M. M. Basuny and Maliha, A. AL-Marzooq (2011): Production of mayonnaise from date pits oil, Food and Nutrition Sciences, 2, 938-943*
- *Amany, M. M. Basuny, Shaker, M. Arafat, & Shreen, L. Nasef (2011): Utilization of ostrich oil in foods. Bnanats Journal of Biotechnology, II (3) 7-18.*
- *Amany, M. M. Basuny, Shreen, L. Nasef, Eman, A. M. Mahmoud & Shaker, M. Arafat. (2011): Use of medicinal and aromatic plants for increasing quality of some bakery products. Bnanats Journal of Biotechnology, II (4): 76-88.*
- *Amany, M. M. Basuny, Shaker, M. Arafat, & Abeer, A. Kinawy (2012): Antioxidant activities of date pits in model meat system. International Food Research Journal. 19 (10): 223-227.*
- *Amany, M. M. Basuny¹, Shaker, M. Arafat², Azza, A. A. Ahmed² (2012): Vacuum frying: An alternative to obtain high quality*

potato chips and fried oil. Global Advanced Research Journal of Food Science and Technology, 1(4):058-065.

- *Amany, M. M. Basuny., Shaker, M. Arafat and Maliha, A. El-Marzooq (2012): Antioxidant and antihyperlipidemic activities of anthocyanins from eggplant peels. Journal of Pharma Research & Reviews, 2: 40-47.*
- *Najat, A. Al-Abad and Amany, M. M. Basuny (2012): Consumption pattern of vegetable oils in Saudi households in Al-Hasa governorate, east of Kingdom of Saudi Arabia. Zagazig J. Agric. Res. 39: 1135-1149.*
- *Eman, A. M. Mahmoud., Shereen, L. Nassef and Amany, M. M. Basuny (2012): Production of high protein quality noodles using wheat flour fortified with different protein products from lupine. Annals of Agricultural Science, 57: 105-112.*
- *Amany, M. M. Basuny and Shaker, M. Arafat (2013): Reduction of acrylamide formation, polymer compounds and oil uptake in potato slices during frying. Current Research in Microbiology and Biotechnology, 1: 111-118.*
- *Amany, M. M. Basuny., Shaker, M. Arafat and Hanaa, M. Soliman (2013): Chemical analysis of olive and palm pollen; Antioxidant and antimicrobial activation properties. Woodpecker Journal of Food Technology, 1: 14-21.*
- *Radwan S. Farag, Amany M. M. Basuny., Shaker M. Arafat and Safaa, A. E. Abdel-El-Wahab (2012): Biological evaluation of treating used sunflower oil with different adsorbents on rat health. Advances in Food Sciences, 35: 57-65.*

- *Shaker, M. Arafat., Amany, M. M. Basuny and Mahmoud, A. M. Abd-El-Hady (2013): Production of low acidity rice bran oil by heating process. Peal Journal of Food Science and Technology, 1: 13-18.*
- *Amany, M. M. Basuny., Shaker, M. Arafat and Sahar, M. Kamel (2013): Polyphenolic compounds of eggplant peel juice as a natural antioxidant for the stability of sunflower oil during deep-fat frying. Current Research in Microbiology and Biotechnology, 1: 1-8.*
- *Amany, M. M. Basuny and Shaker, M. Arafat (2014): Maximize the benefit from date pits for production activated carbon and using it for removing peroxides from fried oils. Annual Research & Review in Biology, 4(10): 1561-1577.*
- *Amany, M. M. Basuny; Shaker, M. Arafat and Hanaa, M. Soliman (2014): Effectiveness of Olive-Waste Ash as an Adsorbent Material for the Regeneration of Fried Sunflower Oil. Current Science International 3(4): 311-319.*
- *Amany, M. Basuny & Maliha, A, Al-Marzouq (2014): Study the quality properties, sensory evaluation, volatile components of olive oil in Saudi Arabia. (in press).*