

Curriculum vitae

1- Personal information

Name	Aida soliman salem
Date of birth	3/5/1959
Place of birth	Alexandria
Marital status	married
Nationality	Egyptian
Sex	female
Work Address	Animal Production Research Institute (APRI). Nadi El Seid Street - Dokki - Giza, Egypt
Work telephone	0233374694
Home Address	15-Abd EL-Fattah street, Nasr El-Dein, El- Haram- Giza-Egypt.
Mobile	01005200525
Home telephone	023 5711445
Department	Diary Technology
Current Position	Chief Researcher from 29/ 6/ 2004

Fields of Experience :-

- 1- Future trends and innovation in functional dairy products.
- 2 – Dairy products industrialization.
- 3 - Chemical analysis of dairy products.
- 4 – Giving lectures and training courses in the field of Dairy products.

Academic Qualification:

University	Attended	Degree& Academic Distinction Obtaine	Main Course of Study
Cairo University	1994	PhD	Dairy Science& Technology
Alexandria University	1985	Master	Dairy Science& Technology
Alexandria University	1981	B .Sc	Food Science& Technology

Employments :

Date	Occupation	Employer
• 1981	Demonstrator.	Alexandria University
• 1986-1989	Assistant Lecturer	Alexandria University
• 1989-1994	Assistant Res.	Animal prod. Res. Inst.
• 1994-1999	Researcher	Animal prod. Res. Inst.
• 1999-2004	Senior Researcher	Animal prod. Res. Inst
• 2004	Chief Researcher	Animal prod. Res Inst..

Scientific Societies membership :-:

1-Egyptian Society of Dairy Science and Technology.(member of the board of direcors).

2-Egyptian Society of Food Science and Technology.

3- Society For Woman in Science .In Development Countries-Egypt.

Scientific publications :-

1- Aida S. Salem ; Wafaa M. Salama , Hassanein, A.M. and Hanan, M.A. Ghandour. (2013). Enhancement of nutritional and biological values of labneh by adding dry leaves of *Moringa aleifera* as innovative dairy products. *World applied Sci. J.* 22(11):1594-1602

2- Aida S. Salem ; Gad El-Rab, I.E and El-Sharaihy, W.S. (2010). Effect of exopolysaccharide (EPS) producing culture on the quality of low fat soft cheese (Domiaty). *Proc. 11th Egyptian Conf. Dairy Sci. & Techn.* ,163-176.

3- Aida S. Salem ; Gad El-Rab, I.E and El-Sharaihy, W.S. (2010). Improving the quality of low fat soft cheese (Domiaty) by incorporation whey protein concentrate. *Proc. 11th Egyptian Conf. Dairy Sci. & Techn.* ,145-162.

4 – Abd El-Salam, M.H. ; Safinaz El- Shibiny and Aida S. Salem (2009). Factors affecting the functional properties of whey protein products: A Review. *Food Review Int.* 25: 251: 270.

5- Aida S. Salem Eassawy, E.A.Y. and Eman T. Yosuef (2009). Enhancing market value of ice milk by adding some natural sources of antioxidants. 9th Conference and Exhibition on Food Industries between Quality and Competitiveness. 7-9 April..Al Mahrousa`Hotel, Alex. Egypt.

6- Lobna A.M. Hareedy ; Eassawy, E.A.Y; Eman T. Yosuef and Aida S. Salem (2008). Nutraceutical milk permeate mixed drink. The 3rd Int. Conf. "Nutrition, Nutritional Status, and Food Sci. n Arab Countries". NRC, Cairo, Egypt, 3-5 Nov.

- 7- Gafour, W.A.; Eassawy, E.A.Y and **Aida S. Salem** (2007). Incorporation of natural antioxidants into ice cream. *Egyptian J. Dairy Sci.*, 35: 117-123.
- 8- Hanaa,H. Elsayed ; Shadia A. Freig and **Aida S. Salem** (2007). Preparation and evaluation of new functional beverage. Proc. 10th Egyptian Conf. Dairy Sci. & Techn. ,211-225.
- 9- **Aida S. Salem**; Hanaa,H. Elsayed and Shadia A. Freig(2007). Natural antioxidants and their potential application in functional dairy foods (a Review). Proc. 10th Egyptian Conf. Dairy Sci. & Techn. ,189-210.
- 10- **Aida S. Salem** ; Gafour, W.A. and Eassawy, E.A.Y.(2006). Probiotic milk beverage fortified with antioxidants as functional ingredients. *Egyptian J. Dairy Sci.*, 34: 23-32.
- 11- Ismail, A.M.; Harby,S.and **Aida S. Salem** (2006). Production of flavoured labneh with extended shelf life. *Egyptian J. Dairy Sci.*, 34: 59-68.
- 12-Mona I. Massoud ; **Aida S. Salem** and Nawal N. Ziada (2005). Production of low- calorie functional foods. Proc. The 2nd Int. Conf. "Future Trends in Food Sci. and Nutr".NRC ,27-29 Nov.Cairo, Egypt.
- 13- Abdel-Salam,A.M.; Zaghlol, A.H. and **Aida S. Salem**(2004). Evaluation of physical and organolyptic properties of some herb beverage commonly consumed blend with milk permeate .*Bull. Nat. Nutr. Cairo, Egypt*,24 ,1-18.
- 14-**Aida S. Salem** ; Aboul-Ela,M.B.; Laila R. Hassan and El-Wardani, M.A.A.(2004). Effect of somatotropin hormone treatment of Egyptian buffaloes on manufacturing properties and quality of soft cheese. *J. Agric. Sci. Mansoura Univ.* 29(1): 281-288.

15-Aida S. Salem and Safinaz El- Shibiny(2003). Probiotic ,prebiotic and synbiotic and their potential application in functional dairy foods (a Review). Egyptian J. Dairy Sci., 31: 195-219.

16-Aida S. Salem and Mona ,I. Massoud (2003) . Effect of using stevia (*stevia rebaudina* BERTONI) leaves powder as natural non- caloric sweetener on the physico chemical properties of fiber fortified frozen yoghurt. . Egyptian J. Dairy Sci., 31: 61-70.

17-Aida S. Salem : Abdel-Salam,A.M. and Safinaz El-Shibiny(2003).Preparation and properties of low fat and low sugar functional ice cream varieties. Egyptian J. Dairy Sci., 31: 399-409.

18-Aida S. Salem and Magda Abed El-Aziz (2003). Distribution of orotic and uric acids in cow milk and its products and effect of acidic and enzymic coagulation on these acids. Annals of Agric. Sc., Moshtohor ,41 (3),1225-1236.

19-Aida S. Salem and Aida R. Mowafy (2002). Orotic acid in milk and some Dairy products and effect of heat and fermentation on its concentration in buffalo milk. Annals of Agric. Sc., Moshtohor,

20-Aida S. Salem ; A.M. Ismail and Abdel- Rafee, S. (2001). Biological and nutritional evaluation of Ricotta cheese from whey, buffalo or cow milk. 8th Egyptian conference for Dairy Sci. and Tech.665-673.

21-Aida S. Salem and Aida R. Mowafy (2001). Production of ice cream fortified with antioxidants (lycopene and β - carotene) as functional food. Annals of Agric. Sc., Moshtohor, 39(4): 2103-2110.

22-Aida S. Salem (2001). An imitation cultured cream. Egypt, J. Appl. Sci. 16(3).161-172.

- 23-Aida S. Salem** (2000). Ice cream modified with some sorts of milk protein. Egypt, J. Appl. Sci. 15(10).141-149.
- 24-Aida S. Salem;** Abdel- Rafee, S and El- Ghandour (1998). .Fortified sour Cream. Arab Univ. J. Agric. Sci. Ain Shams Univ. Cairo, 6(1), 235-247.
- 25-Aida S. Salem** (1998). Using some Dairy by- products in manufacturing acidophilus milk beverages. Egypt, J. Appl. Sci. 13(7)551-561.
- 26-Aida S. Salem** and A.M. Abeid (1997). Low sodium and cholesterol Domiati cheese. Egyptian J. Dairy Sci., 25: 123-134.
- 27-Abdel- Rafee, S. and Aida S. Salem** (1997). . Yield and quality of buffalo Ricotta cheese. Annals Agric. Sci., Ain Shams Univ. Cairo, 42(1), 187-193.
- 28-Abdel- Rafee, S.; Aida S. Salem** and A.M. Ismail (1997). Studies on the manufacture of buffalo Ricotta cheese. Annals Agric. Sci., Ain Shams Univ. Cairo, 42, 1.
- 29-Aida S. Salem;** Shadia ,A Fekry and Samia I. Harby (1996).Using buffaloe's milk and soymilk in making natural flavoured fermented stirred products. Egypt , J. Appl. Sci. 11(11).
- 30— Hassan, M.N.A.; Ewais, S.M.and Aida S. Salem (1995).** Effect of using some enzyme preparation on properties of Ras cheese manufactured from ultrafiltered milk. Egypt , J. Appl. Sci. 10(6) 198-218.
- 31- Hassan, M.N.A.; Ewais,S.M.and Aida S. Salem (1995).** Properties of Ras cheese manufactured from ultrafiltered milk as affected by the type of starter used. Egypt , J. Appl. Sci. 10(6) 185-197.

32-Hassan, M.N.A.; Ewais,S.M.and **Aida S. Salem (1995)**.Effect of salting method on properties of Ras cheese manufactured from ultrafiltered milk.

Annals of Moshtoher vol.,33.

33- Mashaly,R.I.;**Aida S. Salem** ; Tahoun,M.K. and Ismail,A.A.(1987).

Characteristics of rennet, pepsin and emporase immobilized by paraffin wax.

Egyptian J. Dairy Sci., 15: 313-323.

34-Mashaly,R.I.;**Aida S. Salem** ; Tahoun,M.K. and Ismail,A.A.(1987)

Stability characteristics of immobilized rennet pepsin and emporase by paraffin wax. Egyptian J. Dairy Sci., 15: 313-323.

35-**Aida S. Salem (1994)**. Studies on some affecting Ras cheese properties manufactured from ultrafiltered milk. Ph.D.Thesis, Fact. Of Agric. Cairo Univ.

36-**Aida S. Salem (1985)**. *Biotechnical studies: Immobilized proteases in dairy food. Master Thesis, Fact. Of Agric. Alexandria Univ.*

Conferences & Symposiums & Workshops :

- 1- Nutritional and Environmental aspect of milk processing . At Dairy Dept. ,Fact. Of Agric., El- Fayoum University. 3rd April 2013.
- 2- Food safety - Egyptian conference of food Science and Technology- National Research Center 10 April 2013
- 3- The development of the cheese industry in Egypt between the reality and challenges , Alexandria Univ. 18 April 2012
- 4- Recent trends in applied dairy sciences, Menofiya University,Shibin El-Kom 4th April 2012
- 5- One of the members of the organizing committee of the 11th Egyptian conference for Dairy Science and Technology. On milk and milk products for a healthy future. Arranged by Egyptian Society of Dairy

Science, Ministry of Agriculture and Ministry Industry. Held at the International Agriculture center, Cairo, 1-3 Nov.2011.

6- Attended the symposium in "Dairy products and nutrition"4th May 2011. Held at Faculty Of Agric., Cairo Univ.

8- Attended the symposium in "Towards a new era in Dairy" 5/5/2010.Held at NRC.

9- Attended the symposium in " Food Safety the Way to Safe Future".14/4/2010. Ain Shams Univ.

10- Participated in the 1st International Alexandria Workshop " Woman and Child Health: Food and Environmental Pollution".

July 25-28, 2009.Alex.

11- Attended the symposium in the Food Additives in Dairy Industries. 30/6/2009.ARC.

12- Participated in the 9th Conference and Exhibition on Food Industries between Quality and Competitiveness. 7-9 April,2009.Al Mahrousa`Hotel, Alex. Egypt.

13- Participated in the 1st Conjoint Workshop between Society for woman in Science in Developing Countries-Egypt& National Research Center. Under the theme Towards a Safe and Healthy Woman's Life. March 8-9, 2009, Cairo, Egypt.

14- Participated in the 3rd International conference on Food Science and Nutrition. Under the theme "Nutrition, Nutritional Status& Food Sciences in Arab Countries." 3-5 Nov., 2008.NRC.

15-Attended the symposium in Nanotechnology in Food and Dairy Technology. At Dairy Dept. ,Fact. Of Agric., El- Fayoum University. 23rd April 2008.

16- Participated in the Alexandria -5th conference of Food and Dairy Science & Technology. March 4-6,2008.

- 17-** One of the members of the organizing committee of the 10th Egyptian conference for Dairy Science and Technology. Arranged by The Egyptian Society of Dairy Science, Ministry of Agriculture and Ministry of Commerce and Industry. Held at the International Agriculture center, Cairo, 19-21 Nov.2007.
- 18-** Participated in the 2nd International conference on Future Trends in Food Science and Nutrition.27-29 Nov., 2005.NRC.
- 19-**Participated in the Workshop in (Towards integrated research plan in the field of Dairy products. El –asmalia, 28/3/2005.
- 20-** One of the members of the organizing committee of the 9th Egyptian conference for Dairy Science and Technology. Arranged by The Egyptian Society of Dairy Science and Ministry of Agriculture. Held at the International Agriculture center, Cairo, 2004.
- 21-** Participated in the 1st International conference on Food for better health. Cairo,18-20 October (2003).
- 22-** Participated in the -8th Egyptian conference for Dairy Science. and Technology, Held at the International Agriculture center,. Cairo,2001.
- 23-** Participated in the -3rd conference of the Food Industry. Held at the service of tourism ,Cairo-Ras Sedr,2000.
- 24-** Participated in the Meeting: Milk and environment, pesticide substitute, Faculty of Agriculture, EL-Faeum., 1999.
- 25-** Participated in the Conference on Starter culture and their use in Dairy Industry. Alexandria, 1999.
- 26-** Participated in the (Meeting Modern trends for development of dairy industry). El –asmalia, 6/3/1999.
- 27-** Participated in the 6th Arab conference for Food Science and Technology, Held at the International Agriculture center, Cairo, 1999.
- 28-** Participated in the 7th Egyptian conference for Dairy Science and Technology, Held at the International Agriculture center, Cairo, 1998.

29-Attended the 6th Egyptian conference for Dairy Science and Technology, Held at the International Agriculture center, Cairo, 1995.

30-Attended the -5th Egyptian conference for Dairy Science and Technology, Held at the International Agriculture center. Cairo, 1992.

31-Attended the 5th Arab conference for Food Science and Technology, Held at the International Agriculture center, Cairo,1993.

32-Attended the 4th Arab conference for Food Science and Technology, Held at the International Agriculture center, Cairo, 1991.

33-Attended the 4th Egyptian conference for Dairy Science and Technology, Held at the International Agriculture center, Cairo, 1989.

Training Courses:-

1-Course of word XP (2008).

2-International Computer Driving Licence (ICDL) ,2011.

3-General English Courses up to level 10 .AUC. Ongoing till final courses

Scientific and guidance activities:-

1. Participatation in research plain and carry out various scientific researchers to release this plain.

2. *Lecture have been prepared and oral in dairy technology department (Courses I teach):*

1. Heat treatments and their effecting on various properties of milk.
2. .Factors affecting on aroma and flavour of milk and their important to produce clean milk:
3. Properties, quality and activity of various starters.
4. Technology of manufacture butter oil.

5. Health properties of fermented milk.
6. Quality control of fermented milk.
7. Modified manufacturing process of mish cheese;
8. Quality of milk and its components and related with manufacture of cheese.
9. Factors effecting on yield of cheese.
10. Whipping ability and overrun in ice mix formula
11. Ultrafiltration and manufacture of cheese.
12. Karish cheese.
13. Nutritional value of whey proteins.
14. Manufacture of fatty dairy products(Cream-Butter-Ghee).
15. Utilization of Dairy by- products and their uses in dairy industry.

3-Edit some Articles (Guidance articles)

published in Agricultural paper , Agricultural guidance and,
Agricultural Journal :

- Ultrafiltration and manufacture of Ras cheese.
- Fermented milk and their related with health human.
- Heat treatments of milk.
- About clean milk.
- Fat milk in balance.
- Nutritional and therapeutic value of milk.
- Factors affecting on aroma and flavour of milk and how to avoid their factors.
- Nutritional value of whey proteins.
- Fat replacers and their uses in low fat dairy products .

- Milk adulteration

Supervision:

1-Ph.D. :-Chemical and Technological studies on low fat soft cheese (2004-2009).Department of dairy Science, Faculty of Agriculture, Al-Azhar University.

2-M.Sc. Genetic studies for the production of clotting enzymes for different Milks. Faculty of Agriculture, Ain Shams University.

Awards and honors:-

1- Medal-the best estimated of poster view in 8th Egyptian conference for Dairy Sci. and Tech..(2001). Research grants" Biological and nutritional evaluation of Ricotta cheese from whey, buffalo or cow milk".

2-Certificate of appreciation from 2nd International conference on Future Trends in Food Science and Nutrition.27-29 Nov., 2005.NRC. Research grants "Probiotic milk beverage fortified with antioxidants as functional food".

3- Medal-the best estimated of poster view in 10th Egyptian conference for Dairy Sci. and Tech..(2007). Research grants "**Nutritional and functional characteristics of whey proteins.**"