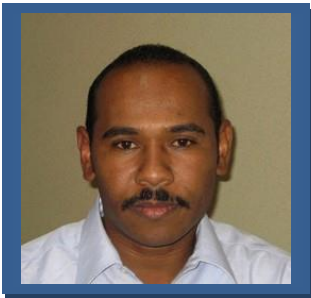


## **CURRICULUM VITAE**

Name:	<b>Isam Ali Mohamed Ahmed</b>	
Title	<b>Associate professor</b>	
Nationality:	Sudanese	
Date of Birth:	March 02, 1975	
Place of Birth:	G. Nawa, Dongola	
Marital Status:	Married and a father	
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### **EDUCATION**

1992 – 1994:	Elgolid higher secondary school (Sudanese Certificate).
1995 – 2001:	University of Khartoum, Faculty of Agriculture. <i>Degree obtained:</i> B.Sc. (Agric.) Honor – Class one. <i>Field of study:</i> Biochemistry & Food Science
2005 – 2007:	Tottori University, Faculty of Agriculture, Department of Applied Resources Chemistry, Tottori, Japan <i>Degree obtained:</i> M.Sc. <i>Course:</i> Bioproduction Sciences <i>Field of study:</i> Biochemistry and Biotechnology. <b><i>Research Title: Purification and Characterization of Milk-clotting enzyme from the seeds of <i>Solanum dubium</i> Fresen.</i></b>
2007 – 2010:	Tottori University, Faculty of Agriculture, Department of Applied Resources Chemistry, Tottori, Japan.

*Degree obtained:* PhD

*Course:* Bioresources Sciences

*Field of study:* Microbial Biotechnology.

***Research Title:* Studies on the Microbial degradation of Homocholine**

## **ACADEMIC AWARDS**

- 2001: Obtained the University of Khartoum prize as a best student in the field of Biochemistry and Food Science.
- 2001: Obtained the Arab Organization of Agricultural Development prize as a best student in the field of Biochemistry and Food Science.
- 2001: Obtained the Arab Authority for Agricultural Investment and Development prize as a best student in the field of Biochemistry and Food Science.
- 2004~2007: Obtained the Japanese Government Scholarship for Foreign Student (M.Sc. Scholarship)
- 2007~2010: Obtained the Japanese Government Scholarship for Foreign Student (PhD Scholarship)
- 2010~2012: Obtained the Japanese Society for the Promotion of Science Fellowship for Foreign Researchers (JSPS Fellowship, ID No. **P10409**).
- 2013: Obtained the African Union -The World Academy of Sciences (AU-TWAS) national prize for young scientist from developing country in the field of Basic Science, Technology and Innovation

## **EMPLOYMENT HISTORY**

- 2001~2004: Part-time Teaching Assistant at the Department of Food Science and Technology Faculty of Agriculture, University of Khartoum.
- Job description:* Conduct practical classes.
- Courses:* Organic chemistry, Inorganic chemistry, Biochemistry, Food analytical chemistry and Proteins,

	Physical chemistry, and Food Microbiology.
2005-2007:	M.Sc. student and part-time junior researcher at the Laboratory of Microbial Biotechnology, Department of Applied Resources Chemistry, Faculty of Agriculture, Tottori University, Tottori, Japan
2007-2010:	Ph.D. student and part-time senior researcher at the Laboratory of Microbial Biotechnology, Department of Applied Resources Chemistry, Faculty of Agriculture, Tottori University, Tottori, Japan.
14.06. 2010- 17.04.2013	Assistant professor at the Department of Food Science and Technology Faculty of Agriculture, University of Khartoum, Khartoum North, Shambat, Sudan.
18.4. 2013- to date	Associate professor at the Department of Food Science and Technology Faculty of Agriculture, University of Khartoum, Khartoum North, Shambat, Sudan.
1.10. 2013~30.9.2015	Visiting associate professor at the Arid Land Research Center, Tottori University, Tottori, Japan.
31.1.2016- to date	Associate professor at Department of Food Science and Nutrition, College of Food and Agricultural Sciences, King Saud University, Riyadh, Saudi Arabia

## **SCIENTIFIC ACTIVITIES**

1. Member of Japanese Society of Bioscience, Biotechnology and Biochemistry (BBB).
2. Member of the Sudanese society of Agriculturalist.

## **RESEARCH INTEREST**

I have been pursuing research on isolation and characterization of some new important enzymes and microorganism as well as improving the nutritional quality of some crops such as Maize, Sorghum and Millet. During my research career, I have been working on:

1. Protein purification, characterization and cloning.
2. Milk coagulation using enzymes from plant sources.
3. Plant serine proteases and its beneficial uses in food industry as well as in Biotechnology.

4. Enzyme kinetic analysis and development of high throughput enzyme assays.
5. Study the metabolisms of some important compounds such as choline and homocholine by soil microorganisms.
6. Evaluation and improvement of the nutritional quality of crops that consumed regularly in rural area.
7. Study the effect of domestic processing on the quality attributes of grains foods.

Results of my research work have been published in more than 90 articles in international journals (see the list of publications).

My future research is expected to continue focusing on enzymology, enzyme inhibition, enzyme kinetics, and protein chemistry. Additionally, I am also determined to expand my research work to new areas on cell biochemistry and molecular biology.

## **FIELDS OF EXPERIENCE**

1. Protein purification using different purification column (Gel Filtration Chromatography, Liquid Chromatography, Gas Chromatography, HPLC).
2. Protein characterization using SDS-PAGE, Native-PAGE, Isoelectric focusing, Electrophoresis, Peptide mapping, and Sequencing.
3. Protein engineering and cloning using several biotechnological techniques (DNA isolation, PCR setting, plasmid, Vector, Primer construction, etc).
4. Chemical synthesis of some organic compounds such as homocholine, Trimethylamino-1-propionaldehyde, beta-alanine betaine.
5. Detection and identification of unknown compounds by using NMR, GC-MS, HPLC-MS, FAB-MS, and Capillary electrophoresis.
6. Isolation of new bacteria by enrichment isolation and microscopic examination (Optical microscope under light and phase contrast condition, and Transmission Electron Microscope).
7. Genotypic identification of new bacteria using 16SrDNA and DNA-DNA hybridization techniques.
8. Phenotypic identification of new bacteria by substrate analysis as well as using API kit.
9. Fatty acid, Tocopherols, sterols, volatile compounds, phenolic compounds, analysis by GC and HPLC Chromatography.

10. Extraction, determination and identification of phenolic compounds using liquid solid phase extraction techniques and HPLC with DAD

## SCIENTIFIC PUBLICATIONS

### 1. SCIENTIFIC PAPERS

1. Nuha, M. Osman, Amro, B. Hassan, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2005). Effect of autoclaving on solubility and functional properties of chickpea (*Cicer areitinum* L) flour as a function of salt concentration. **Journal of Food Technology**, 3 (3), 336-341.
2. Awada S. H. AbdelHady, Amro B. Hassan, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2005). Antinutritional factors content and availability of protein, starch and mineral of Maize (*Zeamays linnaus*) and lentil (*Lens culinaris*) as influenced by domestic processing. **Journal of Food Technology**, 3 (4), 523-528.
3. Amro B. Hassan, **Isam A. Mohamed Ahmed**, Nuha M. Osman, Mohammed M. Eltayeb, Gammaa A. Osman and Elfadil E. Babiker (2006). Effect of Processing Treatments Followed by Fermentation on Protein Content and Digestibility of Pearl Millet (*Pennisetum typhoideum*) Cultivars. **Pakistan Journal of Nutrition** 5 (1) 86-89.
4. Samia M. AbdelRahaman, **Isam A. Mohamed Ahmed**, Elfadil E. Babiker and Salah A. Mahgoub. (2006). Composition, total protein structure and physicochemical properties of meals prepared from sunflower (*Helianthus annuus* L.) cultivars. **Journal of Food Technology**, 4 (1), 22-28.
5. **Isam A. Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, Emi Sakuno, and Nobuhiro Mori (2009). Isolation and Characterization of 3-N-trimethylamino-1-propanol degrading *Rhodococcus* sp. strain A2. **FEMS Microbiology Letter**, 296 (2), 219–225.

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**6. Isam A. Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, Emi Sakuno and Nobuhiro Mori (2009). Isolation and Characterization of 3-*N*-trimethylamino-1-propanol degrading *Arthrobacter* sp. strain E5. **Research Journal of Microbiology**, 4 (2), 49–58.

**7. Isam A. Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, Emi Sakuno and Nobuhiro Mori (2009). Utilization of 3-*N*-trimethylamino-1-propanol by *Rhodococcus* sp. strain A4 isolated from natural soil. **World Academy of Science, Engineering and Technology**, 3(3): 166–171.

**8. Isam A. Mohamed Ahmed**, Isao Morishima, Elfadil E. Babiker and Nobuhiro Mori (2009). Characterization of partially purified milk-clotting enzyme from *Solanum dubium* Fresen seeds. **Food Chemistry**, 116 (2), 395–400.

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**9. Isam A. Mohamed Ahmed**, Isao Morishima, Elfadil E. Babiker and Nobuhiro Mori (2009). Dubiumin, a chymotrypsin-like serine protease from the seeds of *Solanum dubium* Fresen. **Phytochemistry**, 70 (4), 483-491.

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**10. Isam A. Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, Emi Sakuno and Nobuhiro Mori (2009). Isolation and Characterization of homocholine degrading *Pseudomonas* sp. strain B1. **Life Science International Journal**, 3 (2), 1016–1022.

**11. Isam A. Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, Emi Sakuno and Nobuhiro Mori (2009). Physiological Characterization of homocholine degrading *Rhodococcus* species isolated from natural soil. **Life Science International Journal**, 3 (2), 1047–1052.

**12. Maha A. M. Ali**, Abdullahi H. El Tinay, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2009). Supplementation of pearl millet with soybean: changes in protein digestibility, amino acid composition and sensory quality during processing.

**Electronic Journal of Environmental, Agriculture and Food Chemistry**, 8(11), 1068–1076.

**13.** Maha A. M. Ali, Abdullahi H. El Tinay, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2009). Supplementation and cooking of pearl millet: changes in protein fractions and sensory quality. **World Journal of Dairy and Food Science**, 4(1), 41–45.

**14.** Faridullah, Arif Alam, Md. Imtiaz Uddin, Hassan Sher and **Isam A. Mohamed Ahmed** (2009). Comparison of different cultivars of sorghum for green fodder, dry matter and some other morphological characters. **Bangladesh Journal of Environmental Science**, 16 (2), 109-115.

**15.** **Isam A. Mohamed Ahmed**, Elfadil E. Babiker and Nobuhiro Mori (2010). pH Stability and Influence of Salts on Activity of a Milk-clotting Enzyme from *Solanum dubium* Seeds and its Enzymatic Action on Bovine Caseins. **LWT - Food Science and Technology**, 43 (5), 759-764

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**16.** **Isam A. Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, Emi Sakuno and Nobuhiro Mori (2010). Isolation and characterization of homocholine degrading *Pseudomonas* sp. strain A9 and B9b. **World Journal of Microbiology and Biotechnology**, 26 (8), 1455-1464.

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**17.** Nuha M. Osman, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Fermentation and cooking of Sicklepod (*Cassia obtusifolia*) leaves: Changes in chemical and amino acid composition, antinutrients and protein fractions and digestibility. **International Journal of Food Science and Technology**, 45 (1), 124-132.

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18. ElShazali A. Mohamed, **Isam A. Mohamed Ahmed**, Abu ElGasim A. Yagoub and Elfadil E. Babiker (2010). Effects of radiation process on total protein and amino acids composition of raw and processed pearl millet flour during storage. **International Journal of Food Science and Technology** 45 (4), 906-912.

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19. Azharri A. Mohamed Nour, **Isam A. Mohamed Ahmed**, Elfadil E. Babiker and Abu ElGasim A. Yagoub (2010). Investigations on Winter Season Sudanese Sorghum Cultivars: Effect of Sprouting on the Nutritional Value. **International Journal of Food Science and Technology**, 45 (4), 884-890.

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20. Mazahib Adam Mohamed, **Isam A. Mohamed Ahmed**, Elfadil E. Babiker and Abu ElGasim A. Yagoub (2010). Polymerization of sorghum protein digests by transglutaminase: Changes in structure and emulsification properties. **Agriculture and Biology Journal of North America**, 1(1), 47-55.

21. ElShazali A. Mohamed, Nahid A. Ali, Salma H. Ahamed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Irradiation and Refrigeration of Millet Flour: Changes in Chemical Composition and Energy during Processing and Storage. **Life Sciences International Journal**, 4(1), 1334-1342

22. Eman A. Abdallah, Elfadil E. Babiker, Abu ElGasim A. Yagoub and **Isam A. Mohamed Ahmed** (2010). Content of Antinutrients and *In Vitro* Protein Digestibility of Sorghum-based Kisra bread: Effect of Fortification with Wheat and Pigeon pea Seed flour. **Life Sciences International Journal** 4(1), 1356-1360.

23. Wedad H. Abdelhaleem, Abdullahi H. El Tinay, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Effect of Fermentation, Malt-pretreatment and Cooking on Protein Content and Fractions of Sorghum Cultivars. **Life Sciences International Journal**, 4(1), 1378-1385



24. ElShazali A. Mohamed, Nahid A. Ali, Salma H. Ahmed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Effect of radiation process on antinutrients and HCl extractability of calcium, phosphorus and iron during processing and storage. **Radiation Physics and Chemistry**, 79, 791–796

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25. Nuha M. Osman, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Chemical composition, antinutrients and extractable minerals of Sicklepod (*Cassia obtusifolia*) leaves as influenced by fermentation and cooking. **International Food Research Journal**, 17, 775-785

26. Salma H. Ahmed, Nahid A. Ali, ElShazali A. Mohamed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Changes in the functional properties as a function of NaCl concentration of legumes protein isolate by transglutaminase cross linking. **International Food Research Journal**, 17, 817-824.

27. ElShazali A. Mohamed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Preservation of Millet Flour by Refrigeration: Changes in Antinutrients, Protein Digestibility and Sensory Quality during Processing and Storage. **Research Journal of Agricultural and Biological Chemistry**, 6(4): 411-416.

28. Eshraga A. Eissa, **Isam A. Mohamed Ahmed**, Abu ElGasim A. Yagoub and Elfadil E. Babiker (2010). Physicochemical, Sensory and Microbiological Study of Sudanese Zabadi prepared from Goat's Milk. **Livestock Research for Rural Development**, 22 (8) 137. <http://www.lrrd.org/lrrd22/8/eiss22137.htm>

29. Nahid A. Ali, Salma H. Ahmed, ElShazali A. Mohamed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Changes in Functional Properties by Transglutaminase Cross Linking as a Function of pH of Legumes Protein Isolate. **Innovative Romanian Food Biotechnology**, 7, 12-20.

30. Ghada A. Abdel-Razig , **Isam A. Mohamed Ahmed**, Elfadil E. Babiker and Abu ElGasim A. Yagoub (2010). Effect of Addition of Separan at Different

Concentrations as a Flocculants on Quality of Sugar Cane Juice. **World Academy of Science, Engineering and Technology**, 4 (1), 138-141.

**31.** Nahid A. Ali, Salma H. Ahmed, ElShazali A. Mohamed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2010). Effect of Transglutaminase Cross Linking on the Functional Properties as a Function of NaCl Concentration of Legumes Protein Isolate. **World Academy of Science, Engineering and Technology**, 4 (1), 27-32.

**32.** Nuha A. Mohammed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011) Nutritional Evaluation of Sorghum Flour (*Sorghum bicolor* L. Moench) During Processing of Injera. **World Academy of Science, Engineering and Technology**, 5(3), 99–103.

**33.** ElShazali A. Mohamed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011). Preservation of Millet Flour by Refrigeration: Changes in Total Protein and Amino Acids Composition during Storage. **World Academy of Science, Engineering and Technology**, 5 (4), 346–349.

**34.** Asia B. F. Ahmed, Elfadil E. Babiker, Nobuhiro Mori and **Isam A. Mohamed Ahmed** (2011) Hydrolysis of ovine and caprine caseins by enzymatic extract from *Solanum dubium* seeds. **Australian Journal of Basic and Applied Sciences**, 5(3), 331-336

**35.** Babiker H. Abdelseed, Abdelwahab H. Abdalla, Abu ElGasim A. Yagoub, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011). Some nutritional attributes of selected newly developed lines of sorghum after fermentation. **Journal of Agricultural Science and Technology**, 13, 399-409

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**36.** Abdelatif S. H. El-Jasser, Seif Eldeen B. Ahmed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011) Nutritional Evaluation of Amino Acids as Influenced by cooking of Some Saudi Traditional Diets. **Australian Journal of Basic and Applied Sciences**, 5(3), 322-330

**37.** Abdelatief S. H. El-Jasser, Seif Eldeen B. Ahmed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011) Chemical Composition and Minerals Content as Influenced by Cooking of Some Saudi Traditional Diets. **Advance Journal of Food Science and Technology**, 3(1), 77-82.

**38.** ElShazali A. Mohamed, Nahid A. Ali, Salma H. Ahmed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011). Effect of Refrigeration Process on Antinutrients and HCl extractability of Calcium, Phosphorus and Iron during Processing and Storage. **Innovative Romanian Food Biotechnology**, 8, 13-21.

**39.** Salma H. Ahmed, Nahid A. Ali, ElShazali A. Mohamed, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011). Changes in functional properties of proteins by transglutaminase cross linking–A case study with legumes proteins. **Electronic Journal of Environmental, Agricultural and Food Chemistry**, 10 (5), 2180-2189.

**40.** Eshraga A. Eissa, **Isam A. Mohamed Ahmed**, Elfadil E. Babiker, Abu ElGasim A. Yagoub (2011). Physicochemical, Microbiological and Sensory Characteristics of Yoghurt Produced from Camel Milk During Storage. **Electronic Journal of Environmental, Agricultural and Food Chemistry**, 10 (6), 2305-2313.

**41.** Awad M. Sokrab, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011) Effect of Genotype on Chemical Composition, Total Energy, Antinutrients, and Total and Extractable Minerals of Corn. **International Journal of Agriculture: Research and Review**, 1 (1), 38-43

**42.** Salma H. Ahmed, **Isam A. Mohamed Ahmed**, Mohamed M. Eltayeb, Suha O. Ahmed, Elfadil E. Babiker (2011) Functional properties of selected legumes flour as influenced by pH. **Agricultural Technology an International Journal**, 7(5): 789-800.

**Impact Factors 0.378**

**43.** Ekhlas M. Musa, Elsiddig A. E. Elsheikh, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011). Intercropping sorghum (*Sorghum bicolor* L.) and cowpea (*Vigna*

*unguiculata* L.): Effect of *Bradyrhizobium* inoculation and fertilization on minerals composition of cowpea seeds. **International Journal of Agriculture: Research and Review**, 1(3), 138-146.

**44.** Ekhlas M. Musa, Elsiddig A.E.Elsheikh, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011) Intercropping sorghum (*Sorghum bicolor* L.) and cowpea (*Vigna unguiculata* L.): Effect of *Bradyrhizobium* inoculation and fertilization on physical and chemical quality of cowpea seeds. **Frontiers of Agriculture in China**, 5(4): 543–551.

**45.** Ekhlas M. Musa, Elsiddig A.E.Elsheikh, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2011) Intercropping sorghum (*Sorghum bicolor* L.) and cowpea (*Vigna unguiculata* L.): Effect of *Bradyrhizobium* inoculation and minerals fertilization on physical and chemical quality of sorghum seeds. **Electronic Journal of Environmental, Agricultural and Food Chemistry**, 10(11): 3064-3075

**46.** Fekria A. Mohamed, Elfadil E. Babiker, **Isam A. Mohamed Ahmed** and Suha O. Ahmed (2012) Nutritional and Functional Characterization of Defatted Seed Cake Flour of Two Sudanese Groundnut (*Arachis hypogaea*) Cultivars. **International Food Research Journal**, 19(2): 629-637

**47.** Ekhlas M. Musa, Elsiddig A.E.Elsheikh, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2012) Intercropping sorghum (*Sorghum bicolor* L.) and cowpea (*Vigna unguiculata* L.): Effect of *Bradyrhizobium* inoculation and fertilization on minerals composition of sorghum seeds. **ISRN Agronomy**, 1(1), 1-9

**48.** Awad M. Sokrab, **Isam A. Mohamed Ahmed**, and Elfadil E. Babiker (2012) Effect of malting and fermentation on antinutrients, and total and extractable minerals of high and low phytate corn genotypes. **International Journal of Food Science and Technology**, 47 (5), 1037-1043.

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**49.** Awad M. Sokrab, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2012) Effect of germination on antinutrients and total and extractable minerals of high and

low phytate corn genotypes. **Journal of Saudi Society of Agricultural Sciences**, 11, 123-128.

**50.** Salma H. Ahmed, **Isam A. Mohamed Ahmed**, Mohamed M. Eltayeb, Suha O. Ahmed, Faridullah, Elfadil E. Babiker (2012) Effect of Sodium Chloride Concentration on the Functional Properties of Selected Legumes flour. **African Journal of Food, Agriculture, Nutrition and Development**, 12(6) 6700-6714.

**51.** Mohamed M. Eltayeb, **Isam A. Mohamed Ahmed**, Jiro Arima and Nobuhiro Mori (2013). Identification of residues essential for the activity and substrate affinity of L-carnitine dehydrogenase. **Molecular Biotechnology**, 55, 268–276.

**Impact Factors 2.275**

**52.** Abubaker B. Makawi, Mohamed I. Mahmood, Hayat A. R. Hassan and **Isam A. Mohamed Ahmed** (2013). Grains Quality Characteristics of Local Wheat (*Triticum aestivum*) Cultivars Grown at Khartoum State, Sudan. **International Journal of Life Sciences**, 7(1), 12-16.

**53.** Mardia E. ElHag, **Isam A. Mohamed Ahmed**, Mohamed M. Eltayeb, Asia B. FathelRahaman, and Elfadil E. Babiker (2013). Effect of fermentation and/or cooking on protein fractions and sensory characteristics of sorghum supplemented with groundnut flour. **Agricultural Technology an International Journal**, 9(7):1955-1971.

**Impact Factors 0.115**

**54.** Ikram M. N. El Hag, **Isam A. Mohamed Ahmed**, Suha O. Ahmed, Mohamed M. Eltayeb and Elfadil E. Babiker (2013). Effect of processing methods on ant nutritional factors, protein digestibility and minerals extractability of winter sorghum cultivars. **Australian Journal of Basic and Applied Sciences**, 7(12), 229-237

**55.** Abubaker B. Makawi, Abdelmoniem I. Mustafa, **Isam A. Mohamed Ahmed** (2013). Characterization and improvement of flours of three Sudanese wheat cultivars for loaf bread making. **Innovative Romanian Food Biotechnology**, 13, 30-44

**56. Isam A. Mohamed Ahmed**, Mohamed M. Eltayeb, Jiro Arima, Nobuhiro Mori, Norikazu Yamanaka, and Takeshi Taniguchi (2014). Screening for enzymatic activities in the degradation pathway of homocholine by soil microorganisms. **Australian Journal of Basic and Applied Sciences**, 8(2): 222-233.

**57.** Abubaker B. Makawi, Hayat A. Hassan, Mohammed I. Mahmood, Mohamed M. Eltayeb and **Isam A. Mohamed Ahmed** (2014). Optimizing the Bread Formulation of Sudanese Wheat cultivars. **International Journal of Innovation and Applied Studies**, 5 (4): 316-326.

**58.** Mohamed O. Elsamani, Alsiddig S. Habbani and **Isam A. Mohamed Ahmed** (2014). Biochemical, Microbial and Sensory Evaluation of White Soft Cheese Made from Mixture of Cow and Lupin Milk. **LWT of Food Science and Technology**, 59 (1): 553-559

#### **Impact Factors 2.546**

**59.** Rania M.A. Mohamed, Aisha S. M. Fageer, Mohamed M. Eltayeb, and **Isam A. Mohamed Ahmed** (2014). Chemical composition, antioxidants activity and mineral extractability of Sudanese date palm (*Phoenix dactylifera* L.) fruits. **Food Science and Nutrition**, 2(5): 478-489

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**61.** Mohamed. O. E. Altahir, Elgasim. A. Elgasim and **Isam A. Mohamed Ahmed** (2014). Ripening of Sudanese braided (*Muddaffara*) cheese manufactured with raw or pasteurized milk: Effect of heat treatment and salt concentration on mineral content **Innovative Romanian Food Biotechnology**, 14, 26-36.

**62.** Azhari A. Mohammed Nour, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2014). Effect of cooking and/or supplementation on chemical composition and

sensory characteristics of pearl millet flour. **Journal of Food & Nutritional Disorders**, 3(3), 2-6.

63. Solafa A. A. Hamad, Abdel Halim R. Ahmed, and **Isam A. Mohamed Ahmed** (2014). Effect of Production Location and Addition of Guar Gum on the Quality of a Sudanese Wheat Cultivar (Debera) for Bread Making. **International Journal of Innovation and Applied Studies**, 7 (1): 317-328

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66. Mohamed O. Elsamani and **Isam A. Mohamed Ahmed** (2014) Physicochemical Characteristics and Organoleptic Properties of Peanuts Milk-Based Yoghurt Fortified with Skimmed Milk Powder. **The Journal of Research in Applied Sciences**, 1(4); 68-72.

67. Mohamed O. E. Altahir, **Isam A. Mohamed Ahmed**, Al Siddig S. Habbani and Manahil E. H. Okasha (2014) Effect of partial substitution of soymilk on the chemical composition and organoleptic attributes of Yoghurt. **Omdorman Islamic University Journal of Agricultural Sciences**, 2(1): 70-83.

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or pasteurized milk: Effect of heat treatment and salt concentration on organoleptic properties. **Annals of Food Science and Technology**, 16(1), 70-77.

76. Azhari A. Mohammed Nour, **Isam A. Mohamed Ahmed**, Elfadil E. Babiker, and Mohamed.AE.M.Ibrahim (2015). Effect of supplementation and cooking on in vitro protein digestibility and anti-nutrients of pearl millet flour. **American Journal of Food Science and Health**, 1(3): 69-75

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79. **Isam A. Mohamed Ahmed**, Mohamed E. Eltayeb, Nobuhiro Mori, Jiro Arima, Hiroyuki Tanaka, Takeshi Taniguchi and Norikazu Yamanaka (2015). Proteomic analysis of homocholine catabolic pathway in *Pseudomonas* sp. strain A9. **Process Biochemistry**, 50(11): 1735–1747.

**Impact factor: 2.529**

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**82.** Noha I. A. Mutwali, Abdelmoniem A. Mustafa, Yasir S. Gorafi, **Isam A. Mohamed Ahmed** (2016). Effect of environment and genotypes on the physicochemical quality of the grains of newly developed wheat inbred lines. **Food Science and Nutrition**, 4(4): 508-520.

**83.** Mohamed Ahmed M. Omer, **Isam A. Mohamed Ahmed**, Abu ElGasim A. Yagoub, & Elfadil E. Babiker (2016) Effect of different processing methods on anti-nutrients content and protein quality of newly developed lupin (*Lupinus albus* L.) cultivar seeds. **Turkish Journal of Agriculture, Food Sciences and Technology** 4(1): 9-16.

**84.** Hiroshi Fujimitsu, Akira Matsumoto, Akiko Fukui, Okada Kazuma, **Isam A. Mohamed Ahmed**, Jiro Arima, and Nobuhiro Mori (2016) Purification, cloning, and characterization of  $\gamma$ -butyrobetainyl CoA synthetase from *Agrobacterium* sp. 525a. **Bioscience, Biochemistry and Biotechnology**, 80 (8): 1536–1545.

**Impact factor: 1.295**

**85.** Majed D. Hawashin, Fahad Al-Juhaimi, **Isam A. Mohamed Ahmed**, Kashif Ghafoor and Elfadil E. Babiker (2016) Physicochemical, microbiological and sensory evaluation of beef patties incorporated with destoned olive cake powder. **Meat Science** 122:32–39.

**Impact factor: 3.126**

**86.** Hiroshi Fujimitsu, Yuko Taniyama, Sae Tajima, **Isam A. Mohamed Ahmed**, Jiro Arima, and Nobuhiro Mori (2016). Purification and characterization of 4-N-trimethylamino-1-butanol dehydrogenase (TMAB DH) from *Fusarium merismoides* var. *acetilereum*. **Bioscience, Biochemistry and Biotechnology** 80(9): 1753–1758

**Impact factor: 1.295**

**87.** Assia I. A. M. Nasr, **Isam. A. Mohamed Ahmed** and Omer I. A. Hamid (2016). Characterization of partially purified milk-clotting enzyme from sunflower (*Helianthus annuus*) seeds. **Food Science and Nutrition** 4(5): 733–741.

**88.** Hager H. A. B. Eltilib, Elgasim A. Elgasim, and **Isam A. Mohamed Ahmed** (2016). Effect of incorporation of *Cyperus rotundus* (Seadah) rhizome powder on quality attributes of minced beef. **Journal of Food Science and Technology**, 53(9): 3446–3454.

**Impact factor: 1.261**

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**91.** Mustafa A. Gasseem, Magdi A. Osman, **Isam A. Mohamed Ahmed**, Ibrahim Abdel Rahman, Mohamad Fadol and Salah Al-Maiman (2016). Effect of fermentation by selected lactic acid bacteria on the chemical composition and fatty acids of camel milk. **Journal of Camel Practice and Research**, 23 (2): 277-281.

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**92.** Fahad AL Juhaimi, Oladipupo Q. Adiamo, Omer N. Alsawmahi, Kashif Ghafoor, I. S. M. Zaidul, **Isam A. Mohamed Ahmed** and Elfadil E. Babiker (2017). Effect of pistachio seed hull extract on quality attributes of chicken burger. **CyTA - Journal of Food**, 15(1): 9-14

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**94.** Ammar Ahmad Khan, Muhammad Atif Randhawa, Alan Carne, **Isam A. Mohamed Ahmed**, David Barr, Malcolm Reid, Alaa El-Din A. Bekhit (2017). Effect of low and high pulsed electric field on the quality and nutritional minerals in cold boned beef *M. Longissimus et lumborum*. **Innovative Food Science and Emerging Technologies**, 41: 135-143

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**95.** Duaa A. E. Elhadi, Elgasim A. Elgasim, and **Isam A. Mohamed Ahmed** (2017). Microbial and oxidation characteristics of refrigerated chicken patty incorporated with moringa (*Moringa oleifera*) leave powder. **CyTA-Journal of Food**, 15(2): 234-240.

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**96.** Oladipupo Q. Adiamo, Kashif Ghafoor, Fahad Al-Juhaimi, **Isam A. Mohamed Ahmed**, & Elfadil E. Babiker (2017). Effects of thermosonication and orange by-products extracts on quality attributes of carrot (*Daucus carota*) juice during storage. **International Journal of Food Science and Technology**, 52 (9): 2115-2125

**Impact factor: 1.64**

**97.** Kashif Ghafoor, Mehmet Musa Özcan, Fahad AL-Juhaimi, Elfadil E. Babiker, Zaidul Islam Sarker, **Isam A. Mohamed Ahmed**, Mohammed Asif Ahmed (2017). Nutritional Composition, Extraction and Utilization of Wheat Germ Oil: A Review. **European Journal of Lipid Science and Technology**, 119(7): 1-9.

**Impact factor: 2.145**

**98.** Fahad AL Juhaimi, Kashif Ghafoor, **Isam A. Mohamed Ahmed**, Elfadil E. Babiker, M. M.Özcan (2017). Comparative study of mineral and oxidative status of *Sonchus oleraceus*, *Moringa oleifera* and *Moringa peregrina* leaves. **Journal of Food Measurement and Characterization**, 11 (4):1745-1751.

**Impact factor: 0.536**

**99.** Samah A. Aljak, Hayat A. E. Hassan, Yasir S. A. Gorafi, and **Isam A. Mohamed Ahmed** (2018). Effect of fertilizers application and growing environment on physicochemical properties and bread making quality of Sudanese wheat cultivar.

**Journal of Saudi Society of Agricultural Sciences (In Press). DOI: 10.1016/j.jssas.2016.09.002.**

**100.** Noha I. A. Mutwali, Abdelmoniem A. Mustafa, **Isam A. Mohamed Ahmed**, and Elfadil E. Babiker (2018). Effect of environment and genotype on the protein quality attributes and baking characteristic of newly developed wheat inbred lines. **Journal of Agricultural Sciences, Turkey (In Press).**

**Impact factor: 0.311**

**101.** Fahad AL Juhaimi, **Isam A. Mohamed Ahmed**, Oladipupo Q. Adiamo, Rasheed A Abdulraheem, Kashif Gahfoor, Mehmet M Özcan, Elfadil E. Babiker (2018). Effect of Argel (*Solenostemma argel*) leaf powder on the quality attributes of Camel patties during cold storage. **Journal of Food Processing and Preservation (In Press).**

**Impact factor: 0.791**

**102.** Ammar Ahmad Khan, Muhammad Atif Randhawa, Alan Carne, **Isam A. Mohamed Ahmed**, David Barr, Malcolm Reid, Alaa El-Din A. Bekhit (2018). Quality and nutritional minerals in chicken breast muscle treated with low and high pulsed electric fields. **Food and Bioprocess Technology (In Press).**

**Impact factor: 2.576**

**103.** Oladipupo Q. Adiamo, Kashif Ghafoor, Fahad AL-Juhaimi, Elfadil E. Babiker, **Isam A. Mohamed Ahmed** (2018). Thermosonication process for optimal phenolic compounds and antiradical activity in functional carrot juice containing orange peel and pulp extracts. **Food Chemistry, 245: 79–88.**

**Impact factor: 4.529**

## **SUBMITTED AND UNDER REVIEW PAPERS**

**1.** Tarig M.A. Said, Elgasim A. Elgasim, Hager H.A.B. Eltilib and **Isam A. Mohamed Ahmed** (2017) Antioxidant and antimicrobial potentials of Damsissa

(*Ambrosia maritima*) leaf powder extract added to minced beef meat during cold storage. **Food Bioscience (Under review)**

2. Mustafa A. Gassem, Magdi A. Osman, **Isam A. Mohamed Ahmed**, Ibrahim Abdel Rahman, Salah El- Miman, and Charles Weber (2017). Bowman–Birk proteinase inhibitor from Tepary Bean (*Phaseolus acutifolius*) seeds: Purification and biochemical properties. **Indian Journal of Biochemistry and Biophysics (Under review)**.

3. Amro B. Hassan, Nagat S. Mahmoud, Khalid Elmamoun, Oladipupo Q. Adiamo, **Isam A. Mohamed Ahmed** (2017). Effects of gamma irradiation on the protein characteristics and functional properties of sesame (*Sesamum indicum* L.) seeds. **Radiation Physics and Chemistry (Under Review)**.

4. Omer N. Alsawmahi, Fahad Al-Juhaimi, Abdullah M. Alhamdan, Oladipupo Q. Adiamo, Kashif Gahfoor , Elfadil E. Babiker, Isam A. Mohamed Ahmed (2017). Changes in enzyme activity, sugar composition, microbial growth and texture of fresh Barhi Dates in relation to modified atmosphere packaging, **Food Chemistry (Submitted)**

5. Ammar Ahmad Khan, Muhammad Atif Randhawa, Alan Carne, Isam A. Mohamed Ahmed, Fahad Y. Al-Juhaimi, David Barr, Malcolm Reid, Alaa El-Din A. Bekhit (2017). Effect of low and high pulsed electric field processing on macro and micro minerals in beef and chicken. **Innovative Food Science and Emerging Technologies (Under review)**.

6. Elfadil E. Babiker, Fahad AL Juhaimi, **Isam A. Mohamed Ahmed**, Kashif Ghafoor, Khalid A. Abdoun (2018). Changes in the oxidative status of ewe and goat milk fed *Moringa* leaves as a supplement to alfalfa hay. **Cyta-Journal of Food (Submitted)**.

7. Fahad Y. Al-Juhaimi, Syed A. Shahzad, Ali S. Ahmed, Oladipupo Q. Adiamo, Isam A. Mohamed Ahmed, Omer N. Alsawmahi, Kashif Ghafoor, & Elfadil E. Babiker (2017). Antioxidant and antimicrobial effects of Argel (*Solenostemma argel*)

leaves extract in chicken meatballs during cold storage. **Food Bioscience (Submitted)**

8. Alaa El-Din A Bekhit, Amin Shavandi, Teguh Jodjaja, John Birch, Suesiang Teh, Isam A. Mohamed Ahmed, Fahad Y. Al-Juhaimid, Pouya Saeedie, Adnan A. Bekhit (2018). Flaxseed cake: detoxification, utilization, and opportunities. **Critical Reviews in Food Science and Nutrition (Submitted)**.

9. Alaa El-Din A Bekhit, Ashley Duncan; Clara Shui Fern Bah, Isam A. Mohamed Ahmed, Fahad Y. Al-Juhaimi, & Hesham Amin (2018). Chemical composition, fatty acids and cholesterol contents in raw and salted-fermented hoki roes. **Journal of Food Composition and Analysis (Submitted)**.

10. Amro B. Hassan, **Isam A. Mohamed Ahmed**, Mawada S. E. Mohamed, and Mohamed M. Eltayeb (2016). Effect of Radio frequency heat treatment on functional properties and the electrophoretic patterns of corn proteins (**In Preparation**).

11. Noha I. A. Mutwali, Abdelmoniem A. Mustafa, **Isam A. Mohamed Ahmed**, and Elfadil E. Babiker (2016). Effect of growing environment on the rheology of the grains of six Sudanese wheat inbred lines (**In Preparation**).

12. **Isam A. Mohamed Ahmed**, Magdi A. Osman, and Charles W. Weber (2016). Purification and characterization of a proteinase inhibitor from buffalo gourd (*Cucurbita foetidissima*) seeds (**In Preparation**).

13. Ibrahim. E. Abdel Rahman, Magdi A. Osman, **Isam A. Mohamed Ahmed**, and Mustafa. A. Gassem (2016). Fatty acid composition of pasteurized camel milk and fermented products produced by selected starters of lactic acid bacteria (**Ready for submission to camel research journal**).

14. Mohamed M. M. Al-Garni, Magdi A. Osman, Isam A. Mohamed Ahmed (2018). Effect of Ajwa date polyphenol extract on plasma and liver lipids and antioxidant enzymes in hypercholesterolemic rats (**In Preparation**).

## 2. COFERENCES

**1. Isam, Ali Mohamed Ahmed**, Isao, Morishima, and Nobuhiro, Mori. Purification and Characterization of milk-clotting enzyme from *Solanum dubium* seeds (2007). *Annual Conference of Japan Society of Bioscience, Biotechnology and Biochemistry*. Yamaguch, Japan.

**2. Isam, Ali Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, Emi Sakuno, and Nobuhiro Mori (2008). Microbial degradation of quaternary ammonium compounds: Screening of 3-N-trimethylaminopropanol degrading microorganism. *Annual Conference of Japan Society of Bioscience, Biotechnology and Biochemistry*. Tottori, Japan.

**3. Isam, Ali Mohamed Ahmed**, Jiro Arima, Tsuyoshi Ichiyanagi, and Nobuhiro Mori (2011). Microbial degradation of homocholine. *The 8th International Joint Symposium between Japan and Korea*. Yonago, Japan.

**4. Mohamed M. Eltayeb**, Jiro Arima, **Isam A. Mohamed Ahmed**, Nobuhiro Mori (2012). Identification of key residues essential for the activity and substrate affinity of L-Carnitine dehydrogenase. *Annual Conference of Japan Society of Bioscience, Biotechnology and Biochemistry*. 21-22 September, Yamaguch, Japan.

**5. Isam A. Mohamed Ahmed**, Eltayeb, M. M., Arima, J., Mori N., Yamanaka N: Enzymatic study on the microbial degradation of homocholine. *The 5<sup>th</sup> Annual Conference of graduate collage of University of Khartoum*. 24-27 February, Khartoum, Sudan (2014).

**6. Amna E. Tajalsir**, Ali S. A. Ebraheem, Abdelmoez M. Abdallah, and **Isam A. Mohamed Ahmed**: Screening of milk-clotting activities from different parts of *Moringa oleifera*. *The 5<sup>th</sup> International workshop: Biotechnology and its role in economic development of the Arab World*, 25-26 March, Khartoum, Sudan (2014).



### 3. TRAINING COURSES AND WORKSHOP

1. Trends in Quality control for cereals and cereals cereal products with emphasis in wheat. SSMO-ICC Khartoum, Sudan. Jan. 2000.
2. Cereal seeds industry and new trends in milling technology, SSMO-ICC. Khartoum Sudan. January 2002.
3. Extensive research training program in the Food Research Center of the Agricultural Research and Technology Corporation (ARTC) 2003-2004
4. CAS-TWAS 1st Food Biotechnology Training Course for Developing Countries on Classical Biotechnology (Fermentation) and Genomics for new and improved food products. Beijing, China, Nov. 30<sup>th</sup> –Dec. 4<sup>th</sup> 2013.
5. Training program in **Learning Theories** that was held by Deanship of Skills Development, King Saud University, KSA (11/12/2016), 5 hours.
6. Training program in **Safe and Comfort Learning Environment** that was held by Deanship of Skills Development, King Saud University, KSA (12/12/2016), 5 hours.
7. Intensive training program in **Mobile Learning Applications** that was held by Deanship of Skills Development, King Saud University, KSA (20-21/12/2016), 10 hours.
8. Intensive training program in **Course Design and Construction** that was held by Deanship of Skills Development, King Saud University, KSA (27-28/12/2016), 10 hours.
9. Intensive training program in **Learning Management System (Blackboard)** that was held by Deanship of Skills Development, King Saud University, KSA (1-2/1/2017), 10 hours.
10. Intensive training program in **Statistical Tests using SPSS** that was held by Deanship of Skills Development, King Saud University, KSA (17-18/1/2017), 10 hours.
11. Intensive training program in **Designing Interactive Presentation by Prezi** that was held by Deanship of Skills Development, King Saud University, KSA (22-23/1/2017), 10 hours.
12. Intensive training program in **Student Learning Support** that was held by Deanship of Skills Development, King Saud University, KSA (24/1/2017), 5 hours.

13. Intensive training program in **Teaching Based on Specialty and Literature** that was held by Deanship of Skills Development, King Saud University, KSA (12/2/2017), 5 hours.
14. Intensive training program in **Continuous Improvement System (Kaizen)** that was held by Deanship of Skills Development, King Saud University, KSA (14-15/2/2017), 10 hours.
15. Intensive training program in **Developing Effective Research Proposals** that was held by Deanship of Skills Development, King Saud University, KSA (26/2/2017), 6 hours.
16. Intensive training program in **Establishing Research Management** that was held by Deanship of Skills Development, King Saud University, KSA (27/2/2017), 6 hours.
17. Intensive training program in **Publishing and Disseminating** that was held by Deanship of Skills Development, King Saud University, KSA (28/2/2017), 6 hours.
18. Intensive training program in **Stakeholder Engagement** that was held by Deanship of Skills Development, King Saud University, KSA (1/3/2017), 6 hours.
19. Intensive training program in **Transdisciplinary Research** that was held by Deanship of Skills Development, King Saud University, KSA (2/3/2017), 6 hours.
20. Intensive training program in **Skills of Dialogue between Teacher and Student** that was held by Deanship of Skills Development, King Saud University, KSA (14-15/3/2017), 10 hours.
21. Intensive training program in **References Citation using EndNote Program** that was held by Deanship of Skills Development, King Saud University, KSA (28/3/2017), 5 hours.
22. Intensive training program in **Innovative Solutions to Complex Challenges** that was held by Deanship of Skills Development, King Saud University, KSA (9/4/2017), 4 hours.
23. Intensive training program in **Setting Innovation Strategies for Research Institutions and Centers** that was held by Deanship of Skills Development, King Saud University, KSA (10/4/2017), 4 hours.
24. Intensive training program in **Open Innovation and the Creative Work Environment** that was held by Deanship of Skills Development, King Saud University, KSA (11/4/2017), 4 hours.

25. Intensive training program in **Knowledge Acquisition, Use and Management for Development** that was held by Deanship of Skills Development, King Saud University, KSA (12/4/2017), 4 hours.
26. Intensive training program in **Partnerships and Alliances** that was held by Deanship of Skills Development, King Saud University, KSA (13/4/2017), 4 hours.
27. Intensive training program in **Development of University Teaching Portfolio** that was held by Deanship of Skills Development, King Saud University, KSA (25/4/2017), 5 hours.
28. Intensive training program in **Scientific Thesis Supervision Skills** that was held by Deanship of Skills Development, King Saud University, KSA (26/4/2017), 5 hours.
29. Intensive training program in **Learning Outcomes Assessment** that was held by Deanship of Skills Development, King Saud University, KSA (30/4-1/5 /2017), 10 hours.
30. Intensive training program in **Micro Teaching and Peer Consultation** that was held by Deanship of Skills Development, King Saud University, KSA (2/5 /2017), 5 hours.
31. Intensive training program in **Critical Thinking and Active Learning** that was held by Deanship of Skills Development, King Saud University, KSA (10-11/5 /2017), 10 hours.
32. Intensive training program in **Inspiring Changes towards Effective Learning that** was held by Deanship of Skills Development, King Saud University, KSA (1/10 /2017), 5 hours.
33. Intensive training program in **First Day of Class** was held by Deanship of Skills Development, King Saud University, KSA (2/10 /2017), 5 hours.
34. Intensive training program in **Developing Students Assessment** was held by Deanship of Skills Development, King Saud University, KSA (3/10 /2017), 5 hours.
35. Intensive training program in **Motivation and Success** was held by Deanship of Skills Development, King Saud University, KSA (4/10 /2017), 5 hours.
36. Intensive training program in **Tips and Tricks for Effective Learning** was held by Deanship of Skills Development, King Saud University, KSA (5/10 /2017), 5 hours.
37. Intensive training program in **Using Rubrics for Student Assessment** was held by Deanship of Skills Development, King Saud University, KSA (9/10 /2017), 5 hours.

38. Intensive training program in **Virtual Classrooms** was held by Deanship of Skills Development, King Saud University, KSA (10/10 /2017), 5 hours.
39. Intensive training program in **Total Quality Management (TQM) in Higher Education Institutions** was held by Deanship of Skills Development, King Saud University, KSA (15-16/10 /2017), 10 hours.
40. Intensive training program in **Competencies of Professional Teaching** was held by Deanship of Skills Development, King Saud University, KSA (26/10 /2017), 5 hours.
41. Intensive training program in **Teaching with Brain Storming approach** was held by Deanship of Skills Development, King Saud University, KSA (29/10 /2017), 5 hours.
42. Intensive training program in **Statistical Analysis using SPSS** was held by Deanship of Skills Development, King Saud University, KSA (31/10-2/11 /2017), 15 hours.
43. Intensive training program in **Developing and Managing Team Work** was held by Deanship of Skills Development, King Saud University, KSA (5/11 /2017), 5 hours.
44. Intensive training program in **Feedback as a Tool for Better Learning** was held by Deanship of Skills Development, King Saud University, KSA (12/11 /2017), 5 hours.

#### **Courses studied at University level**

1. General Inorganic Chemistry
2. Sugar Technology
3. Cereal Technology
4. Protein Analysis and Technology
5. Fats and Oils Chemistry & Technology
6. Food Quality Control
7. Principals of Food Science and Technology
8. Analytical Chemistry and Instruments
9. Food Analysis
10. Soil Microbiology
11. Advances in Microbial Biotechnology
11. Research Methodology

12. Advances in Plant Breeding
13. Advances in Plant Biotechnology

#### **SERVICE – PROFESSIONAL**

#### **Reviewer for Professional Journals**

1. Food Chemistry
2. Process Biochemistry
3. International Food Research Journal
4. Biochemical Engineering Journal
5. Journal of Food Science

#### **SKILLS**

##### **Computer use, name the software(s), and the nature of the use:**

##### **1. Widows**

Microsoft DOS, Basic, Windows, Word Star, Word Perfect, and Microsoft Word for routine use and typing. Microsoft PowerPoint is used for presentation. Microsoft Excel is used for data manipulation and graphs. StatView for statistical and experimental designing.

##### **2. Macintosh**

Professional in using all Mac software such as Mac office, Mac Delta graph for data manipulation and graphs, Mac File Maker for making data base files, Mac Photo Studio for photo reproduction.

##### **Language proficiency**

Arabic :( native), English: (good), Japanese: (medium).