

## Curriculum Vitae

**Name:**

Adham Mohamed Abdou Ahmed



**Date of birth:**

25, March 1963

**Nationality:**

Egyptian

**Marital status:**

Married; have a son and a daughter (both over 18 years).

**Permanent mailing address:**

Work:

Egypt, Kalyobia, Moshtohor, 13736, Department of Food Hygiene & Control,  
Faculty of Veterinary Medicine, Benha University.

Tel: +20-13-2461411

Fax: +20-13-2460640

Home:

Egypt, Cairo 19519, Madinaty, 7<sup>th</sup> Stage, Group 73, Building 43, App 23.

Tel: +20-2-21062296

Mobile: +20-111-6626663

**E.mail: dradham@yahoo.com**

**Current appointment:**

Professor, Dept. Food Control, Fac. Vet Med. Benha University.

**Academic degree:**

Ph.D. of Food Hygiene, Benha University\*, Egypt, May 1997.

\* Benha University was a branch of Zagazig University and became a separate University in 2002.

**Education:**

1- Ph.D. of Food Hygiene, Zagazig Univ. (Benha branch), Egypt, May 1997. "Studies on some Gram-negative proteolytic and lipolytic microorganisms in milk and milk products"

2- Master's degree in Food Hygiene, Zagazig Univ. (Benha branch), Egypt, October 1990. "Dairy utensils as a source of contamination of raw milk in dairy farms"

3- Bachelor of Veterinary Science, Cairo Univ. May 1986.

**Previous employment:**

Administrator, Zagazig Univ. (Benha branch), Egypt, 1987 - 1990.

Assistant Lecturer, Zagazig Univ. (Benha branch), Egypt, 1990 – 1997.

Visitor researcher, Miyazaki Univ., Miyazaki, Japan, 1994 – 1996.

Lecturer, Zagazig Univ. (Benha branch), Egypt, 1997 – 2002.

Assistant Professor Zagazig Univ. (Benha branch), Egypt, 2002

Senior Researcher, Pharma Foods International Co., Ltd, Kyoto, Japan, 2002 -2004

Vice-Director, Pharma Foods International Co., Ltd (Japan), 2004-2006.

Associate Professor Benha University, Egypt, 2002-2007.

Professor, Benha University, Egypt, December 2007 till now (Got leave to accompany his wife in Saudi Arabia since October 2016).

### **CURRENT FACULTY DUTIES**

- Instructing lectures for graduate and undergraduate students on Food science, dairy technology, physical and chemical properties of dairy products, dairy foods evaluation and inspection, dairy microbiology, and dairy plant management and equipment.
- Research addressed the functionality of natural food ingredients and their benefits to human health. Moreover, I assess the physical, chemical, and microbiological hazards that threaten the dairy industry.
- Write and help in editing and reviewing manuscripts for scientific journals nationally and internationally.
- Present research findings at scientific meetings. Develop ties with the industry for ongoing research opportunities.
- Interact with Egyptian food processors in solving microbiologically related problems and helping in launching new products (especially functional foods).
- Lead and contribute to honors and masters level dissertation preparation and supervision.
- Assist in the development and organization of academic programs.
- Curriculum development and production of teaching, learning, and assessment for modules in the Food Program portfolio and related areas.
- Undertake research and or KE activities in food, nutrition, health, and/or consumer sciences.
- Undertake other such duties, including administrative duties, as may be assigned by the Department Head and/or Faculty Dean.

## **PROFESSIONAL ACTIVITIES**

A- Member of Egyptian Universities Promotion Committees (EUPC) for Professors and Assistant Professors, Ministry of Higher Education, Egypt:

1. The 14<sup>th</sup>, Round 2023-2029: Reviewer member of the Scientific Promotion Committee for Professors and Assistant Professors, Supreme Council of Universities, Ministry of Higher Education, Egypt (Committee Number 102 B: Food Control and Animal Feeding).
2. The 13<sup>th</sup>, Round 2019-2022: Reviewer member of the Scientific Promotion Committee for Professors and Assistant Professors, Supreme Council of Universities, Ministry of Higher Education, Egypt (Committee Number 102 B: Food Control and Animal Feeding).
3. The 12<sup>th</sup>, Round 2016-2019: Reviewer member of the Scientific Promotion Committee for Professors and Assistant Professors, Supreme Council of Universities, Ministry of Higher Education, Egypt (Committee Number 102 B: Food Control and Animal Feeding).
4. The 11<sup>th</sup>, Round 2012-2015: Board member of the Scientific Promotion Committee for Professors and Assistant Professors, Supreme Council of Universities, Ministry of Higher Education, Egypt (Committee Number 102 B: Food Control and Animal Feeding).
5. The 10<sup>th</sup>, Round: 2008-2011: Reviewer member of the Scientific Promotion Committee for Professors and Assistant Professors, Supreme Council of Universities, Ministry of Higher Education, Egypt (Committee Number 102: Animal Husbandry, Feeding, and Food Control).

B- Editorial Board Member of Benha Vet. Med. J.

C-Peer-Reviewer:

- 1- J. Food Sci. (Institute Food Technologists, USA)
- 2- J. Dairy Sci. (American Dairy Science Association, USA)
- 3- Food Research International (Elsevier)
- 4- Biological Psychology (Elsevier)
- 5- African J. Food Sci.
- 6- Process BioChemistry (Elsevier)
- 7- J. Food Biochemistry
- 8- African J. Microbiology Research

9- Other local scientific journals.

### **KEY ACCOUNTABILITIES**

- 1- Deliver and develop course material in undergraduate and postgraduate level in food science, food safety. Besides, nutritional sciences related to food and product design and its implications for health.
- 2- Undertake research in Food and Nutrition that is related to a nutritional understanding of food design and formulation that is relevant to health and disease prevention.
- 3- Active member of the Food Science research team both in the Department and across the University.
- 4- Coordinate undergraduate and postgraduate courses as required; assist with academic and program administration as required of a course coordinator.
- 5- Participate in Year Dept. meetings, as specified by the Faculty's quality procedures, student progress meetings, and any other meetings that become necessary.
- 6- Prepare reports on student performance, student feedback, and other quality processes, in a timely manner.
- 7- Make recommendations to the Program Coordinator on possible improvements.
- 8- Participate in and contribute to the teaching of Food Science.
- 9- Contribute to the development and production of teaching material (including online material).
- 10- Initiate, supervise, and manage postgraduate and honors research projects in Food Science.
- 11- Participate actively in research forums relevant to applied and/or theoretical peer review duties for grants and journal submissions.
- 12- Establish links with industry, government, and other research institutions in the conduct of research in the field of Food Science.
- 13- Other duties as directed within the scope of this classification.

### **KEY SELECTION CRITERIA**

1. Experience in teaching in the Higher Education sector as evidenced by, for example, student and peer feedback, practice-based postgraduate teaching.
2. Demonstrated research experience in food science and product design and the implications for food design in health and disease.
3. Postgraduate qualification in food science with a strong publication record.

4. Excellent interpersonal, communication, and leadership skills as demonstrated by committee membership of professional bodies, faculty/university committee membership, etc.
5. Ability to work collaboratively with other academics, and to work as a member of an interdisciplinary team.
6. Have sensitivity to, and awareness of, the cultural differences of internal students and staff (living in Japan for 6 years and Saudi Arabia for 2 years).

## **Patents**

### **Co-Inventor of patents registered at Japan Patent Agency:**

- 1- Number P4221231 date: February 12, 2009 (Antimicrobial preparation, composition, production method, and antimicrobial applications).
- 2- Number P2005-000133 date: January 6, 2005 (Shelf life extending agents for food containing egg white peptide).
- 3- Number 2004-234012 date: August 11, 2004 (Natural food preservatives).
- 4- Number 2003-170154 date: June 16, 2003 (Natural food preservatives containing egg white peptide).

## **Membership of professional organizations, associations and societies**

- 1- Egyptian Association of Veterinary Food Hygienists (**EAVFH**), Egypt, since **1992**.
- 2- Japanese Society of Zootechnical Science, Japan, since **1995**.
- 3- American Dairy Science Association (**ADSA**), USA, since **1996**.
- 4- Egyptian Society of Dairy Science (**ESDS**), Egypt, since **1997**.
- 5- Japanese Society for Bioscience, Biotechnology, and Agrochemistry (**JSBBA**), Japan, since **2002**.
- 6- Institute of Food Technologists (**IFT**), USA, since **2005**.

7- Specific Interest Group on Food Safety, European Federation of Food Science and Technology (EFFoST), Budapest, Hungary, since 2009.

8- Arab Alliance for the Prudent Use of Antimicrobials (**ArAPUA**), Member of the International Society for Chemotherapy, since **2009**.

### **Level of computer command in teaching and research**

- I am well-experienced in using Office XP and all programs needed for both teaching and research (statistics, Acrobat, power point, Photoshop, etc)

- I'm well-experienced with different internet capabilities needed for both research and teaching.

- Also I am well-experienced in using Apple Macintosh in both teaching and research.

### **Teaching experience (institutions and courses)**

#### **A-Teaching undergraduate students:**

Dept. Food Hygiene, Fac. Vet. Med., Benha University since 1987 in for the following courses:

- Physical and Chemical properties of milk and dairy products.

- Nutritive Value of milk and dairy products.

- Introduction to Microbes in Food.

- Microbial growth in Food.

- Microorganisms associated with milk and dairy products.

- Microbial Food Spoilage.

- Microbial Food-Borne Diseases.

- Beneficial uses of Microorganisms in Food.
- Control of Food Microorganisms.
- Food Safety and application of HACCP in production.

### **B-Teaching of Food Control for post-graduate**

- Food Microbiology
- Food Poisoning and intoxication.
- Food Chemistry and Analysis.
- Beneficial uses of Microorganisms in Food.
- Control of Food Microorganisms.
- Food Safety and application of HACCP in production.
- Dairy Microbiology.

### **C- Teaching Food Quality and Control Program, Fac. Vet. Med., Benha University:**

#### **For undergraduates 2<sup>nd</sup>, 3<sup>rd</sup>, and 4<sup>th</sup> grades:**

- Dairy Chemistry.
- Dairy Microbiology.
- Milk and dairy products.
- Dairy farm hygiene.
- Dairy Technology.
- Food poisoning.
- Egg and egg products.
- Functional dairy products.



**D- Teaching Food Control courses at the Health and Medical Sciences Institute,  
Ministry of Health, Benha Branch, Egypt: undergraduate students.**

**Supervision of theses and dissertations**

Supervisor of numbers of Master and Ph.D. Theses at Benha University

Reviewer of several Masters and Ph. D. Theses at different Universities in Egypt (As a member of dissertation committee).

**Other university activities**

- Member of the Editorial Board of Benha Veterinary Medical J.
- Library Improvement Committee in Fac. Vet. Med., Benha University.
- Member of Scientific Equipment Committee in Fac. Vet. Med., Benha University.
- Member of the E-portal Committee at Benha University.
- Member of Research and Scientific Committee at Benha University.

**Community services**

- The importance of using natural food preservatives: Article in Kyoto Shimbon Newspaper, Kyoto, Japan.
- Functional Foods as a current interest: Article in the annual booklet of Pharma Foods International Company, Kyoto, Japan.
- Teaching & training of Food Hygiene of animal origin for food inspectors in the training programs arranged by COMIBASSAL; the International Center for Inspection and Control Studies, Cairo branch, Egypt, since 1991.
- Many workshop at Al Ahram Newspaper (Al Ahram Science club for spreading the knowledge of food safety, nutrition and functional food to Egyptian youth).

**Scientific cooperation with:**

**Universities:**

1- Japan: Kagoshima University, Shizuoka

University, Gifu University, Kyoto Prefectural

University, and Kyoto Women's University.

2- Korea: Inje University, and Hallym

University.

3- USA:

Louisiana State University.

4- Canada:

Guelph University.

5- Egypt: Mostly all Egyptian Universities for

teaching, as external examiner, Theses judger,

Project evaluations, etc.

#### **Companies (R&D):**

1- Japan: Glico Dairy Products Co., Ltd, Ghen Corporation.

2- Korea: Maeil Dairy Industry Co., Ltd.

3- Canada: Inovatech Biotechnologies.

4- Egypt: Many Dairy manufacturers and the Chamber of food industries.  
Egg products manufacturers.

#### **References**

1- Dr. Kenji Sato

Prof. of Food Sciences & Nutritional Health

Dept. Food Sciences and Nutritional Health

Faculty of Human Environment

Kyoto Prefectural University, Kyoto, Japan

Tel: +81 75 723 3503

Fax: +81 75 723 3503

E. mail: [k\\_sato@kpu.ac.jp](mailto:k_sato@kpu.ac.jp)

2- Dr. Hajime Hatta

Prof. Food Science

Head Department of Food and Nutrition, Kyoto Women's University,  
Higashiyama-Ku, Kyoto 605-8501, Japan.

Tel: +81 (0)75-531-7143

Fax: +81 (0)75-531-7170

E-mail: [hatta@kyoto-wu.ac.jp](mailto:hatta@kyoto-wu.ac.jp) or [jimhatta@gmail.com](mailto:jimhatta@gmail.com)

3- Dr. Mujo Kim

CEO Pharma Foods International Co., Ltd

Address: Japan, 1-49 Goryo-Ohara, Nishikyo-ku

Kyoto 615-8245, Pharma Foods International Co., Ltd

Tel.: +81753490009

Fax: +81753490099

E. mail: [mujokim@pharmafoods.co.jp](mailto:mujokim@pharmafoods.co.jp)

# List of Publications

## Research Papers (Peer-Reviewed):

- 1- Lysozyme-Derived Peptides as a Novel Nutra-Preservative to Control Some Food Poisoning and Food Spoilage Microorganisms. **Abdou, A. M** & Awad, D. A. Probiotics and Antimicrobial Proteins. (Under publication) (2023).
- 2- Lysozyme denaturation using pasteurized temperature enhances the functional Antioxidant Stability and Quality Attributes in novel functional fermented dairy product. Awad D; **Abdou A**; El-Hadary A; Osman A. Food Science and Biotechnology. (Under publication) (2023).
- 3- Antibacterial activity of pepsin hydrolyzed goat whey protein and its application in pasteurized milk. Nassar W; Ibrahim E; **Abdou A M**; Elbarbary H; Mohammed H. Benha Vet. Med. J. 43: 129-133 (2022).
- 4- Phenotypic detection of methicillin resistant *Staphylococcus aureus* in some cheese varieties. Abdel-Khalek A., Saad M., Maarouf A. & **Abdou, Adham**. Benha Vet. Med. J. 39: 117-121 (2020).
- 5- Effect of *Lactococcus lactis* inoculation on characteristics and microstructure of dangke cheese with different ripening temperature and incubation time. Malaka, Ratmawati & Maruddin, Fatma & Baco, Sudirman & **Abdou, Adham**. IOP Conference Series: Earth and Environmental Science. 492. 012036. 10.1088/1755-1315/492/1/012036 (2020).
- 6- Potent antibacterial peptides from Enzymatically Hydrolyzed Hen Egg White Lysozyme. Awad, Dina & Mohamed, Hamdi & **Abdou, Adham** & El-Sohaimy, Sobhy. Benha Vet. Med. J. 35: 150-156 (2018).

- 7- Separation the Potent antibacterial peptides from Hydrolyzed Hen Egg Lysozyme. Awad, Dina, Mohamed, Hamdi & **Abdou, Adham** & El-Sohaimy, Sobhy, Benha Vet. Med. J. 35:142-149 (2018).
- 8- Effect of Egg White Hydrolysates on Shelf Life of Soft Cheese. Nafei, Eman, Elbarbary Hend, **Abdou, Adham** Mohamed, Hamdi. Benha Vet. Med. J. 35: 134-141 (2018).
- 9- Assessment of Mycotoxins of Some Flavored Dairy Products. S. Eleryan, H. Elbarbary, **Adham M. Abdou.**, Benha Vet. Med. J. 32:47-52 (2017).
- 10- Rapid tests detection of enrofloxacin residues in liquid milk. Mohamed HA; **Adham M Abdou**; Eid AM; Asem M Zakaria, Benha Vet. Med. J. 30:97-103 (2016).
- 11- Rapid tests detection of ciprofloxacin residues in liquid milk. Mohamed HA; **Adham M Abdou**; Eid AM; Asem M Zakaria, Benha Vet. Med. J. 30:246-253 (2016).
- 12- Effect of pH, heat treatment and proteinase k enzyme on the activity of *Lactobacillus Acidophilus* bacteriocin. Marwa A Saad; Hamdi M Abdelsamei; Ekbal M Ibrahim; **Adham M. Abdou**; Sobhy A. El Sohaimy. Benha Vet. Med. J. 28:210-215 (2015).
- 13- Incidence of *Salmonella* in Egypt milk based desserts. Abdelsamei HM; **Abdou AM**; Shawky NA; El-Sebay IA. Benha Vet. Med. J. 27:70-75 (2014).
- 14- The role of natamycin fortification to extend shelf life of plain yoghurt. Eissa SA; Ibrahim EA; **Abdou AM**; Mohamed HA. Benha Med. Vet. J. 27:140-149 (2014).

- 15-** Immunoglobulin: a natural way to suppress *Helicobacter pylori* in humans. **Adham M. Abdou**, Manal M. E. Ahmed, Yusuke Yamashita and Mujo Kim. *Health* 6(6):781-791 (2014).
  
- 16-** Antiosteoporotic effect of orally administered yolk-derived peptides on bone mass in women. **Adham M. Abdou**, K. Watabe, T. Yamane, M. Isono, Y. Okamura, S. Kawahito, K. Takeshima, K. Masuda, M. Kim. *Food Science and Nutrition* 2(3):193-199. doi: 10.1002/fsn3.94 (<http://onlinelibrary.wiley.com/doi/10.1002/fsn3.94/full>) (2014).
  
- 17-** Effects of *Pediococcus acidilactici* and its crude bacteriocin on soft cheese quality and validity. Dina A. Mohamed; Ekbal M. Ibrahim; **Adham M. Abdou**; Hamdi A. Mohamed. *Benha Vet. Med. J.* 25:64-76 (2013).
  
- 18-** Detection of urea and melamine as illegally added substances in raw milk marketed in Cairo Governorate. Masoud, A.S.; Elmoosalami, E.I.; **Adham M. Abdou**; Hamdi A. Mohamed. *Benha Vet. Med. J.* 24: 38-43 (2013).
  
- 19-** Detection of Foot and Mouth Disease Virus in Raw Milk of Suspected Dairy Animals During an Outbreak in El-Gharbia Governorate. Hamdi A. Mohamed; **Adham, M. Abdou**, Ekbal M. Adel; Sayed A.H. Salem; Mervat I.M. EL-Hassanine. *Benha Vet. Med. J.* 24: 72-78 (2013).
  
- 20-** Detection of Rota and Corona Viruses in Raw Milk and Milk Products. Hamdi A. Mohamed; **Adham, M. Abdou**; Ekbal M. Adel; Sayed A.H. Salem; Mervat I.M. EL-Hassanine. *Benha Vet. Med. J.* 24: 79-85 (2013).
  
- 21-** Identification of novel antibacterial peptides isolated from a commercially available casein hydrolysate by autofocusing technique. Hend A. Elbarbary; **Adham M. Abdou**; Eun Young Park; Yasushi Nakamura; Hamdi A. Mohamed; Kenji Sato. *BioFactors*, 38 (4): 309-315 (2012).

- 22- Novel antibacterial lactoferrin peptides generated by rennet digestion and autofocusing technique. Hend A Elbarbary; **Adham M. Abdou**; Eun Young Park; Yasushi Nakamura; Hamdi A Mohamed; Kenji Sato. International Dairy Journal 20(9): 646-651 (2010).
- 23- Inhibitory effects of oligopeptides from hen egg white on both human platelet aggregation and blood coagulation. Cho Hyun-Jeong; Kittaka Ryuichi; **Abdou A M**; Kim Mujo; Kim Hyeong-Soo; Lee Dong-Ha; Park Hwa-Jin. Archives of Pharmacol Research 32(6): 945-53 (2009).
- 24- Suppressive effect of Topical Specific Egg Yolk Immunoglobulin (IgY) on *Propionibacterium acnes* in Acne Vulgaris. Ghada Fathy, Sameh M. Abdel-Raheem, **Adham M. Abdou**, Horie M., Kim M., and Suzuki H. Sci. J. Al-Azhar Med. Fac. (girls) 28 (3): 2177-2188 (2007).
- 25- Antimicrobial peptides derived from hen egg lysozyme with inhibitory effect against Bacillus species. **Adham M. Abdou**, S. Higashiguchi, A.M. Aboueleinin, M. Kim and Hisham R. Ibrahim. Food Control 18 (2): 173-178 (2007).
- 26- Relaxation and immunity enhancement effects of  $\gamma$ -aminobutyric acid (GABA) administration in humans. **Adham M. Abdou**, S. Higashiguchi, K. Horie, Mujo Kim, H. Hatta, and H. Yokogoshi. Biofactors 26:201-208 (2006).
- 27- Evaluation of rancid flavor in cooking butter. **Adham M. Abdou**. Benha Vet. Med. J. 17 2): 47-60 (2006).

- 28-** Processing of Lysozyme at distinct loops by pepsin: A novel action for generating multiple antimicrobial peptide motifs in the newborn stomach. Hisham R. Ibrahim, Daisuke Inazaki, **Adham Abdou**, Takayoshi Aoki, Mujo Kim. *Biochimica Biophysica Acta (BBA)* 1726 (1): 102-114 (**2005**).
- 29-** Suppressive effect of functional drinking yogurt containing specific egg yolk immunoglobulin on *Helicobacter pylori* in humans. K. Horie, **A. M. Abdou**, J-O. Yang, S-S Yun, H-N Chun, C-K Park, M. Kim, and H. Hatta. *J. Dairy Sci.* 87: 4073-4079 (**2004**).
- 30-** Inhibition of some strains of *Bacillus* microorganisms in milk by using a novel egg white lysozyme peptide. **A. M. Abdou**, and A. M. Aboueleinin, *Zag. Vet. J.* 31(2): 212-224 (**2003**).
- 31-** Purification and partial characterization of psychrotrophic *Serratia marcescens* lipase. **Adham M. Abdou**. *J. Dairy Sci.* 86: 127-132 (**2003**).
- 32-** Prevalence of pathogenic psychrotrophs along the manufacturing environment of soft cheese in medium-sized dairy plants. A. M. Aboueleinin and **A. M. Abdou**. *Zag. Vet. J.* 30 (1): 153-165 (**2002**).
- 33-** Effect of ultrafiltration technology on some heavy metals during manufacture of soft cheese. **A. M. Abdou** and A. M. Aboueleinin. *Benha Vet. Med. J.* 13(1): 12-23 (**2002**).
- 34-** Quality evaluation of cooking butter sold at some collecting centers in Kaliobia Governorate. **A. M. Abdou**. *Benha Vet. Med. J.* 13(1): 24-42 (**2002**).
- 35-** Flavored drinking yogurt: studies on associated molds and aflatoxins content. S. A. Abdel-Fattah, A. M. Aboueleinin, and **A. M. Abdou**. *Zag. Vet. J.* 30(2): 53-63 (**2002**).



- 36- Lypolysis in pasteurized and cooked butter. **A. M. Abdou.** Zag. Vet. J. 30(2): 64-77 (2002)
- 37- Lipolytic activity of psychrotrophic *Pseudomonas fluorescens* isolated from raw milk and properties of its extracellular lipase. **A. M. Abdou** and T. Ohashi. Japanese J. Dairy food Sci., 45, No 5, P A105-A111 (1996).
- 38- Behaviour of lipolytic and proteolytic Gram-negative psychrotrophic bacteria isolated from raw milk, cream and yoghurt in Egypt. **A. M. Abdou** and T. Ohashi. Japanese J. Dairy food Sci., 45, No 5, P A97-A104 (1996).

### **Conferences, Scientific Meetings**

- 1- Casein-Derived Peptides. **Adham M. Abdou.** Speaker at The 5<sup>th</sup> International Seminar and Workshop Seminar of the Indonesian Protein Society (ISWIPS), Hasanuddin University, Makassa, Indonesia. November 8-9, 2018.
- 2- Cheese Production in Egypt. **Adham M. Abdou.** Speaker at The 1<sup>st</sup> International Conference of Animal Science and Technology (ICAST) 2018, Hasanuddin University, Swissbell Inn Hotel, Makassar, Indonesia. November 6-8, 2018.
- 3- Effects of pediococcus acidilactici and its crude bacteriocin on soft cheese quality and shelf-life. **Adham M. Abdou.** Abstract of the 12<sup>th</sup> Dubai International Food Safety Conference (DIFSC). Dubai International Convention and Exhibition Center, Dubai, United Arab Emirates. October 29-31, 2018.
- 4- Inhibitory effect of lysozyme-derived peptides combined with some natural preservatives to control some food poisoning and food spoilage gram-negative microorganism. **Adham M. Abdou.** Abstract of the 12<sup>th</sup> Dubai International Food Safety Conference (DIFSC). Dubai International Convention and Exhibition Center, Dubai, United Arab Emirates. October 29-31, 2018.
- 5- Yogurt Containing Specific Egg Yolk Immunoglobulin to Suppress *Helicobacter*

- pylori* in Humans. **Adham M. Abdou**, K. Horie, T. Horie, Mujo Kim. Abstract of the 11<sup>th</sup> Dubai International Food Safety Conference (DIFSC). Dubai International Convention and Exhibition Center, Dubai, United Arab Emirates. November 18-20, 2017.
- 6- A novel approach to apply long acting photocatalytic disinfection on food contact surfaces using Nano Titanium Dioxide. **Adham M. Abdou**, Shawky S. Abotalb, M. Takamatsu. Abstract of the 11<sup>th</sup> Dubai International Food Safety Conference (DIFSC). Dubai International Convention and Exhibition Center, Dubai, United Arab Emirates. November 18-20, **2017**.
  - 7- Effect of yolk-derived peptides on bone mass in women by oral intake. **Adham M. Abdou**, K. Watabe, K. Takeshima, K. Masuda, M. Kim, T. Yamane, M. Isono, Y. Okamura, S. Kawahito. 1<sup>st</sup> International Conference on Food Properties (iCFP 2014), Kuala Lumpur, Malaysia. January 24-26, 2014. (**Best Research Paper Award, 2014**).
  - 8- *Lactobacillus acidophilus*' bacteriocin to enhance plain yoghurt quality, safety and shelf-life. **Adham M. Abdou**, Marwa Awad, Ikbal Adel, Hamdi Mohamed. Abstract of the 8<sup>th</sup> Dubai International Food Safety Conference (DIFSC). Dubai International Convention and Exhibition Center, Dubai, United Arab Emirates. November 16-19, **2013**.
  - 9- Autofocusing technique to isolate novel antibacterial peptides from a commercially available casein hydrolysate. **Adham M. Abdou**, Hend A. Elbarbary, Hamdi A. Mohamed, Kenji Sato. Abstract of the 7<sup>th</sup> Dubai International Food Safety Conference (DIFSC). Dubai International Convention and Exhibition Center, Dubai, United Arab Emirates. February 21-23, **2012**.
  - 10- Isolation and characterization of novel antibacterial peptides from commercially available casein. Hend A. Elbarbary, **Adham M. Abdou**, Hamdy A. Mohamed, Kenji Sato. Abstract of the 26<sup>th</sup> Meeting of the Saudi Biological Society. Taif University, Taif, Saudi Arabia. 10-12 May, **2011**.

- 11-** Effects of Egg White peptides (Runpep<sup>®</sup>) on Human Platelet Aggregation and Blood Coagulation. **Adham M. Abdou**, Cho Hyun-Jeong, M. Kim. Abstract of the 26<sup>th</sup> Meeting of the Saudi Biological Society. Taif University, Taif, Saudi Arabia. 10-12 May, **2011**.
  
- 12-** Lysozyme-derived peptides as a natural preservative to control some food poisoning and food spoilage microorganism. **Adham M. Abdou**, K. Higashiguchi, M. Kim, H. Ibrahim. Abstract of the 6<sup>th</sup> Dubai International Food Safety Conference (DIFSC). Dubai International Convention and Exhibition Center, Dubai, United Arab Emirates. February 28 – March 1, **2011**. (**Best Poster Presenter Award, 2011**)
  
- 13-** A Combination of Lysozyme-Derived Peptides with Some Natural Preservatives to Control Food Poisoning and Food Spoilage Gram-Negative Microorganism. **Adham M. Abdou**, S. Higashiguchi, M. Kim, Hisham R. Ibrahim. Abstract of European Federation Food Science and Technology (EFFoST)-New Challenges in Food Preservation. Budapest, Hungary. 11-13 November, **2009**.
  
- 14-** Antibodies Instead of Antibiotics: A- Specific Yolk Immunoglobulin (IgY) to Suppress *Helicobacter pylori* in Humans. **Adham M. Abdou** , Iman M. Moftah, K. Horie, T. Horie, and Mujo Kim. The 7<sup>th</sup>, Arab Conference for Antimicrobial Agents Beirut, Lebanon. November 06-08, **2009**.
  
- 15-** Antibodies Instead of Antibiotics: B- Passive immunization against dental caries using Anti-*Streptococcus mutans* IgY. **Adham M. Abdou** , Iman M. Moftah, K. Horie, T. Horie, and Mujo Kim. The 7<sup>th</sup>, Arab Conference for Antimicrobial Agents Beirut, Lebanon. November 06-08, **2009**.

- 16-** Antibodies Instead of Antibiotics: C- Innovative application of Yolk immunoglobulin (IgY) as Anti *Propionibacterium. acnes* IgY. **Adham M. Abdou** , Iman M. Moftah, K. Horie, T. Horie, and Mujo Kim. The 7<sup>th</sup>, Arab Conference for Antimicrobial Agents Beirut, Lebanon. November 06-08, **2009**.
- 17-** Novel Antibacterial Lactoferrin Peptides Generated by Rennet Digestion and Autofocusing Technique. Hend A. Elbarbary, Kenji Sato, Yasushi Nakamura, Eun Young Park, Hamdi A. Mohamed and **Adham M. Abdou**. Abstract of the 6<sup>th</sup> NIZO Dairy Conference; Dairy Ingredients: innovations in functionality. Papendal, The Netherlands. 30 September - 2 October (**2009**).
- 18-** Yogurt containing specific egg yolk immunoglobulin to suppress Helicobacter pylori in humans. **Adham M. Abdou**, K. Horie, T. Horie, and M. Kim. Abstract of the 6<sup>th</sup> NIZO Dairy Conference; Dairy Ingredients: innovations in functionality. Papendal, The Netherlands. 30 September - 2 October (**2009**).
- 19-** Isolation and characterization of novel antibacterial peptides from hydrolyzed lactoferrin and commercially available casein. Hend A. Elbarbary, Yasushi Nakamura, Eun Young Park, Hamdi A. Mohamed, **Adham M. Abdou**, and Kenji Sato. Abstracts of The 22th Annual Meeting for Peptides as a Functional Food Ingredient; The Japanese Society of Food Engineering. Osaka, Japan. March (**2009**).
- 20-** Potent Antibacterial Peptides Generated from Lactoferrin by Rennet Digestion. Elbarbary H. A. , Nakamura Y. , Park E. Y., **Abdou A. M.**, Mohamed H.A., and Sato K. Abstracts of the 47 Annual meeting of Kinki Branch of Japanese Society for Nutrition and Food Sciences. A11, p 28, Nara Women`s University, Nara, Japan. October 25 (**2008**).
- 21-** Quality Assurance in Food Industries & Hospitality, Opportunities & Constrains, Under the Auspices of Minister of Tourism, The Egyptian-British Chamber of Commerce, Chamber of Food Industries, and Egyptian Hotel Association. Nile Hilton Hotel, Cairo, Egypt, March 2<sup>nd</sup>, **2008**.

- 22-** Pharmacological evidence for the antihypertensive effect of an egg white-derived peptide. El-Mahmoudy A., **Abdou A. M.**, Aboueleinin A., Takewaki T., and Kim. M. Proceeding of the second scientific conference, Fac. Vet. Med., Benha Univ. p:72-88 (2007).
- 23-** A Unique Japanese Functional Yogurt Containing Specific Egg Yolk Immunoglobulin to Suppress *Helicobacter pylori* in Humans. **A. M. Abdou**, K. Horie, N. Horie, Y. Kodama, Y. Hoshikawa, T. Yamane, A. Hansen, and M. Kim. Abstract of Joint Annual Meeting of the American Dairy Science Association (ADSA)- Canadian Society of Animal Science (CSAS)- American Society of Animal Science (ASAS). J. Dairy Sci. 88 (1): P106. Cincinnati, Ohio, USA, July 24-28 (2005).
- 24-** Novel trends in technology and application of egg yolk immunoglobulin (IgY) in Japan. **Adham M. Abdou** and Mujo Kim, Abstract of Annual Meeting of Institute of Food Technologists (IFT), Symposium on Egg Nutraceuticals: Cracking the secret of egg (abstract # 32074). New Orleans, LA, USA, July 16-20 (2005). (Invited Speaker).
- 25-** Inhibitory activity of lysozyme-derived peptides against Gram-negative foodborne pathogenic and spoilage bacteria. **Adham M. Abdou**, Abdelaziz M. Aboueleinin, and Kim M. The 4<sup>th</sup> International Scientific Conference, Mansoura Univ., p:591-606, Mansoura, Egypt (2005). (**Best Research Paper Award, 2005**).
- 26-** Lysopep: A Lysozyme Peptides Preparation Has an Exaggerated Antimicrobial Activity against Gram-negative Bacteria. **Adham M. Abdou**, S. Higashiguchi, A. M. Aboueleinin, M. Kim and Hisham R. Ibrahim. In Annual meeting Japanese Society Bioscience Biotechnology & Agrochemistry, 3A21p17, p.226. Hiroshima Univ., Hiroshima, Japan (2004).
- 27-** Enhanced inhibition of *Listeria monocytogenes* in ground beef by Lysopep. Aboueleinin, A. M., Higashiguchi, S., **Abdou, A. M.**, Kim, M. and Ibrahim, H. R. In Annual meeting Japanese Society Bioscience Biotechnology & Agrochemistry, 3A21p18, p.226. Hiroshima Univ., Hiroshima, Japan (2004).

- ~~28~~ A marvelous inhibitory effect of lysozyme peptides preparation against *Bacillus* species. **Abdou A. M.**, Higashiguchi S., Kim M. and Ibrahim H. R. In Annual meeting Japanese Society Bioscience Biotechnology & Agrochemistry, 3A19p15, p.221. Yokohama, Japan (**2003**).
- ~~29~~ Occurrence of thermotolerant-psychrotrophs in pasteurized cream throughout its shelf-life time. **A. M. Abdou**, A. M. Aboueleinin and A. M. El-Bagoury. The first Congress on Food Hygiene and Human Health. P 205-217 (Assuit Univ., Assuit, Egypt, Feb. 6-8, **2001**).
- ~~30~~ Studies on extracellular crude lipase of *Serratia grimesii* isolated from raw milk. Strategy for Safe Agricultural Production in Arab Countries. **A. M. Abdou**, H. A. Mohamed, and A. M. El-Bagoury. (Cairo Univ., Cairo, Egypt, Oct. 27-29, **1999**).
- ~~31~~ Enzymatic activity of *Flavobacterium devorans* isolated from raw milk with special reference to its extracellular crude lipase. **A. M. Abdou**, A. M. El-Bagoury, and A. M. Aboueleinin. Third Scientific Conference for Vet. Med. Researches. (Alex. Univ., Alex., Egypt, Oct. 12-14, **1999**).
- ~~32~~ Comparison of lipolytic and proteolytic activities and properties of lipase produced from *Pseudomonas fluorescens* and *Alcaligenes faecalis*. **A. M. Abdou**, and T. Ohashi. The 8<sup>th</sup> Animal Science Congress of the Asian-Australian Association of Animal Production Societies. P 314 (Makuhari, Chiba, Tokyo, Japan, Oct. 13-18, **1996**).
- ~~33~~ *Aeromonas hydrophila* as a lipolytic psychrotrophic organism and properties of its extracellular lipase with heat inactivation trials. **A. M. Abdou**, and T. Ohashi. Abstract of the Annual Meeting of the West Japan Society of Animal Science. P 35 (Miyazaki Univ., Miyazaki, Japan, Oct. 25, **1996**).

- 34** Lipolytic activity of psychrotrophic *Serratia grimsii* with purification and partial characterization of its extracellular lipase. **A. M. Abdou**, and T. Ohashi. Abstract of the Annual Meeting of the American Dairy Science Association. J. Dairy Sci. 79 (1): P 112 (Oregon State Univ., Oregon, USA, July 16, **1996**).
- 35** Lipolytic activity of psychrotrophic *Serratia grimsii* and properties of its extracellular heat stable lipase with thermal inactivation trials. **A. M. Abdou**, and T. Ohashi. P 138 in Proceedings of the Annual Meeting of Japanese Society of Zootechnical Science. (Nagoya Univ., Nagoya, Japan, March 27, **1996**).
- 36** Studies on some Gram-negative proteolytic and lipolytic psychrotrophic microorganisms in milk and dairy products. **A. M. Abdou**, and T. Ohashi. Abstracts of the Annual Meeting of the West Japan Society of Animal Science. P 32 (Kagoshima Univ., Kagoshima, Japan, Oct. 12, **1995**).

### **Edited Book**

Book Title: Recent Trends on Cheese As Functional Food With Great Nutritive and Health Benefits

Editor: **Adham M. Abdou**

Chapter title: Bioactive Lactoferrin-Derived Peptides

InTech Press Publishing date: Under publication (2023)

### **Book Chapters:**

1- Book Title:

Recent Trends on Cheese As Functional Food With Great Nutritive and Health Benefits

Editor: **Adham M. Abdou**

Chapter title: Introductory Chapter: Cheese As a Natural Functional Food

Authors: **Adham M. Abdou**

InTech Press Publishing date: Under publication (2023)

2- Book Title:

Recent Trends on Cheese As Functional Food With Great Nutritive and Health Benefits

Editor: **Adham M. Abdou**

Chapter title: Cheese Ripening: Impact on Cheese As a Functional Food

Authors: Awad, D. A. & **Adham M. Abdou**

InTech Press Publishing date: Under publication (2023)

3- Book Title:

Milk Proteins - From Structure to Biological Properties and Health Aspects

Editor: Isabel Gigli

Chapter title: Bioactive Lactoferrin-Derived Peptides

Authors: **Adham M. Abdou** and Hend A. Elbarbary

InTech Press Publishing date: 2016.

(Adham M. Abdou and Hend A. Elbarbary (2016). Bioactive Lactoferrin-Derived Peptides, Milk Proteins - From Structure to Biological Properties and Health Aspects, Dr. Isabel Gigli (Ed.), InTech, DOI: 10.5772/62569. Available from: <http://www.intechopen.com/books/milk-proteins-from-structure-to-biological-properties-and-health-aspects/bioactive-lactoferrin-derived-peptidesBook>

4- Book Title:

Antimicrobial Peptides: properties, Functions and Role in Immune Response

Editors: Myung-Dae Seong, and Young-II Hak

Chapter Title: Casein-Derived Peptides

Authors: **Adham M. Abdou**, and Hend A. Elbarbary

Nova Science Publishers, Inc, USA

Publishing Date: 2013 - 1st Quarter ISBN: 978-1-62257-843-6

5- Book Title:

Bioactive Food Peptides in Health and Disease



Editor: Hernandez-Ledesma B

Chapter title: Functional proteins and peptides from hen's egg

Authors: **Adham M. Abdou**, Mujo Kim, and Kenji Sato

InTech Press Publishing date: 2013.

(Abdou, A. M., Kim, M., & Sato, K. (2013). Functional Proteins and Peptides of Hen's Egg

Origin. InTech. doi: 10.5772/54030) [http://www.intechopen.com/books/bioactive-food-](http://www.intechopen.com/books/bioactive-food-peptides-in-health-and-disease/functional-proteins-and-peptides-of-hen-s-egg-origin)

[peptides-in-health-and-disease/functional-proteins-and-peptides-of-hen-s-egg-origin](http://www.intechopen.com/books/bioactive-food-peptides-in-health-and-disease/functional-proteins-and-peptides-of-hen-s-egg-origin)

6- Book Title:

Milk and Milk Products Hygiene

Publisher: Benha University Publishing Unit, Egypt

Authors: Staff Members, Dept. Food Control, Benha University (Abdou A M: as an Author)

Date: Since 1997