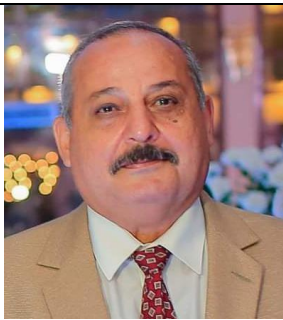


## Curriculum Vitae (C.V)

Name (Arabic)	أ.د. جمال فهمي عبدالله النجار
Name (English)	Prof. Dr. Gamal Fahmy Abd Allah. El-Nagar
Department	Dairy Science
College	Agriculture, Benha University
Academic degree	Ph.D
Office Address	Fac.of Agric., Benha University, Moshtohor, Toukh, Kalubiea, Egypt
Mobile 1	0124993561
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Web site (if any)	
Recent Photo (passport format)	

### 1. Education

Institution	Degree obtained	Year
Last  Faculty of Agriculture, Benha University, Moshtohor, Toukh, Kalubiea, Egypt	Professor	2009

### 2. Language skills (Excellent, Very Good, Good, Basic)

Language	Reading	Speaking	Writing
Arabic	Excellent	Excellent	Excellent
English	Very Good	Very Good	Very Good

### 3. Positions

	Date From - to	Organization	Country	Position
1	1981-1987	Food Sci., Department Zagazig University, Benha Branch Moshtohor Faculty of Agriculture	Egypt	Demonstrator
2	1987-1994	Food Sci., Department Zagazig University, Benha Branch Moshtohor Faculty of Agriculture	Egypt	Assistant Lecturer
3	1994-2002	Food Sci., Department Zagazig University, Benha Branch Moshtohor Faculty of Agriculture	Egypt	Lecturer PhD
4	2002- 2009	Food Sci., Department Benha University, Moshtohor Faculty of Agriculture	Egypt	Assistant Professor
6	July 2009 - Present	Food Sci., Department Benha University, Moshtohor Faculty of Agriculture	Egypt	Professor

**Notes:** Moshtohor Faculty of Agriculture, Zagazig University, Benha Branch. Which had been changed in August 1<sup>st</sup> 2005 to Moshtohor Faculty of Agriculture, Benha University

#### 4.1. Courses at under graduate level

1. Course name	Dairy Microbiology
2. Course name	Dairy Technology & its products
3. Course name	Condensed, Hydrated Milk & Ice Cream
4. Course name	Liquid Milk & it treatments
5. Course name	Fundamentals of Food Technology & Dairy
6. Course name	Fermented Dairy and by-products
7. Course name	Rheological of Milk and Milk Products
8. Course name	Biotechnology of Dairy products
9. Course name	Research and discussion

**4.2. Courses at post graduate level**

1. Course name	Advanced Dairy Microbiology
2. Course name	Microbiology of Dairy Products
3. Course name	Advanced Technology of Condensed and Dried Milks
4. Course name	Engineering of Dairy Industry
5. Course name	Advanced Technology of By-Products from Dairy and Dairy Products
6. Course name	Rheology of Milk and Milk Products
7. Course name	Advanced Economics of Dairy processing
8. Course name	Liquid Milk & Its treatments
9. Course name	Advanced Fatty Dairy Products and Their Substitutes
10. Course name	Additives for Dairy and Dairy Products
11. Course name	Technology of Starter Cultures
12. Course name	Advanced Technology of Fermented Dairy
13. Course name	Fatty Dairy Products and Their Substitutes

**Areas of research**

- \* Dairy microbiology and its products
- \* Dairy Technology and Dairy products
- \* Technology of dairy by-products
- \* Functional dairy products (therapeutic)

**5. PhD/MSc Supervision**

<b>Title</b>	<b>Name/ (From the collage Insaid or outsaid)</b>	<b>PhD/MSc</b>	<b>Year completed / in progress</b>
1) "Bacteriological and technological studies on fermented permeate"	Ageina,T (Outsaid)	M. Sc.	completed 2002
2) "Biosynthesis of bacteriocins and application in dairy products"	Atallah, A.A (Insaid)	M. Sc.	completed 2007
3) "Some attempts to accelerate Gouda cheese ripening using different starters"	Hamad, M.N. (Outsaid)	M. Sc.	completed 2008
4) "Technological studies on Goat milk"	EL-Shfay, S. (Outsaid)	Ph.D	completed Sept. 2015
5) "Technological Aspects of functional dairy starter cultures"	Atallah, A.A (Insaid)	Ph.D	completed 2013
6) "Studies on producing some therapeutic dairy products"	Hamad, M.N. (Outsaid)	Ph.D	completed Sept. 2019
7-Incorporating of some natural and bio-materials in cheese making to improve their function characteristics.	Ali, A.R.M (Outsaid)	Ph.D	completed 2018
8- Biosynthesis of bacteriocins and application in dairy products	Atallah, A.A (Insaid)	Ph.D	completed 2007
9-Innovation of whey proteins isolates for functional dairy applications	El-Barbary, A. E (Insaid)	M. Sc.	completed 2020
10- Improvement of physical and chemical properties of some low fat dairy products	Abd Elatif. R. G. (Insaid)	M. Sc	completed 2021

11- Improve the quality of some dairy products using some Leuconostoc strains	Abd-El Khlek, N. (Outsaid)	M. Sc.	In progress
12- "Studies on the bio-active properties of milk proteins	Shalan, M. H. (Insaid)	M. Sc.	In progress
13- Functional characteristics of fermented dairy products produced by probiotics strains of lactic acid bacteria	El-Ghwas. KH. (Outsaid)	M. Sc	In progress
14- Production of some functional dairy products and attributes	Abd Elatif. R. G. (Insaid)	Ph.D	In progress

#### 6. Grants for Projects

Funding organization	Project title	Role	Year
Egyptian Ministry of Agriculture and <b>U.S.A</b>	Small-scale agriculture activities-project		1982-1984
The American project ( <b>NARP 48-B-3-9</b> ) National Agric. Res. Center, Egypt.	The Utilization of whey as a secondary product		1992-1994
The American project ( <b>NARP 451</b> ) Agric. Res. Center, Egypt.	The Production of clean milk		1994 - 1995
I had 6-month scholarship for doing postdoctoral studies in Seale-Hayne, Department of Agriculture and Food Studies, <b>University of Plymouth, U.K.</b>			1999 - 2000

## **7. PUBLICATIONS:**

- 1- Suitability of whey as a culture medium for total bacterial count in milk.** Abdou, S., Dawood, A., Abd El-Hady, S. and **El-Nagar, G.F.**, Proc. 1<sup>st</sup> Conf. Agric. Develop. Res., Vol. IV: 141-148, (1987).
- 2- Effect of fortification and some trials to increase the available nitrogen in whey on total milk bacterial count.** Dawood, A., Abd El-Hady, S. Abdou, S. and **El-Nagar, G.F.**, Proc. 1<sup>st</sup> Conf. Agric. Develop. Res., Vol. IV: 150-159, (1987).
- 3- Some trials to hydrolyse whey proteins and their effect on milk bacterial count.** Abd El-Hady, S., Abdou, S., Dawood, A. and **El-Nagar, G.F.**, Proc. 1<sup>st</sup> Conf. Agric. Develop. Res., Vol. IV: 161-171, (1987).
- 4- Electrophoretic patterns of cow's and buffalo's milk, yoghurt and Domiati cheese proteins as affected by the preservation of milk with Lp-system and hydrogen peroxide.** Abdou, S., El-Dien, H., Dawood, A., Abd El-Hady, S. and **El-Nagar, G.F.**, Annals of Agriculture Science, Moshtohor.32(1): 375-385, (1994).
- 5- Hydrogen peroxide as a milk preservative.** Abd El-Hady, S., Dawood, A., Abdou, S. and **El-Nagar, G.F.**, Proc. 6<sup>th</sup> Egyptian Conf. Dairy Sci & Techn., 144-154, (1995).
- 6- Utilization of H<sub>2</sub>O<sub>2</sub> and Lp-system-treated milk in the manufacture of Domiati cheese.** Abdou, S., Dawood, A., Abd El-Hady, S. and **El-Nagar, G.F.**, Egyptian Journal of Dairy Science Vol. 24 No.1. 127-140, (1996).
- 7- The implication of cheese smoking on lactic acid bacteria and on histopathology of kidney and liver of rats.** El-Alfy, M. **El-Nagar, G.F.**, and El-Azony, M., Annals of Agriculture Science, Moshtohor. 36(1): 461-474, (1998).
- 8- Production and acceptability of bio-yoghurt.** **El-Nagar, G.F.**, and Shenana, M.. Proc.7<sup>th</sup> Egyptian Conf. Dairy Sci. and Tech., 227-240, (1998).
- 9- Utilization of some vegetable oils in yoghurt manufacture.** Abd El-Atty, A., **El-Nagar, G.F.**, and Shenana, M. Annals of Agriculture Science, Moshtohor.36(4): 2405-2415, (1998).
- 10- The influence of fiber addition on the texture and quality of stirred yoghurt.** **El-Nagar, G.F.**, and Brennan, C. Proc.8<sup>th</sup> Egyptian Conf. Dairy Sci. and Tech., 505-523, (2001).
- 11- Rheological quality and stability of yog-ice cream with added inulin.** **El-Nagar, G.F.**; Clowes, G.; Tudorica, M. and Kuri, V. International Journal of Dairy Technology, vol 55, No (2) P. 89-93 (2002)

- 12- ***Effect of exopolysaccharide-produced by lactic acid bacteria on rheological and sensory properties of low-fat yoghurt*** El-Nagar, G.F. Annals of Agriculture Science, Moshtohor. 40(1): 335-350, (2002).
- 13- ***Utilization of permeate as a medium for total milk bacterial count.*** El-Nagar, G.F., Younis, M., Osman, Sh. and Ageina, T. Annals of Agriculture Science, Moshtohor. 40(2): 975-990, (2002).
- 14- ***Utilization of permeate in making yoghurt.*** Younis, M., El-Nagar, G.F., Osman, Sh. and Ageina, T. Annals of Agriculture Science, Moshtohor 40(2): 991-1004, (2002).
- 15- ***Improving the quality of Karish cheese by using fat replacers (Inulin and Pea fibers).*** El-Nagar, G.F., and Abd El-Atty, A.M., Annals of Agriculture Science, Moshtohor. 42(1): 103-115, (2004).
- 16- ***Effect of using fat mimetics on the rheological and sensory properties of low-fat ice cream.*** Abd El-Atty, A and El-Nagar, G.F. Annals of Agriculture Science, Moshtohor. 42(2): 631-641, (2004).
- 17- ***Effect of CO<sub>2</sub> addition to raw milk on its properties during storage in refrigerator.*** El-Nagar, G.F., and Abd El-Atty, A.M. Annals of Agriculture Science, Moshtohor. 42 (2): 1759-1771, (2004).
- 18- ***Preparation and Properties of Low Fat Processed Cheese Spreads*** El-Shibiny, Safinaz, Shenana M.E, El-Nagar G.F. and Abdou, Sania M., International Journal of Dairy Science 2 (1): 13-22, (2007).
- 19- ***Effect of fat content, fat replacers and emulsifying salts on half and low-fat processed cheese spreads.*** Shenana, M.E.; El-Nagar G.F. El-Shibiny, Safinaz and Abdou, Sania M., J. of the Saudi Society for Food and Nutrition, Vol. 2 (1): 53-69 (2007).
- 20- ***Preparation and use of whey protein / carrageenan particulate in making low-fat yoghurt.*** El-Shibiny, Safinaz Shenana, M.E. El-Nagar G.F., and Abdou, Sania M., Egyptian Journal of Dairy Science Vol. 35: 185-193, (2007).
- 21- ***Effect of feeding half-fat processed cheese spreads containing different types of whey protein concentrates on plasma lipids of rats.*** Saleh, Zeinab A.; Shenana, M.E.; Abeer, Afifi A. El-Nagar, G.F. and, Safinaz, El-Shibiny. J. Agric Sci. Mansoura Univ., 32 (12): 10183-10191, (2007).
- 22- ***Production and characterization of bacteriocins produced by some LAB isolated from raw milk samples.*** El-Alfy, M.B.; El-Nagar, G.F. Youis, M.F. and Atallah, A.A., Annals of Agriculture Science, Moshtohor. 45(4): 1511-1524, (2007).

- 23- Use of bacteriocins produced by some LAB as a natural preservative in yoghurt.** El-Nagar, G.F.; El-Alfy, M.B.; Youis, M.F. and Atallah, A.A. Annals of Agriculture Science, Moshtohor. 45(4): 1497-1510, (2007).
- 24- Ripening acceleration and quality improvement of Gouda cheese with adding milk somatic cells.** El-Nagar, G.F., Annals of Agriculture Science, Moshtohor. 46(4):119-128 (2008).
- 25- Oxidative stability of processed cheese spreads as affected by adding particulated whey proteins/carrageenan concentrate (PWPC).** Safinaz El-Shibiny; Shenana, M.E.; Faiza, M. Assem; El-Nagar, G.F. and Sania M. Abdou, J. Agric Sci. Mansoura Univ., 33(7): 5177-5186, (2008).
- 26- Viability of *Lactobacillus plantarum* BFEL 92122 in association with commercial yoghurt starter in probiotic yoghurt.** El-Nagar, G.F., Annals of Agriculture Science, Moshtohor, 47(2): 63-76 (2009).
- 27- Ripening acceleration and quality improvement of Gouda cheese using freeze or heat-shocked *Lactobacillus delbrueckii* subsp. *helveticus* .** El-Nagar, G.F.; Essawy, E.A.Y.; Abd El-Hady, S.; Montasser, E. A. and Hamad, M.N. . Proc 11<sup>th</sup> Egyptian Conf. Dairy Sci. and Techn. 249-268 (2010).
- 28- Growth and survival of some probiotic bacteria under manufacturing conditions of yoghurt and Ras cheese.** El-Alfy, M.B., Shenana M.E, El-Nagar, G.F., and Atallah, A.A. Egyptian Journal of Dairy Science Vol. 40(2): 123-133 (2012).
- 29- Utilization of goat's milk in making functional low- and full- fat yoghurt.** El-Nagar, G.F., El-Alfy, M.B., Shenana, M.E., Soryal, K.A. and El-Shafei, Samah M. Bulletin of the National Research Center. Vol. 38 (2) 131-148 (2013).
- 30- Using of some probiotic bacteria strains in making functional Ras cheese.** Shenana, M.E., El-Alfy, M.B., El-Nagar, G.F., and Atallah, A.A. (In Press)
- 31- A comparative study on bioactive compounds and antioxidant activity of some fresh and dried herbs and spices.** El-Alfy, M.B.; Shenana, M.E; El-Nagar, G.F.; Essawy, E.A. and Roshdy, A.M. Egypt J.APPL.Sci.,32(10):255-269. (2017)
- 32- Improving the quality of low-fat ice cream using selected some fat replacers.** Sania, M. Abdou; Shenana, M.E; El-Nagar, G.F. and Abd Elatif Rania Galal. 5<sup>th</sup> International Conference on Biotechnology Applications in Agriculture (ICBAA), Benha University, Hurghada. Egypt 8-11 AApril (2020)



**33- Physico-Chemical and Functional Properties of Functional Yoghurt Made With Different Types of Whey Protein Concentrates (WPC).** Shenana, M.E.; El-Alfy, M.B.; **El-Nagar, G.F.** and El-barbary, A.E. 5<sup>th</sup> International Conference on Biotechnology Applications in Agriculture (ICBAA), Benha University, Hurghada. Egypt 8-11 April **(2020)**

**34-Production of low-fat free Labneh Using Exopolysaccharides Producing LAB.** **El-Nagar, G.F.;** Sania, M. Abdou; Shenana, M.E and Abd Elatif Rania Galal. Egyptian J. Dairy Sci., ONLINE. **(2022).**

## 8. Attended Workshops, Symposiums, and Conferences

List name and year

Name of Workshops, Symposiums, and Conferences	Year
1. Attended all the Egyptian Dairy Sci. and Technology Conferences. Published papers in conferences: 6 <sup>th</sup> 1995 (2 papers), 7 <sup>th</sup> 1998 (one paper), 8 <sup>th</sup> 2001 (2 papers), 10 <sup>th</sup> 2007 (2 papers) and 11 <sup>th</sup> (one paper).	1983– now
2. Computer introduction, Basic language, theoretical and applied windows and its application, Scientific & Statistical Computations Research Center, Cairo University, Egypt.	Sept. 1986
3. English language course at Ain Shams University Egypt.	1988 - 1989
4. Faculty Staff preparation course, Zagazig University Egypt.	March,1990
5. Attended of participation in training course on <b>Production and Utilization of Microbial Biomass</b> , Ain Shams University, Faculty of Agriculture Cairo Mircen and University of Maryland Georgia State University UNESCO ROSTAS.	March,1999
6. Attended the 4th Conference of the Food industry at the service of Tourism Cairo – El-Esmaelia	April, 2001
7. Attended the <b>Electron microscope training course</b> at Assiut University	March 2005
8. Attended the 2nd Mansoura Arab Conference on " <b>Food and Dairy Science &amp; Technology</b> ". Mansoura Univ., Mansoura, Egypt.	March 2005
9. Attended the 2nd International Conference on " <b>Future trends in Food science and Nutrition</b> " Cairo, Issued by Food Technology and Nutrition Research Division National Research Centre, Cairo, Egypt.	Nov., 2005
10. Improvement of Faculty Staff Preparation Course code <b>(L3)</b> . Zagazig University	April, 2005
11. Improvement of Faculty Staff Preparation Course code <b>(P4)</b> . Zagazig University	Jun, 2005

12. Improvement of Faculty Staff Preparation Course on <b>ICT</b> training code <b>(102)</b> . Benha University, Egypt.	April, 2006
13. Improvement of Faculty Staff Preparation Course on <b>ICT</b> training (Windows) code <b>(103)</b> . Benha University, Egypt.	April, 2006
14. Improvement of Faculty Staff Preparation Course code <b>(T5)</b> . Benha University	May, 2006
15. Improvement of Faculty Staff Preparation Course code <b>(T12)</b> . Benha University	May, 2006
16. Improvement of Faculty Staff Preparation Course code <b>(T3)</b> . Benha University	Jun, 2006
17. Improvement of Faculty Staff Preparation Course code <b>(R5)</b> Benha University	Sept., 2006
18. Attended the 1st Scientific Conference of the Agriculture Chemistry and Environmental Protection Society (ACEPS) on " <b>Clean Environment And Safe Food</b> ", Cairo, Egypt.	December, 2006
19. Attended the 10 <sup>th</sup> Egyptian Conference of Dairy Science and Technology on "Milk and Dairy Products for a Healthy Future"	Nov., 2007
20. Attended the symposium of "Nanotechnology in Food and Dairy Technology" at Dairy Dept., Fact. Of Agric., El-Fayoum University, Egypt.	April, 2008
21. Attended the 3 <sup>rd</sup> International Conference on Food Science & Nutrition under the theme " <b>Nutrition, Nutritional Status &amp; Food Sciences in Arab Countries</b> "	Nov., 2008
22. Attended the symposium on "Probiotics and Human Health" at Dairy Tech., Dept., Fact. Of Agric., Cairo University, Egypt.	April, 2009
23. Improvement of Faculty Staff Preparation Course on <b>ICT</b> training (Word processing) prepared by <b>the (CUIT)</b> . Benha University, Egypt.	Aug., 2009
24. Attended the 11 <sup>th</sup> Egyptian Conference of Dairy Science and Technology on "Milk and Dairy Products for a Healthy Future"	Nov., 2010
25- Attended the symposium on " <b>Nutritional and Environmental Aspects of Milk Processing</b> " at Dairy Dept., Fact. Of Agric., El-Fayoum University, El-Fayoum.	April, 2013
26- Attended the First International Conference " <b>Food and Agriculture: new Approaches</b> " Issued by Agriculture and Biology Research Division, National Research Centre, Cairo, Egypt.	December, 2013

## 9. Committees

- 1) Member of Faculty Council during period (since 2002-2003 and then successively until now)
- 2) Member of Food Science Department Council during period (1994 – now)
- 3) Member of Faculty Environmental Committee during period (2006-2007)
- 4) Member of Faculty Culture Relations Committee during period (2008-2009)
- 5) Member of Faculty Library Committee during period ((since 2010-2011 and then successively until now)

**10. Activities in faculty/university/community service**

<b>Name of Activity service</b>	<b>Year</b>
1. Member of the Egyptian Agriculture Professional Organization.	1980
2. Member of the Egyptian Society of Dairy Science	1985- now
3. Member of the Egyptian Society of Food Science and Technology	1985- now
4. Member of the Annals of Agriculture Science, Moshtohor.	1985- now
5. Participated in preparation the Dairy Technology and Microbiology laboratory.	1994- now
6. Participated in training the demonstrators, assistant lectures and graduate students of the Food Science Department	1994- now
7. Participated in the summer training for the undergraduate students of the Food Science Department.	1994- now
8. Participated in Control works in the collage	1994 - now
9. Member of the Egyptian Essential Oils, Flavours Cosmetics and Fragrances Association Cairo.	1994- now
10. Member of the Egyptian Agriculture Chemistry and Environmental Protection Society (ACEPS).	2006- 2009
11. Academic guide in the collage during period	2009-now
12- The total number of reference citations 245 - Scientific Excellence Guide 4	
13- Member of the list of arbitrators of the Permanent Scientific Committee for Food and Dairy Industries	
14-Member of the Scientific Committee of the National Authority for Drug Control and Research to promote professors and assistant professors	
15- I have many scientific research published locally (30) and internationally (4).	

**11. Cooperation with local and international entities having website**

<b>Name of local and international entity</b>	<b>website</b>
1. Seale-Hayne, Department of Agriculture and Food Studies, <b>University of Plymouth, U.K.</b>	<a href="http://www.docsjisaar/co845.html">www.docsjisaar/co845.html</a>
2-Dr. Charles Brennan	<a href="mailto:cbrennan@plymouth.ac.uk">cbrennan@plymouth.ac.uk</a>
3- Dr. Victor Kuri	<a href="mailto:vkuri@plymouth.ac.uk">vkuri@plymouth.ac.uk</a>
4- Mohamed Nabel El magdoub Ain Shams University, Faculty of Agriculture Cairo.	<a href="mailto:nmagdoub@link.net">nmagdoub@link.net</a>
5. National Research Centre, Cairo, Egypt	<a href="http://www.nrc.sci.eg">www.nrc.sci.eg</a>
6- Prof.Dr. Mohamed Abd El- Salam	<a href="mailto:Mo_salam38@yahoo.com">Mo_salam38@yahoo.com</a>
7. Dairy Research Dept., Food Tech. Research Institute, Agric. Research Center, Ministry of Agriculture.	<a href="http://www.arc.sci.eg">www.arc.sci.eg</a>
8. Ministry of Agriculture.	<a href="http://www.agr.egypt.gov.eg">www.agr.egypt.gov.eg</a>
9. Arab Dairy Company	<a href="http://www.arabdairy.com">www.arabdairy.com</a>
10. Juhayna Company – 6 October	<a href="http://www.Juhayna.com">www.Juhayna.com</a>
11- Mansora Dairy Company	<a href="http://www.eticoscientific.com">www.eticoscientific.com</a>
12. Dairy Dept., Fact. Of Agric., El-Fayoum University, Egypt	
13. Frag Allah Company Groups	
12. Dairy Tech. Dept., Fact. Of Agric., Cairo University, Egypt.	
13. Dina Farmers	
14- Ahmed El-Milegy	<a href="http://www.yousef1@osu.edu">www.yousef1@osu.edu</a>
15- هيئة الطاقة الذرية	<a href="http://www.eaea.org.eg">www.eaea.org.eg</a>