



**Benha University**  
**Faculty of Agriculture**  
**Food Science Department**

## **CURRICULUMVITAE**



**NAME :** **Atallah Abd Elrazek Atallah Mabrouk**

**PERSONAL:**  
Date of Birth: September 3<sup>rd</sup>, 1979  
Place of Birth: Abo Elghut - El Qanter El Khurya- Kaliobia  
Citizenship: Egyptian  
Sex: Male  
Health: Excellent  
Family Status: Married      Number: 3  
E-mail: [DRATALLA2009@YAHOO.COM](mailto:DRATALLA2009@YAHOO.COM)  
E-mail: [AHMED\\_ATALLA2@YAHOO.COM](mailto:AHMED_ATALLA2@YAHOO.COM)  
E-mail: [Atallah.mabrouk@fagr.bu.edu.eg](mailto:Atallah.mabrouk@fagr.bu.edu.eg)

**CONTACT** :  
Phone: Home: (02)-4208-7027  
Mobile: 01225922632  
Office: (013)-460-306  
          : (013)- 468150  
Fax Office: (013)-460-640

**PRESENT JOB:** **Professor Doctor** of Dairy Science  
Dairy Science Department  
Moshtohor Faculty of Agriculture  
Benha University

Toukh, Kaliobia, Egypt  
P.O. Box 13736

**ACADEMIC QUALIFICATIONS :**

B.Sc. (June 2000)  
Food Science Department  
Zagazig University, Benha Branch  
Moshtohor Faculty of Agriculture  
Toukh, Kaliobia, Egypt

M. Sc. (Sept. 2007)  
Food Science Department  
Moshtohor Faculty of Agriculture  
Benha University  
Toukh, Kaliobia, Egypt

Assistant Lecture of Food Science (Dairying)  
Food Science Department  
Moshtohor Faculty of Agriculture  
Benha University  
Toukh, Kaliobia, Egypt  
P.O. Box 13736

Ph.D. (July 2013)  
Food Science Department  
Moshtohor Faculty of Agriculture  
Benha University  
Toukh, Kaliobia, Egypt

**LANGUAGES :**

Arabic, English

**POSITIONS HELD :**

**28/4/2001-27/10/2007**

Demonstrator  
Food Science Department (Dairy)  
Moshtohor Faculty of Agriculture  
Benha University  
Toukh, Kaliobia, Egypt

**28/10/2007-24/9/2013**

Assistant Lecturer  
Food Science Department (Dairy)  
Moshtohor Faculty of Agriculture  
Benha University  
Toukh, Kaliobia, Egypt

**25/9/2013**

Lecturer  
Dairy Science Department  
Moshtohor Faculty of Agriculture  
Benha University

Toukh, Kaliobia, Eryp

Assistant professor  
Dairy Science Department  
Moshtohor Faculty of Agriculture  
Benha University  
Toukh, Kaliobia, Egypt

Professor  
Dairy Science Department  
Moshtohor Faculty of Agriculture  
Benha University  
Toukh, Kaliobia, Egypt

**Language skills (Excellent, Very Good, Good, Basic)**

Language	Reading	Speaking	Writing
Arabic	Excellent	Excellent	Excellent
English	Very Good	Very Good	Very Good
French	Good	Good	Good
Other (specify)			

**Taught and Assisted in preparing the following Dairy Science undergraduate courses:**

**- Courses at under graduate level:**

1- Course name Link of course URL website Link to course slides power point or pdf Link to course description and samples	Dairy Microbiology
2- Course name Link of course URL website Link to course slides power point or pdf Link to course description and samples	Dairy Technology & its products
3- Course name Link of course URL website Link to course slides power point or pdf Link to course description and samples	Condensed, Hydrated Milk & Ice Cream
4- Course name Link of course URL website Link to course slides power point or	Liquid Milk & it treatments

pdf Link to course description and samples	
5- Course name Link of course URL website Link to course slides power point or pdf Link to course description and samples	Fundamentals of Food Technology & Dairy
6- Course name Link of course URL website Link to course slides power point or pdf Link to course description and samples	Fatty Dairy Products and Their Substitutes
7- Course name Link of course URL website Link to course slides power point or pdf Link to course description and samples	Fermented Dairy and by-products
8- Course name Link of course URL website Link to course slides power point or pdf Link to course description and samples	Research and discussion

**- Courses at post graduate level:**

1- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Advanced Dairy Microbiology
2- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Microbiology of Dairy Products
2- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and	Advanced Technology of Condensed and Dried Milks

samples	
3- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Advanced Technology of By-Products from Dairy and Dairy Products
4- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Rheology of Milk and Milk Products
5- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Packaging in Dairy Industry
6- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Advanced Economics of Dairy processing
7- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Liquid Milk & Its treatments
8- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Fabricated Dairy (special dairy products)
9- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Advanced Fatty Dairy Products and Their Substitutes
10- Course name	Additives for Dairy and Dairy Products

Link of course URL website Link to course slides power point or pdf Link to course description and samples	
11- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Technology of Starter Cultures
12- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Naturalism of Dairy Chemistry
13- Course name  Link of course URL website Link to course slides power point or pdf Link to course description and samples	Advanced Technology of Fermented Dairy

## - **Education**

<b>Institution</b>	<b>Degree obtained</b>	<b>Year</b>
Moshtohor Faculty of Agriculture - Zagazig University- Benha Branch	B.Sc. Agriculture Science (Food Science)	2000
Food Science Department - Moshtohor Faculty of Agriculture - Benha University	M.Sc. "Biosynthesis of Bacteriocins and Application in Dairy Products"	2007
Food Science Department - Moshtohor Faculty of Agriculture - Benha University	Ph.D. "Technological Aspects on Functional Dairy Starter Cultures"	2013

## **Areas of research**

- \* Dairy microbiology and its products
- \* Dairy Technology and Dairy products
- \* Technology of dairy by-products
- \* Functional dairy products (therapeutic)
- \* Dairy safety and control
- \* Packaging in Dairy
- \* Rheology of Milk and Milk Products

### **GRADUATE THESES SUPERVISION:**

	Name	Title	Degree	Registration Date	Accepted Date
1	Ahmed Shokry	Studies on Mozzarella cheese	M.Sc.	2014	
2	Alla Adel Mahmoud	Studies on improving the quality shelf life of like Feta cheese	M.Sc.	2016	
3	Mohamed Mamdouh Hussein	Improvement of Egyptian Karish cheese quality	M.Sc.	2016	

### **COMMITTEES**

- 1) Member of Food Science Department Council during period (2013 – 2015)
- 2) Member of Dairy Science Department Council during period (2015 – now)
- 3) Member of Faculty the Commission Services and Laboratories Committee during period (2014-2015)
- 4) Member of Faculty the Committee on Accreditation and Quality during period (2013 - now)
- 5) Member of Faculty the standard of scientific research and other activities during period (2014 -2015)
- 6) Member of Faculty the Learning Software Standard during period (2014-2016)
- 7) Prime of Faculty the Learning Software Standard during period (2016 - now)
- 6) Member of Faculty Complex Research Laboratories during period (2015-now)

### **SCIENTIFIC PRODUCTION:**

- 1- **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): 1497-1510, (2007).
- 2- **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): 1511-1524, (2007).
- 3- **Growth and survival of some probiotic bacteria to the 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. 40(2): 123-133, (2012).
- 4- **Development of new functional beverages from milk permeate using some probiotic bacteria and fruits pulp.** **Atallah, A.A.** Egyptian Journal of Dairy Science. 43(1): 25-39, (2015).
- 5- **Preparation and properties of functional beverages based on probiotic milk**

- permeate and fruit pulps. **Atallah, A.A.** Egyptian Journal of Dairy Science. 43(2):147-158, (2015).
- 6- Production of probiotic nutritive beverages fortified with bioactive compounds and antioxidants of pumpkin and strawberry pulps. **Atallah, A.A.** Egyptian Journal of Food Science. 43, 45-63, (2015).
- 7- The Production of Bio-yoghurt with Probiotic Bacteria, Royal Jelly and Bee Pollen Grains. Atallah, A.A. Journal of Nutrition & Food Sciences. 6:3, 1000510, (2016). <http://dx.doi.org/10.4172/2155-9600.1000510>.
- 8- Production of probiotic yoghurt fortified by using bee honey, beet molasses, date honey and pomegranate honey. G.A.I. Ghazal and **A. A. Atallah**. Egyptian Journal of Food Science. 44, in press (2016).
- 9- Influence of probiotic bacteria, royal jelly and bee pollen grains on the quality characteristics of produced yogurt. **Atallah, A.A.** Egyptian Journal of Dairy Science. 44(2):imprss, (2016).
- 10- 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): 1497-1510, (2007).
- 11- 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): 1511-1524, (2007).
- 12- Growth and survival of some probiotic bacteria to the 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**, 40(2): 123-133, (2012).
- 13- Development of new functional beverages from milk permeate using some probiotic bacteria and fruits pulp. **Atallah, A.A.** **Egyptian Journal of Dairy Science**, 43(1): 25-39, (2015).
- 14- Preparation and properties of functional beverages based on probiotic milk permeate with carrot or mango pulps. **Atallah, A.A.** **Egyptian Journal of Dairy Science**, 43(2):147-158, (2015).
- 15- Production of probiotic nutritive beverages fortified with bioactive compounds and antioxidants of pumpkin and strawberry pulps. **Atallah, A.A.** **Egyptian Journal of Food Science**, 43: 45-63, (2015).
- 16- The Production of Bio-yoghurt with Probiotic Bacteria, Royal Jelly and Bee Pollen Grains. **Atallah, A.A.** **Journal of Nutrition & Food Sciences**, 6(3): 1-7, (2016). <http://dx.doi.org/10.4172/2155-9600.1000510>.
- 8- إنتاج اليوجهورت المدعم باستخدام عسل النحل، مولاس البنجر، عسل البلح وعسل الرمان.  
*Production of probiotic yoghurt fortified by using bee honey, beet molasses, date honey and pomegranate honey.* Ghazal, G.A.I. and **Atallah, A. A.** Egyptian Journal of Food Science, 44: 102-117, (2016).
- 9- إعداد المثلجات الطرية الغير لبنية بواسطة لبن فول الصويا  
*Preparation of Non-Dairy Soft Ice Milk with Soy Milk.* **Atallah A. Atallah** and Hassan Barakat. **Journal Advances in Dairy Research**, 5(2): 1-7, (2017). DOI: [10.4172/2329-888X.100017](https://doi.org/10.4172/2329-888X.100017)
- 10- تأثير دمج غذاء الملكات وحبوب لقاح النحل على القوام والتركيب الدقيق لليوجهورت الحيوي  
*Effect of Incorporating Royal Jelly and Bee Pollen Grains on Texture and Microstructure Profile of Probiotic Yoghurt.* **Atallah, A.A.** and Morsy K.M. **Journal of Food Processing & Technology**, 8 (9): 1-4, (2017). DOI: [10.4172/2157-7110.1000693](https://doi.org/10.4172/2157-7110.1000693)
- 11- الأحماض الأمينية والأحماض الدهنية والمركبات الطيارة باليوجهورت المدعم بالبروبيوتيك وغذاء الملكات



## وحبوب لقاح النحل

*Amino acids, fatty acids and volatile compounds of yoghurt supplemented with probiotic, royal jelly and pollen grain.* **Atallah, A.A.** *Nutrition & Food Science International Journal*, 6(4): 001-006, (2018)

## 12- خصائص الزبادي الوظيفي منخفض الدهن المدعم ببروتين الشرش المركز وكازينات الكالسيوم والأسبيرولينا

*Characterization of functional low-fat yogurt enriched with whey protein concentrate, Ca-caseinate and spirulina.* **Atallah A. Atallah**, Osama M. Morsy and Dalia G. Gemiel. *International Journal of Food Properties*, 23: 1678-1691 (2020). [DOI:10.1080/10942912.2020.1823409](https://doi.org/10.1080/10942912.2020.1823409)

## 13- الجودة والتركيب الدقيق للزبادي المجفف المدعم بالإضافات كعوامل وقائية

*Quality and microstructure of freeze-dried yogurt fortified with additives as protective agents.* Elsayed A. Ismail, Ahmed A. Aly and **Atallah A. Atallah**. *Heliyon*, 6(10): e05196 (2020). <https://doi.org/10.1016/j.heliyon.2020.e05196>

## 14- الخصائص الكيميائية لمشروبات الشرش الغازية المدعمة بعصير الفاكهة وبعض مستخلصات الأعشاب

*Chemical Characterizations of Carbonated Whey Beverages Fortified with Fruit Juice and Some Herbs Extract.* **Atallah A. Atallah** and Dalia G. Gemiel. *Egypt. J. Food. Sci.*, Vol. 48, No. 2, pp. 377-388 (2020)

## 15- اعداد مشروبات غازية جديدة علي اساس الشرش المحلل بعصير الفاكهة وبعض الأعشاب

*Preparation of New Carbonated Beverages Based on Hydrolyzed Whey by Fruit and Some Herbs.* **Atallah A. Atallah** and Dalia G. Gemiel. *American Journal of Food Science and Technology*, Vol. 8, No. 2, pp.49-55.

## 16- الكفاءة الفسيولوجية للأرانب المغذاه علي زبادي اللبن الجاموسي المدعم بمركز بروتين الشرش او كازين الكالسيوم او طحلب سبيرولينا بلاتنسيس

*Physiological Performance of Rabbits Administered Buffalo Milk Yogurts Enriched with Whey Protein Concentrate, Calcium Caseinate or Spirulina platensis.* **Atallah A. Atallah**, Ali Osman, Mahmoud Sitohy, Dalia G. Gemiel, Osams H. El-Garhy, Islam H. El Azab, Nadia H. Fahim, Abdelmoniem M. Abdelmoniem, Amir E. Mehana and Tharwat A. Imbab. *Foods*, 10(10): 2493 (2021). <https://doi.org/10.3390/foods10102493>

## 17- صلاحية الجبن الدمياطي المعبئة تحت جو معدل

***Shelf-life of Domiati cheese under modified atmosphere packaging.***  
**A.A. Atallah**, Amany M. El-Deeb and Entsar N. Mohamed. **Journal of Dairy Science**, 104(8): 8568–8581 (2021). <https://doi.org/10.3168/jds.2020-19956>

18- خصائص التركيب الدقيق والمركبات الطيارة والميكروبيولوجية والحسية لزبادي اللبن الجاموسي منخفض الدهن المدعم ببروتين الشرش المركز وكازينات الكالسيوم خلال التخزين المبرد

*Microstructural, Volatile Compounds, Microbiological and Organoleptical Characteristics of Low-Fat Buffalo Milk Yogurt Enriched with Whey Protein Concentrate and Ca-Caseinate during Cold Storage.*  
Hassan Barakat, Ahmed Mohamed, Dalia G. Gemiel and **Atallah A. Atallah**. **Fermentation**, 7(4): 250 (2021). <https://doi.org/10.3390/fermentation7040250>

19- خصائص التركيب الدقيق والفيزيوكيميائية والميكروبيولوجية والحسية للآيس كريم منخفض السكر والدهن من لبن جاموسي

*Microstructural, Physicochemical, Microbiological, and Organoleptic Characteristics of Sugar- and Fat-Free Ice Cream from Buffalo Milk.* **Atallah A. Atallah**, Osama M. Morsy, Wael Abbas and El-Sayed G. Khater. **Foods**, 11(3): 490 (2022). <https://doi.org/10.3390/foods11030490>

20- الخصائص الفيزيوكيميائية والميكروبيولوجية والتركيب الدقيق للزبادي المجمد منخفض السكر خلال التخزين

*Physicochemical, Microbiological and Microstructural Characteristics of Sucrose-Free Probiotic-Frozen Yogurt during Storage.* **Atallah A. Atallah**, Elsayed A. Ismail, Hany M. Yehia, Manal F. Elkhadragey, Abeer S. Aloufi and Dalia G. Gemiel. **Foods**, 11(8): 1099(2022). <https://doi.org/10.3390/foods11081099>

21- تطور التحلل البروتيني وتوصيف المركبات الطيارة للجبن الدمياطي المعبئة تحت جو معدل

*Proteolytic Development and Volatile Compounds Profile of Domiati Cheese under Modified Atmosphere Packaging.* **Atallah A. Atallah**, Elsayed A. Ismail, Hany M. Yehia, Manal F. Elkhadragey and El-Sayed G. Khater. **Fermentation**, 8(8): 358 (2022). <https://doi.org/10.3390/fermentation8080358>

22- التنقيب الحيوي عن سلالات بروبيوتيك جديدة من حليب الإنسان والرضع: الخصائص الجزيئية والبيوكيميائية وخصائص التركيب الدقيق

*Bioprospecting for Novel Probiotic Strains from Human Milk and Infants: Molecular, Biochemical, and Ultrastructural Evidence.* Mahmoud, S.Y.M.; **Atallah A. Atallah**; Badr, O.A.; Moustafa, M.M.A.; Esmail, A.; Ebrahim, N.; Aljeldah, M.; Al Shammari, B.; Alsafari, I.A.; Mohamed, S.A. **Biology**, 11(10), 1405 (2022). <https://doi.org/10.3390/biology11101405>

## GRANTS for PROJECTS

	<b>Role</b>	<b>Project title</b>	<b>Funding organization</b>	<b>Year</b>
<b>1</b>	<b>Prime of the project team</b>	<b>Establishment and optimization of different vegetarian diets as new functional foods: Innovation of novel vegetarian diets recipes.</b>	<b>Benha University</b>	<b>2015 - 2017</b>
<b>2</b>	<b>Member of the project team</b>	<b>Utilization of by-products for the dairy industry in the preparation of some dairy products with functional and nutritional value and high economic</b>	<b>Benha University</b>	<b>2016 - 2018</b>

### **ATTENDED WORKSHOPS, SYMPOSIUMS, and CONFERENCES**

List name and year

<b>Name of Workshops, Symposiums, and Conferences</b>	<b>Year</b>
<b>1.</b> Attended the 3rd Scientific Conference of Agriculture Sciences, Oct. 20 - 22 (2002) Assiut, University Egypt	<b>2002</b>
<b>2.</b> Attended the 1st International Conference on "Food for Better Health" Cairo, 18 – 20 Oct. 2003 Issued by Food Technology and Nutrition Research Division National Research Centre Cairo, Egypt	<b>2003</b>
<b>3.</b> Attended the 2 <sup>nd</sup> International Conference on "Future trends in Food science and Nutrition" Cairo, 27 – 29 Nov. 2005 Issued by Food Technology and Nutrition Research Division National Research Centre, Cairo, Egypt	<b>2005</b>
<b>4.</b> Attended the 1 <sup>st</sup> International Conference on "Environmental Consideration of Arab Food Industry" Cairo, 3 – 5 May. 2006 Held in Arab Countries University and Issued by Ministry of Investment "Food Industry Contraction Company" Cairo, Egypt	<b>2006</b>
<b>5.</b> Attended the workshop on “National Agriculture Research Information Management System” 17 – 21 September 2006 Held in the Egyptian National Agriculture Library (ENAL), Cairo, Egypt	<b>2006</b>
<b>6.</b> Attended the 1st Scientific Conference of the Agriculture Chemistry And Environmental Protection Society (ACEPS) on "Clean Environment And Safe Food" 5 – 7 December 2006, Cairo, Egypt	<b>2006</b>
<b>7.</b> Attended so many workshops on “ Quality and Accreditation in Higher Education	<b>From 2004 - now</b>
<b>8.</b> Attended the workshop of " <b>Food Additives in Dairy Industry</b> " on 30 Jun 2009. Issued by Food Technology and Nutrition Dairy Division National Research Centre, Cairo, Egypt	<b>2009</b>
<b>9.</b> Attended the 2 <sup>nd</sup> International Conference on Biotechnology Applications in Agriculture, April 5-9, 2015 Moshtohor – Sharm El-Sheikh, Egypt.	<b>2015</b>

<b>10.</b> Attended the 12 <sup>th</sup> Egyptian Conference of Dairy Science and Technology "Milk and Dairy products: A Health Vision", Cairo 9 – 11 November 2015	<b>2015</b>
<b>11.</b> Attended the 3 <sup>rd</sup> International Conference on Biotechnology Applications in Agriculture, April 5-9, 2015 Moshtohor – Sharm El-Sheikh, Egypt.	<b>2016</b>

**Membership of professional bodies (List)**

- 1) Member of the Egyptian Society of Dairy Sci., and Technology
- 2) Member of the Egyptian Society of Essential oils, Flavours cosmetics and  
Fragrances association.
- 3) Member of the Egyptian Agriculture Chemistry and Environmental Protection  
Society (ACEPS).