

## Curriculum Vitae

### Personal information

First name(s) / Surname(s)	<b>Mohamed Ghamry Mohamed Ahmed</b>
Address(es)	Block 41, the third residential area, Sadat City, Menoufia Governorate, 32897, Egypt
Mobile (s)	008613222409882-00201019909318
E-mail	<a href="mailto:Mohamed.ghamry@fagr.bu.edu.eg">Mohamed.ghamry@fagr.bu.edu.eg</a>
ORCID	0000-0003-0661-5148
Date of birth	<b>10 / 3 / 1990</b>
Gender	Male
<b>Desired employment / Occupational field</b>	<b>Interested in</b> Nutraceuticals, Nutrition, Biochemistry, Biotechnology, Fermentation and Food Microbiology.
<b>Research gate</b>	<a href="https://www.researchgate.net/profile/Mohamed-Ghamry-2">https://www.researchgate.net/profile/Mohamed-Ghamry-2</a>
<b>Website</b>	<a href="https://bu.edu.eg/staff/mohamedGhamry6">https://bu.edu.eg/staff/mohamedGhamry6</a>

### Work experience

Dates	(01/ 01/ 2017 – 30/ 8/ 2018)
Occupation or position held	<b>Assistant Lecturer</b>
Main activities and responsibilities	Teaching assistant in most food technology courses such as human nutrition, food microbiology, cereals, food chemistry, food rheology, oils and fats, fermentation, and food preservation.
Name and address of employer	Food Technology Department, Faculty of Agriculture, Benha University, Egypt <a href="http://www.fagr.bu.edu.eg">http://www.fagr.bu.edu.eg</a>
Type of business or sector	Governmental educational university

Dates	(13/ 10/ 2012 – 30/ 12/ 2016)
Occupation or position held	<b>Administrator and teaching assistant</b>
Main activities and responsibilities	- Teaching assistant in most food technology courses such as food microbiology, human nutrition, cereals, food chemistry, food rheology, oils and fats, fermentation, and food preservation
Name and address of employer	Food Technology Department, Faculty of Agriculture, Benha University, Egypt <a href="http://www.fagr.bu.edu.eg">http://www.fagr.bu.edu.eg</a>
Type of business or sector	Governmental educational university

### Research published

Publication date	2023
Authors	Qais Ali Al-Maqtari, Talal Abdulrazzak Ali Alkawry, Kabirou Odjo, Adel Ali Saeed Al-Gheethi, <b>Mohamed Ghamry</b> , Amer Ali Mahdi, Waleed Al-Ansi & Weirong Yao
Title	Improving the shelf life of tofu using chitosan/gelatin-based films incorporated with <i>Pulicaria jaubertii</i> extract microcapsules
Position	Progress in Organic Coatings (IF: 6.6) <a href="https://www.sciencedirect.com/science/article/abs/pii/S0300944023003181">https://www.sciencedirect.com/science/article/abs/pii/S0300944023003181</a>

Publication date	2023
Authors	Mohamed Ghamry, Wei Zhao & Li Li
Title	Impact of <i>Lactobacillus apis</i> on the antioxidant activity, phytic acid degradation, nutraceutical value and flavor properties of fermented wheat bran, compared to <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> .
Position	Food Research International (IF: 8.1) <a href="https://www.sciencedirect.com/science/article/abs/pii/S0963996922012005">https://www.sciencedirect.com/science/article/abs/pii/S0963996922012005</a>

Publication date	2022
Authors	<b>Mohamed Ghamry</b> , Ahmed Fathy Ghazal, Qais Ali Al-Maqtqri, Li Li & Wei Zhao
Title	Impact of a novel probiotic <i>Lactobacillus strain</i> isolated from the bee gut on GABA content, antioxidant activity, and potential cytotoxic activity against HT-29 cell line of rice bran
Position	Journal of Food Science and Technology (IF: 3.117) <a href="https://link.springer.com/article/10.1007/s13197-022-05512-2">https://link.springer.com/article/10.1007/s13197-022-05512-2</a>
Publication date	2022
Authors	Ahmed Fathy Ghazal, Min Zhang, Arun S. Mujumdar & <b>Mohamed Ghamry</b>
Title	Progress in 4D/5D/6D printing of foods: applications and R&D opportunities
Position	Critical Reviews in Food Science and Nutrition (IF: 11.208) <a href="https://doi.org/10.1080/10408398.2022.2045896">https://doi.org/10.1080/10408398.2022.2045896</a>
Publication date	2022
Authors	Sameh A. Korma, Li Li 1, <b>Mohamed Ghamry</b> , Qiyang Zhou, Peipei An, Khaled A. E. Abdrabo, Muhammad Faisal Manzoor, Abdur Rehman, Sobia Niazi & Ilaria Cacciotti
Title	Effect of co-fermentation system with isolated new yeasts on soymilk: microbiological, physicochemical, rheological, aromatic, and sensory characterizations
Position	Brazilian Journal of Microbiology (IF: 2.21) <a href="https://doi.org/10.1007/s42770-022-00773-7">https://doi.org/10.1007/s42770-022-00773-7</a>
Publication date	2021
Authors	<b>Mohamed Ghamry</b> , Li Li, & Wei Zhao
Title	A metabolomics comparison of <i>Lactobacillus</i> communities isolated from breast milk and camel milk and <i>Lactobacillus apis</i> isolated from bee gut during cereals-based fermentation vs. <i>Lactobacillus plantarum</i> as a reference
Position	LWT- food science and technology (IF: 6.0) <a href="https://doi.org/10.1016/j.lwt.2021.111400">https://doi.org/10.1016/j.lwt.2021.111400</a>
Publication date	2017
Authors	<b>Mohamed ghamry</b> , Ahmed Eldoussoky & Mahmoud H. Mohamed
Title	Using of some enzymes to improve quality of some bakery products- Book
Pposition	ISBN-13 978-3-330-04574, <a href="http://www.lap-publishing.com">www.lap-publishing.com</a>
Publication date	2016
Authors	<b>Mohamed ghamry</b> , Ahmed Eldoussoky & Mahmoud H. Mohamed
Title	Effect of use of the enzymes on the quality of pan bread made from Egyptian wheat flour
Position	Annals of Agric. Sci., Moshtohor ISSN 1110-0419 Vol. 54(3) (2016), 609–620 <a href="http://annagricmoshj.com">http://annagricmoshj.com</a> .
<b>Research Submitted/In Preparation</b>	<ul style="list-style-type: none"> <li>- <b>Mohamed Ghamry</b>, Li Li, &amp; Wei Zhao. Changes in rice bran bioactives, their bioactivity and bioaccessibility with fermentation by different <i>Lactobacillus</i> strains (In preparation).</li> <li>- <b>Mohamed Ghamry</b>, Li Li, &amp; Wei Zhao. Fabrication and characterization of chitosan films blended with fermented rice bran broths and their application in salmon fillets preservation (In preparation).</li> </ul>

<p><b>Research Projects</b></p>	<p>➤ <b>Participant</b></p> <ul style="list-style-type: none"> <li>- National Natural Science Foundation of China (no. 32100385) “Research on the molecular mechanism of bumblebee gut microbiota regulating individual long-term memory ability”.</li> <li>- China Postdoctoral Science Foundation (no. 2019M651709) “Molecular mechanism of probiotics regulating long-term memory based on amino acid metabolism of the gut microbiota”</li> <li>- Natural Science Foundation of Jiangsu Province, China (no. BK20190598) “Influence of intestinal flora and flora glutamate metabolism on learning and memory”.</li> </ul>
<p><b>Education and training</b></p> <p>Dates</p> <p>Title of qualification awarded</p> <p>Principal subjects/occupational skills covered</p> <p>Name and type of organization providing education and training</p>	<p>Academic Year (01 / 09 / 2018 –13/ 0.6/ 2023)</p> <p><b>Ph. D. in Food science and technology – (Food biotechnology).</b></p> <p>The study on <i>Lactobacillus</i> strains isolated from three different sources and their effects on the enhancement of the nutritional and functional properties of rice bran and wheat bran.</p> <p>School of Food Science and Technology, Jiangnan University, Wuxi, China <a href="http://en.foodsci.jiangnan.edu.cn/">http://en.foodsci.jiangnan.edu.cn/</a></p>
<p>Dates</p> <p>Title of qualification awarded</p> <p>Principal subjects/occupational skills covered</p> <p>Name and type of organization providing education and training</p>	<p>Academic Year (01 / 09 / 2013– 01 / 12 / 2016)</p> <p><b>MSc in Food Science and Technology.</b></p> <p>Using of some enzymes to improve quality of some bakery products.</p> <p>Food Technology Department, Faculty of Agriculture, Benha University, Egypt. <a href="http://www.fagr.bu.edu.eg/">http://www.fagr.bu.edu.eg/</a></p>
<p>Dates</p> <p>Title of qualification awarded</p> <p>Name and Type of University Providing Education and Training</p>	<p>Academic Year (01 / 09 / 2008 – 01 / 07 / 2012)</p> <p><b>Bachelor in Food Science and Technology</b></p> <p>Food Science and Technology Department, Faculty of Agriculture, Benha University, Egypt. <a href="http://www.fagr.bu.edu.eg/">http://www.fagr.bu.edu.eg/</a></p>
<p><b>Individual grants and scholarships</b></p> <p>2018</p> <p>2021</p>	<p>PhD scholarship, Jiangnan University. Chinese Scholarship Council (CSC), China.</p> <p>Award for Excellence in International Publishing from Jiangnan University, China.</p>
<p><b>Working Language</b></p>	<p>Arabic (mother tongue)</p> <p>English (very good)</p>
<p><b>Social skills and competences</b></p> <p><b>Organizational skills and competences</b></p>	<ul style="list-style-type: none"> <li>- Teamwork, I have worked in various types of teams.</li> <li>- Good communication skills.</li> <li>- Good ability to adapt to multicultural environments gained through my work experience.</li> </ul> <ul style="list-style-type: none"> <li>- Leadership Skills</li> <li>- Good knowledge and experience of Team working</li> <li>- Good knowledge and experience of Team working</li> <li>- Help others to keep things on track</li> <li>- Give honest and helpful feedback</li> </ul>
<p><b>Computer skills and competences</b></p>	<ul style="list-style-type: none"> <li>- Good command of Microsoft Office Tools (Word, Excel, PowerPoint)</li> <li>- Good knowledge of Windows operating systems</li> </ul>
<p><b>Other skills and competences</b></p>	<p>Innovative, Hard worker, High Degree self-motivation, energetic</p> <p>Social integration, public relations</p>

<b>Teaching experience</b>	<i>Teaching and training experiences for undergraduates.</i> Human nutrition; Food chemistry; Food preservation; Food microbiology; Food engineering; Nanotechnology in food processing; Technology of oils and fats; Food packaging; Cereals technology; Technology of meat and meat products; Quality control of food factories;
<b>Additional information</b>	I have a good background and diverse experience that got it from my education and work, these provided me with all the social skills needed to work with any team. My leisure interests are broad and varied. I have participated in various social committees for various activities/events at the university.
<b>References</b>	<p><b>Prof. Wei Zhao</b> Professor of Food Science and Technology School of Food Science and Technology, Jiangnan University, Wuxi, Jiangsu, China. Tel: +86-13-952466350 Fax: 0510-85919150 Email: <a href="mailto:zhaow@jiangnan.edu.cn">zhaow@jiangnan.edu.cn</a></p> <hr/> <p><b>Prof. Ahmed El-Desouky</b> Head of Food Technology Dept., Faculty of Agriculture, Benha University, Egypt. Tel: 0021225715744 Email: <a href="mailto:Ahmed.eldesouky@fagr.bu.edu.eg">Ahmed.eldesouky@fagr.bu.edu.eg</a></p>