

CURRICULUM VITAE



Personal Data:

Name: Abdel-Aal Abdeen Ali Abdel-Khair

Date of Birth (d/m/y): 14/8/1959

Place of Birth: Cairo, Egypt

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Career:

Profession: Professor of Dairy Science

Place of work: Dairy Sci. Dept., Faculty of Agriculture, Sohag Univ., Egypt.

Academic Qualifications:

Degree	Department	University	Years of Study	Title of Thesis
B.Sc.	Dairy Science & Technology	Ain Shams University	1977-1981	–
M.Sc.	Food Science (Dairy)	Zagazig University	1983–1988	“Studies on some dairy fatty products”
Ph.D.	Food Science (Dairy)	Zagazig University	1989–1996	“Studies on milk fat and its substitutes”

Leadership positions:

- Head of the Department of Dairy Sciences at the Faculty of Agriculture - Sohag University during the period from 26/7/2009 to 1/10/2019.
- Supervisor of the Department of Dairy Sciences - Faculty of Agriculture - Sohag University for two years from 1/10/2019 until 1/10/2021.
- Director of the Quality Assurance Center at Sohag University during the period from 1/10/2012 to 24/4/2018.

Scientific Societies Membership:

- Member of the Agricultural Professions Syndicate
- Member of the Egyptian Society of Dairy Science
- Member of the Egyptian Society of Science and Food Technology
- Member of the Egyptian Society of Camel Science
- Member of the Society for Women in Science in Developing Countries – Egypt.

Academic activities:

- An external arbitrator in the permanent scientific committee for the food and dairy industries to promote professors and assistant professors.

- An external reviewer for the National Authority for Quality Assurance and Accreditation of Education (Naqaae).

List of Publications:

1. **Abd El-Khair, A. A.**; Abd El-Malek, F.A. and S.A. El-Ghandour (2000). An Attempt to improve the quality of non-fat yogurt. Egypt. J. Appl. Sci., 15 (12): 555-572.
2. **Abd El-Khair, A. A.** and F.A. Abd El-Malek (2001). Physical and chemical properties of palm kernel oil and its hydrogenated fractions compared with milkfat. Annals Agric. Sci., Moshtohor, Egypt, 39 (1): 371-383.
3. Abd El-Malek, F.A. and **Abd El-Khair, A. A.** (2001). Feta cheese based on palm kernel oil modified products and skim milk powder. Bull. Fac. Agric., Cairo Univ., 53:579-594.
4. **Abd El-Khair, A. A.** (2002). A study on the kinetics of alkaline isomerization of lactose to lactulose using the automatic polarimeter. Annals Agric. Sci., Ain Shams Univ., Cairo, Egypt, 47 (2): 779-789.
5. **Abd El-Khair, A. A.** and M.A.H. Sorour (2002). Effect of wheat germination and processing on phytic acid and minerals contents in Egyptian kishk. Minia J. Agric. Res. and Develop., 23 (2): 221-242.
6. **Abd El-Khair, A. A.** and Y.M.M. Sabry (2002). Controlling yogurt fermentation with chitosan to overcome post acidification. Assiut. J. Agric. Sci., 34 (3): 161-178.
7. **Abd El-Khair, A.A.** (2003). Influence of temperature on the conversion efficiency of lactose to lactulose and degradative side-reactions in ultrafiltrated whey permeate. Minia J. Agric. Res. and Develop., 23 (2): 243-256.
8. **Abd El-Khair, A. A.** (2003). Rheological and sensory characteristics of half-fat cream cheese made with carbohydrate-based fat replacers. J. Agric. Sci., Mansoura Univ., 28 (8): 6257-6270.
9. **Abd El-Khair, A.A.** (2006). Production and evaluation of a high protein version of non-fat yogurt. Egypt. J. Appl. Sci., 21 (11B): 596-608.
10. Islaam, M. H; Sallam, A.A. and **Abd El-Khair, A. A.** (2007). Monitoring of certain pesticide residues and some heavy metals in fresh cow's milk at Gharbia governorate, Egypt. J. Appl. Sci., 7 (20): 3038-3044.
11. **Abd El-Khair, A. A.**; M.A.M. Moussa and F.A. Abd El-Malek (2007). Effect of carbon dioxide treatment on the shelf-life of Kareish cheese. Annals Agric. Sci., Ain Shams Univ., Cairo, Egypt, 52 (2): 429-338.
12. Shalabi, S.I.; Ibrahim, F.S.; **Abd El-Khair, A.A.** and A.H. Ateteallah (2007). Some properties of co-precipitates prepared from a mix of skim milk and unsalted or salted rennet whey. . Assiut. J. Agric. Sci., 38 (4): 85-98.

13. Shalabi, S.I.; Ibrahim, F.S.; **Abd El-Khair, A. A.** and A.H. Ateteallah (2008). Inclusion of whey proteins in rennet curd matrix. *Minia J. Agric. Res. and Develop.*; 28 (2): 317-330.
14. Mehanna, N. M.; Manal A. Naeim; Moussa, M.A.M. and **Abd El-Khair, A. A.** (2008). Changes in the composition of buffalo's casein micelles after storage of milk at low temperature. *Egypt. J. Dairy Sci.*, 36: 45-52.
15. Mehanna, N. M.; Moussa, M.A.M. and **Abd El-Khair, A. A.** (2008). Improvement of quality of Ras cheese made from pasteurized milk using a special slurry from ewe's milk. *Arab Uni. J. Agric. Sci., Ain Shams Univ., Cairo, Egypt*, 16 (2): 427-436.
16. Ismail, S. A., Abd-Ellah, M. A., **Abd El-Khair, A. A.**, and E. A. Tammam. (2009). Study of probable effects of a new pregnancy on some milk constituents in lactating women. *Research Journal of Medicine and Medical Sciences*, 4 (1): 49-54.
17. **Abd El-Khair, A.A.** (2009). Development of a high protein version of non-fat yogurt. *Italian Food Technology*, n.58 – October 2009, ISSN 1590 - 6515.
18. **Abd El-Khair, A.A.** (2009). Formulation of milk permeate for utilization as electrolyte beverages. *Australian Journal of Basic and Applied Sciences*, 3 (2): 572-578.
19. **Abd El-Khair, A.A.** (2009). Optimization of a new version of chocolate milk for endurance performance and post-exercise recovery. *Research Journal of Agriculture and Biological Sciences*, 5 (4): 482-489.
20. Abdalla, A.K.; Mohran, M.A.; **Abdel Khair, A.A.** and Steele, J. L. (2010). Growth and osmotic stress in bifidobacteria strains of industrial importance. *Proc.11th Egyptian Conf. Dairy Sci. & Techn.*, 553-564.
21. Ghadimi, D.; Hassan, M.; Njeru, P. N.; de Vrese, M.; Geis, A.; Shalabi, S. I.; Abdel-Razek, S. T.; **Abdel-Khair, Ael-A.**; Heller, K. J. and Schrezenmeir, J. (2011). Suppression subtractive hybridization identifies bacterial genomic regions that are possibly involved in hBD-2 regulation by enterocytes. *Mol. Nutr. Food Res.*; 55 (10):1533-1542.
22. Ibtesam, R. Mowafi; A, Darwish, M.; Ibrahim, F. S. and **Ali, A. A.** (2012). Technological parameters involved in the production of probiotic ice cream. *Minia International Conference for Agriculture and Irrigation in the Nile Basin Countries*, 26-29th March 2012, El-Minia, Egypt.
23. Ibtesam, R. Mowafi; A, Darwish, M.; Ibrahim, F. S. and **Ali, A. A.** (2012). Survival of *Bifidobacterium Infantis* in ice cream produced with different fat content and influence of its addition on sensory properties. *Minia International Conference for Agriculture and Irrigation in the Nile Basin Countries*, 26-29th March 2012, El-Minia, Egypt.
24. Abdalla, A. K.; Mohran, M. A.; Steele, J. L. and **Abdel-Khair, A. A.** (2013). Characterizing acid stress responses in bifidobacteria strains of industrial importance. *Egyptian Journal of Dairy Science* 41 (1): 29-37.

25. Abdalla, A. K.; Mohran, M. A.; Steele, J. L. and **Abdel-Khair, A. A.** (2013). Intrinsic resistance and stress responses to acid and sodium chloride in *Bifidobacterium adolescentis* ATTC 15703. *Egyptian Journal of Dairy Science* 41 (1): 39-44.
26. Ateteallah, H., Mohran, M., **Abd El-Khair, A.**, Abed El-Rahim, A. (2013). Chemical composition of buffalo's raw milk and its rural products in some villages in Sohag Governorate. *Journal of Food and Dairy Sciences*, 4 (12): 651-661.
27. Mohran, M. A.; **Abd El-Khair, A. A.**; Abed El-Rahim, A.M and **Ateteallah, A. H.** (2014). Effect of milk processing on the distribution of some trace elements in its products. *J. Food and Dairy Sci., Mansoura Uni.*, 5 (8): 633-639.
28. Ateteallah, H. A.; Mohran, M. A; Abd EL Rahim, A. M. and **Abd El-Khair, A. A.** (2015). Assessment of cadmium and lead in buffalo's raw milk and its rural products in some villages of Sohag and Qena Governorates, Egypt. 2nd International Conf. on food safety and technology, *Egyptian Journal Agricultural Research*, vol., 93, N 4 (c).
29. **Abd El-Khair, A.A.** (2018). Breastfeeding during Pregnancy: Breast milk... Changes & Challenges. Symposium on Dairy: Food and Drug. National Research Center, Dokki, Egypt. 14 May 2018
30. **Abd El-Khair, A.A.** (2018). Trends in clean label claims in food products: changes and challenges. Conf. on Dairy and Food Products. National Research Center, Dokki, Egypt. July 2018
31. **Abd El-Khair, A.A.**; Abd-Alla, A.A., and Amany, G.M. Ahmed (2018). Influence of incorporation of different dried dairy ingredients and inulin on the physicochemical properties of non-fat set yogurt. *Journal of Sohag Agriscience (JSAS)* No (1):79-93.
32. **Abd El-Khair, A. A.**; Abd-Alla, A. A.; Ateteallah, A. H. and Noha A. Hassan (2019). Physical and chemical properties of palm oil and its derivatives compared to butter oil. *Journal of Sohag Agriscience (JSAS)* No (1):73-84.
33. **Abd El-Khair, A. A.**; Abd-Alla, A. A.; Ateteallah, A. H. and Noha A. Hassan (2019). Effect of palm oil, its fractions or their blends as fat substitutes on some properties of functional ice cream rich in unsaturated fatty acids. In international conference: 1 st. food Nutrition Security and Sustainable Agriculture (FNSSA) 01, Dec / 03, Dec 2019 Cairo, Egypt.
34. **Abd El-Khair, A. A.**; Abd-Alla, A.A., and Amany, G.M. Ahmed (2020). Chemical composition and yield of fat-free soft cheese produced with the addition of some dried dairy ingredients and inulin. *Egyptian J. Dairy Sci.*; 48: 35-43.
35. **Abd El-Khair, A. A.**; A. A. Abd-Alla; A. H. Ateteallah and Noha. A. Hassan (2020). Physicochemical and sensory properties of low fat ice

cream made with inulin and maltodextrin as fat replacers. J. of Food and Dairy Sci., Mansoura Univ., 11 (6):151-156.

36. **Abd El-Khair, A.A.**; Abdulla, A. K., Radwan, F. M. E. and Abd-Alla, A. A. (2021). Evaluation of some chemical properties of milk powders currently available at local market in Egypt. Egyptian J. Dairy Sci.49: 119-128.

Thesis supervision:

- 1) Tammam, A. E., Ismail, S.A., Abd-Ellah, M. A., **Abdel Khair, A. A.** (2003). Study of the probable effects of a new pregnancy on some milk constituents and pregnancy outcome in lactating women. Ph.D. Thesis Faculty of Medicine, Sohag Univ., Egypt.
- 2) Ateteallah, H.A.; Shalabi, S.I.; Ibrahim, F.S.; **Abdel Khair, A. A.** (2007). Studies on recycling of whey in the processing of some dairy products. M.Sc. Thesis Faculty of Agric. Minia Univ., Egypt.
- 3) Mowafi, R. Ibtesam; Ibrahim F. S.; Darwish , A.M and **Abdel Khair, A. A.** (2009). Factors related to the technological and sensory aspects of some probiotic dairy foods. M.Sc. Thesis Faculty of Agric. Minia Univ., Egypt.
- 4) Mohamed Hassan, Samweul Shalabi, Sabah T. Abdel-Razek, **Abdel-Khair, A. A.** and Jurgen Schrezenmeir (2010). Characterization of some lactic acid bacterial strains isolated from milk and milk products for potential health effects. Ph.D. Thesis, Fac. of Agric., Minia University, Minia, Egypt.
- 5) Abdalla, A. K.; Mohran, M. A.; Steele, J. L. and **Abdel Khair, A. A.** (2011). Characterizing stress response in bifidobacteria strains of industrial importance as influenced by genetic diversity. Ph.D. Thesis, Fac. of Agric., Assiut University, Assiut, Egypt.
- 6) Gaber, M. A. Amany; **Abdel Khair, A. A.** and Abdalla, A.A (2013). A study on the manufacture and quality of some functional dairy products. M.Sc. Thesis Faculty of Agric. Sohag Univ., Egypt.
- 7) Hassn, A. A. Noha; **Abdel Khair, A. A.**; Abdalla, A.A and Ateteallah, H. A. (2015). Preparation and evaluation of some mixtures of value-added ice cream. M.Sc. Thesis Faculty of Agric. Sohag Univ., Egypt.
- 8) Radwan, M. A. Fatma; **Abdel Khair, A. A.**; Abdalla, A. K. and Abdalla, A.A (2015). Studies on the quality of dried milk powders traded in the Egyptian market. M.Sc. Thesis Faculty of Agric. Sohag Univ., Egypt.
- 9) Gaber, M. A. Amany; **Abdel Khair, A. A.** and Ateteallah, H. A. (2018). Production and evaluation of some sheep milk cheese analogues. Ph.D. Thesis Faculty of Agric. Sohag Univ., Egypt.
- 10) Hassn, A. A. Noha; **Abdel Khair, A. A.**; Ateteallah, H. A. and Abdalla, A.A (2020). Studies on frozen yogurt and some functional cold beverages. Ph.D. Thesis Faculty of Agric. Sohag Univ., Egypt.
- 11) Hamdy, A. S.; **Abdel Khair, A. A.**; Ateteallah, H. A. and Abdalla, A. A. (2020). Development of some functional yogurt-like products using

different manufacturing techniques. M.Sc. Thesis Faculty of Agric. Sohag Univ., Egypt.

- 12) Ahmed, M. A. Reham.; **Abdel Khair, A. A.**; Ateteallah, H. A. and Abdalla, A. A. (2022). Improving the functional properties of milk fat for end-use applications. M.Sc. Thesis Faculty of Agric. Sohag Univ., Egypt.