

CURRICULUM VITAE



Personal details

First name Galal

Last name Abdulla

Nationality Egyptian

Date of Birth 30/08/1976

Current position Associate Professor, Food Sciences Dpt., Faculty of Agriculture, Zagazig University.

Email address galal_dr@yahoo.com,

Marital status Married.

Address Department of Food Sciences, Faculty of Agriculture, Zagazig University, 44511 Zagazig, Egypt.

Qualifications

*B.Sc. (June 1998) Department of Food Sciences, Faculty of Agriculture, Zagazig University, Egypt.

*M. Sc. (June 2003) Studies on some food by-products. Department of Food Sciences, Faculty of Agriculture, Zagazig University, Egypt.

*Ph.D. (December 2008) Treatment of biological products by Instantaneous Control pressure Drop; Application on cork to enhance and control its quality: Elimination of Trichloroanisole (TCA), drying and modelling . University of La Rochelle, Laboratory "Transfer Phenomena and Instantaneity in Agro-industry and Building" LEPTIAB, Pole Science & Technology, La Rochelle, France

Professional experience (Academic Positions)

- Demonstrator (02-1999 /06 -2003) Food Sciences department, Faculty of Agriculture, Zagazig University, Egypt.
- Assistant lecturer (10 -2003 / 12 -2005) Department of Food Sciences, Faculty of Agriculture, Zagazig University, Egypt.
- Assistant researcher (01-2006 / 12 -2008) LEPTIAB, Pole Science & Technology, University of La Rochelle, La Rochelle, France.
- Lecturer Department of Food Sciences, Faculty of Agriculture, Zagazig University, Egypt. (28/06 /2009/ 26/08/2014).
- Current Position: Associate Professor (26/08/2014/ present), Department of Food Sciences, Faculty of Agriculture, Zagazig University, Egypt.

Professional Experience

- Educate some courses (Food chemistry, oils and fat technology, Food microbiology, Meat science and Food industry) in Food Science Department, Faculty of Agriculture, Zagazig University.
- Many scientific researches in the field of Food science and technology were carried out and published in scientific journals and conferences.
- Scholarship from LEPTIA laboratory (La Rochelle University, La Rochelle, France) to study the degree of Ph.D. during the period from 2005 to 2008.
- Postdoctoral Scholarship from LEPTIA laboratory (La Rochelle University, La Rochelle, France.) from 3/2011 to 6/2011 and from 6/11/2016 to 6/1/2017.
- Participate in many International and National conferences and.

Bibliography

1. Mahdy N. El-Naggar, G. Abdulla, Gehan A. El-Shourbagy, A.A. El-Badawi and S.A. El Sohaimy (2017). Antimicrobial and antioxidant activities of some plant extracts. *Zagazig J. Agric. Res.*, Vol. 44 No. (3).
2. Galal Abdulla, Mohamed Abdel-Shafi Abdel-Samie and Dalia Zaki (2016). Evaluation of the antioxidant and antimicrobial effects of ziziphus leaves extract in sausage during cold storage. *PAK. J. FOOD SCI.*, 26(1), 10-20.
3. Mohamed Abdel-Shafi Abdel-Samie and Galal Abdulla (2016). Effect of baking on stability of phenolic and flavonoid compounds and quality of tigernut enriched crackers. *Journal of Food Sciences; Suez Canal University*, (3): 1-8.
4. Amira A. Hassan, M.R. Abd El-Mageed, F.H. Badr and G.A. Galal (2016). Effect of processing conditions on properties of pomegranate syrup. *Zagazig J. Agric. Res.*, Vol. 43 No. (6).
5. Alaa S.M. Abu El-Maaty, S.E. El-Nemr, Gehan A. El-Shourbagy and G.A. Galal (2016). Effect of addition oyster mushroom and red beet root by-products on quality of pan bread. *Zagazig J. Agric. Res.*, Vol. 43 (2): 507-517.
6. Abdulla, G. and M.A.S. Abdel-Samie (2015). Effect of roselle seeds flour addition on the quality characteristics of pan bread. *J. Food and Dairy Sci.*, Mansoura Univ., Vol. 6 (11): 625 – 636.
7. Abdel-Samie M.A.S. and Abdulla G. (2015). Inhibition of acrylamide formation in an asparagine-glucose model system by using some plant extracts. *Egypt. J. Food Sci.* 43, 85-97.
8. Téllez-Pérez C., Sobolik V., Montejano-Gaitan J. G., Abdulla G. Allaf K. (2015). Impact of Swell-Drying Process on Water Activity and Drying Kinetics of Moroccan Pepper (*Capsicum annum*). *Drying Technology*, 33: 131–142.
9. Abdulla G., Gehan A. El-Shourbagy and Mahmoud Z. Sitohy (2014). Effect of pre-drying, blanching and citric acid treatments on the quality of fried sweet potato chips. *American Journal of Food Technology*, 9 (1): 39-48.

10. Abdel-Samie, M.A.S. and Abdulla G. (2014). Effect of moringa leaves(*moringa oleifera* lam.) on some physico-chemical and sensory properties of wheat flour cookies. Zagazig J. Agric. Res., 41(2): 305-314.
11. Barakat, A. S . and Abdulla, G (2014). Use of sucralose and stevia leaves extract in producing low calorie bakery products. Zagazig J. Agric. Res., 41(3):575 -586.
12. Toliba, A. O. and Abdulla G. (2014). Effect of Chitosan Powder on the Quality of Orange and Orange – Carrot Juices. Egypt. J. Food Sci. 42: 13 – 27.
13. Abdulla, G. and Toliba A.O. (2014). Effect of extraction method type on bioactive components, antioxidant activity and colour of roselle (*Hibiscus sabdariffa* L.) seed oil. Egypt. J. Food Sci. 42: 1– 11.
14. Abdulla, G., Ghada, M. El-Araby and Toliba, A.O. (2013). Egyptian Leek (*Allium ampeloprasum* var. kurrat) Extract as A Natural Antioxidant: Application on Beef Burger. Alex. J. Food. Sci. & Technol., 10 (1): 1-10.
15. Abdulla, G. (2012). Effect of hot air temperature on drying kinetics of golden berry. Zagazig J. Agric. Res., Vol. 39 No. (4): 665-673.
16. Abdulla, G., BELGHIT A., ALLAF K. (2010) Impact of the Instant Controlled Pressure Drop Treatment on Hot Air Drying of Cork Granules. International Journal of Drying Technology, Vol. 28, 2, 180 –185.
17. Abdulla, G., BELGHIT A., ALLAF K. (2009) Impact of instant controlled pressure-drop DIC treatment on moisture adsorption isotherm of cork granules. International Journal of Drying Technology, Vol. 27, 2, 237–247.
18. Abdulla, G., Salem F.A., EL-Nemr S.E. and Badr F.H. (2003) Aroma constitutes of balady and Valencia essential oils. Zagazig J. Agric. Res., 30:(3), 859-876.

COMMUNICATIONS

1- SECHAGE DU LIEGE PAR DESHYDRATATION PAR DETENTES SUCCESSIVES (DDS): COMPARAISON AVEC LE SECHAGE A AIR CHAUD

G. ABDULLA, H. MELLOUK, A. BELGHIT, K. ALLAF.
JITH, 2008, Tunisie.

**2- SECHAGE DE PRODUITS GRANULAIRES PAR DESHYDRATATION
PAR DETENTES SUCCESSIVES (DDS)**

GALAL ABDULLA, HAMID MELLOUK, ABDELHAMID BELGHIT, KARIM
ALLAF

CIFQ 2009 « THERMIQUE DES SYSTEMES », Lille, France - 2009.

Patent

BELGHIT, A. ALLAF, K. and GALAL, Abdulla (2009) PROCESS FOR THE
EXTRACTION OF UNDESIRABLE AROMATIC MOLECULES FROM CORK
VIA A THERMO-HYDRO-MECHANICAL TREATMENT OF INSTANTANEOUS
CONTROLLED PRESSURE DROP (DIC) OPTIONALLY IN SUCCESSIVE
FORM (EDS).

International Classes: **B27K7/00**; **B67B1/03**; Document Type and Number:
publication number: EP2355964 A1, Application number: EP 20090755976, WIPO
Patent Application WO/2010/040949 Kind Code: A1.