

This file has been cleaned of potential threats.

To view the reconstructed contents, please SCROLL DOWN to next page.

PERSONAL
INFORMATIONFirst name (**Alaa El Dein**) Surname (**El-Beltagy**)

Abu Baker Elsedik st. TAif
 In Egypt: El-sobky st, From talaat Harb St. Shibin El-Kom, 32511, Egypt.
 +02-048-2238449 +02-01017153007
elbeltagy_alaa@yahoo.com
aelbeltagy@tu.edu.sa



Fax. 012-7256500

Sex Male | Date of birth 18/6/1971 | Nationality Egyptian.

WORK EXPERIENCE

Feb 2019- Aug2024	Professor Dept. Food Science and nutrition, College of Science, Taif University, KSA.
Sep 2015- Feb 2019	Professor and Head of Food Science and Technology Dept., Faculty of Agriculture Menufiya University, Egypt.
Jun 2014 – Sep2015	Professor “teach and research” Dept. Food Science and Technology, Faculty of Agriculture, Menufiya University, Egypt.
Jul/2008 –Jun/ 2014	Associate professor “teach and research” Dept. Food Science and Technology, Faculty of Agriculture, Menufiya University, Egypt.
Jan/2007 – Jul/2007	Research fellow (fellowship granted by Egyptian ministry of higher education) Department of Food chemistry, Lab. of biochemistry and Biotechnology. Kagoshima University, Japan.
Oct 2003 – Aug 2008	Assistant professor: “teach and research” Dept. Food Science and Technology, Faculty of Agriculture, Menufiya University, Egypt.
Oct 1996 – Jun 2002	Assistant lecturer: “Teach and research” Dept. of Food Science and Technology, Faculty of Agriculture Al-Azhar University, Egypt.
Feb 1994 – Oct 1996	M.Sc fellowship member: Dept. of Food Science and Technology, Faculty Of Agriculture Menufiya University.

Academic Qualifications

- 1997 – 2002 **Ph.D.** in Food Industry, Faculty of Agriculture, Menoufia University, Egypt. Thesis titled “Utilization of food by-products for producing enzymes”.
- 1993 – 1996 **M.Sc.** in Food science, Faculty of Agriculture, Menoufia University, Egypt. Thesis titled “Effect of home traditional methods on quality aspects of some legumes”.
- 1988 - 1992 **B.Sc.** Agriculture Science (Food Science and Technology) Menoufia University, Egypt.

Educational quality training

- 13 -14 Aug 2016 Strategic planning for Higher Education, National Authority for Quality Assurance and Accreditation of Education (NAQAAE).
- 6 -8 Aug 2016 Program and course Specifications and Evaluation of ILOs for higher education. National Authority for Quality Assurance and Accreditation of Education (NAQAAE).
- 30\8-1\9\2016 Self-evaluation for higher education. National Authority for Quality Assurance and Accreditation of Education (NAQAAE).
- 9-11 may 2017 External Evaluation of higher education institutes. National Authority for Quality Assurance and Accreditation of Education (NAQAAE).
- 7 -11 March (2010) School self-evaluation and improvement plans, National Authority for Quality Assurance and Accreditation of Education (NAQAAE).
- 21-25 March (2010) Learning Outcomes and Curriculum maps, National Authority for Quality Assurance and Accreditation of Education (NAQAAE).
- 14-18 March (2010) External Evaluation, National Authority for Quality Assurance and Accreditation of Education (NAQAAE).
- 4-8 Jan 2017 Training of trainer (TOT) Organized by international Board of certified trainer (IBCT).

Other training

Program name	Training Hours	From-to
Leading a research team	15	8-9/Jul/2014
University Financial and legal affairs	15	25-26/Jun/2014
Applying Technology in the educational process	15	11-12/Jun/2014
Competitive research projects	15	10-12/Jun/2012
Strategic planning	15	3-5/Jun/2012
Organizing the scientific conferences	15	22-24/Apr/2014
Quality standard in educational process	15	12-14/Oct/2008
Accredited hours	15	21-23/Sept./2008
Communication skills	15	14-16/Sept/2008

Scientific publishing	15	24-26/Aug/2008
Professional traits and ethical conducts	15	17-19/Aug/2008
Thinking skills	24	7-9/Feb/2005

PERSONAL SKILLS

Mother tongue(s)

Arabic

Other language(s)

English

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
good	Very good	good	good	good

projects Participation:

- 1) Principle investigator of project titled "Novel natural nanomaterial's to improve food Quality and safety" number (1-441-93) from 2021-2023. **Funded from Taif University, KSA**
- 2) Member of the board team of project "Maximizing the use of date fibres in the Qassim region; supporting them to some bakery products for obesity prevention" number (cavm-2020-1-3-I) from 2021-2023. The Research Project Funded By **SRD- Qassim University. KSA**
- 3) Member of the board team of project "Improvement of graduate students' skills of small projects for food manufactures" (2006-2008). Organized by higher Education Enhancement Project Fund (HEEPF).
- 4) Member of the board team of project "Establishment of internal quality Assurance project" (QAAP) from 2008 to 2010.
- 5) Principle investigator of the Egyptian side of the project titled "Utilization of fish processing waste for producing higher valuable biochemical products". Egyptian –Tunisian co-operation program funded by ministry of higher education and scientific research (2010-2012).
- 6) Member of the evaluation team (BLUE Consulting Ltd.) of project titled "**The agriculture exports and rural incomes in agriculture technical schools (AERI-2 ATS)** bilateral agreement (#263-0285) **funded by USAID 2011.**
- 7) Member of the evaluation team (BLUE Consulting Ltd.) of **Sectorial Study on Agriculture and Food Processing in Qalyoubia and Menoufiya Governorates(2015). Funded by International Labour Organization (ILO)**
- 8) Member of the evaluation team (BLUE Consulting Ltd.) of the end of Project **Performance Evaluation of USAID/ Egypt: Heinz Global Development Alliance (GDA) and Value Chain Training (VCT). Funded by USAID 2016.**
- 9) Food processing expert for the project of "study of the development of the drying process" (Wadi Elnokrah, Aswan) organized by the Industrial Modernization Center (IMC) and **funded by ILO (IMC: ILO agreement no.1118243).**
- 10) Consultant with Industrial Modernization Center (IMC) and BLUE Consulting Ltd.

Conferences participation:

- 1- Attendance the 2nd Arab Mansoura Conference of Food and Dairy Science and Technology, 22 – 24 march 2005, Mansoura, Egypt.
- 2- Attendance the 9th Egyptian Conference of Home Economics, 19 – 20 September, 2005, Faculty of Home Economics, Minufiya University, Shibin El-Kom, Egypt.
- 3- Attendance the 2nd International Conference of Food Science and Nutrition, 27 – 29 November, 2005, National Research Center, Dokki, Cairo, Egypt.
- 4- Attendance the first Egyptian Conference of "Enhancing the postgraduate programs", 25 – 26 February, 2009, Minufiya University, Shibin El-Kom, Egypt.
- 5- Attendance the first Conference of "Marketing of the applied research", 7 – 8 October, 2009, Minufiya University, Shibin El-Kom, Egypt.
- 6- Attendance the 2 nd international Conference of Home Economics, 10 – 11 September, 2013, Faculty of Home Economics, Minufiya University, Shibin El-Kom, Egypt.

Scientific activities**Membership of scientific societies:**

- Egyptian society of Food Science.
- Science society of Food Industry.
- Member of Food safety Committee (ministry of industry).
- Member (peer reviewer) of National Authority for Quality Assurance and Accreditation of Education (NAQAAE).

Supervision of scientific thesis:

Degree	Faculty	Name	Thesis title
PhD	Agriculture	Mohammed Aly Eldeen	
PhD	Agriculture	Warda Bader	Chemical and technological studies on some free glutton bakery products
PhD	Agriculture	Mamdoh Azazy	Effect of preparation and processing on some pesticide and metals residues in some vegetables
PhD	Agriculture	Ragab Helal	Chemical and technological studies on Jerusalem artichoke tubers
PhD	Agriculture	Esmat salah eldeen	Utilization of some Egyptian fish for producing of surimi and its use in foods
PhD	Agriculture	Mohamed Bagash	Effect of different drying methods on the properties of some medicinal and aromatic plants
PhD	Home economic	Amira Ali Hasan	Bioconversion of food industry wastes to produce high nutritive protein
PhD	Home economic	Lobna saad	Magnification of using berries (leaves and fruits) on food technology and therapeutic nutrition
PhD	Home economic	Ayat Smary	Biological and Technological study on stevia leaves as a natural sweetener
PhD	Home	Abeer Emad	Technological studies on some vegetables and fruits peel and

	economic		their utilization on rising the nutritional values of child foods
PhD	Home economic	Heba Blal	Chemical, Technological and Clinical studies on production of functional beverages
MSc	Agriculture	Doaa Elbasyony	Studies to evaluate the safety of some marketable snack product
MSc	Agriculture	Ahmad Ezzeldeen	Utilization of corn milling by products
MSc	Agriculture	Warda Yousef	Chemical , technological and nutritional studies on some functional foods
MSc	Agriculture	Mohamed Mamdoh	Chemical and technological studies on processed potato products
MSc	Agriculture	Ayman younis Allam	Production of chitin and chitosans from crustacean wastes and its food application
MSc	agriculture	Hala Hasan Amer	Production of Low Fat Mayonnaise and Its Quality
MSc	Home economic	Wafaa Refaat	Therapeutics effects of some food products supplemented with Beta- Glucan

Reviewing of scientific articles

• Technical reviewer for the following journals:

1. Journal of the Science of Food and Agriculture (2011)	8. Food and Bioprocess Technology
2. International Journal of Biotechnology and food Science	9. Food chemistry (2013)
3. International Journal of Biochemistry and Biotechnology	10. Food Quality (2014)
4. African journal of food science and technology (2010)	11. Biochemistry Research
5. African journal of pure and applied chemistry (2009)	12. African Journal of Biotechnology
6. Journal of the Science of Food and Agriculture	13. Food and Bioprocess Technology
7. International Research Journal of Biotechnology	14. Food and Bioprocess technology.

Publications

A- Publication in international journals:

1. Nazeha Khalil, Alaa El-Dein El-Beltagy, Thamer Aljutaily, Asmahan Ali,
2. Mohamed Gadallah (2023). Organoleptic, antioxidant activity and microbial aspects of functional biscuit formulated with date fruit fibers grown in Qassim Region (2023). Food Sci. Technol 43, 2023. <https://doi.org/10.1590/fst.95222>
3. Mohamed Abdin, **Alaa El-Dein El-Beltagy**, Mohamed Ahmed Naeem (2022). Characterisation, rheological properties and immunomodulatory efficiency of corn silk polysaccharides. **International Journal of Food Science and Technology. Vol. 58, 4, pp. 2050-2059.** <https://doi.org/10.1111/ijfs.15832>.
4. Thamer Aljutaily , **Alaa Elbeltagy**, Asmahan A. Ali , Mohamed G. E. Gadallah and Nazeha A. Khalil (2022). Anti-Obesity Effects of Formulated Biscuits Supplemented

- with Date's Fiber; Agro-Waste Products Used as a Potent Functional Food. **Nutrients 2022, 14(24), 5315**; <https://doi.org/10.3390/nu14245315>
5. AFAA Fattah, YFM Kishk, **AE El-Beltagy**, ME El-Sayed, S Khalil, SS Alharthi (2022). Antibacterial activity of crude and nano-pomegranate (*Punica granatum* L.) peel powder extracts. **Medicinal Plants. (2022) 14 (2): 183-193.**
 6. **Alaa E. ElBeltagy**, Mahmoud Elsayed, Sabry Khalil, Yasser F. M. Kishk, Abdel Fattah A. Abdel Fattah, and Salman S. Alharthi Physical (2022). Chemical, and Antioxidant Characterization of Nano-Pomegranate Peel and Its Impact on Lipid Oxidation of Refrigerated Meat Ball. **Journal of Food Quality. Volume 2022.** <https://doi.org/10.1155/2022/4625528>
 7. Huda Abdalrahman Al Jumayi, Ayman Younes Allam, **Alaa El-Dein El-Beltagy**, Eman Hassan Algarni, Samy F. Mahmoud and Amin Abd El Halim Kandil (2022). Bioactive Compound, Antioxidant, and Radical Scavenging Activity of Some Plant Aqueous Extracts for Enhancing Shelf Life of Cold-Stored Rabbit Meat. **Antioxidants 2022, 11(6), 1056**; <https://doi.org/10.3390/antiox11061056>
 8. Khalil ur Rehman, Mostafa Gouda, Umber Zaman, Kamran Tahir, Shahid Ullah Khan, Sumbul Saeed, Ebtihal Khojah, **Alaa El-Beltagy**, Ahmed A. Zaky, Mohamed Naeem, Muhammad Imran Khan and Noor Saeed Khattak (2022). Optimization of Platinum Nanoparticles (PtNPs) Synthesis by Acid Phosphatase Mediated Eco-Benign Combined with Photocatalytic and Bioactivity Assessments **Nanomaterials 2022, 12, 1079.** <https://doi.org/10.3390/nano12071079>.
 9. Mohamed Abdin · **A. E. ElBeltagy** · M. E. El-sayed, Mohamed Ahmed Naeem (2022). Production and Characterization of Sodium Alginate/Gum Arabic Based Films Enriched with Syzygium cumini Seeds Extracts for Food. **Journal of Polymers and the Environment 30, pages1615–1626**
 10. Sabry Khalil, **Alaa El-Beltagy** and Mohamed El-Sharnouby (2021). Potent Acrylamide Determination in Food Products Using Ion-Selective Electrode Technique. **Membranes 2021, 11, 645.** <https://doi.org/10.3390/membranes11080645>
 11. **Alaa El-Beltagy** and Salman S. Alharthi. (2021) Free radical scavenging activity of some legume's hulls extract and its efficacy on oil oxidative stability. **J. AOAC Int., 104 (2) 472-478.** DOI: 10.1093/ jaoacint/qsaa104

12. Mohamed M. Aly-Aldin , Esam H. Mansour , Elsayed H. Rahma , **Alaa E. El-Beltagy** Abo ElFath A. ElBedawey and Magida M. El-Habashy (2015). Protective role of flaxseed oil on hypercholesterolemic rats. **Journal Biolife 3(4):794-801**
13. Heba Ezz Eldeen and **El-Beltagy, A.E.** (2014). Extraction, purification and characterization of apricot seed B-galactosidase for Producing free lactose cheese. **Journal nutrition and food Science Vol. 4 (2), 100070- 100075.**
14. M Hala H. Amin*, Alaa E. Elbeltagy, Mahmoud Mustafa, Ali H. Khalil (2014). Development of low fat mayonnaise containing different types and levels of hydrocolloid gum. **Journal of Agroalimentary Processes and Technologies** , 20(1), 54-63.
15. **El-Beltagy, A. E.** Naeem. M. A. and Gaafar, A. M. (2013). Optimization and quality attributes of osmotic solar drying of golden berry (*Physalis peruviana*). **Journal of agroalemantry Processes and technologies** 19(4): 480-489.
16. **El-Beltagy, A. E.** and El-Sayed S.M. (2012) Functional and nutritional characteristics of protein recovered during isolation of chitin from shrimp waste. **Journal of Food Bioproducts and processing, 90, 633-638.**
17. Ehab Abdelaziz Elsaedy and **Alaa Elsayed El-Beltagy (2011)**. Microwave drying and its effect on the quality aspects of Egyptian Jew's mallow (*Corchorous olitorious*) leaves. Proceedings of 11th International Congress on Mechanization and Energy in Agriculture. Arikoglu Madbaacilik, 21-23 September 2011 Istanbul-Turkiye, 463-468.
18. Hussein, E. A., **El-Beltagy, A. E.** and Gafar. A. A. (2011). Production and quality evaluation of low calorie cake. **American journal of food technology, 2011, 6 (9): 827-834.**
19. Nassar, G. A., Mubarak, A. and **El-Beltagy, A. E.** (2008). Nutritional potential and functional properties of Tempe produced from mixture of different legumes. 1- Chemical composition and nitrogenous constituents. **International Journal of Food Science and Technology, 43, 1754–1758. UK.**
20. **El-Beltagy, A. E.**, Gamea G. R. And Amer Essa, A. H. (2007). Solar drying characteristics of Strawberry. **Journal of Food Engineering. 78 : 456-464. UK.**
21. **El-Beltagy, A. E.**; El-Adawy, T.A.; Rahma, E.H. and El-Bedawey, A. E. (2005). "Purification and characterization of alkaline protease from the viscera of tilapia fish (*Tilapia nilotica*)". **J. of Food Biochemistry 29: 5 445 – 458. USA.**

22. **El-Beltagy, A. E.**; El-Adawy, T.A.; Rahma, E.H. and El-Bedawey, A. E. (2004) Purification and characterization of acidic protease isolated from boliti fish (*Tilapia nilotica*) viscera. **Food Chemistry** 86. 33-39. UK.
23. El-Adawy, T.A.; Rahma, E.H.; El-Bedawey, A. E. and **El-Beltagy, A. E.** (2003). Nutritional potential and functional properties of mung bean, pea and lentil seeds. **Plant Food for Human Nutrition** 58: 1-13. The Netherlands.

B- Publication in national journals:

24. El-Beltagy, A. E. and Warda Y. A. (2019). Hypolipidimic effect of grape (vitis vinivera seed, Basil (Ocimum Basilicus) leaves and Moringa (Moringa oleifera) leaves in rats. Minoufia J. of food and dairy Sci. Vol. 4 153-167
25. El-Poraie, E. S. El-Beltagy, A. E and T. A. El-Adawy. (2019). Evaluation of a novel pan bread formulated by wheat/millet flour different blends. Menoufia J. Food & Dairy Sci., Vol. 4 : 1 – 20.
26. Khedr, Abeer, Shabana Marwa and El-Beltagy, A.E. (2017). Hypolipidimic Effects of Dried Tomato Pomace Powder on Aging Female Rats. Bulletin of the National Nutrition Institute 48(1):1-26.DOI: 10.21608/bnni.2017.4227.
27. Mamdoh, M., **El-Beltagy, A. E.** and Rahma E. H. (2014). **Reducing the after cooking darkening of the French fried by using different agents.** Minufiya J. Agric. Res. Vol. 39 (1): 83- 95.
28. **El-Beltagy, E. A.** ; El-Bedawey, A. and warda, A. Yousof (2012). Effect of feeding with onion and garlic on reducing liver cancer symptoms. **Minufiya J. Agric. Res.** Vol. 37 (6): 1377- 1388.
29. A.Y.Allam, **A. E. El-Beltagy**, A.H. Khalil and E.H. Rahma (2012). Optimization of shrimp shells chitosan producing conditions. **Minufiya J. Agric. Res.** Vol. 37 (2):1337-1349.
30. Ismail, A. S., El Bedawy, A A, **El-Beltagy, A.E.** and Amira A. Hassan (2012). Bioconversion of food industry wastes to produce high nutritive protein, **Minufiya J. Agric. Res.** Vol. 37 (6): 1389- 1399.
31. **A. E. El-Beltagy**, A. Bakr, Ragaa A. Gawish and Z. D.El-Basuony. (2012). Effect of storage on the oil characteristics of some snack foods. Minufiya **J. Agric. Res.** Vol. 37 (2):325-336.

32. El-Bedawey, A.; **El-Beltagy, E. A.**; Abdel-Slam, S. M. and Ezz El-Deen, A. (2011). Producing of high protein macaroni. **Minufiya J. Agric. Res.** Vol. 36 (2):323-335.
33. S.M. Elsayed and **A.E. Elbeltagy (2011).** Effect of extraction processing sequences on the physico - chemical and functional properties of shrimp chitosans. **Assiut journal of agricultural sciences.** Vol42 (5):17-30.
34. A.A. El-Bedawey; **A. E. El-Beltagy**; E. M. El-Kholie and M. B. Azzazy (2009). Effect of preparation and processing on some pesticide, fungicide and heavy metals residues in tomatoes. **Minoufiya journal of agricultural research** Vol 34 (6): 2099-2115.
35. EL-Bedawey .A.A., Mansor. E.A., **EL Beltagy, A.E**, Zahran G.A. and Warda Badr. (2009). Producing of gluten free biscuits for celiac patients. **Minufiya J. Agric. Res.** Vol. 34 (2):326-338.
36. Helal R., A.; Nassar G. A; **El-Beltagy; E. A.** And El-Bedawey, A. (2009). Effect of sugar replacement with Jerusalem artichoke flour (*Helianthus tuberoses*) and storage on low sugar biscuit quality. **Minufiya J. Agric. Res.** Vol. 34 (2):323-335.
37. El-Bedawey, A. E., **El-Beltagy, A. E**; Samiha abdel-salam and Ezz Eldin, A. M. (2011). Producing of High protein macaroni. **Minufiya J. Agric. Res.** Vol. 36 (2):323-335.
38. Helal R, A.; Nassar G. A; **El-Beltagy; E. A.** and El-Bedawey, A.(2009). Effect of replacement sugar with Jerusalem artichoke flour and storage period in low sugar Biscuit quality. **Minufiya J. Agric. Res.** Vol. 34 (3):1105-1118.
39. Amer Essa, A. H., Gamea G. R. And **El-Beltagy, A. E** (2008). Simulation models of the thin layer solar drying of banana slices. **Minufiya J. Agric. Res** Vol. 33 (3):689-708.
40. **El-Beltagy, A. E.**, Boudy, E. A. and Gafar. A. A. (2007). Quality characteristics of Low-fat beef patties formulated with Jerusalem artichoke (*Helianthus tuberosus* L.). **J. Agric. & Env. Sci. Alex. Univ.,** Vol. 6 (3): 1-16.
41. **El-Beltagy, A. E.**, Mubarak, A. and Nassar, G. A. (2007). Nutritional potential and functional properties of Tempe produced from mixture of different legumes. 2- Anti-nutritional factors, functional properties and sensory evaluation. **Bull. Fac. Agric., Cairo Univ.,** Vol. 58 (1): 28-35.

42. Osheba A. S. and **El-Beltagy, A. E.** (2007). Purification and characterization of an alkaline proteases from the viscera Of Mackerel (*Scumber scumbrus*) and Macaroni (*Saurus tumbil*) **Egyptian Journal of Food Science**.Vol. 35 :71-82.
 43. **El-Beltagy, A. E.** and Mubarak, A. (2005). Reducing of acrylamide formation in fried potatoes. **Minufiya J. Agric. Res.** Vol. 30 (6):1757-1766.
 44. Farag, S.E.A., El-Salhy, F.T., Nassef, A.E., **El-Beltagy, A. E.** and Moharram, H.A. (2005). Physicochemical studies for detection of irradiated dry date fruits. **Isotope and Radiation research**, 37, 6, 1575 – 1586. Egypt.
 45. Mubarak,A. E. and **El-Beltagy, A. E.** (2003) Aluminium migration into some Egyptian foodstuffs via some traditional cooking methods and storing in aluminum pans. **Minufiya J. Agric. Res.** Vol. 28 (2):469-477.
-