



## CURRICULUM VITAE

Name : Prof. Abou El-Nour A. M.  
Date of Birth : 18.11.1959  
Port Said, Egypt.  
Profession : Vice President of Suez Canal University  
for Community Service & Environmental Development  
E-mail : Elnour\_scu@yahoo.com  
Address : P.O. Box 41522 Ismailia , Egypt  
Fax. : +2064 – 3203501  
Tel.office : +2064 – 3203501  
Tel. Home : +20 64 3322972  
Mobile : + 20 122 7091031

## EMPLOYMENT HISTORY

1981 B.Sc. in Food Science and Technology, Suez Canal University  
1983 – 1988 Assistant, Department of Food Science and Technology, Suez Canal University.  
1988 M.Sc. in Dairying  
1988 – 1990 Investigator, Department of Food Science and Technology, Suez Canal University  
1990 – 1992, Member of mission (channel system) for prepare Ph. D Institute for Chemistry and Physic, Federal Dairy Research Centre, Kiel (Fellowship by the Egyptian Government, Department of Mission)  
1994 Ph.D. in Dairy Technology, Suez Canal University.  
1994 Scientist and Lecturer, Dairy Department, Suez Canal University  
1995 Research Fellowship for three months granted by DAAD, at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.  
1996 Research Fellowship for two months granted by the German Federal Ministry for Nutrition, Agriculture and Forestry at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.



- 1997 Research Fellowship for three months granted by the German Federal Ministry for Nutrition, Agriculture and Forestry at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.
- 1998 Research Fellowship for two months granted by Federal Dairy Research Centre at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.
- 1999 Associate Professor
- 1999 Research Fellowship for two months granted by Federal Dairy Research Centre at Institute for Processing Engineering, Federal Dairy Research Centre, Kiel.
- 2000 Research Fellowship for two months granted by Federal Dairy Research Centre at Institute of Processing Engineering, Federal Dairy Research Centre, Kiel.
- 2002 Society Award (2002) from Egyptian Society of Dairy Science
- 2004 Professor of Dairy Science
- 2007 Head of Dairy Science, Faculty of Agriculture, Suez Canal University
- 2009 Vice Dean of Research and Post Graduates Studies.
- 2015 Vice President of Suez Canal University for Community Service & Environment Development

## LIST OF PUBLICATIONS

1. El-Safty M. S., El-Zayat A. L., Mohammed A. M. and Abou El-Nour A. M. Effect of acidic amino acids mixture on quality and ripening of Ras cheese. Egyptian J. of Dairy Sci., **17** : 115-124 (1989).
2. Mohammed A. A., El-Safty M. S.; El-Zayat A. I. and Abou El-Nour A. M. Acceleration of Ras cheese ripening by using some proteolytic enzymes. Egyptian. J. of Dairy Sci. **17** : 337-347 (1989).
3. Buchheim, W. and Abou El-Nour, A. M. Induction of milk fat crystallization in the emulsified state by high hydrostatic pressure. Fat Science and Technology **94** (10). 369- 373 (1992)



4. Buchheim, W., Prokopek, D., Schulze, K. and Abou El-Nour, A. M.  
Behandlung von Lebensmitteln, insbesondere Milchprodukten, mit hohen hydrostatischen Drücken. Chem. - Ing. - Tech. **65** 1082 (1993)
5. Abou El-Nour, A. M.  
Studies on some technological aspects and physicochemical characteristics of processed cheese analogues. PhD Thesis, Faculty. Agriculture. Suez Canal Univ., Ismailia, Egypt (1994).
6. Omar, M. M. and Abou El-Nour, A. M.  
High pressure Theory and application in dairy processing. In Proceedings 6th Egyptian Conference for Dairy Sci. and Technology, Cairo, Egypt, 4-6 November, 1995. Egyptian Society of Dairy Sci. 10-25.
7. Abou El-Nour A. M.  
Effect of high hydrostatic pressure on some milk and vegetable proteins. In Proceedings 6th Egyptian Conference for Dairy Sci. and Technology, Cairo, Egypt, 4-6 November, 1995. Egyptian Society of Dairy Sci., 91-102.
8. A. M. Abou El-Nour, G.J. Scheurer, M. M. Omar and W. Buchheim.  
Physicochemical and rheological properties of block-type processed cheese analogue made from rennet casein and total milk protein. Milchwissenschaft **51** : 684 - 687 (1996).
9. M. M. Omar, A. M. Abou El-Nour, and W. Buchheim.  
Preparation of heated, calcium-enriched skim milk retentate for producing yogurt and quarg. Egyptian J. of Dairy Sci., **26** : 61 - 76 (1998)
10. M. M. Omar and A. M. Abou El-Nour.  
Manufacture of yogurt with high protein content. Egyptian J. of Dairy Sci., **26**: 77 - 88 (1998).
11. Abou El-Nour. A. M.  
Effect of sodium chloride, calcium chloride, mixture of sodium and calcium chloride on curd properties. Egyptian J. of Dairy Sci., **26**: 193 - 202 (1998).



12. A. M. Abou El-Nour, G. J. Scheurer and W. Buchheim.  
Use of rennet casein and total milk protein powders for manufacturing spread-type processed cheese analogues. *Milchwissenschaft*. 53 (12) 686-690 (1998)
13. M. M. Omar, C. Kiesner and A. M. Abou El- Nour.  
Ripening time estimation of Kariesh cheese. *Nahrung* 43 (1999) Nr. 1, 34- 38
14. M. M. Omar, A. M. Abou El -Nour and K. Schrader.  
Semi-continuous coagulation method for making UF Feta cheese. *Egyptian J. of Dairy Sci. In Proceedings 7<sup>th</sup> Egyptian Conf. for Dairy Sci. and Tech., Cairo, Egypt, 7-9 November, 1998. Egyptian Society of Dairy Sci.* 331-346.
- 15- Osman, M. and Abou El Nour, A. M.  
Enhanced of Domiati cheese flavour by animal lipase. *J. Agric. Sci. Mansoura Univ.* 23 (11) 5043-5050, 1998
- 16- Osman M. M. Abou El Nour A. M., Hassanein M. M., and El-Zayat A. I.  
Egyptian infant foods: microbiological, physical properties and heavy metal contents *J. Agric. Sci. Mansoura Univ.* 23 (12) 5609-5561, 1998
- 17- - A. M. Abou El-Nour, G. J. Scheurer and W. Buchheim.  
Verwendung verschiedener Milcheiweisserzeugnisse in Analog-Schmelzkase. *Deutsche Gesellschaft fur Milcheiwissenschaft. Milchkonferenz 99, Kiel, 23./24. September 99.*
18. Abou El –Nour A. M.  
physicochemical and rheological characteristics of processed cheese spread in the Egyptian and German market. *Egyptian J. of Dairy Sci.* 29: 119-126, (2001).
19. Abou El –Nour A. M. Lecture about Development in high pressure dairy technology *Egyptian J. of Dairy Sci. In Proceedings 8<sup>th</sup> Egyptian Conf. for Dairy Sci. & Techn. Cairo, Egypt, 3-5 November, 2001. Egyptian Society of Dairy Sci.*



20 A. M. Abou El-Nour, Mohammed A. A., El-Safty M. S., El-Zayat A. I. And Buchheim W.

Optimization of spread-type processed cheese analogue manufacture. 1- Effect of type of emulsifying salts. Egyptian J. of Dairy Sci. In Proceedings 8<sup>th</sup> Egyptian Conf. for Dairy Sci. & Techn. Cairo, Egypt, 3-5 November, 2001. Egyptian Society of Dairy Sci. 383-391.

21- Abou El-Nour A.M.

Effect of high hydrostatic pressure on the properties of high heat-treated milk. Egyptian J. Dairy Sci. 29 : 171 –179 (2001).

22- A.M. Abou El-Nour, W. Buchheim and Abd El-salam, M. H.

The use of novel milk protein preparation in the manufacture of processed cheese analogues. Egyptain J. Dairy Sci. 29 : 313 – 323 (2001)

23- A. M. Abou El Nour and Buchheim, W.

Using rennet casein and buttermilk curd in the manufacture of processed cheese analogue. Egyptian J. Dairy Sci., 30: 315- 324 (2002)

24- A. M. Abou El-Nour

Rennet casein: Properties and application in processed cheese analogues Egyptian J. Dairy Sci. 31: 345-360(2003).

25- A. Gouda and Abou El-Nour, A. M.

Processed cheese In Encyclopedia of Food Science and Nutrition Article No. 0204 (2003)

26- A. M. Abou El-Nour and A. M. El-Kholy

Physicochemical properties of Egyptian Goats Proc. The 1<sup>st</sup> .International Conf. (Food for Better Health) NRC. 18-20 October (2003), Cairo, Egypt.

27- A. M. Abou El-Nour, A. M. El-Kholy and M. H. Abd El-Salam.

Rheological properties of cows milk yogurt by transglutaminase. Egyptian J. Dairy Sci. 32: 73 – 86 (2004)

28- A. M. Abou El-Nour, F. M. Abbas, R. A. Khalil and M. S. El-Safty.

Modified manufacture procedure for improving the quality of low fat Ras cheese. Egyptian J. Dairy Sci., 32: 141- 152 (2004).



29- F. M. Abbas, A. M. Abou El-Nour, R. A. Khalil and M. S. El-Safty. Effect of adding maltodextrin and malt enzymes extract on low fat Ras cheese quality. Agriculture Research J. Suez Canal University, 3: 65 – 70 (2004).

30- Abou El –Nour A. M.

Lecture about Basic properties and applications of Transglutaminase in the dairy industry. 9<sup>th</sup> Egyptian Conf. for Dairy Sci. & Techn. Cairo, Egypt, 9-11 October, 2004. Egyptian Society of Dairy Sci. (2004)

31- El-Demerdash, H. A.; F. M. Abbas and A. M. Abou El-Nour. Quality of Kareish cheese treated by transglutaminase. J. Afric Sci Mansoure Univ., 31 (11): 7203 – 7214 (2006).

32- El-Shreef M. M.; H. A. El-Demerdash; A. M. Abou El-Nour and M. M. K. Metwally. Studies on mozzarella cheese. Effect of direct acidification with citric acid and salting methods on some chemical, rheological, physical and microbiological properties of mozzarella cheese. Egypt. J. of Appl. Sci., 23 (6B) (2008)

٣٣- بحث مرجعي عن تركيب وخصائص ومنتجات ألبان النوق المجلس الأعلى للجامعات  
جمهورية مصر العربية ١٩٩٩

٣٤- الاتجاهات الحديثة في مدى أهمية استخدام تكنولوجيا الهندسة الوراثية في تحسين صفات  
البادئات المستخدمة في الصناعات اللبنية المجلس الأعلى للجامعات جمهورية مصر العربية  
٢٠٠٤

٣٥- عاطف محمد ابو النور و كريمة حلمي سويلم. دور مؤسسات تربية طفل ما قبل المدرسة  
في تحقيق أهداف التربية الغذائية (دراسة تفويمية) العلوم التربوية / العدد الثاني (١٥٩ – ١٨٤)  
ابريل (٢٠٠٦)

36- El-Kholy, Amira M.; Amina M. El-Shreef; A. M. Abou El-Nour and A. I. El-Zayat

Effect of adding transglutaminase on the properties of fermented milk. J. Agric. Sci. Mansoura Univ., 34 (8):8789-8805 (2009).

37- Khail, R. A. M.; Abou El-Nour, A. M; Abbas, F. M; Farag, M. D; And El-Safty M. S. Utilization of Buffaloes milk in Trappist cheese making. Egyptian J. Dairy Sci., 38: 63- 72 (2009).



38- Khail, R. A. M.; Abou El-Nour, A. M; Abbas, F. M; Farag, M. D; And El-Safy M. S. Improving the quality of Trappist cheese made from Buffaloes milk by using modified starter. Egyptian J. Dairy Sci., 38: 73-84 (2009).

39- Khail, R. A. M.; Abou El-Nour, A. M; Abbas, F. M; Farag, M. D; And El-Safy M. S. Utilization of buffaloes milk in the manufacture of low fat trappist cheese 1- some modifications of make - procedure. Proc.11<sup>th</sup> Egyptian conf. Dairy Sci. & techn. 209 – 227 (2010).

40- Khail, R. A. M.; Abou El-Nour, A. M; Abbas, F. M; Farag, M. D; And El-Safy M. S. Utilization of buffaloes milk in the manufacture of low fat trappist cheese 2- Manufacture modifications with using maltodextrin or flora danica starter. Proc.11<sup>th</sup> Egyptian conf. Dairy Sci. & techn. 229 – 248 (2010).

41- Abou El-Nour; A. M; Amira M. El-Kholy; M. S El – Saftey and Safaa M. Mokbal.  
Using Butter milk in making fat- free yoghurt. Ismailia J. of Dairy Science & Technology, Suez Canal University. 1-9(2014).

42- Amira M. El-Kholy; Abou El-Nour, A. M; M. S El- Saftey and Safaa M. Mokbal.  
Utilization of Butter milk in low fat ice cream making. Ismailia J. of Dairy Science & Technology, Suez Canal University. 11- 18 (2014).

Prof. Abou El-Nour, A.  
24/ 7 /2018