

## PERSONAL INFORMATION

### Dr. Mahmoud Salah Mostafa



📍 Cairo, Egypt

Name: Mahmoud Surname: Mostafa

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✉ [Mahmoud.s.mostafa@hotmail.com](mailto:Mahmoud.s.mostafa@hotmail.com)

💬 Marital status Married

Sex Male | Date of birth 10/09/1989 | Nationality Egyptian

## JOB

Teacher, Department of Environmental Agricultural Science, Faculty of Graduate Studies and Environmental Research, Ain Shams University, Cairo 11566, Egypt.

## MAJOR

Food Chemistry – Food Science & Technology

## Qualification

2016-2021

PhD - Degree in Food Science, College of Food Science & Technology, Huazhong Agriculture University, China.

2011-2015

M.SC Degree in Environmental Sciences, Institute of Environmental Studies & Research, Ain Shams University  
Thesis Entitled: PRODUCTION OF SOME NANO INGREDIENTS FROM FOOD PROCESSING WASTES AND THEIR APPLICATIONS IN FOOD

2010

B.SC in agricultural science, Department of food science, Ain Shams University.

## Position Held

2021

Teacher, Department of Environmental Agricultural Science, Faculty of Graduate Studies and Environmental Research, Ain Shams University

2015-2021

Assistant Teacher, Department of Environmental Agricultural Science, Faculty of Graduate Studies and Environmental Research, Ain Shams University

2012-2015

Demonstrator, Department of Environmental Agricultural Science, Faculty of Graduate Studies and Environmental Research, Ain Shams University

2011-2012

Quality engineer at Rich Bake Company. I was monitoring the production lines as well as applying the hygiene of the workers. Microbial analysis of bread samples, calculation of gluten and humidity ratio, as well as evaluation of the sensory quality of the final product.

2008-2014

Pharmacist's assistant

## Experience

### Scientific experience

I have more experience: Protein Interaction, polyphenols -protein Interaction, Nanoencapsulation Techniques, Bioavailability in vitro or in vivo and Toxicity.

## Lab experience

Antioxidant activity (FRAP, DPPH and AOA), DSC, XRD, SDS-Page, Fluorescence spectroscopy, HPLC-DAD, SEM, TEM, Confocal microscope, Atomic forces, MTT assay, Caco-cell assay, Protein determination, Polyphenol's determination, Colour study, Thermodynamic analysis, Digestion system and SPSS analysis.

## Supervision experience

During my studies the PhD in China, I supervised a master's student from my country and I taught him and did all the laboratory experiments with him until he graduated successfully.

## Personal experience

Working with group team very well, Good communication skills (presentation skills), Working excellent under pressure.

## SKILLS

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### Mother tongue(s)

Arabic language

### Other language(s)

English Language

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
A	A	A	A	A

### Computer skills

Good command of Microsoft Office™ tools

## Training Skills

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9 Nov 2015 – 16 Nov 2015

### Strategic Planning in Educational Institutions

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

28 Oct 2015 – 29 Oct 2015

### Academic Standards and Educational Programs

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

6 Sep 2015 – 7 Sep 2015

### International Publishing of Research

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

25 Aug 2015 – 26 Aug 2015

### Financial and Legal Affairs of University

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

3 Mar 2015 – 4 Mar 2015

### Use of Technology in Teaching

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

5 Mar 2014 – 6 Mar 2014

### Preparing Competitive Research Projects

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

5 Feb 2013 – 7 Feb 2013

### Research Ethics

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

14 Aug 2012 – 16 Aug 2012

### Advanced Communication Skills

Faculty and Leadership Development Center – Ain Shams University, Cairo (Egypt)

## Publications

- 1. Salah M,** Mansour M, Zogona D, Xu X. (2020). Nanoencapsulation of anthocyanins-loaded  $\beta$ -lactoglobulin nanoparticles: Characterization, stability, and bioavailability *in vitro*. *Food Research International*, 137: 109635. [\(IF: 4.972\)](#).
- 2. Salah M,** Xu X. (2021). Anthocyanin- $\beta$ -lactoglobulin nanoparticles in acidic media: synthesis, characterization and interaction study. *Journal of Molecular Structure*, 1232: 129995. [\(IF: 2.463\)](#).
- 3. Mansour M, Salah M,** Xu X. (2020). Effect of microencapsulation using soy protein isolate and gum arabic as wall material on red raspberry anthocyanin stability, characterization, and simulated gastrointestinal conditions. *Ultrasonics Sonochemistry*, 63: 104927. [\(IF: 6.513\)](#).
- 4. Cao W, Fang Y, Wu T, Liang F, Cheng Y, Salah M,** Pan S, Xu X. (2020). Insights from multispectral and molecular docking investigation on the xanthine oxidase inhibition by 1,4-dicaffeoylquinic acid. *Journal of Molecular Structure*, 1219: 128475. [\(IF: 2.463\)](#).
- 5.** Desolvation or ant-solvent method for enhancing bioactivity of phytochemical polyphenols. Review paper, [\(under submitting\)](#).
- 6.** Consumption of red raspberry (*Rubus idaeus* L.) relieves alcohol-induced steatosis, oxidative stress, and inflammation in C57BL/6J mice. [\(under submitting\)](#).
- 7.** Vitexin and Isovitexin Induce Lifespan Extension and Stress Resistance in *Caenorhabditis elegans* by Inhibition of IIS and Activation of SKN-1/Nrf2 Signaling. [\(under submitting\)](#).

## Research Interest

**Polyphenols Interaction - Nanoparticles - Protein nanoparticles - Functional Foods – Bioavailability *in vitro* or *in vivo* - Antioxidants cells – Nano-Micro encapsulation system.**

## Fellowships/Grants

Full Ph.D. scholarship at Huazhong Agricultural University from Chinese Government Scholarship

## References

Professor Xiaoyun Xu, College of Food Science and Technology, Huazhong Agricultural University, E-mail: xuxiaoyun@mail.hzau.edu.cn; Tel: +86 27 8767 1056. **(My Supervisor)**.