



**Dairy Science Department**  
**Faculty of Agriculture - Cairo University**



**Dr. Ahmed Ali Abdelmaksoud**  
Assistant Professor of Dairy Science,  
Faculty of Agriculture, Cairo University, Giza – Egypt



“Scientific name: Ahmed Ali Abd El-Maksoud”

### Basic Data

#### 1-Curriculum Vitae

<b>Name:</b>	Ahmed Ali Abd El-Maksoud				
<b>Nationality:</b>	Egyptian	<b>Birth date:</b>	4-1-1988	<b>Birth place:</b>	Kafer El-Gabal - Haram-Giza, Egypt
<b>National ID:</b>	28801042101077				
<b>Gender:</b>	Male				
<b>Military status:</b>	Completed (10/2009 -12/2010)		<b>Marital status:</b>	Married	
<b>Present address:</b>	6 Nasra Street from Saad Zagloul Street , Kafer El-Gabal , Haram, Giza, Egypt				
<b>Mobile:</b>	+201117011641	<b>Fax:</b>	+235732026		
<b>E-mail:</b>	<a href="mailto:ahmed.abdulkmaksoud@agr.cu.edu.eg">ahmed.abdulkmaksoud@agr.cu.edu.eg</a> ; <a href="mailto:ahmed_ali@.cu.edu.eg">ahmed_ali@.cu.edu.eg</a>		<b>Post code :</b>	12613	
<b>Department:</b>	Dairy Science	<b>Major:</b>	Dairy Science	<b>Minor:</b>	Bee keeping
<b>Present position:</b>	Assistant Professor, Dairy Science Department, Faculty of Agriculture, Cairo University, Giza – Egypt				

#### 2- Academic Qualifications:

<i>Scientific Degree</i>	<i>Date</i>	<i>Faculty/university</i>	<i>Degree</i>
<b>B. Sc.</b>	5/2009	Agriculture/Cairo	Excellent with honor
<b>M. Sc.</b>	2014	Agriculture/Cairo	Excellent with honor
<b>Ph.D.</b>	2018	Agriculture/Cairo	Excellent with honor

#### 3- Career Development

<i>Job</i>	<i>Date</i>
A demonstrator in dairy science and Technology Department	2010
Assistant lecturer in dairy science and Technology Department	2014
Member in training center of dairy technology	2015
Assistant Professor	2018
Member at CDCMCT- Characterization of dairy chain in Mediterranean countries and adoption of optimum technologies to improve dairy value chain. Funded by ASRT through arimnet program.	2019

**Computer skills:** ICDL Certificate

**Language skills:** **Arabic:** The Mother Language. **English:** TOEFL Certificate (550 marks).



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**Technical skills and competences:** HPLC system, GC MS system Kjeldahl system, UV/Vis spectrophotometer, .....).

**Organizational skills and competences:** Participate in poster competition in Faculty of Agriculture Cairo University 2011 “Use of cheese whey for produce healthy extrudate products” I got third place. Participate in competition in Faculty of Agriculture Alexandria University 2014, Unilever company. **I got first place in the best master thesis.**

**Teaching the following courses for undergraduate student:**

- Fundamental of food and dairy science
- Dairy Fundamental
- Quality control of milk products  
Microbiology of Dairy products
- The chemistry of food and dairy products
- Health conditions of milk products
- Fermented Dairy

**Teaching the following courses for postgraduate student:**

- Fatty milk components
- Nitrogen milk components
- Chemistry and technology of taste and odor compounds

**Training courses**

- Terminologies, Quality control chart, method validation & proficiency testing according to the international standard ISO/IEC 17025. January 2010.
- Awareness of the international standard ISO/IES 17025 requirements& Accreditation process. January 2010.
- Internal audits according to the international standard ISO/IES 17025. January 2010.
- Estimation of uncertainty budget according to the international standard ISO/IES 17025. January 2010.
- Training program on dairy plants (**Juhayna**),. 2004.
- Radiation protection licensing training.15/1/2012 to 18/2/2012.
- Project preparation for competitive research funding, 2/07/2011.
- The use of technology in teaching, 11/10/2011.
- International publication for Scientific Research, 27/02/2012.
- Systems of examinations and student assessment, 8/09/2012.
- Ethics and behavior of the profession in the university work, 19/01/2013.
- Communication skills in different learning styles, 1/04/2013.
- Statistical analysis, 9/12/2019.



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**List of publications:**

- 1- El-Ghany, I. H. A., El-Asser, M. A., Nagy, K. S., & **Abd, A. A.** (2013). Effect of milk proteins on physical and chemical characteristics of crispy puff snacks. *Journal of Agricultural Science and Technology A*, 3(8), 633-645.
- 2- **El-Maksoud, A. A. A.**, El-Ghany, I. H. A., El-Beltagi, H. S., Anankanbil, S., Banerjee, C., Petersen, S. V., P. Bianca & Guo, Z. (2017). Protein-phenolic acid as novel surface-active functional emulsifier: preparation and characterization. International congress, 15th Euro Fed Lipid Congress, Swede, Uppsala Concert and Congress.
- 3- **El-Maksoud, A. A. A.**, El-Ghany, I. H. A., El-Beltagi, H. S., Anankanbil, S., Banerjee, C., Petersen, S. V., ... & Guo, Z. (2018). Adding functionality to milk-based protein: Preparation, and physico-chemical characterization of  $\beta$ -lactoglobulin-phenolic conjugates. *Food chemistry*, 241, 281-289.
- 4- **El-Maksoud, A. A.**, Hassan, M. A., Abd El-Ghany, I. H., (2019). Biological Evaluation of Fortified Milk Protein with Psyllium Husk and Ziziphus Spina- Christi L on Some Biomarkers. *International Journal of Biology, Pharmacy and Allied Sciences*, 8(1): 91-103.
- 5- **El-Maksoud, A. A. A.**, Anankanbil, S., Zhou, Y., El-Ghany, I. H. A., El-Beltagi, H. S., Banerjee, C., ... & Guo, Z. (2019). Grafting phenolics onto milk protein via conjugated polymerization for delivery of multiple functionalities: Synthesis and characterization. *Food chemistry*, 301, 125298.
- 6- **El-Maksoud, A. A. A.**, Korany, R. M., El-Ghany, I. H. A., El-Beltagi, H. S., & Ambrósio F. de Gouveia, G. M. (2020). Dietary solutions to dyslipidemia: Milk protein-polysaccharide conjugates as liver biochemical enhancers. *Journal of Food Biochemistry*, e13142.
- 7- Elshaghabee, F. M., **El-Maksoud, A.**, Ahmed, A., Alharbi, S. A., Alfarraj, S., & Mohamed, M. S. (2021). Fortification of *Acidophilus-bifidus-thermophilus* (ABT) Fermented Milk with Heat-Treated Industrial Yeast Enhances Its Selected Properties. *Molecules*, 26(13), 3876.