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Sex Male

Date of birth 20/12/1985

Nationality Egyptian

Employment

- July 2020 to present Assistant Professor in Dairy Chemistry & Technology, Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
- May 2015 to June 2020 Assistant Lecturer at Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
- March 2008 to Apr. 2015 Teaching Assistant at Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.

Education

- Sept. 2017 to June 2020
 - **Ph.D. in Agro-products Processing and Utilization (Dairy Chemistry & Technology)**
Ph.D. title was "High pressure processing improves the physicochemical and rheological properties of caprine milk and its micellar casein". Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences (CAAS), Beijing, China.
- March 2016 to Aug. 2017
 - **Ph.D. student**
Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
- Aug. 2012 to Aug. 2014
 - **MSc. in Animal derived Foods (Dairy chemistry)**
MSc. title was "Mechanisms behind coagulated high pressurized milk curd". Food science Department, Faculty of Science, University of Copenhagen, Denmark.
 - **MSc. in Animal Science**
Swedish University of Agriculture science (SLU), Sweden.
- Sept. 2008 to June 2012
 - **MSc. in Dairy Technology**
MSc. title was "Improvement of the nutritional value of Kishk (cereal fermented milk)". Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.
- Sept. 2002 to June 2006
 - **BSc. in Agricultural Sciences**
Faculty of Agriculture, Alexandria University, Damanhour Branch, Egypt.

• Principal subjects covered or skills acquired

- I have studied many courses that are related to my minor:

- In Egypt (Damanhur Uni. & Alexandria uni.)

Treatments of Liquid Milk, Enzymes, Condensed and Dehydrated Milk, Dairy Microbiology, Dairy Chemistry and Analysis, Food and Dairy Plant Sanitation, Cheese Classification and Processing, Dairy Lipids of Chemistry, Dairy Proteins of Chemistry, Advanced Cheese Technology, Rheological characteristics of dairy products, Statistic and Experimental analysis design, Physiology of Dairy Lactation.

- In Sweden (SLU). (2012- 2013)

Basic nutrition, Biology of lactation, Protection and welfare of animal, Cattle production, Animal food science.

- In Denmark (Copenhagen Uni.) (2013-2014)

Animal biotechnology applied to agriculture, Introduction to dairy technology, Chemical food safety.

- [In Spain \(Autonoma de Barcelona Uni.\)](#)

Summer school course (2012).

- [In Finland \(Helsinki Uni.\)](#)

Summer school course (2013).

- [In China \(CAAS\)](#)

Experiential Design & Statistical Analysis, Progress of Agricultural Science and Technology, Comprehensive examination, Professional Seminar, Professional course, Literature review, Academic Writing.

- **Laboratory skills**

- Analysis and identification of compounds by HPLC
- Determination of Rheological Characteristics of Dairy products.
- Determination of Lipids, Proteins, Carbohydrates, Fibres.
- Determination of lactose content, acidity, salt, TVFA, TSS.
- ICP-MS for mineral analysis.
- Free calcium by Ca^{2+} selective electrode.
- Total calcium by atomic absorption spectroscopy
- In vitro digestion of dairy products
- Electron microscopy (SEM and TEM) and analysis.
- Microbiological Tests.
- Identification and Separation of Protein using electrophoresis Techniques.
- Using High Pressure and ultrasonication techniques for milk processing
- Fractionation of Casein and whey protein using membrane filtration process (Micro-filtration and Nano-filtration).
- ELISA-Like fluorescence assay (turbidity and hydrophobicity).
- Chesses, yogurt, and Ice cream processing.
- Particle size and zeta potential (Zetasizer Nano ZS-Zeta potential analyzer).
- The secondary structure of proteins using the FTIR spectrometer.
- MCC powder properties (Solubility, Foaming capacity, and stability).
- Emulsion Stability of MCC powder by using Turbiscan.

- **Job-related skills**

- **Teaching experience: (30h/week during 2 semesters)**
 - Agricultural Biochemistry
 - Cheese Technology.
 - Principles of Food and Dairy Technology.
 - Dairy Microbiology.
 - Dairy chemistry and analysis.
 - Condensed and dehydrated milk.
 - Fermented dairy products.
 - Liquid Milk and its Treatments.

- **Computer skills**

- Programs: Microsoft Office (Word, Excel, PowerPoint, Access).
- ICDL Certificate: (December. 2009).
- Statistical analysis programs: XLSTAT, Costat, and SAS.
- Design-expert software.
- Peak fit software
- Origin software

- Languages skills
 - Arabic (Mother tongue)
 - English (IELTS academic (2016) Overall Band (6.5 / 9))
 - Swedish (A1)
 - Danish (A1)
 - Chinese (A2)

- Scholarships
 - September 2017 to July 2020: Ph.D. Scholarship in the Chinese Academy of Agricultural Sciences (CAAS), Beijing (China).
 - August 8th to 10th 2016: Conference scholarship funded by the Erasmus Mundus Food of Life (EMFOL) Alumni Conference, Copenhagen Denmark.
 - Aug. 2012 to Aug. 2014 Master scholarship as following: (funded by Erasmus Mundus Food of Life (EMFOL):
 - ✓ September 2013 to Aug. 2014: M.Sc. scholar in Faculty of Science, Copenhagen University, Denmark.
 - ✓ Aug. 2013: Visiting M.Sc. student for summer school at Helsinki University, Finland.
 - ✓ September 2012 to June 2013: M.Sc. scholar in Swedish University of Agriculture Science (SLU), Sweden.
 - ✓ Aug. 2012 to September 2012: Visiting M.Sc. student for summer school at Autonomia de Barcelona University, Spain.

- Memberships and journal reviewer
 - Reviewer in Journal of Food engineering – Journal of Dairy Research- Applied Sciences - Journal of Food Processing and Preservation- Foods- Emirates Journal of Food and Agriculture - Journal of Agricultural and Environmental Sciences- Cogent Food & Agriculture.
 - Member of American Dairy Science Association.
 - Member of IDF (International Dairy Federation).
 - Member of Alexandria, Society for Food Science and Technology, Egypt.

- Conferences and workshops proceedings
 - The workshop entitled “Study of bioactive compounds from animal venoms”, Feb. 20, 2023, Faculty of Science, Assiut Branch, Al Azhar University, Egypt.
 - The 6th international symposium on dairy cow nutrition and milk quality. May 3-5, 2019, Beijing, China.
 - The Erasmus Mundus Food of Life (EMFOL) Alumni Conference, Copenhagen, August 8th to 10th 2016.
 - The Symposium of Sustainable Development of Food and Agriculture. 7 April 2016, Fayoum University, Egypt.

Publications

1. Bikheet, M.M., Hassan, H.M., Omar, M.O.A., Abdel-Aleem, W.M., Galal, S.M., Korma, S.A., Ibrahim, S.A., & **Nassar, K.S.** (2024). Flavored Milk Beverages with Clove (*Syzygium Aromaticum*) Extract: Phytochemical Properties, Antibacterial Activity, and Quality Evaluation During Storage. **LWT (Submitted 23-09-2024).**
2. **Nassar, K.S.**, Bayomy, H.M., Alamri, E.S., Ozaybi, N.A., Korma, S.A., Lv, J. & Ragab, E.S. (2024). Impact of high-pressure treatments on physicochemical and structural changes of reconstituted micellar casein concentrates from bovine and caprine milk: A comparative study. **Journal of Dairy Science (Accepted 27-09-2024).**
3. Yacoub, S., **Nassar, K.S.**, Awad, S., & Hendy, S. (2024). The Impact of Partial Replacement of UF-Skim Milk Retentate by Denatured Salt Whey Protein Paste on The Quality of Feta Cheese Analogue. **Alexandria Science Exchange Journal, 45(1), 81-93.**
4. **Nassar, K.S.**, Attia, I., Korma, S.A., Ibrahim, S.A., Esatbeyoglu, T. & Ragab, E.S. (2023) Novel, Functional Fermented Dairy Product: Preparation and Evaluation of Dried Kishk-like Products from Fenugreek Seeds with Cow's Milk,

- Camel's Milk, and Goat's Milk. **Fermentation**, **9(10):919**.
5. Ragab, E.S., Zhang, S., Korma, S.A., Buniowska-Olejnik, M., Nasser, S.A.A., Esatbeyoglu, T., Lv, J. & **Nassar, K.S.** (2023). Physicochemical and Rheological Properties of Stirred Yoghurt during Storage Induced from High-Intensity Thermosonicated Goat and Cow Milk. **Fermentation**, **9(1), 42**.
 6. **Nassar, K.S.**, Yacoub, S., Lv, J. & Ragab, E. (2023). Structural changes induced by pasteurization and/or high-pressure treatment of skim caprine milk. **International Dairy Journal**, **138, 105528**.
 7. Nisar, R., Ahmad, S., Khan, K. U. R., Sherif, A. E., Alasmari, F., Almuqati, A. F., ...**Nassar, K.S.** & Korma, S. A. (2022). Metabolic Profiling by GC-MS, In Vitro Biological Potential, and In Silico Molecular Docking Studies of Verbena officinalis. **Molecules**, **27(19), 6685**.
 8. Mykhalevych, A., Polishchuk, G., **Nassar, K.**, Osmak, T., & Buniowska-Olejnik, M. (2022). β -glucan as a Techno-Functional Ingredient in Dairy and Milk-Based Products—A review. **Molecules**, **27(19), 6313**.
 9. **Nassar, K.S.**, Lu J., Pang, X., Ragab, E. S., Yue, Y., Obaroakpo, U.J., Gebreyowhans, S., Hussain, N., Bayou, Y., Zhang, S. & Lv, J. (2021). The functionality of micellar casein produced from retentate caprine milk treated by HP. **Journal of Food Engineering**, **288, 110144**.
 10. Ragab, E., Yacoub, S., **Nassar, K.S.**, Zhang, S. & Lv, J. (2021). Textural and Microstructural Properties of Set Yoghurt Produced from Goat Milk Treated by Homogenization and Thermosonication. **Alexandria Science Exchange Journal**, **42(4), pp.985-995**.
 11. **Nassar, K. S.**, Lu, J., Pang, X., Ragab, E. S., Yue, Y., Zhang, S., & Lv, J. (2020). Rheological and microstructural properties of rennet gel made from caprine milk treated by HP. **Journal of Food Engineering**, **267, 109710**.
 12. **Nassar, K.S.**, Zhang, S., Lu J., Pang, X., Ragab, E. S., Yue, Y. & Lv, J. (2019). Combined effects of high-pressure treatment and storage temperature on the physicochemical properties of caprine milk. **International Dairy Journal**, **96, 66-72**.
 13. Yuan-Chun Yue, Bao-Yu Yang, Jing Lu, Shu-Wen Zhang, Liu Liu, **Khaled Nassar**, Xiao-Xi Xu, Xiao-Yang Pang & Jia-Ping Lv. (2020). Metabolite secretions of *Lactobacillus plantarum* YYC-3 may inhibit colon cancer cell metastasis by suppressing the VEGF-MMP2/9 signaling pathway. **Microbial Cell Factories**, 19:213.
 14. Ragab, E. S., Lu, J., Pang, X., **Nassar, K.S.**, Zhang, S. & Lv, J. (2019). Effect of thermosonication process on physicochemical properties and microbial load of goat's milk. **Journal of Food Science and Technology**, ISSN 00221155, 1-8. DOI 10.1007/s13197-019-04001-3
 15. Ragab, E.S., Zhang, s., Pang, X. Lu, J., **Nassar, S.K.**, Yang, B., Obaroakpo, U.J. & Lv, J. (2020). Ultrasound improves the rheological properties and microstructure of rennet-induced gel from goat milk. **International Dairy Journal**, **104,104642**.
 16. Yuanchun Yue, Xiaoxi Xu, Baoyu Yang, Jing Lu, Shuwen Zhang, Liu Liu, **Khaled Nassar**, Cai Zhang, Min Zhang , Xiaoyang Pang, & Jiaping Lv (2020). Stable Colonization of Orally Administered *Lactobacillus casei* SY13 Alters the Gut Microbiota. **BioMed Research International**, Article ID 5281639, 8 pages. <https://doi.org/10.1155/2020/52816>.
 17. Yuanchun Yue, Kai Ye, Jing Lu, Xinyu Wang, Shuwen Zhang, Liu Liu, Baoyu Yang, **Khaled Nassar**, Xiaoxi Xu, Xiaoyang Pang, & Jiaping Lv (2020). Probiotic strain *Lactobacillus plantarum* YYC-3 prevents colon cancer in mice by regulating the tumour microenvironment. **Biomedicine & Pharmacotherapy**, **127,110159**.
 18. **Nassar, K. S.**, Mladenovic, P., Orlie, V. & Knudsen, J. (2016). Mechanisms behind coagulated high-pressure milk curd. In: Proceedings of the Erasmus Mundus Food of Life (EMFOL) Alumni Conference, **Copenhagen Denmark, August 8th to 10th 2016, pp. 23-24; ISBN 978-0-9930176-3-6**.
 19. **Nassar, K. S.**, Shamsia, S.M. & Attia, I.A. (2016). Improvement of the nutritional value of cereal fermented milk: 1- Soft Kishk like. **J Food Process Technol**, 7: 619. Doi: [10.4172/2157-7110.1000619](https://doi.org/10.4172/2157-7110.1000619)
 20. **Nassar, K. S.**, Mladenovic, P. & Orlie, V. (2016). An overview of the effect of High-pressure processing on milk. **Alex. J.Fd.Sci. & Technol**. Vol.13, No.2, pp.33-44.
 21. **Nassar, K. S.**; Shamsia, S.M. & Attia, I.A. (2016). Improvement of the nutritional value of cereal fermented milk: 2- Dried Kishk like. **J Food Process Technol**, 7: 638. DOI: [10.4172/2157-7110.1000638](https://doi.org/10.4172/2157-7110.1000638)
 22. **Nassar, K.** & Emirie, A. T. (2015). Milk quality for cheese production (literature review). Swedish Univ. of Agricultural Sciences, Sweden, 1 7.

References

1. Dr. Vibeke Orlie

- Associate professor of Food Chemistry, University of Copenhagen, Faculty of science, Denmark.

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| 2. Prof. Chris knight | <p>Tel. 0045 35333222 E-mail: vor@food.ku.dk</p> <ul style="list-style-type: none"> • Professor of Animal Science, University of Copenhagen, Faculty of science, Denmark. |
| 3. Prof. Jiaping Lv | <p>Tel. 0045 35332566 E-mail: ckkn@life.ku.dk</p> <ul style="list-style-type: none"> • Professor of Dairy Technology. Institute of Food Science and Technology, Chinese Academy of Agriculture Sciences, Beijing, China. <p>Tel. +8610-62815542 E-mail: lvjp586@gmail.com</p> |
| 4. Prof. Ibraheam Ahmed Attia | <ul style="list-style-type: none"> • Professor of Dairy Microbiology. University of Alexandria, Faculty of Agriculture, El-Shatby, Aflaton Street, Alexandria, Egypt. <p>Tel. 002 0100 8060963 E-mail: dr_attia47@yahoo.com</p> |
| 5. Prof. Sherif Shamsia | <ul style="list-style-type: none"> • Professor of Dairy Technology (head of department), University of Damanhour, Faculty of Agriculture, Damanhour, Egypt. <p>Tel. 002 01018359530 E-mail: shreif.shamsia@agr.dmu.edu.eg</p> |
| 6. Dr. Ahmed Helal | <ul style="list-style-type: none"> • professor of Dairy Technology. University of Damanhour, Faculty of Agriculture, Damanhour, Egypt. <p>Tel. 002 0100 290 84 22 E-mail: ahmed.helal@damanhour.edu.eg</p> |
| 7. Dr. Lu Jing | <ul style="list-style-type: none"> • Associate professor of biochemistry. Institute of Food Science and Technology, Chinese Academy of Agriculture Sciences, Beijing, China. <p>Tel. +8610-62815542 E-mail: lujing@caas.cn</p> |
| 8. Dr. Shuwen Zhang | <ul style="list-style-type: none"> • Associate professor of Dairy Technology. Institute of Food Science and Technology, Chinese Academy of Agriculture Sciences, Beijing, China. <p>Tel. +8610-62815542 E-mail: zswcaas@hotmail.com</p> |
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