

Abdullah Ibrahim Hemida

Analytical Chemist

Rashid, Behira, Egypt | Chemist.abdullah60@gmail.com | Phone: +201200708016 | +2 01113238117

Summary:

Analytical Chemist with 8+ years of experience in chemical, microbial analysis for food and water. Expertise in IR, and UV-Vis spectrophotometry. familiarity with: HPLC, GC, UPLC mass, coupled with ISO 17025 compliance. Proven ability to develop test methods, calibrate lab equipment, and train teams.

Core Competencies:

- Food Chemical Analysis (CP, EE, Ash, Moisture, Ca, P, Starch, AV, POV, etc.)
 - Water Chemical Analysis (TDS, TSS, Turbidity, NH₃, NO₂, SO₄, P, etc.)
 - Microbial Testing (TPC, EC, Salmonella, Staphylococcus, etc.)
 - Laboratory Instruments: IR, UV-Vis, Autoclave, Centrifuge
 - ISO 17025 & Quality Standards
 - Method Development & Calibration
 - Food Safety
 - Arabic (Native) | English (Fluent)
 - Familiar with Laboratory Instruments: HPLC, GC, UPLC mass
-

Professional Experience:

Senior Chemist | Research & Development Center

National Service Products Organization (NSPO) | 2017 – Present

- Conduct chemical analysis of agricultural products (CP, EE, Ash, Ca, P, ADF, NDF, AV, POV, TP, VBN, NaCl, etc.).
- Perform water quality tests (TDS, TSS, pH, NH₃, NO₂, TH, Alkalinity, SO₄, PO₄, etc.).
- Microbial analysis (Salmonella, TPC, Coliforms, etc.) for food safety.
- Calibrate **IR, spectrophotometers, Protein distiller, HACH/SL1000, etc.**
- Train staff on lab protocols, equipment usage, and safety standards.

Chemist | Quality Control

Al-Safwa Company (Vegetable Oils) | 2016 – 2017

- Analyzed raw materials and final products for compliance with industry standards.

Chemist | Quality Control

Atlantis Group for Chemicals | 2015 – 2016

- Conducted chemical testing of raw materials and finished products.
-

Education:

Bachelor of Special Chemistry

Alzhar University | 2015

- **Grade:** Very Good with Honors
-

Certifications & Training:

- Chinese Evergreen Company for Analytical Techniques
 - National Institute of Oceanography (NIO) for water analysis
 - Agricultural Research Center for Food Safety & ISO 17025
-

Technical Skills:

Lab Equipment: IR, UV-Vis Spectrophotometer, Fat Extractor, Autoclave, Centrifuge, pH Meter, Turbidity Meter, HACH/SL1000, etc.

Software: Microsoft Office, Web development, AI.

I have familiarity with: HPLC, GC, UPLC mass Instruments

Languages:

- Arabic (Native)
- English (Fluent)