



جامعة برج العرب التكنولوجية
BORG AL ARAB TECHNOLOGICAL UNIVERSITY

CURRICULUM VITAE

2024

Assoc. Prof. Amira M. Galal Darwish
Head of Food Industry Technology Program
Faculty of Industrial and Energy Technology
Borg Al Arab Technological University (BATU)

Universities and Research Centre District, New Borg El-Arab, Alexandria (Egypt)
P.O. Box: 21934 Alexandria

Mob. +2 0122 4496333
amiragdarwish@yahoo.com
amiragdarwish@gmail.com



Amira Muhammad Galal Darwish

📍 Alexandria, Egypt

☎ +201224496333

✉ amiragdarwish@yahoo.com; amiragdarwish@gmail.com

ORCID: <http://orcid.org/0000-0003-3586-1575>

Scopus: <https://www.scopus.com/authid/detail.uri?authorId=57191344293>

WoS: <https://www.webofscience.com/wos/author/record/I-9278-2016>

💬 WhatsApp +201224496333

Gender Female | Nationality Egyptian

WORK EXPERIENCE

1/11/2022–
Present

Head of Food Industry Technology Program

Executive of E-Club

Executive Director of Measurement and Assessment Unit

University Coordinator for Innovation Support Funding ISF

University Coordinator for The Best Eco-friendly University

Faculty of Industrial and Energy Technology

Borg Al Arab Technological University (BATU)

Universities and Research Center District, New Borg El-Arab. P.O. Box: 21934, Alexandria (Egypt)

Associate Professor of Food Science

Business or sector Food Industry Technology Program, Faculty of Industrial and Energy Technology

11/2/2014–
1/11/2022

Food Technology Department

City of Scientific Research and Technological Applications (SRTA-City)

Universities and Research Center District, New Borg El-Arab. P.O. Box: 21934, Alexandria (Egypt)

- Vice Director of **Grants and International Cooperation Office (GICO)** at **Technology Innovation and Commercialization Office (TICO)**, City of Scientific Research and Technological Applications.

- Member of **Specific Training and Conferences Committee** in City of Scientific Research and Technological Applications.

- Shared in establishment of **SRTA-City Central Labs**

- Technical support of **SRTA-City Central Labs** in City of Scientific Research and Technological Applications.

- In addition to **main activities and responsibilities in Food Technology Department**;

Business or sector Food Technology Dept., Arid Lands Cultivation Research Institute (ALCRI)

9/2009–
3/2011

Researcher

Alexandria University, Faculty of Agriculture, Alexandria (Egypt)

Business or sector Alexandria Research Enhancement Program (ALXREP) project-MILAB

12/1994–
11/1996

Quality control (QC) and Laboratories Engineer

Unilever Mashreq Egypt, Alexandria (Egypt)

Business or sector Milkana processed cheese factory

EDUCATION

4/11/2018–
Present

Associate Professor (Food Science)

Supreme Council of Universities, Cairo (Egypt)

2008–2011

PhD in Agricultural Science (Dairy Technology)

Faculty of Agriculture, Alexandria University, Alexandria (Egypt)

Thesis Titled: **"Production of Functional Fermented Dairy Products using Probiotic Bacteria Isolated from Different Dairy Sources"**

- Funded by Alexandria Research Enhancement Program (ALXREP), Alexandria University (Egypt).

Curriculum vitae

Amira Muhammad Galal Darwish

2004–2008 **MSc in Agricultural Science (Dairy Technology)**
Faculty of Agriculture, Alexandria University, Alexandria (Egypt)
Thesis Titled: **“Production of Healthy Fermented Milk”**

1989–1992 **BSc in Food Technology**
Faculty of Agriculture, Alexandria University, Alexandria (Egypt)
- V. Good with honor

PERSONAL SKILLS

Mother tongue(s)	Arabic				
Other language(s)					
	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
	TOEFL (Test of English as a Foreign Language)				
French	B1	B2	B1	B1	B1
German	A1	A1	A1	A1	A1
Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user Common European Framework of Reference for Languages - Self-assessment grid					

HONOURS AND AWARDS

1. Best Innovation Award (1st place) from Dream Mashreq Company for Food Industry for encouraging scientific research in the field of food and dairy quality and safety in Egypt (2023). For the innovation of: Various food products of date pits.

2. Best Research Award (3rd place) from Dream Mashreq Company for Food Industry for encouraging scientific research in the field of food and dairy quality and safety in Egypt (2023). For the research of: Chemical Profiling and Nutritional Evaluation of Bee Pollen, Bee Bread, and Royal Jelly and Their Role in Functional Fermented Dairy Products. Molecules 2023, 28, 227. <https://doi.org/10.3390/molecules28010227>

3. Best Poster on Awareness at Science Diplomacy workshop, "Climate Change in the Border Mediterranean Area" held in Bibliotheca Alexandrina on 9,10 October, 2022, Organized by, The Sustainable Development Studies, Youth Capacity Building, and **African Relations Support Program, in cooperation with the Italian Embassy in Cairo** The poster entitled, "Future Foods: Contributions in Climate Change Resilience Towards Food Security"

4. Best Research Award (3rd place) from Dream Mashreq Company for Food Industry for encouraging scientific research in the field of food and dairy quality and safety in Egypt (2022). For the research of: Nano-encapsulated Iron and Folic Acid-Fortified Functional Yogurt Enhance Anemia in Albino Rats. Frontiers in Nutrition, 8, 654624. DOI. [10.3389/fnut.2021.654624](https://doi.org/10.3389/fnut.2021.654624)

5. Top Cited Article Award 2020-2021 from WILEY in: Cereal Chemistry for the article entitled, "Effect of germination on the nutritional profile of quinoa (*Cheopodium quinoa* Willd.) seeds and its anti-anemic potential in Sprague–Dawley male albino rats" (2022)

6. The leading Arabian Woman Award (2nd place) from Egy-Arab Association for Investment, Innovation and Industrial Development (2021). 10/2021

7. Best Research Award (2nd place) from Dream Mashreq Company for Food Industry for encouraging scientific research in the field of food and dairy quality and safety in Egypt (2020). For the research of: Evaluation of date palm pollen (*Phoenix dactylifera* L.) encapsulation, impact on the nutritional and functional properties of fortified yoghurt. PLoS ONE. 14(10): e0222789. <https://doi.org/10.1371/journal.pone.0222789>

8. Scientific Research Encouragement Award. Egyptian Society of Dairy Science, Cairo, Egypt 4/2020

9. Mohamed Bin Zayed Award for Applied Research. The Second International Conference on Mycology in MENA (ICM-2018), Ismailia, Egypt. 10/2018

10. Best Presentation Award (Commendable effort and effective participation). First International Conference of the Egyptian Society of Food Safety, Food Safety "Science, Health & Behavior", Sharm El Sheikh, Egypt. For presentation entitled; "Natural bio-preservatives: One of the future strategies tackling sustainable development food and health challenges". 2/2018

11. First place award of ConnectArabs competition for best 15 Innovations in Egyptian Universities & Research Institutes. ConnectArabs Innovation, Scientific, Industrial and Entrepreneurship Social Media Network in Egypt. For the patent entitled; "Production of healthy fermented milk contain Talbina" Patent No. 2009081233 EG. 11/2015

12. First award of GITTC (Grants, Innovation & Technology Transfer Center). Innovation and Entrepreneurship day, Alexandria University, Egypt. For the prototype and poster entitled; "New probiotic LAB for dairy industries innovation". 5/2011

GENBANK SUBMISSIONS

Ayad, E.H.E., **Darwish, A.M.G.**, Allam, M.G. and Shokery, E.S. (2018).

1. *Streptococcus thermophilus* (RM732), **GenBank** Accession no. MH422542.
2. *Enterococcus faecium* (ZP7411), **GenBank** Accession no. MH422543.
3. *Enterococcus faecalis* (HM72M1), **GenBank** Accession no. MH422544.
4. *Lactococcus lactis* subsp *lactis* (HT741), **GenBank** Accession no. MH422545.
5. *faecalis* (HT74II4), **GenBank** Accession no. MH421851.
6. *Enterococcus faecalis* (HT714), **GenBank** Accession no. MH421852.

Ayad, E.H.E., Allam, M.G. and **Darwish, A.M.G.** (2016).

7. *Lactobacillus plantarum* (KP623), **GenBank** Accession no. KX378140.
8. *Lactobacillus delbrueckii* (KP654), **GenBank** Accession no. KX378141.
9. *Enterococcus faecium* (KT712), **GenBank** Accession no. KX214763.
10. *Lactococcus lactis* (KM746), 16S ribosomal RNA, **GenBank** Accession no. KU760727.
11. *Lactococcus lactis* (KM721), **GenBank** Accession no. KU760728.

EDITOR/ ASSOCIATE EDITOR/ SECTION EDITOR/ REVIEW EDITOR

Editorial Record can be revised from (<https://www.webofscience.com/wos/op/editor-records/summary>)

1. Guest Editor in *Frontiers in Nutrition/ Sports* of Research Topic; "Sports Nutrition and Sustainability: Steps Towards A Healthier Planet" <https://www.frontiersin.org/research-topics/37178/sports-nutrition-and-sustainability-steps-towards-a-healthier-planet>
2. Editorial Board member for *Microbial Biosystems* (The Arab Society for Fungal Conservation) <https://mb.journals.ekb.eg/journal/editorial.board> <http://fungiofegypt.com/Journal/board.html>
3. Editorial Board member for *Egyptian Journal of Dairy Science* (Egyptian Society of Dairy Science) <https://ejfs.journals.ekb.eg/journal/editorial.board>
4. Editorial Board member for *Egyptian-Arab Journal of Applied Sciences and Technology (EAJAST)* <https://eajast.journals.ekb.eg/>
5. Editorial Board member for the *International Journal of Food and Nutrition Sciences*. Premier Publishers. <https://premierpublishers.org/ijfns/editorial-board>
6. Review Editor in *Frontiers in Nutrition and Food Science Technology* <https://www.frontiersin.org/my-frontiers/overview>

HANDLING EDITOR

1. Exercise-induced Browning of WAT and Improving Skeletal Muscle Insulin Sensitivity in obese/non-obese Growing Mice: Don't neglect Exosomal miR-27a for **Frontiers in Nutrition** <https://www.frontiersin.org/my-frontiers/editing-assignments>
2. Adherence to COVID-19 Prevention Control and Healthy Eating Habits Among Infected and Uninfected Residents of Saudi Arabia. Decision date: 2021-12-20 for **Microbial Biosystems**
3. Checklist of Algerian Fungi – Part 5: Dothideomycetes (Ascomycota). Decision date: 2021-05-03 for **Microbial Biosystems**
4. Jean Mouchacca: The mycologist and Ramesses II's mummy. Decision date: 2020-06-29 for **Microbial Biosystems**
5. Fungal laccases and its importance. Decision date: 2020-06-29 for **Microbial Biosystems**
6. COVID-19 coronavirus: pathogenesis, clinical features, diagnostics, epidemiology, prevention and control. Decision date: 2020-06-27 for **Microbial Biosystems**
7. Investigation of fungi and mycotoxins contamination in some herbal slimming mixtures in Baquba city- Iraq. Decision date: 2020-06-18 for **Microbial Biosystems**.

SCIENTIFIC REVIEWER

More than **150 reviews** for high ranked journals e.g. (<https://www.webofscience.com/wos/op/peer-reviews/summary>)

1. **Frontiers in Nutrition in Nutrition and Food Science Technology**. (WOS)
2. **Journal of Food Engineering (Elsevier)**. Official journal of the International Society of Food Engineering (ISFE). (WOS)
3. **Applied Food Research (Elsevier)**. Official journal of the International Society of Food Engineering (ISFE). (WOS)
4. **Journal of Cereal Science (Elsevier)**. Official journal of the International Society of Food Engineering (ISFE). (WOS)
5. **Journal of Food Measurement and Characterization (Springer Nature)** (WOS)
6. **PLOS ONE** (WOS)
7. **Nutrients (MDPI)**. Molecular Diversity Preservation International and Multidisciplinary Digital Publishing Institute. (WOS)
8. **Coatings (MDPI)**. Molecular Diversity Preservation International and Multidisciplinary Digital Publishing Institute. (WOS)
9. **Foods (MDPI)**. Molecular Diversity Preservation International and Multidisciplinary Digital Publishing Institute. (WOS)
10. **Sustainability (MDPI)**. Molecular Diversity Preservation International and Multidisciplinary Digital Publishing Institute. (WOS)

COMMITTEES MEMBERSHIP

1. **Executive Director of Measurement and Assessment Unit**, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BATU).
2. **University coordinator for Innovation Support Funding ISF**
3. **University coordinator for The Best Eco-friendly University**
4. Member of the **Developing Curriculum Committee**, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BATU).
5. Member of **Project and Innovation Management Committee** (BATU).
6. Member of **International Relations and Foreign Cooperation Committee** (BATU).
7. Member of **Elimination of Violence against women Unit** (BATU).
8. Vice Director of **Grants and International Cooperation Office (GICO)** at **Technology Innovation and Commercialization Office (TICO)**, City of Scientific Research and Technological Applications.
9. **Establishment of Central Laboratories of SRTA-City Committee**
10. **Specific Training and Conferences Committee**. City of Scientific Research and Technological Applications (SRTA-City), New Borg El-Arab, Alexandria, Egypt.
11. **Technical Support of Central Labs**. City of Scientific Research and Technological Applications (SRTACity), New Borg El-Arab, Alexandria, Egypt.

CONFERENCES (CHAIRPERSON/COORDINATOR)

1. **Coordinator of 1st African Fungus Day Online – 2022**. Organized by Arab Society of Fungal Conservation. 25 May (2022), Egypt.
2. **Chair in Fourth National Fungus Day of Egypt**. Organized by Arab Society of Fungal Conservation. 24 Feb. (2019). Port Said, Egypt.
3. **Chair in The Second International Conference on Mycology in MENA (ICM-2018), Fungi in Changing World**. 16-18 October (2018). Suez Canal University, Ismailia, Egypt.

CONFERENCES (ORAL PRESENTATIONS)

1. Darwish, A.M.G. (2024). **Nanotechnology Applications in Functional Food and Nutrition. Nanotechnology and its Applications in Home Economics Symposium.** Organized by Feeding Home Economics Dept. Faculty of Agriculture, Alexandria University, Egypt
2. Darwish, A.M.G. (2023). **Axes of food science to achieve food security in Egypt, Impact of Climate Change on Food Security in Egypt. UN Climate Change Conference - United Arab Emirates COP28.** Organized by United Nations Framework Convention on Climate Change (UNFCCC). 30 Nov - 12 Dec. (2023). Dubai, United Arab Emirates UAE.
3. Darwish, A.M.G. (2023). **Microbiome-based solutions for food security, nutrition and health. Future of Livestock and Food Security. The 20th International Conference of Egyptian Society of Animal Production.** OCT 31 - Nov.3 (2023). Alexandria, Egypt
4. Darwish, A.M.G. (2023). **Microbiome in Health and Disease. Functional Foods Seminar.** Organized by Feeding Mind and Combating Malnutrition Society (FMCMS). OCT. 2 (2023). National Nutrition Institute (NNI), Cairo, Egypt
5. Darwish, A.M.G. (2023). **Towards Healthy Microbiome. The 11th International Conference on Planning, Future Studies, Sustainable and Integrated Development in Agriculture, Food and Animal Production.** Organized by The Italian Embassy in Alexandria. July 25-27 (2023). Alexandria, Egypt
6. Darwish, A.M.G. (2023). **Microbiome: The Unknown Organ.** Organized by Egy-Arab Association for Investment, Innovation and Industrial Development (EAFID). March 10, 11 (2023). Cairo, Egypt
7. Darwish, A.M.G. (2022). **Nanotechnology Applications in Functional Foods towards Food Security.** New Technologies in nano-technology and its applications towards sustainability and green economy. Organized by National Research Center (NRC) and City of Scientific Research and Technological Applications (SRTA-City). December 20-22 (2022). Cairo, Egypt
8. Darwish, A.M.G. (2022). **Future Foods: Smart Food Patterns for Food Security to Adapt Climate Change.** Arab Strategies for Reducing the Risks of the Climate Change. Organized by Egy-Arab Association for Investment, Innovation and Industrial Development (EAFID). October 2-6 (2022). Sharm ElSeikh, Egypt
9. Darwish, A.M.G. (2022). **Gut Microbiome from the Food Science Perspective. 18th Annual International Congress of the Egyptian Association for the Study of Liver and Gastrointestinal Diseases,** Session: Gut Microbiome in Health and Diseases. March 1-3. (2022). Grand Nile Towers, Cairo, Egypt
10. Darwish, A.M.G. (2022). **Food Science and Sustainability: Pivotal keys in food security challenge.** Arab Conference of Food Safety: Towards Food Secured Arab World. Organized by Egy-Arab Association for Investment, Innovation and Industrial Development (EAFID). March 19. (2022). Cairo, Egypt
11. Darwish, A.M.G. (2021). **Nanoencapsulation of Egyptian date palm pollen (*Phoenix dactylifera* L.) and application in symbiotic yoghurt.** Scientific Research between the present and the future visions Conference. 21-24 Oct. (2021). Organized by Egy-Arab Association for Investment, Innovation and Industrial Development (EAFID) - Sharm Elshiekh, Egypt.
12. Darwish, A.M.G. (2021). **Post-pandemic evolve flavor towards functionality.** The second forum of the Departments of Chemistry for Flavors and Odors and the Department of Oils and Fats, the Food Science Division of the National Research Center under entitled "Modern Trends and Techniques to Serve the Food Axis for Sustainable Development Vision 2030". 29 Sept. (2021). Safir Hotel, Cairo, Egypt.
13. Darwish, A.M.G. (2020). **Applications of Fungi in Food Production.** The 5th National Fungus Day of Egypt "Can Fungi Save Egypt". 20 February, 2020. The Institut d'Égypte (Egyptian Scientific Institute), Cairo, Egypt.
14. Darwish, A.M.G. (2019). **Evaluation of Date Palm Pollen (*Phoenix dactylifera* L.) Encapsulation Impact on the Nutritional and Functional Properties of Fortified Yoghurt.** International Conference on Food, Nutrition Security and Sustainable Agriculture from 1 – 3 December (2019). Grand Nile Tower (Grand Hayat), Cairo, Egypt.
15. Darwish, A.M.G. (2019). **Mendeley: Reference Manager and Citation Generator.** One of the 1st Postgraduate Researches Conference Workshops. 28 March (2019). Faculty of Agriculture Saba Basha, Alexandria University, Alexandria, Egypt.
16. Darwish, A.M.G. (2019). **Fungal Mycotoxins and Natural Antioxidants: Two Sides of the Same Coin and Significance in Food Safety.** Fourth National Fungus Day of Egypt. 24 Feb. (2019). Port Said, Egypt.
17. Darwish, A.M.G. (2018). **Microstructure and Functional Properties of Chia Seed Mucilage and its use in Low Fat Yoghurt Manufacture.** The 13th Egyptian Conference of Dairy Science and Technology. 28-29 October (2018). Safir Hotel, Cairo, Egypt.
18. Darwish, A.M.G. (2018). **Fungal Mycotoxins and Natural Antioxidants: Two Sides of the Same Coin and Significance in Food Safety.** The Second International Conference on Mycology in MENA (ICM-2018), Fungi in Changing World. 16-18 October (2018). Suez Canal University, Ismailia, Egypt.
19. Darwish, A.M.G. (2018). **Milk Microconstituents and Their Potential Role: An Overview.** Dairy symposium, Nutritional and Health Impacts of Some Minor Milk Constituents. 18 April (2018). National Research Center, Cairo, Egypt. Darwish, A.M.G. (2018). **Natural bio-preservatives: One of the future strategies tackling sustainable development food and health challenges.** First International Conference of the Egyptian Society of Food Safety, Food Safety "Science, Health & Behavior". 15-18 Feb. (2018). Sharm El Sheikh, Egypt.

20. Darwish, A.M.G. (2016). **Food ingredients: How to conserve during food processing and preservation**. Food Processing and Preservation workshop. 26 & 29 May (2016). (SRTA-City), Alexandria, Egypt.
21. Darwish, A.M.G., Ayad, E.H.E., Darwish, S.M. and El Souda, M.A. (2016). **Talbina: Medicine of the Prophet as a prebiotic**. New Processing Technologies in Dairy Industry Symposium. 6th Apr. (2016). National Research Centre, Cairo, Egypt.
22. Darwish, A.M.G., (2015). **New probiotic isolates for Nutraceuticals products**. Desert Technology 12th International Conference (DT 12). 16- 19 Nov. (2015).Cairo, Egypt.
12. Darwish, A.M.G., Ayad, E.H.E., Shokry, E.S., Mashaly, R.E. and Darwish, S.M. (2015). **Functional aspects of Lactobacillus strain Lb. plantarum isolated from traditional Egyptian Zabady**. The 12th Egyptian Conference of Dairy Science and Technology. Milk and Dairy Products: A Healthy Vision. 9-11 Nov. (2015). Cairo, Egypt.
13. Darwish, A.M.G. (2015). **Production of functional fermented dairy products using probiotic bacteria isolated from different dairy sources & Global vision on functional foods**. (SRTA-City), Alexandria, Egypt.
14. Darwish, A.M.G., (2014). **Functional aspects of new probiotics isolated from Laban Rayeb and Zabady**. The 6th AlexandriaConference of Food Science and Technology. 4- 6 March (2014). Alexandria, Egypt.
15. Darwish, A.M.G., Zaytoun, A. (2010). **Global vision on functional foods**. Dairy Science (Dairy Technology) Department, Faculty of Agriculture, Saba Basha, Alexandria University, Egypt.
16. Darwish, A.M.G., (2010). **Selection criteria of probiotic LAB**. Alexandria University, Egypt.
17. Darwish, A.M.G., (2010). **Using 16S rRNA Gene for Lactic Acid Bacteria Identification**, Alexandria University, Egypt.
18. Darwish, A.M.G.. (2010). **Wild Egyptian probiotic cultures for functional fermented dairy products**. Egyptian Conference of Dairy Science and Technology. 1-3 Nov. (2010). Cairo, Egypt.
19. Darwish, A.M.G., Ayad, E.H.E. (2009). **Mother's milk; Structural and functional properties**. Alexandria University, Egypt.
20. Darwish, A.M.G., Ayad, E.H.E. (2009). **Quality control in dairy plants & HACCP**, Alexandria University, Egypt.
21. Darwish, A.M.G., Ayad, E.H.E. (2008). **Sanitation in dairy plants**, Alexandria University, Egypt.
22. Darwish, A.M.G., Zaghloul, T. (2008). **Using 16S rRNA gene for bacteria identification.**, Alexandria University, Egypt.
23. Darwish, A.M.G., S.M. and El Souda, M.A. (2006). **Production of healthy fermented foods**, Alexandria University, Egypt.

CONFERENCES (HOSTING & ORGANIZATION)

1. **Organization Committee and Hosting** the 1st National Forum for Faculties of Health Sciences Technology “**The Future Prospects for Healthcare Technology Sector in Egypt towards Egypt’s Vision 2030**”, May. 6th (2023), BATU, Alexandria, Egypt
2. **Organization Committee** with City of Scientific Research and Technological Applications (SRTA-City) **TICO** team for the workshop “**Writing a Successful Research Project and G**”, Oct. 31- Nov. 1 (2022), Alexandria, Egypt.
3. **Organization Committee** with the **TICO** team representing City of Scientific Research and Technological Applications (SRTA-City) in “**Sahara Expo**”, September 11-14, Cairo, Egypt – 2022.
4. **Organization Committee** of the “**World Conference on Agriculture, Aquaculture and Food Science WCAAFS-2022**”, November 10-11, Bangkok, Thailand – 2022.
5. **Organization Committee of “The 1st African Fungus Day- 2022”**, May 25, Egypt-2022.
6. **Water Management: Future Challenges and Opportunities “By Scientific Research, we can” (2021)**. (15 November, 2021).Organized by City of Scientific Research and Technological Applications (SRTA-City) in cooperation with Egyptian Petroleum Research Institute, at SRTA-City, Alexandria, Egypt. (Hosting & Organization)

7. World Water Day (2021). (22 March, 2021). Organized by City of Scientific Research and Technological Applications (SRTA-City) in cooperation with Holding Company of Water and Waste water, at SRTA-City, Alexandria, Egypt. (Hosting & Organization)

8. The 5th National Fungus Day of Egypt "Can Fungi Save Egypt" (2020). Organized by Arab Society for Fungal Conservation (ASFC). (20 February, 2020). The Institut d'Égypte (Egyptian Scientific Institute), Cairo, Egypt.

9. SRTA-City Annual Celebration Ceremony 2020 "Research Outputs and Community Services" (2020). (8 February, 2020). City of Scientific Research and Technological Applications (SRTA-City), Alexandria, Egypt. (Hosting & Organization)

10. The Second International Conference on Mycology in MENA (ICM-2018). Organized by Arab Society for Fungal Conservation (ASFC). Theme of the Conference "Fungi in a Changing World". (16-18 Oct. 2018). Suez Canal University, Ismailia, Egypt.

11. New Trends of the Utilization of Palm Oil in Food Industry Workshop . City of Scientific Research and Technological Applications (SRTA-City) in cooperation with Malaysian Palm Oil Council (MPOC). 23 Sept. (2018). Royal Tolip Hotel, Alexandria, Egypt.

12. Dairy Industry in Egypt, Problems & Challenges Workshop. City of Scientific Research and Technological Applications (SRTA-City). 19 Apr. (2017). Alexandria, Egypt.

13. 1st Food Contaminants workshop "Food Contaminants: Risk, Detection and Prevention". City of Scientific Research and Technological Applications (SRTA-City) in cooperation with The International Marketing Centre. 26 Sept. (2016). Alexandria, Egypt.

14. Nutritional and Therapeutic Uses of Honey Bee Products Workshop, 1. Bee Honey. City of Scientific Research and Technological Applications (SRTA-City). 24 May (2016). Alexandria, Egypt.

CONFERENCES (POSTERS)

- 1. Darwish, A.M.G., (2022).** Future Foods: Contributions in Climate Change Resilience towards Food Security. **Science Diplomacy workshop, "Climate Change in the Border Mediterranean Area"** in Bibliotheca Alexandrina on 9,10 October, 2022, Organized by, The Sustainable Development Studies, Youth Capacity Building, and African Relations Support Program, in cooperation with the Italian Embassy in Cairo.
- 2. Darwish, A.M.G., Shehata, M.G.M., Masry, S.H.D. and ElSohaimy, S.A.A. (2021).** Biochemical and nutritional evaluation of bee pollen, bee bread and royal jelly and application in functional fermented dairy products. **Abu Dhabi Agriculture and Food Security Conference- November 21-25, 2021**, Abu Dhabi, UAE.
- 3. Darwish, A.M.G., Khalifa, R.K. and El Sohaimy, S.A. (2019).** Innovative Functional Products. **SRTA City Winter School (2019) exhibition.** 7 Feb. (2019). City of Scientific Research and Technological Applications (SRTA-City), Borg el Arab, Alexandria, Egypt.
- 4. Darwish, A.M.G. (2017).** First International Conference of Faculty of Agriculture, Alexandria University **"Prospects and Challenges of Agricultural Development in Africa and the Arab World"**. In the context of celebrations of the Diamond Jubilee of the College and the University 1942- 2017. Faculty of Agriculture, Alexandria University, Egypt. 22 & 23 Feb. (2017). Two Posters entitled: Production of healthy fermented milk contains Talbina & Innovative functional yoghurt-like products with new probiotic LAB.
- 5. Darwish, A.M.G. (2016).** Nutraceuticals for heart health. **Climate Change & Sustainable Development Objectives,** The seventh environmental forum of Alexandria University. Alexandria University. 23, 24 Apr. (2016). Alexandria (Egypt).

6. **Darwish, A.M.G.**, Ayad, E.H.E., Darwish, S.M. and El Souda, M.A. (2015). Production of healthy fermented milk contain Talbina. **Cairo Innovates 2, 2nd Cairo International Exhibition of Innovation**. Ministry of Scientific Research & Academy of Scientific Research and Technology. 24, 25 Nov. (2015). Baron Palace, Cairo (Egypt).
7. **Darwish, A.M.G.** and Ayad, E.H.E. (2014). Innovative functional yoghurt-like products with new probiotic LAB. **Cairo Innovates 1, 1st Cairo International Exhibition of Innovation**. Ministry of Scientific Research & Academy of Scientific Research and Technology. 19- 20 Nov. (2014). American University Cairo (AUC), Cairo, Egypt.
8. Ayad, E.H.E. and **Darwish, A.M.G.** (2013). Innovative functional yoghurt-like products with new probiotic LAB. **The 2nd exhibition of the outputs and applications of scientific research**, Ministry of Scientific Research. 12 May (2013). Cairo, Egypt.
9. Ayad, E.H.E., Shokry, E.S. and **Darwish, A.M.G.** (2011). New probiotic LAB for dairy industries innovation. **Innovation and Entrepreneurship Day**. 4, 5 May (2011). Alexandria, Egypt.

CONFERENCES (PARTICIPATION)

1. **COP28**. Dubai, Nov. (2023), UAE.
2. **COP27**. Sharm El-Shiekh. Nov. (2022), Egypt.
3. **Prospective Future of the Dairy Industry: Emerging Technologies and their Applications**. National Research Center. 30 Oct. (2022). Cairo, Egypt.
4. The Fourth International Conference “**Alexandria Pedagogical Innovation and Technology Enhanced Learning APITEL 2022**”. 24-25 Oct. (2022). Faculty of Medicine, Alexandria University, Egypt.
5. **International Conference on Food, Nutrition Security and Sustainable Agriculture**. 1 – 3 Dec. (2019). Grand Nile Tower (Grand Hayat), Cairo, Egypt.
6. **Food Safety Management in Egypt “Current Status and Future Perspectives”**. 16 Nov. (2019). Egypt-Japan University of Science and Technology (E-JUST), Alexandria, Egypt.
7. **The Erasmus+ Projects’ Café Event**. 10 Oct. (2019). Hilton, Miami, Corniche, Alexandria, Egypt.
8. **Present and Future of Food Industry in Egypt**. 26 Sept. (2019). Dairy Science and Technology and Food Science and Technology Departments, Faculty of Agriculture, Alexandria University, Egypt.
9. **1st Postgraduate Researches Conference Workshops**. 28 March (2019). Faculty of Agriculture Saba Basha, Alexandria University, Alexandria, Egypt. (Oral presentations)
10. **Fourth National Fungus Day of Egypt**. Organized by Arab Society of Fungal Conservation. 24 Feb. (2019). Port Said, Egypt. (Oral presentation)
11. **The 13th Egyptian Conference of Dairy Science and Technology**. 28-29 October (2018). Safir Hotel, Cairo, Egypt. (Oral presentation)
12. **The Second International Conference on Mycology in MENA (ICM-2018), Fungi in Changing World**. 16-18 October (2018). Suez Canal University, Ismailia, Egypt. (Oral presentation)
13. **5th Cairo International Exhibition for Innovation (Cairo Innovates 5)**. Representing City of Scientific Research and Technological Applications. 8,9 Nov.(2018). Cairo, Egypt
14. **Nutritional and Health Impacts of Some Minor Milk Constituents**. National Research Center. 18 April (2018). Cairo, Egypt. (Oral presentation)

15. Workshop on **Palm Oil and its Applications in Bakery and Pastry Industry**. Malaysian Palm Oil Council (MPOC). 16 April (2018), Helnan Palestine Hotel, Alexandria, Egypt.
16. **Electrospinning Technique: From Fundamental into Nanotechnological Application**. City of Scientific Research and Technological Applications (SRTA-City) in cooperation with Arab Center form Nanotechnology. 10 April (2018). Borg El Arab, Alexandria, Egypt.
17. **The International Nanotechnology Summit**. Nanotechnology Research Center (NTRC), The British University in Egypt. 14 March (2018). El-Sherouk City, Cairo, Egypt.
18. **Food Safety "Science, Health & Behavior"**. First International Conference of the Egyptian Society of Food Safety. 15-18 Feb. (2018). Sharm El Sheikh, Egypt.
19. **New Prospects in Dairy Science and Technology**. National Research Center. 10 Dec. (2017). Cairo, Egypt.
20. **Role of Food Industry in National Economy Renaissance and increased Exports**. The Scientific Society of Food Industries in collaboration with Food Science and Technology Dept., Faculty of Agriculture, Alexandria University. 16 Nov. (2017). Alexandria, Egypt.
21. **Technical Seminar on The utilization of vegetable oils in dairy products**. Malaysian Palm Oil Council (MPOC). 25 July, (2017), Hambra Hall, InterContinental City Stars, Cairo Egypt.
22. **Recent Developments in Dairy Research**. Annual Symposium of the Egyptian Society of Dairy Sciences. National Research Center. 5 Apr. (2017). Cairo, Egypt.
23. **Nutritional and Therapeutic Uses of Honey Bee Products Workshop, 2. Bee Venom**. Faculty of Agriculture, Menoufia University. 27 March (2017). Menoufia, Egypt.
24. **First International Conference of Faculty of Agriculture, Alexandria University "Prospects and Challenges of Agricultural Development in Africa and the Arab World"**. In the context of celebrations of the Diamond Jubilee of the College and the University 1942- 2017. Faculty of Agriculture, Alexandria University, Egypt. 22 & 23 Feb. (2017). (2 Posters)
25. **Scientific Forum of Food Safety Experts "The future of livestock in Egypt"**. Coordinated by Egyptian Society of Food Safety and National Research Center. National Research Center. 15 Feb. (2017). Cairo, Egypt.
26. **Scientific Research and Sustainable Development in Egypt Symposium**. Coordinated by National Research Center and The Scientific Society of Food Industries. National Research Center. 28 Nov. (2016). Cairo, Egypt.
27. **Climate Change & Sustainable Development Objectives**, The seventh environmental forum of Alexandria University. Alexandria University. 23, 24 Apr. (2016). Alexandria, Egypt. (Poster)
28. **BioVision Alexandria 2016. New Life Sciences: The Road Ahead**. The Bibliotheca Alexandrina. 12- 14 Apr. (2016). Alexandria, Egypt.
29. **New Processing Technologies in Dairy Industry**. Annual Symposium of the Egyptian Society of Dairy Sciences. National Research Center. 6 Apr. (2016). Cairo, Egypt. (Oral Presentation)
30. **Environment: Challenges and Solutions**. 1st ENMRI (Environment and Natural Materials Research Institute) International Workshop. The Bibliotheca Alexandrina. 5 Apr. (2016). Alexandria, Egypt.
31. **Women's Helth and Nutrition, the care and the cure (NutriAlex 2016)**. Alexandria Regional Centre for Women's Health and Development 9th annual Conference participating with Egyptian Nutrition and Health Coaching Association. 31st Mar. & 1st Apr. (2016). Alexandria, Egypt.
32. **The Egyptian Fungus Day**. The Bibliotheca Alexandrina. 20 Feb. (2016). Alexandria, Egypt.
33. **Symposium of Food Hygiene and Safety**. Food Toxicology and contaminants Dep., National Research Center. 17 Feb. (2016). Cairo, Egypt.
34. The 2nd FEL/ILO Annual Conference on **Decent work and CSR: Linkage and impact on sustainable development**. Conrad, 14 Jan. (2016). Cairo, Egypt.
35. **Green Economy: A Road Map for Sustainable Development and Poverty Reduction in the Arab Region. Held on the occasion of the TWAS-ARO 11th Annual Meeting, the Bibliotheca Alexandrina**. 16, 17 Dec. (2015). Alexandria, Egypt.
36. **Cairo Innovates 2, 2nd Cairo International Exhibition of Innovation**. Ministry of Scientific Research & Academy of Scientific Research and Technology. 24, 25 Nov. (2015). Baron Palace, Cairo (Egypt). (Poster)
37. **Desert Technology 12th International Conference (DT 12)**. Conference Hall, Faculty of Agriculture, Cairo University. 16- 19 Nov. (2015). Cairo, Egypt. (Oral presentation)
38. **12th Egyptian Conference of Dairy Science and Technology**. 9- 11 Nov. (2015). Cairo, Egypt. (Oral presentation)
39. **Moringa, nutritional and medical importance**. City of Scientific Research and Technological Applications (SRTA-City). 11 May (2015). Alexandria, Egypt

40. Workshop; "**Nanotechnology and its biological applications**". City of Scientific Research and Technological Applications (SRTA-City). 20 April (2015). Alexandria, Egypt.
41. **Milk: The Vital Force**. Annual symposium of the Egyptian Society of Dairy Science. Agriculture Social Club. 1st April, (2015). Cairo, Egypt.
42. Symposium of **Modern strategies to reduce food contaminants**. Food Toxicology and contaminants Dep., National Research Center. 25 Feb. (2015). Cairo, Egypt.
43. 1st Mycotoxin workshop "**Modern detection of mycotoxins in food and feed**". City of Scientific Research and Technological Applications (SRTA-City) in collaboration with International Marketing Center (IMC). 10 Feb. (2015). Alexandria, Egypt.
44. **Cairo Innovates 1**, 1st Cairo International Exhibition of Innovation. American University Cairo (AUC), 19- 20 Nov. (2014). Cairo, Egypt. (Poster & Prototype)
45. Workshop on **Palm oil and its publications**. Malaysian Palm Oil Council (MPOC) in collaboration with Chamber of Food Industries. 28 Sept. (2014). Alexandria, Egypt.
46. **BioVision Alexandria 2014**. New Life Sciences: The Next Decade. The Bibliotheca Alexandrina. 7- 9 April (2014). Alexandria, Egypt.
47. The symposium of, **Future vision for processing of milk and dairy products in Egypt**, National Research Center. 2 April (2014). Cairo, Egypt.
48. **The 6th Alexandria Conference of Food Science and Technology**. 4- 6 March (2014). Alexandria, Egypt. (Oral presentation)
49. **The 2nd exhibition of the outputs and applications of scientific research**, Ministry of Scientific Research. 12 May (2013). Cairo, Egypt. (Poster)
50. **Innovation and Entrepreneurship Day**. 4, 5 May (2011). Alexandria, Egypt. (Poster & Prototype)
51. **11th Egyptian Conference of Dairy Science and Technology, "Milk and Dairy Products for a Healthy Future"**. Egyptian Society of Dairy Science. 1-3 Nov. (2010). Cairo, Egypt. (Oral presentation)

TEACHING EXPERIENCE & TRAINING

Date	Course	Beneficiaries	Location
Feb. 2024	Human Nutrition (FOD 403)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (Level 2)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BTU)
Feb. 2024	Food Fortification (FOD 404)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (Level 2)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BTU)
Feb. 2024	Basics of Food Technology (FOD 201)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (Level 1)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BTU)
Sept. 2023	Organic Chemistry (FOD 313)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (Level 2)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BTU)
Sept. 2023	Food Microbiology (FOD 302)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (Level 2)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BTU)
Since March-April 2023	Food's Carbon Footprint https://fb.watch/k6fWe7vY-I/?mibextid=RUBZ1f	Different categories and age groups who are interested in sustainability and social responsibility.	Carbon Neutrality Initiative, Carbon Footprint Online Diploma
Since Feb. 2023	Analytical Chemistry (FAC 202)	Food Industry Technology Program, Faculty of Industrial and Energy	Food Industry Technology Program, Faculty of Industrial and

		Technology, Borg Al Arab Technological University (Level 1)	Energy Technology, Borg Al Arab Technological University (BTU)
Since Sept. 2022	Dairy Principles and Products (FOD 103)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (Level 1)	Food Industry Technology Program, Faculty of Industrial and Energy Technology, Borg Al Arab Technological University (BTU)
Since Sept. 2022	Risk Analysis and Traceability of Agriculture Raw Materials (021906319)	Alexandria University, Faculty of Agriculture, SSP, Food Safety Program (Level 3)	Faculty of Agriculture, Saba Basha, Alexandria University
Since Sept. 2022	National and International Standards and Logistics (021906317)	Alexandria University, Faculty of Agriculture, SSP, Food Safety Program (Level 3)	Faculty of Agriculture, Saba Basha, Alexandria University
Since August 2022	Supply Chain in Food Processing (021906224)	Alexandria University, Faculty of Agriculture, SSP, Food Safety Program (Level 2)	Faculty of Agriculture, Saba Basha, Alexandria University
May 2022	Principles of Food Science and Technology (021906111)	Alexandria University, Faculty of Agriculture, SSP, Food Safety Program (Level 2)	Faculty of Agriculture, Saba Basha, Alexandria University
July 2022	Principles of Food Chemical, Microbial and Physical Analysis Workshop	- Undergraduates and graduates students - Staff members of related specialties	Faculty of Agriculture, Saba Basha, Alexandria University
August 2021/2022	Food Microbiological Assessment	Alexandria University, Faculty of Veterinary Medicine, Food Safety & Quality Program (Level 2)	Food Technology Dept., SRTA-City
August 2021/2022	Food Chemical Analyses	Alexandria University, Faculty of Veterinary Medicine, Food Safety & Quality Program (Level 1)	Food Technology Dept., SRTA-City
Since August/September 2019	New Trends in Functional Foods (Twice in Summer/ Once in Winter)	Undergraduate students of Egyptian Universities (Oral Presentation, Practical analysis & Organization)	Summer/ Winter School Training Programs for University Students, SRTA-City
May 2016	Food Processing and Preservation Workshop	Households of Borg El-Arab (Oral Presentation, Training & Organization)	SRTA-City in cooperation with The National Council for Women of Egypt.

TRAINING COURSES (PARTICIPATION)

- 1. Biodiversity: Applications on Measurement and Statistical Analysis of Biological Data.** City of Scientific Research and Technological Applications (SRTA-City) in cooperation with Arab Society for Fungal Conservation. 25 June (2018). Borg El Arab, Alexandria, Egypt.
- 2. SolarIX the complete solution.** City of Scientific Research and Technological Applications (SRTA-City). 8 Aug. (2017). Alexandria, Egypt.
- 3. Towards a Good Research.** City of Scientific Research and Technological Applications (SRTA-City). 15 May (2017). Alexandria, Egypt.
- 4. Elsevier Publishing Campus. Author workshop** at University of Alexandria. 13 Oct. (2016). Presented by Ingrid van de Stadt, Regional Marketing Director.
- 5. From Applied Scientific Research to Entrepreneurship Workshop.** Coordinated by The National Council for Women of Egypt. Conference Hall, Faculty of Agriculture, Cairo University. 25, 26 May (2016). Cairo, Egypt. (As a Trainee by invitation from Academy of Scientific Research and Technology, The Egyptian Patent Office).
- 6. Texture Profile Analysis of Food Products.** Laboratory of Dairy Microorganisms and Cheese Research, Dairy Science and Technology Department, Faculty of Agriculture, Alexandria University. 23, 24 Apr. (2016). Alexandria, Egypt.
- 7. Research Ethics: Basics and Principles.** City of Scientific Research and Technological Applications (SRTA-City). 29 Mar. (2016). Alexandria, Egypt.
- 8. Specialized training course; "HPLC Systems Engineering".** Faculty of Agriculture, Saba Basha, Alexandria University. 6- 8 April, (2015). Alexandria, Egypt.
- 9. Workshop; "Chromatography and new techniques in Food Science".** Faculty of Agriculture, Saba Basha, Alexandria University. Mar. - April, (2015). Alexandria, Egypt.
- 10. .. and many webinars**

PROJECTS

1. **Consortium Europe Africa on Research and Innovation for Food Systems Transformation (CEA-FIRST) (2023- ongoing).** HORIZON-CL6-2023-FARM2FORK-01-18 - Support for the implementation of a sustainable platform for the EU-AU cooperation under the Food and Nutrition Security and Sustainable Agriculture (FNSSA) partnership.
2. **Evaluation of the production strategies, nutritional value and therapeutic properties of probiotic Seabuckthorn juice (2021).** Application for a joint research grant under the india-egypt agreement on science and technology cooperation. Funded by Academy of Scientific Research and Technology (ASRT) & Department of Science & Technology (DST), Government of India
3. **Developing prototype of antimicrobial-incorporated edible film in hard cheese conservation (2019).** Faculty of Agriculture, Saba Basha, Alexandria University, Egypt. Funded by Agro-Food Industries Alliance
4. **Molecular identification of some industrial important lactic acid bacteria for dairy industries (2009- 2011).** Project code (MILAB). Funded by Alexandria Research Enhancement Program (ALXREP), Alexandria University, Egypt.

THESIS SUPERVISION

PhD thesis

1. **Preparation of Functional Chitosan Based Nanocomposite Films Incorporated with Bioactive Agro-Waste Extracts for Active Food Packaging.** PhD thesis, High Institute of Public Health - Alexandria University, Egypt. (2022-ongoing).
2. **Application and Evaluation of Nanotechnology in the Preparation of Functional Foods from Spirulina (*Arthrospira Platensis*) and Quinoa Seeds (*Chenopodium Quinoa*).** PhD thesis, Faculty of Agriculture, Elshatby, Alexandria University, Egypt. (2020- ongoing).

Master's thesis

3. **Novel analogue cheese with plant based fortifications as substitutes.** Master's thesis, in Innovation Development in Agri-Food Systems, **Bari Aldo Moro University, Bari, Italy.** (2022- 2023)
4. **Production and evaluation of soybean milk beverage enriched with nano-encapsulated bioactive ingredients.** Master's thesis, High Institute of Public Health - Alexandria University, Egypt. (2021-2023).
5. **Fortification of some Functional Dairy Products using Chia Seeds.** Master's thesis, Faculty of Agriculture, Elshatby, Alexandria University, Egypt. (2017- 2019). Winner of the 2nd Award of Dream Mashreq Company for Food Industry for encouraging scientific research in the field of food and dairy quality and safety in Egypt (2020)

MEMBERSHIPS

International Associations

1. ISEKI Food Association (European Association for Integrating Food Science and Engineering Knowledge Into the Food Chain)
2. The American Society for Microbiology (ASM)
3. Universal Society of Food and Nutrition (USFN)
4. European Mycological Association (EMA)

Local Societies

1. Egyptian Nutrition and Health Coaching Association (ENHCA)
2. Egyptian Society of Dairy Science
3. The Scientific Society of Food Industries
4. Egyptian Society of Food Safety
5. The Society of Food Science and Technology
6. Egyptian Society of Halal Science and Products
7. Arab Society of Fungal Conservation, Egypt Mycologists' Network (EMN)
8. Society of Feeding Mind and Combating Malnutrition.

1. Contributions in **Local Television Programs** For simplification of science in the Field of Food Science and Technology and offering simple health advice.
2. Contributions in **Local Radio Programs** For simplification of science in the Field of Food Science and Technology and offering simple health advice.
3. **El Ahram El Zeraie Magazine** article about granted patent, Functional yoghurt-like products with new probiotic LAB entitled, "Fermented milk products prepared with isolated strains that have hypolipidemic effect" . May 2016, p: 40.

VOLUNTEER EXPERIENCE

1. **Board of Trustees member of Carbon Neutrality Initiative, Accredited by UN.** The Specific Union for the Climate and The Voluntary Team Foundation for Humanitarian Action (Civil society organization) #SDGAction50249 "Carbon Footprint Diploma for Business". <https://sdgs.un.org/partnerships/carbon-neutrality-initiative>
2. **Training University students** through Winter/ Summer School Programs at SRTA-City as a member in Specific Training and Conferences Committee.
3. Spreading **awareness of housewives** in Borg El-Arab community concerning good practices of food processing and preservation in cooperation with The National Council for Women of Egypt through workshops
4. **Media programs for simplifying and spreading nutrition awareness** and good health practices
5. **Lectures for young researchers** for training on Mendeley Reference Manager that aim to better research quality

SCIENTIFIC PROFILES

1. **ORCID** (Open Researcher and Contributor ID) <http://orcid.org/0000-0003-3586-1575>
2. **Scopus Author ID** 57191344293 <https://www.scopus.com/authid/detail.uri?authorId=57191344293>
3. **Web of Science Profile** <https://www.webofscience.com/wos/author/record/1-9278-2016>
4. **AD Scientific Index** [Amira Mg Darwish - AD Scientific Index 2023](#)
5. **Google Scholar** <https://scholar.google.com/citations?user=4WwD-3QAAAAJ>
6. **Researchgate** https://www.researchgate.net/profile/Amira_Darwish5
7. **Academia** <https://mucsat.academia.edu/AmiraDarwish>
8. **SciProfile MDPI** <https://sciprofiles.com/profile/AmiraMGalalDarwish>
9. **Loop Frontiers** <https://loop.frontiersin.org/people/1201436/publications>
10. **LinkedIn**: <https://www.linkedin.com/in/amira-m-g-darwish-60200286/>
11. **LiveDNA ID**: <http://www.livedna.net/?dna=20.12511>
12. **Aminer** <https://www.aminer.org/user/scholar>

RESEARCH GOALS

My primary research goals focus on developing modern technologies and methods for production of new types of Nutraceutical / Sustainable/ Functional Foods by increasing beneficial health benefits, sustainability, food security and food safety by hazard and malnutrition prevention via supplementation, substitution or preservation applying; probiotic bacteria (isolated/ coded), microbial metabolites, vitamins, mineral, plants and plant extracts. The main focus is to enhance general health status maintaining economic and environmental sustainability. To achieve these goals, my program focuses on understanding; food analyses (chemical, microbiological, physical and sensorial), isolation and identification techniques of bacteria and fungi, functional properties assessment (nutritional, antimicrobial and antioxidant), validation tests (In vitro, In vivo, tissue culture), food transformation system, HACCP analyses.

REFERENCES

Prof. Sobhy Ahmed El Sohaimy, elsohaimys@gmail.com; +2 01001323230
Prof. Morsi Abu El-Seoud El-Soda, morsi_elsoda@hotmail.com; +2 01001040168
Prof. Hesham Ali El-Enshasy, henshasy@ibd.utm.my; enshasy@gmail.com; +6-0111-7739884

LIST OF PUBLICATIONS

(PATENTS)

Granted Patents

1. Ayad, E.H.E. and **Darwish A.M.G.**, (2016). **Patent no. 27428 (2016)**. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. Titled: Innovative functional yoghurt-like products with new probiotic LAB. **N. 2011061037 EG**, The International Patent Classification (IPC) code A23L1001
http://www.egypo.gov.eg/Search/Patent.aspx?FILE_SEQ=EG&FILE_SER=2011&FILE_TYP=P&FILE_NBR=1037
2. **Darwish, A.M.G.**, Ayad, E.H.E., Darwish, S.M. and El Souda, M.A. (2009). **Granted (2019)**. Production of healthy fermented milk containing Talbina. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. **N. 2009081233 EG**.

Pending Patents

1. Enass Mohamed Mohamed Abd El-Maged, Tarek N. Soliman, **Amira M.G. Darwish**, Hassan El Hendy, Samir Mohamed Ahmed. (2023). Application and evaluation of nanotechnology in the preparation of functional foods with spirulina (*Arthrospira platensis*) and quinoa seeds (*Chenopodium quinoa*). Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **EG/P/2023/1361**
2. Heba A.L.I. Mohamed, Amira M.G. Darwish, Neveen F.M. Agamy, Tarek N. Soliman, Nashwa Younes. (2023). Production and characterization of nanocapsules with bioactive ingredients for fortification of soybean milk beverage to mimic cow's milk. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **EG/P/2023/1002**
3. Elsayed, E.E.H., Abdo, N.M.A., **Darwish, A.M.G.** Ahmed, A.A.I., Elfarmawy, A.M.M.M., Badr, A.N. and Shehata, M.G.M. (2021). Innovative modified method using AflR gene recombinant antiserum ELISA technique for quantitative determination of AFB1 in food products. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **1313/2021 EG**.
4. Abd El-Maged, E.M., Elhendy, H.A.R.M. and **Darwish, A.M.G.** (2021). Functional cookies and chocolate sauce fortified with ground date seeds. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **518/2021 EG**.
5. **Darwish, A.M.G.**, Shehata, M.G.M., Masry, S.H.D. and ElSohaimy, S.A.A. (2021). Functional fermented milk fortified with honeybee products. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **391/2021 EG**.
6. Soliman, T.N., **Darwish, A.M.G.**, El-Kholy, W.M. and Elhendy, H.A.R.M. (2021). Anti-anemia iron-folic with ascorbic acid nanocapsules for functional foods fortification. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **390/2021 EG**.
7. **Darwish, A.M.G.**, El-Kholy, W.M. and Soliman, T.N. (2019). Functional yoghurt fortified with date palm pollen nanocapsules. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **1521/2019 EG**.
8. Ashour, E.S.A., Fouad, E.G., Abdel-Nabey, A.A. and **Darwish A.M.G.** (2019). Functional dairy products fortified with chia seeds. Patent Office, Academy of Scientific Research and Technology, Ministry of Scientific Research, Cairo, Egypt. N. **1364/2019 EG**.

(JOURNAL ARTICLES)

1. Taha HAIM, Agamy NFM, Soliman TN, Younes NM, El-Enshasy HA, Darwish AMG. 2024. Preparation and characterization of vitamin E/calcium/soy protein isolate nanoparticles for soybean milk beverage fortification. PeerJ 12:e17007. DOI 10.7717/peerj.1700
2. Shehata, M.G.; Alsulami, T.; El-Aziz, N.M.A.; Abd-Rabou, H.S.; El Sohaimy, S.A.; **Darwish, A.M.G.**; Hoppe, K.; Ali, H.S.; Badr, A.N. (2024). Biopreservative and Anti-Mycotoxigenic Potentials of *Lactobacillus paracasei* MG847589 and Its Bacteriocin in Soft White Cheese. *Toxins* 2024, 16, 93. <https://doi.org/10.3390/toxins16020093>
3. Abouzied, A.-R.S., Ibrahim, S.M., Mansour, H.M.M., **Galal Darwish, A.M.** (2024). Characterization of Chitosan Extracted from Upper and Lower *Squilla* species Shells. *Egyptian Journal of Aquatic Biology and Fisheries*, 2024, 28(1), pp. 261–279. ISSN:11106131. <https://doi.org/10.21608/ejabf.2024.337882>
4. Khader, B.M., Abu-Elsaoud, A.M., **Darwish, A.M.G.**, Abdel-Azeem, A.M. (2023). Endophytic fungi hosted anti-diabetic medicinal plants as a source of α -Amylase and α -Glucosidase inhibitors, *Microbial Biosystems*, 2023, 8(2), pp. 44–56 DOI: 10.21608/mb.2023.338902

5. Gomaa, M.A.E., Allam, M.G., Mokhtar, E., Ayad, Eman H. E, Darwish, S.M., **Darwish, A.M.G.** (2023). Nano casein–pectin complex: exploring physicochemical, organoleptic properties, and LAB viability in skimmed milk and low-fat yoghurt. *Frontiers in Nutrition*, 2023, 10, 1288202 DOI: 10.3389/fnut.2023.1288202
6. Mansour HMM, Shehata MG, Abdo EM, Sharaf MM, Hafez EE, **Galal Darwish AM.** (2023). Comparative analysis of silver-nanoparticles and whey-encapsulated particles from olive leaf water extracts: Characteristics and biological activity. *PLoS One*. 2023 Dec 18;18(12):e0296032. <https://doi.org/10.1371/journal.pone.0296032> . PMID: 38109310; PMCID: PMC10727426.
7. Abdo, E.M., Mansour, H.M.M., **Darwish, A.M.G.**, Shaltout, O.E., Allam, M.G. (2023). Beetroot Stalk Extract as a Functional Colorant for Stirred Yogurt Beverages: Effect on Nutritional Value and Stability during Storage. *Fermentation*, 2023, 9(10), 878. <https://doi.org/10.3390/fermentation9100878>
8. Hazem Elkady, Osama A. El-Dardir, Alaa Elwan, Mohammed S. Taghour, Hazem A. Mahdy, Mohammed A. Dahab, Eslam B. Elkaeed, Bshra A. Alsouk, Ibrahim M. Ibrahim, Dalal Z. Husein, Elsayed E. Hafez, **Amira M. G. Darwish**, Ahmed M. Metwaly, Ibrahim H. Eissa (2023). Synthesis, biological evaluation and computer-aided discovery of new thiazolidine-2,4-dione derivatives as potential antitumor VEGFR-2 inhibitors. *RSC Advances*, 2023, 13(40), pp. 27801–27827. DOI <https://doi.org/10.1039/D3RA05689A>
9. Yousef, Mohamed M., Zohri, Abdel-Naser A., **Darwish, Amira M. G.**, Shamseldin, Abdelaal, Kabeil, Sanaa A., Abdelkhalek, Ahmed, Binsuaidan, Reem, Jaremk, Mariusz, Alshwyeh, Hussah Abdullah, Hafez, Elsayed E., Saied, Essa M. (2023). Exploring the antibacterial potential of plant extracts and essential oils against *Bacillus thermophilus* in beet sugar for enhanced sucrose retention: a comparative assessment and implications. *Frontiers in Microbiology* 2023, 14, 1219823. <https://doi.org/10.3389/fmicb.2023.1219823>
10. Mohamed Shalapy, **Amira M. Galal Darwish**, Hasna Nait Mbarek, Tamara Gonzlez, Hassan Hajjaj, Ahmed E. Gomaa, Elsayed E. Hafez (2022). Microbial psychology: Behavior, associative learning and relation to antibiotic resistance. *Journal of Applied Pharmaceutical Science*. 2023, 13(2), pp. 1–10. <https://doi.org/10.7324/JAPS.19-1642779183>
11. **Darwish AMG**, El Enshasy HA, Gomaa MAE and Mefleh M (2023) Editorial: Sports nutrition and sustainability: Steps towards a healthier planet. *Front. Sports Act. Living* 5:1146970. <https://doi.org/10.3389/fspor.2023.1146970>
12. **Darwish, A.M.G.**; Abd El-Wahed, A.A.; Shehata, M.G.; El-Seedi, H.R.; Masry, S.H.D.; Khalifa, S.A.M.; Mahfouz, H.M.; El-Sohaimy, S.A. (2023). Chemical Profiling and Nutritional Evaluation of Bee Pollen, Bee Bread, and Royal Jelly and Their Role in Functional Fermented Dairy Products. *Molecules* 2023, 28, 227. <https://doi.org/10.3390/molecules28010227>
13. Mefleh, M.; **Darwish, A.M.G.**; Mudgil, P.; Maqsood, S.; Boukid, F. (2022). Traditional Fermented Dairy Products in Southern Mediterranean Countries: From Tradition to Innovation. *Fermentation* 2022, 8, 743. <https://doi.org/10.3390/fermentation8120743>
14. Shehata, M.G.; Abd El-Aziz, N.M.; **Darwish, A.G.**; El-Sohaimy, S.A. (2022). *Lactocaseibacillus paracasei* KC39 immobilized on prebiotic wheat bran to manufacture functional soft white cheese. *Fermentation* 2022, 8, 496. <https://doi.org/10.3390/fermentation8100496>
15. El-Sohaimy, S.A.; Shehata, M.G.; Mathur, A.; **Darwish, A.G.**; Abd El-Aziz, N.M.; Gauba, P.; Upadhyay, P. (2022). Nutritional Evaluation of Sea Buckthorn "*Hippophae rhamnoides*" Berries and the Pharmaceutical Potential of the Fermented Juice. *Fermentation* 2022, 8,391. <https://doi.org/10.3390/fermentation8080391>
16. Abd El-Aziz, N.M.; Khalifa, I.; **Darwish, A.M.G.**; Badr, A.N.; Aljumayi, H.; Hafez, E.-S.; Shehata, M.G. (2022). Docking Analysis of Some Bioactive Compounds from Traditional Plants against SARS-CoV-2 Target Proteins. *Molecules* 2022, 27, 2662. <https://doi.org/10.3390/molecules27092662>
17. **Darwish AMG**, Allam MG, Shokery ES, Ayad EHE (2022). Functional products fortified with probiotic LAB isolated from Egyptian dairy sources showed hypolipidemic effects in Albino rats. *PLoS ONE* 17(3): e0263241. <https://doi.org/10.1371/journal.pone.0263241>
18. Gomaa, M.A.E., Allam, M.G., Haridi, A.A.I.M., Eliwa, A.M., **Darwish, A.M.G.** (2022). High-protein concentrated pro-yoghurt (PRO-WPI) enriched with whey protein isolate enhanced athletic anemia and performance in a placebo-controlled study. *Frontiers in Nutrition*. 8:788446. doi: 10.3389/fnut.2021.788446
19. Saied, E.M., El-Maradny, Y.A., Osman, A.A., **Darwish, A.M.G.**, Nahas H.H.A, Niedbala G., Piekutowska M., Abdel-Rahman M.A., Balbool, B.A., Abdel-Azeem, A.M. (2021). A comprehensive review about the molecular structure of severe acute respiratory syndrome coronavirus 2 (Sars-cov-2): Insights into natural products against covid-19. *Pharmaceutics*, 13(11), 1759. DOI.10.3390/pharmaceutics13111759
20. Elsayed, E.E.H., Abdo, N.M.A., **Darwish, A.M.G.**, Ahmed, A.A.I., Elfarmawy, A.M.M.M., Badr, A.N. and Shehata, M.G.M. (2021). Validation of new ELISA technique for detection of aflatoxin B1 contamination in food products versus HPLC and VICAM. *Toxins*, 13(11), 747. DOI.10.3390/toxins13110747
21. Abushal, S.A., Elhendy, H.A., Abd El Maged, E.M., **Darwish, A.M.G.** (2021). Impact of ground Ajwa (*Phoenix dactylifera* L.) seeds fortification on physical and nutritional properties of functional cookies and chocolate sauce. *Cereal Chemistry*, 98(4), pp. 958–967. DOI.10.1002/cche.10437

22. **Darwish, A.M.G.**, Soliman, T.N., Elhendy, H.A., El-Kholy, W.M. (2021). Nano-encapsulated Iron and Folic Acid-Fortified Functional Yogurt Enhance Anemia in Albino Rats. *Frontiers in Nutrition*, 8, 654624. DOI:10.3389/fnut.2021.654624
23. **Darwish, A.M.G.**, Al- Jumayi, H.A.O., Elhendy, H.A. (2021). Effect of germination on the nutritional profile of quinoa (*Cheopodium quinoa* Willd.) seeds and its anti-anemic potential in Sprague–Dawley male albino rats. *Cereal Chemistry*, 98(2), pp. 315–327. DOI:10.1002/cche.10366
24. Abdalrahman Al Jumayi, H., **Darwish, A.M.G.** (2021).Frying Time and Temperature Conditions' Influences on Physicochemical, Texture, and Sensorial Quality Parameters of Barley-Soybean Chips. *Journal of Food Quality*, 2021, 5748495. DOI:10.1155/2021/5748495
25. Sohaimy, S.A.E., Brennan, M.A., **Darwish, A.M.G.**, Brennan, C.S. (2021). Chickpea Protein Isolation, Characterization and Application in Muffin Enrichment. *International Journal of Food Studies*, 10, pp. SI57–SI71. DOI:10.7455/ijfs/10.SI.2021.a5
26. Hamad, G.M., Hafez, E.E., Abdelmotilib, N.M., Abdel-Hmeed, K.M., Safwat, H.A. and **Darwish, A.M.G.** (2020). Quality assessment, functional potentials and safety evaluation of stored Egyptian honey as environmental pollution bioindicator. *Environmental Toxicology and Chemistry*. 39:1894–1907. <https://doi.org/10.1002/etc.4811>
27. Abdel-Azeem, A.M., Abu-Elsaoud, A.M., **Darwish, A.M.G.**, Balbool, B.A., Abo Nouh, F.A., Abo Nahas, H.H., Abdel-Azeem, M.M., Ali, N.H. and Kirk, P.M. (2020). The Egyptian Ascomycota 1: Genus *Aspergillus*. *Microbial Biosystems*. 5(1): 61-99. DOI: [10.21608/mb.2020.100044](https://doi.org/10.21608/mb.2020.100044)
28. El-Sohaiby, S., Brennan, M., **Darwish, A.M.G.**, Brennan, C. (2020). Physicochemical, texture and sensorial evaluation of pasta enriched with chickpea flour and protein isolate. *Annals of Agricultural Sciences*. 65 (1): 28-34. <https://doi.org/10.1016/j.aogas.2020.05.005>
29. Shehata, M.G., **Darwish, A.M.G.**, El-Sohaiby, S. (2020). Structural and functional properties of water-soluble polysaccharides extracted from Egyptian agricultural by-products. *Annals of Agricultural Sciences*. 65 (1): 21-27. <https://doi.org/10.1016/j.aogas.2020.05.004>
30. Hamad, G.M., Abdelmotilib, N.M., **Darwish, A.M.G.**, Zeitoun, A. (2020). Commercial probiotic cell free supernatants for inhibition of *Clostridium perfringens* poultry meat infection in Egypt. *Anaerobe*. 62, 102181. DOI:10.1016/j.anaerobe.2020.102181
31. Al- Jumayi, H., Elhendy, H.A. and **Darwish, A.M.G.** (2020). Biological Effects of Red Chili Pepper (*Capsicum annuum*) Consumption on High Fat Diet Female Albino Rats. *Pakistan Journal of Biological Sciences* 23, 150-158. DOI: 10.3923/pjbs.2020.150.158
32. El-Kholy, W.M., Soliman, T.N. and **Darwish, A.M.G.** (2019). Evaluation of date palm pollen (*Phoenix dactylifera* L.) encapsulation, impact on the nutritional and functional properties of fortified yoghurt. *PLoS ONE*. 14(10): e0222789. <https://doi.org/10.1371/journal.pone.0222789>
33. **Darwish, A.M.G.** (2019). Fungal mycotoxins and natural antioxidants: Two sides of the same coin and significance in food safety. *Microbial Biosystems*. 4(1), 1-16. DOI: 10.21608/MB.2019.37468
34. **Darwish, A.M.G.**, Hamad, G.M. and El Sohaimy, S.A. (2018). Nutrients and Constituents Relevant to Antioxidant, Antimicrobial and Anti-Breast Cancer Properties of *Salvia officinalis* L. *International Journal of Biochemistry Research & Review*. 23(1): 1-13. doi: 10.9734/ijbcr/2018/43273
35. **Darwish, A.M.G.**, Khalifa, R.K. and El Sohaimy, S.A. (2018). Functional Properties of Chia Seed Mucilage Supplemented In Low Fat Yoghurt. *Alexandria Science Exchange Journal*. 39(3): 450-459. doi: 10.21608/asejaiqsae.2018.13882
36. **Darwish, A.M.G.**, Allam, M.G. and Ayad, E.H.E. (2018). Physicochemical Profile and Lactic Acid Bacteria Genera Inhabit Egyptian Raw Camel, Sheep, Goat, Buffalo and Cow milk. *Microbial Biosystems*. 3(1): 12–24. DOI: 10.21608/MB.2018.12355
37. Allam, M.G.M., **Darwish, A.M.G.**, Ayad, E.H.E. (2017). Improve hygienic quality of Egyptian Karish cheese employing isolated antagonistic *Lactobacilli* strains. *Annual Research & Review in Biology*. 19(2): 1-13. doi: 10.9734/arrb/2017/37116
38. Hamad, G.M., **Darwish, A.M.G.**, Abu-Serie, M.M. and El Sohaimy, S.A. (2017). Antimicrobial, Antioxidant and Anti-inflammatory Characteristics of Combination (Cassia fistula and Ocimum basilicum) Extract as Natural Preservative to Control and Prevent Food Contamination. *Journal of Food and Nutrition Research*. 5: (10): 771-780. doi: 10.12691/jfnr-5-10-8.
39. Allam, M.G.M., **Darwish, A.M.G.**, Ayad, E.H.E., Shokery, E.S. and Darwish, S.M. (2016). *Lactococcus* species for conventional Karish cheese conservation. *LWT- Food Science and Technology*. 79: 625–63. doi.org/10.1016/j.lwt.2016.11.032
40. Allam M.G.M, **Darwish A.M.G.**, Ayad E.H.E, Shokery E.S, Mashaly R.E, Darwish S.M (2016) *In vivo* evaluation of safety and probiotic traits of isolated *Enterococcus faecium* strain KT712. *Research Journal of Microbiology*. 11: 169-177. doi: 10.3923/jm.2016.
41. **Darwish, A.M.G.**, Ayad, E.H.E., Darwish, S.M. and El Souda, M.A. (2011). New functional frozen bifidus yoghurt-like products. *Egyptian Journal of Dairy Science*. 39: 53-63.
42. **Darwish, A.M.G.**, Ayad, E.H.E., Shokry, E.S., Mashaly, R.E., Osman, N.A. and Darwish, S.M. (2010). Wild Egyptian probiotic cultures for functional fermented dairy products. *Egyptian Conference of Dairy Science and Technology Proceeding*. 1-3 Nov. (2010). Cairo, Egypt. 565-583.
43. Ayad, E.H.E., **Darwish, A.M.G.**, Darwish, S.M. and El Souda, M.A.(2009). Production of novel functional yoghurt-like products. *Egyptian Journal of Dairy Science*. 38: 183-199.

(BOOK CHAPTERS)

1. **Darwish, A.M.G.**, Shehata, M.G., Elbaz, A.M.F., Abdou, Entsar S.d; Mohamed, Entsar N.d; Idriss, Heba F.F.M., Abdel-Azeem, A.M., Abdelaleem, M.A. (2023). Chapter 13 - Packaging, logistics, and storage strategies for minimizing postharvest decay of perishable commodities. In Bhim Pratap Singh, Shekhar Agnihotri, Garima Singh, Vijai Kumar Gupta (Eds). Postharvest Management of Fresh Produce, Academic Press, 2023, pp. 323–345. Elsevier, Amsterdam, Netherlands. <https://doi.org/10.1016/B978-0-323-91132-0.00006-X>
2. **Galal Darwish**, A.M., Aksoy, A., Idriss, H.F.F.M., Yahayu, M., El Enshasy, H.A. (2023). Chapter 15 - Functional Role of Macrofungi as Prebiotics and Health Perspectives. In Deshmukh, S.K., Sridhar, K.R., & El Enshasy, H.A. (Eds.). Bioprospects of Macrofungi: Recent Developments (1st ed.). Bioprospects of Macrofungi: Recent Developments, 2023, pp. 322–342. CRC Press, <https://doi.org/10.1201/9781003343806-19>
3. Ahmed M. Abdel-Azeem, Fatma A. Abo Nouh, Sara A. Gezaf, **Amira M.G. Darwish**, Mohamed Ahmed Abdel-Azeem (2023). Chapter 1 - Propionic acid chemistry and production. In Vijai Kumar Gupta (Eds), Valorization of Biomass to Bioproducts: Biochemicals and Biomaterials. Elsevier, Amsterdam, Netherlands. <https://doi.org/10.1016/B978-0-12-822888-3.00011-6>
4. Ahmed M. Abdel-Azeem, Teroj A. Mohamed, Sara A. Gezaf, Fatma A. Abo Nouh, **Amira M.G. Darwish**, Hebatallah H. Abo Nahas (2023). Chapter 4 - Applications of itaconic acid in biofuel production. In Vijai Kumar Gupta (eds), Valorization of Biomass to Bioproducts: Biochemicals and Biomaterials. Elsevier, Amsterdam, Netherlands. <https://doi.org/10.1016/B978-0-12-822888-3.00010-4>
5. Ahmed M. Abdel-Azeem, Fatma A. Abo Nouh, Sara A. Gezaf, Teroj A. Mohamed, **Amira M.G. Darwish** (2023). Chapter 13 - Industrial production of carbohydrate-degrading enzymes. In Vijai Kumar Gupta (eds), Valorization of Biomass to Bioproducts: Biochemicals and Biomaterials. Elsevier, Amsterdam, Netherlands. <https://doi.org/10.1016/B978-0-12-822887-6.00022-X>
6. AboNahas H.H. **Darwish, A.M.G.**, Abd EL-kareem, H.F., AboNahas, Y.H., Mansour, S.A., Korra, Y.K., Sayyed, R.Z., Abdel-Azeem, A.M., Saied, E.S. (2022) Chapter 3: Trust Your Gut: The Human Gut Microbiome in Health and Disease. In: Sayyed R.Z., Khan M. (eds) Microbiome-Gut-Brain Axis. Springer, Singapore. https://doi.org/10.1007/978-981-16-1626-6_3
7. Abo Nahas, H.H., **Darwish, A.M.G.**, Abo Nahas, Y.H., Elsayed, M.A., Abdel-Azeem, M.A., Abdel-Azeem, A.M. (2021). Chapter 2: Fungi as a Gold Mine of Antioxidants. In: Abdel-Azeem A.M., Yadav A.N., Yadav N., Sharma M. (eds) Industrially Important Fungi for Sustainable Development. Fungal Biology. Springer, Cham. https://doi.org/10.1007/978-3-030-85603-8_2
8. **Darwish, A.M.G.**, Abo Nahas, H.H., Korra, Y.H., Osman, A.A., El-Kholy, W.M., Reyes-Córdova, Saied, E.M., Abdel-Azeem, A.M. (2021). Chapter 13: Fungal Lipases: Insights into Molecular Structures and Biotechnological Applications in Medicine and Dairy Industry. In: Abdel-Azeem A.M., Yadav A.N., Yadav N., Sharma M. (eds) Industrially Important Fungi for Sustainable Development. Fungal Biology. Springer, Cham. https://doi.org/10.1007/978-3-030-85603-8_13
9. **Darwish, A.M.G.**, Abdelmotilib, N.M., Abdel-Azeem, A.M., Abo Nahas, H.H. and Mohesien, M.T. (2020). Chapter 8: Applications of *Chaetomium* Functional Metabolites with Special Reference to Antioxidants. In: Recent Developments on Genus *Chaetomium*, 227-240. Springer.
10. **Darwish, A.M.G.** and Abdel-Azeem, A.M. (2020). Chapter 9: *Chaetomium* Enzymes and Their Applications. In: Recent Developments on Genus *Chaetomium*, 241-249. Springer.
11. Abdel-Azeem, A.M., Abdel-Azeem, M.A., Abdul-Hadi, S.Y. and **Darwish, A.G.** (2019). *Aspergillus*: Biodiversity, Ecological Significances, and Industrial Applications. In: Recent Advancement in White Biotechnology through Fungi. Volume 1: Diversity and Enzymes Perspectives. Springer Nature Switzerland.
12. Abdel-Azeem, A.M., Abdel-Azeem, M.A., **Darwish, A.G.** and Ibrahim, N.A. (2019). *Fusarium*: Biodiversity, Ecological Significances, and Industrial Applications. In: Recent Advancement in White Biotechnology through Fungi. Volume 1: Diversity and Enzymes Perspectives. Springer Nature Switzerland

(PROCEEDING ABSTRACTS)

1. **Darwish, A.M.G.** (2022). Nanotechnology Applications in Functional Foods towards Food Security. New Technologies in nano-technology and its applications towards sustainability and green economy. Organized by National Research Center (NRC) and City of Scientific Research and Technological Applications (SRTA-City). December 20-22 (2022). Cairo, Egypt
2. **Darwish, A.M.G.** (2022). Future Foods: Smart Food Patterns for Food Security to Adapt Climate Change. Arab Strategies for Reducing the Risks of the Climate Change. Organized by Egy-Arab Association for Investment, Innovation and Industrial Development (EAFID). October 2-6 (2022). Sharm ElSeikh, Egypt
3. **Darwish, A.M.G.** (2022). Gut Microbiome from the Food Science Perspective. 18th Annual International Congress of the Egyptian Association for the Study of Liver and Gastrointestinal Diseases, Session: Gut Microbiome in Health and Diseases. March 1-3. (2022). Grand Nile Towers, Cairo, Egypt

4. **Darwish, A.M.G.** (2022). Food Science and Sustainability: Pivotal keys in food security challenge. Arab Conference of Food Safety: Towards Food Secured Arab World. Organized by Egy-Arab Association for Investment, Innovation and Industrial Development (EAFID). March 19. (2022). Cairo, Egypt
5. **Darwish, A.M.G.** (2021). Nanoencapsulation of Egyptian date palm pollen (*Phoenix dactylifera* L.) and application in symbiotic yoghurt. Scientific Research between the present and the future visions Conference. 21-24 Oct. (2021). Sharm Elshiekh, Egypt.
6. **Darwish, A.M.G.** (2021). Post-pandemic evolve flavor towards functionality. The second forum of the Departments of Chemistry for Flavors and Odors and the Department of Oils and Fats, the Food Science Division of the National Research Center under entitled "Modern Trends and Techniques to Serve the Food Axis for Sustainable Development Vision 2030". 29 Sept. (2021). Safir Hotel, Cairo, Egypt.
7. **Darwish, A.M.G.** (2019). Evaluation of Date Palm Pollen (*Phoenix dactylifera* L.) Encapsulation Impact on the Nutritional and Functional Properties of Fortified Yoghurt. 1st International Conference on Food, Nutrition Security and Sustainable Agriculture Proceeding. 1-3 Dec. (2019). Grand Nile Tower Hotel, Cairo, Egypt.
8. **Darwish, A.M.G.** (2019). Fungal Mycotoxins and Natural Antioxidants: Two Sides of the Same Coin and Significance in Food Safety. Fourth National Fungus Day of Egypt Proceeding. 24 Feb. (2019). Port Said, Egypt.
9. **Darwish, A.M.G.** (2018). Microstructure and Functional Properties of Chia Seed Mucilage and its use in Low Fat Yoghurt Manufacture. The 13th Egyptian Conference of Dairy Science and Technology Proceeding. 28-29 October (2018). Safir Hotel, Cairo, Egypt.
10. **Darwish, A.M.G.** (2018). Fungal Mycotoxins and Natural Antioxidants: Two Sides of the Same Coin and Significance in Food Safety. The Second International Conference on Mycology in MENA (ICM- 2018), Fungi in Changing World Proceeding. 16-18 October (2018). Suez Canal University , Ismailia, Egypt.
11. **Darwish, A.M.G.** (2018). Milk Microconstituents and Their Potential Role: An Overview. Dairy symposium, Nutritional and Health Impacts of Some Minor Milk Constituents Abstract Book. 18 April (2018). National Research Center, Cairo, Egypt.
12. **Darwish, A.M.G.** (2018). Natural bio-preservatives: One of the future strategies tackling sustainable development food and health challenges. First International Conference of the Egyptian Society of Food Safety, Food Safety "Science, Health & Behavior" Proceeding. 15-18 Feb. (2018). Sharm El Sheikh, Egypt.
13. **Darwish, A.M.G.** (2016). Food ingredients: How to conserve during food processing and preservation. Food Processing and Preservation workshop Booklet. 26 & 29 May (2016). City of Scientific Research and Technological Applications (SRTA-City), Alexandria, Egypt.
14. **Darwish, A.M.G.**, Ayad, E.H.E., Darwish, S.M. and El Souda, M.A. (2016). Talbina: Medicine of the Prophet as a prebiotic. New Processing Technologies in Dairy Industry Symposium Abstract Book. 6th Apr. (2016). National Research Centre, Cairo, Egypt.
15. **Darwish, A.M.G.**, Ayad, E.H.E., Darwish, S.M. and El Souda, M.A. (2015). Production of healthy fermented milk contain Talbina. Cairo Innovates 2, 2nd Cairo International Exhibition of Innovation Abstract Book. Ministry of Scientific Research & Academy of Scientific Research and Technology. 24, 25 Nov. (2015). Baron Palace, Cairo (Egypt).
16. **Darwish, A.M.G.**, Ayad, E.H.E., Shokry, E.S., Mashaly, R.E. and Darwish, S.M. (2015). New probiotic isolates for Nutraceuticals products. Desert Technology 12th International Conference (DT 12) Proceeding. 16- 19 Nov. (2015).Cairo, Egypt.
17. **Darwish, A.M.G.**, Ayad, E.H.E., Shokry, E.S., Mashaly, R.E. and Darwish, S.M. (2015). Functional aspects of Lactobacillus strain Lb. plantarum isolated from traditional Egyptian Zabady. The 12th Egyptian Conference of Dairy Science and Technology Proceeding. Milk and Dairy Products: A Healthy Vision. 9-11 Nov. (2015). Cairo, Egypt.
18. **Darwish, A.M.G.** and Ayad, E.H.E. (2014). Innovative functional yoghurt-like products with new probiotic LAB. Cairo Innovates 1, 1st Cairo International Exhibition of Innovation Abstract Book. Ministry of Scientific Research & Academy of Scientific Research and Technology. 19- 20 Nov. (2014). American University Cairo (AUC), Cairo, Egypt.
19. **Darwish, A.M.G.**, Ayad, E.H.E., Shokry, E.S., Mashaly, R.E. and Darwish, S.M. (2014). Functional aspects of new probiotics isolated from Laban Rayeb and Zabady. The 6th Alexandria Conference of Food Science and Technology Proceeding. 4- 6 March (2014). Alexandria, Egypt.
20. Ayad, E.H.E. and **Darwish, A.M.G.** (2013). Innovative functional yoghurt-like products with new probiotic LAB. The 2nd exhibition of the outputs and applications of scientific research Abstract Book, Ministry of Scientific Research. 12 May (2013). Cairo, Egypt.
21. **Darwish, A.M.G.**, Ayad, E.H.E., Shokry, E.S., Mashaly, R.E., Osman, N.A. and Darwish, S.M. (2010). Wild Egyptian probiotic cultures for functional fermented dairy products. Egyptian Conference of Dairy Science and Technology Proceeding. 1-3 Nov. (2010). Cairo, Egypt.