Curriculum Vitae

Notarization. I have read the following and certify that this *curriculum vitae* is a current and accurate statement of my professional record.

Signature

Date 30 August 2019

Personal Particulars

Name: Mohamed Fawzy Ramadan Hassanien

Birth Date: August 07, 1974 (Zagazig, Egypt).

Nationality: Egyptian.

Current Position:

-Since August 2014 Professor of Biochemistry (Food Chemistry), Biochemistry Department, Faculty of Agriculture, Zagazig University, Zagazig 44519, Egypt.

-Since January 2013, Professor at Deanship of Scientific Research, Umm Al-Qura University, Makkah, KSA.

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Profile Link:

https://scholar.google.com/citations?user=KAV33osAAAAJ&hl=en
https://publons.com/researcher/444228/mohamed-fawzy-ramadan-hassanien/
https://www2.scopus.com/authid/detail.uri?authorId=7006764090
https://uqu.academia.edu/ProfMohamedFawzyRamadanHassanien

Profile

Highly proficient researcher and teaching professor with extensive postdoctoral experience from Germany, Finland, and the USA in projects of food chemistry, food science, nutrition, plant molecular biology, biochemistry, physiology, and biotechnology with specialization in food chemical safety, sensory evaluation, and functional foods. Excellent communicator and facilitator, experienced in outreach and in creating networks of experts to participate in reaching project goals. Experienced in team-based and multidisciplinary projects. Experienced in a wide range of biological research. Innovative thinker and problem-solver and experienced in evaluating and improving projects at local and international scales.

Languages spoken

Arabic: speaking, writing and reading – Proficient
English: speaking, writing and reading – Proficient
German: speaking, writing and reading – Proficient
French: speaking, writing and reading – Very Good

Education and Research Experiences

-Oct. 2011- Dec. 2011 Post-doctoral fellow, Department of Nutrition and Food Science, College of Agriculture and Natural Resources, University of Maryland, MD, USA.

-Feb. 2011- May 2011 Post-doctoral fellow (DAAD), Max Rubner Institute, German Federal Research Institute for Nutrition and Food, Department for Lipid Research, Detmold, Germany.

-Nov. 2008- Nov. 2009 Post-doctoral fellow (Arab Distinguished Fellow), Institute of Food Chemistry, Technical University of Berlin, Germany.

-Aug. 2007- Feb. 2008 Post-doctoral fellow (Parown-Egypt), Applied Chemistry and Microbiology Department, Faculty of Agriculture, University of Helsinki, Finland.

-Jul. 2006- Oct. 2006 Post-doctoral fellow (DAAD), Institute of Food Chemistry and Technology, Technical University of Berlin, Germany.

-2004 Ph.D. (*Dr. rer. nat.*) in **Natural Science-Food Chemistry**, Technical University of Berlin, Germany.

-1998 M.Sc. in **Biochemistry** "with excellent and honor degree", Faculty of Agriculture, Zagazig University, Egypt.

-1995 B.Sc. in **Agricultural Sciences-Biochemistry** "with excellent and honor degree", Faculty of Agriculture, Zagazig University, Egypt.

Chronological Employment History

-Aug. 2014 to present: Professor of Food Chemistry at Biochemistry Department, Faculty of Agriculture, Zagazig University, Egypt.

-Jan. 2013 to present (sabbatical leave): Professor of Biochemistry, Deanship of Scientific Research, Umm Al-Qura University, Makkah, KSA.

-Nov. 2012: Visiting Professor (100% teaching) at School of Biomedicine, Far Eastern Federal University, Vladivostok, Russia.

-Mar. 2009–June. 2014: Associate professor at Biochemistry Department, Faculty of Agriculture, Zagazig University, Egypt.

-Mar. 2004–Aug. 2009: Assistant professor (University lecturer) at Biochemistry Department, Faculty of Agriculture, Zagazig University, Egypt.

-Feb. 2011–May. 2011: DAAD Postdoctoral Fellow at Max Rubner Institute, Federal Research Institute for Nutrition and Food, Department for Lipid Research, Detmold, Germany.

-Jan. 2010–Dec. 2010: Visiting Professor (100% research) at Faculty of Food and Agriculture, King Saud University, Kingdom of Saudi Arabia.

-Nov. 2008–Nov. 2009: Arab distinguished postdoctoral fellow at Institute of Food Chemistry, Technical University of Berlin, Germany.

-Aug. 2007–Feb. 2008: Postdoctoral fellow at Applied Chemistry and Microbiology Department, Faculty of Agriculture, University of Helsinki, Finland.

-Jul. 2006–Oct. 2006: DAAD Postdoctoral Fellow at Institute of Food Chemistry, Technical University of Berlin, Germany.

-Nov. 1999-Feb. 2004: Ph.D. student (through a scholarship from Egyptian Ministry of Higher Education) at Institute of Food Chemistry, Technical University of Berlin, Germany.

-Nov. 1998-Mar. 2004: Assistant lecturer at Agricultural Biochemistry Department, Faculty of Agriculture, Zagazig University, Egypt.

-Dec. 1995-Nov. 1998: Demonstrator (Teaching Assistant) at Agricultural Biochemistry Department, Faculty of Agriculture, Zagazig University, Egypt.

Teaching Experience

Professor for courses taught at Zagazig University (Egypt)

1- Undergraduate courses

Working as teaching assistant and assistant lecturer (from 1995 to 1999) and as Professor of Food Chemistry (from 2004 to 2013) at Biochemistry Department, Faculty of Agriculture, Zagazig University (Egypt), I was involved in teaching undergraduate courses. Teaching responsibilities were including and not limited to prepare curriculum, plan course organization, teach courses, create and grade quizzes, design laboratory manuals and demonstrate equipment and techniques. This was done by using advanced instructional technology to enhance the learning process. The following table is showing a list of the course which I taught during this time.

Course	Level	Average number of student/year
Inorganic Chemistry	Interdepartmental freshman general distribution requirement	300-400
Organic Chemistry	Interdepartmental freshman general distribution requirement	300-400
Fundamentals of Biochemistry	Interdepartmental sophomore general distribution requirement	300-350
Protein Chemistry	Genetics Department- junior requirement	15-20
Biosynthesis of Proteins	Genetics Department- junior requirement	15-20
Instrumental Analytical Chemistry	Biochemistry Department- junior requirement	15-20
Physical Chemistry	Biochemistry Department- junior requirement	15-20
Lipids Chemistry and Analysis	Biochemistry Department- junior requirement	25-20
Chemical Analysis of Carbohydrates	Biochemistry Department- junior requirement	15-20
Analytical Chemistry	Biochemistry Department- junior requirement	15-20
Food chemistry	Biochemistry Department- junior requirement	15-20
Food Chemistry laboratory	Biochemistry Department- junior requirement	15-20
Food analysis	Biochemistry Department- junior requirement	15-20
Enzymes chemistry	Biochemistry Department- junior requirement	15-20
Functional foods and nutraceuticals	Biochemistry Department- junior requirement	15-20
Antioxidants and health-promoting factors	Biochemistry Department- junior requirement	15-20
Food Analysis	Food Science Department- junior requirement	20-30
Chemistry of Biomolecules	Genetics Department- senior requirement	15-20

2- Post-graduate courses *(average number of students is 15 in each)*

Working as an Assistant Professor (from 2004 to 2009), Associate Professor (from 2009 to 2014) and Professor (2014 to present) at Biochemistry Department, Zagazig University, I was involved in teaching the following under- and post-graduate courses including: Food chemistry, Food biochemistry, Food technology, Functional foods, Food safety, Food analysis, Biochemistry,

Inorganic chemistry, Organic chemistry, Proteins chemistry, Chemistry and analysis of lipids, Chemistry and analysis of agricultural by-products.

Professor for a course taught at Far Eastern Federal University, Vladivostok, Russia *(average number of students is 20)*

Professor for "***Food Proteins and Enzymes***" course in 2012 (Master Degree Program of Food and Beverage Science).

Professor for courses taught at Umm Al-Qura University, KSA *(10 classes with an average number of students is 30 in each)*

- Professor for "Principles of Biochemistry" Courses 2014
- Professor for "Principles of Biology" Courses 2014 and 2015
- Professor for "Principles of Genetics" Courses 2016 and 2017

Competencies

- High expertise in food chemistry, food sciences, food technology, biochemistry, and computer-aided molecular modeling.
- A compelling record of research.
- Ability to establish cutting-edge research and teaching programs while mentoring students.
- Ability to communicate effectively with students.

Academic Activities and Responsibilities

Certain duties and responsibilities are provided including:

- Maintaining an atmosphere which fosters academic integrity.
- General supervision, counseling and coordination of graduate student programs.
- Recommending graduate candidates for admission.
- Maintaining a master file on graduate students (an up-to-date collection of all official papers for each student in individual folders).
- Ensuring that graduate student semester reports from graduate students are completed.
- Acquainting the student with departmental policies and providing personal counseling to help the student develop.
- Arranging space for the graduate student research project.
- Checking and approving necessary graduate forms and requests for materials, travel and services.

- Assisting students in arranging for guidance committees
- Checking the academic standing of the student at the end of each semester. If the student grade point average falls below 3.0 or a grade lower than 2.0 is obtained, a critical re-evaluation of the program should be made immediately with the department chairperson and associate chairperson.
- Making the initial acceptance of the thesis/dissertation, deciding when it is satisfactory for committee action, and scheduling the meeting of the guidance committee for the final oral examination.
- Seeing that an article based on the graduate thesis/dissertation is prepared and submitted for publication.
- Initiating the following forms for the M.Sc. and Ph.D. student:
    a. Appointment of the guidance committee
    b. M.Sc. or Ph.D. program plan
    c. Program adjustment
    d. Change of status
    e. Announcement form of examinations in the departmental newsletter
    f. Report of oral and written examination
    g. Final degree certification
    h. Checkout & final certification

Supervision Record

-8 M.Sc. and 5 Ph.D. dissertations were completed and published under my supervision.

-One of my M.Sc. students completed her PhD at Purdue University, USA.

-One of my M.Sc. students completed her PhD at School of Medicine, Kobe University, Japan.

Scientific Skills

Food Analysis and Biochemistry Techniques

- Chromatographic analysis of macro- and micro-biomolecules in food, plants and animals using analytical and preparative TLC, HPTLC, GC-FID, GC-MS and HPLC.
- Physical and chemical traits of food and food compounds.
-Rheological and texture properties of foods.
-Health-promoting properties of bioactive compounds in foods and plants
-Electron Spin Resonance (ESR) spectroscopy.
-Antimicrobial techniques.
-Antioxidant activity techniques.
-Radical Scavenging activity techniques.
-Structure-function relationship of bioactive compounds.
- Protein quantification and analysis using electrophoresis techniques.
- DNA extraction and gel purification.
- Molecular analyses (PCR, RT PCR, Southern and northern analyses).
- Physiological and biochemical traits analysis for plants and animals.

Software Tools

-EndNote
-Statistical Analysis Software (SAS)
-Adobe Photoshop
-Microsoft PowerPoint: Animations, Charts, Graphs and Images
-Excel 2007: Basics II- Math and Functions

Management Skills

• Planning, providing and protecting.
• Vision, persistence and flexibility.
• Leadership and monitoring.
• Effective delegation and people motivation.
• In-depth, analytical thinking.
• Time management and strong presentations.
• Excellent contacting and communicating skills.
• Ability to work long hours, often under pressure.
• Supervision of temporary, seasonal and permanent employees as well as freelancers.
• Assisting in preparing and implementing capital and expense budgets for projects.
• Maintaining and successful tracking of accurate sheets and records.

• High data management and analytical skills.

Public and Professional Service

Editorial Activities

Editorial board (2019-present), Journal of Advanced Research

(https://www.journals.elsevier.com/journal-of-advanced-research/editorial-board)

Editorial board (2013-present), Journal of Medicinal Food (http://online.liebertpub.com/JMF).

Editor in chief (2014-present), Research & Reviews: Journal of Food and Dairy Technology (http://www.rroij.com/editorialboard-food-and-dairy-technology.php).

Editor in chief (2009-present), Journal of Cereals and Oilseeds (www.academicjournals.org/JCO).

Editorial board (2017-present), Recent Patents on Food, Nutrition & Agriculture (https://benthamscience.com/journals/recent-patents-on-food-nutrition-and-agriculture/editorial-board/#top).

Editorial board (2017-present), The Open Food Science Journal (https://benthamopen.com/TOFSJ/editorial-board/).

Editorial board (2017-present), The Open Clinical Biochemistry Journal (https://benthamopen.com/TOCCHEMJ/editorial-board/).

Editorial board (2017-present), The Open Bioactive Compounds Journal (https://benthamopen.com/TOBCJ/editorial-board/).

Editorial board (2003-present), Chemistry: an Indian Journal (www.tsijournals.com/caij).

Editorial board (2003-present), Natural Products: an Indian Journal (www.tsijournals.com/npaij).

Guest Editor (2010), International Journal of Agronomy (http://www.hindawi.com/journals/ija/si/905039/)

Editorial board (2010-present), Journal of Food Processing and Technology (www.omicsonline.org/jfpthome.php)

Editorial board (2011-present), International Journal of Food, Agriculture and Veterinary Sciences (http://www.cibtech.org).

Editorial board (2012-present), Journal of Agricultural Research and Natural Resources (www.scienceparkjournals.org/jarnr).

Editorial board (2012-present), International Journal of Biochemistry Research & Review (http://www.sciencedomain.org).

Editorial board (2013-present), Journal of Plant Biochemistry & Physiology

(http://www.esciencecentral.org/journals/plant-biochemistry-physiology.php).

Editorial board (2014-present), Journal of Biochemistry International (http://www.ikpress.org/editorial-board-members/37).

Editorial board (2019-present), Pakistan Journal of Nutrition

(https://scialert.net/current.php?issn=1680-5194).

Professional Activities (Projects evaluation for International Associations)

FP7 Evaluator (2009): Selected from European Commission to be an evaluator for the research proposal to *FP7-KBBE-2009-3* call in the fields of Biotechnologies, Agriculture and Food.

Misr El Kheir (MEK) reviewer (2012): Selected from MEK to be an evaluator for the research proposal to call in the fields of biochemistry, biotechnology, agriculture and food.

King Abdulaziz City for Science and Technology (KACST) reviewer (2013-to present): Selected from KACST to be an evaluator for the research proposals in the fields of biotechnology, agriculture and food.

DAAD reviewer (2015-to present): Selected from DAAD-Kairo to be an evaluator for the research proposals of PhD scholarships in the fields of biotechnology, agriculture and food.

Fulbright reviewer (2014-to present): Selected from Fulbright Scholar Program to be an evaluator for the research proposals of PhD scholarships in the fields of biochemistry, biotechnology, agriculture and food.

Review Activities (for International journals)

Reviewer (2003-present): regular reviewer for many international highly cited scientific journals in the field of food chemistry, food technology, biochemistry and agricultural chemistry

(e.g., *Journal of Agricultural and Food Chemistry, Bioresources Technology, Carbohydrate polymers, Food and Bioprocess Technology, Food Chemistry, Food Research International, Journal of Hazardous Materials, Journal of the Science of Food and Agriculture, Journal of Food Science, Journal of the American Oil Chemist Society, Food and Chemical Toxicology, Arabian Journal of Chemistry, European Food Research and Technology, Journal of Food Composition and Analysis, Journal of Food Processing and Preservation, Phytotherapy Research, Research in Veterinary Science, Journal of Food Biochemistry, Journal of Food Quality…*etc).

Honors, Academic Awards and Recognitions

-1991-1995: Outstanding undergraduate student award awarded annually to the student with the highest GPA in the entire Faculty of Agriculture at Zagazig University, Egypt.

-1999-2001: Scholarship totally funded (tuition and stipend) by the Egyptian Government to pursue Ph.D. in Food Chemistry at Institute of Food Chemistry, Technical University of Berlin, Germany.

-2002-2004: Fellowship totally funded (tuition and stipend) by the German Ministry of Economics and Technology to pursue a Ph.D. in Food Chemistry.

-2002-2004: Many travel grants from the Berlin University of Technology for outstanding researchers.

- 2006: IAMZ (Zaragoza, Spain) scholarship and travel grant.

-2006: DAAD (Germany) award and post-doctoral scholarship at Food Chemistry Institute, Berlin University of Technology (Germany).

-2006: Inclusion in Who's Who in Science and Engineering.

-2006: Abdul Hamed Shoman Prize (www.shoman.org) for Young Arab Researchers in Agricultural Sciences (10.000 USD).

-2007-2008: Parown grant (www.mhesr-initiatives.org) and postdoctoral scholarship (from August 2007 to February 2008) at Applied Chemistry and Microbiology Department, Faculty of Agriculture, University of Helsinki (Finland).

-2007: Inclusion in Who's Who in the World.

-2007: Travel grant from the European Federation for the Science and Technology of Lipids (Euro Fed Lipid) to attend and participate in the 5th Euro Fed Lipid Congress in Gothenburg (Sweden).

-2007: Unilever Prize for the best paper in the field of applied food sciences that awarded to publication entitled Impact of enzymatic treatment on chemical composition, physicochemical properties and radical scavenging activity of goldenberry (*Physalis peruviana* L.) juice. ***Journal of the Science of Food and Agriculture*** 87:452-460.

-2008-2009: Arab distinguished scholar award (www.arabfund.org) and post-doctoral fellowship (from October 2008 to November 2009) at Food Chemistry Institute, Berlin University of Technology (Germany).

-2008: Unilever Prize for the best paper in the field of applied food sciences that awarded to a publication entitled Quercetin increases antioxidant activity of soy lecithin in a triolein model system, ***Food Science and Technology*** 41: 581-587.

-2007-2016: Zagazig University awards for encouraging publications in international journals.

-2008/2009: Zagazig University Award for Encouragement in Agricultural Sciences.

-2009: European Young Lipid Scientists Award from European Federation for the Science and Technology of Lipids **(www.eurofedlipid.org)**.

-2009: Egyptian State Prize for Encouragement in Agricultural Sciences.

-2012: AU-TWAS Young Scientist National Awards in Basic Sciences, Technology and Innovation.

-2013: TWAS-ARO Young Arab Scientist (YAS) Prize in Scientific and Technological Achievement (http://www.bibalex.org/TWAS-ARO/en/Prize/Details.aspx?prizeID=20).

-2014: Atta-ur-Rahman Prize in chemistry (http://twas.org/opportunity/atta-ur-rahman-prize-chemistry).

Academic and Practical Experiences

Experiences in the field of strategic programs

-2006-2010: Manager of Zagazig University strategic program for student exchange with foreign university and agencies.

Experiences in the field of Quality Assurance and Accreditation

- **2005**, Selected from the Egyptian Committee of Agricultural Studies to be the consulate of Agricultural Chemistry Program **(Proj. #4 ARSA)**.

- **2005**, Selected from the National Quality Assurance and Accreditation Committee **(NQAAC)** to be a peer reviewer for Egyptian institutions in the field of quality assurance and

- **2005-2007**, Member of the management team in Higher Education Enhancement Project Fund (**HEEPF, DO62-TO**). The project entitled (*Computer Molecular Modeling in Chemistry Education*).

- **2004-2006**, Member of the implementation team in Quality Assurance and Accreditation Project (**QAAP**) at Faculty of Agriculture, Zagazig University (**QAAP, ZAG/3/02**).

Membership in International Scientific Organizations

- European Federation of the Science and Technology of Lipids **(EuroFedLipid)**.
- American Oil Chemists' Society **(AOCS)**.
- German Chemical Society **(GDCh)**.
- Society of Chemical Industry **(SCI)**.
- American Chemical Society **(ACS)**.

Research, Scholarly, and Creative Activities

Grants (denotes competitive funding)

Year/Funding organization	Role	Title	Budget USD
2002-2004 Arbeitsgemeinschaft industrieller Forschungs-vereinigungen "Otto von Guericke" e. V. (AiF)	PI	-Development of enzymatic processing for Physalis seeds -Entwicklung eines Verfahrens zur enzymatischen Verarbeitung von Physalis Saaten	75.000
2006 DAAD Deutscher Akademischer Austausch Dienst German Academic Exchange Service	PI	Characterization and functional properties of plant glycolipids	15.000
2007-2008 STDF	PI	Induction of phytosterol/-stanol oxidation products in the Egyptian deep fried foods	60.000
2008-2009	PI	Synthesis of novel lecithin-bound phenolic compounds for functional applications	80.000
2010-2013 STDF	PI	Significance of sterols oxidation and polymerization in thermally-processed Egyptian foods	150.000
2011 DAAD Deutscher Akademischer Austausch Dienst German Academic Exchange Service	PI	Production and characterization of novel phenolics-enriched polar lipids for functional foods and pharmaceutical applications	30.000
2011 STDF	PI	Functionality and characteristics of goldenberry (*Physalis peruviana*) and prickly pear (*Opuntia ficus-indica*) pomace	15.000
2010	PI	Saudi Arabian Bee Products: Composition, Functionality and Safety Assessments	70.000
2014-2016	PI	Ameliorative Effect of *Morus alba* and *Bombyx mori* Against Embryogenesis Defects of Diabetic Mother Albin Rats	200.000
2014-2017 STDF	PI	Preparation and functionality of Phenolipids	250.000

Total fund awarded as PI
1.195.000 USD

Training Activities

- Lecturing on **"How to write a research grant"**
- Lecturing on **"How to form and lead a research team"**
- Lecturing on **"Scientific research ethics"**
- Lecturing on **"How to use scientific databases"**
- Lecturing on **"How to evaluate research article"**
- Lecturing on **"International publishing"** **Since 2012 certified-DAAD trainer to present *International Publishing* module**

DAAD
Kairo Akademie

References

1-Prof. Dr. Liangli Yu
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2-Prof. Dr. Lothar W. Kroh

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3- PD Dr. Jörg-Thomas Mörsel

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4- Prof. Dr. Sascha Rohn
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5- Prof. Mario Estévez
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6- Prof. Dr. Muhammad Iqbal Bhanger
National Center of Excellence in Analytical Chemistry, University of Sindh, Jamshoro-76080-Pakistan.
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7- Dr. Bertrand Matthäus
Max Rubner-Institute, Federal Research Institute for Nutrition and Food, Department for Lipid Research, Schützenberg 12, D-32756 Detmold, Germany.
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Patents

1-Mohamed Fawzy Ramadan Hassanien

Formulation and functionality of Phenolipids for novel foods and pharmaceuticals

Publication number	**WO2016097779 A1**
Publication type	**Application**
Application number	**PCT/IB2014/002849**
Publication date	**Jun 23, 2016**
Filing date	**Dec 19, 2014**
Priority date	**Dec 19, 2014**
Also published as	**US20160175377**

https://google.com/patents/WO2016097779A1?cl=en

https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2016097779

2-Assiri A., Elbanna K., and Ramadan M.F.

Cold-pressed oregano (*Origanum vulgare*) oil as a long-lasting antidermatophytic drug

-Under filling

Publications

Citation overview

	ELSEVIER SCOPUS	Google scholar
Total citations	**3420**	**5250**
***h*-index**	**33**	**40**
i10-index	**50**	**75**

Publications in the international peer-reviewed journals

Total published articles (Scopus) = 188
Total citation (Scopus) =3420

1- Mahmoud Z. Sitohy, Salah M. Labib, Said S. El-Saadany, **Mohamed F. Ramadan (2000)** Optimizing the conditions for starch dry phosphorylation with sodium mono- and dihydrogen orthophosphate under heat and vacuum. ***Starch/Staerke*** 52 (4): 95-100.
2- Mahmoud Z. Sitohy, Said S. El-Saadany, Salah M. Labib, **Mohamed F. Ramadan (2000)** Physicochemical properties of different types of starch phosphate monoesters. ***Starch/Staerke*** 52 (4): 101-105.
3- Mahmoud Z. Sitohy, **Mohamed F. Ramadan (2001)** Granular properties of starch phosphate monoesters. ***Starch/Staerke*** 53 (1): 27-34.
4- Mahmoud Z. Sitohy, **Mohamed F. Ramadan (2001)** Degradability of different phosphorylated starches and thermoplastic films prepared from corn starch phosphomonoesters. ***Starch/Staerke*** 53 (7): 317-322.
5- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2002)** Neutral lipid classes of black cumin (*Nigella sativa* L.) seed oils. ***European Food Research and Technology*** 214 (3): 202-206.
6- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2002)** Direct isocratic normal-phase assay of fat-soluble vitamins and beta-carotene in oilseeds. ***European Food Research and Technology*** 214 (6): 521-527.
7- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2002)** Proximate neutral lipid composition of niger (*Guizotia abyssinica* Cass.) seed. ***Czech Journal of Food Sciences*** 20 (3): 98-104.
8- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2002)** Characterization of phospholipid composition of black cumin (*Nigella sative* L.) seed oil. ***Nahrung/Food*** 46: 240-244.
9- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2002)** Oil Composition of coriander (*Coriandrum sativum* L.) fruit-seeds. ***European Food Research and Technology*** 215: 204-209.
10- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2003)** Lipid profile of prickly pear pulp fractions. ***Journal of Food, Agriculture and Environment*** 1: 66-70 (invited contribution).
11- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2003)** Analysis of glycolipids from black cumin (*Nigella sative* L.), coriander (*Coriandrum sativum* L.) and niger (*Guizotia abyssinica* Cass.) oilseeds. ***Food Chemistry*** 80: 197-204.
12- **Mohamed F. Ramadan Hassanien,** Joerg-Thomas Moersel **(2003)** Das Physalisbeerenoel: Eine neuentdeckte Quelle an essentiellen Fettsaeuren, Phytosterolen und antioxidativen Vitaminen. ***Fluessiges-Obst*** 7: 398-402.

13- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2003)** Oil goldenberry (*Physalis perviana* L.). ***Journal of Agricultural and Food Chemistry*** 51 (4): 969-974.

14- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2003)** Oil cactus pear (*Opuntia ficus-indica* L.). ***Food Chemistry*** 82 (3): 339-345.

15- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2003)** Determination of lipid classes and fatty acid profile of niger (*Guizotia abyssinica* Cass.) seed oil. ***Phytochemical Analysis*** 14 (6): 366-370.

16- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2003)** Recovered lipids from prickly pear [(*Opuntia ficus-indica* (L.) Mill)] peel: a good source of polyunsaturated fatty acids, natural antioxidant vitamins and sterols. ***Food Chemistry*** 83 (3): 447-456.

17- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2003)** Phospholipid composition of niger (Guizotia abyssinica Cass.) seed oil. ***Food Science and Technology/Lebensmittel-Wissenschaft und Technologie*** 36: 373-376.

18- **Mohamed F. Ramadan Hassanien,** Joerg-Thomas Moersel **(2003)** Agro-waste products from prickly pear fruit processing as a source of oil. ***Fruit Processing*** 4: 242-248.

19- **Mohamed F. Ramadan,** Lothar W. Kroh, Joerg-Thomas Moersel **(2003)** Radical scavenging activity of black cumin (*Nigella sativa* L.), coriander (*Coriandrum sativum* L.) and niger (*Guizotia abyssinica* Cass.) crude seed oils and oil fractions. ***Journal of Agricultural and Food Chemistry*** 51: 6961-6969.

20- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2004)** Goldenberry: a novel fruit source of fat soluble bioactives. ***INFORM*** 15 (2): 130-131.

21- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2004)** Oxidative stability of black cumin (*Nigella sativa* L.), coriander (*Coriandrum sativum* L.) and niger (*Guizotia abyssinica* Cass.) upon stripping. ***European Journal of Lipid Science and Technology*** 106 (1): 35-43.

22- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2004)** Antiradical performance of some common and nontraditional vegetable oils. ***INFORM*** 15 (8): 553-555.

23- **Mohamed F. Ramadan**, Joerg-Thomas Moersel **(2005)** Cape gooseberry, a golden fruit of golden future. ***Fruit-Processing*** 6: 396-400.

24- **Mohamed F. Ramadan,** Joerg-Thomas Moersel **(2006)** Mowrah butter: Nature's novel fat. ***INFORM*** 17:124-126.

25- **Mohamed F. Ramadan,** Sharanabasappa G., Seetharam Y. N., Seshagiri M., Joerg-Thomas Moersel **(2006)** Characterisation of fatty acids and bioactive compounds of Kachnar (*Bauhinia purpurea* L.) seed oil. ***Food Chemistry*** 98 (2): 359-365.

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