

ABSTRACT OF THE PROPOSAL

The core aim of my proposal which will be submitted to ESIP Call will be based on the use of bacteriocin (s) to combat pathogenic bacteria in the raw milk intended for processing cheese. Moreover, Specific bacteriophages free or capsulated will also be studied alone or in combination with bacteriocin(s). This part of study will be carried out in my laboratory at NRC in Egypt by the research team. **The mandatory Spanish company will be asked to provide the Egyptian PI with available data related to the pathogenic bacteria that may be present in their raw milk supply. If not available then we will need to take raw milk samples and analyze in their R&D laboratory. After that we will process batch cheese from raw milk in both Egyptian and Spanish partners applying results achieved from my research.** Therefore, I need an interested Spanish company in dairy sector. According to my previous knowledge, I know that Asturias province in the north west of Spain has many dairy companies. However, I did not have any contact or name of specific factory either in Asturias or other Spanish provinces.

On the other hand, from my already study that I had performed in my laboratory with pomegranate juice as non-dairy probiotic drink supplemented with bioactive compounds originated from pomegranate seed and probiotic bacteria that proved to exert beneficial health effect on consumers could be produced. Therefore, another interested Spanish company in the sector of beverage may benefit from my study.

CURRICULUM VITAE

Name : Salem Abd El Ghani Hasan Gharib

Date of birth : 12/11/1943

Place of birth : Giza, Arab Republic of Egypt

Nationality : Egyptian

Marital Status : Married

Position : Professor of Food Microbiology

Place of work : Dairy Science Dept, Division of Food Technology and Nutrition, NRC,

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Qualification : Ph.D., Agriculture Microbiology (Food Microbiology) , 1976.
M.Sc., Agriculture Microbiology (Food Microbiology), 1968.
B.Sc., Food Science . 1964.

Experience : Supervision of several M.Sc. and Ph.D theses at NRC and Universities.

: Performing more than 30 scientific papers alone or in collaborative work.

: Attending several scientific symposia and conferences locally, arab world and European countries.

: Member of : Egyptian Society of Food Technology, Egyptian Society of Dairy Science, and American Society of Microbiology.

: Principal investigators and member of five research proposals related to Food

Microbiology and Technology.

Positions at National Research Centre, Egypt:

From Jan.2,1965 granted a scholarship.

From March 26,1966 Research Assistant

From Dec.31,1968 Assistant Researcher

From July,12, 1976 Researcher

From Oct.31,1993 , Associate Professor

From Jan. 31, 1999, Professor up to Nov.12, 2003

From Nov. 13, 2003 up till now (as in Dec., 1,2011) retired Professor

Positions at Saudi Arabia:

From 1977 to 1982 Assistant Professors of microbiology and life sciences, Junior

Teachers college, Gassim, Rass. Kingdom Saudi Arabia

From 1983 to 1989 Manager of R&D at Gassim Dairy Project

Research Projects : Acting as Principal investigator in the following projects:

- 1. Application of Lactoperoxidase thiocyanate system to extend keeping quality of buffalo milk produced in Egyptian villages. (1994-1996)**
- 2. Enhancing safety of soft cheese using bacteriocin producing lactic acid bacteria. (1997—1998).**
- 3. Early and late blowing of Domiatti and Ras cheese—the problem and solution. (1998—2001).**

Acting as a member of the research team of many other projects.

Membership of scientific societies:

- Egyptian society of Dairy Science**
- Egyptian society of Food Technology**
- Egyptian society of Applied Microbiology**
- American Society of Microbiology (from 1990 to 1998)**

-Saudi life science society (from 1984 to 1988).

Attending International conferences with presentation both oral or poster:

Symposium on Lactic acid bacteria 1996 (Holland)

Conference on Listeria and listeriosis 1996 (Sweden)

Conference on Lancefield group A streptococci 1996 (France)

Symposium on Environmental problems 199, Riyadh, Saudi

Arabia.

International Dairy Congress, 1998 (Denmark).

Visitor Professor at Department of applied Microbiology,

Fac.Agric.,

Helsinki Univ., Finland. (20 days during Nov., 2000).

Symposium on Lactic acid bacteria, 2002 (The Netherlands).

International conference on water conservation in arid regions

2009 (King

Abdulaziz University, Jeddah, Saudi Arabia).



*Business Sector: Food and beverage.

*Company mission or core functions: To provide consumers with highest possible quality food and beverage products, satisfying their styles consumption demands and quality aspirations.

*Date of Establishment: May, 04, 1997.

*Ownership and stock exchange: Listed on the Egyptian stock exchange since 2016 under the symbol (OLFI .CA).

*Total number of employees: 500.

*Number of employees in R&D: 15.

*Cheese, pasteurized milk, yoghurt and fruit juice.

*Company core technical competences: Engineers, technical personals, managers.

*Key R&D programs and activities: Production of probiotic; cheese, yoghurt and fruit drinks.

*Examples of accomplishments: The previous products are under development with the National Research Centre with collaboration of Dr. Salem Abd El Ghani.

*Company strategic orientation: More export competence for the food products of the company.

Website: www.obourland.com

Company Name: Obour Land for Food Industries, S.A.E.

The logo of the company was included at the top of the page.