

Curriculum Vitae

Personal information

Name: Amany Mohamed Mohamed Basuny
Date of birth: 14/07/1971
Nationality: Egyptian
Place of birth: Cairo
Present address: Hadayek EL-Kobba-Cairo-Egypt
Marital status: Married
Education: Ph. D degree in Biochemistry
Telephon: 0020224547229, 0020224521459, 002/0162804844 002, 0102915238
00966532007319.
E-mail: dramany_basuny@yahoo.com

Scientific background

- **B. Sc.** Food Science and Technology Ainshams University (1992) Accumulated Score "Excellent"
- **M. Sc.** Biotechnology, Cairo University (2000). **Entitled:** "Chemical studies on olive oil"
- **Ph. D.** Biotechnology, Cairo University (2005). **Entitled:** "Use of natural antioxidant for increase stability of sunflower oil"

Present employer

Prof. Dr. (Food Technology Research Institute (F.T.R.I.) (Oil & fats Department), Agricultural Research Center, Giza.

Language skills

Language	Reading	Speaking	Writing
Arabic	Excellent	Excellent	Excellent
English	VG	VG	VG

Certificate toeffel

Computer skills

Excellent Knowledge and high skill in different programs of (Introduction, Dos, Windows, Microsoft Office & the Internet, Words, Photoshop, Excel, Power Point, SPSS, E-mail etc.).

Certificate ICDL

Key qualifications and Experiences

- Researcher Ass. Ass. Researcher, Researcher, ass. Prof. and Prof. Dr. in Oils & Fats Res. Dept., Food Tech. Res. Inst. (FTRI);
- Consultant in Mano Company for produced olive oil and table olives;
- Consultant in El-barka factory for produce medicinal and aromatic plants;
- Food analysis and sanitation;
- Experience in Oils and Fats physicochemical analyses;
- Experience in Olive Oil physicochemical analyses;
- Experience in Oils & Fats Derivatives physicochemical analyses;
- Chromatography analysis for volatiles (Volatile oils and fixed fatty acids) using gas chromatography instrument;
- Experience in Medicinal & Herbal Plants physicochemical analyses;
- Quality control of Oils & Fats and their Derivatives processing;
- International course on the improvement of olive oil Quality, from 20/27/2005, IOOC, Egypt;
- International course on olive oil quality improvement, from 22–27/4/2007, IOOC, Tunisia;
- First course on Organoleptic evaluation of olive oil. From 17 to 20/4/ 2006. IOOC, Egypt;
- Intermediate course on Organoleptic evaluation of olive oil. From 15 /12 / 2007. IOOC, Egypt;

- Organoleptic assessment of virgin olive oil training course (selection). From 21 to 24/4/2008. IOOC, Egypt;
- Training courses on HACCP System (Egyptian Food Safety Information Center (EFSIC) (Food Technology Research Institute. (F.T.R.I.) Giza, Egypt & EMBJADA DE ESPANA EN EL CAIRO);
- Training courses In "Good Practices and HACCP Prerequisites & HACCP-based Systems, Requirement and Implementation. Agriculture and Agri-Food Canada and Guelph Food Tech. Center in co-operation with EFSIC (Food Tech. Res. Institute, ARC, Giza, Egypt. February, 19–22, 2007.

Conferences

Attendance and participate in many National and International Conferences.

Training Courses:

- Participate in the Food Technology Research Institute Training Courses in Oils and Fats Res. Field;
- Training agricultural Engineers and students on the physico-chemical analyses of Oils and Fats Field;
- Training agricultural Engineers and students on the physico-chemical analyses of Oils and Fats derivatives Field;
- Training agricultural Engineers and students on the physico-chemical analyses of Olive Oils Field.

Patents

Registration of some scientific research such as patents of invention.

Supervision of the theses

Supervised a numbers of theses.

International reviewer

International reviewer of some local and international journals.

Editorial Board

Editorial board of some international journal

List of Publication:

Published several scientific researches in the local and international journals.

1. R.S. Farag, G. El-Broty, Nawal, Abd-EL-Aziz and Amany, M. Basuny. (1997): Stabilization of olive oil by microwave heating. International Journal of food Science and Nutrition. 48, 365–371.
2. R.S. Farag, G. El-Broty, Nawal, Abd- EL-Aziz and Amany, M. Basuny. (1997): Influence of microwaves on olive oil stability. Grasas Y Aceites. 48, 397–404.
3. R.S. Farag, G. El-Baroty, and Amany, M. Basuny. (2003): The influence of phenolic extracts obtained from the olive plant (cvs. Picual and kronakii), on the stability of sunflower oil. International Journal of Food Science and Technology. 38, 81–87.
4. R.S. Farag, G. El-Broty, and Amany, M. Basuny. (2003): Safety evaluation of olive phenolic compound as natural antioxidants. International Journal of Food Science and Nutrition. 54, 90–98.
5. Badawy, H.A.A. and Amany, M.M. Basuny (2001): Evaluation of phenolic components and tocopherols in virgin olive oil during ripening of olive and storage of oil. 3th International Conference for Food Industries Quality Control.
6. Amany, M.M. Basuny (2002): Chemical and biological studies on pumpkin and sponge gourd seeds. 4th International Conference for Food Industries Quality Control.
7. Samah, S.M. Allam and Amany, M.M. Basuny (2002): Chlorogenic acid, efficiency and safety aspects as antioxidants. LA Rivista Italiana Delle Sostanze Grasse-Vol. Lxxix-Luglio/Agosto, 257–265.
8. Farag, R. S. and Amany, M. M. Basuny (2002): A new method for improving the quality of peroxidized oils. Advances in Food Science, 24 (2) 50–54.

9. Amany, M.M. Basuny and Dalia, M. M. Mostafa (2003): Physical properties, chemical composition and biological evaluation of papaya seed oil as an unexploited source of vegetable oils. 5th International Conference for Food Industries and Quality Control.
10. Dalia, M. M. Mostafa and Amany, M. M. Basuny (2003): Determination of some elements in some local and exported olive oil samples. *Minia J. of Agric. Res & Develop.* 23(3) 521–528.
11. Amany, M. M. Basuny (2004): Influence of grape seed phenolic compounds on thermal stability of frying oils. *Egypt. J. Food sci.* 32 (1–2) 65–78.
12. Amany, M. M. Basuny and Dalia, M. M. Mostafa (2003): Analysis and antioxidant activity of phenolic compounds in green and black teas. First Egyptian–Syrian Conference for Food and Agricultural Development.
13. Awatif, I. Ismael; Amany, M.M. Basuny and Dalia, M.M. Mostafa (2004): Effect of some processing on the quality of sesame oil and utilization of sesame hulls as natural antioxidant. *Minia of Agric. Res. & Develop.* 24 (3) 457–468.
14. Amany, M. M. Basuny and Dalia, M. M. Mostafa (2004): Influence of minor components and pigments on the virgin olive oil quality. *Minufia J. Agric. Res.* 29 (6) 1317–1327.
15. Amany, M.M. Basuny; Dalia, M.M. Mostafa and A. M. Gaafar (2004): Processing of hypocholesterolemic cocoa butter substitute, *Minufia J. Agric. Res.* 29(4) 863–873.
16. Amany, M. M. Basuny; Huda, A.T. Elawa and Dalia, M. M. Mostafa (2004): Biological evaluation of some hydrogenated oils. *Zagazig J. Agric. Res.* 31(1) 237–245.
17. Mona, M. M. Doweidar and Amany, M. M. Basuny (2004): Production of biscuit by using untraditional oils. *Egyptian J. of Nutrition XIX* (1) 113–130.
18. Dalia, M. M. Mostafa and Amany, M. M. Basuny (2005): Effect of blending some oils on physical and chemical properties and trans fatty acids formation during heating process. *Minia J. of Agric. Res. & Develop.* 24 (3) 801–806.
19. Khallaf, M. M.; Radwan, U.M.; Amany, M. M. Basuny and Sabah, M. EL–Sayad. (2004): Utilization of agriculture processing wastes in production of untraditional oils. *The Role of Universities In Modernization Of Food Processing In Egypt Food Sci. Dept. Fac. Agric. Cairo. Egypt.*
20. Arafat, S. M., Dalia, M. M. Mostafa., and Amany, M. M. Basuny (2007): Evaluation of onion oil (seed and pulp) as antioxidant and microbial growth Material. *Minufiya J. Agric. Res.* 32 (3) 2007.
21. Hashem, H. A., Amany, M. M. Basuny and Arafat, S. M. (2007): Chemical and physical characteristics of milk fat and palm stearin blends.
22. Farag, R. S.; Ebtsam, A. Mahmoud and Amany, M. M. Basuny. (2007): Use of crude olive leaves juice as a natural antioxidant for the stability of heated sunflower oil. *International Journal of Food Science and Technology*, 42, 107–115.
23. Farag, R. S.; Ebtsam, A. Mahmoud; Amany M. M. Basuny; and Rehab, F. M. Ali (2006): Influence of crude olive leaves juice on rat liver and kidney functions. *International Journal of Food Science and Technology*. 41, 790–798.
24. Arafat, S. M., Amany, M. M. Basuny; and Ali, M.E. (2008): Bioactive components changes during processing method of table olives. *J. Biol. Chem. Environ* 1(2), 171–186.
25. Arafat, S. M., Amany, M. M. Basuny; and Dalia, M. M. Mostafa. (2008): Production of tahina substitute from Flaxseed (*Linum Usitatissimum*). *J. Biol. Chem. Environ* 1(3), 681–696.
26. Amany, M. M. Basuny. (2007): Ostrich oil: A new source of animal fats. *J Biol. Chem. Environ. Sci*, 2(2), 217–235.
27. Amany, M. M. Basuny; Dalia, M. M. Mostafa and Azouz, A. (2006): Supplementation of polyunsaturated oils with lycopene as natural antioxidant and antipolmerization during heating process. *Minia J. of Agric. Res. & Develop.* 26 (3), 449–469.
28. Sahar, M. Kamel; and Amany, M. M. Basuny. (2007): The healthy effects of dietary sheep, camel and beef meats and fats. *J Biol. Chem. Environ. Sci*, 2 (3), 79–91.
29. Amany, M. M. Basuny; Dalia, M. M. Mostafa and Huda, A. T. Elawa. (2006): Improving the frying quality of vegetable oils (sunflower and cotton seed) by blending with canola oil. *Agric. Mansoura Univ.* 31(8), 5507–5516.
30. Amany, M. M. Basuny; Gaafar, A. M. and Dalia, M. M. Mostafa. (2007): Effect of feeding polyunsaturated fatty acids from different sources and their blends on the fatty acids composition of serum and organs of rats. *J Biol. Chem. Environ. Sci*, 2 (2), 197–201.
31. Amany, M. M. Basuny; Arafat, S. M. & Dalia, M. M. Mostafa. (2008): Virgin olive oil quality: Relationship between bioactive components and organoleptic evaluation. *Alex. J. Agric. Res.* (3), 21–29.
32. Rawan, S. Farag; Amany, M. M. Basuny, Shaker, M. Arafat, and Sahar, A. Arafa. (2008): Safety limits of heated–treated sunflower oil with ferrous sulphate. *Advances in Food science* (2), 1–6.

33. Rawan, S. Farag; Amany, M. M. Basuny, Shaker, M. Arafat, and Sahar, A. Arafa. (2009): Use some of agriculture waste hull ashes for the regeneration of fried sunflower oil quality. *International Journal of Food Science and Technology*.(44), 1850–1856.
34. Radwan, S. Farag; Mostafa, M. Farag; Amany, M. M. Basuny & Rehab F. Mohammed. (2008): Safety evaluation of individual non fried and fried sunflower oil, paraffin oil, jojoba oil and their binary mixture on rat health. *International Journal of Food Science and Nutrition*. (43), 1742–1753.
35. Amany, M. M. Basuny; Shaker, M. Arafat, and Essam, M. Mohamed. (2008): Bitterness, natural antioxidants and quality indices of virgin olive oil from different growing areas. *J Biol. Chem. Environ. Sci*, 3 (2), 423–436.
36. Amany, M. M. Basuny; Shaker, M. Arafat, and Essam, M. Mohamed. (2008): Use of safflower oil mixed with palm olein in deep- fat frying process. *J Biol. Chem. Environ. Sci*, 3 (2), 395–409.
37. Radwan, S. Farag & Amany, M. M. Basuny. (2009): Improvement in the quality of used sunflower oil by organic and inorganic adsorbents. *International Journal of Food Science and Technology*. (44), 1802–1808.
38. Amany, M. M. Basuny; Ahmad, M. Gafaar and Shaker, M. Arafat. (2009): Lycopene is a natural antioxidant and can alleviate hypercholesterolemia. *African Journal of Biotechnology*. (3), 354–360.
39. Shaker, M. Arafat; Ahmad, M. Gafaar; Amany, M. M. Basuny and Shreen, L. Nassef. (2009): Chufa Tubers (*Cyperus esculentus* L.): AS a new source of food. *World Applied Science Journal*. (2), 151–156.
40. M. M. Amany Basuny, M. M. Dalia Mostafa and M. Arafat Shaker. (2009): Relationship between Chemical Composition and Sensory Evaluation of Potato Chips Made from Six Potato Varieties with Emphasis on the Quality of Fried Sunflower Oil. *World Journal Dairy & Food Sciences*. 4(2): 193–200.
41. Hashem, A. H., Amany, M. M. Basuny, Abulfadel, M. M., and Ehbaset, S. W.(2009): Effect of blending process on physico–chemical properties of local and imported cow butter fats with palm oil and palm atearin blends. *J. Bio. Chem. Envvrrio. Sci*. 4(3): 289–309.
42. Radwan, S. Farag., Mohamed, S. Abdel–Latif, Amany, M. M. Basuny, and Bothaina, S. Abdel–El Hakeem.(2010): Effects of non–fried and fried oils with varying fatty acid composition om rat organs. *J. Advances in Food Sciences*, 32(3): 128–136.
43. Amany, M. M. Basuny; Sharaf, A. M.; Abd–Elgany, M. E. & Arafat, S. M. (2010): Effect of roasting and bleaching processes on white and dark brown sesame seed oils. *J. Biol. Chem. Environ*. (In press).
44. Amany, M. M. Basuny and Maliha, A. AL-Marzooq (2011): Production of mayonnaise from date pits oil, (In press).
45. Amany, M. M. Basuny; Shaker, M. Arafat & Shereen, L. Nasef (2011): Utilization of ostrich oil in foods, (In press).
46. Amany, M. M. Basuny, Shaker, M. Arafat, and Abeer, A. Kinawy (2011): Antioxidant activities of date pits in a model meat system, (In press).